

"KVIC- REGP-(Gramodyog Rojgar Yojana)"

Project Profile on Wafer Biscuits BIG TYPE

Introduction

Bakery has been a traditional activity globally. In India also this has been a conventional economic activity. Bread & biscuits contribute more than 70% of the total bakery products. Over a period of time, age Id bakeries have been replaced by mechanised one and several new varieties of biscuits are available in the market. India is amongst the top five biscuit manufacturers in the world. Biscuits are popular through out the country and people from all age groups enjoy them.

PRODUCT : Biscuits are made from wheat flour and some other ingredients are added depending upon the variety to be produced. They are of many sizes, varieties & flavours. Wafer biscuits would have two wafer like layers and cream will be stuffed between these two layers to form a sandwich like biscuit. This is a versatile product with good market prospects.

Process of Manufacture: It is conventional and simple. Various ingredients like wheat flour, starch, sugar, salt, soda, vanaspati, preservatives, flavours, colours etc. can be procured from local sources. Initially, wheat flour, starch, salt, soda etc. are mixed with water in a mixer and paste is formed. This paste is poured into pre-heated moulds and wafer-like sheets are baked. Simultaneously cream is prepared in the planetary mixer by mixing sugar, vanaspati, essence, colours and flavours and this cream is spread on baked sheets to make sandwiches. Finally, they are cut into required sizes and packed. 1) Mixing of Ingredients 2) Formation of Paste 3) Baking 4) Preparation and spreading of cream 5) Packing.

1 **Name of the Product :** Project Profile on Wafer Biscuits BIG TYPE

2 **Project Cost :**

a Capital Expenditure

Land : Own

Workshed in sq.ft On rent 1500 Rs. 300,000.00

Equipment : Rs. 1,100,000.00

50 Kgs/hr. capacity wafer biscuit making machine, 40 Kgs. Capacity Mixer, 50 Kgs. Capacity Grinder, 50 Kgs/hr. capacity planetary mixer, Weighting scales, plastic bags seaming machine, packing tables, SS utensils etc.

Total Capital Expenditure Rs. 1,400,000.00

b Working Capital Rs. 675,000.00

TOTAL PROJECT COST : Rs. 2,075,000.00

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

Sr.No.	Particulars	Capacity in Ton.	Rate Rs	Total Value
1	Project Profile on Wafer Biscuits	240.00	0.00	7999.00
TOTAL		240.00	0.00	7999.00

4 **Raw Material** : Rs. 6,000,000.00

5 **Labels and Packing Material** : Rs. 50,000.00

6 **Wages (9-Skilled & 9-Unskilled)** : Rs. 1,200,000.00

7 **Salaries 1- ,Manager** Rs. 120,000.00

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8	Administrative Expenses	:	Rs.	100,000.00
9	Overheads	:	Rs.	145,000.00
10	Miscellaneous Expenses	:	Rs.	100,000.00
11	Depreciation	:	Rs.	125,000.00
12	Insurance	:	Rs.	14,000.00
13	Interest (As per the PLR)			
	a. C.E.Loan	:	Rs.	182,000.00
	b. W.C.Loan	:	Rs.	87,750.00
	Total Interest		Rs.	269,750.00
14	Working Capital Requirement	:		
	Fixed Cost		Rs.	516,000.00
	Variable Cost		Rs.	7,482,750.00
	Requirement of WC per Cycle		Rs.	666,563.00

15 Cost Analysis

Sr.No.	Particulars	Capacity Utilization(Rs in '000)			
		100%	60%	70%	80%
1	Fixed Cost	516.00	309.60	361.20	412.80
2	Variable Cost	7483.00	4489.80	5238.10	5986.40
3	Cost of Production	7999.00	4799.40	5599.30	5650.90
4	Projected Sales	8500.00	5100.00	5950.00	6800.00
5	Gross Surplus	501.00	300.60	350.70	400.80
6	Expected Net Surplus	376.00	176.00	226.00	276.00

- 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.