

# BUSINESS PLAN

INCOME GENERATING ACTIVITY – Pickle Making

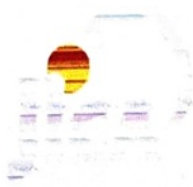
by

Self Help Group Green Valley Khedda Pickle Making



SHG/CIG Name	::	Self Help Group Green Valley Khedda
VFDS Name	::	Kafrona
Range	::	Bamta
Division	::	Chopal

**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 ingredients of dining tables across the globe and more often used in the Asia Pacific region. A wide range of varieties 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

1	SHG/CIG Name	::	Self Help Group Green Valley Khedda
2	VFDS	::	Kafrona
3	Range	::	Bamta
4	Division	::	Chopal
5	Village	::	Kafrona
6	Block	::	Chopal
7	District	::	Shimla
8	Total No. of Members in SHG	::	9
9	Date of formation	::	25-08-2020
10	Bank a/c No.	::	415110103659
11	Bank Details	::	Co-operative Bank
12	SHG/CIG Monthly Saving	::	100
13	Total saving	::	900
14	Total inter-loaning	::	
15	Cash Credit Limit	::	
16	Repayment Status	::	
17	Interest rate	::	2%



### 3. Beneficiaries Detail:

Sr. No	Name	Father/Husband Name	Age	Education	Category	Income Source	Address	Contact no.
1	Banita	W/O Mahender Singh	31	10th	SC	Agriculture	Vill.-Kafrona	8580524200
2	Anjana	w/o Hem Raj	38	10th	SC	Agriculture	Vill.Kafrona	7807468715
3	Kalpana	w/o Surinder Singh	36	12th	SC	Agriculture	Vill.Kafrona	6230365299
4	Meena	w/o Ramesh Kumar	33	10th	SC	Agriculture	Vill.Kafrona	82196077234
5	Kamesh Kumari	w/o Rajesh Kumar	29	B.A	SC	Agriculture	Vill.Kafrona	8219781017
6	Rambha	w/o Devender	39	8th	SC	Agriculture	Vill.Kafrona	6230502415
7	Anita	w/o Hem Raj	30	8th	SC	Agriculture	Vill.Kafrona	8894356232
8	Anita	w/o Narveer	33	12th	SC	Agriculture	Vill.Kafrona	9459740927
9	Beena Devi	w/o Laik Ram	37	5th	SC	Agriculture	Vill.Kafrona	8988256037

### 4. Geographical details of the Village

1	Distance from the District HQ	::	150Km
2	Distance from Main Road	::	4km
3	Name of local market & distance	::	Chopal 50, Nerwa 40 km
4	Name of main market & distance	::	Chopal 50, Nerwa 40 km
5	Name of main cities & distance	::	Shimla 150km
6	Name of main cities where product will be sold/ marketed	::	Chopal 50, Nerwa 40 km

### 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 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 other women workforce. In this case it was felt when the sellers of pickles from Chopal,

Nerwa and Theog can sell their pickles in command area then this SHG can do it more vigorously and briskly and compete with such outsiders.

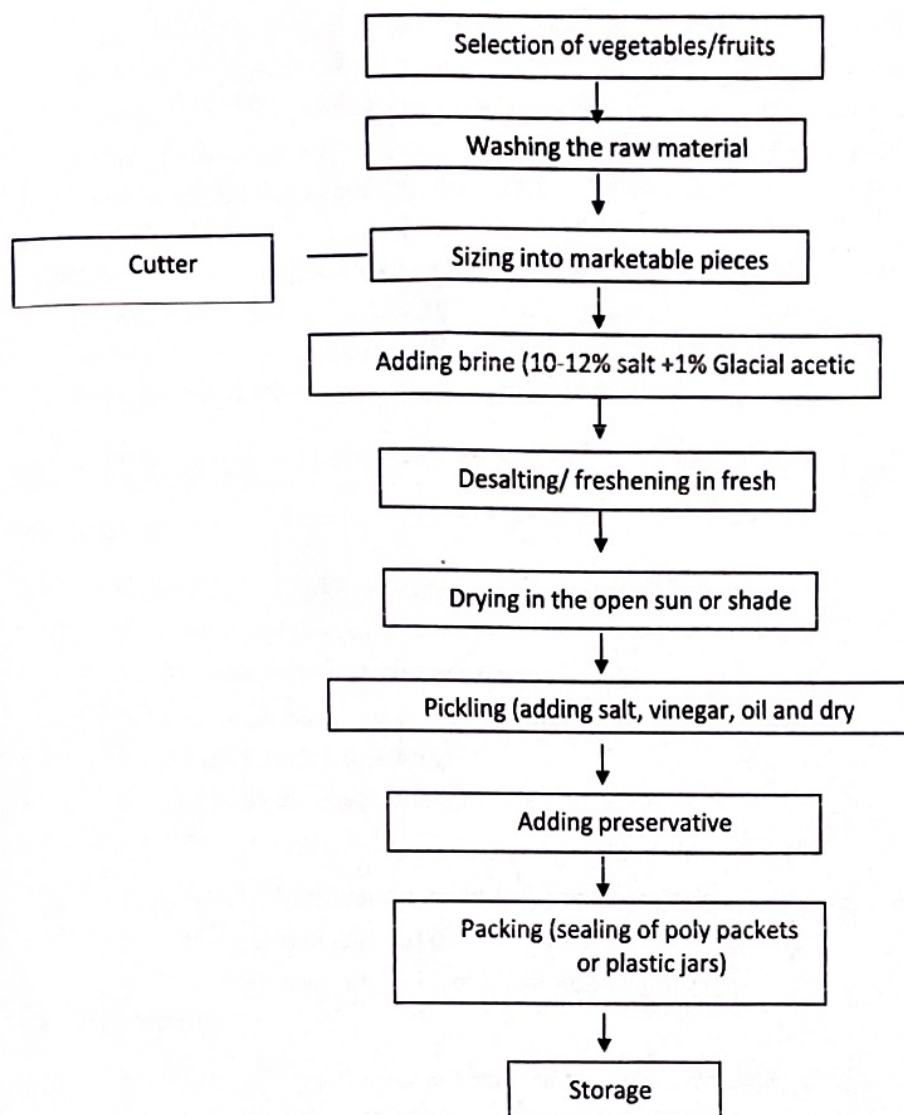
#### 6. **Achar chutney/ pickle making business plan**

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 townships 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. Different types of Achar/pickles

As discussed in earlier chapter mostly the locally and easily available raw material for pickle making will be used. Pickles are of numerous taste 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, 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
- Homemade, lower cost

### ❖ Weakness–

- Effect of temperature, humidity, moisture on manufacturing process/product.
- Highly labour-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 → Fast food stalls → Retailers → Wholesalers → Canteen → Restaurants → Chefs and cooks → 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. CAPITAL COST		
Sr. No.	Equipment	Approximately cost
1.	Grinder machine	15000
2.	Vegetable dehydrator	24100
3.	Cooking arrangement (commercial Gas cylinder with chullah)	4500
4.	Pickle mixer	10000
5.	Weighing scale (2 no.'s)	10000
6.	Packaging/ sealing unit	11000
7.	Labelling machine	11000
8.	Refractometers 0-32	2500/-
9.	Refractometers 28-62	2500/-
10.	Refractometers 58-93	2500/-
11.	Pulper 16* Sizxe with 0.5 hp motor S/S touching parts with nylon brush and SS sieve. Two outlets one for paste and other for wastage Ms body Frame	35600/-
12.	RT- 510 TEST SIEVE BSS Mesh No. 10 ASTN No. 12 ISS No. 170 Width of Aperture 1.70 mm	2000/-
13	Small drum Plastic (Capacity 50 KG) Quantity 7	4900/-
<b>Total</b>		<b>1,35,600/-</b>

Sr. No.	Utensils	Quantity	Unit price	Total amount
1.	Pattila	2	7000	14000
2.	Card board	10	150	1000
3.	Cutter with stand	10	900	8500
4.	Knife	11	300	2400
<b>Total</b>				<b>25,900/-</b>
<b>Total capital cost</b>				<b>1,61,500/-</b>



## 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>B. RECURRING COST</b>					
Sr. No.	Particulars	Unit	Quantity	Unitcost	Total amount
1.	Room rent	Per month	1	3000	3000
2.	Water & electricity charges	Per month	1	1000	1000
3.	Raw material	kg	900	50	40000
4.	Spices etc.	kg	120	200	20000
5.	Sarson (mustard) oil	kg	90	200	16000
6.	Packaging material	kg	10	200	2000
7.	Transportation charges	month	L/S	4000	4000
8.	Clinical gloves, head cover and aprons etc.	month	L/S	4000	4000
<b>Total recurring cost</b>					<b>90,000/-</b>

*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	90,000/-
2.	10% depreciation monthly on capital cost (1,61,500/-)	1345/-
	<b>Total</b>	<b>91,345/-</b>

## Average income monthly by way of sale of achar/pickle

Sr. No.	Particulars	Quantity	Cost	Amount
1.	Sale of pickles	800kg	200/Kg	212500/-



### 13. Cost benefit analysis (monthly)

Sr. No.	Particulars	Amount
1.	Total recurring cost	1,05,345 /-
2.	Total sale amount	212500/-
3.	Net profit	1,07,155/-
4.	Distribution of net profit	1. Out of total sale of Rs. 212500/- in 1 <sup>st</sup> month one lakh rupees will be kept for further investment in IGA 2. Rs. 1,00000 the remaining out of total sale will be kept as emergency fund in the SHG account for the 1 <sup>st</sup> month

### 14. Fund flow arrangement in the SHG

Sr.	Particulars	Total amount	Project contribution	SHG contribution
1.	Total capital cost	1,61,500/-	1,21,125/-	40,375/-
2.	Total recurring cost	1,05,345/-	-	1,05,345/-
3.	Training/ capacity building, skill upgradation	55000	55000	-
<b>Total</b>		<b>3,21,845/-</b>	<b>1,76,125/-</b>	<b>1,45,720/-</b>

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 upgradation

The cost of training/ capacity building and skill up-gradation will entirely borne 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

## 18. Remarks



19. समूह के सदस्यों की तस्वीरें



Banita  
(President)



Anjana  
Vice President



Kalpana  
Secretary



Meena  
(Treasurer)



Rambha  
(Member)



Anita Devi W.O. Hemraj  
Member



Veena Devi  
(Member)



Kameshwari Devi  
(Member)



Anita Devi  
(Member)



## Approval Certificate

The Business plan of Self Help Group Pickle Making... Green Valley Khedda for the IGA of Pickle Making was presented before the general house of VFDS... Bani Kaphora for approval. After long discussion and thoughtful deliberations by the different members, the business plan was approved for adoption in the SHG and further implementation by the members of the SHG

Dated:-

Place:-

प्रधान  
President SHG  
ग्रीन वैली स्वयं सहायता समूह  
खेड़ा, डा0 माटल, तै0 चौपाल,  
जिला शिमला, हि0 प्र0

President VFDS

Treasurer VFDS

R.O. Banta

Treasurer / B.O.  
VFDS Kaphora

प्रधान  
ग्रीन वैली स्वयं सहायता समूह  
खेड़ा, डा0 माटल, तै0 चौपाल,  
जिला शिमला, हि0 प्र0

DMU-DMU, Cum-D.C.F. Chopal  
District Shimla  
Chopal Forest Division, Chopal



# ग्रीन वैली स्वयं सहायता समूह खेड़ा

डा0 माटल, तै0 चौपाल, जिला-शिमला (हि0प्र0)

प्रधान:  
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मो0:- 85805-24230

सचिव:  
श्री मति कल्पना देवी  
मो0:- 62303-65299

दिनांक 04/06/24

पत्रांक.....

आज दिनांक 04/06/24 को स्वयं सहायता समूह ग्रीन वैली खेड़ा की मासिक बैठक प्रधान सौमिती बनिता की अध्यक्षता में हुई इसमें निम्न कार्यवाही को अमल में लाया गया।

यह है कि आज की बैठक में विचार-विमर्श किया गया है कि (S.H.G.) के द्वारा जो एकम अपने व्यवसाय को चरमों के लिए किए गए थे वह 25% ग्रुप से और 75% प्रोजेक्ट द्वारा किया गया था वह व्यवसाय को चरमों के लिए कम पड़ गई इसलिए व्यवसाय को बढोती देने के लिए आवधिक शक्ति की आवश्यकता है ताकि द्वारा व्यवसाय सुचारु रूप से चल सके।

प्रस्ताव सर्वसम्मती से पास होकर दर्जित है।

सदस्य  
कल्पना  
बनिता  
छांजना  
रमना  
कामेश्वरी  
मीमा  
अनीता

अनाम  
Kalpna  
Baniata  
Rambha  
Kameshwari  
Mima  
Anita

Baniata  
प्रधान  
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खेड़ा, डा0 माटल, तै0 चौपाल,  
जिला शिमला, हि0 प्र0

सचिव  
ग्रीन वैली स्वयं सहायता समूह  
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