

PROJECT PROFILE ON DAIRY PRODUCTS

INTRODUCTION

Milk is one of the essential items of daily life. It is ideal food for human beings. Milk based products like Pasteurized Milk, Butter, Cream, Paneer, Curd, Ghee & Yogurt are manufactured in cottage as well as large scale. In a Mini Dairy, product like Pasteurized Milk Butter, Paneer, Curd, Ghee can be prepared by processing raw milk in rural and backward areas of the country.

MARKET POTENTIAL

Milk is one of the essential foods of daily life in our country and it is more so as a majority of Indians are vegetarian and thus milk and milk products are indispensable necessity. In view of this, there is a need to make available milk and milk products to the people at reasonable price which can only be attained by setting up mini dairy units in urban and rural areas to cater to the local needs. The development of this important agro based industry will help in generating employment opportunities in the milk producing areas.

MANUFACTURING PROCESS

The brief manufacturing process of Mil Products is as follows:

1. **Paneer:**

Paneer is a milk product obtained by enzymatic coagulation of boiled, hot milk and subsequent drainage of whey.

2. **Ghee:**

Cream is heated at appropriate temperature to remove moisture followed by filtration to remove all the suspended particles. It is stored at low temperature to granulation and desired flavour development.

3. **Butter:**

Butter is one of the most important dairy product which is manufactured by churning of ripened cream. The pasteurized cream is warmed and add a starter of 5-10 per cent by its weight left for riping till its acidity develops from 0.2 – 0.4 per cent. The Churner is thoroughly cleaned by scaling and washed with cold water to avoid sticking of cream. Churning is continued till butter granules are formed and coalised to some extent. Butter milk is then drained and washed with water. Colour & Salt are added to Butter. Butter produced is made into blocks as per desired weight. It is then packed and stored at low temperature.

4. **Curd:**

For curd making separate milk is used. In warm milk, add curd culture for setting.

FINANCIAL ASPECT

	Rs.
i) Land & Building.	Own/Rented
ii) Machinery/equipment/furnace/refrigerator & accessories.	33,000
iii) Working capital (pm) including raw material, salary & wages, utilities etc.	22,000
iv) Sales/Turnover of milk and milk products.	66,000
v) Profit per month.	11,000
vi) Employment Generation.	3 Nos.