"KVIC- REGP-(Gramodyog Rojgar Yojana)"

PROJECT PROFILE ON GINGER AND GARLIC PROCESSING

Introduction

Ginger & Garlic are important commercial crops cultivated through out the country with major poduction in the state of Gujarat, Orissa, Maharashtra, Himachal Pradesh, Kerala, Haryana, Madhya Pradesh & Uttar Pradesh. Garlic is mainly used as a condiment in food preparations and is also used as carminative and gastric stimulatn in many medicinal preparations. Processing of ginger is undertaken to dehydrate it and for preparing ginger candy. Ginger & Garlic-based products have wide applications in food processing as well as many other industries. A Proper market survey has to be conducted to find out demand potential for each industry segment.

Process of Manufacture: In case of dyhydration of garlic,cloves are separated manually and then dehydration is done in a drier at about 55-60 C tempeature. As regards ginger, fresh ginger is soaked in water and washed and then outer skin is peeled of in a barrel drum. Skin peeling facilities removal of moisture. Drying is done in the electrically-heated thermostatic-controlled drier. Drier is combined with steam heating arrangement. Drying temperatur is in the range of 55-60'0 C. Ginger for producing candy has to be rich in flavour and juice and fibreless and quantity of citric acid for about an hour under a pressure of 10 or for 6 hours under atmostpheric pressure to improve its colour. Thent the mixure is boild with 30% sugar solution for 15 minutes and kept overnight. Same operation is repeated everyday till the sugar content is 60 brix and then small quantity of citric acid is added and the solution is boile and kept till sugar penetrates in ginger. Finally, it is boiled for about 5 minutes and the sugar solution is drained out and pieces of ginger are rolled in ground sugar, dried and packed.

1 Name of the Product : GINGER AND GARLIC PROCESSING

2 Project Cost :

a	Capital Expenditure				
	Land	:			**Own**
	Workshed in sq.Mts 150	Rent			24,000.00
	Equipment	:	Rs.		500,000.00
	MS drier with thermostratic control and arrangment for stem heating - 1, Skin peeling bareel drum with accessories-1, Baby boiler- 1, SS steam jacketted kettle-1, SS utensils, weighing scales, aluminium trays, plastic tubs, laboratory equimpements etc. ---.				
	Total Capital Expenditure		Rs.		524,000.00
b	Working Capital		Rs.		430,000.00
	TOTAL PROJECT COST :		**Rs.**		**954,000.00**

3 Estimated Annual Production Capacity: **(Rs. in 000)**

Sr.No.	Particulars	Capacity in No./Q.	Rate	Total Value
1	Ginger Candy, Dehydrated Ginger	750.00	68000.00	1210.36
TOTAL		**750.00**	**68000.00**	**1210.36**

4	**Raw Material**	**:**	**Rs.**	**500,000.00**
5	**Labels and Packing Material**	**:**	**Rs.**	**25,000.00**
6	**Wages (4-Skilled & 4-Unskilled)**		**Rs.**	**276,000.00**
7	**Salaries Manager-1**		**Rs.**	**120,000.00**

8	Administrative Expenses	:	Rs.	75,000.00
9	Overheads	:	Rs.	60,000.00
10	Miscellaneous Expenses	:	Rs.	25,000.00
11	Depreciation	:	Rs.	51,200.00
12	Insurance	:	Rs.	5,240.00
13	Interest (As per the PLR)			
	a. C.E.Loan		Rs.	68,120.00
	b. W.C.Loan		Rs.	55,900.00
	Total Interest		Rs.	124,020.00
14	Working Capital Requirement	:		
	Fixed Cost		Rs.	293,360.00
	Variable Cost		Rs.	916,900.00
	Requirement of WC per Cycle		Rs.	201,710.00

15 Cost Analysis

Sr.No.	Particulars	Capacity Utilization(Rs in '000)			
		100%	60%	70%	80%
1	Fixed Cost	293.36	176.02	205.35	234.69
2	Variable Cost	917.00	550.20	641.90	733.60
3	Cost of Production	1210.36	726.22	847.25	876.59
4	Projected Sales	1500.00	900.00	1050.00	1200.00
5	Gross Surplus	289.64	173.78	202.75	231.71
6	Expected Net Surplus	238.00	123.00	152.00	181.00

Note :
1. All figures mentioned above are only indicative.
2. If the investment on Building is replaced by Rental then
   a. Total Cost of Project will be reduced.
   b. Profitability will be increased.
   c. Interest on C.E.will be reduced.