

HIGH - PROTEIN BUNS

Technology :

Process for the manufacture of high-protein buns.

Applications and Use :

Ready-to-eat nutritious and convenient snack item.



Salient Features of Technology :

Protein malnutrition is a major health problem amongst children population in India. There exists a tremendous scope for introduction of protein – rich baked goods. The process involves sifting of flour, preparation of dough, fermentation, dividing, proofing, baking, cooling and packing. The buns are packed in polypropylene pouches. The high protein buns contain 4% more protein than ordinary buns. The shelf life of high-protein buns is around 10-12 days.

Equipment and Machinery : Weighing scale, dough kneader, baking trays, oven, cooling racks, working bench. The above equipments / machines can be utilized for the manufacture of variety bakery products like bread, rusks, cakes, cookies and pastries.

Raw Materials : Wheat flour, yeast, sugar, salt, vanaspathi, milk powder, defatted soy flour, permitted additives, preservatives and polypropylene pouches.

Status of Commercialization : Ready for commercialization

Minimum Economic Unit Size (MEUS) : 500 kg/day
