

## Detailed Project Report\*

### (Meat Processing Part 1)

#### Chicken Tikka and Chicken Seekh Kebab Manufacturing

S. No	Particulars	Remarks	Values
1.	Production capacity of Project	Chicken Tikka & Chicken Seekh Kebab & even other products can be manufactured	1.5-2.5 MT (per month including both products)
2.	Area Required for manufacturing & Storage of Product	Manufacturing + Storage	2500-3000 Sq Ft
3.	Types of Machinery Required (With Cost)	<ol style="list-style-type: none"> <li>1. Band Saw</li> <li>2. Kebab filler</li> <li>3. Mincer</li> <li>4. Bowl chopper</li> <li>5. Vacuum Tumbler</li> <li>6. Combi-Oven</li> <li>7. Vacuum packaging machine</li> <li>8. Chiller (0-4°C)</li> <li>9. Blast Freezer (-40°C)</li> <li>10. Cold Storage (-18°C)</li> <li>11. Ice Flaking Machine</li> <li>12. Air conditioner</li> <li>13. Weighing machines (2-3)</li> </ol>	Rs 70,000 Rs 1,95,000 Rs 1,00,000 Rs. 2,45,000 Rs. 3,50,000 Rs 5,50,000 Rs 2,50,000 Rs 90,000 Rs 4,50,000 Rs 1, 50,000 Rs 1,10,000 Rs 60000 Rs. 15000
(A)	Ancillary/Additional Machinery Required (With Cost)	<ol style="list-style-type: none"> <li>1. Meat Cutting Tables &amp; trolleys</li> <li>2. Meat cutting Knifes</li> <li>3. Skewers for Kebab</li> <li>4. Plastic trays/crates</li> </ol>	Rs 1,00,000 Rs 10,000 Rs 4,000 Rs 10000
<b>Total</b>			<b>Rs 27,59,000/-</b>
4	Raw Material requirement(with Cost)	<ol style="list-style-type: none"> <li>1. Chicken boneless meat (Rs 190/Kg)</li> <li>2. Chicken skin/Fat (Rs 50/Kg)</li> <li>3. Spices (Mix) (Rs 600/Kg)</li> <li>4. Extender (Soy flakes) (Rs 300/Kg)</li> <li>5. Isolated soy protein (binder) Rs. 350/kg)</li> <li>6. Packaging material/Labels</li> </ol>	(Per batch) 45Kg 30Kg 8 Kg 20Kg 2 Kg -
5	Total consumption for the Month/Day/Quarter	Chicken Tikka Chicken Seekh Kebab	100 Kg/day 150 Kg/ day
6	Other Conversion Cost	<b>For Finished Product</b>	
	Packaging Per Product	Packaging material + label cost	Rs. 15/packet
(a)	Cost Price of product (Per Kg)	Chicken Tikka Chicken Seekh Kebab	Rs 450 Kg Rs. 250/Kg
(b)	Selling price of Product (Per Kg)	Chicken Tikka Chicken Seekh Kebab	Rs 650-750/Kg Rs 350-550Kg

(c)	Profit % (Per Kg)	Chicken Tikka	44-66%
		Chicken Seekh Kebab	60-150%

\* This DPR is for small scale processing units/start-ups. Prices will change based on capacity of equipments, required output per day, quality of raw material cost, inclusion of other variety of products, etc. This cost is exclusive of water, electricity and other ancillary things.