




# Commercial Ice Cream Factory.

## Flavoured Ice Cream Business



# Introduction



Ice-cream is one of the fastest growing food categories in India. Notably, the business is seasonal in nature with April to June being the peak season and November to January the lean months. Sales slacken during the monsoons also. India is the most rapid growing ice cream market globally, with ice cream treats fast becoming a part of Indian culture. Indian consumers are turning into regular patrons of ice cream parlours, helping to fuel greater interest in packaged offerings in the country.




Ice cream parlours are a booming business in India, and this popularity is making its way to retail.

In value terms, the organised segment of India's Rs 3,000-crore ice cream market has been growing at 19.5 per cent a year for the last five years. Many established food and lifestyle trends, such as limited edition, indulgent, natural and premium ingredients have led to the establishing of ice cream ranges under claims of 'premium'.


The ice-cream market has been through an evolution wherein the category has grown in shape and form right from consumer perception to the products and services being offered. Ice-cream, which was considered an indulgent category in the past, has now evolved to a stage where it is largely and happily perceived as a snacking option by consumers.





This change in perception has come about thanks to increasing disposable incomes and greater discretionary spending. Also, the growing reach of the media has allowed operators in this category to expand their range and recall value. The change in the perception of consumers has allowed the category to grow in volume. Ice-cream, as a category, has been growing at a healthy CAGR of ~10-15%.

The overall ice cream market is estimated at over 250 mn litre valued at around Rs. 17 bn.



Nearly a fourth of the market by volume at 50 mn litres is in the organized sector with players like Amul, Hindustan Unilever (HUL), Mother Dairy, Vadilal having a major share. In value terms, the organised sector has an overall market of over Rs. 10 bn.

The PHD Chamber of Commerce and Industry has projected that the size of ice cream industry, estimated at Rs. 45 bn in 2013 is likely to jump to Rs. 70 bn by 2018. The domestic ice cream industry would grow at the compounded growth rate (CAGR) of about 25% in future with high profit margins ranging between 15 to 20% to reach the project level since its per capita consumption has gone up at 300 ml against world average of 2.3 litre.



**Ice Cream is a favourite food of millions around the world. It is a frozen mixture of a combination of component of milk, sweeteners, stabilizers, emulsifiers and flavours. Ice cream is a palatable, nutritious and relatively inexpensive food. No other food enjoys so much popularity and has as attractive a form and appeal as ice cream. Ice cream is composed of the mixture of food materials, such as milk products, sweetening materials, stabilizers, emulsifiers, flavours or egg products which are referred to as ingredients. Milk fat is of major importance in ice cream.**



It contributes rich flavor to the ice cream, is a good carrier for added flavor compounds and promotes desirable textural qualities. Stabilizers are used to prevent the formation of objectionable large ice crystals in ice cream. Emulsifiers are used to produce ice cream with smoother body and texture, to impart dryness and to improve whipping ability of the mix. Flavour is considered the most important characteristics of ice cream. It has two characteristics; type and intensity.



Classification of ice cream may be based on commercial terms commonly agreed upon or on regulatory composition requirements or flavor labeling standards.



Commercially ice cream is classified as plain ice cream, chocolate, fruit, nut, frozen custard, confection, bisque, puddings, mousse, variegated ice cream, Neapolitan, ice milk, lacto, novelties, frappe etc. The basic step of production in manufacturing ice cream are composing the mix, pasteurization, homogenization, cooling, ageing, flavouring, freezing, packaging, hardening, storage, loading out products and cleaning of equipments.

Ice cream can be mass produced and thus is widely available in developed parts of the world. Ice cream can be purchased in large cartons from supermarkets and grocery stores, in smaller quantities from ice cream shops, convenience stores, and milk bars, and in individual servings from small carts or vans at public events.

**Ice cream is expected to continue to expand robustly in India as purchasing power increases and as manufacturers invest in expanding the availability of ice cream in small stores.**

**Some of the fundamentals of the book are composition of ice cream mixes, the role of the constituents, diet science and classification of ice cream, caloric content of ice cream and related products, milk fat content of ice cream, classification of ice cream and related products, artificially sweetened frozen dairy foods, ingredients of ice cream roles and properties, effect of sweetener on freezing point, influence on ice crystal size and texture,**



flavour and colour materials and preparation, ice cream mixer preparation processing and mix calculations, the freezing process, the freezing point of ice cream mixes, ice cream handling, cleaning and sanitation, varieties, novelties and specials etc.

It is a comprehensive book which covers all the aspects of manufacturing of ice cream in various flavours. The book is meant for entrepreneurs, technocrats, professionals, researchers, dairy technologists etc.



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Chocolate Cool

## FRUIT ICE CREAM

Variations

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Pineapple

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Lemon  
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Custard Apple  
Date  
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# Tags



How Ice Cream is Made, Ice Cream Production, Ice Cream Manufacturing, Ice Cream Making, Ice Cream Factory, Ice Cream Manufacturing Process, How to Make Ice Cream, Commercial Ice Cream Factory, Ice Cream Manufacturing Factory, Top Small Business Ideas in India for Starting Your Own Business, Top Easy Small Business Ideas in India, Small Investment Big Returns, Top Best Small Business Ideas in India, How to Get Rich?, Low Cost Business Ideas for 2017, Best Low Cost Business Ideas, Simple Low Cost Business Ideas, Small Business but Big Profit in India, Best Low Cost Business Ideas, Small Business Ideas that are Easy to Start, How to Start Business in India, Top Small Business Ideas Low Invest Big Profit in India Smart Business Ideas, Very Low Budget Best Business Ideas, Small Business Ideas to Make Money, Top Profitable Small Business Ideas in India, Best Business Ideas for Rural Areas in India & World Top Best Small Business Idea, Invest Low,



# Tags



Start Small Business-Low Cost Business Ideas, Low Investment Manufacturing Business in India, Low Cost Small Business Ideas that Actually Work, Business Ideas in India ( Low Investments ), Low Cost Small Business Ideas for India, Best Small Business Ideas in India to Start Business, Low-Cost Business Ideas for Introverts, Low Budget Best Small Business Idea for Self Employment, Low Cost Business Ideas with High Profit, Secret to Making Money by Starting Small Business, Easy Simple Best Unique Low Cost Small Investment Startup Business Ideas, Low Cost Business Ideas - What is Low Cost Business to Start?, Small Business Ideas with Small Capital, Top Best Small Business Ideas for Beginners 2017, 100% Risk Free Business, Profitable Small Business Ideas with Small Investment, Best Home Based Business Ideas, Best Idea for Low Budget Business and More Profits, Top Best Small Business Ideas for Women, Most Profitable Business Ideas with Low Investment





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A vertical ice cream cone with three scoops: chocolate at the top, green in the middle, and vanilla at the bottom. It is positioned on the left side of the slide.

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## **NIIR PROJECT CONSULTANCY SERVICES**

**106-E, Kamla Nagar, Opp. Spark Mall,  
New Delhi-110007, India.**

**Email: [npcs.ei@gmail.com](mailto:npcs.ei@gmail.com) , [info@entrepreneurindia.co](mailto:info@entrepreneurindia.co)**

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

**Mobile: +91-9811043595**

**Website :**

**[www.niir.org](http://www.niir.org)**

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**Requirement collection**

**Thorough analysis of the project**

**Economic feasibility study of the Project**



**Market potential survey/research**

**Report Compilation**



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- *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...*

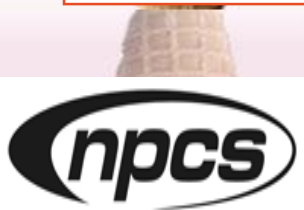
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- *Bamboo And Cane Based Projects*
  - *Building Materials And Construction Projects*
  - *Biodegradable & Bioplastic Based Projects*
  - *Chemicals (Organic And Inorganic)*
  - *Confectionery, Bakery/Baking And Other Food*
  - *Cereal Processing*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

# Sectors We Cover *Cont...*

- 
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  - *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*
- 

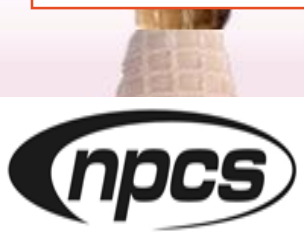
# Sectors We Cover *Cont...*

- 
- *Fruits & Vegetables Processing*
  - *Ferro Alloys Based Projects*
  - *Fertilizers & Biofertilizers*
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  - *Hotel & Hospitality Projects*
  - *Hospital Based Projects*
  - *Herbal Based Projects*
  - *Inks, Stationery And Export Industries*



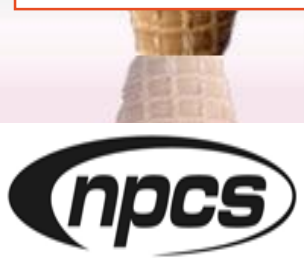
# Sectors We Cover *Cont...*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
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- *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...*

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- *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...*

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- *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*



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## **NIIR PROJECT CONSULTANCY SERVICES**

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

**New Delhi-110007, India.**

**Email: [npcs.ei@gmail.com](mailto:npcs.ei@gmail.com) , [info@entrepreneurindia.co](mailto:info@entrepreneurindia.co)**

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

**Mobile: +91-9811043595**

**Website :**

**[www.niir.org](http://www.niir.org)**

**[www.entrepreneurindia.co](http://www.entrepreneurindia.co)**

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