

Investment proposal

The name of the project	A livestock complex, as well as slaughter and sausages workshops
Objective of the project	Feeding of big and small livestock animals, production of meat and meat products
Scope/industry	Food industry
Project implementation schedule	1 year
Project location	Republic of Uzbekistan, Kashkadarya region, Chirakchi district
Information about the project participants:	
Initiator	«Botirov Farrux» SICHF
Additional executor (industry department)	no
The total cost of the project	2 100 000 USD
Estimated sources of funding:	
Own funds	1 00 000 USD
Commercial bank loans	JSC Microcreditbank, Chirakchi department
Required foreign direct investment	2 100 000 USD
The composition of the main costs	<p>For livestock complex construction — 200 000 USD</p> <p>For slaughterhouse workshop – 1 100 000 USD</p> <p>For sausage workshop — 188 000 USD</p> <p>For equipment purchase — 1 088 000 USD</p> <p>For other expenses — 2 00 000 USD</p>
Projected profitability	20%

Repayment period, projected payback period	5 years
Cash flows	2020 - 600 000 USD 2021 - 600 000 USD 2022 - 600 000 USD 2023 - 600 000 USD 2024 - 600 000 USD
Characteristics of the intended production	Providing the population with a wide range of meat and meat products
The project capacity/size	Sausage ware — 180 tons to one a year Meat and meat products — 365 tonsa to one a year
Contribution to the project by the initiator	Large horn livestock animals - 1 000 heads
Project current status	Not done yet

Information about the initiator of the project

Full name of the enterprise	Trade and manufacturing firm “Botirov Farrux” (SICHF)
Details, address, cotacts	Address — Kashkadarya region, Chirakchi district, Choshtepa street, 3-row, 17-house; The name of bank — JSC Microcreditbank, Chirakchi department MFI — 00175; Address bank — Chirakchi district, Musta-qillik street, 41; Account name — Botirov Farrux SICHF; Account number — 20208000604295106001; Contact telephones — +998 90 427-02-48, +998 91 210-98-27, home number — +998 75 562-14-60, fax — no
Date of foundation of the enterprise	2003 year
Statutory fund	100 000 000 sum
Composition of founders and distribution of shares	1 human, 100%

Information about the founders

Full name	Botirov Zokirjon
Contact number	+998 90 427-02-48,+998 91 210-98-27
Email post	botirov.farruxsichf@mail.ru

Contact of the performer from the MIFT

Full name	Menishev Damir
Position	Deputy head of Department
Contact number	+998 97 144 00 45
Email post	mf120@mift.uz

General information

Number and types of jobs created	workplace for 30 people, performing various types of work
The impact of the project on the environment (the EIA project), including the expected types and volumes of waste, places for their disposal	the project does not harm the environment, the waste is removed by the relevant organizations on a contractual basis, there will be temporary places where special waste will be stored
Information about the land plot for the construction of the enterprise	no information on the land plot for the construction of the enterprise
Existing infrastructure	Not done yet
Required infrastructure	Transport, hot and cold water, electricity, heating equipment, lavatory, washing, kitchen, rest room, toilet, garbage storage
Upcoming construction work	The construction for bag and small livestock feeding facility, the slaughterhouse, the sausage production workshops
Project-estimate documentation	It have
Electricity demand (kw/h), integrated power (kw/h or mw/h)	99 kw/h, 200 000 kw per year
Water requirement (cubic metres per m)	252 000 KB meters per year
Gas demand (t/m)	-

Market analysis, productions definition (works, services),marketing researches

Types of products	Meat products and sausages products
Annual finished production	Meat production — 360 tons per year Sauasage products — 180 tons per year

Estimated sales markets and their shares:	
Interior	100% is sold Tashkent city and Kashkadarya region
Export	It is expected that after 5 years it is planned to sell 30% for export
Production cost	Sausage products — 6\$; Meat products — 4.5\$
The need for raw materials (per year)	540 tons of meat and meat products per year
Market size	10 000 tons per year
Expected market share	540 tons per year
Main competitors	Butchers and other sausage enterprises
The main competitive advantages	Price reduction and quality improvement
The main target groups of consumers	population
Sales structure by target consumer groups	Shops and markets
Pricing strategy	It depends on the market
The cost structure of the final production	The cost is formed depending on the costs and market price
Availability of patents, licenses, certificates in accordance with applicable law	There is a license for wholesale and a certificate for managing livestock
The presence of a formed base of potential customers with a willingness to purchase products	Available — markets, shops
Market research accessibility	Yes
Presentation component of the project	No
Additional information	Equipments of veterinary laboratory
Project risks	No

Production technology and parameters of main equipment

Type of equipment	Equipments for slaughter and sausage workshops
Country of origin	Germany, China and Russia
Performance	Meat and meat products
Cost	For the equipments of the slaughterhouse - 1 000 000 USD For equipments of a sausage workshop - 88 000 USD For construction of bag and small livestock animals - 30 000 USD
Energy consumption	For the sausages workshop — 49.20 kw/h; For the slaughter workshop — 37.50 kw/h;

	For the livestock complex — 12.3 kw/h
Installed capacity	9792 tons per year
Overall dimensions of the equipment	For the sausage workshop (7 pcs) — 1800*1500*1400 mm in each size For the slaughter workshop (60 pcs) — 9000*9000*9000 mm
Weight of main equipment	For the sausage workshop (7 pcs) — 5472 kg For the slaughter workshop (60 pcs) — 18 tons
Main equipment units (lines)	For sausage workshop — meat cutting machine, meat grinder machine, vacuum meat mixing machine, vacuum sausage filling machine for finished sausage, smoke house and refrigerator; For the slaughterhouse workshop — a livestock box, stunning equipment (electric), hoist (1 t, 6 m load capacity), span tub, steel bristle rake, lifting platform (lifting capacity 250 kg), frame for heads, washing with sterilizer 10 knives, water heater, nutritional table with scylosis, trolley VAT, container for collecting blood, saw sawing sternum, bath 2- nest, technological table, electric saw for longitudinal sawing, travel scales for carcasses, transport cart, tank for washing solutions, scales for weighting livestock with fencing and others
Number of working hours per year	1920 hour / year
Duty cycle	8 hour / day
The frequency of scheduled preventive maintenance	1 year
The number of people involved in the production process and their functions	30 people