



## Entrepreneur India

106-E, Kamla Nagar, New Delhi-110007, India.

Tel: 91-11-23843955, +91 9097075054

Mobile: +91-9097075054

Email: npcs.ei@gmail.com, info@entrepreneurindia.co

Website: www.entrepreneurIndia.co



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

<b>Code</b>	NI9
<b>Format</b>	paperback
<b>Indian Price</b>	₹1475
<b>US Price</b>	\$150
<b>Pages</b>	550
<b>ISBN</b>	9788190568579
<b>Publisher</b>	NIIR PROJECT CONSULTANCY SERVICES

### Description

The dairy industry plays an important role in our daily life. It is difficult to realize how fast changes are taking place in the dairy industry. Milk is an important human food, it is palatable, easy to digest and highly nutritive. One of the important factors affecting the total amount of milk produced and the way in which this milk is utilized is the demand for the various products. In order to prepare such a diversity of products, many different processes have been developed by the industry. There are numerous types of milk products such as ghee, butter, paneer, cheese, yogurt, ice cream powder, baby cereal food, cream, and so on. Each of these has been designed to take advantage of some particular property of milk. Dairy products are generally defined as food produced from the milk of mammals; they are usually high energy yielding food products. Enzymes play an important role in the production of cheese. Raw milk contains several native enzymes some of which can be used for analytical and quality purposes for example pasteurization can be assessed by determining indigenous alkaline phosphate activity. India is known as the Oyster of the global dairy industry, with opportunities galore to the entrepreneurs globally. Anyone might want to capitalize on the largest and fastest growing milk and milk products market. The dairy industry in India has been witnessing rapid growth. The liberalized economy provides more opportunities for MNCs and foreign investors to release the full potential of this industry. The main aim of the Indian dairy industry is only to better manage the national resources to enhance milk production and upgrade milk processing using innovative technologies.

The major contents of the book are cholesterol, coronary heart disease and mil fat, cholesterol and cardio vascular diseases, fatty acids & cholesterol, factors affecting cardio vascular disease, application of enzymes in dairy and food processing, utilisation of milk components: casein, advances in the heat treatment of milk, varieties of sheep's cheese, whey cheese, potted cheese, filled cheese, testing butter at different stages, presentation of butter at different stages, condensed and evaporated milk, dried milk powder, skimmed powder, malted powder, butter powder, ghee yoghurt, technology processing of dairy and dairy products, dried milk shake, milk powder, dahi from sweet cream butter milk, packaging of dairy and milk products, dairy farm, dairy products & milk packaging in pouches, etc.

Developments in the dairy industry are enough to justify a revision of a considerable amount of material in this book. This book deals with processes, formulae, project profiles, details of plant, machinery & raw materials with their resources etc. of various dairy products. This book will help all its readers from entrepreneurs to food industries, technocrats and scientists.

## **Content**

## 1. Cholesterol, Coronary Heart Disease and Mil Fat

Cholesterol and Cardio Vascular Diseases

Fatty Acids & Cholesterol

Factors Affecting Cardio Vascular Disease

Dietary Recommendations

Conclusion

## 2. Application of Enzymes in Dairy and Food Processing

Introduction

Enzymes in Dairy Industry

Enzymes in Food Industry

## 3. Utilisation of Milk Components: Casein

Extraction of Casein from Milk

Properties of Casein from Milk

Composition of Caseinates

Composition of Co-Precipitates

Industrial Uses of Casein

Uses of Rennet Casein

## 4. Developments in Cream Separation and Processing

Separation and Development in Separators

Vacreation

Consumer Cream Products

Packaging & Presentation of Cream

## 5. Advances in the Heat Treatment of Milk

Raw Milk

Pasteurisation

Sterilised and UHT Milks

Comparison of Direct/Indirect Processes

Volatile Sulphur components Milk

Flavour Improvement

Nutritional Value

Texture of UHT Milks

Heat Exchanger Fouling

Concluding Remarks

## 6. Utilisation of Milk Components: Whey

Production

Whey Characteristics

Processing of Whey  
Unit Processing and Products  
Lactose Production  
Conclusion

7. Grading Dairy Produce  
Early History  
The Separator

8. The Cream Supply  
Value of Well Mixed Cream

9. Grading of Milk and Cream  
Knowledge Required  
Grading Milk

10. Butter Grading  
Microflora of the Dairy  
Framing for Flavours  
Standardise  
Grading Statistics  
Commercial Grading & Buying  
Fixity of Flavour in Butter  
Butter Grading

11. Cheese  
Hard Varieties  
Factors of Viral Importance  
Process of Making Cheese  
Value of Experiments  
Varieties of Sheep's Cheese  
Whey Cheese  
Potted Cheese  
Filled Cheese

12. Refrigeration  
Testing Butter at Different Stages  
Presentation of Butter at Different Stages

13. Condensed and Evaporated Milk  
Dried Milk Powder

Skimmed Powder  
Malted Powder  
Butter Powder  
Ghee  
Yoghurt  
Cheese  
Presentation of Common Defects in Cheese  
Processed Cheese

14. Milk

15. Co-Operative Role in Dairy Development

16. Technology Processing of Dairy and Dairy Products

Milk Shake  
Combination  
Steps in Processing  
Dried Milk Shake Milk Powder  
Dahi from Sweet Cream Butter Milk  
Composition  
Acidoptiles Milk  
Yoghurt from Butter Milk  
Cheddar Cheese from Cow Milk  
Cheddar Cheese from Buffalo Milk  
Mozzarella Cheese  
Cottage Cheese  
Surti Cheese  
Soft Cheese

17. Packaging of Dairy and Milk Products

Form Fill & Seal (FFS) System  
Aseptic System  
Butter

18. Baby Cereal Food & Milk Powders

Introduction  
Uses & Application  
Manufacturing Processes of Milk Powder

Raw Material Supplier  
Supplier of Plant & Machinery

## 19. Confectionery Industry-Semi Automatic Plant

Introduction

Properties

Uses and Application

Formulations

Process of Manufacturing

Suppliers of Plant & Machinery

Suppliers of Raw Materials

## 20. Condensed Milk (Sweetened)

Introduction

Properties

Uses & Application

Methods of Manufacturing

Address of Raw Materials Suppliers

Address of Plant & Machinery Suppliers

List of Plant & Machinery

## 21. Dairy Farm

Introduction

Uses & Applications of Milk

Composition of Milk

Manufacturing Process

Refrigeration or Freezing System

Addresses of Complete Plant & Machinery Suppliers

List of Plant & Machinery

## 22. Dairy Products & Milk Packaging in Pouches

Introduction

Properties

Uses & Application

Manufacturing Process

Suppliers of complete Plant & Machinery

Suppliers of Raw Material

List of Plant & Machinery

## 23. Flavored Milk

Introduction

Flouring Essence  
Process of Manufacture  
Supplier of Plant & Machineries

## 24. Ice Cream of Different Flavours

Introduction  
Process of Manufacture  
Complete Plant & Machinery Suppliers  
Raw Material Suppliers

## 25. Milk Powder

Introduction  
Composition of Dry Milk Powder  
Property of Milk Powder  
Process of Manufacture  
Suppliers of Raw Materials  
Suppliers of Plant & Machinery

## 26. Milk Toffee Manufactures

Introduction  
Formulation  
Manufacturing Process  
Complete Plant & Machinery Suppliers  
Suppliers of Raw Materials

## 27. Milk Preservation and Marketing to Wholesalers

Introduction  
Properties of Milk  
Buying & Collection of Milk  
Chilling & Transportation of Milk to Processing Station  
Manufacturing Process  
Suppliers of Raw Material, Plant & Machinery

## 28. Paneer

Introduction  
Nature of cheese

Classification of Cheese  
Uses & Applications  
Equipment's Required  
Process of Manufacture  
Plant & Machinery Supplier  
Raw Material supplier

29. Directory Section

30. Machinery Section

## **About Niir**

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.