



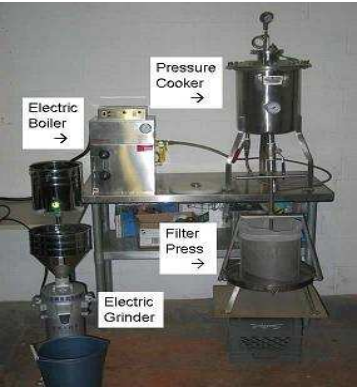



Soya Bean Processing Unit: Production of Soya Milk, Tofu and Yogurt
Simple Business Plan
Invest less than USD 10,000 and make at least USD 1,000 monthly!
 For assistance to build your unit contact us on info@africa-do-business.com

The business project is about installing a soya beans processing unit that produces and sells **Soy milk, Tofu and Yogurt.**

Soya beans, Soy Milk, Soy drink, Soy Yogurt			
			
Soya beans	Soy Milk	Soy Milk Coffee	Soy Yogurt

Tofu and its different recipes			
			
Tofu Curd	Tofu Brochettes	Tofu Pizza	Tofu Burger

Soy Milk Maker: SoyCow	Tofu Making Machine
	
Cost from USD 6,000	Cost from USD 350
The SoyCow is a soya processing system for micro-enterprise development. It is designed to provide daily output of soy milk in the range of 200 to 300 litres.	Tofu , also known as soya curd, is a soft cheese-like food made by curdling soya milk with a coagulant. Tofu is a rather bland tasting product that easily absorbs the flavours of the other ingredients.

Market: Soya milk is nutritionally close to cow's milk. Soya is popular as a rich source of protein. Soya milk is promoted as healthy alternative to cow's milk for reasons including: diabetes management through its ability to control blood sugar, source of lecithin and vitamin E and cholesterol free and safe for people with lactose intolerance or milk allergy. Soya food products are needed on African market to improve the nutritional status of consumers.

Consumer target: Soya milk, tofu and yogurt are suitable food products for all members of households concerned about their nutritional status, especially children and young people in schools, workers and elders leaving in urban or rural areas where nutritious food is scarce. The location of the unit is ideal near a school, a hospital or populated areas in cities. The soya products could be supplied as well to individual households, restaurants and hotels

Processing and packaging: Soya milk is made by soaking soya beans in water and then grinding the soaked beans in water. The pulp is separated from the milk by filtration. Soya milk could be packaged in plastic bottles, and yogurt in plastic pots. Tofu is sold in water-filled packs or in aseptic cartons. Fresh tofu is usually packaged in water and should be refrigerated and kept in water until used. If the water is drained and changed daily, the tofu should last for one week. Tofu can be frozen for up to three months.

Plant and machinery: The soya milk maker, SOYCOW, proposed above consists of one system that combines a grinder, mixer, boiler and a filter. By putting in soya beans and water as raw materials, the system does the processing of soya beans into milk. Note that from one kilo of soya beans you can get seven liters of milk. The highest output in food processing!

Production capacity: One soya milk maker machine, SOYCOW, shown above produces 45 liters per hour of soya milk. One tofu maker produces 50 kg of tofu per day. It is better for one unit to have at least two soya milk makers and one tofu maker. The unit could employ three to five unskilled people.

Utilities and Infrastructure needs: The system can be run with electricity or gas. Requirement of electric power are moderate (1.1 KW). One critical requirement is availability of good quality potable water for the process needs. A source of drinking water, either from a well or roof tank, etc. Water does not need to be purified.

Project cost: The project is set up as one integrated unit. The capital investment for the proposed unit with one soya milk maker is from USD 10,000 to cover machinery, facility and initial operating costs. There are some costs associated with installing or consuming electricity or running water.

Turnover and profitability: Gross turnover will be about USD 60,000 per year. Value addition will be in the range of 100%. The return on investment is over 100%, meaning than all capital investment will be recovered within the first year of operations. The annual net profit will be over USD 12,000. It is expected that the returns on investment will be fully realized within a year, assuming at least 7-8 hours daily production.

Entrepreneur profile: This is a marketing intensive activity. The soya products, not yet very known at the African public, will require intensive marketing at the beginning. Entrepreneurs committed to do business in food industry can consider this project with long term out look to build an integrated soya production complex.

Indirect benefits: The processing of soya beans will encourage the cultivation of soya beans, which will be a source of income for many small farm holders. Soya is a strategic crop for reducing malnutrition and poverty and generating income in rural and urban dwellers.

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