AFROSIA INTERNATIONAL LIMITED

Feasibility Report

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I. PREAMABLE

The company, AFROSIA INTERNATIONAL LIMITED (AIL), is conceptualized with an object of setting up an environment friendly sustainability food processing projects in Bagamoyo- Pwani Region, Tanzania. After due considerations and exploring various projects, we have decided to set up a project for Instant Noodles products manufacturing and distributing in Tanzania and PAN east African country.

Instant noodles have become a popular and convenient food item enjoyed by people around the world. The manufacturing process of instant noodles involves various stages that ensure the final product is safe, nutritious, and of high quality. This preamble outlines the key aspects and considerations involved in the production of instant noodles

Raw Materials

The primary raw materials used in instant noodle manufacturing are wheat flour, water, salt, and various additives such as starches, gums, and flavour enhancers. These ingredients must be carefully selected and tested to ensure they meet the required specifications for quality and safety. Additionally, seasoning packets often accompany instant noodles, consisting of dehydrated vegetables, spices, and flavourings.

Eco-Friendly Aspects of Instant Noodle Manufacturing

Sustainable Raw Material Sourcing

1. Responsible Agriculture: Using wheat and other ingredients sourced from farms practicing sustainable agriculture, which includes crop rotation, reduced use of chemical fertilizers and pesticides, and conservation of biodiversity.
2. Local Sourcing: Procuring raw materials locally to reduce transportation emissions and support local economies, thereby minimizing the carbon footprint associated with ingredient transportation.

Efficient Production Processes

1. Energy Efficiency: Implementing energy-efficient machinery and technologies to reduce energy consumption during the production process. This includes using energy-saving motors, optimizing production schedules to minimize energy peaks, and harnessing renewable energy sources like solar or wind power.
2. Water Conservation: Adopting water-saving techniques such as closed-loop water systems for cooling and cleaning processes, recycling water where possible, and using water-efficient equipment.

Waste Management and Reduction

1. Minimizing Waste: Implementing strategies to reduce waste at each stage of production. This includes precise measurement of ingredients to avoid overproduction, and efficient cutting and trimming processes to minimize dough scraps.
2. Recycling and Reusing: Establishing recycling programs for production waste such as packaging materials, cardboard, and plastic. Reusing water in non-critical applications and composting organic waste from the production process.
3. Upcycling By-products: Exploring opportunities to upcycle by-products such as bran from wheat into animal feed or other value-added products.

Eco-Friendly Packaging

1. Biodegradable Packaging: Using biodegradable or compostable packaging materials instead of traditional plastics to reduce environmental impact.
2. Recyclable Materials: Designing packaging that is easily recyclable and educating consumers on proper disposal and recycling practices.
3. Lightweight Packaging: Reducing the amount of material used in packaging to decrease the overall environmental footprint and transportation emissions.

Reducing Emissions

1. Low-emission Transport: Utilizing low-emission transportation options such as electric or hybrid vehicles for the distribution of raw materials and finished products.
2. Carbon Offsetting: Investing in carbon offset projects to compensate for emissions generated during the manufacturing and distribution processes.

Employee and Community Engagement

1. Training and Awareness: Educating employees on sustainable practices and encouraging their active participation in eco-friendly initiatives.
2. Community Projects: Engaging with local communities through environmental projects, such as tree planting, conservation efforts, and supporting local sustainability initiatives.

Continuous Improvement

1. Sustainability Audits: Regularly conducting sustainability audits to identify areas for improvement and track progress towards environmental goals.
2. Innovation and Research: Investing in research and development to discover new, more sustainable methods of production, packaging, and waste management.
3. Partnerships: Collaborating with suppliers, customers, and environmental organizations to promote sustainability throughout the supply chain.

Purpose and Scope

Purpose

The purpose of instant noodle manufacturing is to produce convenient, affordable, and high-quality food products that meet the nutritional needs and taste preferences of consumers. This involves a streamlined process that ensures efficiency, consistency, and safety while maintaining a focus on sustainability and environmental responsibility. The ultimate goal is to deliver a product that is not only satisfying and reliable but also produced in an eco-friendly manner.

Scope

The scope of instant noodle manufacturing encompasses all stages of production from the selection and procurement of raw materials to the final packaging and distribution of the product. It includes:

1. Raw Material Selection and Procurement
    - Sourcing high-quality wheat flour, water, salts, and additives.
    - Procuring seasoning ingredients, including dehydrated vegetables, spices, and flavour enhancers.
    - Ensuring raw materials meet safety and quality standards.
2. Production Process
    - Mixing and Kneading: Combining ingredients to form dough.
    - Sheeting and Rolling: Forming the dough into thin sheets and cutting into noodle strands.
    - Steaming: Pre-cooking the noodle strands to achieve the desired texture and extend shelf life.
    - Drying or Frying: Processing noodles through air-drying or deep-frying based on product specifications.
    - Cooling: Bringing noodles to room temperature before packaging.
3. Quality Control
    - Implementing rigorous testing at each stage to ensure product safety and consistency.
    - Conducting in-process checks and final product inspections.
    - Maintaining hygiene and sanitation standards in the production facility.
4. Packaging
    - Using eco-friendly and recyclable materials for packaging.
    - Ensuring the packaging process preserves the product's freshness and extends shelf life.
    - Including seasoning packets and ensuring they are properly sealed.
5. Distribution
    - Efficiently transporting finished products to various markets.
    - Utilizing low-emission transport options to minimize environmental impact.
    - Implementing a supply chain management system that ensures timely delivery and inventory management.
6. Sustainability Practices
    - Reducing energy and water consumption in production processes.
    - Minimizing waste and implementing recycling programs.
    - Using sustainable and biodegradable packaging materials.

- Engaging in continuous improvement practices to enhance sustainability.

7. Regulatory Compliance
   - Adhering to local and international food safety regulations and standards.
   - Ensuring compliance with environmental laws and guidelines.
   - Regularly updating practices to align with new regulations and industry best practices.
8. Innovation and Development
   - Investing in research and development to improve product quality and manufacturing efficiency.
   - Exploring new Flavors and formulations to meet evolving consumer preferences.
   - Implementing new technologies to enhance production processes and sustainability efforts.

By encompassing these elements, the scope of instant noodle manufacturing ensures a comprehensive approach to producing a high-quality product that satisfies consumer needs while promoting environmental stewardship and sustainable practice.

II. PROJECT DETAILS

Project Overview

The instant noodle manufacturing project involves establishing a facility dedicated to the production of instant noodles. The project includes the selection of raw materials, implementation of production processes, quality control measures, packaging, distribution, and sustainability practices. The objective is to produce high-quality, safe, and environmentally friendly instant noodles to meet market demand.

Project Components

1. Location and Facility Setup
    - Site Selection: Choosing a location with access to raw materials, transportation networks, and utilities.
    - Facility Design: Designing the facility layout to optimize workflow, hygiene, and safety. Including areas for raw material storage, production, packaging, quality control, and warehousing.
    - Infrastructure: Ensuring the facility has adequate power, water supply, waste management systems, and ventilation.
2. Equipment and Machinery
    - Mixing and Kneading Machines: For dough preparation.
    - Sheeting and Cutting Machines: For forming and cutting noodle strands.
    - Steamers: For pre-cooking noodles.
    - Dryers or Fryers: For final processing of noodles.
    - Cooling Systems: For bringing noodles to room temperature.
    - Packaging Machines: For sealing noodles and including seasoning packets.
    - Quality Control Equipment: For testing and ensuring product safety and consistency.
3. Raw Materials Procurement
    - Wheat Flour: High-quality wheat flour from reliable suppliers.
    - Water: Clean, potable water meeting safety standards.
    - Salt and Additives: Quality salts and additives for texture and flavor.
    - Seasoning Ingredients: Dehydrated vegetables, spices, and flavor enhancers.
4. Production Process
    - Mixing and Kneading: Combining ingredients to form a consistent dough.
    - Sheeting and Cutting: Forming the dough into sheets and cutting into strands.
    - Steaming: Pre-cooking the noodles to achieve the desired texture.
    - Drying or Frying: Processing noodles for shelf stability.
    - Cooling: Ensuring noodles reach the appropriate temperature for packaging.
    - Packaging: Using eco-friendly materials to package noodles and seasoning.
5. Quality Control
    - Raw Material Testing: Ensuring all incoming materials meet quality standards.
    - In-process Checks: Monitoring each stage of production for consistency.
    - Final Product Inspection: Verifying the quality and safety of finished products.
    - Sanitation Protocols: Maintaining high hygiene standards in the facility.
6. Packaging and Distribution
    - Eco-friendly Packaging: Using recyclable or biodegradable materials.
    - Efficient Distribution: Implementing logistics for timely delivery to markets.

   - Inventory Management: Ensuring optimal stock levels and minimizing waste.
7. Sustainability Practices
   - Energy Efficiency: Utilizing energy-efficient equipment and renewable energy sources.
   - Water Conservation: Implementing water-saving techniques and recycling systems.
   - Waste Management: Reducing, reusing, and recycling production waste.
   - Sustainable Sourcing: Procuring raw materials from sustainable sources.
8. Regulatory Compliance
   - Food Safety Regulations: Adhering to local and international standards.
   - Environmental Regulations: Complying with laws related to emissions, waste, and resource use.
   - Employee Safety: Ensuring a safe working environment and adherence to labor laws.
9. Project Timeline
   - Planning and Design: 3-6 months
   - Facility Construction and Setup: 6-12 months
   - Equipment Installation and Testing: 3-6 months
   - Raw Material Sourcing and Initial Stocking: 1-2 months
   - Pilot Production and Quality Testing: 2-3 months
   - Full-scale Production Commencement: After successful pilot testing
10. Budget and Financial Planning
   - Initial Investment: Cost estimation for land, construction, and equipment.
   - Operational Costs: Raw materials, Labor, utilities, maintenance, and logistics.
   - Revenue Projections: Based on market research and sales forecasts.
   - Financial Sustainability: Ensuring profitability while maintaining eco-friendly practices.

EMPLOYEMENT REQUIREMENT

The proposed Industry would run in three shifts, that is, it would run for 24 hours. The Manpower that would be required per shift would be approximately 30, that is a total of 90 numbers of labours would be required per day. Besides this there is a requirement of 15% of administrative staff. The tentative staff list would be as follows:

Management and Administrative Staff

- Production Manager: 1
- Quality Control Manager: 1
- Human Resources Manager: 1
- Procurement Manager: 1
- Logistics and Distribution Manager: 1
- Environmental and Safety Manager: 1
- Administrative Support Staff: 2-3

Production Staff

- Production Supervisors: 2
- Machine Operators: 2-3
- Quality Control Inspectors: 1-2
- Maintenance Technicians: 1-2

- Warehouse Workers: 2-3
- Packaging Workers: 1-2
- Sanitation Workers: 1

Research and Development Staff

- R&D Manager: 1
- Food Scientists/Nutritionists: 1-2
- Lab Technicians: 1

Sales and Marketing Staff

- Sales Manager: 1
- Marketing Manager: 1
- Sales Representatives: 3-5
- Customer Service Representatives: 2-3

IT and Support Staff

- IT Manager: 1
- IT Support Technicians: 1-2

Total Staff Requirement Estimate

- Management and Administrative Staff: 8-9
- Production Staff: 10-15
- Research and Development Staff: 3-4
- Sales and Marketing Staff: 7-10
- IT and Support Staff: 2-3

Equipment for the Project

The production equipment in our plant includes the following major components of the plant and equipment:

1. Dough mixer

2. Shaper

3. Boiling machine

4. Auto pucker and cutting

5. Frying machine

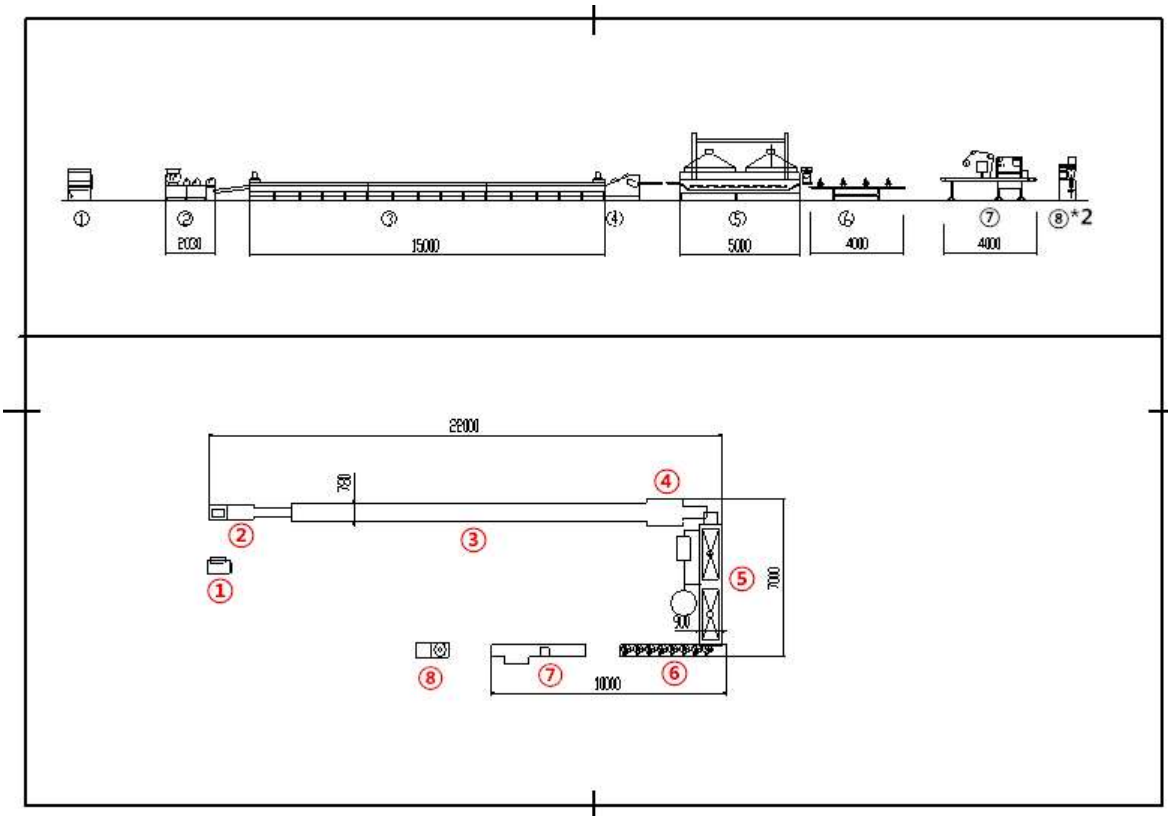
6. Cooling machine

7. Oil system (On frying machine: Oil circulating system, oil pump, oil tank and oil filtration

8. Packaging machine for noodle block

9. Lab Equipments

Process Flow Chart



Power and DG Backup

The total power requirement is 250 KVA. Provisions of 1 nos. 250 KVA DG Set shall be used for the proposed Industry which shall be synchronized. DG Sets will be used for 100% back-up.

Plant Capacity

The company will have the necessary infrastructure to produce 60000 Pcs / 24 Hour and monthly capacity 1,500,000 Pcs. And yearly production is 18,000,000 Pcs. Which is revenue of Tsh 11,700,000,000 /- Equivalent to USD 4,365,000/-. And the foreign exchange earnings based on the projected realizations in the export market will ensure that the foreign currency inflows to the country would be in the range of about 20% of revenue USD $ 873,000 per year.

III. MARKET

MARKET Recent reforms taking place in the economy indicate that there is an increase in demand for new manufacturing units. The following are some of the factors that have contributed to such an increase in demand for these products in the country:-

• Rise in people's standard of living and a change in people's consumption patterns;

• General improvement in the national economy, especially the balance of payments which has made it possible for the Government to achieve greater capability to import critical products into the country;

• Increase transit trade between Tanzania and its neighbors especially – Uganda, Rwanda, Burundi, Malawi, Zambia and the Democratic Republic of Congo. These factors have led to increased demand for general consumable activities for products in the country. Furthermore, these factors have created the impetus for increased inflow of investment capital by foreign and local private investors who now have decided to venture in the importation.

IV. PROSPECTS

Setting up a noodle making plant can be a lucrative business venture due to the high demand for noodles as a convenient and versatile food product. Here are some key prospects and considerations for starting a noodle making plant:

Market Potential

1. High Demand: Noodles are a staple food in many cultures and are popular worldwide due to their convenience, variety, and versatility.
2. Diverse Consumer Base: Noodles appeal to various demographics, including children, busy professionals, and college students.
3. Growth in Fast Food Industry: The increasing popularity of quick-service restaurants and takeout options boosts the demand for noodles.

Product Varieties

1. Types of Noodles: Options include instant noodles, fresh noodles, dried noodles, and specialty noodles (e.g., gluten-free, whole grain).
2. Flavors and Ingredients: Offering a variety of Flavors and incorporating healthy ingredients (e.g., vegetables, lean proteins) can attract health-conscious consumers.
3. Packaging Options: Convenient packaging, such as single-serving packs, bulk packs, and eco-friendly options, can appeal to different market segments.

Economic Prospects

1. Investment and Costs: Initial investment includes costs for machinery, raw materials, labor, and marketing. However, the high demand can lead to quick returns on investment.
2. Profit Margins: Noodle production generally has good profit margins due to the relatively low cost of raw materials (flour, water, flavorings) compared to the selling price.

3. Export Opportunities: Potential to tap into international markets, particularly in countries with a high demand for noodles.

Technological and Operational Aspects

1. Modern Machinery: Investing in efficient, high-capacity machinery can streamline production and reduce labor costs.
2. Quality Control: Ensuring high standards of hygiene and quality control can enhance product reputation and customer trust.
3. R&D for Innovation: Continuous research and development can lead to innovative products that cater to changing consumer preferences.

Marketing and Distribution

1. Branding: Building a strong brand with a focus on quality, taste, and convenience can create a loyal customer base.
2. Distribution Channels: Establishing robust distribution networks through supermarkets, convenience stores, and online platforms can maximize reach.
3. Partnerships: Collaborating with retailers, restaurants, and food delivery services can boost sales and brand visibility.

Regulatory Considerations

1. Food Safety Standards: Compliance with local and international food safety regulations is crucial to avoid legal issues and ensure consumer safety.
2. Labeling Requirements: Proper labeling with nutritional information, ingredients, and expiration dates is essential.

Challenges

1. Competition: The noodle market is highly competitive, with established brands dominating. Differentiation through unique products and effective marketing is key.
2. Supply Chain Management: Ensuring a steady supply of high-quality raw materials can be challenging but is critical for consistent production.
3. Economic Fluctuations: Market conditions, such as changes in raw material prices and economic downturns, can affect profitability.

Conclusion

The prospects of a noodle making plant are promising due to the widespread and growing demand for noodles. Success in this venture requires careful planning, investment in quality machinery,

V. MANAGEMENT PROFILE

"Afrosia International Limited" an international trading company, is actively involving in international trading of Agro commodities, Chemicals, Edible Oil, Animal Feeds, Fruits, Pharmaceutical , Scraps etc.

Our company established in 2020 at Dar Es Salaam, Tanzania. Afrosia International Limited is a well-organized, an integrated international trading company with major operations being in Asia, Africa, Middle East, Far East, Latin America and Central Europe. The head office is in Dar Es Salaam, Tanzania.

Mr. Subrat Patel

Director and Share holder

Mr. Subrat Patel is a seasoned businessman with over 18 years of experience in Tanzania. He worked with different companies in Tanzania till 2021 driving finance function on strategic planning and implementation. He brings wealth of experience and expertise to the table, who has proven track record of turning around loss-making units and achieving profitability. With more than 18 years of experience in the country, he has an in-depth understanding of the local market, culture, regulations and business practices. Our partner's management profile is characterized by his strategic thinking, exceptional leadership skills, and in-depth knowledge of the industry. He has successfully built and lead high-performing teams and is comfortable working across different functional areas, including operations, finance, sales and marketing. He is highly client focused and understands the importance of delivering outstanding customer service in order to build long-term relationships and drive growth.

In addition, our management team includes a group of experienced professionals with complementary skills and expertise in different areas, including project management, finance, human resources and operations. Our team is committed to achieving continuous improvement, and who have a proven track record of delivering high-quality projects on time and within budget. Our management philosophy is centred around excellence, transparency and accountability, and we are dedicated to working closely with all stakeholders to ensure that the project is delivered successfully, on time, and to highest standards of quality. We believe that our combined experience and expertise make us well- equipped to overcome any challenges and capitalize on opportunities in the market.

Apart from Mr. Subrat Patel, our other two shareholders are,

Mr. Anna Durai - Director and Shareholder

Mr. Dhananjay Patel - Director and Shareholder

VI. AVAILABELITY OF RAW MATERIAL

Tanzania has several raw materials that could be utilized for making instant noodles, which presents a significant opportunity for local production. Here are some key raw materials available in Tanzania:

1. Wheat: Tanzania produces wheat, though the supply might not always meet the total demand for large-scale instant noodle production. However, it can serve as a partial source for flour used in noodles.
2. Maize (Corn): Maize is another staple crop in Tanzania. Corn flour can be used to produce various noodle types, providing an alternative to wheat-based noodles.
3. Vegetables and Spices: Tanzania grows a variety of vegetables and spices that can be used in flavoring instant noodles, including tomatoes, onions, garlic, and various local spices.
4. Palm Oil: Palm oil is produced in Tanzania and can be used in the frying process of instant noodles.
5. Packaging Materials: With the development of the local manufacturing sector, packaging materials can be sourced locally, supporting the instant noodle industry.

VII. FINANCIALS

In initial estimated cost of the project would be US$ 0.5 Million & Detailed profit and loss statement, balance sheet and fixed assets register is attached.

VIII. SWOT ANALYSIS

Strengths

1. Local Raw Materials: Availability of key raw materials like wheat, cassava, maize, vegetables, and palm oil can reduce production costs and dependency on imports.
2. Growing Urban Population: Rapid urbanization leads to increased demand for convenient and quick meal options.
3. Expanding Middle Class: The growing middle-class population with disposable income is more likely to purchase instant noodles.
4. Market Potential: The instant noodle market is still developing, offering opportunities for new entrants to establish a strong presence.
5. Agricultural Base: Strong agricultural sector provides a foundation for sourcing and developing local raw materials for production.

Weaknesses

1. Supply Chain Issues: Inconsistent supply and quality of local raw materials can affect production stability.
2. Infrastructure Challenges: Limited infrastructure for manufacturing and distribution can hinder market growth and efficiency.
3. High Initial Investment: Significant capital is required to set up manufacturing facilities and distribution networks.
4. Consumer Preferences: Instant noodles might face competition from traditional local foods, requiring efforts to change consumer habits.
5. Quality Control: Ensuring consistent product quality and meeting international standards can be challenging.

Opportunities

1. Healthier Products: Introducing healthier and fortified noodle options to cater to health-conscious consumers.
2. Market Education: Educating consumers about the convenience and benefits of instant noodles can drive market acceptance.
3. Export Potential: Opportunities to export to neighboring countries with similar market conditions.
4. Flavor Diversification: Creating flavors that cater to local tastes and preferences can enhance market penetration.
5. Partnerships: Forming strategic partnerships with local farmers and suppliers to secure a stable supply chain.

Threats

1. Competition: Increasing competition from established international brands and new local entrants.
2. Economic Instability: Economic fluctuations and inflation can affect consumer purchasing power and production costs.
3. Regulatory Changes: Changes in food safety regulations and import/export policies can impact production and distribution.
4. Consumer Perception: Negative perceptions regarding the nutritional value of instant noodles can affect demand.
5. Supply Chain Disruptions: Disruptions due to political instability, natural disasters, or logistical issues can affect the availability of raw materials and distribution of finished products.

By leveraging strengths, addressing weaknesses, capitalizing on opportunities, and mitigating threats, businesses can effectively navigate the instant noodle manufacturing landscape in Tanzania.

IX. CONCLUSION

The project is potentially viable and beneficial to the interests of all the stakeholders, ecologically very beneficial to the society and economy at large. The projected financials of the company and the background and track record of the promoters in executing and handling similar projects and business operations in Tanzania and in East Africa at large, speak volumes and by themselves justify the project.

Also the following indicators point out the viability of the project on all

a. Positive Cashflows and profitability in all the years

b. Increase the food supply capacity in the country

c. Create employment opportunity.

d. Provides incremental foreign exchange earnings to the country

Hence, we request the authorities to consider the proposal favourably for the grant of Incentive Certificate under TIC.

I. PROJECTED P & L STATEMENT - 2025-2029

PROFITABILITY ESTIMATE

Amount in USD

Particulars	Ist Year	2nd Year	3rd Year	4th Year	5th Year
Number of working days	300	300	300	300	300
Number of shift	1	1	1	1	1
Capacity Utilisation in %	70%	80%	90%	90%	90%
A. Income					
Sales inlcuding all miscellaneous receipts	**2,038,426**	**2,329,630**	**2,620,833**	**2,620,833**	**2,620,833**
B. Expensess :					
Raw Material	678,813	775,787	872,760	872,760	872,760
Consumable Stores	160,533	183,467	206,400	206,400	206,400
Power and Fuel	68,382	78,151	87,920	87,920	87,920
Salary & Wages including benefit- Domestic	87,733	100,267	112,800	112,800	112,800
Salary including benefit- Expat	40,320	46,080	51,840	51,840	51,840
Rent- Staff House	24,000	24,000	24,000	24,000	24,000
Telephone Expenses	1,333	1,333	1,333	1,333	1,333
Internet Expenses	1,333	1,333	1,333	1,333	1,333
Medical Expenses	4,444	4,444	4,444	4,444	4,444
Insurance	5,556	5,556	5,556	5,556	5,556
Vehicle Fuel	2,222	2,222	2,222	2,222	2,222
Vehicle Repair	889	889	889	889	889
Vehicle Exp	444	444	444	444	444

Staff Welfare	15,556	15,556	15,556	15,556	15,556
Printing & Stationery	2,222	2,222	2,222	2,222	2,222
Office Expenses	6,667	6,667	6,667	6,667	6,667
Legal & Professional Fees	2,222	2,222	2,222	2,222	2,222
Audit fees	2,222	2,222	2,222	2,222	2,222
Local Conveyance	2,222	2,222	2,222	2,222	2,222
General Expenses	1,778	1,778	1,778	1,778	1,778
Fire & Safety Expenses	1,333	1,333	1,333	1,333	1,333
Fees & Subscription	2,222	2,222	2,222	2,222	2,222
License Fees	2,222	2,222	2,222	2,222	2,222
Postage & Courier	889	889	889	889	889
Repair and Maintenance	20,756	20,756	20,756	20,756	20,756
Selling & distribution exp	203,843	232,963	262,083	262,083	262,083
Total of B	**1,340,158**	**1,517,247**	**1,694,337**	**1,694,337**	**1,694,337**
EBIDTA -Earning before Intt & Dep (A-B)	**698,268**	**812,382**	**926,497**	**926,497**	**926,497**
Depreciation	47,259	37,296	29,732	23,970	19,566
Interest	64,993	55,211	43,283	28,738	11,003
Priliminiary Exp written off	1,400	1,400	1,400	1,400	1,400
Profit before Corporate Tax	**584,616**	**718,475**	**852,082**	**872,389**	**894,528**
Corporate Tax	175,385	215,542	255,625	261,717	268,358
Net Profit After Tax	**409,231**	**502,932**	**596,457**	**610,672**	**626,169**
Drawing 50%	204,615	251,466	298,229	305,336	313,085
Trf to Reserve & Surplus	204,615	251,466	298,229	305,336	313,085

Cum Reserve & Surplus	**204,615**	**456,082**	**754,310**	**1,059,646**	**1,372,731**

II. Projected Balance Sheets - 2025-2029

PROJECTED BALANCE SHEET

Amount (USD)

Particulars	**Ist Year**	**2nd Year**	**3rd Year**	**4th Year**	**5th Year**
I. EQUITY AND LIABILITIES					
(1) Shareholder's Funds					
(a) Share Capital	455,296	455,296	455,296	455,296	455,296
(b) Opening Balance	-	204,615	456,082	754,310	1,059,646
(b) Net Profit	409,231	502,932	596,457	610,672	626,169
Less: Drawing	(204,615)	(251,466)	(298,229)	(305,336)	(313,085)
Reserve & surplus	204,615	456,082	754,310	1,059,646	1,372,731
(2) Current Liabilities					
1. Long-term borrowings	300,078	245,711	179,415	98,575	-
Total	**959,990**	**1,157,088**	**1,389,022**	**1,613,518**	**1,828,027**
II.Assets					
(1) Non-current assets					
A. Fixed Assets :					
Gross Block	448,296	401,037	363,741	334,009	310,039
Less : Depreciation	47,259	37,296	29,732	23,970	19,567
Net Block A	401,037	363,741	334,009	310,039	290,472
(b) Non-current investments					

(e) Other non-current assets					
(2) Current assets					
(b) Inventories	80,811	80,811	80,811	80,811	80,811
(c) Trade receivables	240,741	240,741	240,741	240,741	240,741
1. Consumable Stores	229,333	229,333	229,333	229,333	229,333
(d) Cash and cash equivalents	2,468	238,264	501,330	751,196	986,672
(f) Other current assets					
Preliminary Expenses not written off	5,600	4,200	2,800	1,400	-
Total	**959,991**	**1,157,090**	**1,389,024**	**1,613,520**	**1,828,029**

III. List of Equipment & Machinery

		ANNEXURE-III
	PLANT & MACHINERY	
		Amount
	Particulars	
Sr No		**In USD**
1	**Instant Noodle Manufacturing Process**	Lumsum as per quotation
(i)	Dough mixer	150,000.00
(ii)	Shaper	
(iii)	Boiling machine	
(iv)	Auto pucker and cutting	
(v)	Frying machine	
(vi)	Cooling machine	
(vii)	Oil system (On frying machine: Oil circulating system, oil pump, oil tank and oil filtration	
(viii)	Packaging machine for noodle block	
(ix)	Lab Equipments	
	Transportation, Packing & Taxes	2,000.00
	Total	152,000.00

PROJECT COST AND SOURCE OF FINANCE	ANNEXURE-X
	Amount (in USD)
(A) Capital Investment	**TOTAL**
Land & Building	296,296
Machinery and Equipments	152,000
Preliminary And Pre-operative Expenses	7,000
Total-A	**455,296**
(B) Working Capital	
Raw Material for 1 Month	80,811
Finished Goods & Debtors 1 Month	240,741
Salary for 1 month	4,000
Consumable for 1 month	19,112
Total-B	344,664
Total Project Cost A+B	**799,960**

SOURCES :	**TOTAL**
Equity	455,296
Bank Loan	344,664
Total	**799,960**