

Cereal Food, Cereals and Cereal Products Processing Industry

**Modern Technology of Food Processing & Agro Based
Industries(Confectionery,Bakery,Breakfast Cereal Food,Dairy
Products, Sea Food, Fruits & Vegetable Processing) with Project
Profiles (3rd Revised Edition)**

Author: NIIR Board of Food Technologists

Format: Paperback

Book Code: NI10

Pages: 688

ISBN: 9789381039823

Price: Rs. 1,775.00 US\$ 47.95

Developing competitive agro-industries is crucial for generating employment and income opportunities. It also contributes to enhancing the quality of, and the demand for, farm products. Agro-industries have the potential to provide employment for the rural population not only in farming, but also in off-farm activities such as handling, packaging, processing, transporting and marketing of food and agricultural products. Food processing & agriculture based industry is important from the point of view of contribution to industrial production and employment generation. The food sector has emerged as a high-growth and high-profit sector due to its immense potential for value addition, particularly within the food processing industry. The agriculture processing sector has the vast potential in the development of an economy through its multiplier effect. This handbook contains processes formulae, manufacturing method of various products, brief profiles of various projects which can be started and providing information regarding land area cost, project cost plant & machinery cost etc. It contains Photographs of Plant & Machinery with Supplier's Contact Details and Plant Layout and Process Flow Sheets. The major contents 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, Cocoa Butter, Chewing Gums, Confectionery Manufacturing Process, Corn Flakes and Starch, Dairy Products, Dehydration of Fruit & Vegetables, Extruded Sugar Products, Fish Canning and Processing, Fruit Beverages, Fruit Juices, Squashes and Cordials, Honey, Ice Cream, Jam, Jellies & Marmalades, Pickles, Chutneys & Sauces, Preservation Fruits and Vegetables, Sugar Candy & Confectionery etc. This publication is an outcome of contributions from project consultants, engineers and food technologists aimed at highlighting the manufacturing project details. It is expected that the information presented in this handbook will help everyone who wants to startup as entrepreneur.

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\$** 25.95

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.

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\$** 50.95

*****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 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.

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\$** 33.95

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.

Food Packaging Technology Handbook (3rd Revised Edition)

Author: NIIR Board of Consultants Engineers

Format: Paperback

Book Code: NI93

Pages: 528

ISBN: 9788193733981

Price: Rs. 1,895.00 US\$ 50.95

Food Packaging Technology Handbook (3rd Revised Edition) (Biodegradable Films, Materials , Polymers, Aseptic Packaging, Labels and Labelling, Packaging of Cashew Nuts, Dairy Products, Milk, Fish, Meat, Shrimps, Canning of Vegetables, Fruits with details of Machinery and Equipments)

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. 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. Packaging has played a critical role as a differentiator in promoting brands, especially for packaged food products. With the increase in urbanization and emergence of supermarkets and hypermarkets, differentiating food products through the aesthetic appeal of packaging has become important for food manufacturers. Furthermore, consumers are increasingly paying more attention to the ingredients and contents of the package. This provides an opportunity for the food packaging technology & equipment manufacturers as food manufacturers need to differentiate their products by conveying the benefits of packaging technology on the labels and packets, such as shelf life, the time required for preparing the food, and nutritional contents to the consumers. Biodegradable packaging is produced using biopolymers, which are molecules often found in living organisms, like cellulose and proteins. This means they can be safely consumed, degrade quickly, and often be created from waste plant products. The main applications of bio-based and biodegradable plastics are currently in (food) packaging, food service ware, (shopping) bags, fibres/nonwovens and agricultural applications. Bio-based drop-in plastics such as bio-PE and bio-PET are identical to fossil-based counterparts and can be used in exactly the same applications. The more recently developed bio-based plastics (bio-PE and bio-PET) are also mainly used in food packaging. The increasing awareness of the

environmental impact of packaging products and a willingness to replace packaging materials by alternatives with e.g. a lower carbon footprint or made from renewable resources are the main driver for development and the use of these materials. 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.

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 NPCS 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

[Handbook on Drying, Milling and Production of Cereal Foods](#)

**(Wheat, Rice, Corn, Oat, Barley and Sorghum Processing
Technology)2nd Revised Edition**

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI171

Pages: 472

ISBN: 9788178331720

Price: Rs. 1,295.00 US\$ 34.95

Cereals, or grains, are members of the grass family cultivated primarily for their starchy seeds (technically, dry fruits). Cereal grains are grown in greater quantities and provide more food energy worldwide than any other type of crop; they are therefore staple crops. Oats, barley, and some food products made from cereal grains. They are used for both human and animal food and as an industrial raw material. India produces cereals like wheat, rice, barley (jau), buckwheat, oats, corn (maize), rye, jowar (sorghum), pearl millet (bajra), millet (ragi), Sorghum, Triticale, etc. India is the world's second largest producer of Rice, Wheat and other cereals. The huge demand for cereals in the global market is creating an excellent environment for the export of Indian cereal products. India is not only the largest producer of cereal as well as largest exporter of cereal products in the world. India have been offering incredible opportunities as they have an abundant amount of raw materials and a wide availability of cheap labor. The book provides comprehensive coverage of the Drying, Milling and information regarding production method of Cereal Foods .It also covers Plant Layout, Process Flow Sheets and photographs of plant & Machinery with supplier's contact details. Some of the fundamentals of the book are origin of wheat classification of wheat, endeavors 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. This book is essential for those who are interested in cereal areas can find the complete information from manufacture to final uses of Cereal Foods. The present time is an era of information, one should know about what is happening in the world to be able to compete effectively. It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

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\$ 28.95

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.

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\$ 44.95

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.

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

Book Code: NI273

Pages: 42

ISBN: 9789381039458

Price: Rs. 29,500.00 **US\$** 500.00

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

Manufacture of Pan Masala, Tobacco and Tobacco Products. 2nd Revised Edition

Author: P. K. Chattopadhyay

Format: Paperback

Book Code: NI317

Pages: 448

ISBN: 9788194737971

Price: Rs. 2,225.00 US\$ 59.95

Manufacture of Pan Masala, Tobacco and Tobacco Products (Tobacco Cultivation, Chewing Tobacco, Cigarettes, Bidi, Cigars, Khaini, Zarda, Katha, Mouth Freshener, Pan Chatni, Kimam, Sweet Supari, Nicotine Sulphate, USP Nicotine, Nicotine Tartarate, Nicotine, Polacrilex Resin) Tobacco comes from a leafy plant that tends to grow in warm tropical areas. It is famously grown all over the Caribbean, where the warm, sunny conditions make for a perfect growing climate. Tobacco is usually smoked as a nicotinic stimulant and is mostly processed, rolled and dried before being smoked. Different geographies produce different types of the plant. The taste and flavor of the leaves are the characteristic trademarks of different types. The process of curing also determines the type of tobacco. Tobacco products include cigarettes, cigars, loose pipe tobacco, chewing tobacco and snuff. These products contain the dried, processed leaves of the tobacco plant *nicotiana rustica* or *nicotiana tabacum*. All tobacco contains nicotine, an addictive drug. Today's tobacco also contains thousands of other chemicals designed to make the products more user-friendly and addictive. Nicotine is a nitrogen-based compound which dissolves in organic compounds. Tobacco leaves contain plenty of nicotine which evaporates on burning. This nitrogen-based compound is addictive in low amounts and toxic in high doses. Nicotine Sulfate is a potent pesticide, known for its high toxicity. A large proportion of Indian economy is agro based in which Tobacco is one of the principal cash crops. The tobacco production and its allied products' sales in the country have played a prominent role in the development of nation's economy. India is the largest tobacco market in the world in terms of tobacco consumption. The smokeless tobacco has historically been served as a tradition in India for many decades. Tobacco Waste or dust is generated at various stages of post-harvest processing of tobacco and also while manufacturing various tobacco products mainly during manufacture of tobacco products like cigarette and Beedi. The types of wastes generated during pre and post-harvest practice of tobacco include suckers, stems, mid ribs, leaf waste and dust. The main contents of the book are Tobacco Cultivation, Tobacco Diseases and Pests, Organic Tobacco Production, Chewing Tobacco, Cigarettes, Bidi, Cigars, Readymade Khaini, Chewing Tobacco (Khaini), Zarda, BIS

Specifications, Katha, Mouth Fresheners, Pan Chutney, Pan Masala, Kimam, Tobacco of Various Grade, Sweet Supari, Nicotine Sulphate, USP Nicotine, Nicotine Tartarate, Nicotine Polacrilex Resin, Smokeless Tobacco (SLT), Hookah, Tobacco Products Manufacturing Processes, E-Liquid (Main Chemicals, Compounds, Components), Additives in Tobacco Products, Additives Products, Packaging & Labeling (Design Trends & Technologies), Plastics in Food Packaging, Packaging Laws and Regulations and Photographs of Machinery with Supplier's Contact Details. This book is one-stop guide to one of the fastest growing sector of the Pan Masala, Tobacco and Tobacco Products, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on Pan Masala, Tobacco and Tobacco Products. It serves up a feast of how-to information, from concept to purchasing equipment.

Millet Production, Processing and Value-Added Products Handbook

Author: P. K. Chattopadhyay

Format: Paperback

Book Code: NI364

Pages: 536

ISBN: 978-81-969153-4-6

Price: Rs. 2,495.00 **US\$** 99.00

Millet Production, Processing and Value-Added Products Handbook (Millet Cookies, Flakes, Flour, Noodles, Pasta, Beverages, Extruded Snacks, Extruded Flakes, Instant Dosa Mix, Instant Pongal Mix, Instant Sorghum Idli Mix, Instant Sorghum Upma Mix, Bread, Cakes, Instant Laddu Mix, Pizza Base, Rawa/Suji, Vermicelli, Puffs and Sorghum Muesli with Manufacturing, Machinery, Equipment Details & Factory Layout) Millet is a type of cereal that is a part of the grass family Poaceae. This small round whole grain is grown in India and Nigeria, especially in Asia and Africa. There are multiple types of millets. However, most common varieties include Finger Millet, Foxtail Millet, Pearl Millet, Proso Millet, Little Millet and Sorghum Millet. Millet is loaded with nutritional value and that is why many dieticians and doctors recommend it as one of the breakfast cereal that must include in diet. Additionally, millet muesli is also recommended by diet consultant experts because it is a more nutrient dense type of millets. Key features of the handbook include: Cultivation Techniques: The book provides detailed information on millet cultivation techniques, including land preparation, planting, irrigation, pest and disease management, and harvesting. It offers guidance on optimizing millet yields while minimizing environmental impact. Millet Varieties: Readers will find descriptions of different millet varieties, their adaptability to various climates and regions, and their nutritional profiles. This knowledge can help farmers select the most suitable millet varieties for their specific conditions. Processing Techniques: The handbook delves into post-harvest processes, from threshing and cleaning to milling and storage. It highlights best practices for preserving millet quality and reducing post-harvest losses. Value Addition Product Innovation: This handbook is a treasure trove of information on creating a range of millet-based products like flour, flakes, pasta, beverages, and snacks. Manufacturing process and recipes are provided, empowering entrepreneurs to innovate in product development. The Millet Market size is estimated at USD 11.53 billion, and is expected to reach USD 14.43 billion, growing at a CAGR of 4.60%. Millets are small grass seeds that are widely grown. They are treated as Cereal Crops for Human Food. Generally, a huge percentage of the Millets Produced is consumed and the remaining percentage is used for producing Beer, and Instant ready eat Foods. Breakfast Foods like

Cornflakes are made from Millet. The growing awareness regarding health and fitness among the consumers are resulting in a higher uptake of organic, natural, and gluten-free products, which, in turn, is fueling the millet market. This book offers comprehensive reference that covers various aspects of millet production and its value-added Products Production Process, Machinery, Equipment Details, Factory layout and Photographs with Suppliers Contact Details are also given. The Millet Production, Processing, and Value-Added Products Handbook is a comprehensive guide that offers a wealth of knowledge and practical insights into the world of millet agriculture and its various applications. This handbook serves as an invaluable resource for farmers, agricultural researchers, startups, entrepreneurs, food processors, and anyone interested in the cultivation, processing, and utilization of millet grains.

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.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. 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.

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