BUSINESS PLAN

INCOME GENERATING ACTIVITY-Achar Chutney/Pickle Making

by

Lakshmi Narayan - Self Help Group





SHG/CIG Name	::	Lakshmi Narayan
VFDS Name		Badal
Range	::	Rey
Division		Nurpur

Prepared Under-

Project for Improvement of Himachal Pradesh Forest Ecosystems
Management & Livelihoods (JICA Assisted)

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1. Introduction

Achar /Pickles are very important ingredient of dining table across the globe and more often used in the Asia Pacific region . A wide range of variety is used in achar/pickle and varies from region to region depending upon the locally available raw material ,taste and food habit of the people.

The most lucrative aspect of the pickle making business is that it can be started as per the financial capacity of the group and later on at any given time when the financial portfolio of the SHG improves the business can be scaled up to any level. Once your product and Its taste is liked by the customers the business will flourish like anything. However, the SHG has considered different aspects very carefully before getting into this IGA (income generation activity). The SHG has therefore crafted a detailed business plan according to its investment capacity, marketing & promotional strategy and the detailed action plan will be discussed hereunder:

2. Description of SHG/CIG

SHG/CIG Name	::	Lakshmi Narayan
VFDS	::	Badal
Range	::	Rey
Division	::	Nurpur
Village	::	Badal
Block	::	Fatehpur
District	::	Kangra
Total No. of Members in SHG	::	21-Females
Date of formation	::	2-11-2022
Bank a/c No.	::	50075846056 IFSC-KACE0000052
Bank Details	::	The Kangra Central Co-Op. Bank Ltd.
SHG/CIG Monthly Saving	::	20/-
Total saving	::	3,520/-
Total inter-loaning	::	/-
Cash Credit Limit	::	/-
Re payment Status	::	/-
Interestrate	::	1%
	VFDS Range Division Village Block District Total No. of Members in SHG Date of formation Bank a/c No. Bank Details SHG/CIG Monthly Saving Total saving Total inter-loaning Cash Credit Limit Re payment Status	VFDS Range Division Village Block District Total No. of Members in SHG Date of formation Bank a/c No. Bank Details SHG/CIG Monthly Saving Total saving Total inter-loaning Cash Credit Limit Re payment Status

3. Beneficiaries Detail:

3.	Beneficiaries .	Detail:		<u> </u>	<u> </u>	T T T T T T T T T T T T T T T T T T T
Sr. No	Name (Smt.)	Father / Husband Name (Sh.)	Age	Category	Income Source	Address
1	Mamta devi	Kuldeep singh	42	Gen	Agriculture	VPO Luthiyal Tehsil Fatehpur Distt. Kangra HP
2	Rekha Devi	Rakesh singh	40	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
3	Monika	Sanjeev Kumar	35	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
4	Mamta	Manjeet Singh	33	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
5	Reena devi	Satishb Kumar	39	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
6	Indu Bala	Ranjeev singh	41	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
7	Jyoti	Rahul	29	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
8	Anjana Devi	Davinder Singh	43	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
9	Raksha Devi	Ramesh Kumar	43	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
10	Sapna	Kewal Singh	38	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
11	Reena Kumari	Gagan Singh	44	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
12	Neelam Kumari	Jameet Singh	52	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
13	Chanchlo Devi	Jagdish Singh	55	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
14	Seema devi	Santosh Kumar	39	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
15	Beena Devi	Ashok Kumar	46	Gen		VPO LuthiyalTehsil Fatehpur Distt.

						Kangra HP
16	Sandesh Kumari	Khemadi Ram	58	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
17	Manju Bala	Sunil Singh	34	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
18	Reeta Kumari	Rakesh Kumar	39	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
19	Reeta Devi	Balwant Singh	48	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
20	Satya Devi	Thakur das	57	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP
21	Reena Devi	Balbir singh	41	Gen	Agriculture	VPO LuthiyalTehsil Fatehpur Distt. Kangra HP

4. Geographical details of the Village

1	Distance from the District HQ	::	67Km
2	Distance from Main Road	::	4Km
3	Name of local market & distance	::	Nurpur 15Km
4	Name of main market &distance	::	Nurpur 15Km
5	Name of main cities& distance	::	Kangra 70Km & Pathankot 36 km
6	Name of main cities where product will	::	Kangra 70Km & Pathankot 36 km
	Be sold/marketed		

5. Selection of raw material and market potential

The members of SHG after detailed discussion and thoughtful process were of the consensus that this IGA of achar chutney/pickle making will be e suitable for them. People consume different pickles with meal and it serve as taste enhancer. Pickles are also used as toppings for food such as sandwiches, hamburgers, hotdogs, parathas and pulav etc.

Mango and lemon pickles are the most popular variety across the globe. Here particularly in this SHG we will focus mainly on the locally and easily available raw materials such as garlic, ginger, Gal-Gal (hill lemon), lingad, mango, lemon, mushroom, green chillies, fish, chicken and mutton etc.

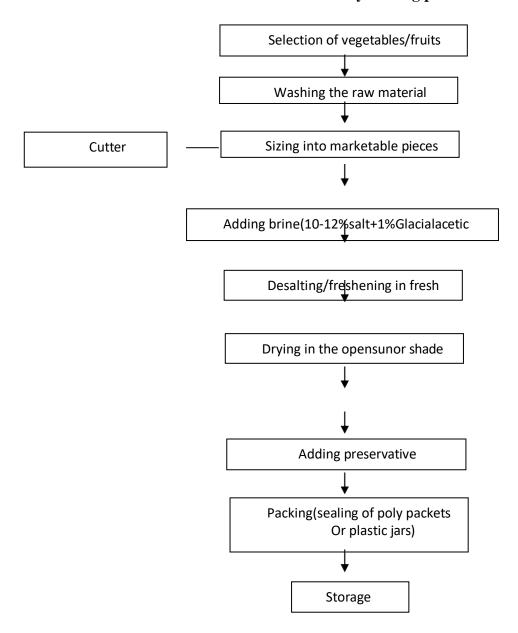
The pickle market is highly fragmented because of the presence of several large and small vendors and the competition is on the basis of factors such as price, quality, innovation, reputation, service, distribution and promotion to grab lion share in the market. Pickle making is an ideal business on the small scale and mainly for the housewives and otherwomenworkforce.InthiscaseitwasfeltwhenthesellersofpicklesfromRey and Kangra can sell their pickles in command area then this SHG can do it more vigorously and briskly and compete with such outsider.

6. Achar chutney/pickle making business plan

Before starting any IGA (Income generation activity) it is very essential to craft a customized business plan with detailed and structured discussion. The business plan helps to get the clear conception of investment, operational activities, marketing and net income/return. The scope of scale up the business is also envisaged clearly and in addition it helps in arranging finance from the banks. It is advisable to have market survey prior to returning upon the business and plus point is that the group members of this SHG are well aware of the market study. Primarily the SHG studied the demand for the specific type of pickles in their area and mainly the local market was kept as target. The members of SHG has shortlisted the IGA a carefully by making the study of nearby markets and the taste of the people at large and have seen potential to venture upon this activity as IGA.

Most of the raw material is locally available and lingad is naturally growing fern spp. free of cost in the nearby moist areas and nullahas. People of the small town ships around this group has inherent liking towards this lingad pickle which otherwise is not available in the open markets.

Flow chart of the Achar chutney making process



7. Achar chutney/pickle making business compliance

Pickle is a food item therefore different regulations of the state government need to be followed. Since the IGA is being taken up initially on small scale therefore these legal issues will be address locally by the SHG members by obtaining a food handling license from the local authorities. The business is being operated from home therefore the tax regulations for self-employed groups will be taken care as per the rules.

8. DifferenttypesofAachar/pickles

As discussed in earlier chapter mostly the locally and easily available raw material for pickle making will be used. Pickles are of numerous tastes and flavours whereas, the SHG will focus mainly on the traditional and more commonly used pickle in the area and market for which this SHG intends to cater for. Once the business of the SHG picks up the demand driven quality pickle will be prepared and customized as per the taste of the customers.

Some of the most popular and commonly used pickles are mango, bamboo shoot, mushroom, garlic, ginger, lingad, fish and chicken etc. Sometimes the mixed pickles such as garlic - arbi (Ghindyali) mango - green chillies, mix veg. etc. will also be prepared as per the taste and demand of the targeted customers.

9. SWOT Analysis

Strength—

- Activity is being already done by some SHG members
- Raw material easily available
- Manufacturing process is simple
- Proper packing and easy to transport
- Product shelf life is long
- Home made, lower cost

Weakness—

- Effect of temperature, humidity ,moisture on manufacturing process/product.
- Highly labuor-intensive work.
- Compete with other old and well-known products

Opportunity—

- There are good opportunities of profits as product cost is lower than other same categories products
- High demand in—Shops—Fastfoodstalls—Retailers—Wholesalers— Canteen—Restaurants—Chefsandcooks—Housewives
- There are opportunities of expansion with production at a larger scale.
- Daily/weekly consumption and consume by all buyers in all seasons

Threats/Risks—

- Effect of temperature, moisture at time of manufacturing and packaging particularly in winter and rainy season.
- Suddenly increase in price of raw material
- Competitive market

10. Achar chutney/Pickle making equipments

The requirement of equipment or machinery basically depends upon our mode of operation and size of the plan. In this case the SHG will start initially on small and manageable scale. Therefore, the appliances and accessories used in kitchen are enough to meet the demand apart from this some of the machinery will have to be purchased to make the plan viable and therefore some of the basic equipments will also be included for procurement which will help the SHG to scale of its activities at larger level. The following equipments will be procured initially to start the plan:

	A.CAPITALCOST				
Sr.No.	Equipment	Approximately cost			
1.	Grinder machine	25000			
2.	Vegetable dehydrator	10000			
3.	Cooking arrangement (commercial Gas cylinder with chullah)	7000			
4.	Weighing scale(2no.'s)	3000			
5.	Packaging/sealing unit	5000			
	Total	50000			

Sr.	Utensils	Quantity	Unitprice	Total amount		
No.						
1.	Pattila	4	2000	8000		
2.	Cardboard	4	200	800		
3.	Knife	10	100	1000		
	Total					
	Total capital cost					

11. Achar chutney pickle making raw material

The detail of raw material will depend upon the essential availability of different fruits, vegetables and non veg. articles. However, the main raw material will remain mango, ginger, garlic, chilli, lingad, fish, mutton, mushroom, gal-gal, lemon, pear, apricot etc. In addition to these different spices, salt, cooking oil, vinegar etc. will be procured. Apart from this packaging material such as plastic jars, pouches, labels and cartons will be procured. As per the market demand the packaging will be done in 500 g, 1 kg and 2 kg containers/pouches.

In addition to this SHG will hire a spacious room which will be use for operational activities, temporary storage and the command area being in village. The rent per month is presumed to be Rs. 3000 per month. Electricity and water charges have been estimated Rs. 1000 per month. The cost of fruits and vegetables on an average have been estimated at the Rs. 50 per kg and keeping in view the manpower available at our disposal at least 200 kg of achar will be produced in one week and it amounts to be 800 kg in one month. Accordingly, therefore recurring cost for 800kg of achar is calculated as under:

	B.RECURRINGCOST					
Sr. No.	Particulars	Unit	Quantity	Unitcost	Total amount	
1.	Room rent	Per month	1	1200	1200	
2.	Water&electricity charges	Per month	1	1000	1000	
3.	Raw material	kg	1200	100	120000	
4.	Spices etc.	kg	65	150	9750	
5.	Sarson(mustard)oil	kg	60	150	9000	
6.	Packaging material	kg	18	100	1800	
7.	Transportation charges	month	L/S	4000	4000	
8.	Clinical gloves, head coverand aprons etc.	month	L/S	2000	2000	
	Totalrecurring cost					

Note: The group members will do the work themselves and therefore labour cost has not been included and the members will manage between them the working schedule to be followed.

12. Cost of production (monthly)

Sr.No.	Particulars	Amount
1.	Total recurring cost	148750
2.	10% depreciation monthly on capital cost	498
	(59800)	
	Total	149248

Average income monthly by way of sale of achar/pickle

Sr.	Particulars	Quantity	Cost	Amount
No.				
1.	Sale of pickles	1200 kg	200/Rs	240000

13. Cost benefit analysis (monthly)

Sr.	Particulars	Amount
No.		
1.	Total recurring cost	148750
2.	Total sale amount	240000
3.	Net profit	91250
4.	Distribution of net profit	 Out of total sale of Rs. 240000 in 1st month three lakh rupees will be kept for further investment in IGA The remaining out of total sale will be kept as emergency fund in the SHG accountforthe1stmonth

14. Fund flow arrangement in the SHG

	Sr.	Particulars	Total	Project	SHG
			amount	contribut ion	contribut ion
0					
	•				
1.		Total capital cost	59800	44850	14950
2.		Total recurring cost	148750	0	148750
3.		Training/ capacity	28000	28000	
		building, skill			
		Up gradation			
Total			236550	72850	163700

Note:i)Capital cost- 75% capital cost will be borne by the project and 25%by the SHG

- ii) Recurring cost-to be borne by the SHG
- iii) Training and capacity building/skill upgradation to be borne by the project

15. Training capacity building skill up gradation

The cost of training/ capacity building and skill up-gradation will entirely bone by the project. These are some of the areas which are proposed to be taken care of under this component:

- i) Cost effective procurement of raw material
- ii) Quality control
- iii) Packaging and marketing practices
- iv) Financial management and resource mobilization

16. Other sources of income

Other sources of income can also be explored by the SHG such as grinding mango, amla, pulses, wheat, maize, etc. of the villagers and the local people in the vicinity. It will be additionality in the IGA and later on the same can be scaled up.

17. Monitoring method

- Social Audit Committee of the VFDS will monitor the progress and performance of the IGA and suggest corrective action if needed to ensure operation of the unit as per projection.
- SHG should also review the progress and performance of the IGA of each member and suggest corrective action if needed to ensure operation of the unit as per projection.

Some key indicators for the monitoring are as:

- Size of the group
- Fund management
- Investment
- Income generation
- Quality of product



VFDS-Badal Self Help Crowp-> Luxmi Marayan



Moni Ka President



Reena Secretary



Beena Devi Treasurer



Chanchlo Devi Member



Seema Devi Member



Sapna Devi Member



Suclesh Kumari Member



Manju Bala Member



Neelam Deri



Mamta Devi Member



Rekha Devi Member

Resolution cum Group Consensus Form It is decided in the general house meeting of the group Lakehmi Narayan held on 12-6-2023 at Badal that our group will undertake the Pickle making as livelihood income generation activity Under the project for implementation of Hilmachal Pradesh forest ecosystem Management and livelihood (JICA assisted). Mari KA Reema Kumeri Signature of Group Secretary Signature of Group President Pardhan . Ward No. 3 Secretary Ward No. 3 President VFDS Bades

