

# How to start a Ghee Manufacturing Unit

## Summary of the Report

The branded ghee market is estimated at over Rs. 5000 crores<sup>1</sup> and is growing at over 5 per cent per annum. This report is one stop guide to entrepreneurs who want to start ghee manufacturing unit. It covers topics ranging from manufacturing process, procurement of raw material and machinery, marketing, capital requirements and profitability.

- 1. Production Process:** Ghee manufacturing process has a number of stages. The report discusses the step by step production process.
- 2. Machinery:** Making ghee from cream needs following machinery: cream storage tank, ghee boiler, steam boiler, ghee setting tank, pouching machine, transfer pumps and pipes and fittings. The report will help you select the right machinery supplier, and it will also contain quotations from various local. This will be helpful in making an informed decision on the machinery purchase.
- 3. Raw Material:** The raw material for making ghee is cream. Our report will talk about the cost efficient raw material suppliers, quotes and contact details who can supply cream in large quantity.
- 4. Market:** As we discussed above, ghee market is growing at 5% annually. This report discusses the demand drivers – major end users of ghee in your state, and provides you inputs to chart your marketing strategy.
- 5. Approvals:** To start the ghee manufacturing unit, one needs to get approvals from State government and central government bodies. The report helps you understand the process of availing these approvals.
- 6. Project Cost and Break Even:** The machinery cost for a 500 kg per batch plant is typically under Rs. 25 lakhs, you also need funds for meeting your working capital needs. The report provides guidance on the minimum viable capacity and fund ne
- 7. Financial Projections:** The report provides estimation on sales growth, cost of the production and consequent profits and cash accruals for over a period of 5 years.

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<sup>1</sup> Source-business today article on dairy industry, dated June 5<sup>th</sup> 2016

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**Report Cost:** The report is priced at Rs 20,000. To buy the report or for further clarifications, please contact us at [admin@finetrain.com](mailto:admin@finetrain.com) or call us on +91 8008884932