

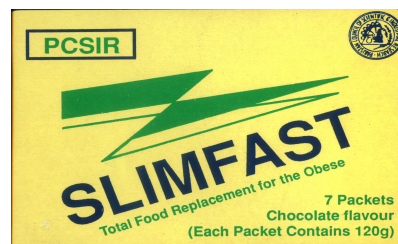
# **PRE-FEASIBILITY REPORT FOR THE PRODUCTION OF SLIM FAST DIET**

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## **1. Introduction of Technology/Process/Product:**

**Name of Technology/Process/Product:**

**Slim Fast Diet**



### **Summary:**

Slim fast is an effective natural food formula to reduce obesity and weight by reducing caloric intake. It is used as a replacement for a part of the total daily diet and provides all the basic daily nutritional requirement of the body. It also helps in bringing down the upper limit of total cholesterol and LDL- cholesterol to the normal rang. It is mainly composed of basic food ingredients.

### **Project brief (Local/International perspective):**

Obesity is the most common disorder of the present time and is the main cause of many health problems like heart diseases, high blood pressure, diabetes and also kidney diseases. The main reason of obesity is an imbalance between energy intake and energy out put causing a large accumulation of fat in the body. In order to control obesity, caloric intake is reduced while maintaining the daily nutritional requirements of the body.

Currently in the local market, most of the slimming diets available are pharmaceutical based with some kind of medicines in them and not many food based diet are available. Moreover, most of the diets are imported from different countries.

Therefore, slim fast diet product has been developed using low cost raw materials without the addition of any kind of medicine. Hence it imparts no side effects.

## **2. Main Parameters of Technology/Process/Product:**

### **a. Main Feature:**

- Natural food for weight reduction
- No medicine added
- No side effects
- Low caloric diet

### **b. Input:**

- Soybean (Treated)
- Milk
- Dietary fiber
- Vitamins and Minerals

### **c. Output:**

- Slim fast Diet/ No by product

### **d. Application/Uses:**

- Use to reduce obesity / weight
- Dissolve ¼ or 30gms of sachet in glass of lukewarm water and stir to make slurry.

### **e. Trial Results:**

**N.A**

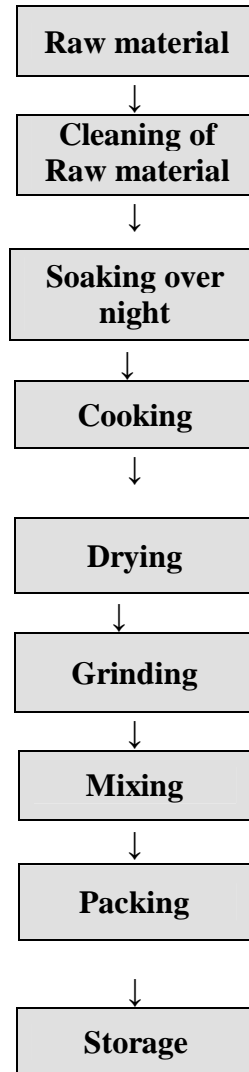
### **f. Technical Data:**

- Proposed capacity: 60Kg/Batch
- Production time per batch: 3 days
- Packing size: 7 Sachet/pack (120gm/sachet; 7×120gm=840gm/ pack)

### **g. Production Process:**

- Cleaning and Washing of raw materials
- Treatment of the materials and proper mixing
- Packing of the final product

**Flow diagrams:**



**h. Equipment layout diagrams:**

N.A

**i. Machinery required with specification:**

**Mixer** (Capacity: 100 kg/hr, Drives: 6KW), **Steam Jacket Kettle** (Capacity: 200 kg, Stainless Steel Tank: 40 psi. Steam jacket), **Cabinet dryer** (Capacity: 22 Sq M, 11 trays), **Grinder** (Capacity: 120 Kg/hr), **Boiler** (Natural Circulation, Bi-drum, Front-Wall Fired/Forced Draft, Radiant, Closed bottom, Furnace type: Oil/Gas Fired, Heating surface: Low Nox Burner, Capacity: 5 tons/hour)

**j. Standards specification & test methods:**  
AOAC 2005 & LARMOND E 1977

**k. Quality control equipment with specification:**

**Kjeldahl apparatus** (Digester, Distillation unit), **Soxhlet apparatus**, **Oven** (1.1 Cubic ft.), Single phase 3- or 4-wire cable, 240 Volt, 60 Hertz.), **Furnace** (Maximum temperature: 1200°C, Working temperature: 115°C, digital controller with accuracy +/-1 deg °C), **pH meter** (Bench pH Meter: perform pH, mV and temperature measurements with large display showing pH (or mV) and temperature values simultaneously, 5 memorized buffers for pH calibration (pH 4.01, 6.86, 7.01, 9.18 and 10.01), **Weighing balance** (Capacity: 310g, Readability: 00001g, Internal Calibration).

**l. Environment impact:**

Nil

**m. Availability of technical supports:**

Yes

**n. Available Brochures/Pamphlets:**

Yes

**o. Status of registration/Patent/Trade Mark:**

No

### **3. Estimation of Fixed Capital Investment (PKR):**

a. Land	4 Kanal
b. Building	10 million(10000 Sq ft)
c. Furniture& Fixture(Office/Factory)	80,000/=
d. Plant& Machinery	1 million
e. Technology transfer fee	0.5 million
f. Total Fixed Cost of the Project	
g. Add: Working Capital	
h. Total Project Cost	

### **4. Marketing Aspects:**

- Total industry and annual growth
- Current demand
- Local production facilities
- Imports
- Major users
- Marketing strategy
  - Hold regional exhibition
  - Publicity through electronic & print media.

## 5. Detail of Costs:

- Direct Production Costs: 20,900/- batch (raw material, utilities and wages charges per batch (60Kg)
- Raw material cost per unit: 15,000/- (per batch)
- Direct wages cost per unit: 3900/- (per batch, 3 days, 1 skilled (Rs.700/day) & 2 unskilled (Rs. 300/day)
- Production Overhead cost per unit
- Admin & Selling Expenses
- Salaries & benefits per month 31,200/- (8 batches/24 working days)
- Utilities charges per month 16,000/- (8 batches/24 working days)
- Communication expenses per month
- Other expenses per month
- Publicity & advertisement expenses  
Per month