



25. PROJECT PROFILE ON PAPAD

Category : Manufacturing

Total Cost of Project : Rs. 2,70,000/-

BEP : 33 %

I. INTRODUCTION OF BUSINESS IDEA :

Among Indian recipes, papads are most popular. It is an essential part of food in Indian families of all income groups to cultural backgrounds. Besides being an important part of the regular food, it can also be used as snacks and is equally used in houses, hotels, parties etc.

II. PRODUCT AND ITS APPLICATIONS :

Papad is used during lunch and dinner. It is also used as the snack item during different occasions. Along with adding taste to the food, papad also prove beneficial for health as its ingredients keep the blood pressure in control.

III. MARKET POTENTIAL :

The demand for the papad is continuously increasing and that too, uniformly in all parts of the country because it is an inseparable part of Indian food, it is used in every state of the country at Hotels, restaurant, snacks corners, marriages, etc. Moreover, there are bright chances of distribution of papad outside our country. There is good potential for different types of quality papads.

IV. CAPACITY-INSTALLED, UTILIZED & SALES :

The unit capacity proposed unit is as below :

Sl. No.	Production	Qty. (Kg)	Rate per Kg.	Total Sale (Rs.)
1	Papad (Urad Dal)	5,000	180	9,00,000
2	Papad (Moong)	5,000	130	6,50,000
	Total			15,50,000

V. MANUFACTURING PROCESS & QUALITY :

Papad is mainly prepared of Moong, Urad mixture etc. 1 Kg 300 gms of papad can be made from 1 Kg. of any of the given pulses. Besides the major ingredients being also used. Now-a-days preservatives are also used to prevent the papad getting brittle. Besides this it does not get reddish when cooked and can be safely kept for a long time.

In order to get quality papads, care must be taken to see that proper drying has taken place before packing.



VI. COST OF PROJECT AND MEANS OF FINANCE, INCLUDING WORKING CAPITAL REQUIREMENTS :

A. Cost of Project :

Sl. No.	Particulars	Amount (Rs).
1	Equipments	95,000
2	Other fixed assets (Containers, Racks, Drums etc.)	20,000
3	Preliminary and preoperative expenses	10,000
4	Deposits	50,000
5	Working Capital Requirements	95,000
	Total	2,70,000

B. Means of Finance:

Sl. No.	Particulars	Amount (Rs).
1	Loan @75%	2,02,000
2	Equity	68,000
	Total	2,70,000

C. Working Capital Requirement :

Sl. No.	Particulars	Basis	Duration	Amount (Rs.)
1	Raw Materials	9,66,000 -----x 1/4 12	1 week	20,000
2	Bills Receivables	15,50,000 -----x 1/2 12	2 weeks	65,000
3	Working Expenses			10,000
	Total			95,000

VII. MAIN INPUTS REQUIREMENT :

A. Machinery :

Sl. No.	Particulars	Total Cost (Rs.)
01.	Papad making machine (1/4 HP motor)	20,000
02.	Flour kneading machine (1 HP motor)	20,000
03.	Roll making machine	20,000
04.	Loi cutting machine	20,000
05.	Loi pressing machine (hand operated)	3,000
06.	Other equipments and utensils	3,000
07.	Transportation charges	9,000
	Total	95,000



B. Raw-materials (per month) :

Sl. No.	Particulars	Qty.	Total Cost (Rs.)
1	Urad dal	418 Kg.	41,800
2	Moong Flour	418 Kg.	33,440
3	Papad Khar, Oil, Salt	Lumpsum	3,000
4	Spices	2 kg.	1,000
5	Packing materials		1,200
	Total		80,440
	Per annu,		9,65,280
	Say		9,66,000

C. Utilities :

Sl. No.	Particulars	Total Monthly Charges. (Rs.)
1	Electricity	3,000
	Total	3,000

D. Man-power requirement :

Sl. No.	Workers	No.	Monthly Salary (Rs.)	Annual Salary (Rs.)
1	Skilled Worker	1	7,000	84,000
2	Helper	2	4,000	48,000
	Total			1,32,000

E. MAIN INFRASTRUCTURE REQUIREMENT :

Building	Shed of 1000 sq. ft. is required
Power	3 HP power connections is required.
Water	Water is required for general purposes.

VIII. PROFITABILITY PROJECTION (Annual) :

Particulars	Basis	Amount (Rs.)
Sales Revenue (Projected)	Ref : IV	15,50,000
Raw Materials	Ref : VII B	9,66,000
Man power expenses	Ref : VII D	1,32,000
Utilities	Ref : VII C	36,000
Interest	@ 12%	24,000
Depreciation	15 % SLM	15,000
Overheads (Rent and maintenance etc.)		1,00,000
Total Expenses		12,73,000
Profit		2,77,000



IX. FINANCIAL INDICTOR :

Break Even Point $\frac{FC}{SR - VC} \times 100$	$\frac{1,39,000}{4,16,000} \times 100$	33 %
Payback period $\frac{COP}{\text{Profit} + \text{Deprn.}}$	$\frac{2,70,000}{2,92,000}$	1 year

X. ADDRESSES :

SUPPLIERS OF MACHINERY / EQUIPMENTS :

1. Star Associated Industries,
C-44, Ranichannamma Nagar,
Indl. Area,
Belguam. Phone No. 2440349
2. Upyog Kitchen Equipments,
Swimming Pool Complex, Hubli.

Suppliers of raw material

Mahalaxmi Stores,
Near Dattatrey Temple,
Gandhi Chowk,
Dharwad.

XI. SPECIAL NOTE :

In the initial stages tie up with successful firms like Lizzat can be obtained.