

# **PROJECT PROFILE ON FLOUR MILL**

## **Introduction**

Food is the most required product since human kind came into existence. Modern era looks for quality food products. Therefore demand for food in the market is perennial.

## **Market Potential**

Raw material is available in and around the country side. People looking for quality food material are residing everywhere. There is enough market potential for standardized food products.

## **Location**

The unit is located at the premises of the residences of the target group in a rented building.

## **Presumptions**

Production will be spanning eight hours a day and 25 days in a month. In two years full capacity will be utilized. Minimum wages will be paid to the labourers. Rate of the loan will be 15% per annum. Margin money by the promoter will at the rate of 50%.

## **Schedule of Implementation**

Commencement of commercial production will start within six month clearing all mandatory measures.

## **Technical aspect**

Manufacturing process: The various steps involved in the flour manufacturing are as follows.

- Washing
- Grading
- Drying
- Flouring
- Packing