

## TAMARIND PASTE MAKING

### 1. INTRODUCTION

Tamarind processing activity is very important in tribal areas and is done manually. There are plenty of trees available. Tamarind is a vital ingredient in many food items. Presently the tribes are not adopted any machinery or technology to process the tamarind. Tamarind paste can be prepared mechanically. It is soaked in a hot water and the juice is extracted manually from the resultant soft pulp, which is then used for cooking. Tamarind pulp contains 20% moisture, 6% Fibre and 67 % carbohydrates. Tamarind juice contains the mellow flavoured potassium acid tartrate, besides free tartaric acid. The concentrate is made free of fibre, seed etc.

### 2. MARKET

There is wide awareness about the product and its properties as a ready to use food. Currently tamarind puree is available in tetra packs and is being marketed. The product can find a place in all towns and cities in super Markets and departmental stores. Export potential exists in countries like UAE, USA & Malaysia. Spices board and some other department has shown initiative to promote this product in India.

### 3. MANUFACTURING PROCESS

The process for production of tamarind juice concentrate or paste is rather simple. De-seeded tamarind is first soaked in small quantities of water in tanks specially provided for this purpose. The pulp is kept soaked for a couple of hours to sufficiently soften the same. This softened pulp is later fed into a blender. The mass is then stirred. The mass is then stirred. The output from the blender is poured into juice extraction kettles.

### 4. PRODUCTION CAPACITY PER ANNUM

Capacity	48000 Kgs per annum
Selling Price	Rs. 22 Per kg

### 5. PROJECT COST/CAPITAL INVESTMENT

S.No	Description	Amount Rs.
1	Preliminary & Preoperative Expns	2000
2	Fixed Capital	76000
3	Working Capital for 1 month(s)	82500
Total Project Cost		160500

### 6. MEANS OF FINANCE

S.No	Description	%age	Amount Rs.
1	Promoter Contribution	15%	24075
2	Subsidy	20%	32100
3	Term Loan	65%	104325
Total			160500

## 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	Pulpers Nos	5	8000	40000
2	Blender	1	10000	10000
3	Flat form Lum	1	10000	10000
	Utencills	1	10000	10000
5	Packing machine	1	3000	3000
6	Electrification	1	3000	3000
	Total			76000

## B. WORKING CAPITAL

## i. Salaries &amp; Wages (per month)

S.No	Description	Nos.	Sal/mon.	Amount Rs.
1	Supervisor/Entrepreneur	1	2500	2500
2	Skilled	1	2000	2000
3	Unskilled	2	1500	3000
	Total			7500

## ii. Raw Material (per month)

S.No	Description	Unit	Qty.	Rate	Amount Rs.
1	Tamarind	Kgs	4000	14	56000
2	Packing material	Mtrs	4000	3	12000
	Total				68000

## iii. Utilities (per month)

S.No	Description	Unit	Amount Rs.
1	Power	LS	500
2	Water	LS	500
	Total		1000

## iv. Other Expenses (per month)

S.No	Description	Amount Rs.
1	Postage & Stationery Expenses	500
2	Transportation Expenses	1000
3	Advertisement Expenses	1000
4	Consumeble Stores	500
5	Miscellaneous Expenses	1000
	Total	4000

## v. Total Working Capital (per month)

S.No	Description	Amount Rs.
1	Rent	2000
2	Salaries and Wages	7500
3	Raw Material	68000
4	Utilities	1000
5	Other Expenses	4000
	Total	82500

## 8. COST OF PRODUCTION (PER ANNUM)

S.No	Description	Amount Rs.
1	Total Working Capital	990000
2	Depreciation @ 15%	11400
3	Interest @ 12%	12519
	Total	1013919

## 9. TURNOVER (PER YEAR)

S.No	Description	Unit	Qty.	Rate Rs.	Amount Rs.
1		Kgs per annu	48000	22	1056000
	Total				1056000

## 10. FIXED COST (PER YEAR)

S.No	Description	Amount Rs.
1	Depreciation	11400
2	Interest	12519
3	Rent	24000
4	Salaries & Wages @ 40%	36000
5	Other Expenses incl. Utilities @ 40%	24000
	Total	107919

## 11. PROFIT ANALYSIS &amp; RATIOS

1	Net Profit	Rs.	42081
2	Percentage of Profit on Sales		4%
3	Percentage of Return on Investment		26%
4	Break Even Point		72%