Noodles, Vermicelli, Macaroni and Spaghetti Production Business.

Start a Profitable Pasta Product Manufacturing Industry
Introduction

Macaroni is a traditional food product that is formed by the use of dough, which is made by the use of flour, water, and eggs after which it is formed into different shapes. It can be simply put that macaroni is a dry pasta. Lastly, a curved macaroni is mostly referred to as elbow macaroni, which is popular among young children.

Many macaroni and noodle products are being used in precooked frozen dinners of macaroni and cheese, macaroni and spaghetti and meat sauce, tuna and noodles and many others. Some what the some preparation techniques are used for freezing are used for canning.
**Spaghetti** is long, thin pasta. Spaghetti with meatballs in marinara sauce is an Italian restaurant classic.

Spaghetti is a popular Italian pasta, often served with a tomato sauce sometimes called spaghetti sauce. The Italian word *spago* means string, and *spaghetti* is the plural of *spago* — a description of what spaghetti looks like. Spaghetti straps are very thin shoulder straps found on dresses and summery tops.
Spaghetti is generally served with some type of sauce; the sauce and the type of spaghetti are usually matched based on consistency and ease of eating. Northern Italian cooking uses less tomato sauce, garlic and herbs. In Northern Italy white sauce is more common. However Italian cuisine is best identified by individual regions. In Southern Italy more complex variations include spaghetti paired with fresh vegetables, olives, capers or seafood.
Vermicelli is a type of fine pasta that is similar to spaghetti. The pasta features long rounded pasta strands that tend to be slightly thinner than spaghetti and somewhat thicker than angel hair pasta. In Italian, vermicelli literally means "little worms" and reflects the pasta's distinctive worm-like shape.

In India and other countries of the Indian Subcontinent, wheat vermicelli is known by various local names such as sev in Gujarati, shavige in Kannada, sevalu or semiya in Telugu, and semiya in Tamil and Malayalam.
Vermicelli is made out of maida that is ground from very hard wheat. It is simply maida, water, and a little salt. Vermicelli is a popular instant food product. It falls under the category of extruded product and is made from wheat flour. At times tapioca or soya bean or groundnut flour is also added. Thus, it is rich in proteins and liked by people from all walks of life, irrespective of age.

India celebrates more festival than other countries. These festivals are chiefly religious, secular and social. The festivals are therefore an intimate part of our religious as well as secular life. They are at the same time related to some ancient religious length, to the cycle of reasons, and to the community's need of change, release and economic well-seeing.
Noodles were traditionally served in a hot or cold seasonal broth whilst pasta had a sauce added. Nowadays, though, fusion cuisine is offering all sorts of exciting new ways to prepare noodles.
Market Outlook

Noodles

Noodles market in India is one of the fastest growing globally driven by steady economic growth and rise in disposable income of consumers. Rapid urbanization and a large young population are also helping Noodles market to grow further. Dried and Instant Noodles is the leading category in the Noodles market with Convenience Stores being the leading distribution channel.

Urbanization, rising income levels, working couples, interstate migration and changing lifestyle of young India are key drivers for the noodles market. The product was positioned as meal which is filling and can be prepared in just a few minutes, thus offering both convenience and time saving.
Noodles are value-added processed food items from flour. In addition, the product occupies 45% market share in the processed cereal products in India. According to the output and constitute, this is the largest segment in this sector of the processed food market. Generally, this item is more popular in the northern parts of our country. The product is an extruded product made of tapioca flour and maida. They are long thread-like of 0.22 to 0.4 mm. thickness.
Trends in Indian noodle market

- Traditional flavors still dominate: Masala, chicken and tomato are most popular flavors in the market.

- Addressing rural market: Noodles are primarily consumed in urban India and to expand this market companies have introduced small sized and low cost products to address the demand of rural market. The success of this effort is still to be seen.

- Huge Rural market: rural India where close to 60% of Indian population resides is a huge consumption market virtually unpenetrated by any player. Low cost products with appropriate marketing can open up this huge market.
Some of the major reasons for its popularity are:

- Increasing population of the country.
- Rapid industrialization in the country.
- Increasing purchasing capacity of the people.
- The durability of the product.
- The changing eating habit of the population.
- Increasing preference for ready to eat food because of the increasing numbers of working couples etc.
Vermicelli:

*Five main features of vermicelli make it a highly demanded product in the market:*

- Ready to eat
- Easy to prepare
- Nutritious
- Tasty and
- Low Cost
It is one of the most preferred ready to cook item in both Indian and foreign markets. With the rapid urbanization and growth of the economy, the demand of healthy and easy to prepare food products has reached sky high. This makes the vermicelli making business an ideal business opportunity to grab on as the demand for the same is in a highly growing trend. During Ramzan, the demand reaches at the top as kheer made of vermicelli is consumed all on a daily basis after daylong fasting. However, in compare to the other foreign countries, the consumption rate of vermicelli is comparatively low, thus there is a huge opportunity to grow and capture the market.
Urbanization has changed the lifestyles of not only urbanites but even of semi-urban and rural areas. This along with increase in the purchasing power of people has fuelled demand for many fast food or instant food items and vermicelli is one such product. With the addition of groundnut or soya bean or tapioca flour, it also becomes a nutritive product and thus even health conscious people prefer it. Thus vermicelli has, become a very popular instant food. Variety since last few years and its demand is steadily growing. There are some established brands but the market is very large and growing. A small-scale unit can compete with these brands in the local market on the price front because of low overheads, less transportation costs and reasonable advertisement budget. Proper and adequate placement of product and thrust on publicity at the point of sales would also be crucial.
Pasta Product Market:

The global market for pasta can be classified into spaghetti, macaroni, and noodles. It can also be bifurcated into fresh and dried pasta. While the former is prepared from simple dough of eggs and flour, the latter is made from finely ground semolina flour and water, sans egg mostly. Fresh pasta has a comparatively shorter shelf life than dried pasta and hence it is more expensive. Dried pasta generates accounts for a dominant share vis-à-vis sales in the global market for pasta. The overall global pasta market is expected to grow moderately in the upcoming years. Global Pasta Market is projected to witness at the CAGR of 5.85% and it is projected to reach USD 32.78 Billion during the period of 2017 to 2023.
The global pasta market is being driven by a number of favorable factors. The changing preferences of the consumers, resulting from the western influences and urbanization in the developing regions, have contributed to the market growth. Further, as a result of hectic lifestyle, the consumers prefer easy-to-make food products. Since, pasta is a healthy carbohydrate-rich food and convenient to prepare, the demand for different types of pasta products such as fusilli, macaroni and vermicelli, has been on a surge. Moreover, manufacturers are introducing product innovations such as gluten-free pasta, organic pasta and vegan pasta to attract a larger consumer-base.
Geography-wise, the global market for pasta has been segmented into Asia Pacific, Europe, North America, and the Rest of the World. Among them, Europe accounts for maximum percentage share in terms of consumption and North America comes next. Markets in China and India, emerging economies whose growth rate has surpassed that of all other countries in the world, have proved to be tough ones to crack. Per capita sales of pasta is low in India and China on account of lesser priced regional staples such as rice and noodles. Besides the lack of affordability and cultural preferences, the abundant availability of pasta is another factor hobbling the growth of the Asian markets. Going forward, however, tables might likely turn due to rising per capita income in emerging economies, particularly India and China. This, coupled with rising urbanization, is anticipated to push substantial growth in the near future.
The spaghetti segment is projected to register the higher growth rate (5.77%) during the forecast period of 2017 to 2023.

Change in consumer lifestyle, increasing disposable income, increase in health awareness, and rise in demand for convenience food and consumption will a positive impact on the market during the forecast period. Packaged foods are convenient to carry, store, and use. Thus, all these factors together will drive the market.
### Pasta Products

#### Demand: Past and Future

<table>
<thead>
<tr>
<th>Year</th>
<th>(In '000 Metric Tonne)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990-91</td>
<td>46.00</td>
</tr>
<tr>
<td>2000-01</td>
<td>115.00</td>
</tr>
<tr>
<td>2001-02</td>
<td>125.90</td>
</tr>
<tr>
<td>2002-03</td>
<td>136.60</td>
</tr>
<tr>
<td>2003-04</td>
<td>148.20</td>
</tr>
<tr>
<td>2004-05</td>
<td>160.45</td>
</tr>
<tr>
<td>2005-06</td>
<td>173.40</td>
</tr>
<tr>
<td>2006-07</td>
<td>187.00</td>
</tr>
<tr>
<td>2007-08</td>
<td>201.15</td>
</tr>
<tr>
<td>2008-09</td>
<td>216.00</td>
</tr>
<tr>
<td>2009-10</td>
<td>231.60</td>
</tr>
<tr>
<td>2010-11</td>
<td>247.80</td>
</tr>
<tr>
<td>2011-12</td>
<td>265.00</td>
</tr>
<tr>
<td>2012-13</td>
<td>282.76</td>
</tr>
<tr>
<td>2013-14</td>
<td>301.70</td>
</tr>
<tr>
<td>2014-15</td>
<td>322.00</td>
</tr>
<tr>
<td>2015-16</td>
<td>347.76</td>
</tr>
<tr>
<td>2016-17</td>
<td>375.58</td>
</tr>
<tr>
<td>2017-18</td>
<td>405.63</td>
</tr>
<tr>
<td>2018-19</td>
<td>438.08</td>
</tr>
<tr>
<td>2019-20</td>
<td>473.12</td>
</tr>
<tr>
<td>2024-25</td>
<td>711.42</td>
</tr>
</tbody>
</table>
The primary factors catalyzing the growth of the pasta market in India include rising urbanization, changing lifestyles and surging demand for ready-to-eat products. In addition to this, the market is also influenced by an increasing women employment rate coupled with rising disposable incomes.

Further, the health-conscious consumers are demanding food products with healthier ingredients, which has led to a rise in the demand for pasta made with whole-wheat and quinoa. Some of the other forces that have been proactive in maintaining the market growth are longer shelf-life and ease of preparation.

Looking forward, the market value is projected to reach US$ 709.1 Million by 2023, registering a CAGR of 16.2% during 2018-2023.
Machinery Photographs

Pulling and Cutting Machine

Mixer

www.entrepreneurindia.co
Single Screw Extruder (Matched with One Set of Mold)
<table>
<thead>
<tr>
<th>Particulars</th>
<th>Existing</th>
<th>Proposed</th>
<th>Total</th>
<th>Particulars</th>
<th>Existing</th>
<th>Proposed</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Land &amp; Site Development Exp.</td>
<td>0.00</td>
<td>182.50</td>
<td>182.50</td>
<td>Capital</td>
<td>0.00</td>
<td>148.92</td>
<td>148.92</td>
</tr>
<tr>
<td>Buildings</td>
<td>0.00</td>
<td>121.00</td>
<td>121.00</td>
<td>Share Premium</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Plant &amp; Machineries</td>
<td>0.00</td>
<td>128.13</td>
<td>128.13</td>
<td>Capital</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Motor Vehicles</td>
<td>0.00</td>
<td>8.00</td>
<td>8.00</td>
<td>Reserves &amp; Surplus</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Office Automation Equipments</td>
<td>0.00</td>
<td>44.50</td>
<td>44.50</td>
<td>Cash Subsidy</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Technical Knowhow Fees &amp; Exp.</td>
<td>0.00</td>
<td>10.00</td>
<td>10.00</td>
<td>Internal Cash Accruals</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Franchise &amp; Other Deposits</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
<td>Borrowings</td>
<td>0.00</td>
<td>446.75</td>
<td>446.75</td>
</tr>
<tr>
<td>Preliminary &amp; Pre-operative Exp.</td>
<td>0.00</td>
<td>5.00</td>
<td>5.00</td>
<td>Debentures / Bonds</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Provision for Contingencies</td>
<td>0.00</td>
<td>12.00</td>
<td>12.00</td>
<td>Unsecured Loans/Deposits</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
</tr>
<tr>
<td>Margin Money - Working Capital</td>
<td>0.00</td>
<td>84.54</td>
<td>84.54</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>0.00</td>
<td>595.66</td>
<td>595.66</td>
<td>TOTAL</td>
<td>0.00</td>
<td>595.66</td>
<td>595.66</td>
</tr>
</tbody>
</table>
## Project at a Glance

<table>
<thead>
<tr>
<th>Year</th>
<th>Annualised Book Value</th>
<th>Debt to Dividend</th>
<th>Retained Earnings</th>
<th>Payout</th>
<th>Probable Market Price</th>
<th>P/E Ratio</th>
<th>Yield Price/Book Value</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>EPS Per Share</td>
<td>CEPS Per Share</td>
<td>Per Share</td>
<td>Per Share</td>
<td>%</td>
<td>%</td>
<td>No.of Times</td>
</tr>
<tr>
<td>1-2</td>
<td>6.03 16.0 24.00 0.00</td>
<td>8.67 25.1 18.00 0.00</td>
<td>100.00 6.03 0.00</td>
<td>6.03 1.00</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2-3</td>
<td>9.14 37.3 12.00 0.00</td>
<td>11.45 52.4 6.00 0.00</td>
<td>100.00 15.09 0.00</td>
<td>15.09 1.00</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-4</td>
<td>12.18 70.3 0.00 0.00</td>
<td>14.20 4 0.00 0.00</td>
<td>100.00 17.86 0.00</td>
<td>17.86 1.00</td>
<td>0.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Project at a Glance

<table>
<thead>
<tr>
<th>Year</th>
<th>D. S. C. R.</th>
<th>Debt / Equity as Deposits</th>
<th>Total Net Worth</th>
<th>Return on Net Worth</th>
<th>Profitability Ratio</th>
<th>Asset Turnover Ratio</th>
<th>Current Ratio</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Individual (Number of times)</td>
<td>Cumulative (Number of times)</td>
<td>Overall</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Initial</td>
<td>3.00</td>
<td>3.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-2</td>
<td>1.29</td>
<td>1.29</td>
<td>1.50</td>
<td>1.50</td>
<td>2.51</td>
<td>18.79 %</td>
<td>9.39 %</td>
</tr>
<tr>
<td>2-3</td>
<td>1.63</td>
<td>1.45</td>
<td>0.72</td>
<td>0.72</td>
<td>1.46</td>
<td>20.70 %</td>
<td>12.65 %</td>
</tr>
<tr>
<td>3-4</td>
<td>2.04</td>
<td>1.63</td>
<td>2.03</td>
<td>0.32</td>
<td>0.32</td>
<td>0.89</td>
<td>14.95 %</td>
</tr>
<tr>
<td>4-5</td>
<td>2.52</td>
<td>1.82</td>
<td>0.11</td>
<td>0.11</td>
<td>0.57</td>
<td>22.84 %</td>
<td>16.57 %</td>
</tr>
<tr>
<td>5-6</td>
<td>3.08</td>
<td>2.03</td>
<td>0.00</td>
<td>0.00</td>
<td>0.38</td>
<td>23.39 %</td>
<td>17.71 %</td>
</tr>
</tbody>
</table>
## Project at a Glance

<table>
<thead>
<tr>
<th>BEP</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEP</strong> - Maximum Utilisation Year</td>
<td>5</td>
</tr>
<tr>
<td>Cash BEP (% of Installed Capacity)</td>
<td>55.80%</td>
</tr>
<tr>
<td>Total BEP (% of Installed Capacity)</td>
<td>58.00%</td>
</tr>
</tbody>
</table>

### IRR, PAYBACK and FACR

| Internal Rate of Return .. ( In %age ) | 27.76% |
| Payback Period of the Project is ( In Years ) | 2 Years 3 Months |
| Fixed Assets Coverage Ratio ( No. of times ) | 6.531 |
Major Queries/Questions Answered in the Report?

1. What is Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing industry?

2. How has the Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing industry performed so far and how will it perform in the coming years?

3. What is the Project Feasibility of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Plant?

4. What are the requirements of Working Capital for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?
5. What is the structure of the Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business and who are the key/major players?

6. What is the total project cost for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

7. What are the operating costs for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

8. What are the machinery and equipment requirements for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?
9. Who are the Suppliers and Manufacturers of Plant & Machinery for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

10. What are the requirements of raw material for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

11. Who are the Suppliers and Manufacturers of Raw materials for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

12. What is the Manufacturing Process of Macaroni, Spaghetti, Vermicelli and Noodles?
13. What is the total size of land required for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

14. What will be the income and expenditures for Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

15. What are the Projected Balance Sheets of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

16. What are the requirement of utilities and overheads for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

17. What is the Built up Area Requirement and cost for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?
18. What are the Personnel (Manpower) Requirements for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

19. What are Statistics of Import & Export for Macaroni, Spaghetti, Vermicelli and Noodles?

20. What is the time required to break-even of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

21. What is the Break-Even Analysis of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

22. What are the Project financials of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?
23. What are the Profitability Ratios of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Project?

24. What is the Sensitivity Analysis-Price/Volume of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

25. What are the Projected Pay-Back Period and IRR of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

26. What is the Process Flow Sheet Diagram of Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing project?
27. What are the Market Opportunities for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing plant?

28. What is the Market Study and Assessment for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?

29. What is the Plant Layout for setting up Macaroni, Spaghetti, Vermicelli and Noodles Manufacturing Business?
Table of Contents of the Project Report
1. **PROJECT LOCATION**
1.1. CITY PROFILE & GEOTECHNICAL SITE CHARACTERIZATION
1.1.1. General
1.1.2. Physical Characteristics
1.1.3. Map
1.1.4. Climate & Rainfall
1.1.5. Culture & Attitudes
1.1.6. Transportation and Communications
1.1.7. Economy & Industry

2. **INTRODUCTION**
2.1. MACARONI
2.2. SPAGHETTI
2.3. VERMICELLI
2.4. NOODLES

3. **PROPERTIES**
3.1. MACARONI
3.2. SPAGHETTI
3.3. VERMICELLI
3.4. NOODLES

4. **USES**
4.1. MACARONI
4.2. SPAGHETTI
4.3. VERMICELLI
4.4. NOODLES
5. NUTRITIONAL VALUES OF PRODUCT
5.1. MACARONI
5.2. SPAGHETTI
5.3. VERMICELLI
5.4. NOODLES

6. NOODLES FLAVOURS & VARIETY

7. B.I.S. SPECIFICATION
7.1. IS 1485:1993 - MACARONI, SPAGHETTI, VERMICELLI AND EGG NOODLES - SPECIFICATION (SECOND REVISION)

8. TYPES OF NOODLE

9. TYPES OF PASTA NOODLES

10. MARKET SURVEY
10.1. INDIA, A MARKET FOR WORLD FOOD INDUSTRY TO GROW
10.2. THE INDIAN RETAIL INDUSTRY
10.3. PASTA PRODUCTS
10.4. THE FUTURE OF THE PASTA MARKET IN INDIA
10.5. GLOBAL PASTA MARKET: TRENDS AND OPPORTUNITIES
10.6. GLOBAL PASTA MARKET: REGIONAL OUTLOOK
10.7. INSTANT NOODLE MARKET IN INDIA
10.8. TRENDS IN INDIAN NOODLE MARKET
10.9. KEY PLAYERS IN INDIAN NOODLE MARKET
10.10. OPPORTUNITIES IN INDIAN NOODLE MARKET
10.11. VERMICELLI
11. **FINANCIALS & COMPARISON OF MAJOR INDIAN PLAYERS/COMPANIES**

11.1. **ABOUT FINANCIAL STATEMENTS OF CMIE DATABASE**
11.2. **PROFITS & APPROPRIATIONS**
11.3. **TOTAL LIABILITIES**
11.4. **TOTAL ASSETS**
11.5. **NET CASH FLOW FROM OPERATING ACTIVITIES**
11.6. **SECTION – I**
   11.6.1. Name of Company with Contact Details
   11.6.2. Name of Director(S)
   11.6.3. Plant Capacity
   11.6.4. Location of Plant
   11.6.5. Name of Raw Material(S) Consumed With Quantity & Cost
11.7. **SECTION – II**
   11.7.1. Assets
   11.7.2. Cash Flow
   11.7.3. Cost as % Ge of Sales
   11.7.4. Forex Transaction
   11.7.5. Growth in Assets & Liabilities
   11.7.6. Growth in Income & Expenditure
   11.7.7. Income & Expenditure
   11.7.8. Liabilities
   11.7.9. Liquidity Ratios
   11.7.10. Profitability Ratio
   11.7.11. Profits
   11.7.12. Return Ratios
   11.7.13. Structure of Assets & Liabilities (%)
   11.7.14. Working Capital & Turnover Ratios
12. EXPORT & IMPORT STATISTICS DATA OF INDIA
12.1. EXPORT STATISTICS DATA FOR MACARONI
12.2. IMPORT STATISTICS DATA FOR MACARONI
12.3. EXPORT STATISTICS DATA FOR INSTANT NOODLE
12.4. IMPORT STATISTICS DATA FOR INSTANT NOODLE
12.5. EXPORT STATISTICS DATA FOR VERMICELLI
12.6. IMPORT STATISTICS DATA FOR VERMICELLI

13. PRESENT MANUFACTURERS

14. FOOD EXTRUSION
14.1. RHEOLOGICAL PROPERTIES OF THE FOOD
14.2. OPERATING CHARACTERISTICS

15. TYPES OF EXTRUDER
15.1. SINGLE-SCREW EXTRUDERS
15.2. TWIN-SCREW EXTRUDERS

16. MANUFACTURING PROCESS
16.1. MACARONI
16.2. SAPGHETTI
16.3. VERMICELLI
16.4. INSTANT NOODLES
16.5. NOODLES
16.6. TASTEMAKER

17. PROCESS FLOW DIAGRAM
17.1. MACARONI
17.2. SAPGHETTI
17.3. VERMICELLI
17.4. INSTANT NOODLES
17.5. NOODLES
17.6. TASTEMAKER

18. MACHINERY AND MACHINE IMPROVEMENTS

19. FACTORS TO BE CONSIDER DURING PACKAGING
19.1. PACKAGING ELEMENTS

20. GOOD MANUFACTURING PRACTICES (GMPS)

21. SUPPLIERS OF RAW MATERIAL

22. SUPPLIERS OF PLANT & MACHINERY

23. PHOTOGRAPHS/IMAGES FOR REFERENCE
23.1. PRODUCT PHOTOGRAPH
23.2. MACHINERY PHOTOGRAPH
23.3. RAW MATERIAL PHOTOGRAPH

24. PLANT LAYOUT

25. QUOTATION OF PLANT, MACHINERY AND EQUIPMENTS FROM SUPPLIER
Project Financials

- Project at a Glance
- Assumptions for Profitability workings
- Plant Economics
- Production Schedule
- Land & Building

Factory Land & Building
Site Development Expenses

Annexure
• Plant & Machinery.................................................................5
  Indigenous Machineries
  Other Machineries (Miscellaneous, Laboratory etc.)
• Other Fixed Assets...............................................................6
  Furniture & Fixtures
  Pre-operative and Preliminary Expenses
  Technical Knowhow
  Provision of Contingencies
• Working Capital Requirement Per Month..............................7
  Raw Material
  Packing Material
  Lab & ETP Chemical Cost
  Consumable Store
• Overheads Required Per Month and Per Annum.........................8
  Utilities & Overheads (Power, Water and Fuel Expenses etc.)
  Royalty and Other Charges
  Selling and Distribution Expenses

• Salary and Wages ..............................................................................9

• Turnover Per Annum ........................................................................10

• Share Capital....................................................................................11
  Equity Capital
  Preference Share Capital
• Annexure 1 :: Cost of Project and Means of Finance

• Annexure 2 :: Profitability and Net Cash Accruals
  - Revenue/Income/Realisation
  - Expenses/Cost of Products/Services/Items
  - Gross Profit
  - Financial Charges
  - Total Cost of Sales
  - Net Profit After Taxes
  - Net Cash Accruals
• Annexure 3 :: Assessment of Working Capital requirements

- Current Assets
- Gross Working Capital
- Current Liabilities
- Net Working Capital
- Working Note for Calculation of Work-in-process

• Annexure 4 :: Sources and Disposition of Funds
• Annexure 5 :: Projected Balance Sheets
  - ROI (Average of Fixed Assets)
  - RONW (Average of Share Capital)
  - ROI (Average of Total Assets)

• Annexure 6 :: Profitability Ratios
  - D.S.C.R
  - Earnings Per Share (EPS)
  - Debt Equity Ratio
Annexure 7 :: Break-Even Analysis

- Variable Cost & Expenses
- Semi-Variable/Semi-Fixed Expenses
- Profit Volume Ratio (PVR)
- Fixed Expenses / Cost
- B.E.P
Annexure 8 to 11 :: Sensitivity Analysis-Price/Volume

- Resultant N.P.B.T
- Resultant D.S.C.R
- Resultant PV Ratio
- Resultant DER
- Resultant ROI
- Resultant BEP
• Annexure 12 :: Shareholding Pattern and Stake Status
  ▪ Equity Capital
  ▪ Preference Share Capital
• Annexure 13 :: Quantitative Details-Output/Sales/Stocks
  ▪ Determined Capacity P.A of Products/Services
  ▪ Achievable Efficiency/Yield % of Products/Services/Items
  ▪ Net Usable Load/Capacity of Products/Services/Items
  ▪ Expected Sales/ Revenue/ Income of Products/ Services/ Items
• Annexure 14 :: Product wise Domestic Sales Realisation

• Annexure 15 :: Total Raw Material Cost

• Annexure 16 :: Raw Material Cost per unit

• Annexure 17 :: Total Lab & ETP Chemical Cost

• Annexure 18 :: Consumables, Store etc.

• Annexure 19 :: Packing Material Cost

• Annexure 20 :: Packing Material Cost Per Unit
• Annexure 21 :: Employees Expenses
• Annexure 22 :: Fuel Expenses
• Annexure 23 :: Power/Electricity Expenses
• Annexure 24 :: Royalty & Other Charges
• Annexure 25 :: Repairs & Maintenance Expenses
• Annexure 26 :: Other Manufacturing Expenses
• Annexure 27 :: Administration Expenses
• Annexure 28 :: Selling Expenses
• Annexure 29 :: Depreciation Charges – as per Books (Total)
• Annexure 30 :: Depreciation Charges – as per Books (P & M)
• Annexure 31 :: Depreciation Charges - as per IT Act WDV (Total)
• Annexure 32 :: Depreciation Charges - as per IT Act WDV (P & M)
• Annexure 33 :: Interest and Repayment - Term Loans
• Annexure 34 :: Tax on Profits
• Annexure 35 :: Projected Pay-Back Period and IRR
Reasons for Buying our Report:

• This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, market potential of the product and reasons for investing in the product.

• This report provides vital information on the product like it’s characteristics and segmentation.

• This report helps you market and place the product correctly by identifying the target customer group of the product.

www.entrepreneurindia.co
• This report helps you understand the viability of the project by disclosing details like machinery required, project costs and snapshot of other project financials

• The report provides a glimpse of government regulations applicable on the industry

• The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions

www.entrepreneurindia.co
Our Approach:

• Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years.

• The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players.

• We use reliable sources of information and databases. And information from such sources is processed by us and included in the report.
The report titled “Market Survey cum Detailed Techno Economic Feasibility Report on Macaroni, Spaghetti, Vermicelli and Noodles.” provides an insight into Macaroni, Spaghetti, Vermicelli and Noodles market in India with focus on uses and applications, Manufacturing Process, Process Flow Sheets, Plant Layout and Project Financials of Macaroni, Spaghetti, Vermicelli and Noodles project. The report assesses the market sizing and growth of the Indian Macaroni, Spaghetti, Vermicelli and Noodles Industry. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product:
• Good Present/Future Demand
• Export-Import Market Potential
• Raw Material & Manpower Availability
• Project Costs and Payback Period

We at NPCS, through our reliable expertise in the project consultancy and market research field, have demystified the situation by putting forward the emerging business opportunity in the Macaroni, Spaghetti, Vermicelli and Noodles sector in India along with its business prospects. Through this report we have identified Macaroni, Spaghetti, Vermicelli and Noodles project as a lucrative investment avenue.
Food Processing Sector, Processed Food Industry, Production and Processing of Foods, Food Processing Industry, Food Production, Snack Food Production, Foods Manufacturing Industry, Profitable Food Processing Business Ideas, How to Start a Food Processing Unit In India, Food Processing Business, Most Profitable Food Processing Projects, How to Start Food Processing Industry, How to Start a Food Manufacturing Business, Small Scale Food Processing Projects, Food Business Ideas in India, Food Processing Unit Project Report, Food Processing Projects Pdf, Most Profitable Food Processing Business Ideas, Food Processing Unit, Profitable Food Business Ideas & Opportunities, Project Report on Noodles Manufacturing Industry, Detailed Project Report on Noodles Manufacturing, Project Report on Vermicelli Production, Pre-Investment Feasibility Study on Vermicelli Production, Techno-Economic feasibility study on Vermicelli Production, Feasibility report on Macaroni Production, Free Project Profile on Macaroni Production, Project profile on Macaroni Production, Download free project profile on Vermicelli Production
Niir Project Consultancy Services (NPCS) can provide Detailed Project Report on Noodles, Vermicelli, Macaroni and Spaghetti Production Business. Start a Profitable Pasta Product Manufacturing Industry

See more

https://goo.gl/YSupoK
https://goo.gl/eFG6dz
https://goo.gl/Zxybbj

www.entrepreneurindia.co
Visit us at

www.entrepreneurindia.co
Take a look at Niir Project Consultancy Services on #Street View
https://goo.gl/VstWkd

Locate us on Google Maps
https://goo.gl/maps/BKkUtq9gevT2
Our inexhaustible Client list includes public-sector companies, Corporate Houses, Government undertaking, individual entrepreneurs, NRI, Foreign investors, non-profit organizations and educational institutions from all parts of the World. The list is just a glimpse of our esteemed & satisfied Clients.

Click here to take a look
https://goo.gl/G3lCjV
Free Instant Online Project Identification and Selection Service

Our Team has simplified the process for you by providing a "Free Instant Online Project Identification & Selection" search facility to identify projects based on multiple search parameters related to project costs namely: Plant & Machinery Cost, Total Capital Investment, Cost of the project, Rate of Return% (ROR) and Break Even Point % (BEP). You can sort the projects on the basis of mentioned pointers and identify a suitable project matching your investment requisites......Read more
Download Complete List of Project Reports:

- Detailed Project Reports

NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our Market Survey cum Detailed Techno Economic Feasibility Report provides an insight of market in India. The report assesses the market sizing and growth of the Industry. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.
And before diversifying/venturing into any product, they wish to study the following aspects of the identified product:

- Good Present/Future Demand
- Export-Import Market Potential
- Raw Material & Manpower Availability
- Project Costs and Payback Period

The detailed project report covers all aspect of business, from analyzing the market, confirming availability of various necessities such as Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue, Plant Economics, Production Schedule,
Working Capital Requirement, uses and applications, Plant Layout, Project Financials, Process Flow Sheet, Cost of Project, Projected Balance Sheets, Profitability Ratios, Break Even Analysis. The DPR (Detailed Project Report) is formulated by highly accomplished and experienced consultants and the market research and analysis are supported by a panel of experts and digitalized data bank.

We at NPCS, through our reliable expertise in the project consultancy and market research field, have demystified the situation by putting forward the emerging business opportunity in India along with its business prospects......Read more
Contact us

NIIR PROJECT CONSULTANCY SERVICES
106-E, Kamla Nagar, Opp. Spark Mall,
New Delhi-110007, India.

Email: npcs.ei@gmail.com, info@entrepreneurindia.co
Tel: +91-11-23843955, 23845654, 23845886, 8800733955
Mobile: +91-9811043595
Fax: +91-11-23845886

Website: www.entrepreneurindia.co, www.niir.org

Take a look at NIIR PROJECT CONSULTANCY SERVICES on #StreetView

https://goo.gl/VstWkd
NIIR PROJECT CONSULTANCY SERVICES

An ISO 9001:2015 Company

www.entrepreneurindia.co
Who are we?

- One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services

- We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients’ in India & abroad
We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.
We bring deep, functional expertise, but are known for our holistic perspective: we capture value across boundaries and between the silos of any organization. We have proven a multiplier effect from optimizing the sum of the parts, not just the individual pieces. We actively encourage a culture of innovation, which facilitates the development of new technologies and ensures a high quality product.
What do we offer?

- Project Identification
- Detailed Project Reports/Pre-feasibility Reports
- Market Research Reports
- Business Plan
- Technology Books and Directory
- Industry Trend
- Databases on CD-ROM
- Laboratory Testing Services
- Turnkey Project Consultancy/Solutions
- Entrepreneur India (An Industrial Monthly Journal)
How are we different?

- We have two decades long experience in project consultancy and market research field
- We empower our customers with the prerequisite know-how to take sound business decisions
- We help catalyze business growth by providing distinctive and profound market analysis
- We serve a wide array of customers, from individual entrepreneurs to Corporations and Foreign Investors
- We use authentic & reliable sources to ensure business precision
Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation
Contact us

NIIR PROJECT CONSULTANCY SERVICES

106-E, Kamla Nagar, Opp. Spark Mall,
New Delhi-110007, India.

Email: npcs.ei@gmail.com, info@entrepreneurindia.co

Tel: +91-11-23843955, 23845654, 23845886, 8800733955

Mobile: +91-9811043595

Fax: +91-11-23845886

Website: www.entrepreneurindia.co, www.niir.org

Take a look at NIIR PROJECT CONSULTANCY SERVICES on #StreetView

https://goo.gl/VstWkd
Follow us

- https://www.linkedin.com/company/niir-project-consultancy-services
- https://www.facebook.com/NIIR.ORG
- https://www.youtube.com/user/NIIRproject
- https://plus.google.com/+EntrepreneurIndiaNewDelhi
- https://twitter.com/npcs_in
- https://www.pinterest.com/npcsindia/
For more information, visit us at:

www.niir.org
www.entrepreneurindia.co