

JAM AND MARMALADE PROCESSING PLANT



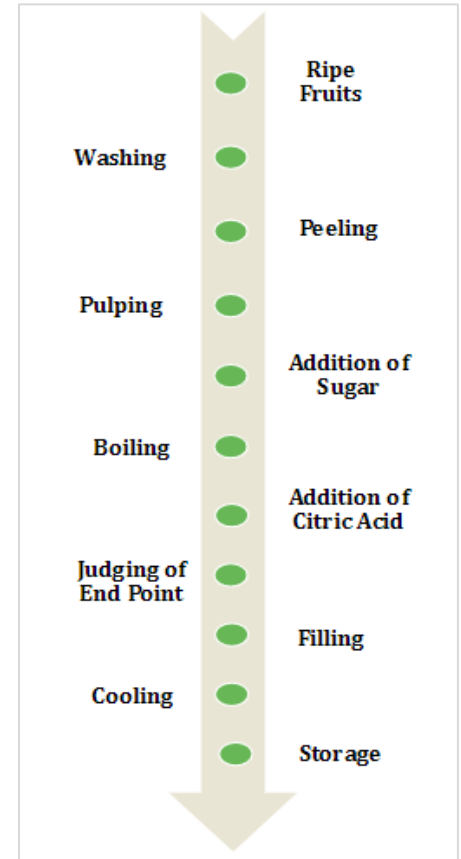
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Project Description: Among preserved fruits, jams, and marmalades form an important class of products. **Jam** is a product prepared by boiling the fruit pulp (sometimes-whole fruit) with sufficient quantity of sugar to a moderately thick consistency, firm enough to hold the fruit tissues in position. **Marmalade** is a fruit jelly in which the slices of the fruit or the peel are suspended. Jams, preserves are experiencing an increasing demand, all over the world. Some major players are Kissan, Bhuiira, Naturelands Organics, Urban Platter, 24 Mantra Organics, Mapro, and Orchard Lane etc.

Raw Material: The major consumables required are fruits, sugar, pectin, additives, preservatives, food colours.

Market: The global jam, jelly, and preserves market is projected to register a CAGR of 3.6%, during the forecast period (2019-2025). The global retail sales are set to reach 1.53 billion USD by 2023. The jam, jelly, and preserves market is driven by the convenience of food supplement items, preference for ready-to-eat products, and multiple distribution channels. Apart from domestic market, there is good demand for processed products in export market.

Minimum Viable Plant Capacity	—	500 Kg/Hr.
Plant and Machinery Cost (approx.)	—	0.8 - 1 Cr.
Minimum Viable Project Cost (approx.)	—	2.5 - 3 Cr.
Operational Days / Annum	—	300 days with 20Hr/day.
Area required (approx.)	—	500-600m ² .



NOTE: Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

Final Products:

