

The Complete Technology Book on

Bakery Products

(Baking Science with Formulation & Production)



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Y-1612

Baking Science with Formulation & Production



Book on *Bakery Products* (4th Revised Edition)



Introduction

Baking, referred to as the oldest form of cooking, is used for producing everyday products like bread, cakes, pastries, pies, cookies, and donuts. These products are prepared using various ingredients like grain-based flour, water and leavening agents. They are considered fast-moving consumer goods (FMCG) and are consumed daily. Owing to their palatability, appearance and easily digestible nature, they are highly preferred for both formal and informal occasions. Nowadays, most traditional baking methods have been replaced by modern machines. This shift has enabled manufacturers to introduce innovative bakery products with different ingredients, flavors, shapes and sizes. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits.

Related projects:- Bakery and Confectionery Products

The Global Bakery Market size is predicted to reach USD 4.36 billion by 2030 with a CAGR of 3.8% from 2020-2030. Bakery products are a part of the processed food class. They include cake, pastries, biscuits, bread, breakfast cereals, and customized baker products. The growing per-capita consumption trends of bakeshop products indicates the untapped growth potential. The market potential is high particularly in the growing markets of Asia and South America; whereby, client demand is increasing for ready to eat bakery products, as a results of the influence of Western culture and additionally for its convenience.



The book covers various aspects related to different bakery products with their manufacturing process and also provides contact details of raw material, plant and machinery suppliers with equipment photographs and their technical specifications. It provides a thorough understanding of the many new developments shaping the industry and offers detailed technical coverage of the manufacturing processes of bakery products.

Related Books:- Bakery, Confectionery, Ice Cream, Chocolate And Cocoa Manufacturing



Food Mixer, Cookie Extruder, Rotary Oven, Biscuit Sandwiching Machine, Tunnel Gas Oven, Flour Mixer, Cookies Rotary Moulder, Bun Divider Moulder, Planetary Mixer, Spiral Mixer, Pillow Packing Machine, Oil Spray Machine are the various equipments described in the book with their photographs and technical specifications.

Related Projects:- Bakery, Food, Wine, Distillery, Beer, Liquor, Agro Based Mineral Water, Ice Cream, Tea, Coffee Processing Oil Extraction, Refining Salt Projects

A total guide to manufacturing and entrepreneurial success in one of today's most baking industry. This book is one-stop guide to one of the fastest growing sectors of the bakery industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of bakery products. It serves up a feast of how-to information, from concept to purchasing equipment.

Bread improvers play an important role in determining the physical and functional properties of bakery products. Consumer preferences globally, and rising acceptance of convenience foods owe to the increase in consumption of bakery products. Bread improvers are used to enhance color, texture, taste, and stability of bakery products such as bread, cakes, buns, rolls, croissants, pizza, biscuits, and donuts. Emulsifiers are some of the major ingredients used as bread improvers in a range of various bakery product applications. Other ingredients like enzymes, oxidizing agents, and reducing agents are also largely used in bakery applications. Bakery manufacturers have been increasingly innovating their product offerings to meet the dynamic consumer demand on tastes and functional requirements such as low fat and high nutritional value. The demand for different varieties of bread such as whole wheat and multigrain fuels the demand for bread improvers.

Growing consumption of various ready-to-eat foods around the globe is one among some of the key factors driving growth of the global bakery products market. Moreover, demand for bakery products has been increasing due to convenience of use, nutrition profile, accessibility, and unique state. Also, adoption of cross-cultural eating habits and increasing demand for various healthy food alternatives are projected to drive growth of the market over the forecast period.

Related Videos:- Bakery and Confectionery Products: Food Confectionery, Chocolate, Candy, Toffee, Chewing Gum, Jelly, Cream, Biscuits, Bread, Cakes, Pastries, Cookies



In order to gain greater market share, key players are focusing on increasing their global presence. Another key factor expected to further drive growth of the global market and the success of companies over the forecast period is the establishment of joint warehouses in various key locations. As bakery and other food products that have gluten as an ingredient can cause various side effects such as celiac diseases and digestive diseases, most of the consumers prefer gluten-free bakery products.



Basic raw materials needed for producing bakery products are fat, emulsifiers, flavors, flour, milk, and sugar. The availability and prices of these raw materials determine the pricing of bakery products. Involvements of high logistics and storage costs and high energy usage in the bakery product market are the major restraints for the growth of the global market. These high costs are due to the transportation of these products in specially designed automotive components, which are equipped with state-of-the-art refrigeration facilities. However, continuous innovations regarding product development are projected to create growth opportunities for key players in the global bakery products market over the forecast period.



Growth Drivers

The global bakery products market is the rising retail sales in bakery products market. The unpackaged bread will continue to rise as compared to the other categories. The volume sales of the bread are forecast to reach 190,000 tonnes by 2016. However, the frozen bakery products and with the launch of new innovative products are driving the market steadily with the volume sales of 27,300 tonnes in 2016.

Further, that the major challenge for the industry is that it is divided into two sectors i.e. organized and unorganized sectors. The unorganized sectors accounts for 80% of the bread product, 67% of the biscuits and 90% of the other bakery products due to which the per capita consumption of the organized sector is decreasing tremendously.

Based on geography, North-America region leads the bakery products market by 58.0% due to hectic lifestyles, convenience of bakery products and awareness of the health issues. However, Asia Pacific bakery product market is increasing steadily with a growth rate of 21.0% over the forecast period. Countries such as China, Indian, Japan, Hong Kong and Singapore have the opportunity for bakery product manufacturers owing to rising of the per-capita income, urbanization, mass consumption and advancements of the new bakery products.



Table of Contents

1. Ingredients Made From Wheat

Introduction

Wheat

Commercial Wheat Varieties

Composition of Wheat

Lipids

Utilization of Wheat

Determining the Quality of Wheat

2. Other Grains Ingredients

Introduction

Durum

Special Quality Considerations

Utilization

Rye

Chemical Physical Characteristics

Triticale

General Characteristics

Quality, Composition, and Nutritional Factors

Utilization

Rice

Structure and Composition

Quality Factors

Use of Rice in the Baking Industry

Millet

Varieties and Distribution

Structure of the Seed

Food Uses

Corn

Structure and Composition

Quality Factors

Traditional Food Products From Corn

Oats

Classification

Structure and Composition

Barley

Description of Plant and Seed

Utilization of Barley

Structure and Composition of Barley Kernels

Quality Factors

3. Shortenings, Emulsifiers and Antioxidants

Introduction

The Chemistry of Fats and Oils

Shortenings From Natural Sources

Animal Fats and Oils

Vegetable Shortenings

Quality Assurance of Fat and Oil Products

Tests

Specifications

Emulsifiers

Lecithin

Monoglycerides and Deglycerides

Other Food Emulsifiers

Antioxidants

Synthetic Antioxidants

Natural Antioxidants

Fat Substitutes and Replacements

4. Water and Salt

Introduction

Water

Regulations Affecting Potable Water

Water Treatment

Effects of Water Impurities on Bakery Products

Water Treatment Methods Used by Bakeries

Analyses of Water

Salt

Salt in the Human Diet

Containers and Storage

Types of Salt

Salt with Additives

Salt Substitutes in Bakery Products

Analytical Methods

5. Products of Bakery Industries

Bread

Introduction

Market Potential

Raw Materials

Flour

Yeast

Water

Salt

Sugar

Bulk Solids

Flavourings

Enrichment

Bread Manufacture

Straight Dough Method

Sponge Dough Method (Semi-Automatic)

Make Up

Comparison of Straight and Sponge Dough Method

Advantages and Disadvantages of two Methods

Automatic Process to Manufacture Bread

Recipes for Breads

White Pan Bread

Milk Bread

Sweet Bread

Rice Bread

Closed Pan Bread

Sponge Dough

Final Dough

Make up and Baking of the Bread

Egg Bread

French Bread

Straight Dough Method

Raisin Bread

Whole Wheat Bread (Straight Dough Method)

Rye Bread

Rye Bread (Leay Sow)

Vienna Bread

Special Breads

Date-Nut Bread

Low Sodium Bread

Cheese Bread

Specification for Various Types of Breads

White Bread

Other Requirements

Mass of the Bread

Wheat Meal Bread

Other Requirements

Crust and Crumb

(a) Optional Ingredients

(b) Mould Inhibitors

Bread Improver

Requirements

Biscuits

Introduction

Biscuit Raw Materials

Cereals

Sweetener

Shortening

Milk

Leavening Agents and Nutrients

Miscellaneous Products

Market Potential

Statewise Units of Biscuits in Organised Sector

Manufacturing Process

Recipes for Various Types of Biscuits

Arrowroot Biscuit

Shell Biscuits

Digestive Biscuits

Honey Comb or Crimp Biscuits

Almond Fruit Biscuits

Walnut Biscuits

Soda Biscuit

Coconut Biscuits

Nice Biscuits

Saltish Biscuits

Marie Biscuits

Ester Biscuits

Sandwich Type Biscuits

Cheese Biscuits

Rice Biscuits

Corn Flour Biscuits

Coffee Biscuits

Victoria Biscuits

Edinburg Biscuits

Snow Drop Biscuits

Luncheon Biscuits

Special Combination Wheat Biscuits

Simple All Purpose Biscuits

Soojee Biscuits

Special Nut Biscuits

Directions

Corn Flour Coconut Biscuit

Chocolate Vanilla Biscuit

For Icing

Peppermint Cream Biscuits

Biscuit Coatings

White Coating

Dark Chocolate Coating

Lemon Coating

Orange Coating

Malt Milk Coating

Few Points for Making Good Biscuits

Cookies

Basic Ingredients

Bonding Materials or Toughers

Tenderzing Materials

Floors

Shortening

Sugar

Lecithin

Milk

Eggs

Rotary Moulded Cookie

Cutting Machine Cookie

Wire Cut Cookie

Spread of the Cookies

Equipments For the Manufacture of Cookies

Wire Cut Machine

Stamping and Rotary Cating Machines

Rotary Moulded Cookies

Formula for Sugar Wafer Butter

Processing of Sugar Wafer

Coatings for Cookies

Coatings for Cookies Enrobing

Vanilla Coating

Dark Chocolate

Dark Cocoa

Coconut

Peanut Coating

Pie Fillings

Fruit Fillins

Apple Pie Fillings

Banana Cream Starch-Based Gel Filling

Strawberry Flavoured Fillings

Cream Style Fillings

Pie Crusts

The Flour

The Shortening

The Salt

Sugar

Flaky Crusts

Mealy Crusts

Formulations and Procedures for Pie Crusts

Long Flake Pie Crusts

Dough for Fried Peas

Fruit Pie Dough

Mealy Crust Dough

Fried Pies

Faults in Pie Crusts

Soda Crackers

Flour

Water

Shortening

Salt

Yeast Food

Formulas for Soda Crackers

Fermentation

Manufacturing

Absorption

Salt

Sugars

Amylolytic Enzymes

Cakes

The Flour

Soft Straight Flour

Sugar

Shortening

Egg

Milk

Formulation Guidelines

Cake Processing

Common Faults in Cakes

Texture Defects

Defects of Crust Appearance

Too Low Volume

Irregular or Coarse Grain

Various Types of Cakes

Corn Flour Cake

Fruit Cake

Rece Cake

Petha Cake

Maize Floor Cake

Cream Cake

Cheese Cake

Sponge Cake

White Layer Cakes

Rich White Layer Cake

Universal Cake Mix

Yellow Layer Cake

Chocolate Cake

Devil's Food Cake

Chiffon Cake

Layer Cake

Pound Cake

Hard Rolls

Soft Rolls

Vienna (Kaiser) Rolls

Make up of the Rolls

Hamburger Rolls

Make up and Baking of the Rolls

Buns

Bath Buns

Saffron Buns

Cross Buns

German Buns

Sweet Crumb Buns

Round Shaped Filled Bun

Dough

Syrup Wash

Braid Buns

Square Buns

Figure 8 Shaped Buns

Muffins, Nankhati and Pizza

Mufins

Bran Muffins

Whole Wheat Muffins

Nankhatai

Pizzas

Recipe for Pizza

Icings

Some Guidelines for Icing Preparation

Flavours Development in Icings

Fluffy Icings

Recipes for Various Types of Icing

Chocolate Icing

Butter Icing

Water Icings

Royal Icings

Icing Paste (General)

Vanilla Icing

Butter Scotch Icing

Butter Scotch Paste Icing

Banana Icing

Caramel Boiled Icing

Honey Macaroon Icing

Spice Cake Icing

Orange Icing

Orange Sunshine Icing

Chocolate Fudge Icing

Butter Cream Icing

6. Milk and Eggs Ingredients

Introduction

Ingredients Derived From Milk

Composition of Milk

Types of Milk Ingredients

Milk Protein Concentrate

Dairy Blends and Milk Replacers

Cheese

Quality Tests for Milk and Milk Products

Ingredients From Eggs

Functional Properties

Compositon

Commercial Products

Storage

7. Fruits, Vegetables and Nuts

Introduction

Nuts

Almonds, Almond Butter, and Almond Paste

Coconut

Kernel Paste

Peanuts and Peanut Butter

Pecans

Poppy Seeds

Walnuts

Nut Substitutes and Defatted Nuts

Fruits

Dried Fruits

Candied or Glace Fruit

Canned Fruits

Frozen Fruits

Fruit Jams, Jellies and Preserves

Vegetables

Potatoes

Onions

Tomatoes

Carrots

8. Bakery Machinery and Equipment

Weighing Equipment

Manual Scales

Automatic Weighing Equipment

Liquid Measuring Equipment

Mixing

Mixing Equipment

Dry Blenders

Ribbon Blenders

Tumbler with Agglomerate Breakers

Vertical Screw Mixer

Equipment Selection

Continous Pre-Mixing Equipment

Horizontal Dough Mixer

Banbury Mixers

Miscellaneous Horizontal Dough Mixing Equipment

Mixing Mechanism

Vertical Planetary Mixers

Continous Mixers

Temperature and Mixing

Make-up Equipment

Dividers

Effect of Dividing Action on Dough Properties

Divider

Rounders

Controlling and Adjusting the Rounder

Proofer

Tray Type Intermediate Proofer

Maintenance

Intermediate Proofers

Moulders

Moulders for Cookies

Biscuit Rolling Machine

Biscuit Cutters

Fermentation and Proofing Enclosures

Construction Details

Baking Equipments

Ovens

Chamber Type Oven

Draw Plate Oven

Reel Oven

Tunnel Oven

Oven Heating

Fuels

Slicing Equipment

Reciprcating Slicers

Blade Slicer

Packaging Equipment

9. Spices, Flavors and Colors

Introduction

Coloring Additives

Uncertified Color Additives

Certified Color Additives

Natural and Artificial Flavors

Vanilla

Cocoa Products

Spices and Herbs

General Considerations

Spices Used in Bakery Products

Cinnamon

10. Cookie and Cracker Production

Ingredients Handling

Mixing

Dough Relaxation and Fermentation

Dough Machining and Forming

Dough Relaxing

Cutting Stage

Scrap Return

Salter of Sugar Sprinkling

Rotary Molding

Extruder-Dough Formers

Wire Cut

Rout Press

The Fruit Bar Co-Extruder

Baking

Direct-Fired Ovens, Gas Fired

Convection (Indirect) Ovens

Post Conditioning

Secondary Process

Icings

Enrobing

Sandwiched Cookies and Crackers

Biscuit Packaging

11. Unleavened Bakery Products

Introduction

Pie Crusts

General Considerations

Types of Pie Crusts

Baked Pies

Long-Flake Crust

Short-Flake Crust

Mealy Crust

Pressed Crumb Crusts

Savory Pies

Fried Pies

Causes of Faults in Pie Crusts

Strudel, Phyllo and Egg Rolls

Unleavened Cookies

12. Products Leavened Primarily With Water Vapor

Puff Pastry

Theoretical Considerations Affecting Layering

Practical Methods of Puff Pastry Production

Traditional Puff Pastry method

Automated Puff Pastry Production

Formin and Baking Puff Pastry

Trouble Shooting Puff Pastry

Crispbread

Eclair Shells, Cream Puffs, and Popovers

Cookies and Crackers

Beaten Biscuits

Puff Biscuits

Suger Wafers

13. Air-Leavened Products

Introduction

Angel Food Cakes

General Considerations

Ingredients and Formulas

Procedures

Meringue Layer for Tortes

Foam Type Angel Food Cake

Continuous Mix Angel Food Cake

Cakes Made With Foams of Whole Eggs or Egg Yolks

Effects of Whole Eggs

Pound Cakes

Sponge Cakes

Chiffon Cakes

Cheese Cakes

Snow White California Cheese Cake

Fruit Cakes

Cookies

14. Chemically Leavened Bread and Rolls

Introduction

Chemical Leavening Systems

Effects of Air, Water Vapor, and Carbon Dioxide on Volume

Characteristics of Chemical Leavening Systems

Function of Ingredients

Soda Breads

Buttermilk Bread

Irish Soda Bread

Irish Soda Bread

Boston Brown Bread

Chemically Leavened White Bread

Other Bread Varieties

Soda Biscuits

Scones

Muffins

Veggie Muffins

Snack Crackers

15. Chemically Leavened Sweet Goods

Composition

General Rules For Developing Formulas

Layer Cakes

Examples of Cake Formulas

Processing Chemically Leavened Sweet Goods

Trouble Shooting Cake Faults

Cup-Cakes

Cake Doughnuts

Formulation and Processing

Doughnut Trouble Shooting

Cookies

Relationship of Formula to Processing Method

Ingredients

Representative Formulas

16. Yeast-Leavened Plain Bread and Rolls

Principles of Plain Bread and Roll Production

White Bread

French Bread

White Rolls

Wheat Bread

Two Traditional Bread Processing Schemes

Straight Dough Method

Sponge-and-Dough Method

Reaction During Mixing

Dough Development

Establishing Vesicle Size

Conditioning the Dough

Temperature Rise During Mixing

Fermentation

Bulk Fermentations

Proofing

Pan Proofing

Dividing and Rounding

Bread-Molding Processes

Roll-Forming Processes

Baking

Effect of Form and Size of the Dough Piece

Cooling and Depanning

Defects of the Crust

Defects in the Crumb

Defects of Volume

Defects of Taste or Odor

Defects in Shelf-Life

17. Doughs

Introduction

Continuous Processing of White Bread and Rolls

Principles of Operation

Formulating White Bread for Continuous Plants

Making Fermentation Processes More Efficient

Three Kinds of Sponge Replacement Systems

Conditioning by Mechanical or Chemical Means

Systems Relying Principally on Chemical Modification

18. Breads

Sour Dough Breads

Microflora of Sour Doughs

San Francisco (Pacific Slope) Sour Dough Bread

Sour Dough French Bread

Panettone

Sal-Rising Bread

Rye and Multi-Grain Breads

Multi-Grain Breads

Rye Bread

Rye Bread Formula and Process

Other Variety Breads

Breads with Vegetable Ingredients

Breads with Dairy Ingredients

Dietetic Bakery Products

Reduced Salt

Reduced Fat

Gluten-Free

"Diabetic" or Sugar-Free

Reduced Calorie

No Cholesterol

19. Yeast-Leavened Sweet Doughs

Plain and Roll-In Sweet Doughs

Ingredients

Formulas, General

Straight Sweet Dough Formula and Procedure

Sponge Sweet Dough Formula and Procedure

Roll-in Sweet Dough Formula and Procedure

Procedures

Fruited Rolls and Stollen

Doughnuts and Other Fried Goods

General Formulas

Ingredient Specifications and Functions

Procedures

Danish Pastry

History

Experimental Studies

Ingredients and Formulas

Procedures

Examples of Products

Almond Crumb Coffee Cake

Apple Filled Coffee Cakes

Yeast-Leavened Cookies

Fried Yeast-Leavened Cookie

20. Preservation of Bakery Products

Introduction

Refrigerated Dough Products

Freezing Preservation

Freezing Equipment and Methods

Freezing Doughs and Batters

Freezing Baked Products and Adjuncts

Heat Processing in Hermetically Sealed Containers

Modified Atmosphere Packaging

Chemical Preservation

Irradiation

Other Methods

21. Photographs of Machinery and Equipment

Food Mixer

Cookie Extruder

Rotary Oven

Pillow Packing Machine

180° Layout Turning Machine

Oil Spray Machine

Biscuit Sandwiching Machine

Tunnel Gas Oven

Rotary Print Biscuit Forming Machine (Soft Biscuit)

Tunnel Electric Oven

Flour Mixer

Cookies Rotary Moulder

Bun Divider Moulder

Bread Moulder

Double Trolley Bakery Oven

Cookie Dropping Machine

Planetary Mixer

Spiral Mixer

22. Raw Material Suppliers

Starch

Bakery Chemicals

Baking Enzymes

Baking Powder

Bread Improver

Cake Gel

Egg Powder

Flavouring Emulsion

Flexible Packaging

Glucose

Lecithin

Plastic Crates

Milk Products

Wheat Gluten

Yeast

23. Machinery and Equipment Suppliers

Tags

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#bakeryindustry #bakerymanufacturing #foodmanufacturing #bakerybook
#BakeryProject #bakerybusinessplan #bakerybusinessideas #bakerystartup
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- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*



Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

Who do we Serve?

- Public-sector Companies
- Corporates
- Government Undertakings
- Individual Entrepreneurs
- NRI's
- Foreign Investors
- Non-profit Organizations, NBFC's
- Educational Institutions
- Embassies & Consulates
- Consultancies
- Industry / trade associations

Sectors We Cover

- Ayurvedic And Herbal Medicines, Herbal Cosmetics
- Alcoholic And Non Alcoholic Beverages, Drinks
- Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin
- Activated Carbon & Activated Charcoal
- Aluminium And Aluminium Extrusion Profiles & Sections,
- Bio-fertilizers And Biotechnology
- Breakfast Snacks And Cereal Food
- Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling

Sectors We Cover *Cont...*

- Bamboo And Cane Based Projects
- Building Materials And Construction Projects
- Biodegradable & Bioplastic Based Projects
- Chemicals (Organic And Inorganic)
- Confectionery, Bakery/Baking And Other Food
- Cereal Processing
- Coconut And Coconut Based Products
- Cold Storage For Fruits & Vegetables
- Coal & Coal Byproduct

Sectors We Cover *Cont...*

- Copper & Copper Based Projects
- Dairy/Milk Processing
- Disinfectants, Pesticides, Insecticides, Mosquito Repellents,
- Electrical, Electronic And Computer based Projects
- Essential Oils, Oils & Fats And Allied
- Engineering Goods
- Fibre Glass & Float Glass
- Fast Moving Consumer Goods
- Food, Bakery, Agro Processing

Sectors We Cover *Cont...*

- Fruits & Vegetables Processing
- Ferro Alloys Based Projects
- Fertilizers & Biofertilizers
- Ginger & Ginger Based Projects
- Herbs And Medicinal Cultivation And Jatropha (Biofuel)
- Hotel & Hospitality Projects
- Hospital Based Projects
- Herbal Based Projects
- Inks, Stationery And Export Industries

Sectors We Cover

Cont...

- Infrastructure Projects
- Jute & Jute Based Products
- Leather And Leather Based Projects
- Leisure & Entertainment Based Projects
- Livestock Farming Of Birds & Animals
- Minerals And Minerals
- Maize Processing(Wet Milling) & Maize Based Projects
- Medical Plastics, Disposables Plastic Syringe, Blood Bags
- Organic Farming, Neem Products Etc.

Sectors We Cover *Cont...*

- Paints, Pigments, Varnish & Lacquer
- Paper And Paper Board, Paper Recycling Projects
- Printing Inks
- Packaging Based Projects
- Perfumes, Cosmetics And Flavours
- Power Generation Based Projects & Renewable Energy Based Projects
- Pharmaceuticals And Drugs
- Plantations, Farming And Cultivations
- Plastic Film, Plastic Waste And Plastic Compounds
- Plastic, PVC, PET, HDPE, LDPE Etc.

Sectors We Cover *Cont...*

- Potato And Potato Based Projects
- Printing And Packaging
- Real Estate, Leisure And Hospitality
- Rubber And Rubber Products
- Soaps And Detergents
- Stationary Products
- Spices And Snacks Food
- Steel & Steel Products
- Textile Auxiliary And Chemicals

Sectors We Cover *Cont...*

- Township & Residential Complex
- Textiles And Readymade Garments
- Waste Management & Recycling
- Wood & Wood Products
- Water Industry(Packaged Drinking Water & Mineral Water)
- Wire & Cable

MARKET RESEARCH REPORTS

Objective

- ⌘ To get a detailed scenario of the industry along with its structure and classification
- ⌘ To provide a comprehensive analysis of the industry by covering aspects like:
 - ⌘ Growth drivers of the industry
 - ⌘ Latest market trends
 - ⌘ Insights on regulatory framework
 - ⌘ SWOT Analysis
 - ⌘ Demand-Supply Situation
 - ⌘ Foreign Trade
 - ⌘ Porters 5 Forces Analysis

Objective

- ∞ To provide forecasts of key parameters which helps to anticipate the industry performance
- ∞ To help chart growth trajectory of a business by detailing the factors that affect the industry growth
- ∞ To help an entrepreneur/manager in keeping abreast with the changes in the industry
- ∞ To evaluate the competitive landscape of the industry by detailing:
 - ∞ Key players with their market shares
 - ∞ Financial comparison of present players

Clientele

- ⌘Venturist/Capitalists
- ⌘Entrepreneur/Companies
- ⌘Industry Researchers
- ⌘Investment Funds
- ⌘Foreign Investors, NRI's
- ⌘Project Consultants/Chartered Accountants
- ⌘Banks
- ⌘Corporates

[Click here for list](#)

Data Sources



Scope & Coverage



Our Team

⌘ Our research team comprises of experts from various financial fields:

⌘ MBA's

⌘ Industry Researchers

⌘ Financial Planners

⌘ Research veterans with decades of experience

Structure of the Report

- 1. Overview
- 2. Market Analysis
 - 2.1 Growth Drivers
 - 2.2 Emerging Trends in the Industry
 - 2.3 Regulatory Framework
 - 2.4 SWOT Analysis
 - 2.5 Herfindahl–Hirschman Index (HHI)
- 3. Market Forecasts
- 4. Key Players

Structure of the Report

Cont

- ⌘5. Key Financials and Analysis
 - ⌘5.1 Contact Information
 - ⌘5.2 Key Financials
 - ⌘5.3 Financial comparison
- ⌘6. Industry Size & Outlook

**Take a look at NIIR PROJECT CONSULTANCY
SERVICES on #Street View**

<https://goo.gl/VstWkd>



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