

Proposal

Promoting Sustainable Livelihoods
Through
Diversifying Dairy in Rural Tamil Nadu

Submitted to
ASSEFA Italia

April 2008

Association for Sarva Seva Farms (ASSEFA)
279, Avvai Shanmugam Salai, Royapettah, Chennai – 600 014, Tamil Nadu
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Proposal Summary

} Project Title	} Promoting sustainable livelihoods through diversifying dairy activities in rural Tamil Nadu.	
} Project Location	} Proposed to benefit 5000 to 6000 small and marginal farmers inhabited in the following backward areas in Vilupuram, Cuddalore and Thiruvannamalai districts in Tamil Nadu: <ul style="list-style-type: none"> ♣ <i>Thandrampet (Thiruvannamalai)</i> ♣ <i>Ulundurpet (Vilupuram)</i> ♣ <i>Chinnasalem(Vilupuram) and</i> ♣ <i>Adari (Cuddalore)</i> 	
} Project Rationale	} To minimise the risk involved in promoting dairy based livelihoods through diversifying by-products making – <i>ghee and butter</i> using appropriate technology. The present support in collecting and marketing surplus milk involves high risk, as milk needs to be disposed immediately. This problem is high, particularly, during flash season. Thus, the proposed intervention will not only minimise the risk, but also help to bring in additional farmers under dairy program.	
} Project Duration	} Date of submission	• April 2008
	} Project Duration	• Six Months
} Agency Details	} Donor Agency	• ASSEFA Italia
	} Contact Person of Implementing Agency	Mr. S. Loganathan, Executive Director, ASSEFA 279 Avvai Shanmugam Salai Royapettah, Chennai, 600 014, Tamil Nadu, India. E-Mail: assefa@md2.vsnl.net.in
	} Legal Status of the Organisation	• Registered under Tamil Nadu Societies Registration Act, 1975.
	} Whether Eligible to Receive Foreign Contribution	• Yes. Received permission from Home Ministry of Union Govt under FCRA ¹ • FCRA Number: 075900016 • Date : 04-01-1985
	} Bank Details for Fund Transfer	State Bank of India, Industrial Finance Branch, Chennai - 600 002. S.B. A/c: 10404411941
} Funds Requested	<ul style="list-style-type: none"> ○ Total Budget of which : Rs 23.05.000 (Euro 40,000), ○ Program Cost : Rs 22,55,000 and ○ Co-ordination Cost : Rs 50,000 	

¹ FCRA – Foreign Contribution Regulation Act

} Expected Results	} Envisaged to benefit 5000 to 6000 small and marginal farmers with dairy based livelihood activities. Other specific project outcomes are: <ul style="list-style-type: none">o Milk by-product unit will function, producing ghee and butter productso Market network will be established for distribution of these products.
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1. Introduction

1.1. ASSEFA, a Gandhian Organisation

- ASSEFA has been working for the welfare of the rural poor for the last thirty-eight years. It works in the villages, which are remote and backward in nature and have limited development opportunities for the local community. Based on the needs, multi-facet programs, focusing on socio-economic aspects, have been implemented for holistic development of the community.
- Importance is given to development of women, the most vulnerable sections in the villages. Accordingly, women are mobilised under self help groups, capacitated and supported with suitable economical programs. In the proposed project areas too, the women from small and marginal farmers families are supported with dairy based livelihoods activities by establishing bulk cooling units. However the proposed project seeks to minimise the risks involved and thereby sustain the on-going dairy based livelihoods activities by erecting milk-by-products (ghee, butter) making plant.

1.2. Project Locations

- The proposed areas are backward in nature and located in Vilupuram, Thiruvannamalai and Cuddalore districts of Tamil Nadu. All the project areas can be accessed by road ways. The proposed areas include
 1. Chinnasalem
 2. Thandrampet
 3. Ulundurpet and
 4. Adari
- Women, in these areas, are brought under self help groups and supported them with dairy based livelihood activities. Thus, the proposed intervention will directly benefit these women. Based on the assessment of various factors, it is proposed to erect the milk-by-product unit at Uchapatti in Thirumangalam. .

1.3. Project Area - Socio-Economic Situation

- The project areas are dominated by socio-economically backward community. Over 30 percent population lives below the poverty line. Agriculture is the main occupation. More than 90 percent families are dependent upon primary sector for their livelihoods. Small and marginal farmers, which constitute over two-third, own more than 50 percent of the lands.
- These farmers are depended upon cultivable lands for their livelihoods. As many practice rain-fed cultivation, their activities are largely depended on the monsoon rain. The failure of the monsoon affects these farmers income and they struggle to meet even the basic minimum requirements and eventually these farmers migrate to the nearby towns/cities for their living. Generally, these people are involved in menial works jobs such as labour works in construction and hotels, leaving their women in their villages to struggle with family responsibilities.

1.4. ASSEFA Intervention

- ASSEFA has been working in these areas for more than a decade with the focus on development of women. Accordingly, women Self Help groups are formed with interested women as members. The membership in each group is restricted to 20. As part of enhancing the group activity, savings and thrifts activities have been inculcated.
- At the block level, these women self help groups are federated and registered under mutual benefit trust. This trust has been linked up with mainstream financial institutions and micro finance company to avail credit facility for income generation activities such as purchase of milch animals.
- In the recent year, ASSEFA has been focusing on dairy based livelihoods promotion, as it is a suitable and viable enterprise. Moreover other advantages such as the following have made us to promote dairy based livelihoods.
 - Regular income in case of assured market for surplus milk production.
 - Supplementary nutrition for children, women and old people
 - Cow dung and urine, a good source for bio-fertiliser and bio-pesticide respectively
- These villages had limited scope in marketing surplus milk. In case of promoting dairy in large scale, marketing needs to be done in the surrounding cities/town. Moreover, milk, being a perishable product, gets spoiled, if it is not chilled or used within three to four hours from milking. To overcome these challenges, ASSEFA has installed bulk cooling units in each of these four areas.
- The surplus milks are collected from the milk producers every day, chilled in the bulk cooling units and marketed mainly to bulk buyers. The milk producers are paid regularly on the basis of quality of milk supply (*i.e., percentage of Fat and Non Solid Fat contents*). At present, nearly 4,000 families are getting benefited by this intervention.

1.5. Project Rationale

- However, there are certain risks, which might affect the on-going intervention. For instance, during the flash season, the milk production increases upto 40 percent than the normal milk production. Although, assured market is available for the normal milk production, but during the flash season, the team faces the risk in marketing the surplus milk production under competitive environment.
- In order to address this risk and also to bring in more families under dairy, it is proposed to diversify the existing intervention. *i.e., convert the milk into by-products that have good market potential.*

2. Project Objective

- *“To promote dairy based sustainable livelihoods to the small and marginal farmers by putting up market-driven milk by-products making unit”.*

3. Project Components

3.1. Erection of Ghee/Butter Unit

- The rapid assessment of the market potential of the milk-by products has indicated good demand for ghee and butter. These products have been used widely for domestic cooking purposes as well as making sweet products. In addition, these products are used in large scale for manufacturing Siddha and Ayurvedic medicines.
- Based on this, it is proposed to erect ghee/butter making unit with the capacity of 500 kg per day ghee production. Accordingly, the cream from raw milk in the bulk cooling units will be separated with cream separator. This cream, which contains 70 % fat, will be used for making butter and ghee. The remaining skimmed milk (*contain only SNF*), will be used for converting into milk powder, which has good market potential or marketed by other sources. To make 500 kg of ghee, the unit requires nearly 15,000 litres of milk (with 4% fats) every day.

3.2. Principles of Making Butter/Ghee:

- The milk collected from the villages will be poured in the dump tank. A sample will be taken up for finding quality – fat and SNF, based on which price will be given to the producers. From the dump tank, milk will be sent to cream separator, where fat content will be separated and stored as cream. This cream will be standardised to 45 percent from 70 percent before pasteurisation in Blending Tank by circulating warm water and agitating it uniformly.
- Then, the cream shall be pasteurized in Pasteurizer at 90°C and cooled down to 8°C by means of Chill water, generated by Refrigeration system. The processed cream will be transferred to Storage tank and kept at same temperature for about 4hrs before taking into Butter churn. Then the churning will be done with Mechanical butter churning at 25rpm speed for about 45 minutes. Packing will be done in case of direct marketing of butter or else transfer to Ghee making boiler, where butter will be melted to 120°C and convert it to ghee. The ghee shall be taken through clarifier to get effective separate of all residues and obtain crystal clear Ghee. After laboratory testing and enough settling, ghee will be packed for marketing.

Flow Chart of Making

Ghee/Butter

3.3. Requirement of Major Machineries:

- **Cream Pasteurizer - 1000LPH-1 No**
This is a complete plate pack contains, heating, chilling, Regeneration I & II and with standard accessories of Balance tank, Cream pump Electrical panel, Interconnecting pipes and etc. The cream can be heated up to 90°C.
- **Cream transfer pump - 1 No**
The reputed made, suitably designed mono bloc milk pump which is made out of SS 316 material with dairy grade finish, and coupled with reputed make suitable electric motor, to pump the milk to pouch filling and can filling section.
- **Refrigeration section**
This section has design to cool down 3,000 litres of cream in plate heat exchanger from 40 to 4° C, 60% in the morning and 40% in the evening by means of chilled water at 1.5° C. This section contains Compressor, Condenser, Receiver, Ice Bank Tank, Evaporative coils and with standard completes accessories.
- **Blending Tank- 1000 ltr – 1 no.**
The SS tank made out of SS304 in construction and having capacity of 1000ltr shall be vertical in shape and will be of dairy grade finish with suitable inlet and outlet fittings. The tank shall be with Agitator for uniform mixing of cream.
- **Cream storage tank-1 No.**
The tank shall be vertical / cylindrical in design and shall be standing on four nos. ball feet legs and having capacity of 1000 litres. Inner shell of the tank shall be made out of AISI 304 SS with corners rounded to prevent accumulation of milk. Inner shell shall be polished to 150/120 grid. Outer shell should be made of MS duly painted with three coats of anti corrosive paint and one coat of dairy paint. Tank shall be insulated with 100-mm thick thermocole insulation in two layers between inner and outer shell. The tank shall be provided with
 - (a) Manhole
 - (b) Agitator and motor drive system
 - (c) No foam inlet
 - (d) Light and sight glass
 - (e) Outlet with two way valve
 - (f) Spray ball
 - (g) Dial type thermometer
- **Ghee clarifier- 1 n**
The Ghee clarifier is a mechanical device, which will separate the all ghee residues, presents in ghee after process by means of centrifugal force. So that, we can obtain a dust free product.
- **Ghee packing Machine - 1 No**
The packing machine will be electronic operated, which will do automatic filling and sealing of standing pouches.
- **Cream Separator- 500lph -3nos**
The separator is a mechanical device, which will separate the all fat particles from raw milk by means of centrifugal force..
- **Hot Water line – 1lot**
The line will be laid by Ms C class and insulated by glass wool and aluminium gladding to avoid any heat loss during transfer of Hot water.

- **SS. Pipes and Fittings – 1 lot.**
All products pipes and fittings including valves, which come under our battery, limit, to interconnect the above said process equipment shall be supplied based on standard/compact layout.
- **TATA Vehicle.**
It is a mini transport vehicle manufactured by the TATA Company. The vehicle is proposed to use mainly to market butter and ghee products.

3.4. Advantages of Making Milk By-Products:

- The Major advantages of converting milk into ghee/butter are as follows:
 1. Excellent market demand. Hence no problem in marketing it.
 2. Possibility to dispose more milk production, which means can provide dairy based livelihoods support to additional families.
 3. Increased utilisation period/lifespan. Ghee can be used for upto 6 months and butter² for upto 3 months.
 4. Whereas the lifespan of fresh milk is under 4 hours from the time of milking. Hence lesser tension among the workers in disposing these products.
 5. Diversification also minimizes the risk, in case of sudden adverse condition in marketing any of the products.

4. Project Execution Strategy

- ASSEFA will execute the following implementation strategy with a separate team, who are engaged in promoting dairy based livelihoods.
 - *Necessary plants and machineries will be purchased, erected and field tested for making ghee and butter products with the support of technical team.*
 - *A separate team will be built up to make and market milk by-products.*
 - *The required quantity of milk will be produced in the project areas by providing necessary supports to small and marginal farmers.*
 - *Professional team will be engaged to assess and support in marketing these by-products.*

5. Expected Outcome

- Envisaged to benefit 5000 to 6000 small and marginal farmers with dairy based livelihood activities. Other specific project outcomes are as given below:
 - } Milk by-product unit will function, producing ghee and butter products
 - } Market network will be established for distribution of these products.

² Under refrigerating condition

6. Project Duration

- The project will be executed for six months from the date of sanctioning

7. Budget

- The estimated budget for the proposed project is Rs. 23,05,000 (Euro 40,000). The detailed estimate is given under:

S. No	Description	Qty	Budget in INR
1	Cream pasteurizer -1000lph	1No	4,25,000
2	Cream transfer pump	1 No	30,000
3	Refrigeration section	1 lot	4,75,000
4	Cream blending tank – 500ltr	1 No	75,000
5	Cream storage tank – 1000ltr	1 No	1,05,000
6	Ghee clarifier -1000lph	1 No	3,75,000
7	Ghee packing machine	1 No	2,75,000
8	Hot water line	1 lot	30,000
9	Cream separator -500lph	3nos	90,000
10	SS pipes and fittings	1lot	25,000
11	Lab equipments	1lot	25,000
12	Erecting and commissioning charge	1 no	25,000
13	Transport Vehicle	1no	3,00,000
14	Co-ordination and consulting charge		50,000
	Total Budget		23,050,000

8. Monitoring and Reporting

- The project progress will be monitored regularly by ASSEFA Head office with the support of Project team. In case of requiring any external inputs, the team will arrange it in consultation with ASSEFA Head Office. At the end of the project period, a detailed narrative report will be sent along with the photos and audited financial statement.

Annexure - 1

Tamil Nadu Map showing Project Areas



Quotation for Plants and Machineries

DEFT-Dairy Engineering and Food Technology Pvt Ltd 16, Rasathi amman street
Pasumpon Nagar,
Madurai- 625003.
Tel, 0452- 2370110/Cell 9345222545
Email : newdeft@yahoo.com.

Date- 20-3-08

To,
Ms/ ASSEFA,
279, Avvai shanmugam salai,
Royapettah,
Chennai-13,

Sir

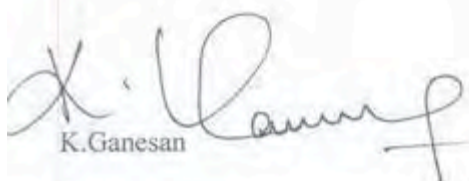
Kind Attn- The Executive Director

This is in reference to the discussion the undersigned had with your representative, I have furnished all necessary details to put up the Full Fledged Ghee and Butter processing plant and same has been attached in following annexure for your further consideration.

Annexure-1	Basis of Design
Annexure-2	Ghee and Butter Process Flow Chart
Annexure-3	Technical specification
Annexure-4	Cost Estimate
Annexure-5	Terms and condition

Hence I request you to go through this proposal and do let me know, if you want any more clarification.

Thanking you

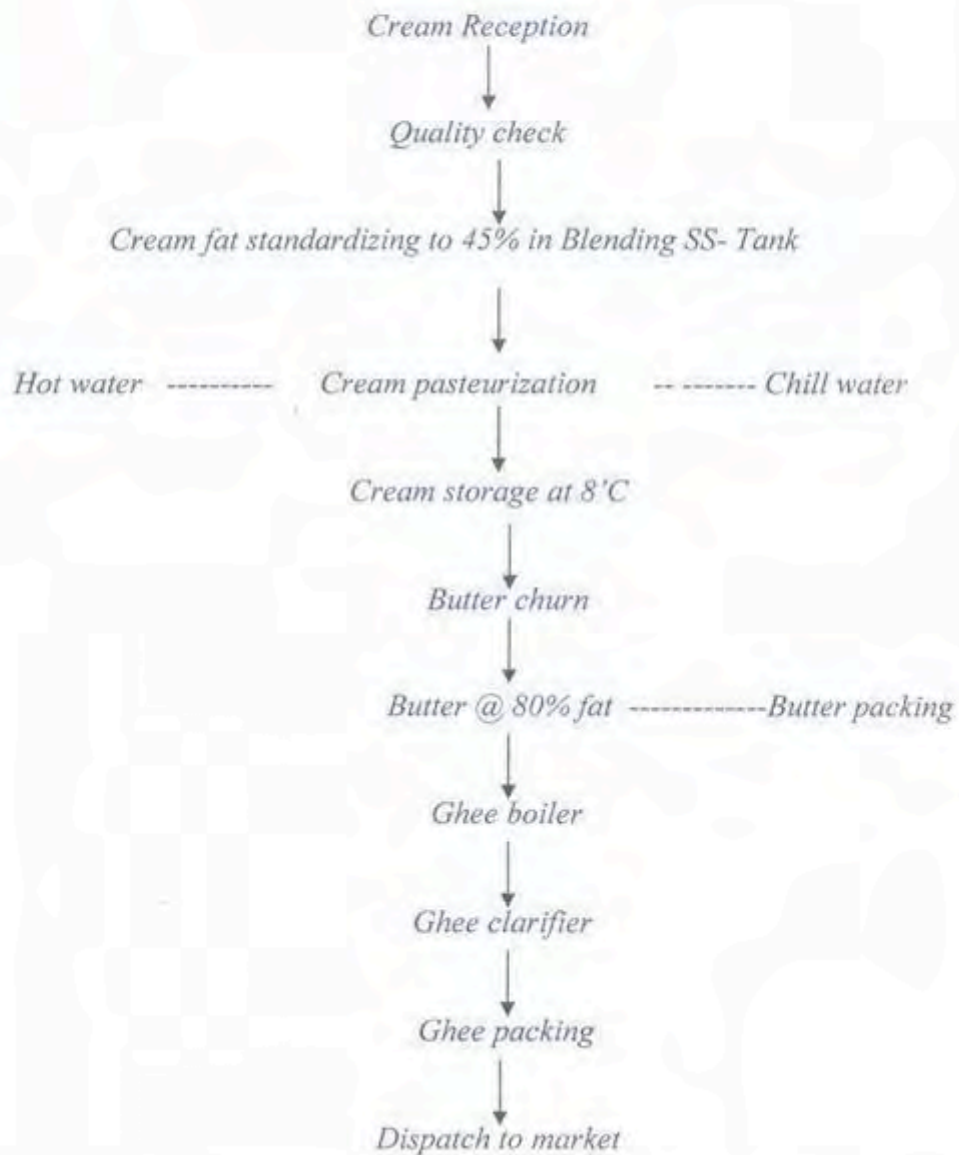

K.Ganesan

BASIS OF DESIGN

Milk from the SHG will be received in cans shall be weighed by means of electronic weighing scale, and dumped into a dump tank by using a tipping bar. The reception pattern of milk will be 60% in the morning shift and 40% in the evening shift.

From the dump tank milk will be taken into cream separator, where complete milk fat will be separated and stored as cream. The remaining skim milk will be processed and used for making By-product or marketed to other sources. The cream shall be brought to ghee unit, where the fat % will be standardized to 45% from 70% before pasteurization in Blending Tank with help Processed warm water and get complete agitated for uniformity. Then, the cream shall be pasteurized in Pasteuriser at 90°C and cooled down to 8°C by means of Chill water, generated by means of Refrigeration system. The processed cream will be transferred to Storage tank and kept at same temperature for about 4hrs before taking into Butter churn. Then the churning will be done with Mechanical butter churning at 25rpm speed for about 45 minutes. After standardization of fat % will be taken to packing, in case of requirement of Butter, or else, transfer it to Ghee making boiler, where butter will be melted to 120°C and convert it to ghee. The ghee shall be taken through clarifier to get effective separate of all residues and obtain crystal clear Ghee. After laboratory testing of standards and enough settling, ghee will be filling in container and send it for marketing.

MILK PROCESS FLOW CHART



TECHNICAL SPECIFICATION

I. RECEPTION SECTION

I. 1. Cream Pasteurizer - 1000LPH-1 No

This is a complete plate pack contains, heating, chilling, Regeneration I & II and with standard accessories of Balance tank, Cream pump Electrical panel, Interconnecting pipes and etc. The cream can be heated up to 90°C.

I. 2. Cream transfer pump - 1 No

The reputed made, suitably designed mono bloc milk pump which is made out of SS 316 material with dairy grade finish, and coupled with reputed make suitable electric motor, to pump the milk to pouch filling and can filling section.

I. 3. Refrigeration section

This section has design to cool down 3,000 liters of cream in plate heat exchanger from 40 to 4° C, 60% in the morning and 40% in the evening by means of chilled water at 1.5o C. This section contains Compressor, Condenser, Receiver, Ice Bank Tank, Evaporative coils and with standard complete accessories.

I. 4. Blending Tank- 1000 ltr – 1no.

The SS tank made out of SS304 in construction and having capacity of 1000ltr shall be vertical in shape and will be of dairy grade finish with suitable inlet and outlet fittings. The tank shall be with Agitator for uniform mixing of cream.

1.5. Cream storage tank-1 No.

The tank shall be vertical / cylindrical in design and shall be standing on four nos. ball feet legs and having capacity of 1000 litres. Inner shell of the tank shall be made out of AISI 304 SS with corners rounded to prevent accumulation of milk. Inner shell shall be polished to 150 / 120 grid. Outer shell should be made of MS duly painted with three coats of anti corrosive paint and one coat of dairy paint. Tank shall be insulated with 100-mm thick thermocole insulation in two layers between inner and outer shell. The tank shall be provided with

- (a) Manhole
- (b) Agitator and motor drive system
- (c) No foam inlet
- (d) Light and sight glass
- (e) Outlet with two way valve
- (f) Spray ball
- (g) Dial type thermometer

1.6. Ghee clarifier- 1n

The Ghee clarifier is a mechanical device, which will separate the all ghee residues, presents in ghee after process by means of centrifugal force. So that, we can obtain a dust free product.

1.7. Ghee packing Machine - 1 No

The packing machine will be electronic operated, which will do automatic filling and sealing of standing pouches.

1.8. Cream Separator- 500lph -3nos

The separator is a mechanical device, which will separate the all fat particles from raw milk by means of centrifugal force..

1.9. Hot Water line – 1lot

The line will be laid by Ms C class and insulated by glass wool and aluminum gladding to avoid any heat loss during transfer of Hot water.

1.10. SS. Pipes and Fittings – 1lot.

All products pipes and fittings including valves, which come under our battery, limit, to interconnect the above said process equipment shall be supplied based on standard/compact layout.

*Annexure-4***PRICE SCHEDULE**

Sl.No	Description	Make	Qty	Price(Rs)
1	Cream pasteurizer -1000lph	DEFT	1No	4,25,000.00
2	Cream transfer pump	DEFT	1 No	30,000.00
3	Refrigeration section	DEFT	1 lot	4,75,000.00
4	Cream blending tank – 500ltr	DEFT	1 No	75,000.00
5	Cream storage tank – 1000ltr	DEFT	1 No	1,05,000.00
6	Ghee clarifier -1000lph	Alfa Laval	1 No	3,75,000.00
7	Ghee packing machine	Star pack	1 No	2,75,000.00
8	Hot water line	DEFT	1 lot	30,000.00
9	Cream separator -500lph	DEFT	3nos	90,000.00
10	SS pipes and fittings	DEFT	1lot	25,000.00
11	Lab equipments	DEFT	1lot	25,000.00
12	Errection and commissioning charge	DEFT		25,000.00
13	Transport Vehicle	TATA	1no	3,00,000.00
TOTAL				22,55,000.00

THE TERMS AND CONDITIONS

1) **PRICES:-**

The price of the equipment are as indicated in the offer. The price basis is exclusive of Excise Duty, TNGST, CST, freight and insurance. The octroi duty if any to be paid by you separately. Any upward variation in taxes to your account.

2) **VALIDITY:-**

Our offer is valid for acceptance till 30 days from the date of this quotation, subject to our written confirmation thereafter.

3) **TERMS OF PAYMENT:-**

- i) 50% advance along with Purchase Order.
- ii) 50 % Against Proforma Invoice prior to despatch.

4) **DELIVERY:-**

The delivery of various equipment will be made by approximately 8 Weeks from the date of receipt of order and full technical / commercial clarifications. Whichever is later. The delivery time is quoted faith. Every possible efforts will be made to adhere to it. Although we undertake to do everything in our power it ensure delivery of goods within the time specified or indicated we shall under no circumstances be liable to any damages liquidated, direct or indirect. However delivery period can be proponed to suit your requirement. The entire work will be completed as per the specifications.

5) **INSPECTION:-**

You may conduct the final inspection of the equipments at your works before despatch. We shall give you inspection call for inspection.

6) **WARRANTY:-**

All our equipment are thoroughly inspected / tested before despatch. Therefore can be depended for long and trouble free service. We undertake to make good by replacement or repair defects arising out of faulty design, material or workmanship within 12 months from the date despatch. Providing that if we so require, the parts in respect of which a claim is made,

must be sent purchasers expenses to our works before. Liability can be entertained under this clause. Such expenses will be refunded if our liability is admitted.

Electrical components such as heaters, motors, contractors, etc., and instruments such as pressure gauges, thermometers, controllers etc., are covered under the warranty of respective manufacturer. We shall however incorporate such items of reputed makes only.

- a) We shall warrant the performance subject to customary tolerance of 10% on the performance figures and 10% on utilities as per the plant and equipment supplied, installed and commissioned by us.
- b) installation having been completed within three weeks of despatch of the equipment.
- c) the supply / installation having been formally accepted as per the handing over clause below.
- d) free of cost supply of raw materials, chemicals, furnace oil, water and power as per agreed specifications available at the proper point of application.
- e) the equipment of part thereof not being subject to accident, alteration, abuse or misuse.
- f) the installation having been made in a proper manner as per our instructions in case it is carried out by you.
- g) The equipment being operated and maintained as per our operation and maintenance manual.

7) DESIGN:-

We reserve the right to modify the specification, and design, and use alternate available material without affecting the guarantees of performance committed by us. Any particular extra features desired by you and different from our standard specifications can be incorporated at extra cost any. All the installation / schematic drawings will be got approved before commencing the work.

8) EXCLUSIONS:-

Where we have offered to install, test and commission the equipment supplied. It is expressly understood that all civil works like foundations, walls, and grounding etc., related with such equipment are to be carried out by you at your cost as per your requirement.

- 1) all the civil works including building, machinery arrangement, plastering of walls, insulation etc.,

- 2) main electrical supply to panel board and main earthing.
- 3) Supply of utilities like 3 phase power supply for site erection and fabrication, water, oil, make up water arrangements.
- 4) Cost of raw materials, utilities and incidental the requirement for trial runs and commissioning of the said equipment.

9) PRICE ESCALATION:-

The prices offered by us based on the present cost of labour, raw materials and on the prevailing rates of taxes, excise duty etc., and any increase in costs due to substantial variation. In these said items of costs shall be fully adjusted to your account.

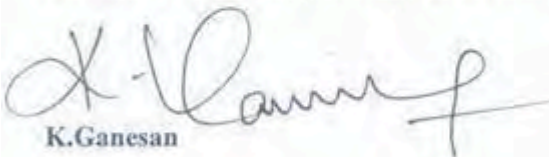
10) RIGHTS TO SUB-CONTRACT:

We shall have the rights to sub-contract any portion or portions of the works of our preferred sub-contracts subject always to the conditions that the responsibility for overall performance as per the offer remains with any prior sanction and approval or us need not be obtained by us for appointing the sub-contractors.

11) FORCE MAJUERE:-

The performance as per our offer is subject to force majeure, by it means that we are not liable for non-performance for reasons beyond our reasonable controls such as war, invasions, civil disobedience, Govt. orders for restrictions, strikes, lockouts, riots, fire, earthquakes, flood, accident, delay or inability to obtain labour, raw materials, wagons, shipping space or any such other cause including those of similar nature effecting our sub-contractors, suppliers. Etc.,

For DEFT- Dairy Engineering and Food Technology (P) Ltd


K.Ganesan

Profile of ASSEFA

1. Full Legal Name & Address

Association for Sarva Seva Farms (ASSEFA)
279, Avvai Shanmugam Salai
Royapettah
Chennai – 600 014
Tamil Nadu, India

2. Contact Person and Title

Mr. S. Loganathan
Executive Director
Tel. No: 91 (044) 28133203/28130026
Fax No: 91 (044) 28133196
E-Mail: assefa@md2.vsnl.net.in

3. Registration Details

ASSEFA is registered under Tamil Nadu Societies Registration Act, 1975.
Registered on 30th December 1978.

4. Foreign Contribution Regulation Act (FCRA)

FCRA Number: 075900016 Date : 04-01-1985

5. Bank Details

State Bank of India,
Industrial Finance Branch,
Chennai - 600 002.

S.B. A/c.: 10404411941

6. ASSEFA, a Sarvodaya Organisation

- Association for Sarva Seva Farms, (ASSEFA), a Gandhian Organisation, has been working for the welfare of the rural poor for the last thirty-eight years. It has been working in the villages, which are remote and backward in nature and have limited development opportunities for the local community.

The objective of ASSEFA

'Improving the economic, social and cultural status of the rural communities and enhance their skills and self-management capacity. ASSEFA also wants the rural communities to unite without any kind of discrimination and work for the up-liftment of the social, cultural and economic life of all and to establish self-sufficient, self-reliant and self managed communities based on the principles of freedom, economic equality and social justice'.

- Multi-facet programs, focusing on socio-economic aspects, are implemented to ensure holistic development of the community. **In wasteland development, ASSEFA has been involved for more than 30 years.** In fact, ASSEFA has been started with the noble mission of developing the wastelands mobilised for the poor peasants under the Bhoodan Movements, initiated by Shri. Vinoba Bhave, the direct disciple of Mahatma Gandhi. Further, ASSEFA has been involved in watershed development project in various states. **ASSEFA is the nodal agency for**

implementing watershed development programs of NABARD³ in Bihar, Maharashtra and Tamil Nadu.

- It has vast experiences in supporting the poor with comprehensive dairy programs and non-farm activities. **Under dairy program, ASSEFA has been supporting 24,000 women** from poor and vulnerable families with comprehensive support – purchase of hybrid cattle, veterinary care, cattle insurance, extension services and marketing surplus milk and by-products.
- **ASSEFA has been giving due importance to the development of women, small, marginal and landless farmers, as they are considered the most vulnerable segments in the society. Women are supported with income generating activities as well as health care services.** Women self-help groups are promoted in large scale through which development programs are implemented..

6.1 Coverage and Outreach

- ASSEFA has been supporting 6,06,050 families, under its various development activities, inhabited in 7,920 villages across eight states of India. *Bihar, Jharkhand, Madhya Pradesh, Rajasthan, Maharashtra, Karnataka, Pondicherry and Tamil Nadu.*

6.2 Staffing Pattern

- There are 6374 workers in ASSEFA and in its promoted apex institutions, of which 70 percent is female workers and the remaining 30 percent is male workers. The total workers based on the cadres are given below:

- Chief Executives & Professionals	:	163
- Technical & Field Executives	:	328
- Field Workers	:	4534
- Field Support workers	:	1349

³ NABARD – National Bank for Agriculture and Rural Development