

## ORANGE SQUASH



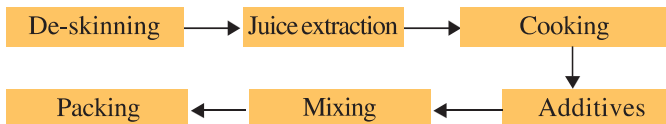
### Production capacity/annum

36 Thousand litres

### Production process

The freshly harvested oranges received in the plant are de-skinned with the help of manual labour. The de-skinned oranges are put to screw-juicer to press out the orange juice. The juice is put into the steam jacketed kettle for evaporation of water in the juice. Then sugar and acetic acid is added in the syrup. The syrup is finally transferred to the bottle packing machine with a minimum temperature of 70°C.

### Process flow chart



### Machinery & equipment required

- De-skinning (manual/ automatic)
- Screw Juicer
- Steam Jacketted Kettle
- Glass Bottle Packing Machine

### Raw material/consumables required

- Orange
- Sugar
- Acetic acid
- Permitted colour

### Utilities required

Power required	:	15 KW
Water required	:	Normal Supply

### Manpower required

Skilled	:	2 Nos.
Unskilled	:	6 Nos.

### Area required

Total Area	:	250 Sq. Mtr.
Covered Area	:	150 Sq. Mtr.

### Investment required

Machinery & Equipment	}	₹ 27.7 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		

