

INSTANT - CAKE MIX

INTRODUCTION

Instant cake mix is a premix containing all the ingredients normally used for the preparation of cake. Cakes could be easily prepared from such premix by adding a required quantity of water to the premix and mixing for a specified period of time and baking the batter in a baking oven. It adds variety to snack foods in the house hold. The advantage of the use of such mix in convenience as it eliminates the drudgery of purchasing ingredients in small quantities, weighing them and creaming them separately for a longer duration during the preparation of batter, which is a very cumbersome procedure.

MARKET POTENTIAL

In the developed countries, cake premix is extensively used at home as well as in bakeries as they offer technological convenience and varieties. In India, very little work has been done for the developed and popularization of such premixes, since bakery premixes are relatively new products, a market potential has to be created to be used as a household snack food item production of varieties of cake. Cake premix will also be useful for small bakery chains to prepare consistent quality products by preparing the mix at centralized place.

RAW MATERIALS

Raw materials used in this product are Maida, sugar, hydrogenated fat, whole egg powder, skimmed milk powder, edible common salt, baking chemicals, lecithin, BHA

PROCESS IN BRIEF

Dry ingredients → Sieving → Blending → Fumigation → filling → sealing → Storage

EQUIPMENTS

Sifter, Grinder, Mixer, Dryer which are available indigenously

PROJECT ECONOMICS

Capacity of production	150 tonnes/ annum
Cost of plant and equipments	Rs.9.0 Lakhs
Project cost	Rs.13.5 Lakhs