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PROJECT REPORT

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PROJECT:

Bread Making Unit

PROJECT REPORT

Of

BREAD MAKING

PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding **Bread Making Unit**.

The objective of the pre-feasibility report is primarily to facilitate potential entrepreneurs in project identification for investment and in order to serve his objective; the document covers various aspects of the project concept development, start-up, marketing, finance and management.

[We can modify the project capacity and project cost as per your requirement. We can also prepare project report on any subject as per your requirement.]

DIFFERENT TYPE OF BREADS

Whitbread

The most common variety of bread is white bread. It is made from wheat flour (extraction rate of 77%) and is made into many different sizes, shapes and textures. Ingredients such as other cereal or vegetable flours, seeds, herbs or a mixture of these can be added

Whole meal or Whole Wheat Bread

Made from whole meal flour (contains all the components of the grain -close to 100% extraction rate),it has become more popular with increasing knowledge of the health benefits of bran and wheat germ.

Mixed grain bread

May be made from any combination of flours (e.g. wholemeal or white flour, rye meal or flour), grains (e.g. kibbled grains, wheat germ, whole grains or wheat and other cereals) and seeds (e.g. sesame seeds).

Kibbled wheat and cracked wheat bread

Contains or is rolled in kibbled (cracked) wheat grains.

Fibre-increased white breads

Made with the addition of bran or other fibre-containing material.

Rye bread

Made from a combination of rye flour and wheat flour. Dark rye bread contains a higher proportion of rye flour and rye meal than light rye and is consequently denser, heavy and has a stronger flavor. Pumpernickel is heavy, dark bread made from rye flour, rye meal and kibbled or cracked rye grains.

Sourdough bread

Sourdough bread has a slightly sour flavour and a denser texture than regular bread. Sourdough describes the raising agent used to make this type of bread. A starter, made from a mixture of flour and water, serves as a medium for growing either commercial yeast that is added to the mixture or the ever-present wild yeast that is captured by the mixture from the air we breathe. (Yoghurt is also sometimes added to provide yeast.) This mixture is allowed to sour through a fermentation process that produces a gas and an acid. It is then used as a starter to leaven other breads; the gas produced by the fermentation is trapped in the elastic gluten structure of the dough, causing it to rise, while the acid imparts the final product with a tartflavour.

Damper

Traditionally baked in the Australian bush, damper is a chemically leavened white,roundbread.

Lavash bread

A thin, flat bread made from white wheat flour, yeast, salt and water which isoven-baked on a heated metal plate.

Bagel

A Jewish bread where the dough (with yeast) is shaped into a ring and thrown into boiling water before baking. This gives the crust a chewy texture. It may be coated with poppy or sesame seeds and can be flavoured, e.g.raisinandcinnamon.

Middle Eastern flat, pocket or pita bread

Flat, oval or round wheat bread made from flour, water, yeast and salt. The "pocket" in some breads is made by resting the flattened pieces of dough under dry conditions so that both sides become slightly drier than the centre. During baking at high temperature, the steam produced inside the dough is trapped by the baked, drier outside layers. The pocket can also be stuffed with various fillings. The Turkish version of pita bread is pide.

Naan

Made in India, Pakistan and Afghanistan, naan is a wheat-flour bread leavened with a starter of the sourdough kind and cooked in a clay Tan door oven. The clay and the smoke in the tandoor combine to produce a characteristic flavor. The bread is flattish and has a crisp crust.

Chapatti(chapatti)

Sometimes called roti, chapatti is served throughout India, Pakistan and also Iran. They are made from finely milled wholewheat flour, called atta. The dough is rolled into thin rounds which are cooked in an iron pan or on a griddle. They are made every day in North India where they are used as a plate to hold other food, curved to scoop up food or used for dipping in soupsorsauces.

Paratha or parata

An Indian flaky bread prepared by smearing the unleavened dough with ghee or oil and then folding the dough. This procedure is repeated three times. The dough is then rolled out and fried in oil or dry cooked on a griddle.

Chinese steamed bread

Eaten in most countries of east Asia, Chinese steamed breads are shaped like a ball and have either no filling, a sweet bean paste or a meat filling. Lao bing is a Chinese-style flat bread which is baked in a pan until both sidesaregoldenbrown.

Chinese buns and dumplings

Buns and dumplings are common in north and South-East Asia. Manju, the generic term for steamed Japanese buns, are either lightly baked or steamed

buns prepared by steaming a fermented dough with a pork, curry or sweet bean paste filling. In northern China, mantou is a steamed leavened bread without a filling, eaten as a staple in place of rice. Yit bien or moon cake is a baked bun filled with nuts and seeds popular amongst Chinesepopulations.

Mantou or mantu describes the food category of dumplings in Asia. They resemble ravioli and are stuffed with meat and/or vegetables and beans.

Gluten-free bread

Gluten-free bread is usually based on corn flour to which flour from gluten-free grains (such as rice and maize), potato or pulses is added. Gluten-free bread has a denser, more crumbly texture than traditional bread, since the presence of gluten is essential for the typical structure and texture

Financial Aspects.

Cost of Project

S.NO.	PARTICULARS	AMOUNT
1	Land 1000 sq mts @ 550	5.50
2	Land development and fencing	2.50
3	Main factory building 600 mts@ Rs 3000 sq mtr other construction	18.00
4	Cost of moulds/other fixtures	0.70
6	Cost of office equipment and furniture	1.50
5	Margin for Working Capital	10.40
6	Preoperative exp	2.50
	Total	41.10

Means of Finance

S.NO.	PARTICULARS	AMOUNT
1	Own Contribution	13.56
2	Term Loan	22.00
3	Unsecured Loan	5.54
	Total	41.10

Production Capacity (Per Annum)

S.NO.	PARTICULARS	Production/yearin meter	Weight/meter)	Quantity(Tonnes)
1	Bread	30 lacs loaves of 400 gm		30 lacs loaves of 400 gm

TOTAL CAPITAL INVESTMENT

			Rs.
1	Total Fixed Capital		47.62
2	Working Capital for 3 Months		41.58
	Total		89.20

Fixed Capital.

Land and building			**Amount(In Rs.lacs)**
Land and building			26.00
(Workshop, Office and store) (per month)			
Other furniture & Fixture			2.20
Machinery and Equipment			
Description	**Qty. nos.**	**Price/unit**	**Amount(In Rs lacs.)**
Auto flour sifter with capacity to sift 2 bags per 5 minute complete with 0.373 kw motor and other accessories	1		0.4
Water measuring tank (S.S.) capacity 100 liters with all accessories	1		0.15
100 kg capacity double armed type dough kneader with 1.5 kw motor	1		1.2
M.S. extra tub	2		0.12
Single pocket slow speed dough dividing complete with 1kw motor	1		0.8
First prove rounder table type with 0.46 kw motor	1		0.3
Conical umbrella type rounder complete with 1.12 kw motor and suitable reducing gear box	1		0.6
Bread dough straight through molder with 1.5 kw geared motor and switches	1		0.6
Tunnel type final prover over all size 6' x 6' long double walled complete with recirculation fan 1 HP and with 1 HP automatic arrangement of mechanical pushing trolleys through the tunnel	1		2
Proofing Racks A set of 8 No. for final proofing	1		1
Oil fire travelling type of oven having capacity of 1000 loaves charge having 1 HP main drive motor , 3 HP recirculation fan another 1 HP driven exhaust fan complete with medium pressure burner	1		3.75

Hot loaves collection table 6' diameter turntable having sunmica dop driven by 1 HP motor	1		0.3
Slit conveyer for pan returned from oven to moulding area driven by 1 HP motor	1		0.8
Slicing machine output 500-600 loaves per hour with 0.746 KW motor	3		0.75
Wrapper sealing machine 8 simmer state 5 heaters 1.5 KW load	3		0.18
Bread cooling racks	8		0.6
Bread mould set of 3 pans with lid			0.45
Refrigerated cabinet for storing compressed yeast upto 200 kg capacity fitted with 1 HP 3 phase motor			0.25
Coal Fired baby boiler of capacity 200 kg steam/hr complete with all fittings	1		0.4
6' cotton canvas conveyer driven by 0.37 KW motor	2		0.3
Testing Equipment	LS		0.5
Pollution control equipment			Nil
Energy conservation facilities/equipment			Nil
1 Cost of power connection			0.5
2 Electrification and installation charges @ 10% of the cost of machines and equipments			1.27
Cost of Moulds/other fixtures			0.7
Cost of office equipments and furniture etc.			1.5
Total Fixed Capital			**47.62**

Total Working Capital. Rs in lacs

Salary and Wages		(i)		1.81
Raw Material		(ii)		10.53
Utilities		(iii)		0.61
Other Contingent Expenses		(iv)		0.91
Total				13.86
Working Capital for 3 months				41.58

Staff & Labour Expenses.

Designation	No.	Salary(Rs.)		Total (In. Rs.)
Manager	1	18,000.00		18,000.00
Supervisor cum chemist	1	15,000.00		15,000.00
Mechanical supervisor	1	12,000.00		12,000.00
Accountant Senior	1	10,000.00		10,000.00
Sales cum purchase clerk	2	10,000.00		20,000.00
Skilled Worker	4	9,500.00		38,000.00
Unskilled Worker	8	8,500.00		68,000.00
Peon cum watchman	1	7,500.00		7,500.00
Total	18			181,000.00
Total Monthly Salary(In lacs)				1.81

Raw Material Expenses

Particulrs	Rate(Rs)	Quantity(Tonnes)		Total (In. Rs.)
Flour	8.5	92		7.82
Sugar	14.5	2.76		0.40
Salt	4	1.4		0.06
Dry Yeast	150	0.7		1.05
Chemical and additives	0	LS		0.40
Packaging materials	0	LS		0.80
Total Expenses in a month			(In lacs)	10.53

Calculation of Power Expense.

COST OF POWER		
(I) Cost of power from UPPCL		53,620.00
(@7/- per Unit)		
Add: Water		0.01
Add : Lubricants		0.07
Total Annual Power Expense(In Lacs)		**0.54**

Other Contingent Expenses

Particulars				**Amount(In.Rs)**
Repair and Maintenance				5000.00
Postage and Stationery				1500.00
Telephone Charges				8500.00
Transporatation and Freight				15000.00
Insurance				30000.00
Sales Expenses				20000.00
Other Maufacturing Expenses				3500.00
Miscellaneous Expenses				7800.00
Total				91300.00
Total in lacs				0.913

Cost of Production.

Particulars			**In. Rs.**
Total Recurring Expenditure			165.42
Depreciation on Building @ 10%			1.80
Depreciation on Plant and Machinery @ 15%			2.58
Depreciation on Other Tools and Fixtures @ 15%			0.11
Depreciation of Furniture/Fixture & Office Equipment @ 10 %			0.15
Finance Cost			8.24
TOTAL COST OF PRODUCTION(In Lacs)			178.30

Turnover (Per Annum)

Particulars	Production (meter)	Qty(Nos.)	Unit Rate (in Rs)	In. Rs.
	30 lacs loaves of 400 gms		6.50	
TOTAL TURNOVER		Or Say in lacs		195.00

16.70

Profit [ii-i]

Percentage profit on sales 8.56%

Ratios

Rate of Return on Total Capital Investment

= Net Operating Profit/ Invested Capital

= 19%

Return on Assets

= Sales/Average total Assets

= 0.35

Return on Equity

= Sales/ Stockholder's Equity

= 1.23

Debt to Equity Ratio

= Total Term Liabilities/Total Shareholder's Equity

= 1.62

Interest Coverage Ratio

= Earnings before Interest & Tax/ Interest Expense

= 3.03

DISCLAIMER

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