

SAUSAGES : MEAT/FISH/CHICKEN/PORK

INTRODUCTION

Meat sausages are prepared from minced meat mixed with minced fat, spices, green curry stuff, binders, salt, fillers, etc. The sausage mix is stuffed into casings and linked into sausages of desired length. This could be sold fresh or after smoking and cooking. When the mix is filled into moulds and processed, it is known as meat loaf. Depending upon the fineness of the grinding they are known as fine or coarse ground comminuted products. Luncheon meat also is a comminuted product. The products could be prepared from any type of meat-fish-chicken-pork and by using any animal fat.

Not much market information is available on this product in India. However, the products could find a good market if promoted ambitiously. There is an encouraging trend in the production of meat products like ham, bacon, sausages and poultry. The product can also be exported under frozen condition.

RAW MATERIAL

As far as raw material is concerned, has got a wide choice – may be it is fish, chicken, pork or meat. The total meat production in the country is about 1.2 million tonnes of which 54% is mutton, 26% is beef and buffalo meat, 13% is poultry and 7% is pig meat. The production of fish is of the tune of 3.2 million tonnes, of which marine fish 1.7 million tonnes and inland fish 1.5 million tonnes.

PLANT AND MACHINERY

Principal equipments-

Meat deboning machine, mincer, sausage making machine, filling machine, cooker or retorts.

Auxiliary equipments-

Weighing scales boiler, refrigerated storage space, preparation table, vessels, knives, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

a) Land & land development (600 m ²)	60.00
b) Building (100 m ²)	250.00
c) Plant and machinery	480.00
d) Miscellaneous fixed assets	320.00
e) Pre-operative expenses	90.00
Total fixed capital	1200.00
Working capital margin	125.00
Total Project cost	1325.00
Total working capital required at 10% of turnover	497.00

Means of finance

Promoters contribution	497.00
Term loan	828.00

PRODUCTION CAPACITY

Capacity of the unit	:	250 kgs of sausage preparation per day/shift
Working	:	250 days per annum
Optimum capacity utilization	:	70%