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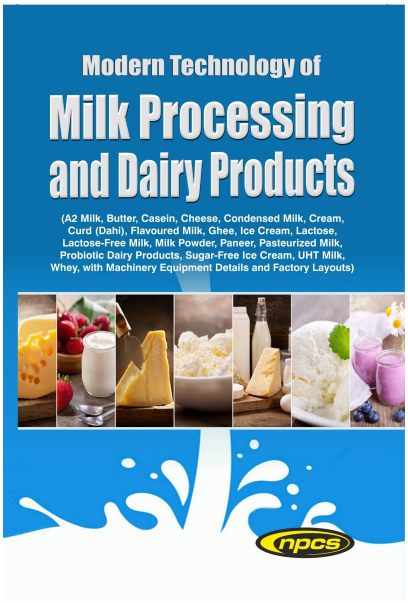

Modern Technology Of Milk Processing & Dairy Products (4th Edition)

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Description

Modern Technology of Milk Processing and Dairy Products

(A2 Milk, Butter, Casein, Cheese, Condensed Milk, Cream, Curd (Dahi), Flavoured Milk, Ghee, Ice Cream, Lactose, Lactose-Free Milk, Milk Powder, Paneer, Pasteurized Milk, Probiotic Dairy Products, Sugar-Free Ice Cream, UHT Milk, Whey, with Machinery Equipment Details and Factory Layouts) 5th Edition

Milk and dairy processing is one of the world's most dynamic and technologically advanced food manufacturing sectors, playing a vital role in nutrition, food security, and economic development. From pasteurized and UHT milk to yogurt, butter, ghee, paneer, cheese, milk powder, ice cream, and specialty dairy products, the industry continues to expand through innovation, automation, and value addition. Modern dairy manufacturing demands advanced processing technology, stringent quality assurance, hygienic production practices, efficient packaging systems, and compliance with national and international food safety standards, making it an attractive sector for long-term industrial investment.

India is the world's largest milk producer and one of the fastest-growing dairy markets, driven by rising per capita consumption, rapid urbanization, increasing demand for packaged and value-added dairy products, expanding cold-chain infrastructure, and growing consumer preference for branded, hygienically processed foods. The organized dairy sector continues to witness strong growth across product categories such as paneer, cheese, yogurt, flavoured milk, butter, ghee, milk powders, probiotic products, A2 milk, and frozen desserts. Supported by favourable government policies, technological advancements, and expanding domestic as well as export opportunities, dairy processing remains one of the most profitable and sustainable manufacturing sectors for entrepreneurs and investors.

This Book is a comprehensive technical and practical guide covering the complete manufacturing technology of a wide spectrum of milk and dairy products. It provides detailed information on raw milk procurement and handling, processing technologies, product formulations, manufacturing processes, machinery and equipment selection, plant layout, utilities, quality control, sanitation and hygiene practices, packaging systems, storage techniques, regulatory compliance, and project economics. **Also c**overs the production of pasteurized, UHT milk, curd, yogurt, probiotic and lactose-free dairy products, butter, ghee, cream, buttermilk, paneer, cheddar and specialty cheeses, condensed milk, flavoured milk, A2 milk products, ice cream, other value-added dairy products. It also includes practical guidance on establishing and operating dairy processing plants, production planning, quality assurance systems, and commercial viability, making it a valuable resource for both new and existing dairy manufacturers.

This is highly recommended for entrepreneurs, MSMEs, startups, dairy processors, food manufacturers, industrial professionals, consultants, project planners, investors, researchers, technical institutions, and aspiring business owners seeking to establish or expand a dairy processing enterprise. Whether planning a small-scale value-added dairy unit or a fully integrated modern dairy processing plant, **it** serves as a reliable reference for understanding manufacturing technology, selecting appropriate equipment, ensuring regulatory compliance, improving production efficiency, and building a successful and profitable dairy business.

Content

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NIIR Project Consultancy Services (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. Its various services are: Pre-feasibility study, New Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Preparation of Project Profiles and Pre-Investment and Pre-Feasibility Studies, Market Surveys and Studies, Preparation of Techno-Economic Feasibility Reports, Identification and Selection of Plant and Machinery, Manufacturing Process and/or Equipment required, General Guidance, Technical and Commercial Counseling for setting up new industrial projects and industry. NPCS also publishes various technology books, directories, databases, detailed project reports, market survey reports on various industries and profit making business. Besides being used by manufacturers, industrialists, and entrepreneurs, our publications are also used by Indian and overseas professionals including project engineers, information services bureaus, consultants and consultancy firms as one of the inputs in their research.