

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE  
MYSORE-570 020**

## **BAKING POWDER**

Baking powder has wide spread use as a "Chemical Leavener" of dough in the manufacture of bakery products. The efficiency of baking powder depends on the amount of carbon dioxide it releases on wetting, due to the acid reacting component on sodium bicarbonate, and as per the Indian Standard Specification (IS: 1159 1981), a minimum of 12% carbon dioxide should be available by weight.

The constituents of a baking powder are (i) sodium bicarbonate, (ii) edible starch, and (iii) an acid reacting component (like any one or in combination of: sodium-acid pyrophosphate with or without mono acid calcium phosphate, mono-acid calcium phosphate with or without di-calcium orthophosphate, potassium hydrogen tartrate or tartaric acid, or a mixture of both and anhydrous sodium aluminium sulphate. The baking powder shall be in the form of a free-flowing white and odour less powder, free from dirt, insect or fungus infection and adulterants.

The constituents are finely powdered, mixed thoroughly and is packed in LDPE pouches with duplex board carton as external packaging material which could stop the atmospheric moisture's ingress into the powder.

The equipment needed in the manufacture of baking powder is suitable capacity sieve, ribbon blender, packing machine, etc. which are all available in the country from standard machinery manufacturers.

### **PROJECT COST ESTIMATES (FOR 500 Kg/Shift/Day Capacity)**

	<b>Rs.000</b>
a. Land cost (750 M <sup>2</sup> )	27.00
b. Building cost (180 M <sup>2</sup> )	324.00
c. Plant and Machinery	112.00
d. Other fixed assets	30.00
e. Pre-operative expenses	107.00
f. Working capital (Margin)	177.00
<b>Total Project Cost</b>	<b>777.00</b>
Annual Cost of Sales	2700.00
Annual Sales Returns	3510.00