## PROJECT REPORT

## Of

## FROZEN FRENCH FRIES

## PURPOSE OF THE DOCUMENT

This particular pre-feasibility is regarding Frozen French Fries.

The objective of the pre-feasibility report is primarily to facilitate potential entrepreneurs in project identification for investment and in order to serve his objective; the document covers various aspects of the project concept development, start-up, marketing, finance and management.
[We can modify the project capacity and project cost as per your requirement. We can also prepare project report on any subject as per your requirement.]

## PROJECT AT A GLANCE

1 Name of the Entreprenuer
2 Constitution (legal Status)
3 Father / Spouse Name
4 Unit Address

5 Product and By Product

6 Name of the project / business activity proposed

7 Cost of Project
8 Means of Finance Term Loan
Own Capital
Working Capital
9 Debt Service Coverage Ratio
10 Pay Back Period
11 Project Implementation Period
12 Break Even Point
13 Employment
14 Power Requirement
15 Major Raw materials
16 Estimated Annual Sales Turnover (Max Capacity)
17 Detailed Cost of Project \& Means of Finance COST OF PROJECT

MEANS OF FINANCE

| Particulars | Amount |
| :--- | ---: |
| Own Contribution | 1.18 |
| Working Capital(Finance) | 2.00 |
| Term Loan | 8.62 |
| Total | $\mathbf{1 1 . 8 0}$ |

## POTATO FROZEN FRENCH FRIES

Introduction: Indian fast food sector is growing at 25-30 \% annually due to rapid growth of fast food chain both Indian and international. Presently, the core food service Indian market is 3600 crores and the share of quick service restaurants' is Rs. 2500 crores. Out of the total snacks, potato-based products like French fries, wedges, products using potato flakes and other Indian snacks have about $30 \%$ share in fast food industry, approximately 75 crores in value terms. French fries are among the highest saleable potato products. This is the most abundant processed potato and can be found in many varieties such as lattice cut, wedges, curly, batter dipped, seasoned, or straight -cut including French Fries on menu is one of the easiest ways to increase sales and profits for the companies.


Market Opportunities: The market of processed potato products is growing at the rate of 25 to $30 \%$ per annum. The estimates of trade sources and sector studies indicate a market share of about $30 \%$ of potato-based products in total 2400 crores snack food market. The main potato-based products are French fries, wedges, cutlets, chips etc. Besides, dehydrated potato products like flakes, granules and powder are also used in larger quantities in preparation of many products as the substitute of fresh potatoes
in products like Bhujia, Tikki, thickener, fabricated chips, patties and in preparation of premixes used for other products.

Raw material: The major raw material that is required to make French fries is fresh potatoes only. The average raw material cost per packet of 1 Kg of French fries will be Rs 30-40.

Machinery Requirements: Major machineries \& equipments are as follows:

| Description | $\underline{\text { Unit }}$ | $\underline{\text { Amount }}$ |
| :--- | :--- | :--- |
| Potato washing \& peeling machine | 2 | 92000 |
| French fry cutter | 4 | 14000 |
| Blanching machine | 1 | 500000 |
| Centrifugal Dryer | 1 | 75000 |
| Freezer | 1 | 100000 |
| Impulse sealer machine | 2 | 27000 |
| Other hand tools \& equipments | Ls | 30000 |
| Total Amount |  | $\mathbf{8 3 8 0 0 0}$ |

Manufacturing Process: Step by step process is mentioned below:

- Raw materials are procured from the local vendor. All raw materials are placed in the inventory.
- Potatoes are initially washed in a vegetable washing machine. This removes all excess dirt present upon potatoes.
- These cleaned potatoes are peeled in peeling \& washing machine.
- Simultaneous washing drains away extra starch during peeling.
- Washed potatoes are then fed to French Fries Cutter. It basically cuts the potatoes in shape of French fries.
- These cut potatoes fall in a water tank, after being cut. This drains extra starch which has surfaced during cutting.
- These potato fries are then blanched in boiling water. Blanched French fry potato slices are then fed to dryer.
- Most small \& medium scale player use centrifugal dryer. It simply uses centrifugal force \& perforated pan for drying.
- Dried French Fries shaped slices are ready to be dispatched for sale.


#### Abstract

Area: The industrial setup requires space for Inventory, workshop or manufacturing area, space for power supply utilities and auxiliary like Generator setup. Also some of the area of building is required for office staff facilities, documentation, office furniture, etc. Thus, the approximate total area required for complete industrial setup is 1200 to 1500 Sqft.


Power Requirement: The power consumption required to run all the machinery could be approximated as 20 hp

Manpower Requirement- There are requirement of skilled machine operators to run the machine set. Experience quality engineers are required for desired quality control. Some helpers are also required to transfer the material from one work station to other. Office staffs are required to maintain the documentation. The approximate manpower required is 8 including 1 Supervisor, 1 Plant operator, 1 unskilled worker, 1 Helper and 1 Security guard. 3 Skilled worker including Accountant, Manager and Sales person.

Bank Term Loan: Rate of Interest is assumed to be at 11\%

Depreciation: Depreciation has been calculated as per the Provisions of Income Tax Act, 1961

## Approvals \& Registration Requirement:

Basic registration required in this project:

- GST Registration
- Udyog Aadhar Registration (Optional)
- Choice of a Brand Name of the product and secure the name with Trademark if require
- FSSAI Registration


## Implementation Schedule:

| S No. | Activity | Time required |
| :--- | :--- | :--- |
| 1. | Acquisition of premises | $1-2$ Months |
| 2. | Procurement \& installation of Plant \& Machinery | $1-2$ Months |
| 3. | Arrangement of Finance | $1.5-2$ Months |
| 4. | Requirement of required Manpower | 1 Month |
| 5. | Commercial Trial Runs | 1 Month |
|  | Total time Required (some activities shall run <br> concurrently) | $5-6$ Months |

FINANCIALS

| PROJECTED CASH FLOW STATEMENT |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| PARTICULARS | I | II | III | IV | V |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| SOURCES OF FUND |  |  |  |  |  |
|  |  |  |  |  |  |
| Own Contribution | 1.18 | - |  |  |  |
| Reserve \& Surplus | 1.41 | 2.30 | 3.08 | 4.38 | 5.14 |
| Depriciation \& Exp. W/off | 1.38 | 1.18 | 1.01 | 0.86 | 0.73 |
| Increase In Cash Credit | 2.00 |  |  |  |  |
| Increase In Term Loan | 8.62 | - | - | - | - |
| Increase in Creditors | 0.48 | 0.07 | 0.07 | 0.08 | 0.08 |
|  |  |  |  |  |  |
| TOTAL: | 15.07 | 3.54 | 4.16 | 5.32 | 5.96 |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| APPLICATION OF FUND |  |  |  |  |  |
|  |  |  |  |  |  |
| Increase in Fixed Assets | 9.58 | - | - | - | - |
| Increase in Stock | 1.75 | 0.24 | 0.26 | 0.27 | 0.29 |
| Increase in Debtors | 1.79 | 0.30 | 0.26 | 0.28 | 0.29 |
| Repayment of Term Loan | 0.96 | 1.92 | 1.92 | 1.92 | 1.92 |
| Taxation | - | - | - | - | 0.51 |
| Drawings | 0.60 | 1.00 | 1.50 | 2.00 | 2.50 |
| TOTAL : | 14.68 | 3.46 | 3.94 | 4.47 | 5.51 |
|  |  |  |  |  |  |
| Opening Cash \& Bank Balance | - | 0.39 | 0.47 | 0.69 | 1.55 |
|  |  |  |  |  |  |
| Add: Surplus | 0.39 | 0.08 | 0.23 | 0.85 | 0.45 |
|  |  |  |  |  |  |
| Closing Cash \& Bank Balance | 0.39 | 0.47 | 0.69 | 1.55 | 1.99 |



| PROJECTED PROFITABILITY STATEMENT |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |
| PARTICULARS | I | II | III | IV | V |
| A) SALES |  |  |  |  |  |
| Gross Sale | 26.86 | 31.43 | 35.36 | 39.52 | 43.90 |
| Total (A) | 26.86 | 31.43 | 35.36 | 39.52 | 43.90 |
| B) COST OF SALES |  |  |  |  |  |
| Raw Material Consumed | 9.65 | 11.03 | 12.49 | 14.04 | 15.68 |
| Elecricity Expenses | 2.10 | 2.26 | 2.42 | 2.58 | 2.74 |
| Repair \& Maintenance | 1.34 | 1.57 | 1.77 | 1.98 | 2.20 |
| Labour \& Wages | 6.30 | 6.87 | 7.42 | 7.94 | 8.49 |
| Depreciation | 1.38 | 1.18 | 1.01 | 0.86 | 0.73 |
| Cost of Production | 20.77 | 22.90 | 25.10 | 27.39 | 29.84 |
| Add: Opening Stock/WIP | - | 0.79 | 0.89 | 1.00 | 1.12 |
| Less: Closing Stock /WIP | 0.79 | 0.89 | 1.00 | 1.12 | 1.25 |
| Cost of Sales (B) | 19.98 | 22.79 | 24.98 | 27.27 | 29.72 |
| C) GROSS PROFIT (A-B) | 6.88 | 8.63 | 10.38 | 12.25 | 14.18 |
|  | 25.62\% | 27.47\% | 29.34\% | 30.99\% | 32.30\% |
| D) Bank Interest (Term Loan) | 0.94 | 0.76 | 0.55 | 0.34 | 0.13 |
| ii) Interest On Working Capital | 0.22 | 0.22 | 0.22 | 0.22 | 0.22 |
| E) Salary to Staff | 3.78 | 4.73 | 5.81 | 6.51 | 7.81 |
| F) Selling \& Adm Expenses Exp. | 0.54 | 0.63 | 0.71 | 0.79 | 0.88 |
|  |  |  |  |  |  |
| TOTAL (D+E) | 5.47 | 6.34 | 7.29 | 7.86 | 9.04 |
|  |  |  |  |  |  |
| H) NET PROFIT | 1.41 | 2.30 | 3.08 | 4.38 | 5.14 |
|  | 5.2\% | 7.3\% | 8.7\% | 11.1\% | 11.7\% |
| I) Taxation | - | - | - | - | 0.51 |
|  |  |  |  |  |  |
| J) PROFIT (After Tax) | 1.41 | 2.30 | 3.08 | 4.38 | 4.63 |
|  |  |  |  |  |  |
|  |  |  |  |  |  |



| Raw Material Consumed |  | Capacity | Rate per Kg |
| :--- | ---: | ---: | ---: | Amount (Rs.)


| COMPUTATION OF SALE |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Particulars | I | II | III | IV | V |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Op Stock | - | 975.00 | 1,050.00 | 1,125.00 | 1,200.00 |
|  |  |  |  |  |  |
| Production | 29,250.00 | 31,500.00 | 33,750.00 | 36,000.00 | 38,250.00 |
|  |  |  |  |  |  |
|  | 29,250.00 | 32,475.00 | 34,800.00 | 37,125.00 | 39,450.00 |
| Less : Closing Stock(10 Days) | 975.00 | 1,050.00 | 1,125.00 | 1,200.00 | 1,275.00 |
|  |  |  |  |  |  |
| Net Sale | 28,275.00 | 31,425.00 | 33,675.00 | 35,925.00 | 38,175.00 |
|  |  |  |  |  |  |
| Sale Price per 1 Kg packet | 95.00 | 100.00 | 105.00 | 110.00 | 115.00 |
|  |  |  |  |  |  |
| Sale (in Lacs) | 26.86 | 31.43 | 35.36 | 39.52 | 43.90 |


| COMPUTATION OF CLOSING | KING C |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| PARTICULARS | I | II | III | IV | v |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Finished Goods |  |  |  |  |  |
| (15 Days requirement) | 0.79 | 0.89 | 1.00 | 1.12 | 1.25 |
| Raw Material |  |  |  |  |  |
| (30 Days requirement) | 0.97 | 1.10 | 1.25 | 1.40 | 1.57 |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Closing Stock | 1.75 | 2.00 | 2.25 | 2.53 | 2.81 |


| COMPUTATION OF WORKING CAPITAL REQUIREMENT |  |  |  |
| :--- | ---: | ---: | ---: |
|  |  |  |  |
| Particulars | Amount | Margin(10\%) | Net |
|  |  |  | Amount |
| Stock in Hand | 1.75 |  |  |
| Less: |  |  |  |
| Sundry Creditors | 0.48 |  |  |
| Paid Stock | $\mathbf{1 . 2 7}$ |  | $\mathbf{0 . 1 3}$ |
|  |  |  | $\mathbf{1 . 1 4}$ |
| Sundry Debtors | 1.79 |  | 0.18 |
| Working Capital Requirement |  |  | 1.61 |
|  |  |  | $\mathbf{2 . 7 5}$ |
| Margin |  |  | 0.31 |
|  |  |  | $\mathbf{2 . 7 5}$ |
| MPBF |  |  | $\mathbf{2 . 0 0}$ |
| Working Capital Demand |  |  |  |


| BREAK UP OF LABOUR |  |  |  |  |
| :--- | :--- | :--- | :--- | ---: |
|  |  |  |  |  |
| Particulars |  | Wages | No of | Total |
|  |  | Per Month | Employees | Salary |
| Supervisor |  | $14,000.00$ | 1 | $14,000.00$ |
| Plant Operator |  | 12,000000 | 1 | $12,000.00$ |
| Unskilled Worker |  | 10,00000 |  | 1 |
| Helper |  | $8,000.00$ | 1 | 8,0000000 |
| Security Guard |  | $6,000.00$ |  | 1 |
|  |  |  |  | $6,000.00$ |
|  |  |  |  | $50,000.00$ |
| Add: 5\% Fringe Benefit |  |  |  | $2,500.00$ |
| Total Labour Cost Per Month |  |  |  | $52,500.00$ |
| Total Labour Cost for the year ( In Rs. Lakhs) |  |  | 5.30 |  |


| BREAK UP OF SALARY |  |  |  |  |
| :--- | :--- | :---: | :---: | :---: |
|  |  |  |  |  |
| Particulars |  | Salary | No of | Total |
|  |  | Per Month | Employees | Salary |
| Manager |  | $12,000.00$ | 1 | $12,000.00$ |
| Accountant cum store keeper |  | $10,000.00$ | 1 | $10,000.00$ |
| Sales |  | $8,000.00$ | 1 | $8,000.00$ |
| Total Salary Per Month |  |  |  | $30,000.00$ |
|  |  |  |  |  |
| Add: 5\% Fringe Benefit |  |  |  | $1,500.00$ |
| Total Salary for the month |  |  |  | $31,500.00$ |
|  |  |  |  |  |
| Total Salary for the year ( In Rs. Lakhs) |  |  | 3.78 |  |



| REPAYMENT SCHEDULE OF TERM LOAN |  |  |  |  |  | 11.0\% |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Year | Particulars | Amount | Addition | Total | Interest | Repayment | Cl Balance |
| I | Opening Balance |  |  |  |  |  |  |
|  | Ist Quarter | - | 8.62 | 8.62 | 0.24 | - | 8.62 |
|  | Iind Quarter | 8.62 | - | 8.62 | 0.24 | - | 8.62 |
|  | IIIrd Quarter | 8.62 | - | 8.62 | 0.24 | 0.48 | 8.14 |
|  | Ivth Quarter | 8.14 | - | 8.14 | 0.22 | 0.48 | 7.66 |
|  |  |  |  |  | 0.94 | 0.96 |  |
| II | Opening Balance |  |  |  |  |  |  |
|  | Ist Quarter | 7.66 | - | 7.66 | 0.21 | 0.48 | 7.18 |
|  | Iind Quarter | 7.18 | - | 7.18 | 0.20 | 0.48 | 6.70 |
|  | IIIrd Quarter | 6.70 | - | 6.70 | 0.18 | 0.48 | 6.23 |
|  | Ivth Quarter | 6.23 |  | 6.23 | 0.17 | 0.48 | 5.75 |
|  |  |  |  |  | 0.76 | 1.92 |  |
| III | Opening Balance |  |  |  |  |  |  |
|  | Ist Quarter | 5.75 | - | 5.75 | 0.16 | 0.48 | 5.27 |
|  | Iind Quarter | 5.27 | - | 5.27 | 0.14 | 0.48 | 4.79 |
|  | IIIrd Quarter | 4.79 | - | 4.79 | 0.13 | 0.48 | 4.31 |
|  | Ivth Quarter | 4.31 |  | 4.31 | 0.12 | 0.48 | 3.83 |
|  |  |  |  |  | 0.55 | 1.92 |  |
| IV | Opening Balance |  |  |  |  |  |  |
|  | Ist Quarter | 3.83 | - | 3.83 | 0.11 | 0.48 | 3.35 |
|  | Iind Quarter | 3.35 | - | 3.35 | 0.09 | 0.48 | 2.87 |
|  | IIIrd Quarter | 2.87 | - | 2.87 | 0.08 | 0.48 | 2.39 |
|  | Ivth Quarter | 2.39 |  | 2.39 | 0.07 | 0.48 | 1.92 |
|  |  |  |  |  | 0.34 | 1.92 |  |
| V | Opening Balance |  |  |  |  |  |  |
|  | Ist Quarter | 1.92 | - | 1.92 | 0.05 | 0.48 | 1.44 |
|  | Iind Quarter | 1.44 | - | 1.44 | 0.04 | 0.48 | 0.96 |
|  | IIIrd Quarter | 0.96 | - | 0.96 | 0.03 | 0.48 | 0.48 |
|  | Ivth Quarter | 0.48 |  | 0.48 | 0.01 | 0.48 | 0.00 |
|  |  |  |  |  | 0.13 | 1.92 |  |


| Door to Door Period | 60 | Months |
| :--- | ---: | :--- |
| Moratorium Period | 6 | Months |
| Repayment Period | 54 | Months |



|  |  |  |  |
| :---: | :---: | :---: | :---: |
| COMPUTATION OF ELECTRICITY |  |  |  |
| (A) POWER CONNECTION |  |  |  |
|  |  |  |  |
| Total Working Hour per day | Hours | 8 |  |
| Electric Load Required | HP | 20 |  |
| Load Factor |  | 0.7460 |  |
| Electricity Charges | per unit | 7.50 |  |
| Total Working Days |  | 300 |  |
| Electricity Charges |  |  | 2,68,560.00 |
|  |  |  |  |
| Add : Minimim Charges (@ 10\%) |  |  |  |
|  |  |  |  |
|  |  |  |  |
| (B) DG set |  |  |  |
| No. of Working Days |  | 300 | days |
| No of Working Hours |  | 0.3 | Hour per day |
| Total no of Hour |  | 90 |  |
| Diesel Consumption per Hour |  | 8 |  |
| Total Consumption of Diesel |  | 720 |  |
| Cost of Diesel |  | 65.00 | Rs. / Ltr |
| Total cost of Diesel |  | 0.47 |  |
| Add : Lube Cost @15\% |  | 0.07 |  |
| Total |  | 0.54 |  |
|  |  |  |  |
| Total cost of Power \& Fuel at 100\% |  |  | 3.22 |
|  |  |  |  |
| Year | Capacity |  | Amount |
|  |  |  | (in Lacs) |
|  |  |  |  |
| I | 65\% |  | 2.10 |
| II | 70\% |  | 2.26 |
| III | 75\% |  | 2.42 |
| IV | 80\% |  | 2.58 |
| V | 85\% |  | 2.74 |

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