



Detailed Project Report for Establishing Common Incubation Facility for Dairy Processing, Fruits & Vegetables processing

Submitted to
Ministry of Food Processing Industries
PM-FME

Submitted by

12.2020



S.No		Details of Host Institute
1	Name of the Host Institute	
2	Institute Head	
3	Email id and contact number	
4	Government/Private	
5	If Private the percentage contribution for establishing the common incubation Facility?	
6	Registration Details (for private agency)	
7	Name of the Mentor Institute	
8	Incubation Center applied for (which processing line)	
9	Building and space available for the proposed incubation facility	
10	Whether the space available for incubatee /startups in the proposed building	
11	If Yes, give the details If No, propose the plan	
12	Existing facility for the proposed common incubation center	
12	If Yes , address the gap	
13	Activities carried out currently	
14	List of existing equipment available for the proposed incubation center	

15	Does the host institute requires upgradation of the existing facility	
16	If Yes , address the gap	Flooring has to be made according to FSSAI standards. Electrical and plumbing works has to done to facilitate functioning of incubation centre
17	If upgradation required, cost required for the same	
18	Is food testing facility available at the host institute	
19	If No, mention the equipments required with cost	
20	List out the GMP / GHP Practices to be followed in the proposed incubation center.	
21	Measures to be adopted for human / food safety	
22	Expertise in the relevant processing	
23	Modality to fix the external agency to run the common incubation centre	
24	Modalities for fixing commercial charges to run the facility	
25	Suitability of the proposed facility for processing other commodities	

26	Will the host institute provide water, electricity to run the common incubation facility	
27	Annual Maintenance Plan for the machineries installed at incubation centre	
28	Expected number of entrepreneurs to be benefitted through common incubation facility per year	400 – Milk 200 – Milk Based Product

30. Justification for the proposed facility at the Host Institute (Modify as per the proposal)
(Raw material, nearness to market, expected demand)

Milk production is a very important part of the agricultural economy in the state of Punjab. Milk production in Punjab is increasing throughout the year in spite of decrease in bovine and ovine population. The reason being is that government is taking much more emphasis on the breed improvement of dairy animals with this advancement DAHD operating 18 central livestock organizations and allied institutions. The milk production was increased from 3.22 million tonnes to 10.01 million tonnes from 1980-81 to 2013-14 with a growth rate of 3.48 per cent per annum. The % share of Punjab in the central pool was decreasing over the years. The capability of Bathinda dairy cooperative to accomplish its full productive potential is affected by the availability and quality of extension services being delivered to the farmers apart from the mobilization of its resources and economic growth. Therefore, to encourage farmers to adopt dairy as an entrepreneur, a technically advanced incubation center is necessary to avail common services for the farmer entrepreneurs.

31. Map of the Host Institute showing accessibility for transport and market

32. Plan for upgrading/setting the proposed facility

(Details of space available, machineries required with cost and capacity)

- i. Land required for setting the proposed plant : 6600 sq.ft
- ii. Approximate cost: 275.25 lakhs

Cost break up for machineries for proposed processing line as expressed by FPOs

A.The possible processing lines that can be established for common incubation facility is given below with the details and cost of machineries required for processing Dairy, Fruits & Vegetables:

Cost for Dairy processing and Fruits & Vegetables processing					
S.No	Crop Processing Line	Machineries required for processing	Qty	Cost in Lakhs*	Capacity
1	Milk Pasteurization (Market Milk Section)				
		Modular Milk Pasteurizer provided with balance	1000 L/hr	25	1
		Homogenizer	1000 L/hr	8.5	1
		Cream Separator	250 kg/hr	7.5	1
		Liquid Milk Packaging Machines	500 L/ hr	12.5	1
		Sub-total		53.5	
2	Fat rich Dairy Products Section				
		Butter Churner	100 kg/h	8.0	1

		Ghee Kettle Double Jacketed operated with steam	200 kg/h	4.5	1
		Butter Packaging Machine		7.5	1
	Accessories for dairy processing	Cold Room	1	10.0	1
		Storage racks	5	1.00	1
		Refrigerator	3	0.75	2
		Lactometer, Gerber apparatus, Utensils, storage containers		10	
			Sub-Total	41.75	
3	Primary Processing of Fruits & Vegetables				
		Washing- bubble washing, roller washing with slant conveyer belt or jet washing mechanism/ washing tub with conveyor roller system	500 Kg/hr	10	1
		Curing facility	500kg	3	1
		Precooling	250Kg/h	4	1
		Size Grader	250 Kg/h	5	1
		Cold storage 5 deg C	1000kg	5	1
		Multifunctional Vegetable Cutters	300-500/h cap	5	1
			Sub-total	32.00	
4	Juice & Beverages Processing Section				

		Fruit pulper cum finisher	200 Kg/h	4	
		Hellicolloidal juice extractor	500 Kg/h	10	
		Raw juice collection tank	200 l	1.5	
		Raw juice screw transfer pump for automatic delivery	100l/h	5	
		Blending Tank with agitator	200 l	6	
		Homogenizer	200 ltr/h	1	
		Tube in tube filter for automatic delivery	200 ltr/h	1	
		Processed juice collection tank	200 l	1.5	
		Processed juice transfer pump	100l/h	10	
		Tubular pasteurizer with all accessories and fittings	200 l/h	10	
		PET bottle rinsing / washing machine	100 bottles/min	2	
		Piston filler with capping provision	100 l/h	5	
		Cooling tank	500 l	3	
		Labelling and printing system	100 bottles/min	5	
			Sub- Total	65	
5	Paste Making Section				
		Ginger washer	50kg/ batch	3	1

		Ginger slicer	100kg/ batch	4	1
		Garlik clove seperator	200kg/hr	2	1
		Garlic peeler	40 kg/hr	2	1
		Ginger garlic paste pulverizer	100kg/hr	3	1
		Pouch packaging machine -band sealer	100/hr	2	1
		Onion Detopper	500 Kg/h	5	1
		Onion Grader	1.5 ton/h	2	1
		Onion slicer	200 Kg/h	2	1
		Chilli destalking machine	200 Kg/h	5	1
		Blancher	200 Kg/h	3	1
		Pouch / Spout Packaging machine for different capacities	100-500 pouches/h	15	1
		Sub-Total		48	
6	Food Testing Facilities			25	
7	Accessories	Stove, cutter, spoons, utensils, storage racks, work tables		10	
		Grand Total		275.25	

B.Waste Management/ By- Product Utilisation

C. Waste Disposal

Whether the host institute has Effluent treatment / Solid Waste management facility ?				
1	If yes, the same can be utilized for waste management of the proposed incubation center?			
2	If No, Propose the plan for waste management from the incubation center.			

Summary of the cost break up

S.No	Processing lines	Approx. cost (in lakhs)
1	Milk Pasteurization Section	53.5
2	Fat rich dairy products section Accessories for dairy processing	41.75
3	Primary Processing of fruits & Vegetables	32.00
4	Juice & Beverage Processing Section	65.00
5	Paste Making Section	48.00
6	Food testing facilities	25
7	Accessories	10
	Total	275.25

33.Can the facility be utilized to process other crops. If so, list out the allied crops that can be processed at the centre

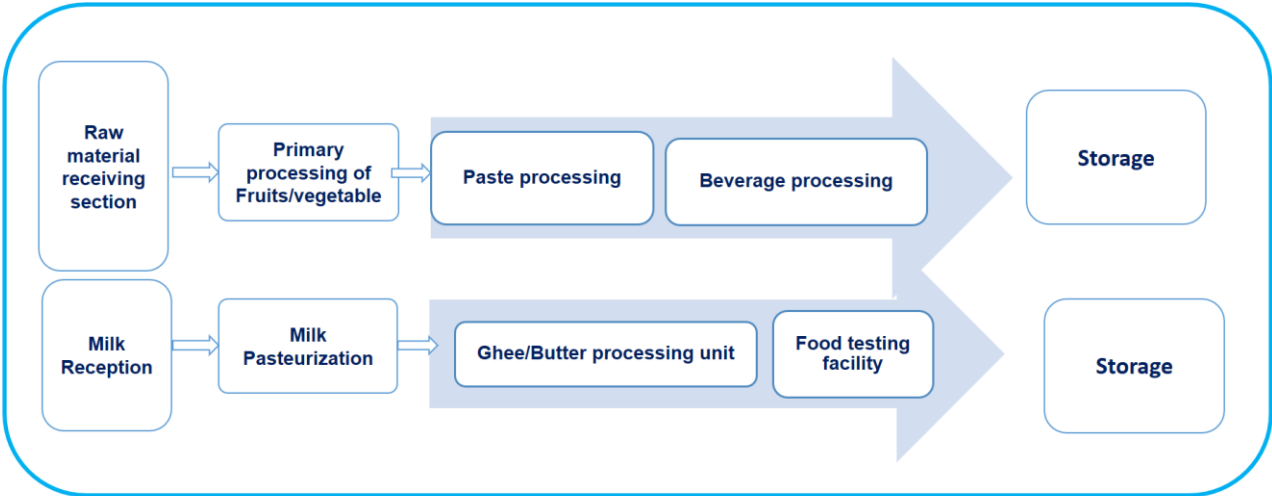
34. Feasibility report for commercially running the Common incubation facility

(To be provided by Host Institute)

- a. Business plan for running the common incubation center
- b. Minimum 5 years of operating plan should be provided
- c. Man power requirement
- d. Minimum operational hours/ days per year
- e. Operational cost involved (water, electricity, raw material cost, fuel charges, salary, etc.,)
- f. Fixation of utility charges
- g. Details of the agency identified to run the proposed incubation facility
- h. Tripartite agreement format to be signed by private agency, state level nodal agency and the Host Institute

35. Layout for the proposed facility

Incubation centre Plant Layout



36. Recommendation of SNA with Signature

37. Signature of the Head of the SLTI/ Host Institute with Designation.