

**Costing of Pickle**

*Open Education Resource*

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| Costing for pickle |
| Sr.No. | **Name of ingredient** | **Qty. used****( in gms)** | **Rate per qty. (Rs.)** | **Cost (Rs.)** |
| 1 | **Pieces of fruits / vegetables** | **1000** | Rs. 40/- per kg. | **40.00** |
| 2 | **Common salt** | **100** | Rs.16/- per kg. | **1.60** |
| 3 | **Turmeric powder** | **20** | Rs.24/- per 100 gms | **4.80** |
| 4 | **Asafoetida (Hing)** | **20** | Rs. 24/- per 20 gms. | **24.00** |
| 5 | **Red Chili powder** | **30** | Rs. 110/- per kg. | **3.30** |
| 6 | **Black Pepper (Miri)** | **25** | Rs. 350/- per kg. | **8.75** |
| 7 | **Mustard seeds** | **125** | Rs. 50/- per kg. | **6.25** |
| 8 | **Fenugreek (Methi)** | **30** | Rs. 65/- per kg. | **1.95** |
| 9 | **Edible Oil / Mustard Oil** | **250** | Rs. 100/- per kg. | **25.00** |
| 10 | **Total cost of material used** | **115.65** |
| 11 | **Man power (25% on the cost of material used)** | **28.91** |
| 12 | **Total cost of prepared pickle = Addition of row 10 and row 11** | **144.56** |