

MIXED NUT SNACKS

1. INTRODUCTION

Mixed nuts comprise of cashew ,peanuts and dried peas,salted or spiced,packed and ready to consume. Although a pastime snack,they are very nutritive and provide high levels of protein and energy. They are consumed in large quantities during journeys, in theatres and cinema halls and at home while watching the television. The salt and peppered variety offer a tasty combination with almost any beverage.

2. MARKET

The major market outlets are the self service counters ,departmental stores and A Class retail out lets. More ever airlinee,railway canteens and theatres are the bulk consumers of the product apart from the retail market outlets.

3. MANUFACTURING PROCESS

Dried green peas are soaked in a solution of sodium bicarbonate overnight for a minimum period of 8 hours.Peanut kernals are roasted dry in the tray drier at 120 degrees centigrade for 1 1/2 to 2 hours ,till they become slightly brown and the skin easy to peel. Cashew kernals are graded.Green Peas is drained completely of water and fried at 180 degrees ventigrade till effervesence cease. Cashew are roasted atthe same temperature till golden brown colour is obtained. Peanuts are removed after roasting in the tray dryer .The skin is peeled. The three in gradients are then mixed in difinit proportions in the coating pan and dusted with salt and spices before being packed.

4. PRODUCTION CAPACITY PER ANNUM

Capacity

75000 Kgs per annum

Selling Price

Rs. 100 Per Kg

5. PROJECT COST/CAPITAL INVESTMENT

S.No	Description	Amount Rs.
1	Preliminary & Preoperative Expns	1000
2	Fixed Capital	592000
3	Working Capital for 1 month(s)	580820
	Total Project Cost	1173820

6. MEANS OF FINANCE

S.No	Description	%age	Amount Rs.
1	Promoter Contribution	15%	176073
2	Subsidy	20%	234764
3	Term Loan	65%	762983
	Total		1173820

7. FINANCIAL ASPECTS

A. FIXED CAPITAL

i. Land and Buildings

Rented

2000 per month

ii. Machinery and Equipment

S.No	Description		Qty.	Rate	Amount Rs.
1	Tray drier with 24 trays	Nos	1	50000	50000
2	Frying pans with thermostant	Nos	2	36000	72000
3	Coating pan	Nos	1	100000	100000
4	Weighng and seilingmachine	Nos	1	300000	300000
5	Laboratory equip[ment	Nos	1	50000	50000
6	Other works like electrification	Lum	1	20000	20000
	Total				592000

B. WORKING CAPITAL

i. Salaries & Wages (per month)

S.No	Description	Nos.	Sal/mon.	Amount Rs.
1	Supervisor/Entrepreneur	1	2500	2500
2	Skilled workers	5	2000	10000
3	Workers	6	1200	7200
	Total			19700

ii. Raw Material (per month)

S.No	Description	Unit	Qty.	Rate	Amount Rs.
1	Cashew kernals	Kgs	625	220	137500
2	Peanut	Kgs	1875	40	75000
3	Green peas dried		3750	25	93750
4	Vegetable oil		1625	53	86125
5	Salt and spices	kgs	150	35	5250
6	Packing film	kgs	416	320	133120
7	Carton straps	kgs	625	15	9375
	Total				540120

iii. Utilities (per month)

S.No	Description	Unit	Amount Rs.
1	Power	LS	10000
2	Water	LS	1000
	Total		11000

iv. Other Expenses (per month)

S.No	Description	Amount Rs.
1	Postage & Stationery Expenses	2000
2	Transportation Expenses	2000
3	Advertisement Expenses	2000
4	Consumable Stores	1000
5	Miscellaneous Expenses	1000
	Total	8000

v. Total Working Capital (per month)

S.No	Description	Amount Rs.
1	Rent	2000
2	Salaries and Wages	19700
3	Raw Material	540120
4	Utilities	11000
5	Other Expenses	8000
	Total	580820

8. COST OF PRODUCTION (PER ANNUM)

S.No	Description	Amount Rs.
1	Total Working Capital	6969840
2	Depreciation @ 15%	88800
3	Interest @ 12%	91558
	Total	7150198

9. TURNOVER (PER YEAR)

S.No	Description	Unit	Qty.	Rate Rs.	Amount Rs.
1		Kgs perannu	75000	100	7500000
	Total				7500000

10. FIXED COST (PER YEAR)

S.No	Description	Amount Rs.
1	Depreciation	88800
2	Interest	91558
3	Rent	24000
4	Salaries & Wages @ 40%	94560
5	Other Expenses incl. Utilities @ 40%	91200
	Total	390118

11. PROFIT ANALYSIS & RATIOS

1	Net Profit	Rs.	349802
2	Percentage of Profit on Sales		5%
3	Percentage of Return on Investment		30%
4	Break Even Point		53%