

PROJECT REPORT

Of

SOYA PANEER(TOFU)

PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding **Soya Paneer(Tofu) 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.]



Lucknow Office: Sidhivinayak Building ,
27/1/B, Gokhley Marg, Lucknow-226001

Delhi Office : Multi Disciplinary Training
Centre, Gandhi Darshan Rajghat,
New Delhi 110002

Email : info@udyami.org.in
Contact : +91 7526000333, 444, 555

SOYA PANEER

Introduction

Soya Milk is an inexpensive and remarkably versatile high protein food made from soyabeans. It is a white liquid made from the seed. Unlike most other protein foods, milk is entirely free from cholesterol and low in fat (specially saturated fats). The quality of protein is as high as that found in chicken. It is also good for dieters as this contain low calories. It is an excellent food for babies, children, elderly people and pregnant and lactating women since it contains vegetable protein which is very nutritious and easy to digest. Soya milk and its derivatives are the cheapest source of protein, its derivatives tofu (soya paneer) makes tasty dishes like matar paneer, palak paneer etc. and snacks like soya burger, patties, sand witches, pakoras etc. and also used in desserts. Soya paneer is made from soya milk which is a rich source of high quality proteins and vitamins. Paneer is made by coagulating soya bean milk. It is white & soft.

Soya bean is a leguminous crop and is rich in proteins. Many value-added products are made from it like milk, sauce, paneer etc. Soya products are increasingly becoming popular especially amongst health conscious people. This product has potential in states like Maharashtra, MP, and Gujarat etc. But this note considers Madhya Pradesh as the preferred location.

Raw Material Availability

The most important raw material will be good quality Soybeans. Total production of soyabeans in MP in year 2004-05 is 37.47 lakh MT. Dewas district reportedly produces around 3.16 lakh tonnes of Soya beans followed by Ujjain (2.59 lakh MT), Shajapur (2.51lakh MT), Indore (2.31 lakh MT) and Rajgarh (2.3 lakh MT). Citric acid will be required in small quantity.

Market Opportunities

Soya beans are very nutritious and their acceptance is increasing rapidly. Soya sauce, soya milk and soya bean edible oil are some of the examples. With increasing health awareness, soya-based products are preferred. Yet another favourable aspect of soya paneer would be its price. As against the price of milk paneer which is in excess of Rs.130/- per kg; soya paneer can be offered at half the price. This would be a major

feature. At the same time, it is still a new concept and soya paneer is gradually being accepted by the consumers. Hence adequate marketing efforts coupled with attractive commission to the middlemen shall have to be offered. Nearby semi-urban and urban locations should be targeted.

Project description

Applications

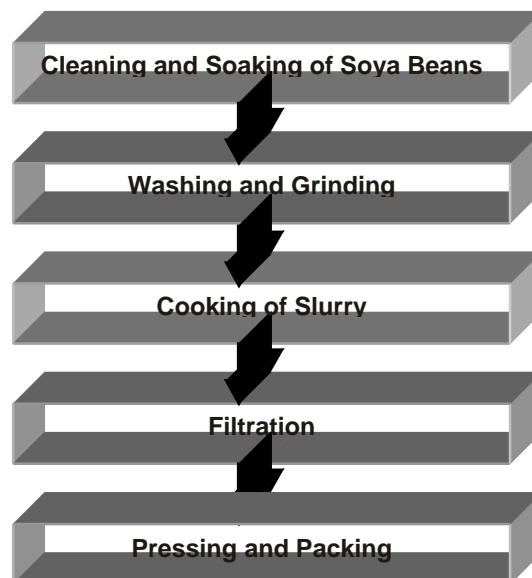
Paneer is one of the popular milk-based products. Many vegetarian preparations are made from it. Milk paneer is an established product but it is a costly product. Soya paneer would be an ideal substitute in terms of price as well as nutritious values.

Capacity of the Project

Rated production capacity of **26 tonnes** considering 350 working days is suggested.

Manufacturing process

Soya bean milk will not be available easily and hence it is contemplated to produce it in-house. Good quality soya beans shall have to be cleaned and then soaked in water for around 4 hours. Then they are washed in warm water before grinding them in water. Quantity of water is 7-8 times more than the beans with some hot water poured in the grinder through a hopper during the process. Grinding time is about 25 minutes. Then the slurry is cooked in grinder-cum-cooker for about 3 minutes at a temperature of around 120⁰C. Then this slurry is filtered through muslin cloth to obtain soya milk. Small quantity of citric acid is added to the milk and this



coagulated material is pressed in the mechanical press for about half an hour which removes bulk of the water and finally paneer is packed.

Project component and cost

COST OF PROJECT

S.NO	PARTICULARS	TOTAL COST	MARGIN	LOAN
1	Land & Building		0.00	Owned
2	Plant and Machinery	1.70	0.43	1.28
3	Furniture & Fixture	0.80	0.20	0.60
4	Contingencies	0.30	0.08	0.23
5	Pre and Post operative and	1.20	1.20	0.00
6	Margin for Working Capital	5.78	1.52	4.25
	Total	9.78	3.42	6.35

MEANS OF FINANCE

S.NO.	PARTICULARS	AMOUNT
1	Own Contribution	1.90
2	Term Loan	2.10
3	Working capital	5.78
	Total	9.78

(i)	Land and building	Amount (In Rs.)
-----	-------------------	-----------------

500 sq mtr area
constructed area 200 sq mt
(Factory shed, godown, office) own

(ii)	Machinery and Equipment
------	-------------------------

S.no.	Description	Qty. nos.	Price/unit	Amount (In Rs.)
1	Filter Press	1	10,000.00	10,000
2	Grinder cum cooker	1	80,000.00	80,000
3	Gas fired furnace	3	15,000.00	15,000
4	Deep freezer	1	35,000.00	35,000
5	SS vessels and weighing scales	LS	30,000.00	30,000
	Total			<u>1,70,000.00</u>
		<i>In Lac</i>		<u>1.70</u>

Pre and Post Operative Expenses	1.20
Furniture and Fixture/ Office Equipment	0.80
Contingencies	0.30
Total Fixed Capital	4.00

WORKING CAPITAL (Per Month)

Staff and Labour

S.No.	Designation	No.	Salary(Rs.)	Total (In. Rs.)
1	Skilled Workers	2	10,000.00	20,000.00
2	Semi-skilled Workers	2	6,000.00	12,000.00
3	Helpers	4	5,000.00	20,000.00
4	Supervisor	1	12,500.00	12,500.00
		8		64,500.00
	Total Annual Salary			7,74,000.00

Raw Materials including packing material

No of Days 350
 Installed
 capacity 26 tonnes
 Cap Utilisation 100%

S.No.	Particulars	Rate(Rs)	Quantity(Tonne)	Total (In. Rs.)
1	Soya bean	35000	26	9,10,000.00
2	Plastic Bags, Cartons, Labels, Box-strapping, etc.	LS		2,00,000.00
	Total			11,10,000.00

Utilities

CALCULATION OF POWER EXPENSE			
Total Power Load Required		8	HP
No of Days		350	
No of Hours		10	
Total Power Expense		20888	KWH
(i) Power Supply from UPPCL	100%	20888	
COST OF POWER			
(I) Cost of power from UPPCL(@7/- per Unit)		1,46,216.00	
Add : Fixed Cost		25,000.00	
Add : Lubricants		-	
Total Annual Power Expense		1,71,216.00	

Selling and administrative Expenses

S.No.	Particulars		Amount(In.Rs)
1	Rent		0.00
2	Repair and Maintenance		15000.00
3	Postage and Stationery		5000.00
4	Telephone Charges		25000.00
5	Transportation and Freight		72000.00
6	Insurance		15000.00
7	Sales Expenses	1% of Sales	33800.00
8	Other Manufacturing Expenses		25000.00
9	Miscellaneous Expenses		100000.00
	Total		290800.00

TOTAL WORKING CAPITAL 3 MONTHS

				Rs.
1	Salary and Wages	(i)		7,38,000.00
2	Raw Material	(ii)		11,10,000.00
3	Utilities	(iii)		1,71,216.00
4	Other selling and administrative Expenses	(iv)		2,90,800.00
	Total			23.10
	Working Capital for 3 months	Rs in Lakhs		5.78

DISCLAIMER

The views expressed in this Project Report are advisory in nature. SAMADHAN assume no financial liability to anyone using the content for any purpose. All the materials and content contained in Project report is for educational purpose and reflect the views of the industry which are drawn from various research material sources from internet, experts, suppliers and various other sources. The actual cost of the project or industry will have to be taken on case to case basis considering specific requirement of the project, capacity and type of plant and other specific factors/cost directly related to the implementation of project. It is intended for general guidance only and must not be considered a substitute for a competent legal advice provided by a licensed industry professional. SAMADHAN hereby disclaims any and all liability to any party for any direct, indirect, implied, punitive, special, incidental or other consequential damages arising directly or indirectly from any use of the Project Report Content, which is provided as is, and without warranties.