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The analysis of processing cost of tea in Jashpur district of Chhattisgarh

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Abstract

Tea is the most broadly tanked drink over the world, after water. In India, tea was first founding Assam state. Chhattisgarh has been ranked as the 17th tea producing state of tea production. In Jashpur and Surguja districts. Started from 2010. Tea was first done in the first plantations in 2010 by the founder of the Brahmishthalaya Sogara ashram. Present study is based on the processing of tea. Production and processing involved in operation from on selected household, their processing cost, were survey in study area. The purpose of the study is, problems can be identified and solved. I have selected on household (Aghor Sograh Ashram) in Jashpur district of Chhattisgarh state for study. Primary data will be collect from personal interview. Cost of cultivation, Return and Internal rate of return method are used in this study. Currently the price of green leaf is 18 Rs./kg Processing cost is Rs. 3,477.4/Quintal. Currently the price of made tea is 1800 Rs./Quintal.

Keywords: Tea, production and processing cost, Rs. per quintal

1. Introduction

Tea (*Camellia sinensis*) is the most broadly tanked drink over the world, after water (Labbe *et al.*, 2006). Tea turns into a drink first in the Shen Nong's period in China (Around 2737 BC). The main credible readiness of some tea from made tea and its production was known through the book "Cha Ching" composed by Lo-Yu (Sinha, 2010) ^[1]. Tea production has increased in 2013. Black, Green and instant tea has increased. It has increased by 6% to 5.67 million tones. Black tea production has increased drastically. Its production has increased by 5.4% while for there has been steady increases in the cost of green tea production has increased by 5.1% the increase in tea production in the world is only due to increasing importance of tea producers in the country. Studied in the Processing unit, the cost of energy component is the highest at 40 percent, the rest is the cost in the maintenance and packaging of factory labour machine. All these things make it clear that growing and breaking Green leaf is about 64 to 77 percent of the total cost. This cost is the major component, the division of this leaf in this way is due to labour only because there is lack of labour and labour is very expensive here studied in it costs about 25 lakh to set up tea factory. Mr. Paulrasu, Executive director of tea board has said that 40 percent subsidy will be provided in it or small factory can make 500 kg tea per day.

1.1 Production of Tea in India

In India, tea was first found in Assam state developing close to Rampur, presently Sibsagar by Major Robert Bruce and his sibling C.A. Bruce around AD 1823. After that Lord William Bentinck, the Governor General of India designated a Tea Committee in the time of 1834 that confirmed the developing of tea brambles that were wild in the slopes of Assam. Tea development initially began in Darjeeling locale of West Bengal during 1839 by Dr. Campbell, while it was spread in a duars district of West Bengal in 1862 and 1874 separately and by and by these sub-Himalayan region houses a decent number of tea gardens (Kabir and Das, 2015).

1.2 Production of Tea in Chhattisgarh

Chhattisgarh has been ranked as the 17th tea producing state by the government of India. Chhattisgarh has been ranked 17th in the tea producing state of tea production. In Jashpur and Surguja district. There is a favourable environment for tea production process in Jashpur district has been started since 2010. The work of planting tea plantations in Jashpur area was first done in the first plantation in 2010 by the founder of the Brahmishthalaya Sogara Ashram, the post of Pujya Pad Guru Pad.

Tea production in Soghra ashram has been completed for 10 years. Tea plantations have been set up in 2010 and it is a part of Chhattisgarh culture or has become a centre of attraction. People come to see tea gardening from far and wide. Tea processing is also done in the ashram for which a unit has been set up, this unit is named Aghor tea processing plant in which green tea and black tea are made. The present study has taken up objective of to analyse the Processing cost of Tea in selected House hold.

2. Methodology

2.1 Detail of study area

Chhattisgarh has 29 districts with their different Regions. I have selected one household (Aghor sograh ashram) in Jashpur districts of Chhattisgarh state for my study. Primary data will be collected from Farm managers, Factory Processors and Secondary data will be collected from Different Government Officer Such as Department of Agriculture, Web Portals and Journals.

2.2 Analytical tools

For the estimation of cost of production of made tea, the cost of made tea production was calculated as follow:

$$TC = TFC + TVC$$

Where,

TC = Total cost of made tea production (Rs/Q)

TFC = Total fixed cost which included depreciation on equipment and interest on Fixed capital (Rs/Q)

TVC = total variable cost (Rs/Q). It comprised of purchasing cost of tea leaf production and variable cost of processing of tea leaf.

- A. Purchasing cost of tea leaf production:
- B. Variable processing cost

2.3 Different components under this cost were as follow:

- a) Leaf collection expenses
- b) Power electricity
- c) Machinery fuel
- d) Wages
- e) Factory overheads
- f) packing

3. Results and Discussion

3.1 Cost of Processing on green leaf tea

Made tea is finely product of green tea leaf. It is produced after the processing of tea leaf either at factory or by traditionally at household level by the tea growers. During the survey it was reported by the tea growers that they usually prepare the made tea from the leaf produced up to the month august. The leaf produced beyond august to October was sold to the tea factory because during the rainy season operation like drying of tea leaf become for them.

Table 1: Cost of Processing on green leaf tea (Rs./Quintal)

S. N	Particulars	Total cost	Percentages
A. Variable processing cost			
1.	Purchasing price of tea	1800	51.76
2.	Leaf collection expenses	151	4.34
3.	Machinery fuel	264	7.59
4.	Power electricity	315	9.05
5.	Wages	400	11.50
6.	Factory overheads	253	7.27
7.	Packing	100	2.87
	Total variable cost	3283	94.40
B. Fixed cost			
8.	Tax	30	0.86
9.	Depreciation on equipment	150	4.31
10.	Interest on fixed cost	14.4	0.41
	Total fixed cost	194.4	5.59
	Cost(A+B) =	3477.4	100.00

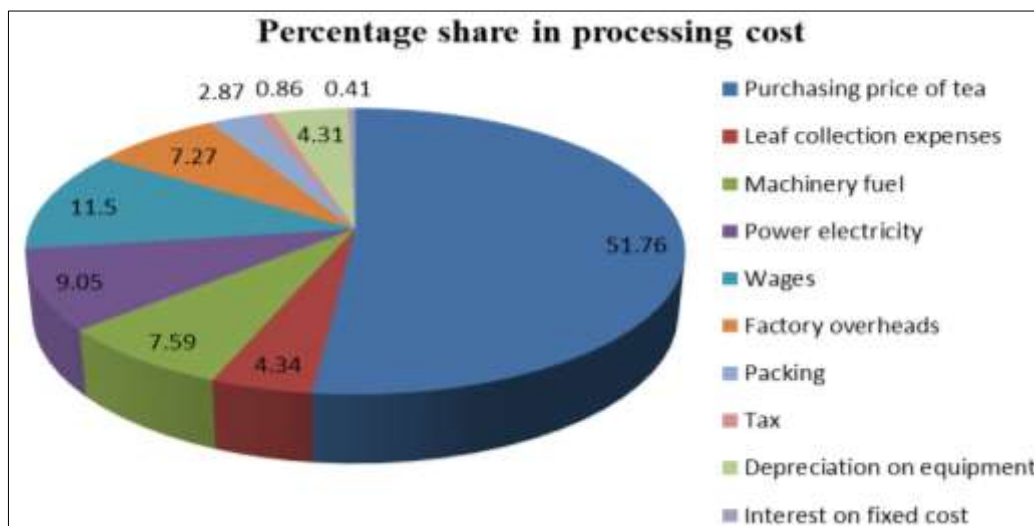


Fig 1: Cost of Processing on green leaf tea (Rs/Quintal)

Conclusion

Processing cost of green leaf tea in Rs./Q is a the variable purchasing price of tea is Rs. 1800/Quintal. Total variable cost of processing is Rs. 3283/Quintal. Total fixed cost of Processing is Rs. 194.4/Quintal and total variable and fixed cost are Rs. 3477.4/Quintal.

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