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The Complete Technology Book on Dairy & Poultry Industries With Farming and Processing (2nd Revised Edition)

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About the Book

Dietary habits of people have changed over the last few decades. Growing consciousness for protein rich food has given an impetus to both the dairy industry and poultry farming. Today, the dairy industry is a large organized sector with both private and government participation whereas poultry farming has indicated a rapid growth of 20% in the past few decades as well. Poultry is one of the fastest growing segments of the agricultural sector in India today. The production of agricultural crops has been rising at a rate of 1.5 to 2 % per annum that of eggs and broilers has been rising at a rate of 8 to 10 % per annum. From a backyard hobby it has culminated into an industry. The venture has largely been entrepreneurial and poultry farmers prefer to target their efforts to breeding & broiler farming for sale of ready broilers or layer farming for eggs. Poultry is the second most widely eaten meat in the world, accounting for about 30% of meat production worldwide. Dairy plants process the raw milk they receive from farmers so as to extend its marketable life. India has only a few specialized dairy farms. It is the production that characterizes the dairy industry. India is the worlds highest milk producer and all set to become the worlds largest food factory. Dairying is an important source of subsidiary income to small/marginal farmers and agricultural labourers. The manure from animals provides a good source of organic matter for improving soil fertility and crop yields. Since agriculture is mostly seasonal, there is a possibility of finding employment throughout the year for many persons through dairy farming. Thus, dairy also provides employment throughout the year. The main beneficiaries of dairy programmes are small/marginal farmers and landless labourers. Developments in the dairy and poultry industries during the last decade have been important enough to bring out a considerable amount of materials on dairy and poultry farming; processing of milk and poultry related products.

The major contents of the book are dairy farming, poultry production, breeding, fertility, forage grass and concentrates, cow behaviour and health, manufacture of butter and cheese, process measurements and controls, components of poultry diets etc. This book also describes about the feed manufacturing process, butter and cheese manufacturing processes with diagrams, housing system and management of broilers and more.

The first book of its kind which covers complete details of dairy and poultry farming, processing how to feed cows, birds in dairy and poultry, kind of diseases and their cure and other information related farming. This book will be an invaluable resource to dairy and poultry technology, institutions and for those who want to venture in this field.

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