

Sector: Food & Beverage Processing

Baked Papad

Introduction:

Baked Papad are in great demand in India and other neighboring countries as they are eaten by almost all people as part of their regular food. Baked Papad can be produced and marketed easily anywhere at a small place as the technology and manufacturing process is simple. Baked Papads of varying tastes and sizes are in demand. The project requires small investment and can be scaled up with increase in sales.



Production Capacity/annum:

Quantity: 40.000 Kgs.

Value: Rs. 32.00 lac.

Production Process:

The ingredients comprising of gram flour is mixed with salt, sodium carbonate and water are put into a mixer and then spinned at a minimum speed to make homogeneous dough. This dough is divided into balls of 2-4 cm diameter. These are then rolled into thin circular discs. Baked Papads are then dried at a temperature of 27-30° C.

Infrastructure required:

- a) **Land and Building:** 2500 Sq.ft.
(Area required)
- b) **Plant & Machinery / Equipments:**
 - (i) Dough Mixer(Power operated)
 - (ii) Platform Balance
 - (iii) Aluminum Utensils
 - (iv) Electrically operated Ovens
 - (v) Marble Top Table, Rolling pins
 - (vi) Sifter
- c) **Raw Materials & Consumables:**
 - (i) Gram Flour
 - (ii) Spices, Salt & Chemicals.
 - (iii) Dal mix Flour
- d) **Power load:** 5 kw.
- e) **Water(per shift basis):** 500 Ltrs.

Manpower required:

- Supervisor: 1No.
 - Skilled Worker: 1No.
 - Unskilled Workers: 4Nos.
- Total Manpower: 6Nos.**

Investment required:

a) Fixed Investment:

Land & Building:	Owned or rented
Plant & Machinery:	Rs. 05.00 lac.
Furniture & Fixtures:	Rs. 01.00 lac.
Other Fixed Assets:	Rs. 01.00 lac.
Capital Investment:	Rs. 07.00 lac.
Working Capital:	Rs. 03.00 lac.
Total Investment:	Rs. 10.00 lac.

Loan Amount required: Rs. 07.50 lac.
(75% of investment)

Expected Annual Profit: Rs. 08.00 lac.
(before tax.)

Estimated Annual Income:	Rs. 32.00 lac.
Estimated Annual Expenditure:	Rs. 24.00 lac.
Net Profit Per Annum (before tax):	Rs. 08.00 lac.