

FLOUR MILL

Introduction

Food is the most required product since human kind came into existence. Modern era looks for quality food products. Therefore demand for food in the market is perennial.

Market Potential

Raw material is available in and around the country side. People looking for quality food material are residing everywhere. There is enough market potential for standardized food products.

Location

The unit is located at the premises of the residences of the target group in a rented building.

Presumptions

Production will be spanning eight hours a day and 25 days in a month. In two years full capacity will be utilized. Minimum wages will be paid to the labourers. Rate of the loan will be 15% per annum. Margin money by the promoter will at the rate of 50%.

Schedule of Implementation

Commencement of commercial production will start within six month clearing all mandatory measures.

Technical aspect

Manufacturing process: The various steps involved in the flour manufacturing are as follows.

- Washing
- Grading
- Drying
- Flouring
- Packing

FINANCIAL ASPECTS

A. Fixed Capital

Land and Building:- 100 sq/m area rented.

Plant and Machinery

Sl. No	Item	Cost (Rs.)
1	Pulvariser with accessories	16,600
2	Double stage pulvariser	17,800
3	Roaster	20,500
4	Gas connection	10,000
5	Weighing Balance	8,000
6	Sealing Machine	3,000
7	Vessels	6,000
	Total	1,25,000

Working Capital

Sl. No	Item	Cost (Rs.)
1	Raw Materials	50,000
2	Wages	39,000
3	Electricity Charges	9,000
4	Gas	2,000
	Total	1,00,000

Total Project Cost

Sl. No	Item	Cost (Rs.)
1	Building	25,000
2	Machinery	1,25,000
3	Working Capital	1,00,000
	Total	2,50,000

Means of Finance

Promoter's contribution	1,25,000
Bank Loan	1,25,000
Total	2,50,000

Sales Turnover

Expected Sales Turnover per month – 1,15,000

Monthly Expenditure

Sl. No	Item	Amount (Rs.)
1	Working Capital	1,00,000
2	Loan Repayment	5,000
	Total	1,05,000

Profit per Month

Sales	-	1,15,000
Expenditure	-	1,05,000
Profit	-	10,000

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