

**ESTABLISHMENT OF A
GABI FLOUR MANUFACTURING BUSINESS
IN SALINAS, BACDOR, CAVITE**

199700

**A Project Feasibility Study
Presented to the Faculty of the
College of Business Administration
De La Salle University - Aginaldo**

**In Partial Fulfillment
of the Requirements for the degree
Bachelor of Science in Business Administration**

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March, 1997

ABSTRACT

NAME OF INSTITUTION: De La Salle University - Aginaldo

ADDRESS: Dasmarinas, Cavite

TITLE: Gabi Flour Manufacturing in Salinas, Bacoor, Cavite

AUTHORS/PROPOSERS:

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FUNDING SOURCE: Parents

Cost: P 3,500

DATE STARTED: June 1995

DATE COMPLETED: March 1996

OBJECTIVES OF THE STUDY :

A. GENERAL: To determine the feasibility and viability of manufacturing Gabi Flour and to provide a background information, the appropriate technology to be adapted, its strategy as well as the contribution of the project to the local industry.

B. SPECIFIC: To perceive the management, marketing, technical, financial, and socio-economic aspects of the study.

SCOPE AND COVERAGE:

This feasibility study involves the establishment of Gabi flour manufacturing that will be established in the local industry particularly in Salinas, Bacoor, Cavite.

METHODOLOGY:

In gathering essential information and ideas, the researchers used both exploratory and descriptive methods through the use of primary and secondary data. Some substantial information were gathered from books, pamphlets, agridisks, encyclopedias, dictionaries, and other sources were used to support this study.

MAJOR FINDINGS:

Home made gabi flour can be an alternative for wheat flour. It will enter the food supply as enriched all purpose flour for cooking or as cake, ready-to-bake mixes, and making breads. Gabi flour contains essential food element such as carbohydrates, Vitamins A and C, minerals, calcium and others.

It can also be used in baked loaves.

The product can be extruded successfully into rice, noodle or macaroni by proper adjustment of initial dough temperature and moisture content. Protein enrichment improved to a limited extent of overall quality of extruded taro samples.

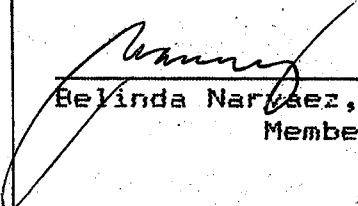
CONCLUSION:

Based on carried review and research of all the facts presented, discussed and in view of the historical background of Gabi Flour, its social and economic desirability, and the increasing demand on bread, it shows that there is a need of putting up a Gabi Flour Manufacturing Business in Cavite.

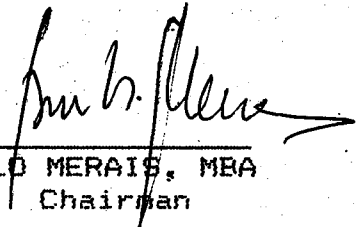
In addition, the marketability and financial assumptions made showed a bright outlook on this kind of business.

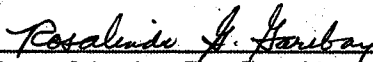
RECOMMENDATION:

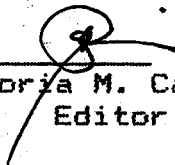
The proponents recommend that the owner should have an expertise in the administration and supervision of the business. Furthermore, he should have a background in flour manufacturing. The proponents also recommend future researchers to gather more data on a more advance, affordable and effective process in manufacturing flour.


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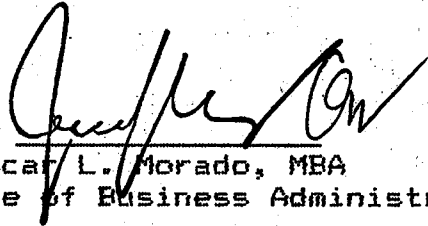

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