

BAKERY PLANT



F&B Projects | Business Consulting | Brand Management

Project Description: The Indian bakery industry is one of the biggest sections in the country's processed food industry. Bakery products, which include bread and biscuits, form the major baked foods accounting for over 82 per cent of the total bakery products produced in the country. It enjoys a comparative advantage in manufacturing, with an abundant supply of primary ingredients required by the industry, and is the third-largest biscuit manufacturing country (after the United States and China).

Raw Material: The major raw material required is flour, maida, etc. Other items are yeast, sugar, ghee, milk powder, salt, edible colour and flavours.

Market: The Indian bakery market stood at a value of nearly USD 7.60 billion in 2020. The market is further estimated to grow at a CAGR of 8.5% between 2021 and 2026 to reach a value of USD 12.39 billion by 2026. The Indian bakery market is being supported by the thriving biscuits and cookies industry in the region.

Machines & Equipment: Cold storages - Baking Ovens - Dough Mixers - Cutter Divider Sheeter - Rusk Making Machine - Flour Sifter - Sugar Pulverizer - Biscuit Grinder - Trays - scoops - SS Bins - Packing Equipment - RO Plant - Small flour mill

Minimum Viable Plant Capacity	—	1000 Kg/Day
Plant and Machinery Cost (approx.)	—	1.5 - 2 Cr
Minimum Viable Project Cost (approx.)	—	3 - 4 Cr
Operational Days / Annum	—	300 days with 20Hr/day
Area required (approx.)	—	2000- 2500 m ²

NOTE: Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

Final Products:

