

Ranking framework for Creation/Expansion/Diversification of Individual Agro and Food Processing Units Scheme:-

S. No	Criteria for evaluation of proposal	Marks	Maximum Marks
1	Project Uniqueness (Total marks: 45)		
(a)	Priority Sector		
(i)	For Perishable Products (Fruits & Veg, Meat & Poultry, Milk & Aqua Products etc.)	10	10
(ii)	For Consumer products (Bakery/Snacks/Breakfast cereals/RTE/RTC products etc.)	5	
(iii)	For Non- Perishable Products (Grains etc.)	3	
(b)	Size of project (total project cost)		
(i)	More than Rs.20 Crore	5	5
(ii)	Rs.10 crore to 20 Crore	3	
(iii)	Less than Rs.10 crore	2	
(c)	Employment (Direct: 40%, Indirect: 60%)		
(i)	More than 100	3	5
(ii)	Between 50-100	2	
(iii)	Less than 50	1	
(d)	No. of days in Operation		
(i)	More than 250 days	5	5
(ii)	180 to 250 days	3	
(iii)	Less than 180 days	2	
(e)	Food Processing Sector		
(i)	Horticulture including fruits & vegetables processing	3	5
(ii)	Meat, Poultry, Fishery	5	
(iii)	Ready to Eat, Ready to Cook Food Products	2	
(iv)	Milk & Milk products	1	
(v)	Packed Juices	1	
(f)	Technology Proposed		
(i)	Using novel technology (where quality of product retention is better) *Novel Food Processing methods help in preserving the natural quality of the product and enhances the health and safety attributes of the product by adopting suitable techniques.	5	5
(ii)	Use of energy efficient process/less carbon footprint and water footprint technology/green-house technology	5	
(iii)	Latest/advance/automatic technology as per industries standard	3	
(iv)	Standard technology/machinery	1	

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(g)	Project Strength- Qualified personal and Quality Certification		
(i)	Engaging Food Technology expert(s)	5	10
(ii)	Obtaining Quality certifications like ISO 9000 & ISO 22000, registration under legal metrology act, FSSAI, Hazard Analysis Critical Control Points (HACCP), Good Manufacturing Practices (GMP), Good Laboratory Practices (GLP), Total Quality Management (TQM) etc.	5	
2	Promoter Experience (Total marks: 10)		
(a)	Experience of promoter(s) in Food Processing sector		
(i)	More than 10 years' experience in Food processing industry	5	5
(ii)	Between 5 to 10 years' experience in Food processing industry	3	
(iii)	Less than 5 years' experience in n Food processing industry	2	
(b)	Category of Promoter		
(i)	If Applicant is an FPO/FPC/SHG registered with state government/SFAC/NABARD/other government agency	5	5
(ii)	If Applicant is Women SHG and 100% shareholding of women in the firm	5	
(iii)	Majority stake / shareholding (more than 50% and less than 100% of women in the firm)	3	
(iv)	If applicant is SC/ST 100% shareholding of SC/ST in the firm	5	
(v)	Majority stake / shareholding (more than 50% and less than 100% of SC/ST in the firm)	3	
3	Value Addition & Exports (Total marks: 15)		
(a)	Processing and Value Addition		
(i)	Processing of perishable raw material and creating a final product out of it with a shelf-life of 5 times as of raw material	5	5
(ii)	Processing of perishable raw material and creating a final product out of it with a shelf-life of 3 times as of raw material	4	
(iii)	Processing of perishable raw material and creating a final product out of it with a shelf-life of 2 times as of raw material	3	
(b)	Exports		
(i)	Exporting more than 50% of total sales	5	10
(ii)	Exporting up to 50% of total sales	2	
(iii)	Exporting to more than 5 countries	5	
(iv)	Exporting to less than 5 countries	2	

S. No	Criteria for evaluation of proposal	Marks	Maximum Marks
4	Financial Viability (Total marks: 10)		
(a)	Promoter Capital/equity		
(i)	20% to 25%	2	5
(ii)	25% to 35%	3	
(iii)	35% to 45%	4	
(iv)	45% and above	5	
(b)	Debt Equity Ratio		
(i)	DER is 0.50	5	5
(ii)	DER between 0.51 to 1.00	4	
(iii)	DER between 1.01 to 1.50	3	
(iv)	DER between 1.51 to 1.75	2	
(v)	DER between 1.76 to 2.00	1	
5	Location of Project (Total marks: 10)		
(i)	Setting up new unit in Food Parks of Haryana	10	10
(ii)	Setting up new unit outside Food Parks of Haryana	6	
(iii)	Expansion/diversification inside the Food Park of Haryana	8	
6	Type of Technical Civil Work (Total marks: 10)		
(i)	Using 100% prefabricated structure	10	10
(ii)	Using mix of Prefabricated and RCC structure	5	
(iii)	Using only RCC structure	3	
Total			100

- Minimum qualifying criteria is 60 marks