

Production of Dairy Products, Ice Cream, Chocolate and Cocoa

(Cocoa Bean, Cocoa Mass, Cocoa Powder, Cocoa Butter ,Drinking Cocoa, Drinking Chocolate, Vegetable Lecithins, Soya Lecithin, Cheese, Soft Cheese, Khoa, Yoghurt, Ice Cream, Dry Whole Milk, Skim Milk and Buttermilk, Peach Ice Cream, Dried Fruits, Candied and Glaced Fruits)



Introduction

Cocoa, Chocolate and Ice Cream are the products which has a good nutritious value and relatively inexpensive food. Cocoa butter is used in chocolate and to cover other confectionery products. Now a day chocolate and ice cream are gaining good popularity among the society all over the world. Chocolate is a key ingredient in many foods such as milk shakes, candy bars, ice creams etc. It is ranked as one of the most favorite flavors in the world. Despite its popularity, most people do not know the unique origins of this popular treat. Chocolate is a product that requires complex procedures to produce. The process involves harvesting coca, refining coca to cocoa beans, and shipping the cocoa beans to the manufacturing factory for cleaning, coaching and grinding. These cocoa beans will then be imported or exported to other countries and be transformed into different type of chocolate products. Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. The meaning of ice cream varies from one country to another like frozen custard, frozen yogurt, sorbet, and gelato and so on. The ice cream industry has traditionally grown at a healthy rate of 12% per annum. India is the second largest milk producing country.

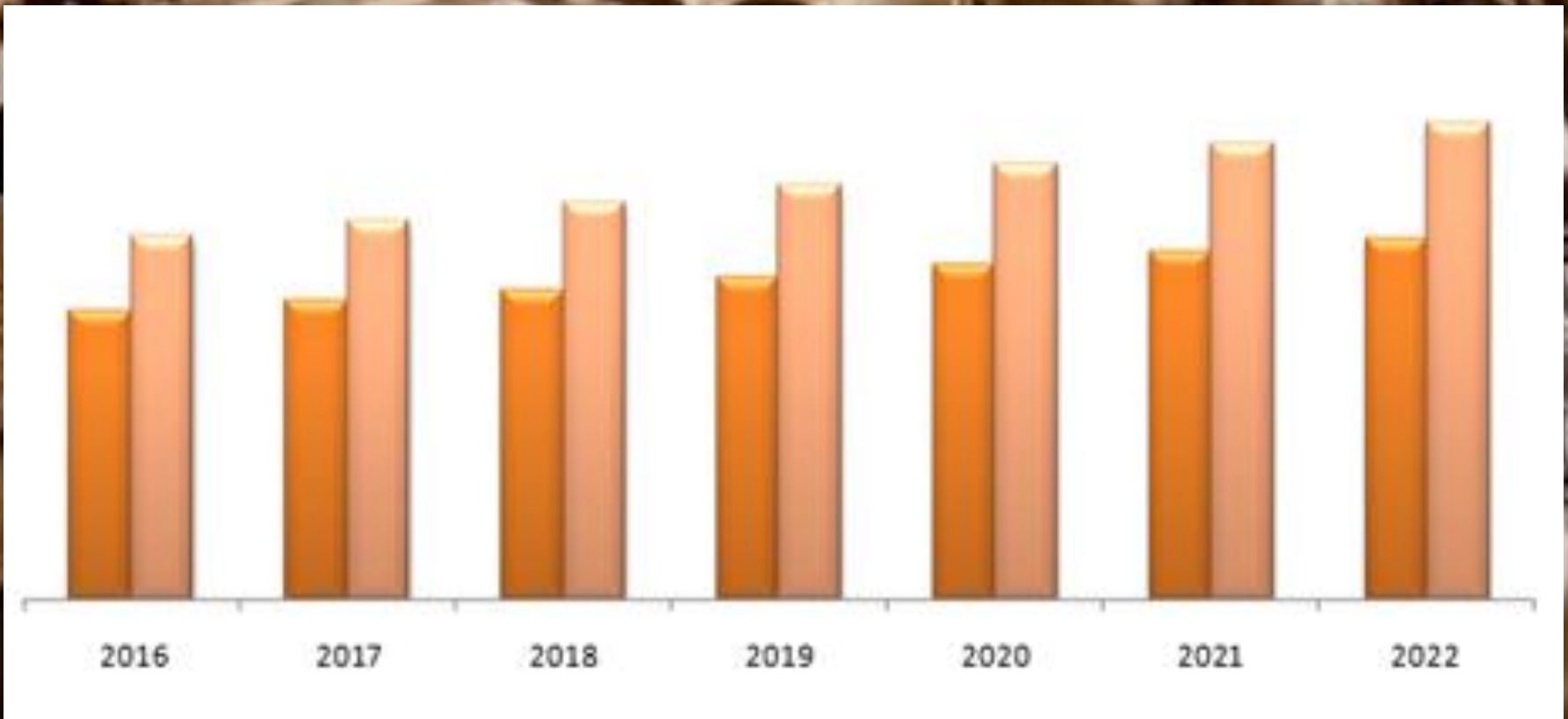
Milk products like butter, curd, ghee, etc have become an essential part of our food and are consumed in good quantity every day. In spite of the huge demand that exists for such milk based items conventional methods are employed for producing these items. The growth in cocoa, chocolate, Ice cream and other milk product industry has been primarily due to strengthening of distribution network and cold chain infrastructure. Some of the fundamentals of the book are cocoa bean production, sources of cocoa bean supplies, refining for production of chocolate masses for different uses, shipment of cocoa beans, cocoa processes, cocoa for drinking, instant cocoas, drinking chocolates manufacturing cocoa, cocoa butter & replacement fats , coatings and cocoa , chocolate manufacture, chocolate bars and covered confectionery , chocolate molding, determination of fat in cocoa and chocolate products, determination of cooling curve of cocoa butter and similar fats, the manufacture of dairy products, ice cream manufacture, energy value and nutrients of ice cream etc.

The present book contain formulae, processes and other relevant details related to manufacture of cocoa products, chocolates, ice cream and other milk products. An attempt has been made to bring in to focus the significant aspect of cocoa products, dairy products manufacturing. It is hoped that the subject matter contain and its presentation will be very helpful to new entrepreneurs, professionals, institutions, technocrats and students etc.

Market Outlook

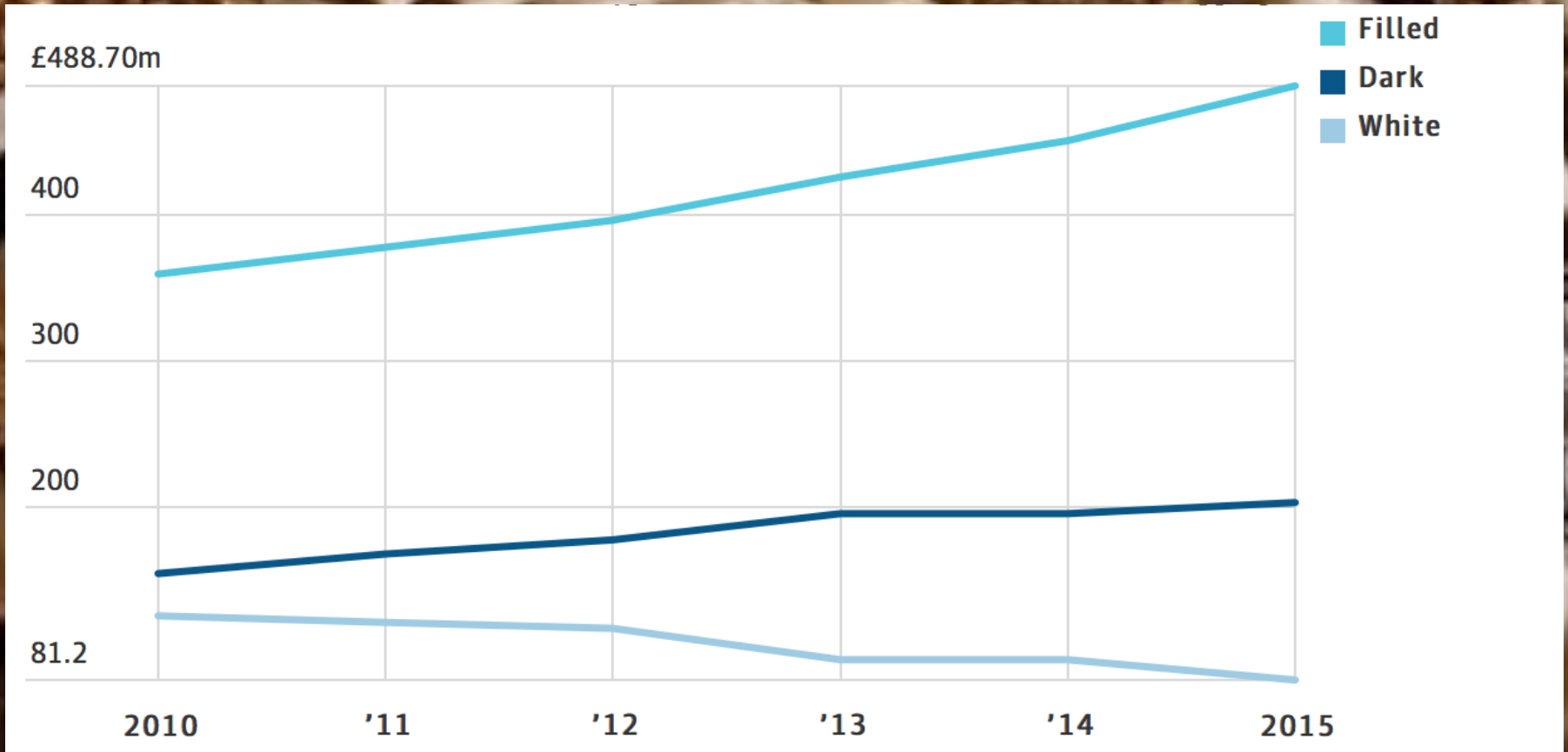
Cocoa beans market is expected to reach over US\$ 16.0 Bn by 2022, growing at a CAGR of more than 3.0% during the forecast period 2016-2022.

Global Cocoa Beans Market



Revenue of \$21.1 billion in 2014 was a 2.9% increase over 2013. The greatest growth was in premium products, which expanded 11%, and in dark chocolate products, which grew 8%. Sales are expected to grow another 6% by 2017 to \$22.4 billion.

Chocolate Bar Sales in the UK



The chocolate market registered a value of US\$ XX Bn in 2016. During a five-year forecast period 2016-2024.

The global chocolate market is set to grow at a CAGR of close to 5% through 2020.

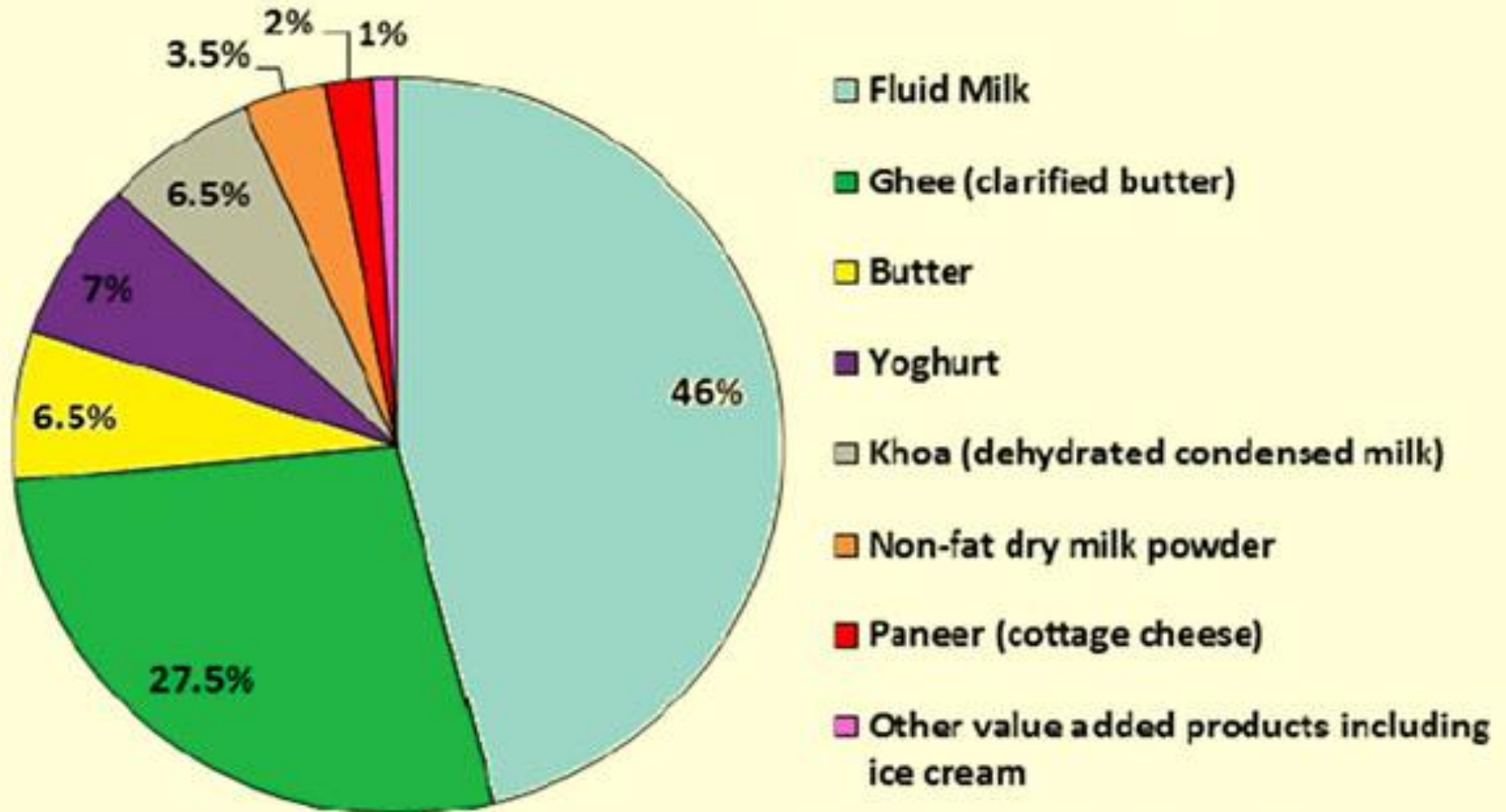
Chocolate market in the US is forecast to cross US \$ 30 billion by 2021.

The ice cream market in India is forecast to exhibit a CAGR of 17.03% during 2016-2021.

The ice cream market in India is estimated to be over INR 4,000 crores, and is growing at a rate of 15-20% year-on-year. It is projected that by 2019, the market will reach around INR 6,198 crores.

India is the largest producer of milk in the world. It is also one of the largest producers and consumers of dairy products. The Indian dairy industry also offers good opportunities to both domestic and foreign investors for entry and expansion. Due to their rich nutritional qualities, dairy products' consumption has been growing exponentially in the country; and considering various facts and figures, the study anticipates that milk production in India will further grow at a CAGR of around 14% between 2015-16 and 2021-22.

Indian Dairy Consumption



Demand for milk is likely to be about 155 million tonnes by 2016-17 and around 200 million tonnes in 2021-22. To meet the growing demand, there is a need to increase the annual incremental milk production from 4 million tonnes per year in past 10 years to 7.8 million tonnes in the next 8 years (210 million by 2021-22).

Milk Production

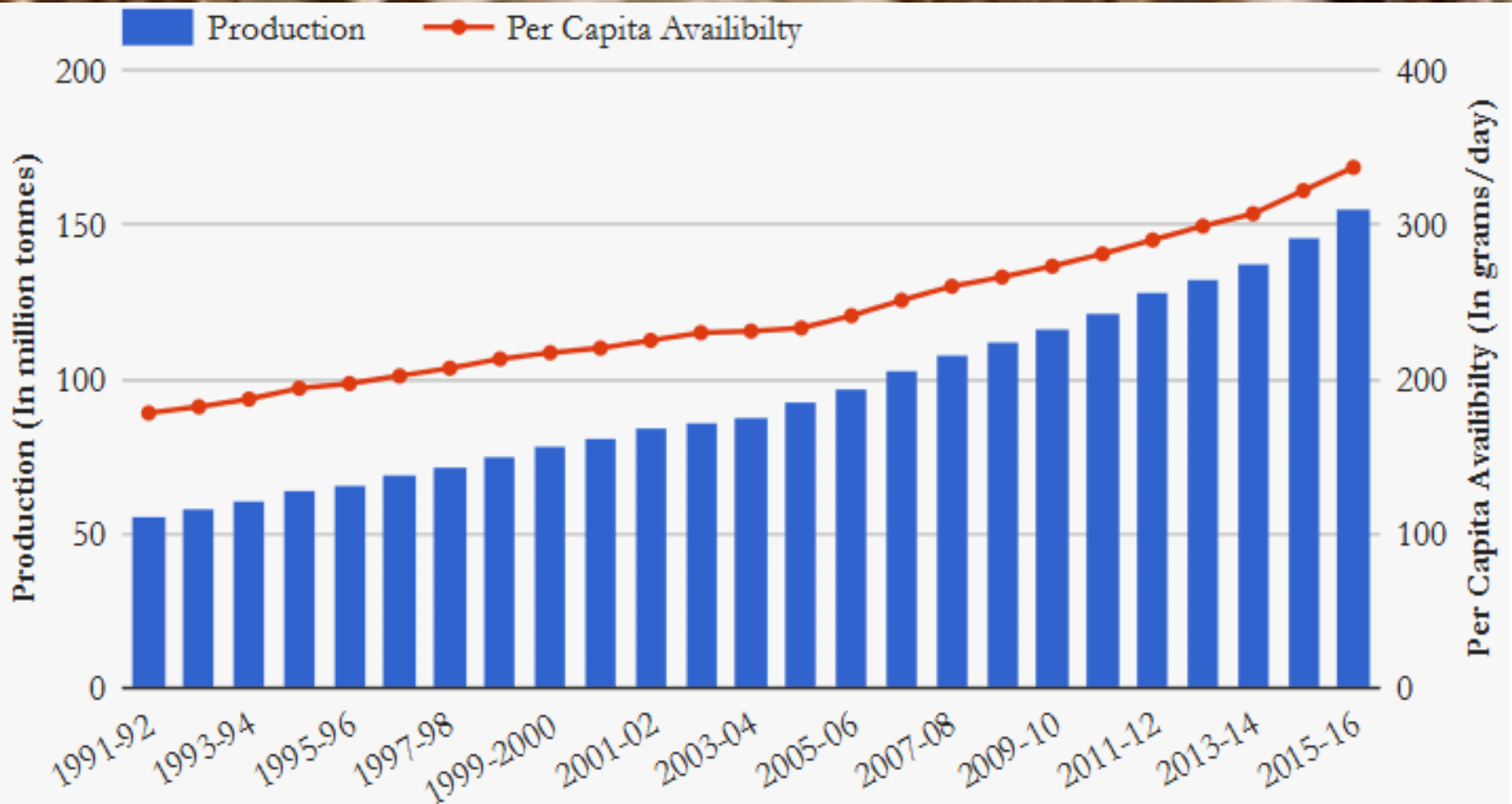


Table of Contents

1. COCOA BEAN PRODUCTION

Introduction

Botanical types

The preparation of cocoa beans

Fermentation

Drying

The cut test

Sources of cocoa bean supplies

Shipment of cocoa beans

Infestation of cocoa

Microbiology of cocoa

2. COCOA MASS, COCOA POWDER, COCOA BUTTER

Introduction

Cocoa mass

Cocoa powder

Cocoa butter

Quality control

3. PARTICLE SIZE REDUCTION

Introduction

Current types of particle size reduction process

Grinding cocoa nib into cocoa mass

Refining of chocolate masses

The roll refiner

Refining for production of chocolate masses
for different uses

4. COCOA PROCESSES

Raw Bean Cleaning

Roasting

The NARS Process

Micronizer

Roasting of Nib

Sterilization

Alkalization

Cocoa Liquor Treatment

Winnowing(Cracking & Fanning)

Alkalization

Alkalization of Nibs

Alkalization of Liquor

Drying, Roasting, Pressing, and Grinding

Alkalization of Cocoa Cake

Alkalization of Whole Beans

Water Treatment

Liquor Pressing

Temperature of the Liquor

Moisture Content

Degree of Roast/Protein Coagulation

Homogenizing

Particle Size

Pressures

Expeller Pressing



Cocoa Grinding

Cocoa Fineness

Cocoa For Drinking, Instant Cocoas, Drinking
Chocolates Manufacturing Cocoa

Drinking Cocoa

Instant Cocoa

Drinking Chocolate

Cocoa Powder Microbiology, Composition, Analysis

Cocoa Composition and Specifications

Contamination and Adulteration of Cocoa Powder

5. Cocoa Butter & Replacement Fats

Cocoa Butter

Prime Pressed Cocoa Butter

Expeller Pressed Cocoa Butter

Solvent Extracted Cocoa Butter

Constitution of Cocoa Butter

Properties of Cocoa Butter

New Sources of Supply Natural Variations

Super cooling, Cooling Curves

Crystallization, Polymorphism

Hardness, Penetration

Contraction

Solvent Extraction of Cocoa Butter

Refining of Solvent Extracted Fat

Deodorization of Cocoa Butter

Cocoa butter Replacement Fats

Equivalent Fats (CBE)

Substitute Fats (CBS)

Other Fats Associated with Cocoa Butter

Allied Fats

6. EMULSIFIERS IN CHOCOLATE CONFECTIONERY

7. COATINGS AND COCOA

Vegetable Lecithins

Soya Lecithin

Other Vegetable Lecithins

Fractionated and Modified Vegetable Lecithins

Use Of Vegetable Lecithin And Other Phospholipids In
Chocolate

Synthetic Phospholipids And Modified Vegetable
Lecithins

Toxicity Checks on YN

Viscosity

Other Physical Effects of Lecithin Addition

Other Surface Active Compounds

Rheology, Viscosity, Definitions, Measurement Of
Viscosity

Viscometers

Simple Viscometers

Rotational Viscometers

The Gardner Mobilometer

Use Of Lecithin In Chocolate, Cocoa Powder, Chocolate
Drinks

Chocolate

Cocoa and Drinking Chocolate Powders

8. CHOCOLATE MANUFACTURE INGREDIENTS

Sugar and Other Sweeteners

Cocoa Butter

Milk Products

Emulsifiers

Other Fats

Flavour

Rework

Chocolate Processes

Preparation of Ingredients

Mixing
Refining
Milk Chocolate Processes
Conching
Other Conches and Chocolate Making Systems
Viscosity of Chocolate

9. CHOCOLATE BARS AND COVERED CONFECTIONERY PRODUCTION METHODS

Molding
Enrobing
Panning
Tempering
Other Chocolate Processes

Chocolate Drops (Chips)
Roller Depositing
Aerated Chocolate
Chocolate Flake or Bark
Chocolate Vermicelli or Streusel
Laminated Chocolate
Chocolate Tempering
Compound Coatings
Measurement of Degree of Temper
Chocolate Molding
Molding Chocolate Blocks or Bars
Hollow Goods
Foiled Articles
Shell Forming Equipment
The Westal SCB Process

Composition Of Chocolate For Molding
Molding And Shell Plant Coolers
Tablets
Shells
Good Manufacturing Practice
Chocolate Enrobing
Mechanical
Chocolate Cooling
Enrober Coolers
Automatic Enrober Systems
Chocolate Enrobing Problems
Zein Glazes

10 . QUALITY CONTROL

Who Decides the Standard of Quality?

Who Controls Quality?

How Should Quality Control Be Organized?

Raw Materials

Type of Raw Material

The Supplier

Process Control

In Line Process Control

Finished Product Inspection

Appearance

Incidence of Sampling Taste Checks

Weight Control

Shelf Life Keeping Limits and Keeping Tests

Microbiological Quality Control

Food poisoning

Factory Hygiene and Sanitation

Prevention of Foreign Matter Contamination

Travel Tests

11. SPECIAL METHODS OF ANALYSIS PARTICLESIZE DETERMINATION

Methods of Determination

Micrometer

Metriscope

Method of Determination

Microscopes

Sieving Methods for Determining Particle Size

Elutriation (Sedimentation) Methods

Particle Sizing by Laser Beam

The Coulter Counter

Determination Of Fat In Cocoa And Chocolate Products

Rapid Methods using Trichlorethylene Extraction

Refractometer Methods

Determination of Fat Using Nuclear Magnetic
Resonance

Determination of Cooling Curve of Cocoa Butter and
Similar Fats

Method Apparatus

Procedure

The Melting Point of Fats

Determination of Fusion, Slip and Clear points

Determination

Softening Point of Fats

Barnicoat Method

Hardness of Fats

Foam Test Modified Bickerman Method

Water Activity, Equilibrium

Relative Humidity

Determination of A/W

Calculation of A/W/ERH

Determining A/W Using Solutions of Salts

A/W Determination by Protimeter

Scientific Instruments Employed In Production

Departments

Viscometers

Refractometers

- Traditional Method
- Standardized Method

Sweetened Dahi
Market Quality
Packaging and Storage
Keeping Quality
Increasing Keeping Quality
Dahi Powder

- Whole Milk Dahi
- Skimmed Milk Dahi

12. THE MANUFACTURE OF DAIRY PRODUCTS

Butter
Churning

Cheese

The Manufacture Of Hard Cheese

Soft Cheese

13. TECHNOLOGY OF KHOA MANUFACTURE AND STORAGE

Definition

Khoa A Remunerative Product With Simple Technology

Varieties and Grades Of Khoa

- Pindi
- Dhap
- Danedar

Chemical Composition Of Khoa

Microbiological Quality Of Khoa

Existing Trade Practices

Methods Of Manufacture

Small Scale Preparation Of Khoa

1. Equipment

2. Quality of Milk

3. Traditional Process

Improved Batch Method For Khoa Preparation

Packaging And Storage Of Khoa

Legal Aspect Of Khoa Manufacture

14. TECHNOLOGY OF MANUFACTURE OF YOGHURT AND DAHI

Yoghurt

- Details of Manufacture

Method Of Preparation Of Flavoured Yoghurt

Curd (Dahi)

Definition

Classification

Food And Nutritive Value

Composition

Uses Of Dahi

Sweet Sour Dahi

- Traditional Method
- Standardized Method

Sweetened Dahi

Market Quality

Packaging and Storage

Keeping Quality

Increasing Keeping Quality

Dahi Powder

- Whole Milk Dahi
- Skimmed Milk Dahi

15. FLAVOUR DEVELOPMENT IN CHOCOLATE

Introduction

Fermentation

Drying

Roasting

Conching

Conclusion

16. ICE CREAM

17. ENERGY VALUE AND NUTRIENTS OF ICE CREAM

Energy Value And Nutrients

Caloric Content Of Ice Cream And Related Products

Protein Content Of Ice Cream

Milk fat Content

Carbohydrates In Ice Cream

Minerals In Ice Cream

Vitamins In Ice Cream

Palatability And Digestibility Of Ice Cream

18. ICE CREAM INGREDIENTS

Optional Ingredients

Composition Of Milk

Milk Products Used In Ice Cream

Sources of Fat

Skim Milk and Buttermilk, Liquid and Dry

Dry Whole Milk

Concentrated Milks

Special Commercial Products

Mineral Salts

Sweeteners

Relative Sweetness

Effect of Sweeteners on Freezing Point

Sucrose

Corn Sweeteners and Related Ingredients
Maple and Brown Sugars
Honey
Nonnutritive Sweeteners
Fat Replacers
Sugar Alcohols
Syrups

19. STABILIZERS AND EMULSIFIERS

Uses Of Stabilizers
Kinds Of Stabilizers
Characteristics Of Individual Stabilizer Ingredients
Ice Cream Improvers
Emulsifiers
Industrial Usage

20. FLAVOURING AND COLORING MATERIALS

Flavours For Frozen Desserts

Vanilla

Imitation Vanilla Flavourings

Consistency in Vanilla Quality

Vanilla Ice Cream

Chocolate And Cocoa

Processing Cocoa Beans

Characteristics of Cocoa

Chocolate Ice Cream

Preparing Chocolate Syrup

Freezing Characteristics

Chocolate Confections

Fruits In Frozen Desserts

Fresh Fruit
Candied and Glaced Fruits
Dried Fruits
Procedures And Recipes
Strawberry Ice Cream
Raspberry Ice Cream
Peach Ice Cream
Cherry Ice Cream
Ice Cream with Complex Flavours
Sugar Free
Nuts
Spices And Salt
Color In Frozen Desserts
Flavouring Low fat And Nonfat Ice Cream

21. MIX PROCESSING

Preparation Of The Mix
Combining The Ingredients
Pasteurization Of The Mix
Homogenization
Aging Mixes
Packaging Mixes For Sale
Flavouring Mixes

22. THE FREEZING PROCESS

Pre freezing Tests
Freezing Operations
Changes That Take Place During The Freezing Process

Refrigeration Needed To Freeze Ice Cream
Calculating Refrigeration Requirements
Types Of Freezers
The Continuous Freezer
The Refrigeration System
Advanced Programmable Freezers
Shut Down and Cleaning of the Freezer
The Batch Freezer
Operation of the Batch Freezer
Filling Containers from a Batch Freezer

23. FANCY MOLDED ICE CREAMS, NOVELTIES, AND SPECIALS PRODUCTION SYSTEMS

Tags

Processing Cocoa, Cocoa Processing Plants, Cocoa Processing and Chocolate Industry, Cocoa Production and Processing, Processing Cacao Beans, Manufacturing Cocoa, Cocoa Powder Manufacture, How to Make Cocoa Powder From Cocoa Beans, How to Make Cocoa Powder From Chocolate, Cocoa Powder Processing, Cocoa Powder Manufacture, Production Process of Cocoa Beans, Food Products Manufacturing, Cocoa Liquor, Butter, & Powder Production, Cocoa Products Manufacture, Cocoa Powder Processing Machine, Manufacturing Process Chocolate Production of Cocoa, Cocoa Powder Manufacturing, Chocolate Production Process, Process of Making Chocolate from Cocoa Beans, Chocolate Manufacturing Process, How is Chocolate Made from Cocoa Beans, Chocolate Making Process, Chocolate Manufacturing Machines, Manufacturing Chocolate, Chocolate & Cocoa Manufacture, Chocolate Processing, Process for Producing Chocolate, Chocolate Making, Chocolate Production Process, Process for Preparing Chocolate, Ice Cream Manufacture, Ice Cream Production, Ice Cream Manufacturing, Ice Cream Processing, Ice Cream Making Business Plan, Ice Cream Manufacturing Process, Ice Cream Making Process, Commercial Ice Cream Making Process, Ice Cream Production Process, Ice Cream Production Line, Ice Cream Plant Manufacture, Manufacturing Process Ice Cream Industry, Ice Cream Manufacturing Plant, Ice Cream Manufacturing Business, Production of Ice Cream, Milk and Dairy Products Production and Processing, Dairy Production and Products Milk Processing, Milk and Milk Products, Production and Processing for Dairy Products, Production of Milk Products, Production of Milk and Milk Products, Cocoa Butter Production Process, Processing Cocoa Beans, Cocoa Butter & Cocoa Powder,

Tags

Production of Cocoa Butter, Cocoa Mass Production, Chocolate Mass Processing, Cocoa Butter Manufacture, Chocolate Bars Production, Start Khoa Making Business, Manufacture of Khoa, Production of Mawa, Yogurt Production, Yoghurt Manufacturing, Yoghurt Production Process, Manufacturing Process of Dahi, Dahi Processing Plant, Production of Curd, Fancy Molded Ice Creams, Novelties, Milk Products Production, Milk Shake Production, How to Start Cocoa Processing In India, Chocolate Manufacturing in India, Most Profitable Milk Products Manufacturing Business Ideas, Chocolate Production Projects, Small Scale Cocoa Processing Projects, Starting Ice Cream Production Business, How to Start Chocolate Manufacturing Business, Chocolate Production Based Small Scale Industries Projects, New Small Scale Ideas in Ice Cream Manufacturing Industry, NPCS, Niir, Process Technology Books, Business Consultancy, Business Consultant, Project Identification and Selection, Preparation of Project Profiles, Startup, Business Guidance, Business Guidance to Clients, Startup Project for Milk Products Production, Startup Project, Startup Ideas, Project for Startups, Startup Project Plan, Business Start-Up, Business Plan for Startup Business, Great Opportunity for Startup, Small Start-Up Business Project, Start-Up Business Plan for Milk Products Production, Start Up India, Stand Up India, Yoghurt Making Small Business Manufacturing,

Tags

Modern Small and Cottage Scale Industries, Profitable Small and Cottage Scale Industries, Setting Up and Opening Your Yoghurt Manufacturing Business, How to Start Cocoa Butter Production?, How to Start Successful Milk Shake Production Business, Small Scale Commercial Yoghurt Making, Best Small and Cottage Scale Industries, Cocoa Butter Manufacturing Business, Profitable Small Scale Manufacturing, How to Start Food Processing Industry In India, Food Processing Industry in India, Most Profitable Food Processing Business Ideas, Food Processing & Agro Based Profitable Projects, Food Processing Projects, Small Scale Food Processing Projects, Starting Food or Beverage Processing Business, How to Start Food Production Business, Setting Up Of Food Processing Units, How to Start Food Manufacturing Business, Food Processing Business List, Agro Based Small Scale Industries Projects, Get Started in Small-Scale Food Manufacturing,

Niir Project Consultancy Services (NPCS) can provide
Technology Book on

**Production of Dairy Products, Ice Cream,
Chocolate and Cocoa**

(Cocoa Bean, Cocoa Mass, Cocoa Powder, Cocoa Butter ,Drinking Cocoa, Drinking Chocolate, Vegetable Lecithins, Soya Lecithin, Cheese, Soft Cheese, Khoa, Yoghurt, Ice Cream, Dry Whole Milk, Skim Milk and Buttermilk, Peach Ice Cream, Dried Fruits, Candied and Glaced Fruits)

See more

<https://goo.gl/uvMWcn>

<https://goo.gl/adMMBY>

<https://goo.gl/qu68B3>



Visit us at

www.entrepreneurindia.co



**Take a look at
Niir Project Consultancy Services
on #Street View**

<https://goo.gl/VstWkd>

*Locate us on
Google Maps*

<https://goo.gl/maps/BKkUtq9gevT2>

OUR CLIENTS

Our inexhaustible Client list includes public-sector companies, Corporate Houses, Government undertaking, individual entrepreneurs, NRI, Foreign investors, non-profit organizations and educational institutions from all parts of the World. The list is just a glimpse of our esteemed & satisfied Clients.

Click here to take a look
<https://goo.gl/G3lCjV>

Free Instant Online Project Identification & Selection Search Facility

Selection process starts with the generation of a product idea. In order to select the most promising project, the entrepreneur needs to generate a few ideas about the possible projects.

Here's we offer a best and easiest way for every entrepreneur to searching criteria of projects on our website www.entrepreneurindia.co that is "Instant Online Project Identification and Selection"

NPCS Team has simplified the process for you by providing a "Free Instant Online Project Identification & Selection" search facility to identify projects based on multiple search parameters related to project costs namely: Plant & Machinery Cost, Total Capital Investment, Cost of the project, Rate of Return% (ROR) and Break Even Point % (BEP). You can sort the projects on the basis of mentioned pointers and identify a suitable project matching your investment requisites.

Click here to go

<http://www.entrepreneurindia.co/project-identification>

Contact us

Niir Project Consultancy Services

106-E, Kamla Nagar, Opp. Spark Mall,

New Delhi-110007, India.

Email: npcs.ei@gmail.com , info@entrepreneurindia.co

Tel: +91-11-23843955, 23845654, 23845886, 8800733955

Mobile: +91-9811043595

Fax: +91-11-23845886

Website : www.entrepreneurindia.co , www.niir.org

Take a look at NIIR PROJECT CONSULTANCY SERVICES on

#StreetView

<https://goo.gl/VstWkd>





Niir PROJECT CONSULTANCY SERVICES

An ISO 9001:2008 Company

Who are we?

- *One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services*
- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*

We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.



We bring deep, functional expertise, but are known for our holistic perspective: we capture value across boundaries and between the silos of any organization. We have proven a multiplier effect from optimizing the sum of the parts, not just the individual pieces. We actively encourage a culture of innovation, which facilitates the development of new technologies and ensures a high quality product.



What do we offer?

- *Project Identification*
- *Detailed Project Reports/Pre-feasibility Reports*
- *Business Plan*
- *Industry Trends*
- *Market Research Reports*
- *Technology Books and Directory*
- *Databases on CD-ROM*
- *Laboratory Testing Services*
- *Turnkey Project Consultancy/Solutions*
- *Entrepreneur India (An Industrial Monthly Journal)*

How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *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 & Hospitability 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*

Contact us

Niir Project Consultancy Services

106-E, Kamla Nagar, Opp. Spark Mall,

New Delhi-110007, India.

Email: npcs.ei@gmail.com , info@entrepreneurindia.co

Tel: +91-11-23843955, 23845654, 23845886, 8800733955

Mobile: +91-9811043595

Website : www.entrepreneurindia.co , www.niir.org

Take a look at NIIR PROJECT CONSULTANCY SERVICES on

#StreetView

<https://goo.gl/VstWkd>



Follow Us



➤ <https://www.linkedin.com/company/niir-project-consultancy-services>



➤ <https://www.facebook.com/NIIR.ORG>



➤ <https://www.youtube.com/user/NIIRproject>



➤ <https://plus.google.com/+EntrepreneurIndiaNewDelhi>



➤ https://twitter.com/npcs_in



➤ <https://www.pinterest.com/npcsindia/>

www.niir.org

www.entrepreneurindia.co





THANK YOU!!!

For more information, visit us at:

www.entrepreneurindia.co

