

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE-570 020

SHELF STABLE BREAD USING NATURAL INGREDIENTS AS PRESERVATIVES

INTRODUCTION

Bread has shelf life of only few days. Use of chemical preservative are in practice to extend the shelf life of bread, however use of chemical preservatives is not found satisfactory due to its adverse effect on flavour and taste of bread as well as health issues. Hence, demand for the use of natural preservatives for the extension of shelf life of bakery products is increasing day by day. The bread with natural preservatives has good volume and soft texture. The breads packed in polypropylene bags have mould-free shelf life of 5 days. The shelf life is comparable with the commercial bread prepared using chemical preservatives.

RAW MATERIAL

Wheat flour, yeast, salt, sugar, oil and natural preservatives.

CAPACITY

Production: 165 kg finished product/day/Shift

Working: 300 working days/year

PLANT AND MACHINERY

Dough mixer, baking oven, sealing machine, weighing balance, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL

(Estimate for a model project)

Building 50 Sq. M (Rented building) 1 lakh

Plant and equipment 5 lakhs

Preliminary and preoperative expenses 0.6 lakh

Working capital 1 lakh

Total project cost 10 lakh

TECHNOLOGY / MANUFACTURING PROCESS – Availability

CFTRI has standardized the formulation and processing conditions for the preparation of bread with natural preservatives. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.

