PROJECT REPORT

OF

CASHEW APPLE SYRUP MANUFACTURING UNIT

PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding Cashew Apple Syrup Manufacturing 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 GLANCE

1	Name of Proprietor/Director	XXXXXXX
2	Firm Name	XXXXXXX
3	Registered Address	XXXXXXX
4	Nature of Activity	XXXXXXX
5	Category of Applicant	XXXXXXX
6	Location of Unit	XXXXXXX
7	Cost of Project	21.32 Rs. In Lakhs
8	Means of Finance	
i)	Own Contribution	2.12 Rs. In Lakhs
ii)	Term Loan	11.70 Rs. In Lakhs
iii)	Working Capital	7.42 Rs. In Lakhs
9	Debt Service Coverage Ratio	2.94
10	Break Even Point	0.20
11	Power Requiremnet	20 KW
12	Employment	7 Persons
13	Major Raw Materials	Cashew apples are semi-
		liquid made up cashew apple,
		solvent, additive and sugar

14 Details of Cost of Project & Means of Finance

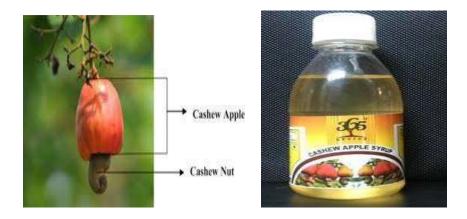
Cost of Project Amount in Lac

Particulars	Amount
Land	Owned/Leased
Building & Civil Work	Owned/Leased
Plant & Machinery	15.00
Other Misc Assets	1.50
Working Capital Requirement	4.82
Total	21.32

Means of Finance

TITCHIS OF FINANCE	
Particulars	Amount
Own Contribution	2.13
Term Loan	14.85
Working capital Loan	4.34
Total	21.32

1. INTRODUCTION



The cashew apple was given priority over cashew kernel during the initial introduction era due to its wider and attractive spectrum and ready consumption. Cashew apple is a reservoir of minerals and vitamins especially vitamin C and polysaccharides, protein and fiber and hence acts as the best thirst quencher and instant energy supplier to the exhausted travelers. But there are certain limitations such as poor shelf life, susceptible to microbial infection and tannin content which hinders the extensive utility and commercialization of cashew apple and their products. Cashew fruit can be made suitable for consumption by removing the undesirable tannins and processing the apples into value-added products, such as juices, syrups, canned fruits, pickles, jams, chutneys, candy and toffee. The recommended methods for removing the astringent properties of the cashew apple include steaming the fruit for five minutes before washing it in cold water, boiling the fruit in salt water for five minutes or adding gelatin solution to the expressed juice. In gathering the fruits and transporting them to be processed, the prime purpose should be to have the fruit arrive in the very best condition possible. Cashew apples should be sorted and only mature, undamaged cashew apples should be selected for use in recipes. Researchers have also reported the cashew apple juice as a fat burner. It helps to burn more fat, but not carbohydrates. In fact, during exercise, the amount of carbohydrates burned didn't just go unchanged.

2. PRODUCT DESCRIPTION

2.1 PRODUCT USES

- Cashew Apple is effective in treating stomach ulcers and gastritis.
- Cashew Apple normalizes sleep patterns in menopausal women.
- Cashew Apple prevents age-related macular degeneration in the elderly.
- Cashew Apple serves as an ointment for aches of rheumatism and neuralgia.
- Cashew Apple serves as an ointment for aches of rheumatism and neuralgia.

2.2 PRODUCT RAW MATERIAL

Cashew apples are semi-liquid made up cashew apple, solvent, additive and sugar.

2.3 MANUFACTURING PROCESS

This process can be broken down into the following steps-

- Raw material procurement
- Production Process
- ✓ Raw Material Procurement: Procurement is the connection process of purchasing and arranging in bound movement of all items, supplies, materials, parts, finished inventory and general support services from the suppliers into manufacturing process or assembly plants or warehouses.

✓ Production Process:

Steps involved in the manufacturing of Cashew Apple Syrup Manufacturing unit

The cashew apple syrup is prepared through fermentation and distillation process. Matured and ripened cashew apples are collected, juice extracted, fermented and subjected to the distillation process:

- ➤ Cashew apples collection: The cashew apple should be properly hygienic cleaning and removal and cutting done in small pieces before extraction of Juice.
- > Juice Extraction: The juice extraction from cashew apple can be done by size reduction methods as crushing, chopping and comminating.
- Fermentation of Juice: Fermented fruit juice is to be produced with the help of yeast.

 Preservatives are also used in fermented fruit juice making likewise Sulphur-dioxide potassium sorbate, sorbic acid and metabisulphites.
- ➤ **Distillation Process:** Distillation, process involving the conversion of a liquid into vapour that is subsequently condensed back to desired product.
- ➤ Bottling &Packaging: The proper and appropriate bottling along with packaging needed at the end of production line of juice.

3. PROJECT COMPONENTS

3.1 Land & Building

The land required for this manufacturing unit will be approx. around 3000 square feet. Land Purchase and Building Civil Work Cost have not been considered as part of the cost of project. It is expected that the premises will be on rental and approximate rentals assumed of the same will be Rs.12,000 per month.

3.2 Plant & Machinery

This is a semi-automatic type of plant and the production capacity is set to be 280 Kg per day.

Machines-

Plant & Machinery

- ✓ Machines-
- > Fruit Mill Crushing Machine: The main process of fruit crushing machine into small pieces before leaving to distillation process.



> Fruit Syrup Distiller Machine: The fruit juice distiller removes the unwanted moisture in the processed raw material of Cashew Apple.



Fig. (vacuum concentration evaporation machine)

➤ Automatic Bottling & Packaging Machine: The bottling and packaging process involve the final stage of the syrup process.



4 LICENSE & APPROVALS

Basic registration required in this project:

- Company registration
- GST registration
- Trade license
- FSSAI License
- NOC from forest Department
- Factory license.
- MSME Udyam registration

PROJECTED BALANCE SHEET					(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
<u>Liabilities</u>					
Capital					
Opening balance		5.05	8.17	12.26	15.59
Add:- Own Capital	2.13				
Add:- Retained Profit	4.92	6.12	8.09	10.53	13.32
Less:- Drawings	2.00	3.00	4.00	7.20	9.20
Closing Balance	5.05	8.17	12.26	15.59	19.71
Term Loan	13.20	9.90	6.60	3.30	-
Working Capital Limit	4.34	4.34	4.34	4.34	4.34
Sundry Creditors	1.68	2.06	2.47	2.92	3.40
Provisions & Other Liability	0.40	0.48	0.58	0.80	0.96
TOTAL:	24.67	24.95	26.24	26.94	28.41
Assets					
Fixed Assets (Gross)	16.50	16.50	16.50	16.50	16.50
Gross Dep.	2.48	4.58	6.37	7.89	9.18
Net Fixed Assets	14.03	11.92	10.13	8.61	7.32
Current Assets					
Sundry Debtors	2.87	3.99	4.79	5.66	5.94
Stock in Hand	3.63	4.42	5.27	6.20	7.20
Cash and Bank	2.15	2.12	3.25	3.27	3.45
Loans & Advances /Other Current Assets	2.00	2.50	2.80	3.20	4.50
TOTAL:	24.67	24.95	26.24	26.94	28.41

PROJECTED PROFITABILITY STATES	MENT_				(in Lacs)
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year
Capacity Utilisation %	30%	35%	40%	45%	50%
SALES					
Gross Sale					
CASHEW APPLE SYRUP MANUFACTI	95.64	119.55	143.58	169.77	198.02
Total	95.64	119.55	143.58	169.77	198.02
COST OF SALES					
Raw Material Consumed	72.00	88.20	105.79	125.06	145.92
Electricity Expenses	1.01	1.18	1.34	1.51	1.68
Depreciation	2.48	2.10	1.79	1.52	1.29
Wages & labour	6.12	7.22	8.30	9.22	9.68
Repair & maintenance	0.96	1.20	1.44	1.70	1.98
Packaging	0.96	1.20	1.44	1.70	1.98
Cost of Production	83.52	101.09	120.10	140.71	162.53
Add: Opening Stock	-	1.95	2.36	2.80	3.28
Less: Closing Stock	1.95	2.36	2.80	3.28	3.79
Cost of Sales	81.57	100.68	119.66	140.23	162.02
GROSS PROFIT	14.07	18.87	23.92	29.54	35.99
	14.71%	15.78%	16.66%	17.40%	18.18%
Salary to Staff	3.72	5.02	6.58	7.63	8.70
Interest on Term Loan	1.46	1.29	0.92	0.56	0.20
Interest on working Capital	0.48	0.48	0.48	0.48	0.48
Rent	1.44	1.94	2.62	3.41	4.33
Selling & Administrative Exp.	1.91	3.59	4.31	5.09	5.94
TOTAL	9.01	12.32	14.91	17.17	19.65
NET PROFIT	5.06	6.55	9.01	12.37	16.35
Taxation	0.14	0.44	0.93	1.83	3.03
PROFIT (After Tax)	4.92	6.12	8.09	10.53	13.32
	5.29%	5.48%	6.28%	7.28%	8.26%

PROJECTED CASH FLOW STATEMENT							
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year		
SOURCES OF FUND			-	-	-		
Own Margin	2.13						
Net Profit	5.06	6.55	9.01	12.37	16.35		
Depreciation & Exp. W/off	2.48	2.10	1.79	1.52	1.29		
Increase in Cash Credit	4.34	-	-	-	-		
Increase In Term Loan	14.85	-	-	-	-		
Increase in Creditors	1.68	0.38	0.41	0.45	0.49		
Increase in Provisions & Oth labilities	0.40	0.08	0.10	0.22	0.16		
TOTAL:	30.93	9.12	11.31	14.56	18.29		
APPLICATION OF FUND							
Increase in Fixed Assets	16.50						
Increase in Stock	3.63	0.79	0.85	0.93	1.00		
Increase in Debtors	2.87	1.12	0.80	0.87	0.28		
Repayment of Term Loan	1.65	3.30	3.30	3.30	3.30		
Loans & Advances /Other Current Assets	2.00	0.50	0.30	0.40	1.30		
Drawings	2.00	3.00	4.00	7.20	9.20		
Taxation	0.14	0.44	0.93	1.83	3.03		
TOTAL:	28.78	9.14	10.18	14.54	18.11		
Opening Cash & Bank Balance	-	2.15	2.12	3.25	3.27		
Add : Surplus	2.15	-0.02	1.12	0.02	0.18		
Closing Cash & Bank Balance	2.15	2.12	3.25	3.27	3.45		

CALCULATION OF D.S.C.R								
PARTICULARS	1st year	2nd year	3rd year	4th year	5th year			
CASH ACCRUALS	7.40	8.22	9.87	12.05	14.61			
Interest on Term Loan	1.46	1.29	0.92	0.56	0.20			
Total	8.86	9.51	10.80	12.61	14.81			
REPAYMENT								
Instalment of Term Loan	1.65	3.30	3.30	3.30	3.30			
Interest on Term Loan	1.46	1.29	0.92	0.56	0.20			
Total	3.11	4.59	4.22	3.86	3.50			
DEBT SERVICE COVERAGE RATIO	2.85	2.07	2.56	3.27	4.23			
AVERAGE D.S.C.R.					2.94			

	REPAYMENT SCHEDULE OF TERM LOAN							
						Interest	11.00%	
							Closing	
Year	Particulars	Amount	Addition	Total	Interest	Repayment	Balance	
1st	Opening Balance							
	1st month	-	14.85	14.85	-	-	14.85	
	2nd month	14.85	-	14.85	0.14	-	14.85	
	3rd month	14.85	-	14.85	0.14	-	14.85	
	4th month	14.85	-	14.85	0.14		14.85	
	5th month	14.85	-	14.85	0.14		14.85	
	6th month	14.85	-	14.85	0.14		14.85	
	7th month	14.85	-	14.85	0.14	0.28	14.58	
	8th month	14.58	-	14.58	0.13	0.28	14.30	
	9th month	14.30	-	14.30	0.13	0.28	14.03	
	10th month	14.03	-	14.03	0.13	0.28	13.75	
	11th month	13.75	-	13.75	0.13	0.28	13.48	
	12th month	13.48	-	13.48	0.12	0.28	13.20	
					1.46	1.65		
2nd	Opening Balance							
	1st month	13.20	-	13.20	0.12	0.28	12.93	
	2nd month	12.93	-	12.93	0.12	0.28	12.65	
	3rd month	12.65	-	12.65	0.12	0.28	12.38	
	4th month	12.38	-	12.38	0.11	0.28	12.10	
	5th month	12.10	-	12.10	0.11	0.28	11.83	
	6th month	11.83	-	11.83	0.11	0.28	11.55	
	7th month	11.55	-	11.55	0.11	0.28	11.28	
	8th month	11.28	-	11.28	0.10	0.28	11.00	
	9th month	11.00	-	11.00	0.10	0.28	10.73	
	10th month	10.73	-	10.73	0.10	0.28	10.45	
	11th month	10.45	-	10.45	0.10	0.28	10.18	
	12th month	10.18	-	10.18	0.09	0.28	9.90	
					1.29	3.30		
3rd	Opening Balance							
	1st month	9.90	-	9.90	0.09	0.28	9.62	
	2nd month	9.62	-	9.62	0.09	0.28	9.35	
	3rd month	9.35	-	9.35	0.09	0.28	9.07	
	4th month	9.07	-	9.07	0.08	0.28	8.80	
	5th month	8.80	-	8.80	0.08	0.28	8.52	
	6th month	8.52	-	8.52	0.08	0.28	8.25	
	7th month	8.25	-	8.25	0.08	0.28	7.97	
	8th month	7.97	-	7.97	0.07	0.28	7.70	
	9th month	7.70	-	7.70	0.07	0.28	7.42	
	10th month	7.42	-	7.42	0.07	0.28	7.15	
	11th month	7.15	-	7.15	0.07	0.28	6.87	
	12th month	6.87	-	6.87	0.06	0.28	6.60	

					0.92	3.30	
4th	Opening Balance						
	1st month	6.60	-	6.60	0.06	0.28	6.32
	2nd month	6.32	-	6.32	0.06	0.28	6.05
	3rd month	6.05	-	6.05	0.06	0.28	5.77
	4th month	5.77	-	5.77	0.05	0.28	5.50
	5th month	5.50	-	5.50	0.05	0.28	5.22
	6th month	5.22	-	5.22	0.05	0.28	4.95
	7th month	4.95	-	4.95	0.05	0.28	4.67
	8th month	4.67	-	4.67	0.04	0.28	4.40
	9th month	4.40	-	4.40	0.04	0.28	4.12
	10th month	4.12	-	4.12	0.04	0.28	3.85
	11th month	3.85	-	3.85	0.04	0.28	3.57
	12th month	3.57	-	3.57	0.03	0.28	3.30
					0.56	3.30	
5th	Opening Balance						
	1st month	3.30	-	3.30	0.03	0.28	3.02
	2nd month	3.02	-	3.02	0.03	0.28	2.75
	3rd month	2.75	-	2.75	0.03	0.28	2.47
	4th month	2.47	-	2.47	0.02	0.28	2.20
	5th month	2.20	-	2.20	0.02	0.28	1.92
	6th month	1.92	-	1.92	0.02	0.28	1.65
	7th month	1.65	-	1.65	0.02	0.28	1.37
	8th month	1.37	-	1.37	0.01	0.28	1.10
	9th month	1.10	-	1.10	0.01	0.28	0.82
	10th month	0.82	-	0.82	0.01	0.28	0.55
	11th month	0.55	-	0.55	0.01	0.28	0.27
	12th month	0.27	-	0.27	0.00	0.27	-
					0.20	3.30	
	DOOR TO DOOR	60	MONTHS				
MC	ORATORIUM PERIOD	6	MONTHS				
R.	EPAYMENT PERIOD	54	MONTHS				



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