

proper ventilation, removal of cokes fumes etc. are to be maintained as per FPO guidelines.

Recipe for Final Product

	Soup	Ketchup	Sauch
Tomato Juice(Hot)	2.5Kg	10 Kg	10 Kg
Onion (Chopped)	20gm	118gm	100gm
Garlic (chopped)	2gm	10gm	10gm
Headless Clove	1gm	5gm	4gm
Small Cardamom	1gm	2gm	1gm
Black Pepper	1gm	2gm	1gm
Cuminseed	1gm	2gm	1gm
Mace	1gm	1gm	1gm
Cinnamon	1gm	5gm	4gm
Sugar	200gm	583gm	748gm
Salt	20gm	92gm	110gm
Red Chilli Powder	2gm	2gm	5gm
Glacial Acetic Acid	4ml	23ml	20ml
Sodium Benzoate	0.85gm	3.7gm	4.29gm
Final Batch Weight	1kg	4.2kg	4.85kg

Production Capacity (per annum)

Tomato Juice	24000kg
Tomato Puree	24000kg
Tomato Ketchup	60000kg

Total : Rs. 48,72,000

Motive Power 25 K.W.

Water : 10KI/Day

Energy Conservation

The following steps may be taken for the conservation of energy :

1. Machinery and equipment parts, which are revolving and reciprocating should be properly lubricated from time to time with suitable lubricant oil.
2. Layout of the unit should be in such a way that no back tracking of material is there.
3. All electric switches may be turned off, when not required.
4. The entire transmission belt will be tightened before starting the work wherever applicable.
5. As far as possible solar energy and day light will be used keeping all the other lights off.
6. As far as possible inductive load of motor will be reduced and high power factor be used with the aid of capacitors of appropriate sizes.

FINANCIAL ASPECTS

i) Land and Building

Land and building	300 sq. m.
Covered Area	200 sq.m.

ii) Machinery and Equipment