v)	Peon / Watchman	2
vi)	Sweeper	1

(b) Technical

i)	Food Technologist	1
ii)	Supervisor	2
iii)	Foreman / Mechanic	2
iv)	Skilled Worker / Boiler man	6
v)	Helper	10

(ii) Raw Material

Description	Qty.
Tomatoes	25000 kg
Sugar	1000 kg
Common Salt	500 kg
Spices, garlic, ginger etc.	L.S.
Colour	L.S.
Sodium benzoate	10 kg
Glass bottle (1kg. capacity)	6000
Glass bottle (500 gm cap.)	6000
Crown	12000
Plastic caps	12000
Label straps	12000
Corrugated box	1200
Breakage of bottles , Caps etc.	L.S.
Cleaning powder	L.S.
Miscellaneous	

MACHINERY UTILIZATION

In case of tomato products, the bottleneck operation is preparation of tomato juice. Efforts should be made that all machinery and equipments are properly serviced at regular intervals for maximum utilization of machines as the process involves some manual operations also. It is expected that during first year machinery utilization will be 70% with 85% during second year to be followed by 100% in subsequent years.

2. Turn-over (per month)

Assuming 50% product of Tomato Juice from the raw tomato, the juice produced is 12,500kg out of which 2000 kg. Juice is sold in the form of Tomato Juice and 2500 kg. tomato juice to form 2000 kg. of