

TOMATO SAUCE MANUFACTURING UNIT

INTRODUCTION

Tomato is one of most popular vegetables used for human consumption. Apart from their use in food preparations, tomato products like sauces, ketchups etc are used as table enricher especially along with fast food items like pizzas, burger, puffs etc. This is made from tomato juice and many other ingredients and preservatives are added to it to enhance its shelf life and taste. These products are consumed by people of all age groups and demand is going up.

MARKET POTENTIAL

Tomatoes are available during the season at cheaper rates and prices start shooting up during off-season. But main reason for these products becoming popular is their extensive use as enrichers along with bread and other such preparations, in making some fast food items like pizza, burger etc. and as additives with many food preparations. Hence, these products are witnessing increase in demand year after year. They have already become popular in urban and semi-urban areas and are now making in-roads in rural markets as well. Thus, there is a good scope for these products especially in semiurban and rural areas.

BASIS AND PRESUMPTIONS

- The production is based on a single shift basis of 8 hours per day and 25 working days in a month.
- Land and building has been acquired monthly Rent of Rs 10000.
- Rate of interest for fixed and working capital @ 15 % per annum.

IMPLEMENTATION SCHEDULE

It will take one year to complete all the formalities before starting the commercial production.

TECHNICAL ASPECTS

PROCESS OF MANUFACTURE

Ripe and matured tomatoes are washed and graded. The graded tomatoes are then boiled in steam kettles. The boiled tomatoes are then pulped and the juice is filtered out from seeds, fiber and solid waste. Spices and condiments like ginger, garlic, clove, pepper, salt, sugar, vinegar etc are added. Allowed preservatives are added to the sauce pulp. The sauce is quickly cooled and allowed to solidify into a thick pulpy

Courtesy :



sauce. The sauce is then packed in sterilized bottles and pouches, sealed and stored for sale. The recovery of juice varies depending on the quality and variety of tomato.

POLLUTION CONTROL

This industry does not create any kind of pollution and as such there is no need to take any preventive measures for pollution control

PRODUCTION CAPACITY

Srl No.	Product	Per Annum(Kg)	Value(Rs)
1	TOMATO SAUCE	30000	28,50000

FINANCIAL ASPECTSMACHINARY AND EQUIPMENTS

Sl.No	Items	Amount in Rs.
1	Pulper	60000
2	Stirrers	20000
3	Steam Jacketed Kettles	40000
4	Precision Weighing Scale	10000
5	Containers & vessels	20,000
6	Furnitures	20000
7	Desktop computer	30000
Total Fixed Capital		<input type="checkbox"/> 200,000

Courtesy :



Requirement of Power =10HP

MAN POWER REQUIRED

Sl.No	Profession	Nos.	Salary In Rs.
1	Manager	1	15000
2	Sales Person	2	24000
3	Skilled workers	1	10000
4	Semi Skilled Workers	1	8000
Total			₹ 57,000

UTILITIES AND OTHER EXPENSES

Power Charges	6500
Water charges	1000
Rent	10000
Telephone charges	500
Miscellaneous expenses	500
Total	₹ 18,500

WORKING CAPITAL

Particulars	No.of month	Amount
Tomato	3	135000
Other ingredient	3	112500
Packing Raw Material	3	75000

Courtesy :



Particulars	No.of month	Amount
Salaries	3	171000
Utilities	3	55500
Rent Telephone miscellaneous expenses	3	33000
TotalWorking Capital		5,82000

TOTAL PROJECT COST

1	Fixed Capital	200,000
2	Working Capital	582,000
total Project Cost		□ 7,82000

MEANS OF FINANCE

1	Own Capital	1,95,500
2	Term Loan	1,50,000
3	Working Capital Loan	4,36,500

COST OF PRODUCTION PER MONTH

Total recurring cost	2328000
Depreciation on machinary @10%	18000
Depreciation on furniture @20%	4000
Interest on term loan + Working caital loan @15%	87975

Courtesy :



Total Cost of Production	□ 24,37975
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TURN OVER PER YEAR

Item Name	Quantity(kg)	Rate / kg(Rs)	Value(Rs)
Tomato sauce	30,000	95	28,50000

NET PROFIT (BEFORE TAXATION) PER YEAR

Net Profit (before taxation) Per year	4,12025
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NET PROFIT RATIO

= (Net profit per year * 100) / Turnover per year

= $(412025 \times 100) / 28,50000 = 14.45\%$

RATE OF RETURN ON TOTAL INVESTMENT

= (Net profit per year * 100) / Total investment

= $(412025 \times 100) / 782,000$

= **52.68%**

BREAK EVEN POINT

Fixed Cost

Rent for one year	120000
Total depreciation	22000
Interest on total investment	87975
40% of salaries	273600

Courtesy :



40% of utilities	91800
Total	595375

BEP = (Fixed Cost*100)/(Fixed Cost + Net Profit) =

= $(595375 \times 100) / (595375 + 412025) = 59.10\%$

Addresses of Machinery and Equipment Supplies

1. M/s Ganesh Engineering works Coimbatore, Tamilnadu.
2. M/s Precision Weighing Technology Pvt Ltd , Coimbatore, Tamilnadu.
3. M/s Patel Industries Bangalore , Karnataka.

Raw Material Suppliers

1. Palayam Vegetable Market Kozhikode, Kerala
2. M/s Polytech plastic industries , Coimbatore, Tamilnadu.

Courtesy :

