PROJECT REPORT

Of

COFFEE FLAVOURED MILK

PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding Coffee flavoured milk 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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INTRODUCTION

Coffee beverage imparts refreshing and stimulating effect and is extremely popular throughout the world. Almost entire consumption of coffee is in the form of beverages, with or without milk or cream, chilled or hot. Though the consumption of coffee is increasing day by-day in the country, no attempt has so far been make to commercialize a ready to serve coffee beverage on a large scale except limited efforts made by a few co-operative milk marketing societies in some states. The non availability of the cost of manufacture of the product appears to be one of the main reasons that the food industry has not taken up its production in organized way. This profile highlights the cost of manufacture for ready to serve coffee flavored milk drink.

MARKET POTENTIAL

The availability of coffee flavored milk in the compared to its potential demand is very small in volume. As the national awareness has caught on among the consumers, the demand for such drinks is increasing. It is equally liked by all irrespective of age. It could register good sale at airports, bus stops, railway stations, restaurants, hotels, picnic spots, college canteens, etc. Hence the availability of market would not be a big challenge for such nutritional products.

BASIS AND PRESUMPTIONS

- 1. The scheme is based on 75% efficiency 24 hrs. a day for 300 days a year.
- 2. Time period required to achieve full capacity utilization is possibly 4-5 years.
- 3. Labour wages is as per the rates prevailing in the area.
- 4 . Interest rate for total capital investment has been taken @14% per annum for both fixed and working capital.
- 5. Marging money is 25% of total capital investment.
- 6. Pay back period of the projects is 7 years.
- 7. Land cost & construction cost have been taken @ Rs 10/sq ft. and Rs 300/sq. ft. respectively.

TECHNICAL ASPECTS

PROCESS OF MANUFACTURE

The fresh cow and buffalo milk received is first standardized to its fat content. The milk is then heated to 40 C and filtered through a double muslin cloth. Then again heated to 60 C and stabilizers like TSC & DSHP added @ 0.002% . This milk is then passed to homogenizer for breaking the fat globules and make uniformity in the product. On other side, the coffee powder of 5% concentration is added to hot water and filtered through a muslin cloth. Finally homogenized milk, hot coffee water and sugar syrup are mixed in proper proportion and heated to 85C for 30minutes. The sterilized bottles are cooled at room temperature and then stored in wooden crates.

QUALITY CONTROL AND STANDARS

As per PFA Regulations

PRODUCTION CAPACITY (PER ANNUM)

| QUANTITY | 465000 (crates of 24 bottles 200 ml) |
|----------|--------------------------------------|
| Value | Rs 418.5 Lakhs |

MOTIVE POWER

80 HP

POLLUTION CONTROL

As per the state govt. pollution control board.

FINANCIAL ASPECTS

A . FIXED CAPITAL

I) LAND AND BUILDING

LAND – 10,000 Sq. Ft. @ Rs 10/sq.ft. = 1,00,000

BUILD AREA- 4150 sq.ft.@Rs 300 per sq.ft = 1245000

| S.NO. | LAND & BUILDING | SIZE | AMOUNT IN Rs @300/sq.ft. |
|-------|----------------------------|------------------------|-----------------------------|
| 1 | Production Hall | 40' x 50'=2000 sq.ft. | 600000 |
| 2 | Store (RM) | 30' x 30' =900 sq. ft. | 270000 |
| 3 | Store (F.P) | 30'x3 0'=900 sq.ft. | 270000 |
| 4 | Laboratory | 10'x15'=150 sq.ft | 45000 |
| 5 | office | 10' x 5'=50 sq.ft. | 15000 |
| 6 | W.C. & Bath | 10'x5'=50sq.ft. | 15000 |
| | Land & Building area Total | 100000 +1245000 | 1345000 |

II MACHINERY AND EQUIPMENT

| S.NO. | PARTICULARS | QTY | RATE(IN RS.) | TOTAL IN RS. |
|-------|---|-------|--------------|--------------|
| 1 | Water Treatment unit | 1 | 50,000 | 50,000 |
| 2 | Boiler | 1 | 1,25,000 | 1,25,000 |
| 3 | S.S.Tank 1000 Lt.cap. | 3 | 20,000 | 60,000 |
| 4 | Plate heat exchanger | 1set | 50,000 | 50,000 |
| 5 | Homogeninser (2000 Ltrs./hrs cap. | 1 set | 1,50,000 | 1,50,000 |
| 6. | Bottling plant (including bottle washer, filter, crown corking m/c & sterilizer of 100 bottle/min | 1 Set | 1200000 | 1200000 |
| 7 | Testing equipment | | 50000 | 50000 |
| 8 | Weighing balance | 1 | 5000 | 5000 |
| | Total | | | 1690000 |
| | Erection & electrification @10% | | | 169000 |
| | Glass bottle in wooden crates 8000 | | | 720000 |
| | crates@ Rs per crate | | | |
| | Cost of office equipment tables etc. | | | 30000 |
| | Total | | | 2609000 |

III - PRE-OPERATIVE EXPENSES

| TOTAL FIXED CAPITAL | AMOUNT |
|---------------------------|---------|
| Land and Building | 1345000 |
| Machinery and equipment's | 2609000 |
| Pre-operative expenses | 30000 |
| Total | 3984000 |

B. WORKING CAPITAL (PER MONTH)

i. PERSONNEL

| S.NO. | DESIGNATION | NO. | SALARY IN Rs. | TOTAL IN Rs |
|-------|-----------------------|-----|---------------|-------------|
| | | | | |
| 1 | Manager | 1 | 6000 | 6000 |
| 2 | Production Supervisor | 1 | 3000 | 3000 |
| 3 | Sales Supervisor | 1 | 3000 | 3000 |
| 4 | Accountant | 1 | 3000 | 3000 |
| 5 | Clerk-cum-typist | 1 | 1500 | 1500 |
| 6 | Skilled workers | 4 | 1500 | 6000 |
| 7 | Unskilled workers | 15 | 1000 | 15000 |
| 8 | Peon | 1 | 1000 | 1000 |
| 9 | Watchman | 1 | 1000 | 1000 |
| | Total | | | 42500 |

II- RAW MATERIALS (PER MONTH)

| S.NO. | PARTICULARS | QTY. | RATE | TOTAL IN Rs |
|-------|--------------------------------|---------------------|-----------|-------------|
| | | | IN Rs. | |
| 1 | Milk | 187500 Lt. | 13/Lt | 2437500 |
| 2 | Sugar | 10500 kg | 14/kg | 147000 |
| 3 | Instant coffee | 1425 kg | 110/kg | 156750 |
| 4 | Stabilizer (Trisodium citrate) | LS | | 10000 |
| 5 | Crown caps | 62 cartons of gross | 1200/each | 74400 |
| | | carton | | |
| | Total | | | 2825650 |

III- UTILITIES

| S.NO. | UTILITIES | AMOUNT IN RS |
|-------|-------------|--------------|
| 1 | Electricity | 10000 |
| 2 | Water | 3000 |
| 3 | Fuel | 15000 |
| | Total | 28000 |

IV- OTHER EXPENSES

| S.NO. | OTHER CONTINGENT EXPENSES | AMOUNT IN Rs |
|-------|---------------------------|--------------|
| 1 | Postage & stationery | 700 |
| 2 | Telephone | 1000 |
| 3 | Consumable stores | 2500 |
| 4 | Transport Charges | 10000 |
| 5 | Repairs and maintenance | 5000 |
| 6 | Publicity & Advertisement | 10000 |
| 7 | Insurance | 2000 |
| 8 | Taxes | 2000 |
| 9 | Miscellaneous Expenditure | 5000 |
| | Total | 38,200 |
| S.NO. | TOTAL RECURRIG EXPENSES | AMOUNT IN Rs |
| 1 | Personnel | 42500 |
| 2 | Raw Material | 2825650 |
| 3 | Utility | 28000 |
| 4 | Other contingent Expenses | 38200 |
| | Total | 2934350 |

C- TOTAL CAPITAL INVESTMENT

| S.NO | DESCRIPTION | AMOUNT IN Rs. |
|------|------------------------------|---------------|
| 1 | Fixed capital | 3984000 |
| ii | Working capital for 2 months | 5868700 |
| | Total | 9852700 |

FINANCIAL ANALYSIS

1 – COST OF PRODUCTION (PER ANNUM)

| S.NO | COST OF PRODUCTION PER ANNUM | TOTAL Rs IN |
|------|--|-------------|
| | | LAKHS |
| i | Recurring expenses | 35212200 |
| ii | Depreciation on building @5 % | 62250 |
| iii | Depreciation on machinery @10% | 188900 |
| iv | Depreciation on bottles@ 20 % | 144000 |
| V | Interest on total capital investment @ 14% | 1379378 |
| | Total | 36986728 |
| | Or say | 36987000 |

2. Turnover (per annum)

| S.NO. | ITEM | QTY. | RATE IN Rs | TOTAL INRs |
|-------|-----------------------------|---------------|------------|------------|
| 1 | Coffee flavored milk in 200 | 465000 crates | 90/crate | 41850000 |
| | ml Bottle | of 24 bottles | | |

3. NET PROFIT (PER ANNUM)

Turnover - Cost of production

Rs. 41850000 - Rs 36987000

= Rs. 4863000

4. NET PROFIT RATIO

= Net Profit (p.a.) x 100

Turnover (p.a.)

= 486300 x 100

4185000

= 11.6%

5. RATE OF RETURN ON TOTAL CAPITAL INVESTMENT

= Net Profit(p.a.) x 100

Total investment

= <u>4863000 x 100</u>

9852700

= 49.3 %

6. BREAK EVEN POINT

= Annual Fixed Cost x 100

Annual Fixed Cost + Annual Net Profit

| S.NO | FIXED COST | AMOUNT In RS |
|------|--------------------|--------------|
| 1 | 40% Salaries | 204000 |
| 2 | 40% Utilities | 134400 |
| 3 | 40% contingencies | 183360 |
| 4 | Total Depreciation | 395150 |
| | Total interest | 1379378 |
| | Total | 2296288 |
| | Or say | 22.96 lakhs |

B.E.P. = <u>22.96 X 100</u>

22.96 + 48.63

= 32%



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