

Ranking framework for Integrated cold chain and Value addition infrastructure scheme:-

S. No	Criteria for Evaluation of Proposal	Marks	Maximum Marks	Remarks
1	Establishing robust backward Linkages (Total Marks: 20)			
(a)	Procurement of Raw Material from Haryana			
(i)	75% of total raw material procured from farmers of Haryana	5	5	Backed by latest data and proof for same
(ii)	50% of total raw material procured from farmers of Haryana	3		
(iii)	Below 50% of total raw material procured from farmers of Haryana	1		
(b)	Provision of Infrastructure at farm level			
(i)	Above 25% percentage of total project cost as backward linkage infra	5	5	Special emphasis on creation of cold chain infrastructure at farm level.
(ii)	15 to 25% percentage of total project cost as backward linkage infra	3		
(iii)	Below 15 % percentage of total project cost as backward linkage infra	1		
(c)	Support to Farmers			
(i)	Input facilitation to farmers (seeds, organic farming)	2.5	10	<ul style="list-style-type: none"> Applicant should promoter adoption of organic farming practises among the farmers. Sensitise the farmer on acceptable Sanitary and Phytosanitary (SPS) norms for raw material (farm produce)
(ii)	Capacity building of farmers on modern and advanced methods/technologies for farmers	2.5		
(iii)	No. of Farmers to be benefitted			
	Over 200	5		
	100 to 200	3		
	Below 150	1		
2	Streamlined Forward Linkages (Total Marks: 5)			
(a)	Provision of Infrastructure for forward linkages			
(i)	Above 25% percentage of total project cost as forward linkage infra	5	5	Distribution Hub should have facilities for modern multi-product, multi-temperature cold storage.
(ii)	15 to 25% percentage of total project cost as forward linkage infra	3		
(iii)	Below 15 % percentage of total project cost as forward linkage infra	1		

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3	Promoter Experience (Total Marks: 10)			
(a)	Experience of promoter(s) in Food Processing sector			
(i)	More than 10 years' experience in cold storage or Food industry	5	5	Experience of running a cold storage or food processing business or job experience at a technical position working with a leading food processing industry
(ii)	Between 5 to 10 years' experience in cold storage or Food industry	3		
(iii)	Less than 5 years' experience in cold storage or Food 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		
4	Project Uniqueness (Total Marks: 40)			
(a)	Proposing Food Irradiation facility			
(i)	Unit setting up food irradiation facility (at least 25% of total project cost should be invested in food irradiation facility)		5	Food irradiation is used to improve food safety by extending product shelf life (preservation), reducing the risk of foodborne illness, delaying or eliminating sprouting or ripening, by sterilization of foods, and as a means of controlling insects and invasive pests
(b)	Priority Sector			
(i)	For Perishable Products (Fruits & Veg, Meat & Poultry, Milk & Aqua Products etc.)	5	5	
(ii)	For Consumer products (Bakery/Snacks/Breakfast cereals/RTE/RTC products etc.)	3		
(iii)	For Non- Perishable Products (Grains etc.)	1		

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(c) Provision of temperature control (cold storage) Infrastructure				
(i)	Above 50% percentage of total project cost as temperature control (cold storage) Infra	7.5	7.5	Infra like : Integrated Pack-house with staging cold rooms, Ripening Chamber(s), Cold Storage Units associated with value addition, Controlled Atmosphere (CA) storage associated with value addition, Frozen Storage/ Deep-freezers associated with value addition, IQF line, Tunnel Freezer, Spiral Freezer, Blast Freezer, Plate Freezer, Vacuum Freeze Drying, Packaging line for chilled/frozen/temperature controlled products, etc.
(ii)	30 to 50% percentage of total project cost temperature control (cold storage) Infra	5		
(iii)	Below 30 % percentage of total project cost as temperature control (cold storage) Infra	1.5		
(d) Employment (Direct: 40%, Indirect: 60%)				
(i)	More than 100	5	5	
(ii)	Between 50-100	4		
(iii)	Less than 50	3		
(e) No. of days in operation				
(i)	More than 250 days	5	5	<ul style="list-style-type: none"> Preference to be given to the unit who will remain in production for maximum days in a year. Less preference will be given to seasonal units to avoid seasonal unemployment.
(ii)	180 to 250 days	3		
(iii)	Less than 180 days	2		
(f) Technology Proposed				
(i)	Using novel technology (where quality of product retention is better)	7.5	7.5	<ul style="list-style-type: none"> 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. Food Processing Industry is fast growing industry and several innovative storage, preservation and minimal processing technologies are being developed day by day which will be considered under this scheme
(ii)	Use of energy efficient process/less carbon footprint and water footprint technology/green-house technology	7.5		
(iii)	Adopting solar/renewable energy (at least 20% of total energy requirement of the plant should be met from renewable source of energy)	7.5		
(iv)	Latest/advanced/automatic technology as per industries standards	5		
(v)	Standard technology/machinery	3		

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(g)	Project Strength- Qualified personal and Quality Certification			
(i)	Engaging Food Technology expert(s)	2.5	5	
(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.	2.5		
5	Value addition and Exports (Total Marks: 10)			
(a)	Processing and Value Addition			
(i)	Project proposing value addition/processing facilities such as IQF, vacuum freeze drying, spiral/tunnel/blast freezers, etc. for manufacturing of chilled/frozen value added products including value added fruits & vegetables/ meat/ fisheries/ RTE/ frozen products, etc.	5	5	
(b)	Exports			
(i)	Exporting more than 50% of total sales	3	5	
(ii)	Exporting up to 50% of total sales	2		
(iii)	Exporting to more than 5 countries	2		
(iv)	Exporting to less than 5 countries	1		
6	Financial Viability (Total Marks: 15)			
(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)	Promoter's Net-Worth			
(i)	1.5 times of the grant sought	2	5	
(ii)	2 times of the grant sought	4		
(iii)	3 times of grant sought	5		

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(c)	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		
Total			100	

- Minimum qualifying criteria is 60 marks