

FAQs

1. Why Food processing is done?

Food processing is an emerging are of modern industry. It is done in order to add value to the farm produce there by helping the farmer with better returns. In addition the consumer will have the benefit of having safe and hygienic food at competitive price.

2. What are the Considerations for Site location?

Some of the considerations are, soil condition of the proposed plant is earth quake prone. Raw material/materials availability for the rated capacity of the plant and also the plan for disposal of the by products from the plant. Availability of utilities such as electricity, water, fuel etc. Flexibility of the proposed plant to adapt to different raw materials. Availability of the technically skilled labour for the operation and maintenance of the plant and machinery are few to mention.

3. Is transportation of raw materials and finished products from and to, to the market place is important?

Availability of raw materials is key for the success of the food processing industry and also the distance through which the raw materials are to be transported. With the increasing cost of fuel, cost of transportation of raw materials, finished goods, waste disposal add significantly add to the final cost of the product.

4. Why mandatory clearance for waste disposal is essential in food industry?

With the increased awareness of the environment pollution among the citizens, it is essential to have mandatory regulations for disposal of solid, liquid and gaseous waste. Since the food processing produce all the above three types of waste and is a biological material, it's all the more important to regulate the waste disposal of a food processing industry.

5. What is Plant lay out?

Plant lay out is defined as efficient arrangement of men, material and machine to process the food materials at cheapest price.

6. What are the main objectives of plant lay out?

The main object of the plant lay out is to increase productivity; namely to produce the maximum at the lowest cost. It can be achieved through proper planning and execution.

7. What is meant by flexibility in a plant lay out. ?

Is defined as the freedom to move the machinery from location to location with ease, in order to reduce material handling as well as to handle wide variety of raw materials.

8. What is process lay out?

Process lay out is the one, where in the materials is moved from machine to machine manually for processing. There is no orderly movement of the raw materials.

9. What is product lay out?

Product lay out is the one, where in the materials is moved from machine to machine automatically through material handling equipments. There is orderly movement of the raw materials sequentially.

10. What is combination lay out?

Is the one where in the product mix in a processing plant are varied and the plant layout has a combination of process and product layout.

11. What is fixed lay out?

Is the one where in the men, materials, equipments are moved to the site of fabrication. For example manufacture of ship in a ship yard.

12. What are the advantages of process lay out?

Some of the advantages are, the processing quantity of the materials can be controlled as required. The overhead costs are low. Since the operations are specific, the material movement is known. Food materials of similar nature and properties can be handled easily. Changes in output and production volumes can be altered.

13. What are the advantages of product lay out?

Some of the advantages are, processing quantity of the plant is fixed based on the capacity. The overhead costs are high as the plant is for continuous operation. Material movement is by automatic material handling equipments. Capacity of the plant is fixed. Machineries are specific and the operation of the plant is automatic. Plant and machinery are fixed.

14. Which type of plant lay out suitable for food Industry?

Plant layout for a food industry will either be a product or a process layout.

15. What are the mandatory requirements to be printed on the food package?

Manufacturers have to indicate the manufacturing/plant details such as HACCP (Hazard Analysis and critical control points) compliant, NABL (National Accreditation Board for testing and calibration of Laboratories) accredited laboratory, technology from a research institute and so on.