Milk Processing, Dairy & Dairy Products, Poultry Industries

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

Author: NIIR Board
Format: Paperback
Book Code: NI9
Pages: 550
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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.

Modern Technology of Food Processing & Agro Based Industries(Confectionery,Bakery,Breakfast Cereal Food,Dairy Products, Sea Food, Fruits & Vegetable Processing) with Project Profiles (3rd Revised Edition)

Author: NIIR Board of Food Technologists
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Developing competitive agro-industries is crucial for generating employment and income opportunities. It also contributes to enhancing the quality of, and the demand for, farm products. Agro-industries have the potential to provide employment for the rural population not only in farming, but also in off-farm activities such as handling, packaging, processing, transporting and marketing of food and agricultural products. Food processing & agriculture based industry is important from the point of view of contribution to industrial production and employment generation. The food sector has emerged as a high-growth and high-profit sector due to its immense potential for value addition, particularly within the food processing industry. The agriculture processing sector has the vast potential in the development of an economy through its multiplier effect. This handbook contains processes formulae, manufacturing method of various products, brief profiles of various projects which can be started and providing information regarding land area cost, project cost plant & machinery cost etc. It contains Photographs of Plant & Machinery with Supplier's Contact Details and Plant Layout and Process Flow Sheets. The major contents of the book are Biotechnological Applications in Dairy Industry, Packaging of Orange Squash in Rigid Plastic Containers, Quality Assurance for Food Products, Canning of Vegetables, Cocoa Butter, Chewing Gums, Confectionery Manufacturing Process, Corn Flakes and Starch, Diary Products, Dehydration of Fruit & Vegetables, Extruded Sugar Products, Fish Canning and Processing, Fruit Beverages, Fruit Juices, Squashes and Cordials, Honey, Ice Cream, Jam, Jellies & Marmalades, Pickles, Chutneys & Sauces, Preservation Fruits and Vegetables, Sugar Candy & Confectionery etc. This publication is an outcome of contributions from project consultants, engineers and food technologists aimed at highlighting the manufacturing project details. It is expected that the information presented in this handbook will help everyone who wants to startup as entrepreneur.

Detailed Project Profiles on Dairy & Dairy Products (Dairy Industry, Dairy Packaging, Dairy Farming & Dairy Products, Chocolate

Confectionery Plant, Cheese Analogue, Milk Processing, Skimmed Milk Powder & UHT Milk Plant) (3rd Edn.)

Author: Ajay Kumar Gupta
Format: Hardcover
Book Code: NI16
Pages: 244
ISBN: 9788195577545
Price: **Rs.** 2,595.00 **US$** 69.95
**********Limited Edition- available in Photostat Version Only********** Dairy products, milk, and milk-based foods such as butter, cheese, ice cream, yoghurt, and condensed and dried milk are all examples of dairy products. Milk has been utilized by humans to supply both fresh and storable nutritious foods from the beginning of recorded history. Almost half of the milk produced in some countries is eaten as fresh pasteurized whole, low-fat, or skim milk. The majority of milk, on the other hand, is processed into more stable dairy products that are sold all over the world, such as butter, cheese, dry milks, ice cream, and condensed milk. Cream is a dairy product made from the higher-fat layer of milk that is skimmed off before homogenization. The fat in homogenized milk rises to the top because it is less dense. This process is enhanced in the industrial manufacture of cream by centrifuges known as "separators." It is sold in many grades in several countries, depending on the overall butterfat percentage. It includes significant levels of saturated fat and can be dried to a powder for transportation to distant markets. To distinguish it from cream skimmed from whey, a by-product of cheese production, cream skimmed from milk is referred to as "sweet cream." Whey cream is lower in fat and has a saltier, tangier, and "cheesy" flavour. Butter is a dairy product created from churned cream's fat and protein components. At room temperature, it's a semi-solid emulsion made up of approximately 80% butterfat. It can be used as a spread at room temperature, melted as a condiment, and as an ingredient in baking, sauce making, pan frying, and other cooking methods. Yogurt, sometimes known as yoghurt, yogourt, or yoghourt, is a dairy product made from the fermentation of milk by bacteria. Yogurt cultures are the bacteria that are used to manufacture yoghurt. These bacteria make lactic acid by fermenting carbohydrates in milk, which reacts with milk protein to give yoghurt its texture and acidic flavour. The most frequent milk used to produce yoghurt is cow's milk. Cheese is a dairy product made by coagulating the milk protein casein into a variety of flavours, textures, and shapes. It is made out of proteins and fat from cow’s milk. To force the casein to coagulate, the milk is frequently acidified and enzymes such as rennet or bacterial enzymes with similar activity are added. After that, the solid curds are separated from the liquid whey and squeezed into cheese. Aromatic

moulds can be found on the rind, outer layer, or throughout some cheeses. Custard is a term used to describe a range of culinary preparations made with sweetened milk, cheese, or cream that has been thickened with an egg or egg yolk, as well as flour, corn starch, or gelatin. Custard can range in viscosity from a thin pouring sauce to a thick pastry cream used to fill éclairs, depending on the recipe. Custards are most commonly found in custard desserts or dessert sauces, and typically contain sugar and vanilla; however, savory custards, such as those found in quiche, are also widespread. The average dairy cow produced less than 1,500 liters of milk per year in the early 1800s. One cow currently produces an average of 6,500 liters of milk per year, with some cows producing up to 10,000 liters, thanks to developments in animal nutrition and selective breeding. While the Holstein-Friesian cow produces the most milk, other breeds such as Ayrshire, Brown Swiss, Guernsey, and Jersey are noted for providing milk with more fat, protein, and total solids, despite producing less. Milk contains a variety of proteins, depending on what is needed to keep the young of the species alive. These proteins boost the nutritional value of milk and other dairy products while also providing certain properties that are useful in a variety of processing procedures. Casein is a key milk protein that exists as a multi-subunit protein complex that is spread throughout the fluid phase of milk. The casein complexes are broken under specific conditions, resulting in curdling of the milk. The separation of milk proteins into two separate phases, a solid phase and a liquid phase, occurs during curdling. Many vitamins can be found in milk. The vitamin C (ascorbic acid) content, on the other hand, is quickly destroyed by heat during pasteurization. UV irradiation causes vitamin D to develop spontaneously in milk fat, but not in sufficient amounts to meet human nutritional needs. The fat-soluble vitamins A and D are regularly added to beverage milk. It is necessary by law in the United States to fortify skim milk and low-fat milk with vitamin A (in water-soluble emulsified formulations). The global dairy products market is expected to grow at a CAGR of 5.2%. Milk production is one of the most important enterprises in agriculture sector and dairy products are an essential staple food for majority of the population, making a significant contribution to dietary intake and accounting for ~10-15% of household expenditure on food. In coming years, milk products industry is poised to have a positive impact on the global food industry. The factors such as rising populations along with urbanization, changing diets, growing technological advancements in dairy processing, and rising innovation are increasing the demand for dairy and dairy products across the

globe. The slowdown in dairy industry growth is extremely concerning in light of rising demand driven by a bigger population, higher incomes, and increased health consciousness. Milk demand is expected to surpass 180 million tones, according to the National Dairy Development Board (NDDB). The world's population is rapidly increasing. The Population Reference Bureau (PRB) estimates that the world human population will expand at a rate of 1.1 percent per year. The world's population is predicted to grow by 33% as a result of this. As the world's population grows, so does the demand for food. Increased urbanization is associated with increased population density, which has historically resulted in higher personal income and demand for dairy products. As diets have become richer and more diverse, per capita consumption of milk and milk products has increased dramatically. Milk and milk products are a good source of a variety of vital micronutrients as well as high-quality protein. Milk and milk products may become a more prevalent source of protein in the future, propelling the expansion of the global dairy products market, due to the world's growing population and increasing demand for high nutritious products. The book covers a wide range of topics connected to Dairy Industry, Dairy Packaging, Dairy Farming & Dairy Products, Chocolate Confectionery Plant, Cheese Analogue, Milk Processing, Skimmed Milk Powder & UHT Milk Plant, BIS Specifications, as well as their manufacturing processes and plant economics. A thorough guide on Dairy and Dairy Products manufacture and entrepreneurship. This book is a one-stop shop for everything you need to know about the Dairy and Dairy Products, which is ripe with opportunity for producers, merchants, and entrepreneurs. This is the only book that covers the process of making commercial Dairy and Dairy Products. From concept through equipment procurement, it is a veritable feast of how-to information.

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Pages: 195
ISBN: 9789381039137
Price: **Rs.** 1,495.00 **US$** 39.95
**********Limited Edition- available in Photostat Version Only********** Livestock farming is raising animals for food or to sell and is very well planned. Livestock animals play an important role in rural economic development. Some of these animals include cattle or dairy cows, chickens, goats, pigs, sheep, etc. India is the second largest market worldwide and aquaculture contributes 1.5 per cent to the gross domestic product (GDP), Livestock gives us meat, eggs and milk apart from using the skins and hair of some animals for blankets, clothing, and brushes. Manure from these animals will be used to make plants grow better. Poultry farming is raising chickens for meat or eggs and India is the fourth largest market worldwide in poultry. Dairy farms are farms where cows are raised to make milk and milk products like cheese, ice cream, butter and whipping cream. Today, poultry raising and dairy farming are big business. India has a high potential in the sheep industry and also a very diverse genetic resources through which, if scientifically bred the production in sheep industry can be enhanced. India is endowed with livestock resources of vast genetic diversity and accounts for about 11 percent of the world livestock population. The country boasts of 55 per cent of the world buffalo population, 20 per cent of the goat population and 16 per cent of the cattle population in the world. India has the second rank with respect to goat and sheep world population. Indian exports of live animals like sheep and goat over the years continued to dominate with a registered growth of 9.98 per cent over the last three years. The government is making concerted efforts to tap the vast export potential of the country huge livestock population. The content of the book includes information about farming. The major contents of this book are project profiles of projects like Livestock Farming, Angora Rabbit Farming, Rabbit Feed, Yarn from Wool, Manufacturing of Shawls, Sweaters, Caps, Mufflers with Dyeing & Bleaching, Beekeeping, Honey Processing and Packaging, Dairy Farming and Milk Products, Egg Powder, EMU Birds, Gelatin from Bones, Integrated Sericulture, Milk Processing Plant, Pig Farming, Piggery/Meat/Chicken Processing, Poultry Farming, Goat and Sheep Farming, Shrimp Farming. Project profile contains information like introduction, properties, uses and applications, method, process flow diagram, process, 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, rate of return, breakeven point (B.E.P). This book is very useful for new entrepreneurs, technical institutions, existing units and technocrats.

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

Author: NIIR Board
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Pages: 720
ISBN: 9789381039083
Price: **Rs.** 1,275.00 **US$** 33.95

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.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition

Format: CD-Rom
Book Code: NID63
Price: **Rs.** 4,307.00 **US$** 150.00
ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to: • Find new importers, new markets and new business opportunities • Enhance international trade • Support sales & marketing. Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls

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Preservation of Meat and Poultry Products (Preservation

Techniques, Luncheon Meats, Meat Loaves, Meat Spreads, Canned Meat Products, Maintenance of Eggs, Soups, Gravies, Sauces, Sausage with Machinery, Equipment Details & Factory Layout)

Author: NIIR Board of Consultants & Engineers
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Food preservation is a method of maintaining foods at a desired level of properties or nature for their maximum benefits. Preservation usually involves preventing the growth of bacteria, yeasts, fungi, and other micro-organisms (although some methods work by introducing bacteria, or fungi to the food), as well as retarding the oxidation of fats which cause rancidity. There are various methods of preservation chilling, freezing, curing, smoking, dehydration, canning, radiation preservation etc. Chilling is most widely used method for preservation for short term storage of meat because chilling or refrigeration slows down the microbial growth and enzymatic as well as chemical reactions. Freezing is the method of choice for the long term preservation of meat. It has advantage of retaining most of the nutritive value of meat during storage. Meat smoking was known to man as an aid in preservation for a long time. Smoke contains a large number of wood degradation products such as aldehydes, ketones, organic acids, and phenols etc. which exert bacteriostatic affect besides imparting characteristic smoky flavour. Canning is a process of preservation achieved by thermal sterilization of product held in hermetically sealed containers. Canning preserves the sensory attributes such as appearance, flavour and texture of the meat products to a large extent. Freeze drying of meat is a satisfactory process of dehydration preservation due to better reconstitution properties, nutritive quality and acceptability. It involves the removal of water from the frozen state to vapour state by keeping it under vacuum and giving a low heat treatment. Maintaining or creating nutritional value, texture and flavour is an important aspect of food preservation, although, historically, some methods drastically altered the character of the food being preserved. Meat and poultry products are chilled immediately after slaughter to acceptable internal temperatures which insure the prompt removal of the animal heat and preserve the wholesomeness of the products. As such, due to the recent up gradation of preservation techniques, the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year. Some of the major aspects of the book are principles of various preservation techniques, standards and quality control measures for meat, meat food products order, eating quality and sensory evaluation of meat, preservation of poultry meat, utilisation of poultry industry by

products, mixed poultry by products meal, structure, composition and nutritive value of eggs, luncheon meats, meat loaves, and meat spreads, barbecue style pork loaf using non fat dry milk, canned corned beef products, salisbury steak with textured vegetable protein, general instruction to be observed for processing canned items under sterm or under the combination of stream and water pressure, spaghetti and meat balls in tomato sauce with cheese, etc. Different preservation techniques are being developed to satisfy current demands of economic preservation and consumer satisfaction in nutritional and sensory aspects, convenience, absence of preservatives, low demand of energy and environmental safety. The present book contains various processes of meat and poultry preservation. All the entrepreneurs, technocrats, persons evolved in meat and poultry processing will be benefited from this book.

Author: H. Panda
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Proteins play an important role in nutrition, taste, allergies, texture, structure, processing and yield performance. In the food industry, proteins are a key element of our diet and an important ingredient for food technologists. The total protein component of milk is composed of numerous specific proteins. Isolated milk protein products represent an important and valuable source of protein ingredients due to their recognized superior nutritional, organoleptic and functional properties. Milk protein is a rich source of essential amino acids and they have been the subject of intensive research for an effort to unravel their molecular structure and interactions, relationship between structure and functional attributes, interactions of proteins during processing and, more recently, their physiological functions. Free fatty acids (FFA) in fresh milk normally amount to less than 1% of the total milk fat, yet they are important because of their effect on milk flavour. Now a day, the processing of milk is part of a highly organized and controlled dairy industry, which produces and markets a multitude of dairy products. Functional milk proteins are perfectly suited for use in the dairy sector of food production and the modern food processing industry is placing more and more emphasis upon the utilization of protein ingredients to provide specific functional properties to a wide range of formulated foods. In recent years, there has been a great deal of progress in the understanding and management of milk proteins across the production chain. Some of the fundamentals of the book are surface tension of milk, lactose chemistry, milk proteins, phosphorylation of milk proteins, comparative aspects of milk proteins, utilization of milk proteins, heat stability of milks, heat stability of homogenized concentrated milk, lysinoalanine in milk and milk products, heat coagulation of type a milk, syneresis of heated milk, fatty acids in milk, milk gel assembly, mechanical agitation of milk, natural, leucocyte and bacterial milk, grass and legume diets and milk production This book provides a complete overview and offers insights into topics for more in-depth reading on milk and milk proteins. The book covers chapters on milk proteins, biosynthesis & secretion of milk proteins, utilization, types of milk proteins, phosphorylation, milk glycoproteins and many more. It is hoped that this book will be very helpful to all its readers, students, new entrepreneurs, food technologist,

technical institution and scientists.

Market Research Report on Milk Processing & Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products)

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Market Research Report on Milk Processing &Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products) Market Prospects, Present Scenario, Growth Drivers, Demand-Supply Statistics, Industry Size, Sector Outlook, Analysis & Forecasts upto 2017 If you find yourself bewildered by innumerable variants of cheese, flavored yogurts, ice creams or UHT milk, in an expansive section of a modern retail store, then assume that you have hit the much evolved dairy section. Gone are the days when shopping of dairy products just meant choosing between plain curd or Cottage Cheese or basic sandwich spread, today dairy products have outdone their first forms and evolved into much urbanized and modern consumer centric products. To establish a better understanding of market potential of the evolved dairy products in India, Niir Project Consultancy Services has released a new study titled ‘Market Research Report on Milk Processing & Dairy Products in India (Butter, Yogurt, UHT Milk, Cheese, Ice Cream, Ghee & Other Products)- Market Prospects, Present Scenario, Growth Drivers, Demand-Supply Statistics, Industry Size, Sector Outlook, Analysis & Forecasts upto 2017’. The report identifies the current& future market prospects of dairy products, the value drivers that will trigger the growth, opportunities & challenges faced by the sector coupled with government initiatives and porters 5 forces analysis of the industry. It helps you classify dairy industry on the basis of its business attractiveness and investment potential which can prove to be a vital link in prudent business decision making. The report provides a comprehensive analysis of the dairy products sector along with the financial details of dairy products companies. It begins by a brief on global dairy sector and then proceeds to discuss the Indian scenario of dairy industry in detail. It discusses the present scenario, structure and classification of the industry while defining the scope of the report. The sector has moved away from large consumption of milk in unprocessed and fluid form to higher intake of processed dairy products. The known factors for such rising preference for processed dairy products include growing disposable incomes, urbanization, spiraling trend of modern retail and growing acceptability of processed products. The report analyzes the above mentioned factors in growth drivers section supported by graphical representation and forecasts of data points. Growing population of middle

class households pose immense opportunities for a host of consumer industries; dairy being one of them. With higher incomes in their pockets and growing western influence on their taste buds, Indian middle class is well equipped to experiment with new products which will have a domino effect on the consumption of dairy products. Also, growing health consciousness among Indian population, low per capita consumption of various dairy products and rising food expenditure will provide ample opportunities for dairy players to seize. Further the report discusses various impediments faced by the dairy players while operating in the industry. The report in its entirety can prove to be an indispensible tool for assessing the market potential of dairy products in India. It analyzes the demand supply situation in the industry from different angles to enable better understanding of the topic. Demand for dairy products in India is captured by determining the demand for various dairy products as well as total exports. Similarly supply side is taken into account by assessing the production of milk in the country and population of milch animals, the production of various dairy products and lastly by scrutinizing the capital expenditure projects announced in the industry. Moving forward, the report analyzes the attractiveness of the sector by evaluating the status of porters 5 forces prevalent in the industry. Any sector is said to be most attractive when the 5 forces are at their weakest and the report explicates the forces methodically to simplify the analysis. It also lists various initiatives undertaken by the Indian government to assist dairy industry as a whole. Lastly to give a fair view of the competition in the industry, the report shares information about players operating in the dairy sector. It gives business profiles of key players like Amul, Parag Milk Foods Ltd, Kwality Ltd and Mother Dairy Fruit & Vegetable Ltd. The next segment provides complete financial details of dairy players in the countrylike address of registered office, director's name and financial comparison covering balance sheet, profit & loss account and several financial ratios of the players. The report ends with a promising outlook of the sector. Indian dairy industry has been at the forefront with impressive growth rates and immense potential for an effervescent future abetted by rising demand for value added dairy products in the country. Fluid milk market in India has reached a saturation point and the growing acceptance of value added dairy products has brought winds of change for the industry. The Indian market has witnessed a spur in the demand of value added dairy products like cheese, yogurt, packaged milk and probiotic drinks which has invigorated the growth in overall dairy industry.Rising western influence on Indian food habits, rising concerns about quality of dairy products, health consciousness

and spiraling disposable incomes of consumers have resulted in higher demand for value added dairy products in India. Gauging the high demand potential in dairy products industry, a host of international and domestic players have set their foot in the Indian dairy domain. The share of milk processed in total milk produced has shown a healthy rise in the last 3-4 years. We anticipate the quantity of milk processed to cross 107 million tonnes by 2017 from ~66 million tonnes in 2013. Also we expect Indian dairy market to touch INR 6971 billion levels by 2017. Reasons for Buying this Report: • This research report helps you get a detail picture of the industry by providing overview of the industry along with the market definition, structure and its classification • The report provides in-depth market analysis covering major growth driving factors for the industry and opportunities & challenges prevalent • This report helps to understand the present status of the industry by elucidating a comprehensive porter 5 force analysis and scrutiny of the demand – supply situation • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

Emerging Investment Opportunity in Burgeoning Indian Milk Processing & Dairy Products Sector (Why to Invest, Business Prospects, Core Project Financials, Potential Buyers, Market Size & Industry Analysis)

Author: NPCS Team
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Price: **Rs.** 29,500.00 **US$** 500.00

While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified dairy products project which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. Niir Project Consultancy Services through its recently released report titled ‘Emerging Investment Opportunity in Burgeoning Indian Milk Processing & Dairy Products Sector (Why to Invest, Business Prospects, Core Project Financials, Potential Buyers, Market Size & Industry Analysis)’ aims to help you make sound and informed business decision before deploying your valuable resources. The report encapsulates all the vital information which can help an entrepreneur precisely evaluate the market potential and business prospects of dairy products sector. The report begins with the view of enhancing the basic industry knowledge of an entrepreneur by discussing the Indian dairy industry in brief. It disseminates information like its classification, structure and present scenario. Further, the next step report claims to be of paramount importance is the identification of potential consumers for the product to be launched. It identifies target consumer group for the dairy products industry supported by the forecasts of the same. The sections that form the very core of the report and are important factors for choosing an industry are the market potential of the industry and project details of the related plant. The report analyzes the market potential of the dairy products industry in ‘Reasons for Investing’ and ‘Outlook’ segment, where it discusses exhaustively the factors that will drive the growth of the industry and the opportunities existing for it. The factors are methodically explained supported by graphical representation and forecasts of key data indicators. The market size of the Indian dairy industry is expounded in the outlook section which further can be an effective tool for assessing the market potential of the industry. Turning towards the other important core, the report provides project details for a dairy products plant. It provides project financials of a model project with

specified product list and plant capacity along with excise and customs duty rates for dairy products for year 2013-14. The information that can be found in this section is raw materials required for dairy products, manufacturing process of various dairy products, list of machinery and basic project financials. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, projected revenue and profit are listed in the report. The above mentioned project details are for dairy products plant producing Cottage cheese, flavored milk, butter, ghee, milk powder and condensed milk. The report also provides key players in the segment with their contact details. The Indian market has witnessed a spur in the demand of value added dairy products like cheese, yogurt, packaged milk and probiotic drinks which has invigorated the growth in overall dairy industry. Rising western influence on Indian food habits, rising concerns about quality of dairy products, health consciousness and spiraling disposable incomes of consumers have resulted in higher demand for value added dairy products in India and has made the sector an attractive opportunity for investment. Reasons for buying the report: • This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, market potential of the product and reasons for investing in the product • This report provides vital information on the product like its definition, characteristics and segmentation • This report helps you market and place the product correctly by identifying the target customer group of the product • This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other project financials • The report provides a glimpse of important taxes applicable on the product • The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

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The Complete Book on Coconut & Coconut Products (Coconut Cultivation, Manufacturing Process of Coconut Oil, Desiccated Coconut, Coconut Powder, Coconut Milk, Coconut Milk Powder, Coconut Chips, Coconut Water, Vinegar, Activated Carbon, Coconut Jam with Machinery Equipment Details & Factory Layout) The coconut is a fruit of the palm tree, which grows in tropical regions. The white flesh of the coconut is used to make a variety of products, including milk, oil, butter, and flour. The manufacturing process of these products begins with the harvesting of coconuts from the trees. This book provides valuable information on coconut and its products. It covers topics such as the history of coconuts, the benefits of coconuts, and how to manufacture coconut products. This book is a must-read for anyone interested in learning more about this amazing fruit! This book would be great for everyone who wants to learn more about coconut and its products. If you're thinking about starting a business centered on coconuts, you're on the right track. Coconuts are a versatile product that can be used in a variety of ways, from cooking to cosmetics. Plus, they're a popular health food trend, so there's sure to be a market for your products. As with any new venture, it is important to do your research before diving in head first. Here is a guide to get you started on your coconut journey! The coconut oil market size is valued at CAGR of 5.1%. The desiccated coconut powder market is projected to register a CAGR of 7.45%. The global coconut milk market at a CAGR of 17.3%. The global coconut water market size growth rate (CAGR) of 16.1%. The global activated carbon market is estimated at a CAGR of 9.3%. Coconut oil are widely consumed in food industries among other coconut products. Many Asian and European countries widely use coconut products in food and bakery industries. Rise in awareness about benefits and functional properties of coconut products including coconut oil is leads to increase in its demand in food industry across the globe. Increase in consumer preferences for organic ingredients to be used in their foods is anticipated to boost the demand for organic desiccated coconut powder, thereby offering remunerative opportunities for market expansion in the near future. Coconut milk/cream is processed and preserved in different ready to use forms, such as canned products, pouches, and dehydrated form. Coconut milk and cream are used mainly in

food and bakery industry. In addition, it has also been used in cosmetics and personal care industries in the recent past and is expected to experience incremental demand in the near future. The aforementioned healthy ingredients make it the best rehydration drink, thereby increasing its adoption among gym-goers and athletes. Such health benefits are anticipated to boost the demand for coconut water across the globe. A complete guide to the Coconut & Coconut Products Manufacturing : Coconut Cultivation, Manufacturing Process of Coconut Oil, Desiccated Coconut, Coconut Powder, Coconut Milk, Coconut Milk Powder, Copra, Coconut Chips, Coconut Water, Vinegar, Activated Carbon, Coconut Jam. It's a veritable feast of how-to information, from concept through equipment acquisition.

The Complete Book on Waste Treatment Technologies (Industrial, Biomedical, Water, Electronic, Municipal, Household/ Kitchen, Farm Animal, Dairy, Poultry, Meat, Fish & Sea Food Industry Waste and Machinery Equipment Details)

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Waste management is a global problem that continues to increase with rapid industrialization, population growth, and economic development. As the world hurtles towards the urban future, the amount of Municipal Solid Waste (MSW) is growing very fast. Waste includes any solid material or material that is suspended dissolved or transported in water or deposited on land. Wastes are generally classified into solid, liquid, & gaseous and are broadly classified as household waste; municipal waste; commercial and non-hazardous industrial wastes; e- waste, hazardous (toxic) industrial wastes; construction and demolition waste; health care wastes – waste generated in health care facilities (e.g. hospitals, medical research facilities); human and animal wastes; and incinerator wastes. In the recent years, modern society has become more responsible when it comes to waste management. The fast industrialization, urbanization, modern technology, and rapidly growing population in India have posed a serious challenge to the waste management. In India, per capita generation rate of municipal solid waste ranges from 0.2 to 0.5 kg/day. At present, the daily generation rate in South Asia, East Asia and the Pacific combined is approximately 1.0 million tons per day. The current scenario reveals that there is a tremendous scope for the development of waste treatment technologies and is expected to offer significant opportunities in the near future. Sustainability of waste management is the key for providing an effective service that can satisfy the need of end users. Solid Waste Management sector in India has become a very lucrative sector for investors. With a growing urgency for efficient waste management in many cities, there will be more and more employment opportunities in the sector. The participation of different sectors, roll of Government and private organization is important for better management of waste. This book describes the various waste treatment technologies like; Physical treatment techniques, biological treatment techniques, anaerobic lagoon techniques etc. It will be a standard reference book for professionals, entrepreneurs, students, teachers, researchers, administrators, and planners of various disciplines who are directly or indirectly involved in the waste management.

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes varies process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.

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