

PROJECT PROFILE ON BEE KEEPING & HONEY PROCESSING UNIT

1. INTRODUCTION

Bee keeping is practiced on specific lines and heavily extracted with art billing bees and gubs are destroying threw combs. Bees are accommodated in artificial leaves, where they live comfortably with in easy reach of the beekeeper for examination and extraction of surplus lovely, after keeping of sufficient lovely in the combs for the bees. Beekeeping is an essential activity, which is predominant during the months from March- May. For Beekeeping, Italian Bees are mostly available everywhere in India.

The best-known primary products of beekeeping are honey and wax. The products are consumed in the state. Traditionally honey is considered the major beekeeping product. Wax has played a considerable role in only a few parts of the world and propolis is even less known. However, with increasing knowledge about beekeeping and an awareness of the beneficial aspects of many bee products, the use and demand for other products is increasing. The inclusion of natural bee products in cosmetics, medicines and foods has improved consumer appeal. While such appeal is not always based on scientific evidence, more and more studies confirm at least some of the traditionally claimed benefits of primary bee products.

2. MARKET DEMAND

Bee's Honey is natural, un-refined food consumed as much in fresh or canned state. It is readily assimilated and is more acceptable to the stomach, particularly in the case of ailing persons and infants, than cane sugar. It is an antiseptic, is applied to wounds, and burns with beneficial results. Honey collection and its marketing in India are still not fully organized. The Govt. of India has exclusively reserved honey industry on small scale. There is very good export potential for good quality and original honey obtained from Bee's comb.

Honey is commonly consumed in its unprocessed state, I e ., liquid, crystallized or in the comb. In these forms, it is taken as medicine, eaten as food or incorporated as an ingredient in various food recipes. There is considerable demand for the honey and other products. If the processed honey and other products will pack properly ,the products can be exported . Out side the thousands of home made recipes in each cultural tradition, honey is largely used on a small scale as well as at an industrial level in baked products, confectionary, candy, marmalades, jams, spreads, breakfast cerals, beverages, milk products and many preserved products.

PRODUCTION TARGETS

Basis of estimation: 300 Working Days in a Year
 Single Shift basis
 8 hours per shift

	Ginned Cotton
Quantity (Kg)	75000
Value (Rs)	3000000

3. MANUFACTURING PROCESS

The preparation of good quality honey starts or bee yard. The bee should be produced in seperate honey super, and not in combs used for rearing brood is filtered.It also darkens the honey.Moisture content is the major factor which determines the keeping quality of honey. The optimum humidity for maintaining a 17.8% moisture content in honey is about 60%.The processed honey filtered under pressure. Honey should be stored in dry places as it readily absorbs moisture.

Uncapping is the first real step of honey processing. It consists of the removal of the thin wax layer that seals the honey cells. The wax caps can be sliced off with a sharp, thin, long knife or special knives heated by steam or electricity. Honey frame processing proceeds, after a manual 2 frame model to motorized units extracting more than 12 deep supers at a time. More commonly, 24 to 72 frame radial extractors are used for commercial enterprises.

The extraction temperature should not exceed more than 30 C. Extracted, cleaned or purified honey is ready to be consumed directly or to be included into other products. But processing technology does not end other techniques are employed to prepare a product of uniform, constant and agreeable appearance, or to prevent the only possible storage problem fermentation.

4. QUALITY CONTROL STANDARDS

Quality of the product must be as per according to Beaurro of Indian standards.

5. LAND & BUILDING

1.	Covered area	Sq. Ft.	200
2.	Uncovered area	Sq. Ft.	300
3.	Total area	Sq. Ft.	000
4.	Whether constructed or Rented		Rented
5.	If constructed, constructed value	Rs	N.A.
6.	If Rented, Rental value (per month)	Rs	1000

6. MACHINERY AND EQUIPMENT

S.N	Description	Qty.	Value (Rs.)
1.	Honey Boxes	100	260000
2.	Thermostastic control blower	1	
3.	Heating Equipments	1	
4.	Weighing Balance	1	
5.	Blender & Tanks etc.	1	
6.	Hand Tools & Utencils	1	
7.	Furniture	1	
8.	Sales Tax, Freight & Insurance etc.		26000
	Total		286000

7. RAW MATERIAL (PER MONTH)

S.N	Particulars	Quantity (Kg)	Value (Rs)
1.	Miscellaneous Consumables	L.S.	5000
2.	Packaging Material		25000
		Total	30000

8. STAFF & LABOUR (PER MONTH)

S.N	Particulars	Qty	Rate	Value (Rs)
A	Administrative and Supervisory			
(i)	Manager	1	3000	3000
(ii)	Peon/ Chowkidar	1	2000	2000
B	Technical (Skilled-Unskilled)			
(i)	Skilled Worker	1	3000	3000
(ii)	Unskilled Worker	2	2000	4000
	Sub-Total			13000
	Plus perquisites @ 30% of salaries			3900
	TOTAL			16900

9. OTHER EXPENSES (PER MONTH)

1.	Rent of Land & Building	1000
2.	Electricity Charges	2000
3.	Fuel Exp.	0
4.	Advertisement & Travelling	1000
5.	Transport	2000
6.	Consumable & stores etc.	1000
7.	Potage expenses/ telephones	1000
8.	Stationery	1000
9.	Repairs & Maintenance's	1000
	Total	10000

10. WORKING CAPITAL (FOR ONE MONTH)

SL.NO.	DESCRIPTION	AMOUNT(RS)
1	Raw material	30000
2	Salaries & Wages	16900
3	Other Expenses	10000
	Total	56900

11. TOTAL CAPITAL INVESTMENT

Building & Other Civil Works	-
Machinery & Equipment	286000
Working capital for one month	56900
Total	342900

12. COST OF PRODUCTION (PER ANNUM)

Total recurring cost per year	682800
Depreciation on machinery & equipment	29000
Interest on total investment @ 10%	30000
Total	741800

13. SALES PROCEEDS (PER ANNUM)

S.N.	Item	Qty (Kg)	Value (Rs.)
1.	Purified Honey	45000	1350000
2.	Wax	L.S.	150000
	Total		1500000

14. PROFITABILITY (BEFORE INCOME TAX)

1.	Annual Gross Profit	817200
2.	% of Profit on Sales	54.48%
3.	Break Even Analysis	
3.1	Annual Fixed Cost	322800
3.2	Annual Sales	1500000
3.3	Annual Variable Cost	360000
3.4	Break Even Point	28.32%

Break-Even Analysis

(% of Total Production envisaged)

$$\frac{\text{Annual fixed cost} \times 100}{\text{Annual sales} - \text{Annual variable costs}} = \%$$

15. Manufactures/ Suppliers of Machinery

1.	Be Sen Berry & Co. 65/11, Rohtak Road, Delhi-5.
2.	Gardners Corporation 6, Doctors Lane, Near Gol Market, New Delhi.
3.	Raylon Metal Works, 293, Bellasis Road, Mumbai
4.	Huma Traders Near Shajanabad Thana, Bhopal

16. Suppliers of Raw Materials

From Local grocery mandi of the area.

17. IMPLEMENTATION PERIOD

Proposed Project can commence production with in 6-8 weeks after sanction and first disbursement of term loan.

18. ASSUMPTION FOR GENERATING PROJECT PROFITABILITY

1	Number of Working Days in a year	300 Days
2	Number of Shifts in a day	1 One
3	Hours in a Shift	8 hours
4	Plant Capacity	Consider on Average production capacities of plant & number of boxes kept in the area.

5	Raw material Estimates	Based upon product Mix
6	Raw Material Availability	All Forest prominent districts
7	Depreciation	Straight Line Method
8	Manpower	According to project Requirement
9	Rent estimate	On the basis of current market prize of the area.
10	Potential Area of Marketing the products	Ayurvedic & Confectionary industries situated in and around the district / state.
11	If project is funded, term loan would be	60-80% of Total investment
12	Moratorium Period	6- 12 months
13	Repayment Period	5-7 years
14	Project may be established under	PMEGP (GOI) / Tribal Self Employment Scheme (NSTFDC) or Rani Durgawati Scheme of MP