Chapter 4.

PRODUCTION/TECHNICAL FEASIBILITY

This chapter present the details of the products, how they will be produced for manufacturing and industrial projects, locations, buildings, and facilities, project capacity, and lay-outing proposal, machinery, and equipment, raw materials, man power requirement, project utilities, waste disposal management, production system documentation and forms.

Product Description.



Savor the vibrant taste of our Mango Gummy Candy, made with real mango puree for a sweet and tangy tropical flavor in every bite. These soft, chewy gummies are crafted from high-quality ingredients and contain no artificial colors or flavors, making them a natural treat for all ages. Packaged in a resealable bag for freshness, our Mango Gummy Candy is perfect for on-the-go snacking or sharing—enjoy a burst of tropical goodness.

Production Process

Monitoring Standards

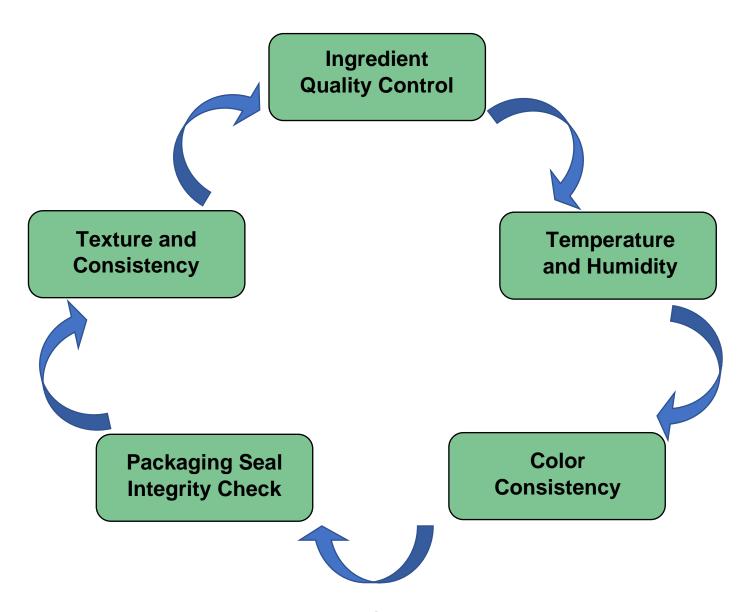


Figure 10.

Machinery and Equipment

Table 15
Raw Materials

Item	Description	Unit of Measurement	Unit Cost (₱)	Monthly (₱)	Annual Cost(₱)
La Cardinada La Ca	Mango	½kg.	90	2,700	36,000
	Gelatin	100 g .	120	3,600	43,200
	Water	1L.	10	300	3,600
PURE REFINED SUGAR	Sugar	1 kl.	100	3,000	32,400
Total			320	9,600	115,200

Table 16

Packaging Material

Item	Description	Quantity	Unit Cost (₱)	Monthly (₱)	Annual Cost(₱)
	Container	20pcs.	240	7,200	86,400
	Paper Bag	50pcs.	20	600	7,200
	Brand Sticker	20pcs	20	600	7,200
Total			280	8,400	100,800

Table 17

Tool and Supplies

Item	Description	Quantity	Unit Cost (₱)	Total (₱)
	Non-Stick Pan	1pcs.	160	160
	Spatula	1 set.	18	18
	Apron	3pcs	42	129
	Measuring Cup	1 set	56	56
	Hair Net	1 set	56	56
	Rugs	50pcs	10	500
	Hand Gloves Total	1 set	97	97
	439	1,016		

Table 18.

Technological Assistance / Manpower: Requirements

Position/Title	Name of Personnel	Address/Number
Owner/Manager	Orzal, Catalina I.	Pililla Rizal/09122864357
Sales Personnel	Alfaro, Cyrene Mae O.	Baras Rizal/09705743014
Production Worker	Dorado, Lovella Jessa C.	Mabitac Laguna /09067853633

Production Site/Location



Figure 11.

The Indian Mango Candy business will be located at Barangay Paagahan Mabitac, Laguna. With the total land area of 124 sqm and space area of 50 sqm. It was chosen because of its balance climate and it is near to people who passes by which makes the business more accessible.

Table 19.

Cost Estimation

Item Description	Quality	Source of Funding	Total Cost	Remaks
Land	124 sqm.	Capital Share	₱186,000.00	Purchased
Legal	8	Capital Share	₱ 1,625	Sanitary
Expenses				Permit, BIR,
				and Etc.
Total			₱ 187,	625.00

Project Lay-Out / Floor Plan



Figure 12

Front View

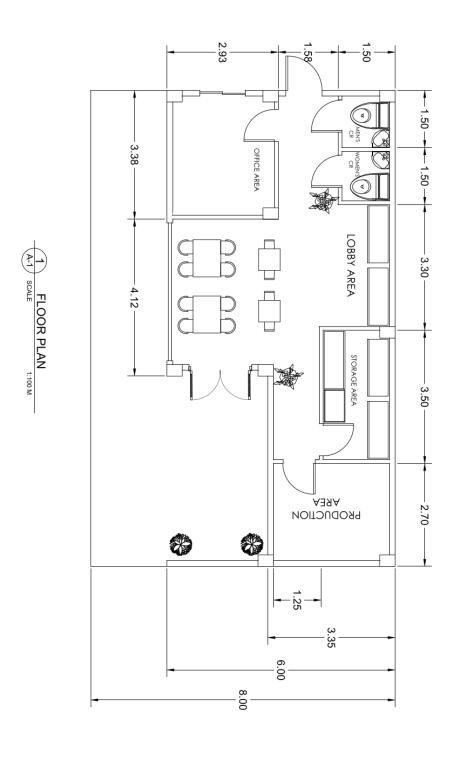


Figure 13

Floor Plan

Item	Description	Quantity	Unit Cost (₱)	Total (₱)
	Cutting Table	1pcs.	1,777	1,777
	Cutting Equipment	1 set.	75	75
	1,852	1,852		

The table shows the total list of Production and their quantities needed to produce dishwashing liquid. Total cost of this Php 1,852.00

Table 20

Item	Description	Quantity	Unit Cost (₱)	Total (₱)
	Printer	1pcs.	5,000	5,000
11/10 20	Ballpen	1 set	65	65
ASP ASP ASP ASP	Bond Paper	1 Bundle	200	200
	Laptop	1pcs.	25,000	25,000
123455789000	Calculator	1pcs.	75	75
	Total		30,340	30,340

This table shows the total list of Office supplies and their quantities needed to produce gummy candy. The total cost of this Office Supplies is Php 30,340.

Table 21
Office Supplies

Item	Description	Quantity	Unit Cost (₱)	Total (₱)
	Office Chair	2pcs.	995	995
	Storage Rack	3pcs.	450	450
	Office Table	1pcs.	1,565	1,565
Total			3,010	3,010

This table shows the list of production furniture and fixtures and their quantities needed to produce dishwashing liquid soap. The total cost of this is production tools and supplies are Php 3,010.00

Table 22

Furniture and Fixtures

Waste and Waste Disposal

To manage waste in our gummy candy production, we optimize ingredient use to minimize excess, choose sustainable packaging, monitor production

efficiency to reduce spillage, implement composting and recycling practices, ensure proper disposal of hazardous waste, train employees on waste reduction, and regularly assess and improve waste management strategies.