



26. PROJECT PROFILE ON PICKLES

Category : Food

Total Cost of Project : Rs. 2,74,000/-

BEP : 32 %

I. INTRODUCTION OF BUSINESS IDEA :

A large variety of pickles are made in Indian homes. However, the taste and method of preparation varies, though the basic principle is curing the prepared fruits and vegetables by salting, addition of vinegar/oil and spices. Pickles are used as a common item in meals.

II. PRODUCT AND ITS APPLICATIONS:

It is a food adjunct item. Pickles are required in all homes and in hotels and messes.

III. MARKET POTENTIAL:

The demand for Indian pickles and chutneys is on the ever increasing side in both domestic and export markets. Presently, in Dharwad there is a big pickle manufacturing unit catering to parts of the district and also outside the district. Pickles have good market in other districts where the basic raw material like mango and lemon are not available. Units can not only cater to the local needs but also cater to the needs of other districts.

IV. CAPACITY / REVENUE (FIRST YEAR) :

The installed capacity proposed for the unit is

Sl. No.	Product	Qty	Rate Per kg	Sales Amount
01	Pickles (25 days Working)	16,000 kg p.a.	Rs.80	1,28,000

V. MANUFACTURING PROCESS AND QUALITY:

The basic principle of manufacturing pickle is curing the prepared fruits and vegetables by salting, addition of vinegar/oil and spices and keeps it for about one week. It can be prepared according to the taste required



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

A. COST OF PROJECT:

Sl. No.	Particulars	Amount (Rs).
1	Equipments	1,06,000
2	Other fixed assets	10,000
3	Preliminary and preoperative expenses	10,000
4	Deposits	60,000
5	Working Capital Requirements	88,000
	Total	2,74,000

B. MEANS OF FINANCE:

Sl. No.	Particulars	Amount (Rs).
1	Loan @ 75%	2,06,000
2	Equity	68,000
	Total	2,74,000

C. WORKING CAPITAL REQUIREMENT:

Sl. No.	Particulars	Basis	Period	Amount
1	Raw-materials	4,97,000/12 x 1	1 M	25,000
2	Bills Receivable	12,80,000/12 x 1/2	½ m	53,000
3	Working exp		1 m	10,000
	Total			88,000

VII. Main Inputs Requirements

A. Machinery:

Sl. No.	Particulars	Qty	Amount
1	Curing tank/ HDPE barrels	6	36,000
2	Spice grinder	1	20,000
3	Frying utensils	1	20,000
4	Cap sealing machine	1	10,000
5	Handling gadgets		10,000
6	Other accessories		10,000
	Total		1,06,000



B. Raw-materials (P.A):

Sl.No.	Particulars	Qty	Rate	Total cost(Rs)
1	Raw mango	10,000 kg	Rs 200 per 10 kg	2,00,000
2	Lime/lemon	7,000 kg	Rs 30 per kg	2,10,000
3	Vegetables	1,000 kg	Rs 30 per kg	30,000
4	Salt	5,000 kg	Rs 200 per 100 kg	20,000
5	Oil	200 kg	Rs 70 per kg	14,000
6	Vinegar	40 lit	Rs 200 per liter	8,000
7	Spice mix	50kg	300 per kg	15,000
	Total			4,97,000

C. Utilities:

Sl. No.	Particulars	Total Monthly Charges	Total annual charges
1	Electricity & water	5,000	60,000

D. Man-power requirement:

Sl. No.	Workers	No.	Monthly Salary (Rs)	Annual Salary (Rs)
01	Skilled workers	1	10,000	1,20,000
02	Helper	2	6,000	1,44,000
	Total			2,64,000

E. Infrastructure Requirement:

Building	Built up space of 100 sq.ft is required
Power	Lighting power connection is required
Water	Water is required

VIII. Profitability Projection (Annual):

Particulars	Basis	Amount (Rs).
Sales Revenue (Projected)	Ref:IV	12,80,000
Raw Materials	Ref: VII B	4,97,000
Man Power Expenses	Ref:VII D	2,64,000
Utilities	Ref:VIIC	60,000
Interest	@12 %	25,000
Depreciation	@ 20% SLM	21,000
Overheads	Rent, maintenance etc Selling exp etc	1,00,000
Total Expenses		9,67,000
Profit		3,13,000



IX. FINANCIAL INDICATOR:

Break Even Point $\frac{FC}{SR-VC} * 100$	$\frac{1,46,000}{4,59,000} \times 100$	32 %
Payback period $\frac{\text{Cost of project}}{\text{Profit+ Den.}}$	$\frac{2,74,000}{3,34,000}$	Less than 1 year

Address:

X. SUPPLIERS OF MACHINERY / EQUIPMENTS:

1. Star Associate Industries,
C-44, RC Nagar Industrial Area,
Belgaum
Ph.No.0831-2440349.