

How to make Profits in Bakery Industry (Manufacture of Bread, Biscuit, Cake)

Description:

How to make Profits in Bakery Industry (Manufacture of Bread, Biscuit, Cake, Cookies, Muffins, etc.)

Baking is a food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation. Heat is gradually transferred "from the surface of cakes, cookies and breads to their centre. As heat travels through it transforms batters and dough into baked goods with a firm dry crust and a softer centre".

Bakery products have become essential food items of the vast majority of population. The present day consumer looks for new bakery products, better appeal, taste and convenience from bakery foods. Bakery industry has also an important role in popularizing wheat in non-wheat consuming region of the World.

With good planning and access to good staff, raw materials and markets, setting up a bakery can represent an excellent enterprise opportunity. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits.

For more details download PDF file.

Keywords: Agro Based Small Scale Industries, Art of bread making, Bakery Based Small Scale Industries, Bakery business in India, Bakery business plan, Bakery Business Profitable Small Scale Manufacturing, Bakery Business, Bakery Industry, Bakery manufacturing plant, Bakery manufacturing process, Bakery plant and machinery, Bakery Plant, Bakery Plant Suppliers and Manufacturers, Bakery Processing & bakery Based Profitable business, Bakery Processing Industry in India, Bakery Product Making Machine, Bakery

Created At: 07 Dec, 2017