PROJECT REPORT

Of

RABRI MAKING UNIT

PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding Rabri Making Unit.

The objective of the pre-feasibility report is primarily to facilitate potential entrepreneurs in project identification for investment and in order to serve his objective; the document covers various aspects of the project concept development, start-up, marketing, finance and management.

[We can modify the project capacity and project cost as per your requirement. We can also prepare project report on any subject as per your requirement.]



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	PROJECT AT A GLANCE								
1	Name of the Entreprenuer	XXXXXXXXXX							
2	Constitution (legal Status)	XXXXXXXXXX							
3	Father / Spouse Name	XXXXXXXXXXX							
4	Unit Address :	xxxxxxxxxxxxxxxxx							
		District :	XXXXXXX						
		Pin:	XXXXXXX	State: xxxxx					
		Mobile	XXXXXXX						
5	Product and By Product :	RABRI							
6	Name of the project / business activ	RABRI MANUFACTURING UNIT							
7	Cost of Project :	Rs. 17.94 Lakhs							
8	Means of Finance								
	Term Loan	Rs. 12.86 Lakhs							
	Own Capital	Rs. 1.79 Lakhs							
	Working Capital	Rs. 3.28 Lakhs							
9	Debt Service Coverage Ratio :	2.50							
10	Pay Back Period :	5	Years						
11	Project Implementation Period :	6-7	Months						
12	Break Even Point :	51%							
13	Employment :	15	Persons						
14	Power Requirement :	12.00	KW						
15	Major Raw materials :	milk, dryfruits							
16	Estimated Annual Sales Turnov :	71.37	Lakhs						
17	Detailed Cost of Project & Means of	f Finance							
	COST OF PROJECT		(Rs. In Lakhs)						
	ŀ	Particulars	Amount						
	ŀ	Land Plant & Machinery	Own/Rented 12.79						
		Miss Assets	12.79						
	-	Furniture & Fixtures	1.50						
		Working Capital	3.65						
		Total	17.94						
	MEANS OF FINANCE								
		Particulars	Amount						
		Own Contribution	1.79						
		Working Capital(Finance)	3.29						
		Term Loan	12.86						
	l	Total	17.94						

1. INTRODUCTION



Rabri (IAST: Rabadī) is a sweet, condensed-milk-based dish, originating from the Indian subcontinent, made by boiling milk on low heat for a long time until it becomes dense and changes its colour to off-white or pale yellow. *Rabri* is made by heating sweetened milk in a large open vessel (*kadhai*). As the layer of cream begins to form on the surface of the milk, it is taken off and kept aside. Rabri is consumed in all parts of India and is consumed by all age groups. Yield of rabri depends on total solids of milk, ratio of concentration of milk and amount of sugar added.

2. MARKET POTENTIAL:

Rabri and other sweet products made of milk are consumed everywhere in India. The demand of this product is in rural as well as in urban areas. India is known for its festive and religious occasions throughout the year and the demand of milk products is never ending in India's market. The Indian sweet and candy market is currently valued

at around \$664 million, with sugar confectionery holding a 70 percent share (\$461 million), and chocolate confectionery accounting for the remainder (\$203 million). The consumption of sweets made up of milk is highest in Uttar Pradesh and Bihar in India & rabri is one of those products.

3. PRODUCT DESCRIPTION

RAW MATERIAL

Raw materials that are required for Rabri making unit are mentioned below:

- Milk
- Sugar
- Dry Fruits
- Ghee
- Crushed Paneer

S.No.	Particulars	Rate
1	Milk	35-40/Ltr
2	Sugar	25-30/Kg
3	Dry fruits	600-700/Kg
4	Ghee	250-300/Kg
5	Crushed Paneer	180-200/kg

Average raw material cost per 1 kg Packet of Rabri: Rs. 140-170

MANUFACTURING PROCESS

The process is explained below:

- Raw materials are procured from vendors & are stored in the manufacturing unit.
- Milk is procured and is collected in Milk Collection Tank.
- After this the collected milk is sent for pasteurizing in milk pasteurizer where microorganisms like bacteria are eliminated.
- After this the Pasteurized milk is sent to milk chiller and stored in storage vessel at low temperature.
- The stored milk is then taken out for further process of Rabri and is transferred to Cooking kettle where other materials like sugar, ghee, dry fruits are added and stirred till the final output is achieved.
- It's cooked in 2 stages in 2 different cooking vessels for better control, over concentration & evaporation rate.
- In second cooking kettle various secondary raw materials like dry fruits & crushed paneer are added
- The final product is packed, weighed and sent for sale in the market.

4. <u>PROJECT COMPONENTS</u>

Land & Building

The approximate total area required for complete factory setup is 1000-1500 Sq. ft. for smooth production including storage area. It is expected that the premises will be on rental.

Machine	Description	Machine Image
Name		
Milk	There are two distinct purposes	
Pasteurizer	for the process of milk	
	pasteurization: Public Health	
	Aspect - to	
	make milk and milk products	
	safe for human consumption by	
	destroying all bacteria that may	Anna and a second of
	be harmful to health	
	(pathogens) Keeping Quality	
	Aspect - to improve the	
	keeping quality	
	of milk and milk products.	
Dairy Freezer	Dairy Freezer is used to	
	maintain the given product at	
	required temperature.	

Plant & Machinery

Milk	It is a system composed of	
Reception	suction pump, storage tanks,	
System	cooling system and vessels to	
	receive milk quickly &	
	efficiently.	1
Milk Chiller	It's a device which is used to	
	cool milk to the required	
	temperature by either	
	generating appropriate	
	refrigeration effect or utilizes	
	externally generated	
	refrigeration effect in case of	
	large systems.	
	The milk storage tank is ideal	
Tank	for cooling and holding milk at	
	a cold temperature until it's	and a second
	futher processed. The machine	R
	is made of stainless steel and	
	used to store the raw milk in	
	good condition. The milk	
	storage tank is specifically	
	selected based on the needs and	
	requirements of each individual	
	customer.	
Boiler	Boilers are used to produce	
	steam. The generation part of a	
	steam system uses a boiler to	
	add energy to a feedwater	
	supply to generate steam.	

Cooking	It's a machine which is	
Kettle with	composed of a simple kettle in	
Stirrer	which given product is heated	
	either by electrical heaters or	
	heating medium from external	
	source, while the stirrer is	
	provided to ensure uniform	
	heating without burning the	
	product.	
Ribbon	It's a mixer class machine	
Blender	which is designed to mix loose	
	solid material with each other.	
Material	These Equipments are used for	
handling and	material handling. Other	
other	equipments like water pumps,	
Equipments	conveyors, weighing machine,	and a constant
	etc are also used.	

Note: Approx. Total Machinery cost shall be Rs 12.79 lakhs including equipment's but excluding GST and Transportation Cost.

Power Requirement

The borrower shall require power load of 12 KW which shall be applied with Power Corporation.

5. <u>FINANCIALS</u>

COST OF PROJ	ECT
	(in Lacs)
PARTICULARS	Amount
Land & Building	Owned/Rented
Plant & Machinery	12.79
Miscellaneous Assets	1.50
Working capital Required	3.65
Total	17.94
MEANS OF FINA	NCE
PARTICULARS	AMOUNT
Own Contribution @ 10%	1.79
Term Loan @ 90%	12.86
Working Capital (Bank Finance)	3.28
Total	17.94

PROJECTED BALANCE SHEET						
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year	
<u>Liabilities</u>						
Capital						
Opening balance		1.81	2.51	4.32	6.56	
Add:- Own Capital	1.79					
Add:- Retained Profit	2.42	4.29	5.61	7.54	9.43	
Less:- Drawings	2.40	3.60	3.80	5.30	7.20	
Closing Balance	1.81	2.51	4.32	6.56	8.79	
Term Loan	11.43	8.57	5.72	2.86	-	
Working Capital Limit	3.28	3.28	3.28	3.28	3.28	
Sundry Creditors	0.87	1.00	1.13	1.27	1.42	
Provisions & Other Liability	0.15	0.19	0.27	0.33	0.39	
TOTAL :	17.55	15.55	14.72	14.29	13.89	
Assets						
Fixed Assets (Gross)	14.29	14.29	14.29	14.29	14.29	
Gross Dep.	2.14	3.97	5.51	6.83	7.95	
Net Fixed Assets	12.15	10.32	8.78	7.46	6.34	
Current Assets						
Sundry Debtors	3.33	3.85	4.36	4.89	5.48	
Stock in Hand	1.19	1.35	1.51	1.68	1.87	
Cash and Bank	0.88	0.03	0.08	0.26	0.20	
TOTAL :	17.55	15.55	14.72	14.29	13.89	

PROJECTED PROFITABILITY STATEMENT

(in Lacs)

PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
Capacity Utilisation %	60%	65%	70%	75%	80%
<u>SALES</u>					
Gross Sale					
Rabri	71.37	82.45	93.33	104.86	117.38
Total	71.37	82.45	93.33	104.86	117.38
COST OF SALES					
Raw Material Consumed	37.44	42.74	48.38	54.36	61.06
Electricity Expenses	2.88	3.31	3.81	4.38	4.82
Depreciation	2.14	1.82	1.55	1.32	1.12
Wages & labour	10.20	11.22	12.45	13.45	14.53
Repair & maintenance	1.78	2.06	2.33	2.62	2.93
Packaging	2.14	2.47	2.80	3.15	3.52
Cost of Production	56.59	63.63	71.33	79.27	87.98
Add: Opening Stock /WIP	-	0.94	1.06	1.19	1.32
Less: Closing Stock /WIP	0.94	1.06	1.19	1.32	1.47
Cost of Sales	55.65	63.52	71.20	79.14	87.83
GROSS PROFIT	15.72	18.93	22.13	25.72	29.55
	22.03%	22.96%	23.71%	24.53%	25.18%
Salary to Staff	6.72	7.39	8.35	9.10	10.02
Interest on Term Loan	1.26	1.11	0.80	0.48	0.17
Interest on working Capital	0.36	0.36	0.36	0.36	0.36
Rent	3.60	3.96	4.36	4.79	5.27
Selling & Administrative Exp.	1.36	1.81	2.33	2.62	2.93
TOTAL	13.30	14.64	16.20	17.36	18.75
NET PROFIT	2.42	4.29	5.93	8.35	10.80
	3.39%	5.21%	6.35%	7.97%	9.20%
Taxation	-	-	0.31	0.82	1.37
PROFIT (After Tax)	2.42	4.29	5.61	7.54	9.43

PROJECTED CASH FLOW STATEMENT						
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year	
SOURCES OF FUND						
Own Margin	1.79					
Net Profit	2.42	4.29	5.93	8.35	10.80	
Depreciation & Exp. W/off	2.14	1.82	1.55	1.32	1.12	
Increase in Cash Credit	3.28	-	-	-	-	
Increase In Term Loan	12.86	-	-	-	-	
Increase in Creditors	0.87	0.12	0.13	0.14	0.16	
Increase in Provisions & Oth labilities	0.15	0.04	0.08	0.05	0.07	
	-					
TOTAL :	23.53	6.28	7.69	9.86	12.14	
APPLICATION OF FUND						
Increase in Fixed Assets	14.29					
Increase in Stock	1.19	0.15	0.17	0.17	0.19	
Increase in Debtors	3.33	0.52	0.51	0.54	0.58	
Repayment of Term Loan	1.43	2.86	2.86	2.86	2.86	
Drawings	2.40	3.60	3.80	5.30	7.20	
Taxation	-	-	0.31	0.82	1.37	
TOTAL :	22.64	7.13	7.64	9.69	12.20	
Opening Cash & Bank Balance	-	0.88	0.03	0.08	0.26	
Add : Surplus	0.88	-0.85	0.05	0.18	-0.06	
Closing Cash & Bank Balance	0.88	0.03	0.08	0.26	0.20	

CALCULATION OF D.S.C.R					
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
CASH ACCRUALS	4.56	6.12	7.16	8.85	10.55
Interest on Term Loan	1.26	1.11	0.80	0.48	0.17
Total	5.83	7.23	7.96	9.34	10.72
<u>REPAYMENT</u>					
Instalment of Term Loan	1.43	2.86	2.86	2.86	2.86
Interest on Term Loan	1.26	1.11	0.80	0.48	0.17
Total	2.69	3.97	3.66	3.34	3.03
DEBT SERVICE COVERAGE RATIO	2.16	1.82	2.18	2.79	3.54
AVERAGE D.S.C.R.					2.50

COMPUTATION OF CLOSING STOCK & WORKING CAPITAL							
PARTICULARS1st year2nd year3rd year4th year							
Finished Goods							
	0.94	1.06	1.19	1.32	1.47		
Raw Material							
0.25 0.28 0.32 0.36 0.41							
Closing Stock	1.19	1.35	1.51	1.68	1.87		

COMPUTATION OF WORKING CAPITAL REQUIREMENT							
TRADITIONAL METHOD (in Lacs)							
Particulars	Amount	Own Ma	argin	Bank Finar	nce		
Finished Goods & Raw Material	1.19						
Less : Creditors	0.87						
Paid stock	0.32	10%	0.03	90%	0.29		
Sundry Debtors	3.33	10%	0.33	90%	3.00		
	3.65		0.36		3.28		
MPBF 3.2							
WORKING CAPITAL LIMIT DEMAND (from Bank)3							
Working Capital Margin					0.36		

REPAYMENT SCHEDULE OF TERM LOAN										
						Interest	11.00%			
							Closing			
Year	r Particulars	Amount	Addition	Total	Interest	lepaymen	Balance			
1st	Opening Balance									
	1st month	-	12.86	12.86	-	-	12.86			
	2nd month	12.86	-	12.86	0.12	-	12.86			
	3rd month	12.86	-	12.86	0.12	-	12.86			
	4th month	12.86	-	12.86	0.12		12.86			
	5th month	12.86	-	12.86	0.12		12.86			
	6th month	12.86	-	12.86	0.12		12.86			
	7th month	12.86	-	12.86	0.12	0.24	12.62			
	8th month	12.62	-	12.62	0.12	0.24	12.38			
	9th month	12.38	-	12.38	0.11	0.24	12.15			
	10th month	12.15	-	12.15	0.11	0.24	11.91			
	11th month	11.91	-	11.91	0.11	0.24	11.67			
	12th month	11.67	-	11.67	0.11	0.24	11.43			
					1.26	1.43				
2nd	Opening Balance									
	1st month	11.43	-	11.43	0.10	0.24	11.19			
	2nd month	11.19	-	11.19	0.10	0.24	10.96			
	3rd month	10.96	-	10.96	0.10	0.24	10.72			
	4th month	10.72	-	10.72	0.10	0.24	10.48			
	5th month	10.48	-	10.48	0.10	0.24	10.24			
	6th month	10.24	-	10.24	0.09	0.24	10.00			
	7th month	10.00	-	10.00	0.09	0.24	9.76			
	8th month	9.76	-	9.76	0.09	0.24	9.53			
	9th month	9.53	-	9.53	0.09	0.24	9.29			
	10th month	9.29	-	9.29	0.09	0.24	9.05			
	11th month	9.05	-	9.05	0.08	0.24	8.81			
	12th month	8.81	_	8.81	0.08	0.24	8.57			
		0101		0.01	1.11	2.86	0.07			
3rd	Opening Balance									
014	1st month	8.57	-	8.57	0.08	0.24	8.34			
	2nd month	8.34	-	8.34	0.08	0.24	8.10			
	3rd month	8.10	_	8.10	0.07	0.24	7.86			
	4th month	7.86	_	7.86	0.07	0.24	7.62			
	5th month	7.62	_	7.62	0.07	0.24	7.38			
	6th month	7.38	_	7.38	0.07	0.24	7.15			
	7th month	7.15	-	7.15	0.07	0.24	6.91			
	8th month	6.91	-	6.91	0.07	0.24	6.67			
	9th month	6.67	-	6.67	0.00	0.24	6.43			
	10th month	6.43	-	6.43	0.00	0.24	6.19			
	11th month	6.19	-	6.19	0.06	0.24	5.95			
	12th month	0.19 5.95	-	0.19 5.95	0.06	0.24	5.93 5.72			
		5.95	-	5.95			5.12			
					0.80	2.86				

4th	Opening Balance						
	1st month	5.72	-	5.72	0.05	0.24	5.48
	2nd month	5.48	-	5.48	0.05	0.24	5.24
	3rd month	5.24	-	5.24	0.05	0.24	5.00
	4th month	5.00	-	5.00	0.05	0.24	4.76
	5th month	4.76	-	4.76	0.04	0.24	4.53
	6th month	4.53	-	4.53	0.04	0.24	4.29
	7th month	4.29	-	4.29	0.04	0.24	4.05
	8th month	4.05	-	4.05	0.04	0.24	3.81
	9th month	3.81	-	3.81	0.03	0.24	3.57
	10th month	3.57	-	3.57	0.03	0.24	3.33
	11th month	3.33	-	3.33	0.03	0.24	3.10
	12th month	3.10	-	3.10	0.03	0.24	2.86
					0.48	2.86	
5th	Opening Balance						
	1st month	2.86	-	2.86	0.03	0.24	2.62
	2nd month	2.62	-	2.62	0.02	0.24	2.38
	3rd month	2.38	-	2.38	0.02	0.24	2.14
	4th month	2.14	-	2.14	0.02	0.24	1.91
	5th month	1.91	-	1.91	0.02	0.24	1.67
	6th month	1.67	-	1.67	0.02	0.24	1.43
	7th month	1.43	-	1.43	0.01	0.24	1.19
	8th month	1.19	-	1.19	0.01	0.24	0.95
	9th month	0.95	-	0.95	0.01	0.24	0.71
	10th month	0.71	-	0.71	0.01	0.24	0.48
	11th month	0.48	-	0.48	0.00	0.24	0.24
	12th month	0.24	-	0.24	0.00	0.24	-
					0.17	2.86	
	DOOR TO DOOR	60	MONTHS				
	RATORIUM PERIOD	6	MONTHS				
RE	EPAYMENT PERIOD	54	MONTHS				



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