



DETAILED PROJECT REPORT
BAMBOO SHOOT PICKLE 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	:	Bamboo Shoot Pickle Unit
2. Nature of proposed project	:	Proprietorship/Company/Partnership
3. Proposed project capacity	:	86400 Kg/annum (40,45,50,55&60% capacity utilization in 1 st to 5 th Year respectively)
4. Raw material	:	Bamboo Shoots, King Chilli, Mustard Oil, Cumin Seeds, Carom Seeds, White mustard seed powder, Acetic Acid, Citric Acid, Salt, Preservatives & other spices.
5. Major product outputs	:	Bamboo Shoot Pickle
6. Total project cost	:	Rs. 16.00 Lakh
• Land development, building & Civil Construction	:	Nil
• Machinery and equipment's	:	Rs. 8.30 Lakh
• Miscellaneous Fixed Assets	:	Rs. 2.80 Lakh
• Working capital	:	Rs. 4.90 Lakh
8. Means of Finance		
• Subsidy (max 10lakhs)	:	Rs. 3.89 Lakh
• Promoter's contribution (min10%)	:	Rs. 1.59 Lakh
• Term loan	:	Rs. 6.11 Lakh
• Working Capital Requirement	:	Rs. 4.41 Lakh
9. Profit after Depreciation, Interest & Tax		
• 1 st year	:	Rs. 1.18 Lakh
• 2 nd year	:	Rs. 3.50 Lakh
• 3 rd year	:	Rs. 5.42 Lakh
• 4 th year	:	Rs. 8.08 Lakh
• 5 th year	:	Rs. 10.29 Lakh
11. Average DSCR	:	Rs. 4.55
12. Term loan repayment	:	5 Years with 6 months grace period

2. ABOUT THE PRODUCT

2.1. PRODUCT INTRODUCTION:

One popular use of bamboo is the use of young shoots as food. Bamboo shoots are edible when bamboo plants have just come out of the ground. They are low in fat and calories but high in fiber with around 90% water. New shoots with short shelf life have a crisp and sweet taste. And they've got to be sold immediately. The peak time of availability is from June to October. The shoots are typically harvested when they reach a height of 15-16 cm. Bamboo shoot is eaten either raw or refined because of its exotic flavor and taste. Nutritious and active products, such as vitamins, Amino acids, and antioxidants, such as flavones, phenols, and steroids, are present in bamboo shoots. They are used in pharmaceuticals and food industry. Being a lesser-known food commodity, the processing of bamboo shoots has the potential to be established as a creative and promising entrant. Bamboo shoots are the tender, two-week-old shoots of the bamboo plant harvested until they exceed a height of one foot. They're most often seen canned and ready to eat, but new shoots must be cooked first. Fresh bamboo shoots are divided into two types: those harvested in the spring, which are harder, and those harvested in the winter, which are much more tender and considered a delicacy. The shoots are crisp and tender when picked, similar to asparagus, and although bitter when fresh, they have a moderate, almost grassy taste that is vaguely reminiscent of corn when fried.

One of the most popular traditional foods consumed by the people of North-East India is fermented bamboo shoot. Bamboo shoots are an important feature of many of the region's ethnic cuisines. Soibum, soidon, soijim, bastangapani, mesu, eup, ekhung, and herring are some fermented shoot products popular among the locals. The natural fermentation process is used to make fermented bamboo shoots, with various lactic acid bacteria playing a key role in imparting flavour, taste, and aroma to the food. The fermented bamboo shoots contribute significantly to the region's nutritional needs because they are a staple of many low-income families' everyday diets. In this period of food shortage, it is critical to preserve indigenous awareness of fermented

shoot processing, as there is a strong risk of many nutritious traditional foods being replaced by emerging western foods with a glamorous appeal. In this essay, the author examines the various conventional methods of fermenting bamboo shoots in North-East India. It also stresses the functional and technical qualities of different fermented bamboo shoot products' natural microbial flora, which make them one of the most sought after traditional foods with tremendous health benefits.

2.2. MARKET POTENTIAL:

Apart from individual households, processed bamboo shoots have a very good demand from restaurants, caterers, other caterers, etc. The product can be sold through provisional stores and supermarkets in consumer packs and to bulk buyers in large packaging. The North East region is the largest producer of bamboo in India has a bright prospect for the bamboo shoot industry, but presently bamboo shoot production is predominantly for fulfilling the local needs only. The global market size of bamboo was estimated at USD 68.8 billion in 2018 and is expected to rise to a CAGR of 5.0 percent from 2019 to 2025. The awareness of the uses and benefits of bamboo is expected to drive market growth over the forecast period.

Assam, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim, Arunachal Pradesh, and Tripura are among the eight states that make up North-East India. Each ethnic group has its own cultural and religious beliefs. The major communities residing in this region include Ahom, Bodo, Karbi, Rabha, Bengali (Assam); Monpa, Memba, Nishi, Aka, Adi, Apatani (Arunachal Pradesh); Meetei, Naga, Kuki, Meetei Pangal, Nepali (Manipur); Khasi, Garo, Jaintia, Gorkha (Meghalaya); Angami, Sema, Lotha, Konyak, Ao, Phom, Chakhesang (Nagaland); Gorkha, Nepali, Lepcha, Bhutia, Tibetan (Sikkim); Reang, Noatia, Halam, Chakma, Lushai, Bengali (Tripura) and Hrangkhoh, Lushai, Pawi, Lakher (Mizoram). The zone, which covers an area of about 18.4 million hectares, is known as a bamboo treasure house, accounting for more than 66 percent of India's bamboo species (Sarmah et al. 2000). People eat fermented bamboo shoots in a variety of ways, and indigenous names are given to various fermented products depending on the ethnic groups that consume them, the origin of the products, and how they are prepared. Bamboo shoots can be found dried, canned, boiled, or fermented in almost every country.

2.3. RAW MATERIAL DESCRIPTION:

The raw material for this industry are mentioned below:

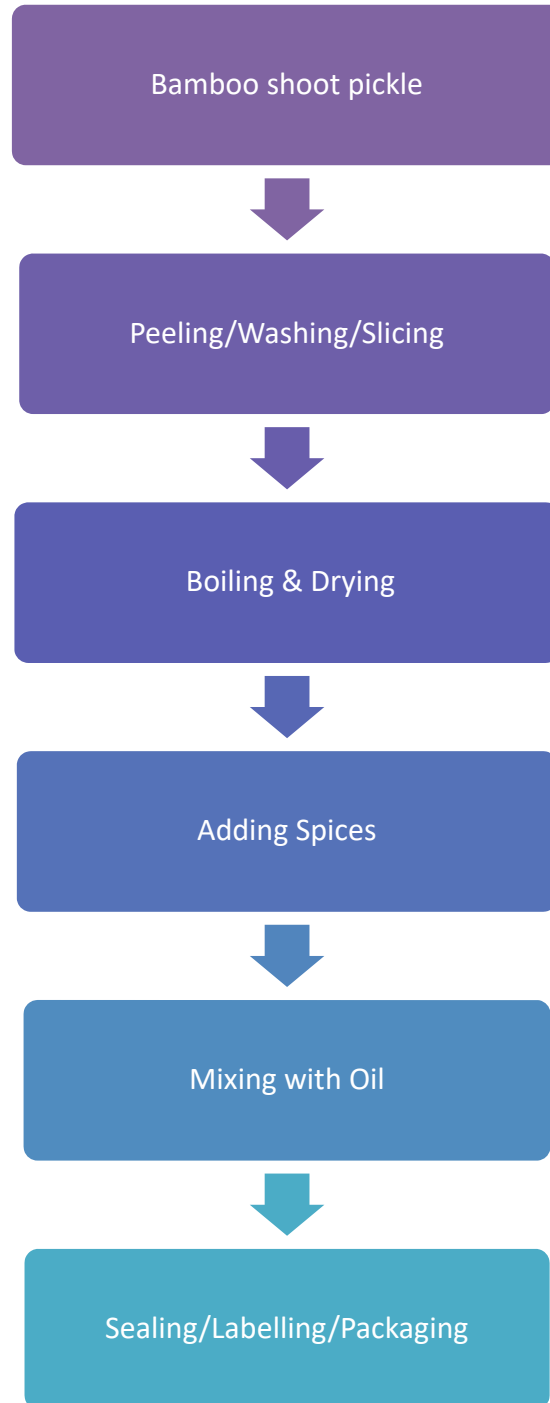
- Bamboo Shoots
- King Chilli
- Mustard oil
- Cumin seeds
- Carom seeds
- White mustard seed powder
- Acetic acid
- Citric acid
- salt
- Preservatives and spices are required for making Quality Pickles.

S.N.	Particulars	Rate (Approx.)
1	Bamboo Shoots	Rs 150-200/Kg
2	King Chili	Rs 350-400/kg
3	Mustard Oil	Rs 100-120/Ltr.
4	Cumin Seeds	Rs 140-160/kg
5	Carom Seeds	Rs 180-200/kg
6	White mustard seed powder	Rs 40-50/kg
7	Acetic Acid	Rs 40-50/kg
8	Citric Acid	Rs 45-50/kg
9	Salt	Rs 10-12/Kg

Average raw material cost per 1 kg packet: Rs. 150-180

3. PROCESS FLOW CHART

- Bamboo shoots Pickle processing starts with thorough washing followed by peeling off the skin. The sheaths of freshly cut bamboo shoots are trimmed, dried, and washed in regular water. Nearly ten kg of the upper portion of the bamboo shoot was sliced into thin oval shapes. The bamboo shoots are cut and soaked in water for 20- 40 minutes before being drained.
- After peeling, either they shredded or slicing and cutting into small pieces. Separately, thin round slices of bamboo shoot are held in a wide tub.
- These small pieces of bamboo are boiled for about 10 to 15 min to remove bitterness and unwanted matter. A small amount of water, barely enough to bring to a boil, is added, and the mixture is boiled for 10-15 minutes.
- Oil is heated in a pan and added the Bamboo shoot mixed with mustard powder, salt, carom and cumin seeds, King Chili and acetic acid fried in oil under low flame.
- Mixing of all the ingredients is done in such a way that oil must float after needed frying has been done. It is later allowed to cool and serve. After that, the necessary ingredients and oil are added and mixed thoroughly before packaging in suitable jars.
- Bamboo pickle is packed in a glass jar or in plastic container tightly and kept under room temperature.



4. ECONOMICS OF THE PROJECT

4.1. BASIS & PRESUMPTIONS

1. Production Capacity of Bamboo Shoot Pickle is 40 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 7 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 10 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 BAMBOO SHOOT PICKLE		
Items to be Manufactured		
Bamboo Shoot Pickle		
Machine capacity Per hour	40	Kg
Total working Hours	8	
Machine capacity Per Day	320	Kg
Working days in a month	25	Days
Working days per annum	300	
Wastage Considered	10%	
Raw material requirement	96000	Kg
Final Output per annum after wastage	86400	Kg
Final Product to be packed in 1 kg Packet		
Number of Packets per annum	86400	1 Kg Packet

Production of Bamboo Shoot Pickle		
Production	Capacity	KG
1st year	40%	34,560
2nd year	45%	38,880
3rd year	50%	43,200
4th year	55%	47,520
5th year	60%	51,840





Raw Material Cost			
Year	Capacity Utilisation	Rate (per Kg)	Amount (Rs. in lacs)
1st year	40%	150.00	57.60
2nd year	45%	158.00	68.26
3rd year	50%	166.00	79.68
4th year	55%	174.00	91.87
5th year	60%	183.00	105.41

COMPUTATION OF SALE					
Particulars	1st year	2nd year	3rd year	4th year	5th year
Op Stock	-	806	907	1,008	1,109
Production	34,560	38,880	43,200	47,520	51,840
Less : Closing Stock	806	907	1,008	1,109	1,210
Net Sale	33,754	38,779	43,099	47,419	51,739
Sale price per packet	270.00	284.00	298.00	313.00	329.00
Sales (in Lacs)	91.13	110.13	128.44	148.42	170.22




4.3. PREMISES/INFRASTRUCTURE

The approximate total area required for complete factory setup is 1500-2000 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.
Slicing Machine	A machine for chopping Bamboo that are to be go for processing. For large scale uses, commercial Bamboo Slicing Machine are used by the industry.	
Grinder and Mixer Machine	Grinder and Mixer is an electronic appliance that is used to mix and Grind Spices. This machine reduces manual work, thus saves time.	
Heating kettle	Heating kettle are that are designed for heating, boiling and cooking purpose. This kettle is widely used in Food industry.	
Burner Stove	A burner stove is an appliance designed for the purpose of cooking food. Burner stoves rely on the application of direct heat for the cooking process.	

PM FME- Detailed Project Report of Bamboo Shoot Pickle Unit

Pickle Filling Machine	Filling	Pickle Filling Machine is used to fill thick viscous liquids with granules or pieces like Pickle, ketchup, Chutney, peanut butter, etc.	
Cap Sealing Machine	Sealing	Cap Sealing Machine is used for sealing the cap of plastic bottles and plastic containers.	
Material handling and other Equipments		These Equipments are used for material handling. Other equipments like water pumps, weighing machine, pans, kitchen tools etc are also used.	

Machine	Unit	Rate	Price
Slicing Machine	1	70000	70000
Grinder and Mixer Machine	2	30000	60000
Heating kettle	1	80000	80000
Burner Stove	2	40000	80000
Pickle Filling Machine	1	180000	180000
Cap Sealing Machine	1	120000	120000
Material handling and other equipment's (Bins, trolley, conveyor, silos, weighing machine, bucket elevator etc.)	-	240000	240000

Note: Total Machinery cost shall be Rs 8.30 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	8.30
Miscellaneous Assets	2.80
Working capital	4.90
Total	16.00

4.7. MEANS OF FINANCE

MEANS OF FINANCE	
PARTICULARS	AMOUNT
Own Contribution (min 10%)	1.59
Subsidy @35%(Max. Rs 10 Lac)	3.89
Term Loan @ 55%	6.11
Working Capital (Bank Finance)	4.41
Total	16.00

4.8. TERM LOAN: Term loan of Rs. 6.11 Lakh is required for project cost of Rs. 16.00 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	-	6.11	6.11	-	-	6.11
	2nd month	6.11	-	6.11	0.06	-	6.11
	3rd month	6.11	-	6.11	0.06	-	6.11
	4th month	6.11	-	6.11	0.06	-	6.11
	5th month	6.11	-	6.11	0.06	-	6.11
	6th month	6.11	-	6.11	0.06	-	6.11
	7th month	6.11	-	6.11	0.06	0.11	5.99
	8th month	5.99	-	5.99	0.05	0.11	5.88
	9th month	5.88	-	5.88	0.05	0.11	5.77
	10th month	5.77	-	5.77	0.05	0.11	5.65
	11th month	5.65	-	5.65	0.05	0.11	5.54
	12th month	5.54	-	5.54	0.05	0.11	5.43
					0.60	0.68	
2nd	Opening Balance						
	1st month	5.43	-	5.43	0.05	0.11	5.31
	2nd month	5.31	-	5.31	0.05	0.11	5.20
	3rd month	5.20	-	5.20	0.05	0.11	5.09

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4th month	5.09	-	5.09	0.05	0.11	4.97
5th month	4.97	-	4.97	0.05	0.11	4.86
6th month	4.86	-	4.86	0.04	0.11	4.75
7th month	4.75	-	4.75	0.04	0.11	4.64
8th month	4.64	-	4.64	0.04	0.11	4.52
9th month	4.52	-	4.52	0.04	0.11	4.41
10th month	4.41	-	4.41	0.04	0.11	4.30
11th month	4.30	-	4.30	0.04	0.11	4.18
12th month	4.18	-	4.18	0.04	0.11	4.07
				0.53	1.36	
3rd	Opening Balance					
1st month	4.07	-	4.07	0.04	0.11	3.96
2nd month	3.96	-	3.96	0.04	0.11	3.84
3rd month	3.84	-	3.84	0.04	0.11	3.73
4th month	3.73	-	3.73	0.03	0.11	3.62
5th month	3.62	-	3.62	0.03	0.11	3.50
6th month	3.50	-	3.50	0.03	0.11	3.39
7th month	3.39	-	3.39	0.03	0.11	3.28
8th month	3.28	-	3.28	0.03	0.11	3.17
9th month	3.17	-	3.17	0.03	0.11	3.05
10th month	3.05	-	3.05	0.03	0.11	2.94
11th month	2.94	-	2.94	0.03	0.11	2.83
12th month	2.83	-	2.83	0.03	0.11	2.71
				0.38	1.36	

PM FME- Detailed Project Report of Bamboo Shoot Pickle Unit

4th	Opening Balance						
	1st month	2.71	-	2.71	0.02	0.11	2.60
	2nd month	2.60	-	2.60	0.02	0.11	2.49
	3rd month	2.49	-	2.49	0.02	0.11	2.37
	4th month	2.37	-	2.37	0.02	0.11	2.26
	5th month	2.26	-	2.26	0.02	0.11	2.15
	6th month	2.15	-	2.15	0.02	0.11	2.04
	7th month	2.04	-	2.04	0.02	0.11	1.92
	8th month	1.92	-	1.92	0.02	0.11	1.81
	9th month	1.81	-	1.81	0.02	0.11	1.70
	10th month	1.70	-	1.70	0.02	0.11	1.58
	11th month	1.58	-	1.58	0.01	0.11	1.47
	12th month	1.47	-	1.47	0.01	0.11	1.36
					0.23	1.36	
5th	Opening Balance						
	1st month	1.36	-	1.36	0.01	0.11	1.24
	2nd month	1.24	-	1.24	0.01	0.11	1.13
	3rd month	1.13	-	1.13	0.01	0.11	1.02
	4th month	1.02	-	1.02	0.01	0.11	0.90
	5th month	0.90	-	0.90	0.01	0.11	0.79
	6th month	0.79	-	0.79	0.01	0.11	0.68
	7th month	0.68	-	0.68	0.01	0.11	0.57
	8th month	0.57	-	0.57	0.01	0.11	0.45
	9th month	0.45	-	0.45	0.00	0.11	0.34
	10th month	0.34	-		0.00	0.11	0.23

			0.34			
11th month	0.23	-	0.23	0.00	0.11	0.11
12th month	0.11	-	0.11	0.00	0.11	-
			0.08	1.36		
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>					
	1.86	2.17	2.50	2.86	3.23
<u>Raw Material</u>					
	1.34	1.59	1.86	2.14	2.46
Closing Stock	3.21	3.77	4.36	5.00	5.69

COMPUTATION OF WORKING CAPITAL REQUIREMENT					
TRADITIONAL METHOD					(in Lacs)
Particulars	Amount	Own Margin		Bank Finance	
Finished Goods & Raw Material	3.21				
Less : Creditors	1.34				
Paid stock	1.86	10%	0.19	90%	1.68
Sundry Debtors	3.04	10%	0.30	90%	2.73
	4.90		0.49		4.41
MPBF					4.41
WORKING CAPITAL LIMIT DEMAND (from Bank)					4.41
Working Capital Margin					0.49

4.11. SALARY & WAGES

<u>BREAK UP OF LABOUR CHARGES</u>			
Particulars	Wages	No of	Total
	Rs. per Month	Employees	Salary
Plant Operator	15,000	2	30,000
Supervisor	18,000	1	18,000
Skilled (in thousand rupees)	12,000	3	36,000
Unskilled (in thousand rupees)	8,500	4	34,000
Total salary per month			1,18,000
Total annual labour charges	(in lacs)		14.16

<u>BREAK UP OF STAFF SALARY CHARGES</u>			
Particulars	Salary	No of	Total
	Rs. per Month	Employees	Salary
Administrative Staff	6,500	2	13,000
Manager	18,000	1	18,000
Accountant	15,000	1	15,000
Total salary per month			46,000
Total annual Staff charges	(in lacs)		5.52

4.12 POWER REQUIREMENT

Utility Charges (per month)		
Particulars	value	Description
Power connection required	10	KWH
consumption per day	80	units
Consumption per month	2,000	units
Rate per Unit	10	Rs.
power Bill per month	20,000	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	8.30	2.80	11.10
Total	8.30	2.80	11.10
Less : Depreciation	1.25	0.28	1.53
WDV at end of Year	7.06	2.52	9.58
Additions During The Year	-	-	-
Total	7.06	2.52	9.58
Less : Depreciation	1.06	0.25	1.31
WDV at end of Year	6.00	2.27	8.26
Additions During The Year	-	-	-
Total	6.00	2.27	8.26
Less : Depreciation	0.90	0.23	1.13
WDV at end of Year	5.10	2.04	7.14
Additions During The Year	-	-	-
Total	5.10	2.04	7.14
Less : Depreciation	0.76	0.20	0.97
WDV at end of Year	4.33	1.84	6.17
Additions During The Year	-	-	-
Total	4.33	1.84	6.17
Less : Depreciation	0.65	0.18	0.83
WDV at end of Year	3.68	1.65	5.34

4.14. REPAIR & MAINTENANCE: Repair & Maintenance is 2.5% 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					
Bamboo Shoot Pickle	91.13	110.13	128.44	148.42	170.22
Total	91.13	110.13	128.44	148.42	170.22
COST OF SALES					
Raw Material Consumed	57.60	68.26	79.68	91.87	105.41
Electricity Expenses	2.40	2.76	3.17	3.65	4.02
Depreciation	1.53	1.31	1.13	0.97	0.83
Wages & labour	14.16	15.86	17.45	19.19	20.72
Repair & maintenance	2.28	2.75	3.21	3.71	4.26
Packaging	1.82	2.20	2.57	2.97	3.40
Cost of Production	79.79	93.14	107.21	122.36	138.64
Add: Opening Stock /WIP	-	1.86	2.17	2.50	2.86
Less: Closing Stock /WIP	1.86	2.17	2.50	2.86	3.23
Cost of Sales	77.92	92.83	106.88	122.01	138.26
GROSS PROFIT	13.21	17.30	21.56	26.42	31.96
	14.50%	15.71%	16.79%	17.80%	18.78%
Salary to Staff	5.52	6.62	8.08	8.89	10.67
Interest on Term Loan	0.60	0.53	0.38	0.23	0.08
Interest on working Capital	0.49	0.49	0.49	0.49	0.49
Rent	3.60	3.96	4.36	4.79	5.27
selling & adm exp	1.82	2.20	2.57	2.97	3.40
TOTAL	12.03	13.80	15.87	17.36	19.91
NET PROFIT	1.18	3.50	5.69	9.05	12.05
	1.30%	3.18%	4.43%	6.10%	7.08%
Taxation	-	-	0.27	0.97	1.77
PROFIT (After Tax)	1.18	3.50	5.42	8.08	10.29

4.16. BREAK EVEN POINT ANALYSIS

BREAK EVEN POINT ANALYSIS					
Year	I	II	III	IV	V
Net Sales & Other Income	91.13	110.13	128.44	148.42	170.22
Less : Op. WIP Goods	-	1.86	2.17	2.50	2.86
Add : Cl. WIP Goods	1.86	2.17	2.50	2.86	3.23
Total Sales	93.00	110.44	128.76	148.78	170.60
Variable & Semi Variable Exp.					
Raw Material Consumed	57.60	68.26	79.68	91.87	105.41
Electricity Exp/Coal Consumption at 85%	2.04	2.35	2.70	3.10	3.41
Wages & Salary at 60%	11.81	13.49	15.32	16.85	18.84
Selling & administrative Expenses 80%	1.46	1.76	2.05	2.37	2.72
Interest on working Capital	0.48505	0.48505	0.48505	0.48505	0.48505
Repair & maintenance	2.28	2.75	3.21	3.71	4.26
Packaging	1.82	2.20	2.57	2.97	3.40
Total Variable & Semi Variable Exp	77.49	91.30	106.01	121.36	138.52
Contribution	15.50	19.15	22.75	27.41	32.08
Fixed & Semi Fixed Expenses					
Electricity Exp/Coal Consumption at 15%	0.36	0.41	0.48	0.55	0.60
Wages & Salary at 40%	7.87	8.99	10.21	11.23	12.56
Interest on Term Loan	0.60	0.53	0.38	0.23	0.08
Depreciation	1.53	1.31	1.13	0.97	0.83
Selling & administrative Expenses 20%	0.36	0.44	0.51	0.59	0.68
Rent	3.60	3.96	4.36	4.79	5.27
Total Fixed Expenses	14.32	15.65	17.06	18.36	20.03
Capacity Utilization	40%	45%	50%	55%	60%
OPERATING PROFIT	1.18	3.50	5.69	9.05	12.05
BREAK EVEN POINT	37%	37%	37%	37%	37%
BREAK EVEN SALES	85.90	90.24	96.57	99.65	106.50

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		4.66	5.66	7.08	8.66
Add:- Own Capital	1.59				
Add:- Retained Profit	1.18	3.50	5.42	8.08	10.29
Less:- Drawings	2.00	2.50	4.00	6.50	8.00
Subsidy/grant	3.89				
Closing Balance	4.66	5.66	7.08	8.66	10.95
Term Loan	5.43	4.07	2.71	1.36	-
Working Capital Limit	4.41	4.41	4.41	4.41	4.41
Sundry Creditors	1.34	1.59	1.86	2.14	2.46
Provisions & Other Liab	0.40	0.50	0.60	0.72	0.86
TOTAL :	16.24	16.23	16.66	17.29	18.68
<u>Assets</u>					
Fixed Assets (Gross)	11.10	11.10	11.10	11.10	11.10
Gross Dep.	1.53	2.84	3.96	4.93	5.76
Net Fixed Assets	9.58	8.26	7.14	6.17	5.34
Current Assets					
Sundry Debtors	3.04	3.67	4.28	4.95	5.67
Stock in Hand	3.21	3.77	4.36	5.00	5.69
Cash and Bank	0.42	0.53	0.88	1.18	1.98
TOTAL :	16.24	16.23	16.66	17.29	18.68

4.18. CASH FLOW STATEMENT

<u>PROJECTED CASH FLOW STATEMENT</u>					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>SOURCES OF FUND</u>					
Own Margin	1.59				
Net Profit	1.18	3.50	5.69	9.05	12.05
Depriciation & Exp. W/off	1.53	1.31	1.13	0.97	0.83
Increase in Cash Credit	4.41	-	-	-	-
Increase In Term Loan	6.11	-	-	-	-
Increase in Creditors	1.34	0.25	0.27	0.28	0.32
Increase in Provisions & Oth lib	0.40	0.10	0.10	0.12	0.14
Sunsidy/grant	3.89				
TOTAL :	20.44	5.16	7.18	10.42	13.35
<u>APPLICATION OF FUND</u>					
Increase in Fixed Assets	11.10				
Increase in Stock	3.21	0.56	0.59	0.64	0.70
Increase in Debtors	3.04	0.63	0.61	0.67	0.73
Repayment of Term Loan	0.68	1.36	1.36	1.36	1.36
Drawings	2.00	2.50	4.00	6.50	8.00
Taxation	-	-	0.27	0.97	1.77
TOTAL :	20.02	5.05	6.83	10.13	12.54
Opening Cash & Bank Balance	-	0.42	0.53	0.88	1.18
Add : Surplus	0.42	0.11	0.35	0.30	0.80
Closing Cash & Bank Balance	0.42	0.53	0.88	1.18	1.98

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	2.71	4.81	6.55	9.05	11.12
Interest on Term Loan	0.60	0.53	0.38	0.23	0.08
Total	3.31	5.34	6.93	9.28	11.20
<u>REPAYMENT</u>					
Instalment of Term Loan	0.68	1.36	1.36	1.36	1.36
Interest on Term Loan	0.60	0.53	0.38	0.23	0.08
Total	1.28	1.89	1.74	1.59	1.44
DEBT SERVICE COVERAGE RATIO	2.59	2.83	3.99	5.85	7.79
AVERAGE D.S.C.R.	4.55				