

ICE CREAM MANUFACTURING PLANT

Project Description: Ice cream is a sweetened frozen food typically eaten as a snack or dessert. It may be made from dairy milk or cream and is flavored with a sweetener, either sugar or an alternative, and any spice, such as cocoa or vanilla. Major players in India include Amul, Hindustan Uniliver (Kwality Walls), Vadilal, Mother Dairy, Baskin Robins, and Creambell.

Raw Material: Ice cream is a mixture of milk, cream, sugar, and sometimes other ingredients that has been frozen into a soft, creamy delight using special techniques. The exploding popularity of ice cream has led to a number of ice-cream variations including frozen custard, frozen yogurt, and even non-dairy versions made with ingredients like coconut milk.

Market: The ice cream market in India reached a value of INR 165.2 Billion in 2021. Looking forward, IMARC Group expects the market to reach INR 436.2 Billion by 2027, exhibiting at a CAGR of 17.69% during 2022-2027.

Machines & Equipment: Batch Freezer – Pasteurizer – Homogenizer – Ice cream Hardening Machine – Collection Tank – Cream Separator – Ice cream Moulds – Ageing Tank – Handling Equipment

Minimum Viable Plant Capacity	—	500 Ltr/Hr
Plant and Machinery Cost (approx.)	—	1- 1.2 Cr
Minimum Viable Project Cost (approx.)	—	4 - 5 Cr
Operational Days / Annum	—	300 days with 20Hr/day
Area required (approx.)	—	1500 – 2000 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:



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