

# PROJECT REPORT ON GINGER & GARLIC PROCESSING



## Introduction

Ginger & Garlic are important commercial crops cultivated throughout the country with major production in the state of Gujarat, Odisha, Maharashtra, Himachal Pradesh, Kerala, Haryana, Madhya Pradesh & Uttar Pradesh. Garlic is mainly used as a condiment in food preparations and is also used as carminative and gastric stimulant in many medicinal preparations. Processing of ginger is undertaken to dehydrate it and for preparing ginger candy. Ginger & Garlic-based products have wide applications in food processing as well as many other industries. A Proper market survey has to be conducted to find out demand potential for each industry segment.

**Process of Manufacture:** In case of dehydration of garlic, cloves are separated manually and then dehydration is done in a drier at about 55-60 C temperature. As regards ginger, fresh ginger is soaked in water and washed and then outer skin is peeled off in a barrel drum. Skin peeling facilities removal of moisture. Drying is done in the electrically-heated thermostatic-controlled drier. Drier is combined with steam heating arrangement. Drying temperature is in the range of 55-60'0 C. Ginger for producing candy has to be rich in flavour and juice and fibreless and quantity of citric acid for about an hour under a pressure of 10 or for 6 hours under atmospheric pressure to improve its colour. Then the mixture is boiled with 30% sugar solution for 15 minutes and kept overnight. Same operation is repeated everyday till the sugar content is 60 brix and then small quantity of citric acid is added and the solution is boiled and kept till sugar penetrates in ginger. Finally, it is boiled for about 5 minutes and the sugar solution is drained out and pieces of ginger are rolled in ground sugar, dried and packed.

### 1 Name of the Product : GINGER AND GARLIC PROCESSING

### 2 Project Cost :

#### a Capital Expenditure

Land : Own

Workshed in sq.Mts 150 Rent 24,000.00

Equipment : Rs. 500,000.00

MS drier with thermostatic control and arrangement for stem heating -

1, Skin peeling barrel drum with accessories-1, Baby boiler- 1, SS

steam jacketed kettle-1, SS utensils, weighing scales, aluminium

trays, plastic tubs, laboratory equipment's etc. ---.

Total Capital Expenditure Rs. 524,000.00

b Working Capital Rs. 430,000.00

**TOTAL PROJECT COST : Rs. 954,000.00**

### 3 Estimated Annual Production Capacity:

(Rs. in 000)

Sr.No.	Particulars	Capacity in No./Q.	Rate	Total Value
1	Ginger Candy, Dehydrated Ginger	750.00	68000.00	1210.36
<b>TOTAL</b>		<b>750.00</b>	<b>68000.00</b>	<b>1210.36</b>

4 Raw Material : Rs. 500,000.00

5 Labels and Packing Material : Rs. 25,000.00

6 Wages (4-Skilled & 4-Unskilled) Rs. 276,000.00

7 Salaries Manager-1 Rs. 120,000.00

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<b>8</b>	<b>Administrative Expenses</b>	<b>:</b>	<b>Rs.</b>	<b>75,000.00</b>
<b>9</b>	<b>Overheads</b>	<b>:</b>	<b>Rs.</b>	<b>60,000.00</b>
<b>10</b>	<b>Miscellaneous Expenses</b>	<b>:</b>	<b>Rs.</b>	<b>25,000.00</b>
<b>11</b>	<b>Depreciation</b>	<b>:</b>	<b>Rs.</b>	<b>51,200.00</b>
<b>12</b>	<b>Insurance</b>	<b>:</b>	<b>Rs.</b>	<b>5,240.00</b>
<b>13</b>	<b>Interest (As per the PLR)</b>			
	<b>a. C.E.Loan</b>		<b>Rs.</b>	<b>68,120.00</b>
	<b>b. W.C.Loan</b>		<b>Rs.</b>	<b>55,900.00</b>
	<b>Total Interest</b>		<b>Rs.</b>	<b>124,020.00</b>
<b>14</b>	<b>Working Capital Requirement</b>	<b>:</b>		
	<b>Fixed Cost</b>		<b>Rs.</b>	<b>293,360.00</b>
	<b>Variable Cost</b>		<b>Rs.</b>	<b>916,900.00</b>
	<b>Requirement of WC per Cycle</b>		<b>Rs.</b>	<b>201,710.00</b>

**15 Cost Analysis**

Sr.No.	Particulars	Capacity Utilization(Rs in '000)	
		100%	80%
<b>1</b>	<b>Fixed Cost</b>	293.36	234.69
<b>2</b>	<b>Variable Cost</b>	917.00	733.60
<b>3</b>	<b>Cost of Production</b>	1210.36	876.59
<b>4</b>	<b>Projected Sales</b>	1500.00	1200.00
<b>5</b>	<b>Gross Surplus</b>	289.64	231.71
<b>6</b>	<b>Expected Net Surplus</b>	238.00	181.00

- Note :
1. All figures mentioned above are only indicative.
  2. If the investment on Building is replaced by Rental then
    - a. Total Cost of Project will be reduced.
    - b. Profitability will be increased.
    - c. Interest on C.E. will be reduced.