

TOPIC

Mango Pickles Manufacturing

Name → Asha Pal

Subject → Entrepreneurship Development

Registration No → KNU20113001637

Roll No → BC039

Semester → IV

Raniganj Girls' College

Course Name: Entrepreneurship Development

Course Code: BCOMHSE401

Topic of the project: New Business Plan Preparation and Presentation

A Project Report

Submitted by Semester-IV students (Academic Year 2021-22)

Name of the student	Registration Number
ALKA KUMARI	KNU20113001753
ARCHANA KUMARI	KNU20113001546
ASHA PAL	KNU20113001637
BIRANGI TIU	KNU20113001621
DEBANJANA GHOSH	KNU20113001173
DEBOLINA BHATTACHARJEE	KNU20113001665
JAYA KUMARI NONIA	KNU20113001275
JYOTI KISKU	KNU20113001395
KHOOSHBOO NONIA	KNU20113001580
KHUSHI KUMARI	KNU20113001260
KONKANA GHOSH	KNU20113001443
LAXMI KUMARI RABIDAS	KNU20113001465
MEGHA CHOUDHARY	KNU20113001440
NABONITA MALLICK	KNU20113001582
NANDINI KUMARI PANDEY	KNU20113001402
NISHA RAUT	KNU20113001431
NIVA RAM	KNU20113001400
NUSRAT KHATUN	KNU20113001672
PALLAVI KUMARI BURNWAL	KNU20113001523

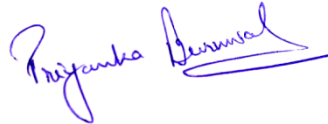
CERTIFICATE

This is to certify that this project titled “**New Business Plan Preparation and Presentation**” submitted by the students for the award of degree of B.Com. Honours is a bonafide record of work carried out under my guidance and supervision.

Name of the student	Registration Number
ALKA KUMARI	KNU20113001753
ARCHANA KUMARI	KNU20113001546
ASHA PAL	KNU20113001637
BIRANGI TIU	KNU20113001621
DEBANJANA GHOSH	KNU20113001173
DEBOLINA BHATTACHARJEE	KNU20113001665
JAYA KUMARI NONIA	KNU20113001275
JYOTI KISKU	KNU20113001395
KHOOSHBOO NONIA	KNU20113001580
KHUSHI KUMARI	KNU20113001260
KONKANA GHOSH	KNU20113001443
LAXMI KUMARI RABIDAS	KNU20113001465
MEGHA CHOUDHARY	KNU20113001440
NABONITA MALLICK	KNU20113001582
NANDINI KUMARI PANDEY	KNU20113001402
NISHA RAUT	KNU20113001431
NIVA RAM	KNU20113001400
NUSRAT KHATUN	KNU20113001672
PALLAVI KUMARI BURNWAL	KNU20113001523

Place: Raniganj

Date: 28.06.2022



SACT, Department of Commerce

Signature of the supervisor with designation and department

Mango Pickles Manufacturing Business

Page No. 02

Date.

* what is a Business plan?

⇒ A business plan is a written description of your business's future. That's all there is to it - a document that describes what you plan to do and how you plan to do it. If you jot down a paragraph on the back of an envelope describing your business strategy, you've written a plan, or at least the germ of a plan.

* Business name: Mango Pickles Manufacturing Business.

* Introduction: pickle making is a global culinary art, you can find variety of pickles around the world. It is one of the oldest methods of preserving food. Traditionally people used to make pickles at home and use to preserve it in ceramic jars or earthen pots, but with due course of time its popularity and demand increased which made people to use it commercially.

The optimization of pickle quality depends on maintenance of proper acidity, salt concentration, temperature and sanitary conditions. The mangoes used for the pickles

Teacher's Signature

are of course different in different parts of the country.

A mango pickle is a variety of pickle prepared using mango. It is a very popular south Asian pickle. These sometimes spicy pickles are also available commercially.

* Uses of Mango Pickles:

- ◇ It is used as palatable food materials.
- ◇ It is largely used in the domestic food products during breakfast, lunch or dinner.
- ◇ It can be easily transferred from one place to another place.

* Benefits of Pickle:

- ◇ It helps in improving the digestion of the body.
- ◇ It reduces ulcers.
- ◇ A good source of antioxidants.
- ◇ Enhances taste of the food.

- * Expected Capital: This is a very small business. so it will take twenty thousands rupees to do this business.
- * source of Capital: I will invest my money in business. one of the best aspects of the business is that there is no risk of Loss. For all these reasons. the business has Potential. It should be noted that the taste of the pickle should be good. Pickle business is a very lucrative business that can be started with very little investment. so if you want, you can start a family business and quickly establish yourself as an entrepreneur.
- * Collection of Raw materials: Raw Green Mangoes, Mustard oil, Fenugreek / Methi seeds, saunf, Kalonji, onion seeds, Degi chilli Powder or Anyother Red chilli Powder, Coarsely ground, Black Paper, Turmeric powder, sugar, salt, cumin powder, Anise powder, vinegar, mustard paste, Nigella, Coriander, Garlic paste, GINGER paste etc.

* How produced: 1) To make mango pickle, first the raw mangoes have to be cut into small pieces in a pot. Now wash it well, add water, add a teaspoon of salt and keep it aside. you have to leave at least three hours like this.

2) After leaving the mango pieces with salt, you will see that water has come out of it. Now strain the water and throw it away.

3) Now mix whole mustard, fennel, fenugreek, cumin and mix well. If all the spices are well mixed, keep them aside.

4) Now take the mango pieces in a glass container. It is best to have a Jar with the mouth closed.

5) Now mix the mango pieces in the pot with the spices. garlic paste, ginger paste, turmeric powder, chili powder, a little sugar, salt and mustard oil. Mix all the ingredients including mango well in a glass jar and close the mouth. The Jar should be kept in the sun for at least 7 consecutive days.

After keeping it in the sun for 7 days. you will see that your amicable pickle is completely ready. Remember to move the sun once a day.

Now place the pickle Jar in a dark and cool place. properly covered, it will with stand a great deal of adverse conditions.

Prospective Customer: Delicious pickles and chutneys are one of the delicacies of India. Men and women of all ages love to eat it. There are different types of pickles and sauces available in our country. which are very popular. The popularity of some rituals is known all over the country. while the field of certain types of rituals is especially famous. Pickles are very beneficial for people suffering from various diseases including diabetes. So this pickle is more likely to sell.

Distribute system: Now days, pickles can also be sold online. I can sell on my own website but in this case it may take a little more investment. However, we can sell pickles in markets like Amazon. Also, I find the nearest market, any super shop or

grocery store to be a very good place to sell pickle. Nowadays, there is a good demand for pickles in food hotels as well.

* Advantage of mango pickle: Raw mango has a lot of pectin. Therefore, raw mango pickle is very effective as a remedy for summer diarrhoea, Piles, indigestion and constipation. Mango has a lot of vitamin C3, mango pickle so keeps the liver well. Eating raw mango pickle controls liver acid stays. Many problems are eliminated by playing pickles. pickles also increase appetite, hormonal stimulation it also helps to increase. pickles contain beneficial probiotics for digestive problems. which helps us to digest.

* profits in pickle making Business: The profit of any business depends on its marketing and sales. If I do brand marketing, in Just 1-2 months I will be able to raise the investment will all the marketing amount. Then there will be only profit. This small business can be made a big business by hard work, dedication, and new experiments. The profit of this business will be available

every month and the profit will also increase.

* Disadvantage of Mango Pickle: Pickles is that pickles contain a lot of sodium which is not good for patients with hypertension and high blood pressure. Pickles are high in oil and the spices used in them are often not cooked properly, which can lead to cholesterol and other problems. The preservatives used in the preparation and preservation of pickles are harmful to the body and are responsible for acidity or inflammation in the body. plenty of oil, salt and vinegar are used in the pickle. These can be harmful to health.

* Expected Profit: This business would be extremely profitable if I was able to maintain the test of Conduct. This gives the business a 50% profits and a huge profit in the industry. Most of the industry is gives below 15% profit margin as compared to this business.

* Market Potential: Mango pickle is an essential part of typical Andhra cuisine. whatever is the occasion, without pickle

The meals course is not complete. East and west Godavari districts are renowned for preparation of the pickles at households. But the preparation of pickles became a cottage industry providing livelihood to thousands of women.

Mango pickles and other mango products even mango itself has a very good export as well as domestic market.

* Price of mango pickle: A 500 gram mango pickle costs 150 rupees.

* Conclusion: Pickle making business is a lucrative business opportunity that requires relatively little capital and labour. It's a great business that we can start sitting at home. It has a good earning potential and so, we can explore this option.

* Acknowledgement: I would like to express my special gratitude to my teacher as well as our principal who helped me with this new business plan, the golden opportunity to do this wonderful project, which also helped me in doing a lot of Research. I am really thankful of them.