MULTI FRUIT PULP AND PASTE PLANT

PRODUCT:
Pulp and Concentrate is manufactured from a single Fruit. Ripe fruits are pulped by a pulper to extract fine pulp/paste. The paste is then packed in a suitable container such as cans, bottles, aseptic consumer and bulk packs. The paste has a big demand both in India as well as an International market for Beverage, ice-cream, confectionary, cakes etc.

The current Industrial policy environment is very good for development of food processing. The Central Government has been making efforts to accelerate the pace of development in food processing industries.

In India, there is no dearth of fresh fruits and vegetables such as Guava, papaya, banana, mango and Tomato etc.

MARKET:
There is a big international market for Fruit concentrates, Tomato paste and Banana Puree. Trade centers around Netherlands, Germany, USA, France, Saudi Arabia, and UAE.

With total world trade in fruit and vegetable juices amounts to almost US $ 10 in 2010, the fruit juice industry has become one of the world’s major agri business. Its importance for developing countries is emphasized by the fact that these countries account for roughly 50% of the total world exports.

Consumers in most countries are showing a growing interest in tropical fruit juices and pulps. The total trade has been estimated to be in the range of 700,000 to 750,000 MT in single strength equivalent, valued at between US $ 800 million.
MANUFACTURING PROCESS:
There are various technologies available for pulp and concentrate preparation. However, the best and the latest technology are suggested keeping in mind the economics and quality of the finished product.

RAW MATERIAL:
India is the second largest producer of fruits and vegetables after China. All horticultural crops put together cover 19.4 million hectares. The estimated production from this area is around 185 million tonnes annually. The area under fruit crops is estimated to be 5.5 million hectares with an annual production of 58 million tonnes.

It is however suggested that the right processable variety of Fruits requires to be selected for processing. Contract farming is also encouraged.

PLANT CAPACITY:
After due consideration of all the factors, a capacity of 5 M.T./hour of fresh Banana/Mango/Tomato based on three shifts working per day for 300 days per year is recommended. At a later date the capacity could be increased depending upon the demand in the international market and the raw material availability.

IMPLEMENTATION SCHEDULE:
The implementation schedule is worked out for 12 months specifying the major activities are carried out smoothly and associated formalities are completed in a reasonably short time.

FINANCIALS:
The total capital investment and working capital margin for the proposed project is estimated at Rs. 1540 Lakhs

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<thead>
<tr>
<th>Financial Parameter</th>
<th>Value</th>
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<tbody>
<tr>
<td>Break Even Point</td>
<td>40.38%</td>
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<tr>
<td>Internal Rate of Return (%)</td>
<td>28</td>
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<tr>
<td>Avg. Return on Capital</td>
<td>30%</td>
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<tr>
<td>Pay Back Period (yrs.)</td>
<td>3 years</td>
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IT SHOULD BE NOTED THAT THE ATTACHED SYNOPSIS ONLY GIVES A PERSPECTIVE ON THE PROJECT AND SHOULD NOT BE USED AS A BASIS FOR PROJECT EXECUTION. TECHNO-ECONOMIC FEASIBILITY STUDY IS RECOMMENDED BEFORE UNDERTAKING PROJECT IMPLEMENTATION.

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