

Bread Plant (Semi–Automatic) - Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue,

Description:

Bread is a staple foodstuff, which is made and eaten in most countries around the world. Bread products have evolved to take many forms, each based on quite different and distinctive characteristics. Over the centuries craft bakers have developed our traditional bread varieties using their accumulated knowledge as to how to make best use of their available raw materials to achieve the desired bread quality. In some countries the nature of bread making has retained its traditional form while in others it has changed dramatically. The proliferation of bread varieties derives from the unique properties of wheat proteins to form gluten and from the bakers' ingenuity in manipulating the gluten structures formed within the dough. The rubbery mass of gluten with its ability to deform, stretch, recover shape and trap gases is very important in the production of bread and all fermented products. Of all the cereals, wheat is almost unique in this respect.

Bread is most consumable wheat-based bakery product. It contains high nutritive value. They are easy to digest and compact in size, therefore, its consumption is increasing day by day. Indian bakery industry is spreaded over all small scale; large scale and house hold sectors.

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Keywords: Bread Plant (Semi–Automatic), Bread Plant, Manufacturing Plant, Detailed Project Report, Profile, Business plan, Industry Trends, Market research, survey, Manufacturing Process, Machinery, Raw Materials, Feasibility study, Investment opportunities, Cost and Revenue, market, Project, consultancy, services, entrepreneur, India, Technologies, feasibility study, Identification, Project Feasibility, Profitable, Industrial, Pre-Investment, Pre-Feasibility Studies, Techno-Economic,

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