

SUGAR FREE BREAD

INTRODUCTION

Sugar free sweet bread is a novel therapeutic product specially suited for the diabetic patients. The sugar free sweet bread prepared using this technology possesses crust and crumb characteristics and sweetness comparable to that of normal sweet bread making it highly acceptable to the customers. As no such therapeutic products are currently being sold over the counter, there is very good scope for marketing of such products in the country.

MARKET POTENTIAL

Tremendous market potential exists for this therapeutic product, as no such product with quality characteristics similar to normal sweet bread is available in bakeries.

RAW MATERIAL

Raw materials required are Wheat flour, yeast, salt, fat, sugar, ascorbic acid water etc.

PROCESS

Cleaning of Ingredients → Weighing → Fermenting → Knock back → Scaling → Moulding → Baking → Cooling → Slicing → Packing

EQUIPMENTS

Weighing machine, Mixer, Baking pans, Baking oven slicing machine and cooling racks could be used for the preparation of sugar free sweet bread.

PROJECT ECONOMICS

Capacity of production	500 breads / day
Building (50 M ²)	- Rented
Cost of plant and equipments	Rs.7 Lakhs
Working Capital (margin)	Rs.0.25 Lakh
Total project cost	Rs.7.25 Lakhs