

# **Cereal Food, Cereals and Cereal Products Processing Industry**

**Modern Technology Of Food Processing & Agro Based Industries  
(2nd Edn.)**

**Author:** NIIR board

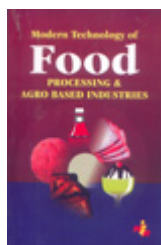
**Format:** Paperback

**Book Code:** NI10

**Pages:** 1024

**ISBN:** 8186623345

**Price:** Rs. 1,575.00 **US\$** 150.00



The Agribusiness sector in India has achieved remarkable successes over the last three and a half decades. This sector has evolved from traditional subsistence level farming to commercial agriculture producing high value and processed products. Agro processing is now regarded as the most promising and sunrise sector of the Indian economy in view of its large potential for growth and likely socio economic impact specifically on employment and income generation. The agro industry is an important and vital part of the manufacturing sector in developing countries and the means for building industrial capacities. The food processing sector is a highly fragmented industry has the potential to be the driver of economic growth and enhance rural incomes. It has several segments like dairy, grain processing, fruits and vegetable processing, fisheries, consumer foods include packages foods, meat & poultry processing, beverages and packaged drinking water. India has a strong and dynamic food processing sector playing a vital role in diversifying the agricultural sector, improving value addition opportunities and creating surplus food for agro-food products. As a matter of fact unprocessed foods are very much susceptible to spoilage on storage. The agro industry mainly comprises of the post-harvest activities of processing and preserving agricultural products for intermediate or final consumption. The right post harvest practices such as good processing techniques, and proper packaging, transportation and storage (of even processed foods) can play a significant role in reducing spoilage and extending shelf life. India, having an advantage of a strong agricultural base has tremendous potential to tap favourably and become a preferred sourcing destination for food products globally. Some of the fundamentals of the book are biotechnological applications in dairy industry, packaging of orange squash in rigid plastic containers, quality assurance for food products, canning of vegetables, canning of broad beans, canning schedule for non acidic vegetables, confectionery manufacturing process, chewing gum and bubble gum, corn flakes and starch, dried milk powder skimmed milk powder, basic process for cereal puff snack making plant, preservation by addition of sugar, preservation by freezing, hygienic conditions in bakery plant, ice cream, fish canning and processing, etc. This unique book is a vast single compilation on food processing with agro based projects. The book contains sections like confectionery, bakery, canning and preservation, packaging, fruits and vegetable products, agro based projects with processes, formulae, machinery and raw materials sources, utilization of Waste or By-Products etc. It is hoped that this book will be an invaluable resource to its readers who are new to this sector and will also find useful for new entrepreneurs, existing industries, food technologist, technical institution etc.

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## [Modern Technology of Agro Processing & Agricultural Waste Products](#)

**Author:** NIIR Board

**Format:** Paperback

**Book Code:** NI11

**Pages:** 504

**ISBN:** 8186623493

**Price:** Rs. 975.00 US\$ 100.00



Agriculture being a foundation stone for most budding economies, it would be benefiting to know about agro processing and waste management of agriculture produce. The book will act as an encyclopaedia for enriched information on the processing of a variety of products manufactured from agro crops and the waste management of agriculture products. Agro processing can be defined as set of techno economic activities carried out for preservation and treatment of agricultural produce and to make it useful as food, feed, fibre, fuel or manufacturing objects . Therefore, the span of the agro-processing industry covers all operations from the phase of harvest to the phase where the material reaches the end users in the desired form, packaging, quantity, quality and price. Agro processing is a complex process and a clear understanding will certainly help to grow your business. The agro processing is functional to all the produces, originating from agricultural farm, livestock, aqua cultural sources and forests for their preservation, treatment and value-addition to make them serviceable as food, feed, fibre, fuel or industrial raw materials. The book deals with varied information on the agro product like Quality Parameters of Dehydrated Fruits and Vegetables, Fruit Specific Preservation Technologies, General Properties of Fruits and Vegetables; Chemical Composition and Nutritional Aspects; Structural Features. Some chapters provide information on the various by products of agro products like Alcohol from Potatoes, Activated Carbon from Saw Dust, Rice Husk and Coconut Shells, Cattle Feed from Molasses, Bio coal Briquettes from Agriculture Cellulosic Waste, Maize Processing for Glucose etc. The book also gives a touch to the growth of agro processing Industries in India that has experienced expansion during last 5 decades, starting with a handful of facilities to the present level. The book in addition contains the number of products made from agricultural waste. With the current expansion and growth of agro processing and the waste management the book will render you comprehensive information on the project profiles, requirements of basic infrastructure like plant, machinery and raw materials and the addresses of their suppliers. Agro processing has recently emerged as the dawn sector of the Indian economy with its enormous prospective for growth and direct assistance to economic aspect especially on employment and income generation. A number of estimates propose that in developed countries, up to 14 per cent of the total labour force is engaged in agro-processing sector directly or indirectly. Though, in India, a meagre number of 3 per cent of the work force finds employment in this sector revealing its underdeveloped state and vast untapped potential for employment. The book will provide you comprehensive information to tap the opportunities available in the sector.

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## [Profitable Agro Based Projects with Project Profiles \(Cereal Food Technology\) \(2nd Revised Edition\)](#)

**Author:** P.K.Chattopadhyay

**Format:** Hardcover

**Book Code:** NI15

**Pages:** 216

**ISBN:** 9789381039168

**Price:** Rs. 1,895.00 **US\$** 150.00

\*\*\*\*\*Limited Edition- available in Photostat Version Only\*\*\*\*\* Cereal, also called grain, any grass yielding starchy seeds suitable for food. The cereals most commonly cultivated are wheat, rice, rye, oats, barley, corn (maize), and sorghum. As human food, cereals are usually marketed in their raw grain form (some are frozen or canned) or as ingredients of various food products; as animal feed, they are consumed mainly by livestock and poultry, which are eventually rendered as meat, dairy, and poultry products for human consumption; and they are used industrially in the production of a wide range of substances, such as glucose, adhesives, oils, and alcohols. Real processing, treatment of cereals and other plants is to prepare their starch for human food, animal feed, or industrial use. Cereals are used for both human and animal food and as an industrial raw material. Although milled white flour is largely used for bread production, especially in industrialized countries, the grain may be converted to food in other ways. The relatively minor use of cereals in nonfood products includes the cellulose in the straw of cereals by the paper industry, flour for manufacturing sticking pastes and industrial alcohol, and wheat gluten for core binders in the casting of metal. Rice chaff is often used as fuel in Asia. Assuming a 50 percent increase in fertilizer use and that 41.5 percent of the cropped area is irrigated; projected 2020 food production would increase by 7.2 percent - from 251.0 million tons to 269.1 million tons. Future increases in the production of cereals and non-cereal agricultural commodities will have to be essentially achieved through increases in productivity, as the possibilities of expansion of area and livestock population are minimal. To meet the projected demand in the year 2020, country must attain a per hectare yield of 2.7 tons 2 for rice, 3.1 tons for wheat, 2.1 tons for maize, 1.3 tons for coarse cereals, 2.4 tons for cereal, 1.3 tons for pulses, 22.3 tons for potato, 25.7 for vegetables, and 24.1 tons for fruits. The content of the book includes information about cereal food technology. The major contents of this book are project profiles of projects like rice milling, rice products, rice flake (poha) and utilities of storage and preservation techniques of food grains, flour milling, wheat and flour products, maize processing, the dry milling of corn, rice starch, corn products, white oat processing, nutrition labeling, requirements of plant and machinery and address of plant and machinery suppliers. This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.



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## [Modern Technology on Food Preservation \(2nd Edition\)](#)

**Author:** NPCS Board

**Format:** Paperback

**Book Code:** NI88

**Pages:** 528

**ISBN:** 9788178330716

**Price:** Rs. 1,275.00 **US\$** 125.00



Food Preservation has become an integral part of the food processing industry. There are various methods of food preservation; drying, canning, freezing, food processing etc. Food processing is one the method of food preservation which is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food processing industry. Canning is one of the various methods of food preservation in which the food is processed and then sealed in an airtight container. This process prevents microorganisms from entering and proliferating inside. Dehydration is the process of removing water or moisture from a food product. Food dehydration is safe because water is removed from the food. Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases seasonal availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by deactivating spoilage and pathogenic micro organisms. Nanotechnology exhibits great potential for the food industry. New methods for processing nanostructures are being developed having novel properties that were not previously possible. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year. The purpose of this book is to present the elements of the technology of food preservation. It deals with the products prepared from various fruits and vegetables commercially. Relevant information on enzymes, colours, additives, flavours, adulteration, etc., has been given. This book also contains photographs of equipments and machineries used in food preservation. This book will be very useful for new entrepreneurs, food technologists, industrialists, libraries etc.

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## [Food Packaging Technology Handbook \(2nd Revised Edition\)](#)

**Author:** NIIR Board

**Format:** Paperback

**Book Code:** NI93

**Pages:** 749

**ISBN:** 9789381039090

**Price: Rs. 1,475.00 US\$ 150.00**



Food packaging technology is primarily concerned with packaging activities regarding protection of food products from biological, physical or chemical agents. With the growth of modern civilization, people are getting more concerned with hygiene and quality of the food. As a result of that, food packaging is gradually setting up its stand to contend with other industries. The importance of food packaging hardly needs emphasizing since only a handful of foods are sold in an unpackaged state. Packaging is the science, art, and technology of enclosing or protecting products for distribution, storage, sale, and use. Packaging also refers to the process of design, evaluation, and production of packages. Packaging can be described as a coordinated system of preparing goods for transport, warehousing, logistics, sale, and end use. Packaging contains, protects, preserves, transports, informs, and sells. With an increasing focus on sustainability and cost effectiveness, responsible companies no longer want to over package their food products, yet many remain unsure just where reductions can effectively be made. In near future it is going to be a booming industry. Food packaging can functionally be subdivided into five parts, which are containment, protection, communication, functionality, environmental and safety issues. The packaging industry's growth has led to greater specialization and sophistication from the point of view of health and environment friendliness of packing material. The demand on the packaging industry is challenging, given the increasing environmental awareness among communities. The food packaging industry is growing at the rate of 22 to 25 per cent per annum. In near future it is going to be a booming industry. This book majorly deals with food adulteration and food quality control, strategy for achieving, success in food packaging, packaging materials for processed foods, food additives, trend of carbonated and still beverage spoilage, examination of canned foods, international food packaging, standard related to food safety, aseptic packaging of foodstuffs, computer aided graphic design in food packaging, thermal process determination, designing of thermal process for low acid foods, modified atmosphere packaging etc. Along with these features the book also encloses the description of equipments and machineries used in food processing and preservation with diagrams. This book also contains photographs of equipments and machineries used in food packaging. This book gives comprehensive account of food packaging, which is the most important part to preserve the food for a long time. The present volume has been written primarily for the benefit of new entrepreneurs, technologists, technical libraries and for those who want to diversify in the field of food industry.

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[\*\*Importers Directory of Food, Beverages & Tobacco Products \(World Wide /International Buyers Database\) 3rd Edition\*\*](#)

**Format:** CD-Rom

**Book Code:** NID63

**Price:** Rs. 4,307.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls



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## [Wheat, Rice, Corn, Oat, Barley and Sorghum Processing Handbook \(Cereal Food Technology\)](#)

**Author:** NIIR Board of Consultants & Engineers

**Format:** Paperback

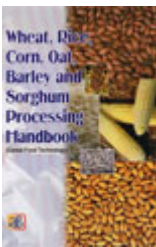
**Book Code:** NI171

**Pages:** 464

**ISBN:** 8178330024

**Price:** Rs. 975.00 US\$ 100.00

Cereal grains play an important role in meeting the nutrient needs of the human population. Like any food, they are good to excellent sources of some nutrients and low or void in other nutrients. The vitamins content varies from one part of grain to another. The quality of cereal products is determined by a variety of characteristics which may be assigned different significance depending on the desired and use or type of product. Wheat, through the centuries, has been intimately associated with food uses for man. The usual conversion of wheat to a food product results in some proportion of kernel becoming an animal feed. The wheat milling industry produces bran, red dog, germ, and shorts and these secondary fractions amount to approximately 25% of the whole grain. Rice is one of the leading food crops of the world and is produced in all continents. It is generally considered to be a tropical crop; yields are higher in temperate areas than in the tropics. Rice is comparatively high in caloric value, N free extract, and rice protein has a fairly good balance of the essential amino acids. Rice variety is divided by grain size and shape into three types, known as short, medium and long grain rice. Historically and now through planned breeding, each grain type is associated with specific milling, cooking and processing characteristics. There are number of rice varieties of each grain type in commercial production and new ones are continually in the process of being developed and released. Barley is a crop with worldwide distribution; it is preeminent plant for the use in experimental genetic studies. Barley has a high degree of self fertilization, but is easily hybridized. Barley grain is rich in starch and sugars, relatively poor in protein and very low in fat. Corn kernels are flat seeds due to pressure during growth from adjacent kernels on the cob. They are botanically classified as a caryopsis (dry, indehiscent, single seeded fruit) and are attached to the cob by the pedicle. Corn and corn products are generally the most cost effective feeds or feed supplements available. Popcorn is undoubtedly the oldest snack food and has been consumed for centuries. The grasses known collectively as millets are a set of highly variable small seeded plant species indigenous to many areas of the world. Millets are of value especially in semiarid regions because of their short growing season and higher productivity under heat and drought conditions. Pearl millet is the most widely grown millet and is a very important crop in India. The common oat (*Avena sativa*) is a species of cereal grain grown for its seed, which is known by the same name (usually in the plural, unlike other grains). While oats are suitable for human consumption as oatmeal and rolled oats, one of the most common uses is as livestock feed. Oats make up a part of the daily diet of horses, about 20% of daily intake or smaller, and are regularly fed to cattle as well. Oats are also used in some brands of dog food and chickenfeed. Oat seeds are commonly marketed as cat grass to cat enthusiasts, since cats readily harvest and eat tender young oat, wheat, and some other grass sprouts. Sorghum is a genus of numerous species of grasses, one of which is raised for grain and many of which are used as fodder plants either cultivated or as part of pasture. The plants are cultivated in warmer climates worldwide. Maize, wheat and rice together accounted for 87% of all grain production worldwide, and 43% of all food calories, while the production of oats and rye have drastically fallen from their previous levels. Some of the fundamentals of the book are origin of wheat classification of wheat, endeavours to find industrial uses for wheat, criteria of wheat quality, botanical criteria of quality, milling principles, extraction rate and its effect on flour composition, grain structure as affecting grinding, definition of flour extraction stone milling:





yields of products, roller milling: flour extraction rates, rice production and utilization, origin of rice, comparison of rice with other cereal grains, composition of rice and cereal, breeding rice varieties with specific, industrial uses for rice and rice by products, caryopsis and composition of rice, gross structure of the rice caryopsis and its milling fractions etc. The present book contains processing of various cereals like wheat, rice, corn, oat, barley and sorghum with latest techniques. This is very useful book of entrepreneurs, agriculturists, researchers and professionals.

## [Handbook on Rice Cultivation and Processing](#)

**Author:** NPCS Board of Consultants & Engineers

**Format:** Paperback

**Book Code:** NI200

**Pages:** 544

**ISBN:** 9788190568524

**Price:** Rs. 1,075.00 US\$ 125.00



Rice is the staple food of over half the world population. Rice is normally grown as an annual plant, although in tropical areas it can survive as a perennial crop and can produce a ratoon crop for up to 30 years. The rice plant can grow to 1 to 1.8 m tall, occasionally more depending on the variety and soil fertility. Since its origin, the spread of rice cultivation is extensive and rice is now being grown wherever water supply is adequate and ambient temperature are suitable. The rice grain is covered with a woody husk or hull, which is indigestible and is to be removed in the first step during processing for making the rice edible. Rice cultivation is well suited to countries and regions with low labor costs and high rainfall, as it is labor intensive to cultivate and requires ample water. Rice can be grown practically anywhere, even on a steep hill or mountain. The traditional method for cultivating rice is flooding the fields while, or after, setting the young seedlings. This simple method requires sound planning and servicing of the water damming and channeling, but reduces the growth of less robust weed and pest plants that have no submerged growth state, and deters vermin. While flooding is not mandatory for the cultivation of rice, all other methods of irrigation require higher effort in weed and pest control during growth periods and a different approach for fertilizing the soil. Drying is an essential step in the processing and preservation of paddy; it is the process that reduces grain moisture content to a safe level for storage. Milling is a crucial step in post production of rice. The basic objective of a rice milling system is to remove the husk and the bran layers, and produce an edible, white rice kernel that is sufficiently milled and free of impurities. India is the second largest rice producing country of the world after China. India also grows some of the finest quality aromatic rice of which basmati is the most high quality rice. This book basically deals with history, origin and antiquity of rice, seed rice and seed production, harvest and post harvest operations, water management practices for rice, diseases and pests of rice and their control, application of biotechnology in aromatic rice improvement, traditional methods of parboiling, modernization of parboiling process, solvent extractive rice milling, general types of quick cooking rice processes, dry milled rice products in brewing, breakfast cereals, rice flakes, puffed rice, rice in multi grain cereals etc. The present book contains cultivation and processing of rice in various ways. The book is very resourceful for the entrepreneurs, technocrats, research scholars etc.

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## [Fruits, Vegetables, Corn and Oilseeds Processing Handbook](#)

**Author:** H. Panda

**Format:** Paperback

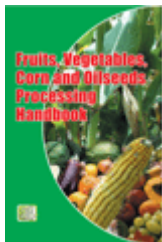
**Book Code:** NI226

**Pages:** 592

**ISBN:** 9788178331270

**Price: Rs.** 1,675.00 **US\$** 150.00

Fruits & vegetables are an important nutritional requirement of human beings as these foods not only meet the quantitative needs to some extent but also supply vitamins & minerals which improve the quality of the diet & maintain health. Fruit, vegetables & oil seeds processing is one of the pillars of the food & edible oil industry. India is the second largest producer of both fruits and vegetables. Fruits and vegetables are the reservoir of vital nutrients. Being highly perishable, 20 to 40% of the total production of fruits and vegetables goes waste from the time of harvesting till they reach the consumers. It is, therefore, necessary to make them available for consumption throughout the year in processed or preserved form and to save the sizeable amount of losses. At present, about 2% of the total produce is processed in India mainly for domestic consumption. Fruits and vegetables have great potential for value addition and diversification to give a boost to food industry, create employment opportunities and give better returns to the farmers. Oil seeds also play an important role in the food sector & daily life.



Edible oils constitute an important component of Indian households. Domestic edible oil consumption in India is increasing. Self sufficiency in edible oils today stands at in recent years, availabilities of non conventional oil, rice bran oil, soybean oil, palmolein oil and cottonseed have increased. Oils are essential components of all plants. However, commercial oil production facilities only utilize plants that accumulate large amounts of oil and are readily available In order to improve the nutritional status of the people & also to exploit the export potential of processed products there is need to increase the productivity of processed food in the country. Currently, India accounts for 7.0% of world oilseeds output; 7.0% of world oil meal production; 6.0% of world oil meal export; 6.0% of world veg. oil production; 14% of world veg. oil import; and 10 % of the world edible oil consumption. Some of the fundamentals of the book are preservation of pineapple, mango and papaya chunks by hurdle technology, effect of boiling on beta-carotene content of forest green leafy vegetables consumed by tribals of south India, process development for production of pure apple juice in natural colour of choice, physical refining of rice bran and soybean oils, anti nutrients and protein digestibility of fababean and ricebean as affected by soaking, dehulling and germination, quality changes in banana (*musa acuminata*) wines on adding pectolase and passion fruit, essential oil composition of fresh and osmotically dehydrated galgal peels, development of cold grinding process, packaging and storage of cumin powder, bakery products and confections, etc. This book deals completely on the basic principles & methodology of fruits, vegetables, corn & oilseed processing & its preservation. This will be very resourceful to readers especially to technocrats, engineers, upcoming entrepreneurs, scientists, food technologists etc.

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## [\*\*Bakery Industry in India \(Bread, Biscuits and Other Products\) Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts \(Upto 2017\)\*\*](#)



**Author:** NPCS Team

**Format:** Paperback

**Book Code:** NI265

**Pages:** 118

**ISBN:** 9789381039366

**Price:** Rs. 35,400.00 **US\$** 980.00

The market research report titled 'Bakery Industry in India (Bread, Biscuits and other products) – Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts (Upto 2017)' released by Niir Project Consultancy Services, provides a comprehensive analysis on Indian bakery industry covering detailed reporting of the bread and biscuits sector in India.

The report also provides a bird's eye view of the global bakery industry with details on projected market size and then progresses to evaluate the Indian industry in detail. The report elucidates the structure of Indian bakery industry, its classification in various products (Biscuits, bread, cakes, pastries, buns and rusks) and then provides a categorical overview of bread and the biscuits sector. The Indian biscuit sector is dominated by players like Britannia, Parle and Sunfeast brand (ITC) together with other small players like Priyagold, Anmol Biscuits, Cremica etc whereas bread sector has only two major players, Britannia and Modern; and a host of regional players like Harvest Gold, Bonn, Vibbs etc. The report provides an expansive market analysis of the Indian bakery sector by covering areas like growth drivers, trends prevailing in the industry as well as comprehensive SWOT analysis of the sector. The report identifies growth factors of the industry as changing perception of the bakery products coupled with changing lifestyles of the Indian population. Consumption of bakery products was not in the Indian culture; however with changing eating habits of the people and with rising western influence on food consumption patterns, bakery products today have got takers from all age groups in the country. Rising preference for premium biscuit category is another factor that will contribute in the volume growth for the industry. Glucose segment has been losing its share to categories like cookies and cream biscuits which are growing at a much higher rate than the overall biscuit sector. Also the industry has been experiencing fortification of the bakery products in order to satiate the burgeoning appetite of the 'health conscious' Indian. Numerous healthy products have been launched in the bakery segment and are gaining popularity at a high rate. Mounting presence of bakery chains has further triggered the growth in the sector. Several international bakery chains have entered in India recognizing potential of the industry. Trends that have been gaining ground in the sector are e-retailing of the bakery products, aggressive expansion plans of the incumbents as well as technological and ingredients advancement. Just when you thought that electronics and clothes were the only popular categories in e-retailing, there came bakery products which have been gaining traction in the e-retailing segment. Bakers are also bringing innovation and advancement in the technology and ingredients they use. Packaging front has also seen some changes in the past years. The report further evaluates the position of the industry by providing insights to the SWOT analysis of the industry. Large Indian population, abundant supply of raw materials and low capital requirements are some strengths of the bakery segment in India. India is among top producers of key raw materials of the bakery industry which puts sector in the sweet spot. The sector faces challenges in the form of raw material fluctuations, high taxation as well as its unorganized nature. Industry's raw materials being agricultural in nature are exposed to seasonal fluctuations in terms of availability and price movements. Rising competition in the sector due to low capital requirements and high growth rate of the sector is another impediment faced by the industry. However even after such challenges, the industry has opportunities galore. Low consumption of bakery products in the industry and spurt in the organized retail in



the country are some of the biggest opportunities for the bakery players. Rising incomes as well as emergence of new middle class segment will also be key factors in the growth for the industry. Indian bakery segment is already in a favorable position with high rural penetration of its products which will help it tap the Indian rural consumption boom. The next segment of the report scrutinizes the demand supply scenario of the bakery industry with projections of important numbers covering the overall bakery sector as well as biscuit and bread segment also. The report also provides you a succinct view on the foreign trade of bakery products. It captures the current market size of the sector as a whole together with bread and biscuit segment coupled with forecasts for the next five years. The report also includes key player profiles of players like Britannia Industries Ltd, Parle Products Ltd, ITC Ltd, Surya Food & Agro Ltd (Priyagold) and Modern Food Industries India Ltd. The report shares vital information like shareholding pattern, revenue mix, plant location and financial summary of the aforesaid companies. The next segment provides complete financial comparison of bakery companies in India. Indian bakery industry is one of the biggest sections in the processed food industry of the nation and has undergone a massive change majorly on account of changing perception of bakery products and evolving consumer tastes. Rising urbanization and growth in the disposable incomes of the Indian population has proven to be a magnet for international bakery chains owing to which the sector has seen an influx of foreign bakery companies foraying into India which has helped in improving the quality of Indian bakery products. Today there is a constant effort by the bakery players to innovate their product line to match up to Indian palate. Driven by evolving perception of bakery products in India, consumption boom in the nation and changing consumer preferences, we estimate the Indian bakery industry to touch levels of INR 483 billion in the next five years. Reasons for Buying this Report: • This research report helps you get a detail picture of the industry by providing overview of the industry along with the market structure and classification • The report provides market analysis covering major growth driving factors for the industry and latest market trends in the industry • This report helps to understand the present status of the industry by elucidating a comprehensive SWOT analysis and scrutiny of the demand supply situation • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

**Emerging Opportunities in Booming INDIAN MAIZE PROCESSING INDUSTRY-Corn Starch, Dextrose, Liquid Glucose, Sorbitol, Gluten Meal, Germ Oil (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis)**

**Author:** NPCS Team

**Format:** Paperback

**Book Code:** NI271

**Pages:** 33

**ISBN:** 9789381039434

**Price:** Rs. 35,400.00 **US\$** 650.00

The research report titled Emerging Opportunities in Booming INDIAN MAIZE PROCESSING INDUSTRY-Corn Starch, Dextrose, Liquid Glucose, Sorbitol, Gluten Meal, Germ Oil (Why to Invest, Core Project Financials, Potential Buyers, Market Size & Analysis) released by Niir Project Consultancy Services aims at providing a roadmap for investing into the sector by covering all the critical data required by any entrepreneur vying to venture into maize starch segment in India. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified maize starch & allied products project, in the maize processing segment, which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. And through this report we aim to help you make sound and informed business decision. The report contains all the data which will help an entrepreneur find answers to questions like: • Why I should invest in maize starch project? • Who are the customers of the product? • What will drive the growth of the product? • What are the costs involved? • What will be the market potential? The report embarks the analysis by enhancing the basic product knowledge of the capitalist by stating details like product definition, product uses & application, by-products & related products and a general overview of the product market. In here, the report provides an overview of the maize starch market along with a snapshot of maize crop market in India. The report further enlightens the entrepreneur about the potential buyers of the product, Maize starch which will help him identify his customers and place his product correctly. It is followed by a detailed analysis & enumeration of various factors that makes the case for investing in the sector along with graphical representation and forecasts of key consumer data. The report further assesses the market potential of the product by listing import-export markets of maize starch & allied products, recent developments in the sector and by providing sector outlook and market size. The report then turns the focus towards manufacturing side of maize starch & allied products. It provides project financials of a model project with specified product list and plant capacity along with excise and customs duty rates for maize starch for year 2013-14. It enumerates project information like raw materials required for manufacturing maize starch & allied products, manufacturing process, list of machinery and basic project financials. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, payback period, projected revenue and profit are listed in the report. The above mentioned project details are for maize starch, sorbitol, dextrose, liquid glucose, vitamin C, germ oil and gluten feed plant. The report also provides key players in the segment with their contact details. Starch Industry is often termed as 'Sunrise Industry' due to its high growth potential and omnipresence across various other industries. This report helps an entrepreneur gain meaningful insights into the sector and make informed and sound business decision. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, demand of the product and reasons for investing in the product • This report provides vital information on the product like





its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

**EMERGING INVESTMENT OPPORTUNITY IN INDIAN BAKERY INDUSTRY (Biscuits, Bread and Other Bakery Products) Why to Invest, Project Potential, Key Investment Financials, Industry Size & Analysis**

**Author:** NPCS Team

**Format:** Paperback

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The report titled 'EMERGING INVESTMENT OPPORTUNITY IN INDIAN BAKERY INDUSTRY (Biscuits, Bread and Other Bakery Products)-Why to Invest, Project Potential, Key Investment Financials, Industry Size & Analysis' released by Niir Project Consultancy Services makes investing in Indian bakery segment simplified. The report analyzes investment scenario of the industry and project feasibility of a bakery plant. The report covers crucial aspects like reasons for investment in the sector, core project financials, glimpse of the regulatory environment of the industry, potential buyers and analysis of the industry as a whole. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified bakery project, in the processed food segment, which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. And through this report we aim to help you make sound and informed business decision. The report contains all the data which will help an entrepreneur find answers to questions like: • Why I should invest in bakery project? • Who are the customers of the product? • What will drive the growth of the product? • What are the costs involved? • What will be the market potential? The report initially talks about the bakery industry as a whole with descriptions of biscuit as well as bread industry separately. It further identifies potential customers for the bakery industry along with key customer forecasts. One of the crucial factors to be assessed before investing in a sector is the market potential of the product. The report helps in analyzing the market potential by elaborating on various factors that will contribute to the consumption growth of bakery products in India, import-export markets of the products as well as market size and outlook of the industry. It also includes graphical representation and forecasts of key data indicators mentioned above. It further throws light on the regulatory environment of the industry by covering excise rates, customs duty, licenses required and also the ministries involved in the bakery sector in India. The report turns the limelight towards project details of a bakery plant. It encapsulates aspects like raw materials required, list of machinery required for bakery plant, manufacturing processes of various bakery products and project financials of a model project with specified product list and capacity. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, payback period, projected revenue and profit are listed in the report. It also lists down the key players in the bakery segment along with their contact details. This report helps an entrepreneur gain meaningful insights into the Indian bakery industry and make informed and sound business decision. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, demand of the product and reasons for investing in the product • This report provides vital information on the product like its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other



project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

# About NIIR

**NIIR PROJECT CONSULTANCY SERVICES (NPCS)** is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

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