



PORTFOLIO

FOOD RESEARCH LAB

BREAD PRODUCTION



Food Research Lab
Your Innovation Starts

PORTFOLIO

(Nine Variation: Brown, Plain, Sweet, Milk, Whole wheat, High fibre, Ragi & Bajra or High Protein or High Antioxidant)

INTRODUCTION

In the last 20 years, the production of wheat has doubled. India is self-sufficient in wheat and may have surplus wheat in the years to come. Throughout North India mainly grain is eaten as chapatti, roti, and while in southern states. Slowly, it catches up. There is a need for the countrywide popularization of wheat and wheat products to expand supplies of other food. Bread is an essential food commodity ready to eat which is increasing population among the Indian people. Consumer characterisation are

- i) It is intermediate moisture food
- ii) It works as an energy food
- iii) It is a breakfast food

RAW MATERIAL

The raw materials needed to make the bread are wheat flour/ Maida. These contain sugar, palm oil, leaven, salt and chemical substances. However, in the case of healthier options, multigrain breads with a combination of grains such as wheat, oat, barley, Quinoa, Chia seeds, maize, rice, flax etc. can be prepared. Multigrain breads are reported to have lot of health benefits as it is rich in thiamine, phosphorus, potassium, riboflavin, pantothenic acid, calcium, iron, zinc and copper. The materials used for packaging are typically wax-coated paper. All the raw materials are available.



PORTFOLIO

TESTING INCLUDING NUTRITIONAL ANALYSES

Any new product development will undergo following testing. Moisture content, total ash, crude fibre, crude protein, texture profile analysis, colour analysis, specific volume, and organoleptic characteristics. Specific Nutrition and Health Claim can be proposed based on the ingredients and quantity of ingredients used to prepare the bread. In order to claim the product as “Diets rich in Whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may help reduce the risk of heart disease and certain cancer”, according to FDA, 51% of the weight of the ingredients must be whole grain.

PLANT AND MACHINERY

- Principal equipment's:
 - o Mixer with flour sifting arrangements and
 - o two spare bowls,
 - o Sun mica top dividing table for manual Dicing,
 - o Moulder,
 - o Proofing cabinet two ovens,
 - o Slicer.

- Auxiliary equipment's: Trays/Tins Topped working tables,
PROJECT COST-FIXED COST-WORKING CAPITAL (in Rs.'000)
(Estimate for a model project)
 - a) Land & Land development (400 m²) 50.00
 - b) Building & civil works (300 m²) 750.00
 - c) Plant & Machinery 800.00
 - d) Miscellaneous fixed assets 100.00
 - e) Pre-operative expenses 100.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

Food Research Lab has standardized the technology and general methods of processing of different types of bread. However, the formulation/recipe can vary to make a different type of bread within the level of quality standards. Apart from this procedure for quality control, packing and packaging material specifications, equipment details are also provided by the Institutions,



ABOUT FOOD RESEARCH LAB

Food Research Lab R&D is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, scientific publications and clinical trials, the company has now ventured into food research and formed a separate unit, under the brand name of 'Food Research Lab' that will drive food forward. Food Research Lab brings together the latest in food processing equipment, expert food scientists, chefs, nutritionists and partners from across the globe to help food companies and entrepreneurs get their products to market quickly and effectively.

Food Research Lab makes your dream concept into a commercial product as we have strong knowledge of ingredients, processing techniques, and we can bring them all together to help you make the right decisions. Our Services includes New Product Development, Pilot R&D Full scale manufacturing. Our Lab & our manufacturing unitis registered under FSSAI & FDA licensed.

CONTACT

**Guires Ltd, MIIC Unit 52-56,Greenheys Business Centre,
Pencroft Way, Manchester, England, M15 6JJ, UK.**

**Call:+44- 74248 10299, +91 9566299022
info@foodresearchlab.com**