



DETAILED PROJECT REPORT
MOTH BEANS PROCESSING UNIT
UNDER PMFME SCHEME



National Institute of Food Technology Entrepreneurship and Management
Ministry of Food Processing Industries
Plot No.97, Sector-56, HSIIDC, Industrial Estate, Kundli, Sonipat, Haryana-131028

Website: <http://www.niftem.ac.in>

Email: pmfmecell@niftem.ac.in

Call: 0130-2281089

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1. PROJECT SUMMARY

1. Name of the proposed project	:	Moth Beans Processing Unit
2. Nature of proposed project	:	Proprietorship/Company/Partnership
3. Proposed project capacity	:	228000 Kg/annum (40,45,50,55&60% capacity utilization in 1 st to 5 th Year respectively)
4. Raw material	:	Moth Legumes, Frying Oil, Besan, Dry fruits, seasoning, whole grains and preservatives.
5. Major product outputs	:	RTE Moth Snacks
6. Total project cost	:	Rs. 36.89 Lakh
• Land development, building & Civil Construction	:	Nil
• Machinery and equipment's	:	Rs. 26.70 Lakh
• Miscellaneous Fixed Assets	:	Rs. 2.50 Lakh
• Working capital	:	Rs. 7.69 Lakh
7. Means of Finance		
• Subsidy (max 10lakhs)	:	Rs. 10.00 Lakh
• Promoter's contribution (min10%)	:	Rs. 3.90 Lakh
• Term loan	:	Rs. 16.06 Lakh
• Working Capital Requirement	:	Rs. 6.92 Lakh
8. Profit after Depreciation, Interest & Tax		
• 1 st year	:	Rs. 4.81 Lakh
• 2 nd year	:	Rs. 6.29 Lakh
• 3 rd year	:	Rs. 8.00 Lakh
• 4 th year	:	Rs. 9.90Lakh
• 5 th year	:	Rs. 12.02 Lakh
9. Average DSCR	:	Rs. 2.96
10. Term loan repayment	:	5 Years with 6 months grace period

2. ABOUT THE PRODUCT

2.1. PRODUCT INTRODUCTION:

Moth beans (*Vigna aconitifolia* L.) is a draught resistance legume, belonging to the family Fabaceae, commonly grown in arid and semi-arid regions of India. It is also known as Mat beans, Matki, Turkish Gram or dew beans. It is cultivated for its immature pods and mature seeds and is consumed by people all around the world, especially in the developing nations India's driest state Rajasthan, is major moth bean growing state.

They are important source of proteins, carbohydrates including fibre and certain minerals (Ca, Mg, Zinc, Iron, Potassium and Phosphorus). Starch is the major component of moth bean. Like other plant foods, the digestibility of moth bean starch may also be limited by cell wall

structural features. The Caffeic acid, ferulic acid, cinnamic acid and kaempferol were the predominant phenolic compounds detected in moth bean. It is a rich source of minerals (i. e., calcium and phosphorus) and B complex vitamins. Moth bean seeds have medicinal value and are used in the diets of patients suffering from fevers. Germination improves the nutritional quality of pulses, not only by the reduction of antinutritive compounds but also by increase in protein content, dietary fiber, vitamin, bioavailability of trace elements and minerals.

Legumes are generally consumed after processing into various products like milling into "dhal", puffing or roasting into snack foods, grinding into flour for different food preparations. Moth beans add value to cereal diets during preparation of baked or cooked products (viz., chapatties, masale dose, vadas etc.). Fried dehusked splits are consumed in the form of dalia, a ready to eat product.

2.2. MARKET POTENTIAL:

A Namkeen is seen in western culture as a type of food that is not meant to be eaten as part of the main meals of the day (breakfast, lunch, and dinner). Rather, the food is intended as a namkeen something to temporarily tide a person's hunger and provides a brief supply of energy for the body. Consumption of Namkeen or snacks at formal gatherings, picnic and parties have become a trend, these aid the growth of market of global snacks industry. Presence of retail sector along with the demand for evening snacks contributes to the growth of Namkeen. Presence of local vendor has also added advantage in growth of Namkeen industry.

There has been rise in the consumption of high protein and high fiber namkeen. There is increased used of local grain ingredients for the development of Namkeen snacks as people are aware of goodness of these grain and nutritional abode due to the presence of high phytochemical properties and traces minerals as compared to other cereal grains. The presence of namkeen with innovative flavors helps in attracting large consumer base for global Namkeen industry.

Indian government is introducing initiatives for development of traditional ingredients based namkeens. These initiatives are creating awareness in consumers as well as producers for the use of traditional ingredients and traditional snacks to full fill the daily requirement of nutrients which result in wider acceptance of these products.

2.3. RAW MATERIAL DESCRIPTION:

The major raw material used for processing of moth beans namkeen are moth legumes and frying oil as well as other material such as Besan, Dry fruits, seasoning and other whole grains. Minor raw material used are preservatives.

3. PROCESS FLOW CHART

Receiving of raw material

Moth beans are received at the facility. Some samples are taken to check the quality of incoming material, visual inspection, x ray can be used to check any sign of infestation. Quality control chemist can perform some test to determine whether raw material is suitable for end product.

Kneading

It is done for dough making, gram flour should be kneaded properly and during this process addition of water in to dough should be carefully monitored so that moisture should be present in appropriate quantity. Lesser use or more use of water affect the quality of dough.

Extrusion

After kneading, dough is passed through an equipment called as namkeen extruder. Extrusion is done to cut down the dough in a proper shape.

Frying

Product obtained from extruder & cleaned moth are fried deeply in oil, separately.

Drying

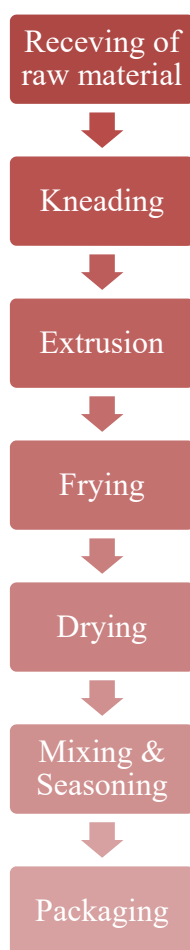
It is done to lower down temperature of fried product as well as drying process also removes some amount of oil at the same time.

Seasoning & mixing

All spices, salt & fried components are added to the paddle mixer, which primarily creates a mixture, spice & salt on other hand are added because even though the bhujia component already has some spices & salt, it's still insufficient to impart proper taste to namkeen.

Packaging

After drying, packaging is done for selling the products in market.



Flow chart of moth bean namkeen processing

4. ECONOMICS OF THE PROJECT

4.1. BASIS & PRESUMPTIONS

1. Production Capacity of RTE Moth Snacks is 100 kg per hr. First year, Capacity has been taken @ 40%.
2. Working shift of 8 hours per day has been considered.
3. Raw Material stock is for 10 days and Finished goods Closing Stock has been taken for 7 days.
4. Credit period to Sundry Debtors has been given for 10 days.
5. Credit period by the Sundry Creditors has been provided for 7 days.
6. Depreciation and Income tax has been taken as per the Income tax Act, 1961.
7. Interest on working Capital Loan and Term loan has been taken at 11%.
8. Salary and wages rates are taken as per the Current Market Scenario.
9. Power Consumption has been taken at 26 KW.
10. Increase in sales and raw material costing has been taken @ 5% on a yearly basis.

4.2. CAPACITY, UTILIZATION, PRODUCTION & OUTPUT

COMPUTATION OF PRODUCTION OF RTE MOTH SNACKS		
Items to be Manufactured		
RTE Moth Snacks		
Machine capacity Per hour	100	Kg
Total working Hours	8	
Machine capacity Per Day	800	Kg
Working days in a month	25	Days
Working days per annum	300	
Wastage Considered	5%	
Raw material requirement	240000	Kg
Final Output per annum after wastage	228000	Kg
Final Product to be packed in 1 Kg packet		
Number of Packets per annum	228000	1 Kg Packet

Production of RTE Moth Snacks		
Production	Capacity	Packets
1st year	40%	91,200
2nd year	45%	1,02,600
3rd year	50%	1,14,000
4th year	55%	1,25,400
5th year	60%	1,36,800




Raw Material Cost			
Year	Capacity Utilisation	Rate (per packet)	Amount (Rs. in lacs)
1st year	40%	75.00	68.40
2nd year	45%	78.75	80.80
3rd year	50%	82.69	94.27
4th year	55%	86.82	108.87
5th year	60%	91.16	124.71





COMPUTATION OF SALE					
Particulars	1st year	2nd year	3rd year	4th year	5th year
Op Stock	-	2,128	2,394	2,660	2,926
Production	91,200	1,02,600	1,14,000	1,25,400	1,36,800
Less : Closing Stock	2,128	2,394	2,660	2,926	3,192
Net Sale	89,072	1,02,334	1,13,734	1,25,134	1,36,534
Sale price per packet	150.00	158.00	166.00	174.00	183.00
Sales (in Lacs)	133.61	161.69	188.80	217.73	249.86



4.3. PREMISES/INFRASTRUCTURE

The approximate total area required for complete factory setup is 3000-4000 Sq. ft. for smooth production including storage area. It is expected that the premises will be on rental.

4.4. MACHINERY & EQUIPMENTS

Machine Name	Description	Machine Image
Vibrating screen separator	A vibrating screen separator is a multifunctional machinery used for pre-treatment and cleaning. Adopting high frequency and small vibrating amplitude motor, it can efficiently separate and clean impurities of different sizes. The outlet is equipped with a circulation air separator to remove dust and light impurities.	
Planetary mixer	Planetary mixer consists of agitator to do planetary motion inside the bowl where material is blend. The machine has 3 types of agitators and 3 different speeds. All parts in contact with food are made up of stainless steel.	
Namkeen extruder	The Namkeen extruder is a screw type extruder. The feed section assures sufficient material conveyed to the screw, which then extrudes into a thin cylindrical column, these extruders usually have their outlets directly connected to fryer.	

<p>Frying machine</p>	<p>The frying machine consists of heat exchanger for heating of oil. Ensure stable frying heat. Consist of conveyor for conveying product to be fried into the machine followed by transferring of product into storage tank.</p>	
<p>Hot Air Dryer</p>	<p>Hot air-drying machine is made with stainless steel and equipped with stainless steel belt. The drying method can be coaxial current or counter current air flow. The heating source is electricity to generate hot air.</p>	
<p>Paddle Mixer</p>	<p>Paddle mixers are most preferred choice in namkeen making industry as they serve as both namkeen mixer & seasoning machine.</p>	
<p>Magnetic separator</p>	<p>Magnetic separator is used to remove metallic contaminant from the grains. Removes metal to protect other machines safety also, especially for the devices which has a forceful effect on grain such as roller mill and wheat scourer.</p>	

Packaging machine	Packaging machine is used for filling, sealing, cutting, heating packets of moth Namkeen. packaging speed can be changed according to the speed of production. It involves setting up of parameter such as bag length and weight followed by sealing of bag and final product delivered by conveyor.	
Material handling and other Equipment's	These Equipment's are used for material handling. Other equipment's like water pumps, weighing machine, etc are also used.	

Machine	Unit	Rate	Price
Vibrating screen separator	1	120000	120000
Planetary mixer	1	300000	300000
Namkeen extruder	1	100000	100000
Frying machine	1	1400000	1400000
Hot Air Dryer	1	150000	150000
Paddle Mixer	1	130000	130000
Magnetic separator	1	40000	40000
Packaging machine	1	280000	280000
Material handling and other equipment's (Bins, trolley, weighing machine, etc.)	-	150000	150000

Note: Total Machinery cost shall be Rs 26.70 lakh including equipment's but excluding GST and Transportation Cost.

4.5. MISCELLANEOUS FIXED ASSETS

- Water Supply Arrangements
- Furniture & Fixtures
- Computers & Printers

4.6. TOTAL COST OF PROJECT

COST OF PROJECT	
	(in Lacs)
PARTICULARS	Amount
Land & Building	Owned/Rented
Plant & Machinery	26.70
Miscellaneous Assets	2.50
Working capital	7.69
Total	36.89

4.7. MEANS OF FINANCE

MEANS OF FINANCE	
PARTICULARS	AMOUNT
Own Contribution (min 10%)	3.90
Subsidy @35%(Max. Rs 10 Lac)	10.00
Term Loan @ 55%	16.06
Working Capital (Bank Finance)	6.92
Total	36.89

4.8. TERM LOAN: Term loan of Rs.16.06 Lakh is required for project cost of Rs. 36.89 Lakh.

4.9. TERM LOAN REPAYMENT& INTEREST SCHEDULE

REPAYMENT SCHEDULE OF TERM LOAN							
					Interest	11.00%	
Year	Particulars	Amount	Addition	Total	Interest	Repayment	Closing Balance
1st	Opening Balance						
	1st month	-	16.06	16.06	-	-	16.06
	2nd month	16.06	-	16.06	0.15	-	16.06
	3rd month	16.06	-	16.06	0.15	-	16.06
	4th month	16.06	-	16.06	0.15	-	16.06
	5th month	16.06	-	16.06	0.15	-	16.06
	6th month	16.06	-	16.06	0.15	-	16.06
	7th month	16.06	-	16.06	0.15	0.30	15.76
	8th month	15.76	-	15.76	0.14	0.30	15.47
	9th month	15.47	-	15.47	0.14	0.30	15.17
	10th month	15.17	-	15.17	0.14	0.30	14.87
	11th month	14.87	-	14.87	0.14	0.30	14.57
	12th month	14.57	-	14.57	0.13	0.30	14.28
					1.58	1.78	
2nd	Opening Balance						
	1st month	14.28	-	14.28	0.13	0.30	13.98
	2nd month	13.98	-	13.98	0.13	0.30	13.68

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3rd month	13.68	-	13.68	0.13	0.30	13.38
4th month	13.38	-	13.38	0.12	0.30	13.09
5th month	13.09	-	13.09	0.12	0.30	12.79
6th month	12.79	-	12.79	0.12	0.30	12.49
7th month	12.49	-	12.49	0.11	0.30	12.19
8th month	12.19	-	12.19	0.11	0.30	11.90
9th month	11.90	-	11.90	0.11	0.30	11.60
10th month	11.60	-	11.60	0.11	0.30	11.30
11th month	11.30	-	11.30	0.10	0.30	11.00
12th month	11.00	-	11.00	0.10	0.30	10.71
				1.39	3.57	
3rd	Opening Balance					
1st month	10.71	-	10.71	0.10	0.30	10.41
2nd month	10.41	-	10.41	0.10	0.30	10.11
3rd month	10.11	-	10.11	0.09	0.30	9.81
4th month	9.81	-	9.81	0.09	0.30	9.52
5th month	9.52	-	9.52	0.09	0.30	9.22
6th month	9.22	-	9.22	0.08	0.30	8.92
7th month	8.92	-	8.92	0.08	0.30	8.62
8th month	8.62	-	8.62	0.08	0.30	8.33
9th month	8.33	-	8.33	0.08	0.30	8.03
10th month	8.03	-	8.03	0.07	0.30	7.73
11th month	7.73	-	7.73	0.07	0.30	7.44
12th month	7.44	-	7.44	0.07	0.30	7.14

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					1.00	3.57	
4th	Opening Balance						
	1st month	7.14	-	7.14	0.07	0.30	6.84
	2nd month	6.84	-	6.84	0.06	0.30	6.54
	3rd month	6.54	-	6.54	0.06	0.30	6.25
	4th month	6.25	-	6.25	0.06	0.30	5.95
	5th month	5.95	-	5.95	0.05	0.30	5.65
	6th month	5.65	-	5.65	0.05	0.30	5.35
	7th month	5.35	-	5.35	0.05	0.30	5.06
	8th month	5.06	-	5.06	0.05	0.30	4.76
	9th month	4.76	-	4.76	0.04	0.30	4.46
	10th month	4.46	-	4.46	0.04	0.30	4.16
	11th month	4.16	-	4.16	0.04	0.30	3.87
	12th month	3.87	-	3.87	0.04	0.30	3.57
					0.61	3.57	
5th	Opening Balance						
	1st month	3.57	-	3.57	0.03	0.30	3.27
	2nd month	3.27	-	3.27	0.03	0.30	2.97
	3rd month	2.97	-	2.97	0.03	0.30	2.68
	4th month	2.68	-	2.68	0.02	0.30	2.38
	5th month	2.38	-	2.38	0.02	0.30	2.08
	6th month	2.08	-	2.08	0.02	0.30	1.78
	7th month	1.78	-	1.78	0.02	0.30	1.49
	8th month	1.49	-	1.49	0.01	0.30	1.19
	9th month	1.19	-		0.01	0.30	0.89

			1.19			
10th month	0.89	-	0.89	0.01	0.30	0.59
11th month	0.59	-	0.59	0.01	0.30	0.30
12th month	0.30	-	0.30	0.00	0.30	-
				0.21	3.57	
DOOR TO DOOR MORATORIUM PERIOD	60	MONTHS				
REPAYMENT PERIOD	6	MONTHS				
	54	MONTHS				

4.10. WORKING CAPITAL CALCULATIONS

COMPUTATION OF CLOSING STOCK & WORKING CAPITAL					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>Finished Goods</u>					
	2.55	3.01	3.47	3.99	4.55
<u>Raw Material</u>					
	2.28	2.69	3.14	3.63	4.16
Closing Stock	4.83	5.70	6.62	7.62	8.71

COMPUTATION OF WORKING CAPITAL REQUIREMENT					
TRADITIONAL METHOD					(in Lacs)
Particulars	Amount	Own Margin		Bank Finance	
Finished Goods & Raw Material	4.83				
Less : Creditors	1.60				
Paid stock	3.24	10%	0.32	90%	2.91
Sundry Debtors	4.45	10%	0.45	90%	4.01
	7.69		0.77		6.92
MPBF					6.92
WORKING CAPITAL LIMIT DEMAND (from Bank)					6.92
Working Capital Margin					0.77

4.11. SALARY & WAGES

<u>BREAK UP OF LABOUR CHARGES</u>			
Particulars	Wages	No of	Total
	Rs. per Month	Employees	Salary
Plant Operator	16,000	3	48,000
Supervisor	20,000	1	20,000
Skilled (in thousand rupees)	15,000	3	45,000
Unskilled (in thousand rupees)	8,500	4	34,000
Total salary per month			1,47,000
Total annual labour charges	(in lacs)		17.64

<u>BREAK UP OF STAFF SALARY CHARGES</u>			
Particulars	Salary	No of	Total
	Rs. per Month	Employees	Salary
Administrative Staff	10,000	3	30,000
Manager	25,000	1	25,000
Accountant	22,000	1	22,000
Total salary per month			77,000
Total annual Staff charges	(in lacs)		9.24

4.12 POWER REQUIREMENT

Utility Charges (per month)		
Particulars	value	Description
Power connection required	26	KWH
consumption per day	208	units
Consumption per month	5,200	units
Rate per Unit	10	Rs.
power Bill per month	52,000	Rs.

4.13. DEPRECIATION CALCULATION

COMPUTATION OF DEPRECIATION			(in Lacs)
Description	Plant & Machinery	Miss. Assets	TOTAL
Rate of Depreciation	15.00%	10.00%	
Opening Balance	-	-	-
Addition	26.70	2.50	29.20
Total	26.70	2.50	29.20
Less : Depreciation	4.01	0.25	4.26
WDV at end of Year	22.70	2.25	24.95
Additions During The Year	-	-	-
Total	22.70	2.25	24.95
Less : Depreciation	3.40	0.23	3.63
WDV at end of Year	19.29	2.03	21.32
Additions During The Year	-	-	-
Total	19.29	2.03	21.32
Less : Depreciation	2.89	0.20	3.10
WDV at end of Year	16.40	1.82	18.22
Additions During The Year	-	-	-
Total	16.40	1.82	18.22
Less : Depreciation	2.46	0.18	2.64
WDV at end of Year	13.94	1.64	15.58
Additions During The Year	-	-	-
Total	13.94	1.64	15.58
Less : Depreciation	2.09	0.16	2.25
WDV at end of Year	11.85	1.48	13.32

4.14. REPAIR & MAINTENANCE: Repair & Maintenance is 5.0% of Gross Sale.

4.15. PROJECTIONS OF PROFITABILITY ANALYSIS

PROJECTED PROFITABILITY STATEMENT					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
Capacity Utilisation %	40%	45%	50%	55%	60%
<u>SALES</u>					
Gross Sale					
RTE Moth Snacks	133.61	161.69	188.80	217.73	249.86
Total	133.61	161.69	188.80	217.73	249.86
COST OF SALES					
Raw Material Consumed	68.40	80.80	94.27	108.87	124.71
Electricity Expenses	6.24	7.18	8.25	9.49	10.44
Depreciation	4.26	3.63	3.10	2.64	2.25
Wages & labour	17.64	19.40	22.51	25.88	30.29
Repair & maintenance	6.68	8.08	9.44	10.89	12.49
Packaging	6.28	9.70	11.33	13.06	14.99
Cost of Production	109.49	128.79	148.89	170.84	195.17
Add: Opening Stock /WIP	-	2.55	3.01	3.47	3.99
Less: Closing Stock /WIP	2.55	3.01	3.47	3.99	4.55
Cost of Sales	106.94	128.34	148.42	170.33	194.60
GROSS PROFIT	26.67	33.35	40.38	47.41	55.25
	19.96%	20.62%	21.39%	21.77%	22.11%
Salary to Staff	9.24	12.01	15.02	17.27	19.86
Interest on Term Loan	1.58	1.39	1.00	0.61	0.21
Interest on working Capital	0.76	0.76	0.76	0.76	0.76
Rent	4.80	5.76	6.91	8.29	9.54
selling & adm exp	5.48	6.63	7.74	8.93	10.24
TOTAL	21.86	26.55	31.43	35.86	40.61
NET PROFIT	4.81	6.79	8.95	11.55	14.64
	3.60%	4.20%	4.74%	5.30%	5.86%
Taxation	-	0.50	0.95	1.65	2.62
PROFIT (After Tax)	4.81	6.29	8.00	9.90	12.02

4.16. BREAK EVEN POINT ANALYSIS

BREAK EVEN POINT ANALYSIS					
Year	I	II	III	IV	V
Net Sales & Other Income	133.61	161.69	188.80	217.73	249.86
Less : Op. WIP Goods	-	2.55	3.01	3.47	3.99
Add : Cl. WIP Goods	2.55	3.01	3.47	3.99	4.55
Total Sales	136.16	162.14	189.27	218.25	250.42
Variable & Semi Variable Exp.					
Raw Material Consumed	68.40	80.80	94.27	108.87	124.71
Electricity Exp/Coal Consumption at 85%	5.30	6.10	7.01	8.07	8.87
Wages & Salary at 60%	16.13	18.85	22.51	25.89	30.09
Selling & administrative Expenses 80%	4.38	5.30	6.19	7.14	8.20
Interest on working Capital	0.761556	0.761556	0.761556	0.761556	0.761556
Repair & maintenance	6.68	8.08	9.44	10.89	12.49
Packaging	6.28	9.70	11.33	13.06	14.99
Total Variable & Semi Variable Exp	107.94	129.60	151.52	174.68	200.11
Contribution	28.23	32.54	37.75	43.56	50.32
Fixed & Semi Fixed Expenses					
Electricity Exp/Coal Consumption at 15%	0.94	1.08	1.24	1.42	1.57
Wages & Salary at 40%	10.75	12.57	15.01	17.26	20.06
Interest on Term Loan	1.58	1.39	1.00	0.61	0.21
Depreciation	4.26	3.63	3.10	2.64	2.25
Selling & administrative Expenses 20%	1.10	1.33	1.55	1.79	2.05
Rent	4.80	5.76	6.91	8.29	9.54
Total Fixed Expenses	23.42	25.75	28.80	32.01	35.68
Capacity Utilization	40%	45%	50%	55%	60%
OPERATING PROFIT	4.81	6.79	8.95	11.55	14.64
BREAK EVEN POINT	33%	36%	38%	40%	43%
BREAK EVEN SALES	112.96	128.29	144.40	160.38	177.56

4.17. PROJECTED BALANCE SHEET

PROJECTED BALANCE SHEET					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>Liabilities</u>					
Capital					
opening balance		13.21	13.50	15.00	17.89
Add:- Own Capital	3.90				
Add:- Retained Profit	4.81	6.29	8.00	9.90	12.02
Less:- Drawings	5.50	6.00	6.50	7.00	8.00
Subsidy/grant	10.00				
Closing Balance	13.21	13.50	15.00	17.89	21.91
Term Loan	14.28	10.71	7.14	3.57	-
Working Capital Limit	6.92	6.92	6.92	6.92	6.92
Sundry Creditors	1.60	1.89	2.20	2.54	2.91
Provisions & Other Liab	0.40	0.50	0.60	0.72	0.86
TOTAL :	36.40	33.51	31.86	31.64	32.61
<u>Assets</u>					
Fixed Assets (Gross)	29.20	29.20	29.20	29.20	29.20
Gross Dep.	4.26	7.88	10.98	13.62	15.88
Net Fixed Assets	24.95	21.32	18.22	15.58	13.32
Current Assets					
Sundry Debtors	4.45	5.39	6.29	7.26	8.33
Stock in Hand	4.83	5.70	6.62	7.62	8.71
Cash and Bank	2.17	1.11	0.73	1.19	2.25
TOTAL :	36.40	33.51	31.86	31.64	32.61

4.18. CASH FLOW STATEMENT

PROJECTED CASH FLOW STATEMENT					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>SOURCES OF FUND</u>					
Own Margin	3.90				
Net Profit	4.81	6.79	8.95	11.55	14.64
Depriciation & Exp. W/off	4.26	3.63	3.10	2.64	2.25
Increase in Cash Credit	6.92	-	-	-	-
Increase In Term Loan	16.06	-	-	-	-
Increase in Creditors	1.60	0.29	0.31	0.34	0.37
Increase in Provisions & Oth lib	0.40	0.10	0.10	0.12	0.14
Sunsidy/grant	10.00				
TOTAL :	47.94	10.81	12.46	14.65	17.41
<u>APPLICATION OF FUND</u>					
Increase in Fixed Assets	29.20				
Increase in Stock	4.83	0.86	0.92	1.00	1.10
Increase in Debtors	4.45	0.94	0.90	0.96	1.07
Repayment of Term Loan	1.78	3.57	3.57	3.57	3.57
Drawings	5.50	6.00	6.50	7.00	8.00
Taxation	-	0.50	0.95	1.65	2.62
TOTAL :	45.77	11.87	12.84	14.19	16.35
Opening Cash & Bank Balance	-	2.17	1.11	0.73	1.19
Add : Surplus	2.17	-1.06	-0.38	0.47	1.06
Closing Cash & Bank Balance	2.17	1.11	0.73	1.19	2.25

4.19. DEBT SERVICE COVERAGE RATIO

<u>CALCULATION OF D.S.C.R</u>					
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
CASH ACCRUALS	9.06	9.92	11.09	12.54	14.28
Interest on Term Loan	1.58	1.39	1.00	0.61	0.21
Total	10.64	11.31	12.09	13.14	14.49
<u>REPAYMENT</u>					
Instalment of Term Loan	1.78	3.57	3.57	3.57	3.57
Interest on Term Loan	1.58	1.39	1.00	0.61	0.21
Total	3.36	4.96	4.57	4.17	3.78
DEBT SERVICE COVERAGE RATIO	3.16	2.28	2.65	3.15	3.83
AVERAGE D.S.C.R.	2.96				