

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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LIME/LEMON FLAVOUR BLEND FOR SOFT DRINK MANUFACTURE

Introduction:

With ever-increasing demand for soft beverages and fruit based beverages, both carbonated and still are available in the market in plenty. India offers itself a potential market for these products. With the advent of multinationals in the area of soft drinks, small and medium enterprises face a tough competition and hence there is a constant pressure on the latter to improve and maintain the quality of their products. The soft beverages are generally aerated or carbonated and offer themselves for quenching thirst and also as a source of energy.

Raw materials and Process:

Lemon oil, Lime oil, citric acid & preservatives etc

Process:

Lime/Lemon oil → Shaking → Layer separation → Extraction → Deterpenation → Blending → Packing

PLANT AND MACHINERY:

Principal equipments: S.S. Vessels, pilfer proof sealing machine, water softener, liquid filler, balances, etc.

Auxiliary equipments: Holding vessels, strainers, SS funnels, hand refractometer, crown corker, etc.

Production capacity:

1 unit per day (1 unit = 10,000 bottles)
10 units per operation
Working: 300 days per annum

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

(Estimate for a model project)

a. Rented building (60 m ²)	60.00
b. Plant and machinery	252.00
c. Miscellaneous fixed assets	65.00
d. Pre-operative expenses	125.00
e. Total fixed Capital	502.00
Working capital margin	100.00
Total Project cost	602.00

Means of Finance:

- Promoter's contribution	225.50
- Term loan	376.50