

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE  
MYSORE**

**ORANGE FLAVOUR CONCENTRATE FOR MANUFACTURE OF SOFT BEVERAGES**

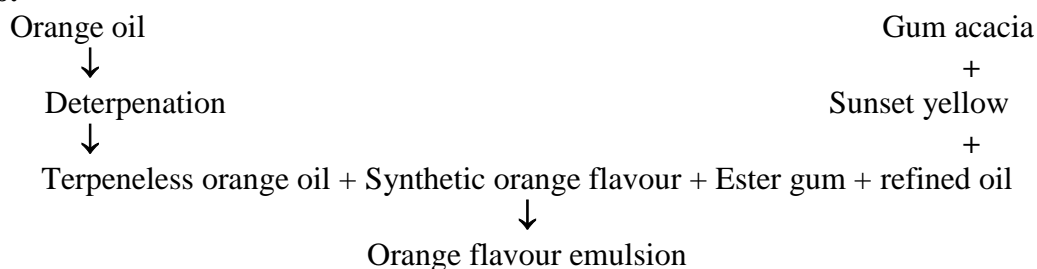
**Introduction:**

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:**

Orange oil, terpenless orange oil, synthetic orange flavour, gum acacia and ester gum.

**Process:**



**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 held refractometer, crown corker, etc.

**Production capacity:**

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

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

(Estimate for a model project)

a. Rented building	60.00
b. Plant and machinery	267.00
c. Miscellaneous fixed assets	65.00
d. Pre-operative expenses	125.00
e. Total fixed Capital	517.00
Working capital margin	100.00
Total Project cost	617.00

**Means of Finance:**

- Promoter's contribution	229.25
- Term loan	387.75