

COCONUT BEVERAGE FROM TENDER COCONUT

INTRODUCTION

The tender coconut beverage can be packaged, distributed and sold commercially with high keeping quality due to the presence of natural electrolytes, refreshing and fresh taste of coconut. Production of tender coconut beverage without any artificial flavouring agents has nice market to cater the consumers with high awareness who prefer least chemical additives.

RAW MATERIAL

Good quality of tender coconut

CAPACITY

Daily production: 5000 Tender coconuts/ day/ Shift (1875000 bottles of 200 gm per annum)

Working: 300 days

PLANT AND MACHINERY

Kernel washing tank, tender coconut water collection tank, fruit mill, colloidal mill, formulation/ heat treatment tank, vibratory screen (for wet filtration), beverage storage tank, bottle washer, rotary bottle filler, SS slat conveyor, exhaust box, crown corking machine, canning retort, label gumming machine, printing and marking machine, transfer pump, generator, boiler, etc.

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

(Estimate for a model project)

| | |
|---------------------------------------|----------------|
| Land 600 Sq. m | 300.00 |
| Building 300 Sq. m | 450.00 |
| Plant and equipment | 5832.00 |
| Preliminary and preoperative expenses | 800.00 |
| Working capital | 671.00 |
| Total project cost | 8053.00 |