



DETAILED PROJECT REPORT
DALLEY KHORSANI PICKLE UNIT
UNDER PMFME SCHEME



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1. PROJECT SUMMARY

1. Name of the proposed project	:	Dalley Khorsani Pickle Unit
2. Nature of proposed project	:	Proprietorship/Company/Partnership
3. Proposed project capacity	:	91200 Kg/annum (30,35,40,45&50% capacity utilization in 1 st to 5 th Year respectively)
4. Raw material	:	Dalley Khorsani, Salt, Oil, Spices and Preservatives.
5. Major product outputs	:	Dalley Khorsani Pickle
6. Total project cost	:	Rs. 25.11 Lakh
• Land development, building & Civil Construction	:	Nil
• Machinery and equipment's	:	Rs. 14.00 Lakh
• Miscellaneous Fixed Assets	:	Rs. 2.80 Lakh
• Working capital	:	Rs. 8.31 Lakh
7. Means of Finance		
• Subsidy (max 10lakhs)	:	Rs. 5.88 Lakh
• Promoter's contribution (min10%)	:	Rs. 2.50 Lakh
• Term loan	:	Rs. 9.24 Lakh
• Working Capital Requirement	:	Rs. 7.48Lakh
8. Profit after Depreciation, Interest & Tax		
• 1 st year	:	Rs. 1.57 Lakh
• 2 nd year	:	Rs. 4.98 Lakh
• 3 rd year	:	Rs. 7.99 Lakh
• 4 th year	:	Rs. 11.11Lakh
• 5 th year	:	Rs. 14.00 Lakh
9. Average DSCR	:	Rs. 4.28
10. Term loan repayment	:	5 Years with 6 months grace period

2. ABOUT THE PRODUCT

2.1. PRODUCT INTRODUCTION:

Chilli (*Capsicum* sp.) is a dicot plant that is self-pollinated and belongs to the Solanaceae family. Chilli had its origins in the tropics of South America. The word "capsicum" comes from the Greek word "kapsimo," which means "to pinch." There are about 25-30 varieties of *Capsicum*, five of which have been domesticated and cultivated: *C. annum* L, *C. frutescens* mill, *C. chinense*, *C. baccatum* L., and *C. pubescens*. *Capsicum* is cultivated on 1.5 million hectares around the world, with a total of 10.60 million tonnes. It is cultivated on 0.775 million hectares in India, with an average yield of 1.6 metric tonnes per hectare. 2015, Indiastat.com.

Dalle Khursani is a *Capsicum annum* variety. It is primarily cultivated for its pungent fruits in Sikkim and its neighbouring areas, such as Darjeeling. The red cherry pepper (*Capsicum annum* var *cerasiforme*), also known as Dalle khursani in Sikkim, is valued for its distinct flavour and pungency. *Capsicum* is a member of the Solanaceae family and the genus *Capsicum*. In the open area, the plant can reach a height of 100-130 cm, and in the greenhouse, it can reach a height of 150-180 cm. Red Cherry Pepper pods come in a variety of shapes and sizes, including falling pods, upright pods, yellow pods, and circular pods. Each plant yields 2.5 to 3.0 kg of fruit with 500 to 1000 pods. Under safe conditions, the crop can be cultivated all year.

Sikkim's Dalle khursani is a pungent chilli with many medicinal properties. It's used to make pickle, paste, powder, and dry chilli (chilli may be selected green or ripe for pickling). Dalle chilli produces capsaicin, a pungency-producing agent, as well as carotenoids and phenolic compounds, which are used as natural pigments and antioxidants.

2.2. MARKET POTENTIAL:

The Himalayan fireball, also known as Dalle Khursani, is one of the world's hottest chilies. Darjeeling and Sikkim are two Himalayan regions where it is primarily cultivated. Dalle Khursani is one of the hottest chilies found in the Himalayan region, and it belongs to the Capsicum tribe. It has a round appearance that almost looks like a cherry when fully mature, and it is bright red when fully ripe from August to December. It is also a good source of income and livelihood for people in the Himalayan region, costing roughly Rs 200–400 per kilo. It's also well-known for its flavour and fragrance. This Himalayan fireball (Dalle Khursani) is eaten as an Achaar with meal (local language) in every Gorkha family's home in the Himalayan region (Darjeeling, Sikkim). In the Himalayan area, it is known as "Dalle KO Achaar," which translates to "Akbare Khursani." It's easy to figure out that it's also eaten with Momo (dumplings) and Thukpa, a common local dish. Because of its hot and spicy flavour, it is frequently eaten with the famous local dishes Momo (dumpling) and Thukpa. It is common during the cold winter months because it keeps the body warm with its heat. This chilli is processed in an airtight container with salt, mustard oil, and vinegar and can be preserved for several months. Before processing, it is put in a bamboo woven tray known as Nanglo in Nepali and held in direct sunlight for a day or two. It assists in the drying out of moisture as well as the longevity of the pickle for a long time. "Dalle KO Achaar" is usually served with authentic Nepali cuisine. These closely packed chilli bottles are a hot commodity in the industry, even in small towns. The Himalayan fire ball (Dalle Khursani) is easily found in local vegetable markets and can also be bought along the Himalayan region's roadside markets (Darjeeling and Sikkim).

With the government's organic farming programme, Sikkim produced over 250 tonnes of dalle khursani in 2019, of which 50 tonnes were used to make pickles and paste by Sikkim Supreme, a government-owned food and beverage company. Furthermore, several private parties are manufacturing, packing, and delivering pickles and pepper paste thanks to social media and e-commerce.

2.3. RAW MATERIAL DESCRIPTION:

The main raw material for this industry is Dalley Khorsani.

- Salt: Normal refined white salt is used in chilli pickle. Salt is available easily in local grocery stores.
- Oil: Different edible oils are mainly used in pickle processing. Mustard oil is most preferable oil for pickle processing. Mustard oil is available in local grocery stores or in online platforms also.
- Spices: Different spices like mustard seeds, mustard paste/powder, cumin seeds, coriander seeds, fenugreek seeds, fennel seeds etc. are used according to the variety of taste.
- Preservatives and spices are required for making Quality Pickles.

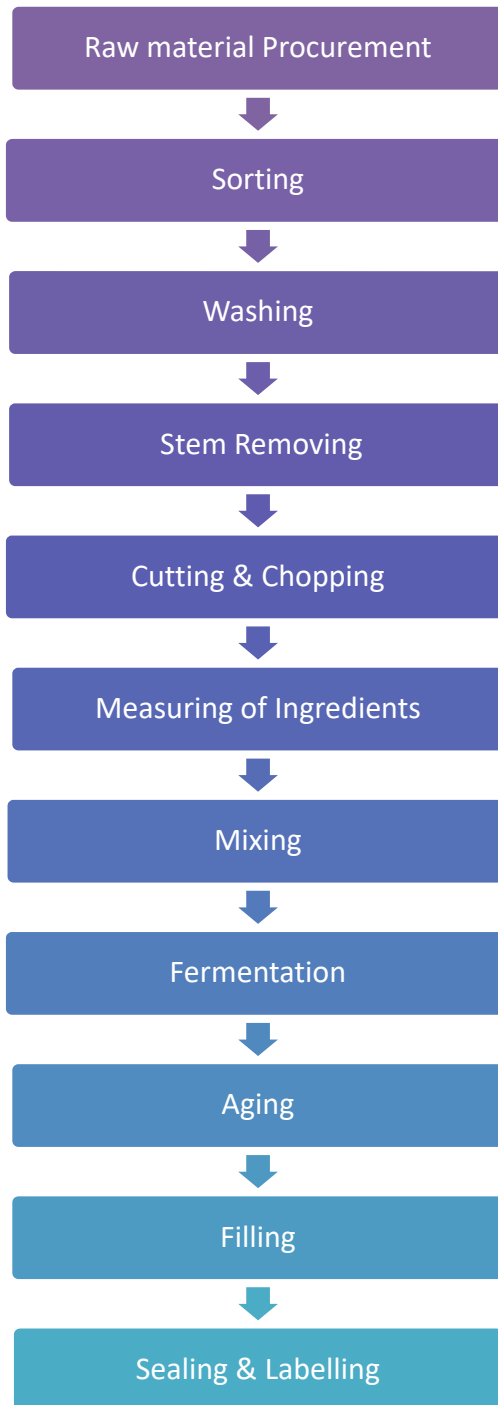
S.N.	Particulars	Rate (Approx.)
1	Salt	Rs. 10-12/kg
2	Oil	Rs. 90-105/kg
3	Spices	Rs. 120-150/kg
4	Dalley Khorsani	Rs. 260-300/kg

Average raw material cost per 1 kg bottle of Pickle: Rs. 320-390

3. PROCESS FLOW CHART

- **Raw Material Procurement:** Raw materials should be received & stored in hygienic condition. The quality of the raw material should be checked carefully. Dalley Khorsani should be matured & firm. Medium sized Dalley Khorsani are preferable. Damaged, infected or spoiled products need to be avoided.
- **Sorting:** Next received Dalley Khorsani should be sorted. Manual sorting can be done for this. Spoiled and damaged products should be separated from the good one. Immature or ripened chilies also need to be separated. Only matured Dalley Khorsani will be taken for further processing.
- **Washing:** Next the Dalley Khorsani should be washed properly under running water. After washing the excess water should be drained out.
- **Stem Removing:** The stems of Dalley Khorsani should be removed. This is a manual process.
- **Cutting & Chopping:** The chilies should be cut into small pieces. Cutting & chopping of Dalley Khorsani can be done manually or mechanically.
- **Measuring of Ingredients:** Ingredients like spices, salt and oil needed to be measured carefully. The measured ingredients need to keep separately to use in next step.

- **Mixing:** Mixing can be done manually & mechanically. Pre-measured salt, oil, spices need to be added with the chopped Dalley Khorsani & mixed properly. For mixing stainless steel mixer kettle need to be used.
- **Fermentation:** Next the mixture should be kept in a covered vessel. Mustard oil/ other vegetable oil needs to be added from the top & keep it covered for at least 72 hours.
- **Aging:** In order to enhance the product taste & quality the pickles are usually aged for few months prior to sale.
- **Filling:** Now the pickle is ready to consume. Next filling & weighing should be done. It should be filled in plastic jars.
- **Sealing & Labeling:** Next step is sealing. After sealing labelling should be done. The label contents should be checked previously. Semi-automatic/ hand sealing machine can be used for sealing.



4. ECONOMICS OF THE PROJECT

4.1. BASIS & PRESUMPTIONS

1. Production Capacity of Dalley Khorsani Pickle is 40 kg per hr. First year, Capacity has been taken @ 30%.
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 15 days.
5. Credit period by the Sundry Creditors has been provided for 10 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 18 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 DALLEY KHORSANI PICKLE		
Items to be Manufactured		
Dalley Khorsani 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	5%	
Raw material requirement	96000	Kg
Final Output per annum after wastage	91200	Kg
Final Product to be packed in 1 kg Bottle		
Number of Bottle per annum	91200	1 Kg Bottle

Production of Dalley Khorsani Pickle		
Production	Capacity	KG
1st year	30%	27,360
2nd year	35%	31,920
3rd year	40%	36,480
4th year	45%	41,040
5th year	50%	45,600

Raw Material Cost			
Year	Capacity Utilisation	Rate (per Kg)	Amount (Rs. in lacs)
1st year	30%	320.00	92.16
2nd year	35%	336.00	112.90
3rd year	40%	353.00	135.55
4th year	45%	371.00	160.27
5th year	50%	390.00	187.20


COMPUTATION OF SALE					
Particulars	1st year	2nd year	3rd year	4th year	5th year
Op Stock	-	638	745	851	958
Production	27,360	31,920	36,480	41,040	45,600
Less : Closing Stock	638	745	851	958	1,064
Net Sale	26,722	31,814	36,374	40,934	45,494
Sale price per bottle	485.00	509.00	534.00	561.00	589.00
Sales (in Lacs)	129.60	161.93	194.24	229.64	267.96

4.3. PREMISES/INFRASTRUCTURE

The approximate total area required for complete factory setup is 2000-2500 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.
Tumbler type vegetable & fruit washing machine	These machines are used to wash the small fruits & vegetables thoroughly, to remove any dirt, dried juice etc.	
Gravity Separator	These machines are used to sort the given material based on their weight; they can be employed as separators as well as graders.	
Vegetable Slicing Machine	These machines are used to chop given vegetables in required shape & size as per requirement.	
Kettle Mixer	These machines are used to mix given ingredients in required quantity to obtain desired product.	
Pickle Filling Machine	These machines are used to fill the given product in required quantity within the given container.	

Material handling and other Equipments	These Equipments are used for material handling. Other equipments like water pumps, weighing machine, kitchen tools, etc. are also used.	
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Machine	Unit	Rate	Price
Tumbler type vegetable & fruit washing machine	1	300000	300000
Gravity Separator	1	280000	280000
Vegetable Slicing Machine	1	80000	80000
Kettle Mixer	1	75000	75000
Pickle Filling Machine	1	325000	325000
Material handling and other equipment's (Bins, trolley, weighing machine, kitchen tools etc.)	-	340000	340000

Note: Total Machinery cost shall be Rs 14.00 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	14.00
Miscellaneous Assets	2.80
Working capital	8.31
Total	25.11

4.7. MEANS OF FINANCE

MEANS OF FINANCE	
PARTICULARS	AMOUNT
Own Contribution (min 10%)	2.50
Subsidy @35%(Max. Rs 10 Lac)	5.88
Term Loan @ 55%	9.24
Working Capital (Bank Finance)	7.48
Total	25.11

4.8. TERM LOAN: Term loan of Rs. 9.24 Lakh is required for project cost of Rs. 25.11 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	-	9.24	9.24	-	-	9.24
	2nd month	9.24	-	9.24	0.08	-	9.24
	3rd month	9.24	-	9.24	0.08	-	9.24
	4th month	9.24	-	9.24	0.08		9.24
	5th month	9.24	-	9.24	0.08		9.24
	6th month	9.24	-	9.24	0.08		9.24
	7th month	9.24	-	9.24	0.08	0.17	9.07
	8th month	9.07	-	9.07	0.08	0.17	8.90
	9th month	8.90	-	8.90	0.08	0.17	8.73
	10th month	8.73	-	8.73	0.08	0.17	8.56
	11th month	8.56	-	8.56	0.08	0.17	8.38
	12th month	8.38	-	8.38	0.08	0.17	8.21
					0.91	1.03	
2nd	Opening Balance						
	1st month	8.21	-	8.21	0.08	0.17	8.04
	2nd month	8.04	-	8.04	0.07	0.17	7.87
	3rd month	7.87	-	7.87	0.07	0.17	7.70
	4th month	7.70	-	7.70	0.07	0.17	7.53

PM FME- Detailed Project Report of Dalley Khorsani Pickle Unit

	5th month	7.53	-	7.53	0.07	0.17	7.36
	6th month	7.36	-	7.36	0.07	0.17	7.19
	7th month	7.19	-	7.19	0.07	0.17	7.02
	8th month	7.02	-	7.02	0.06	0.17	6.84
	9th month	6.84	-	6.84	0.06	0.17	6.67
	10th month	6.67	-	6.67	0.06	0.17	6.50
	11th month	6.50	-	6.50	0.06	0.17	6.33
	12th month	6.33	-	6.33	0.06	0.17	6.16
					0.80	2.05	
3rd	Opening Balance						
	1st month	6.16	-	6.16	0.06	0.17	5.99
	2nd month	5.99	-	5.99	0.05	0.17	5.82
	3rd month	5.82	-	5.82	0.05	0.17	5.65
	4th month	5.65	-	5.65	0.05	0.17	5.48
	5th month	5.48	-	5.48	0.05	0.17	5.30
	6th month	5.30	-	5.30	0.05	0.17	5.13
	7th month	5.13	-	5.13	0.05	0.17	4.96
	8th month	4.96	-	4.96	0.05	0.17	4.79
	9th month	4.79	-	4.79	0.04	0.17	4.62
	10th month	4.62	-	4.62	0.04	0.17	4.45
	11th month	4.45	-	4.45	0.04	0.17	4.28
	12th month	4.28	-	4.28	0.04	0.17	4.11
					0.57	2.05	
4th	Opening Balance						
	1st month	4.11	-		0.04	0.17	3.94

PM FME- Detailed Project Report of Dalley Khorsani Pickle Unit

				4.11			
2nd month	3.94	-	3.94	0.04	0.17	3.76	
3rd month	3.76	-	3.76	0.03	0.17	3.59	
4th month	3.59	-	3.59	0.03	0.17	3.42	
5th month	3.42	-	3.42	0.03	0.17	3.25	
6th month	3.25	-	3.25	0.03	0.17	3.08	
7th month	3.08	-	3.08	0.03	0.17	2.91	
8th month	2.91	-	2.91	0.03	0.17	2.74	
9th month	2.74	-	2.74	0.03	0.17	2.57	
10th month	2.57	-	2.57	0.02	0.17	2.40	
11th month	2.40	-	2.40	0.02	0.17	2.22	
12th month	2.22	-	2.22	0.02	0.17	2.05	
				0.35	2.05		
5th	Opening Balance						
1st month	2.05	-	2.05	0.02	0.17	1.88	
2nd month	1.88	-	1.88	0.02	0.17	1.71	
3rd month	1.71	-	1.71	0.02	0.17	1.54	
4th month	1.54	-	1.54	0.01	0.17	1.37	
5th month	1.37	-	1.37	0.01	0.17	1.20	
6th month	1.20	-	1.20	0.01	0.17	1.03	
7th month	1.03	-	1.03	0.01	0.17	0.86	
8th month	0.86	-	0.86	0.01	0.17	0.68	
9th month	0.68	-	0.68	0.01	0.17	0.51	
10th month	0.51	-	0.51	0.00	0.17	0.34	
11th month	0.34	-		0.00	0.17	0.17	

			0.34			
12th month	0.17	-	0.17	0.00	0.17	-
				0.12	2.05	
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
Finished Goods					
	2.76	3.33	3.95	4.63	5.36
Raw Material					
	2.15	2.63	3.16	3.74	4.37
Closing Stock	4.91	5.96	7.11	8.37	9.73

COMPUTATION OF WORKING CAPITAL REQUIREMENT					
TRADITIONAL METHOD					(in Lacs)
Particulars	Amount	Own Margin		Bank Finance	
Finished Goods & Raw Material	4.91				
Less : Creditors	3.07				
Paid stock	1.83	10%	0.18	90%	1.65
Sundry Debtors	6.48	10%	0.65	90%	5.83
	8.31		0.83		7.48
MPBF					7.48
WORKING CAPITAL LIMIT DEMAND (from Bank)					7.48
Working Capital Margin					0.83

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)	7,500	3	22,500
Total salary per month			1,06,500
Total annual labour charges	(in lacs)		12.78

<u>BREAK UP OF STAFF SALARY CHARGES</u>			
Particulars	Salary	No of	Total
	Rs. per Month	Employees	Salary
Administrative Staff	6,500	1	6,500
Manager	18,000	1	18,000
Accountant	15,000	1	15,000
Total salary per month			39,500
Total annual Staff charges	(in lacs)		4.74

4.12 POWER REQUIREMENT

Utility Charges (per month)		
Particulars	value	Description
Power connection required	18	KWH
consumption per day	144	units
Consumption per month	3,600	units
Rate per Unit	10	Rs.
power Bill per month	36,000	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	14.00	2.80	16.80
Total	14.00	2.80	16.80
Less : Depreciation	2.10	0.28	2.38
WDV at end of Year	11.90	2.52	14.42
Additions During The Year	-	-	-
Total	11.90	2.52	14.42
Less : Depreciation	1.79	0.25	2.04
WDV at end of Year	10.12	2.27	12.38
Additions During The Year	-	-	-
Total	10.12	2.27	12.38
Less : Depreciation	1.52	0.23	1.74
WDV at end of Year	8.60	2.04	10.64
Additions During The Year	-	-	-
Total	8.60	2.04	10.64
Less : Depreciation	1.29	0.20	1.49
WDV at end of Year	7.31	1.84	9.15
Additions During The Year	-	-	-
Total	7.31	1.84	9.15
Less : Depreciation	1.10	0.18	1.28
WDV at end of Year	6.21	1.65	7.87

4.14. REPAIR & MAINTENANCE: Repair & Maintenance is 3.0 % 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 %	30%	35%	40%	45%	50%
SALES					
Gross Sale					
Dalley Khorsani Pickle	129.60	161.93	194.24	229.64	267.96
Total	129.60	161.93	194.24	229.64	267.96
COST OF SALES					
Raw Material Consumed	92.16	112.90	135.55	160.27	187.20
Electricity Expenses	4.32	4.97	5.71	6.57	7.23
Depreciation	2.38	2.04	1.74	1.49	1.28
Wages & labour	12.78	14.70	16.46	18.60	20.65
Repair & maintenance	3.89	4.86	5.83	6.89	8.04
Packaging	2.59	3.24	3.88	4.59	5.36
Cost of Production	118.12	142.69	169.18	198.42	229.75
Add: Opening Stock /WIP	-	2.76	3.33	3.95	4.63
Less: Closing Stock /WIP	2.76	3.33	3.95	4.63	5.36
Cost of Sales	115.36	142.12	168.56	197.74	229.02
GROSS PROFIT	14.24	19.81	25.67	31.90	38.94
	10.98%	12.23%	13.22%	13.89%	14.53%
Salary to Staff	4.74	5.69	6.71	7.52	8.57
Interest on Term Loan	0.91	0.80	0.57	0.35	0.12
Interest on working Capital	0.82	0.82	0.82	0.82	0.82
Rent	3.60	3.96	4.36	4.79	5.27
selling & adm exp	2.59	3.56	4.27	5.17	6.70
TOTAL	12.66	14.83	16.74	18.65	21.48
NET PROFIT	1.57	4.98	8.93	13.25	17.45
	1.21%	3.07%	4.60%	5.77%	6.51%
Taxation	-	-	0.94	2.14	3.45
PROFIT (After Tax)	1.57	4.98	7.99	11.11	14.00

4.16. BREAK EVEN POINT ANALYSIS

BREAK EVEN POINT ANALYSIS					
Year	I	II	III	IV	V
Net Sales & Other Income	129.60	161.93	194.24	229.64	267.96
Less : Op. WIP Goods	-	2.76	3.33	3.95	4.63
Add : Cl. WIP Goods	2.76	3.33	3.95	4.63	5.36
Total Sales	132.36	162.50	194.85	230.32	268.69
Variable & Semi Variable Exp.					
Raw Material Consumed	92.16	112.90	135.55	160.27	187.20
Electricity Exp/Coal Consumption at 85%	3.67	4.22	4.86	5.58	6.14
Wages & Salary at 60%	10.51	12.23	13.90	15.67	17.53
Selling & administrative Expenses 80%	2.07	2.85	3.42	4.13	5.36
Interest on working Capital	0.823138	0.823138	0.823138	0.823138	0.823138
Repair & maintenance	3.89	4.86	5.83	6.89	8.04
Packaging	2.59	3.24	3.88	4.59	5.36
Total Variable & Semi Variable Exp	115.72	141.12	168.27	197.97	230.45
Contribution	16.64	21.39	26.59	32.35	38.24
Fixed & Semi Fixed Expenses					
Electricity Exp/Coal Consumption at 15%	0.65	0.75	0.86	0.99	1.08
Wages & Salary at 40%	7.01	8.15	9.27	10.45	11.69
Interest on Term Loan	0.91	0.80	0.57	0.35	0.12
Depreciation	2.38	2.04	1.74	1.49	1.28
Selling & administrative Expenses 20%	0.52	0.71	0.85	1.03	1.34
Rent	3.60	3.96	4.36	4.79	5.27
Total Fixed Expenses	15.06	16.41	17.65	19.10	20.78
Capacity Utilization	30%	35%	40%	45%	50%
OPERATING PROFIT	1.57	4.98	8.93	13.25	17.45
BREAK EVEN POINT	27%	27%	27%	27%	27%
BREAK EVEN SALES	119.84	124.69	129.39	135.97	146.05

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		7.95	9.93	12.42	15.53
Add:- Own Capital	2.50				
Add:- Retained Profit	1.57	4.98	7.99	11.11	14.00
Less:- Drawings	2.00	3.00	5.50	8.00	10.50
Subsidy/grant	5.88				
Closing Balance	7.95	9.93	12.42	15.53	19.04
Term Loan	8.21	6.16	4.11	2.05	-
Working Capital Limit	7.48	7.48	7.48	7.48	7.48
Sundry Creditors	3.07	3.76	4.52	5.34	6.24
Provisions & Other Liab	0.40	0.50	0.60	0.72	0.86
TOTAL :	27.12	27.84	29.13	31.13	33.62
<u>Assets</u>					
Fixed Assets (Gross)	16.80	16.80	16.80	16.80	16.80
Gross Dep.	2.38	4.42	6.16	7.65	8.93
Net Fixed Assets	14.42	12.38	10.64	9.15	7.87
Current Assets					
Sundry Debtors	6.48	8.10	9.71	11.48	13.40
Stock in Hand	4.91	5.96	7.11	8.37	9.73
Cash and Bank	1.32	1.39	1.67	2.14	2.63
TOTAL :	27.12	27.84	29.13	31.13	33.62

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	2.50				
Net Profit	1.57	4.98	8.93	13.25	17.45
Depriciation & Exp. W/off	2.38	2.04	1.74	1.49	1.28
Increase in Cash Credit	7.48	-	-	-	-
Increase In Term Loan	9.24	-	-	-	-
Increase in Creditors	3.07	0.69	0.76	0.82	0.90
Increase in Provisions & Oth lib	0.40	0.10	0.10	0.12	0.14
Sunsidy/grant	5.88				
TOTAL :	32.53	7.80	11.53	15.69	19.77
<u>APPLICATION OF FUND</u>					
Increase in Fixed Assets	16.80				
Increase in Stock	4.91	1.06	1.15	1.26	1.36
Increase in Debtors	6.48	1.62	1.62	1.77	1.92
Repayment of Term Loan	1.03	2.05	2.05	2.05	2.05
Drawings	2.00	3.00	5.50	8.00	10.50
Taxation	-	-	0.94	2.14	3.45
TOTAL :	31.21	7.73	11.26	15.22	19.28
Opening Cash & Bank Balance	-	1.32	1.39	1.67	2.14
Add : Surplus	1.32	0.08	0.27	0.47	0.49
Closing Cash & Bank Balance	1.32	1.39	1.67	2.14	2.63

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	3.95	7.01	9.73	12.61	15.28
Interest on Term Loan	0.91	0.80	0.57	0.35	0.12
Total	4.86	7.81	10.31	12.96	15.40
<u>REPAYMENT</u>					
Instalment of Term Loan	1.03	2.05	2.05	2.05	2.05
Interest on Term Loan	0.91	0.80	0.57	0.35	0.12
Total	1.93	2.85	2.63	2.40	2.18
DEBT SERVICE COVERAGE RATIO	2.51	2.74	3.92	5.39	7.08
AVERAGE D.S.C.R.	4.28				