

## Raw Material Assumptions

Plain & Dry Cakes									
Plain cakes									
Raw material	Units	Quantity	Rate	Cost	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)	Qty Ingredients For Making 1 Pound (gms)
Butter	Kg	350	300	104,966	21.73	303	225	225	102.058
Sugar	Kg	62	55	3,421	3.86	333	40	40	18.144
Maida	Kg	467	50	23,326	28.97	393	300	300	136.078
Baking powder	Kg	16	150	2,333	0.97	12	10	10	4.536
Eggs	Pcs	14,492	8	120,769	34.77	7,261	9	360	163.293
Flavour	Ltr.	1	600	467	0.05	1	0.5	1	0.227
Cream+ Honey	Kg	156	400	62,202	9.66		100	100	45.359
				<b>317,483</b>	100.00	8,302		1,036	
Plain fruit cakes									
Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)	
Butter	Kg	789	300	236,686	24.498	162	250	250	
Sugar	Kg	126	55	6,943	3.920	178	40	40	
Maida	Kg	789	50	39,448	24.498	211	250	250	
Baking powder	Kg	32	150	4,734	0.980	6	10	10	
Fruit Chuncks	Kg	947	170	160,946	29.397	66	300	300	
Sougi	Kg	158	50	7,890	4.900	66	50	50	

Eggs	Pcs	9,662	8.33	80,513	11.759	3,888	3	120
Flavour	Ltr.	2	600	947	0.049	0.32	0.5	0.5
				<b>538,105</b>	100	4,578		1020.5

#### Dry cakes

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Butter	Kg	535	300	160,629	22.167	545	225	225
Sugar	Kg	95	55	5,235	3.941	545	40	40
Maida	Kg	654	50	32,721	27.094	545	275	275
Backing powder	Kg	24	150	3,570	0.985	22	10	10
Eggs	Pcs	21,738	8.33	181,153	35.468	16,364	9	360
Flavour	Ltr.	12	600	7,139	0.493	1.09	5	5
Cream + Honey	Kg	238	400	95,187	9.852		100	100
				<b>485,634</b>	100.00	18,023		1015

#### Sweets & Nimko

##### Nimko

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Baisan	Kg	485	70	33,941	68.293	491	700	700
Dry Fruit	Kg	139	150	20,780	19.512	123	200	200
Channey	Kg	69	120	8,312	9.756	61	100	100
Nimko Masala	Kg	17	150	2,598	2.439	25	25	25
				<b>65,632</b>	100	700		1025

Sweets								
Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Khoya	Kg	3,241	300	972,391	33.816	1,050	350	350
Maida	Kg	2,084	50	104,185	21.739	263	225	225
Eggs	Kg	38,340	8.33	319,500	15.459	131	4	160
Ghee	Kg	1,389	190	263,935	14.493	53	150	150
Sugar syrup or Sugar	Kg	1,389	600	833,478	14.493	919	150	150
				<b>2,493,489</b>	100	2,415		1035

Chicken Bread								
Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Maida	Kg	520.02	50	26,001	14.648	336.00	150	150
Oil	Ltr	69.34	190	13,174	1.953	33.60	20	20
Yeast	Kg	6.93	180	1,248	0.195	1.68	2	2
Sugar	Kg	86.67	55	4,767	2.441	33.60	25	25
Salt	Kg	6.93	8	55	0.195	3.60	2	2
Chicken	Kg	1,213.38	220	266,943	34.180	480.00	350	350
Onion	Kg	433.35	40	17,334	12.207	720.00	125	125
Masala	Kg	173.34	60	10,400	4.883	84.00	50	50
Cheese	Kg	346.68	500	173,340	9.766	180.00	100	100
Mayonnaise & Ketchup	Kg	173.34	90	15,601	4.883	120.00	50	50

Mix Vegetable	Kg	520.02	80	41,602	14.648	120.00	150	150
		<b>3,550</b>		<b>570,465</b>	100.00	2,112	1024	1024

#### Fresh Cream cakes

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Butter	Kg	806	300	241,774	12.207	545	80	125
Sugar	Kg	645	55	35,460	9.766	545	100	100
Maida	Kg	806	50	40,296	12.207	545	100	125
Backing powder	Kg	13	150	1,934	0.195	22	2	2
Eggs	Pcs	26,408	8.33	220,068	15.625	16,364	4	160
Flavour	Ltr.	13	600	7,737	0.195	1.09	2	2
Fresh Cream	Kg	3,288	300	986,437	49.805		510	510
				<b>1,533,705</b>	100.00	18,023		1024

#### Pasteries & Puff etc

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Butter	Kg	373	300	112,042	12.207	545	100	125
Sugar	Kg	299	55	16,433	9.766	545	100	100
Maida	Kg	373	50	18,674	12.207	545	100	125
Backing powder	Kg	6	150	896	0.195	22	2	2
Eggs	Pcs	12,238	8.33	101,983	15.625	16,364	4	160

Flavour	Ltr.	6	600	3,585	0.195	1.09	2	2
Fresh Cream	Kg	1,524	300	457,129	49.805		510	510
				<b>710,742</b>	100.00	18,023		1024

### Chicken Pizza

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Maida	Kg	1,361.41	50	68,070	19.417	336.00	200	200
Oil	Ltr	102.11	190	19,400	1.456	33.60	15	15
Yeast	Kg	6.81	180	1,225	0.097	1.68	1	1
Sugar	Kg	136.14	55	7,488	1.942	33.60	20	20
Salt	Kg	27.23	15	408	0.388	3.60	4	4
Chicken	Kg	2,042.11	220	449,265	29.126	480.00	300	300
Onion	Kg	1,361.41	40	54,456	19.417	720.00	200	200
Masala	Kg	272.28	60	16,337	3.883	84.00	40	40
Cheese	Kg	680.70	500	340,352	9.709	180.00	100	100
Mayonnaise & Ketchup	Kg	340.35	90	30,632	4.854	120.00	50	50
Mix Vegetable	Kg	680.70	80	54,456	9.709	120.00	100	100
		7,011		<b>1,042,090</b>	100	2,112		1030

### Biscuits etc

Raw material	Units	Quantity	Rate	Cost (Rs.)	% ingredients	Qty Ingredients	Qty Ingredients in grams For Making 1 Kg	Qty Ingredients For Making 1 Kg (gms)
Butter	Kg	2,095	300	628,525	16.393	303	170	170

Sugar	Kg	1,849	55	101,673	14.465	333	150	150
Maida	Kg	4,313	50	215,670	33.751	393	350	350
Baking powder	Kg	62	150	9,243	0.482	12	5	5
Eggs	Pcs	115,020	8.33	958,500	34.716	7,261	9	360
Flavour	Ltr.	25	600	14,789	0.193	1	2	2
				<b>1,928,400</b>	100	8,302		1037

### Snacks

	Per Piece	Cost (Rs.)
Chicken Drum stick Leg Piece	35	149,100
Chicken Leg Piece	63	268,380
Chicken Shami	17.5	93,188
Chicken Sandiwitch	35	124,250
Chicken Patties	19.6	173,950
Chicken Bread roll	35	124,250