

# Detailed Project Profiles on Dairy & Dairy Products (2nd Edn.)

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A dairy is a business enterprise established for the harvesting of animal milk mostly from cows or goats, but also from buffaloes, sheep, horses or camels – for human consumption. A dairy is typically located on a dedicated dairy farm or in a section of a multi-purpose farm (mixed farm) that is concerned with the harvesting of milk. The farm area where milk is stored in bulk tanks is known as the farm's "milk house." Milk is then hauled (usually by truck) to a "dairy plant," also referred to as a "dairy", where raw milk is further processed and prepared for commercial sale of dairy products. Dairy plants process the raw milk they receive from farmers so as to extend its marketable life. Two main types of processes are employed: heat treatment to ensure the safety of milk for human consumption and to lengthen its shelf-life, and dehydrating dairy products such as butter, hard cheese and milk powders so that they can be stored. A dairy product or milk product is food produced from the milk of mammals. Dairy products are usually high energy-yielding food products. A production plant for the processing of milk is called a dairy or a dairy factory. Apart from breastfed infants, the human consumption of dairy products is sourced primarily from the milk of cows, water buffaloes, goats, sheep, yaks, horses, camels, domestic buffaloes, and other mammals.

India is making efforts for strengthening the dairy sector through various development schemes like Intensive Dairy Development Programme, Strengthening Infrastructure for Quality & Clean Milk Production, Assistance to Cooperatives and Dairy Entrepreneurship Development Scheme. The share of value added dairy products (VADP) in the milk and milk derivatives segment is expected to grow by around 25 per cent till 2019-20, the Indian dairy industry has shown constant growth in milk production as well as per capita milk availability, i.e., 51.4 million tonne to about 127 million tonne and 291 gm/day respectively. With current growth the rate of approximately 3%-4%, it is thought to grow to 185 million tonne and become a \$24 billion (Rs 1, 44,000 crore) organized industry by 2020 and \$140 billion (Rs 8, 40,000 crore) including the unorganized sector. However our research considers the same production levels by 2022-23.

The content of the book includes information about dairy and dairy products. the major contents of this book are project profiles of projects like dairy industry, dairy processing 22, dairy packaging 32, organic dairy farming 39, casein from milk 43, cheese analogue 51, chocolate and confectionary 61, dairy farming & packing of milk 75, ice-cream of different flavours 90, milk chilling plant 106, hut milk plant 119, yogurt 136. Project profile contains information like uses and applications, properties, B.I.S specification, manufacturing process, flow diagram, plant economics, , land and building, plant and machinery, fixed capital, working capital requirement/month, total working capital/month, cost of project, total capital investment, turn over/annum, profit sales ratio, rate of return, breakeven point (B.E.P).

This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.

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## About NIIR

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**NIIR PROJECT CONSULTANCY SERVICES** , 106-E, Kamla Nagar, New Delhi-110007, India. **Email:** [npcs.india@gmail.com](mailto:npcs.india@gmail.com) **Website:** [NIIR.org](http://NIIR.org)

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