

BISCUIT





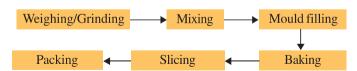
Production capacity/annum

300 Ton

Production process

The ingredients in weighed quantity are mixed together except wheat flour in a paste form. The paste is then transferred to a mixer along with required quantity of wheat flour and the dough is prepared. The dough thus prepared is brought to the biscuit moulding machine where dough get a desired shape and size which is then passed on to the oven for baking. The baked biscuits are cooled to make them crispy and are then sent to packing unit.

Process flow chart



Machinery & equipment required

- Automatic Biscuit Baking Oven
- Biscuit Moulding Machine
- Flour Sifter
- Flour mixing machine
- Sugar Grinder
- Roller Cutting for Biscuits
- Oil Spray Unit
- Biscuit Sealing machine
- Platform Weighing Machine
- Trollies
- Containers
- Spares



Raw material/consumables required

- Flour
- Baking Powder
- Sugar
- Oil
- Salt
- Packing Material

Utilities required:

Power required (load)
Water required (per shift basis)
20 K.W.
1000 Liters

Manpower required

Skilled WorkersUnskilled Workers3 Nos.8 Nos.

Area required

Total AreaCovered Area: 750 Sq.Mtr.500 Sq.Mtr.

Investment required

Machinery & Equipment Working Capital for 3 Months (Raw material, utilities & salary)





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For further details on training programme in entrepreneurship being conducted at NSIC Training cum Incubation Centre, you may contact NSIC-TSC, Okhla Industrial Estate, New Delhi 110020, Ph.: 011-26826801