

**OBJECTIVES AND FACILITIES OF PILOT PLANT
FOR
MILK AND DAIRY PRODUCT**

OBJECTIVES:

8. To provide the processing facilities for the budding entrepreneurs as well as medium, small and micro enterprises.
9. To provide research facilities to the food industry for development of new products or the modification of existing products/processes.
10. To provide hands on training to the students and the industry personnel
11. To act as a model facilities centre including multiproduct

Process/ Production facilities available:

- h. Liquid milk processing with cream separator, homogenizer and FFS machine
- i. Ice-cream processing with automatic cup filling machine
- j. Paneer preparation with pneumatic press
- k. Flavour milk preparation with bottle filling, sterilization
- l. Butter preparation (Butter churn and CBMM)
- m. Ghee processing with FFS machine
- n. Dahi preparation with automatic cup filling machine
- o. Shrikhand preparation
- p. Membrane filtration unit

Utilities available:

- a. Diesel fired boiler
- b. Ammonia based refrigeration system
- c. Cold Storage for Milk, Ice-cream and Curd
- d. Water Softener plant
- e. CIP system for whole plant

List of major equipments available section wise:

MILK RECEPTION AND CHILLING SECTION			
Sr. No.	Name	Capacity	Number
1.	Weighment tank	100kg	1
2.	duplex inline filter		1
3.	Chilling of milk (PHE)	1KLPH	1
4.	Raw milk silos	5KL	1
5.	Processed milk silos	2KL	3
MILK PROCESSING SECTION			
1.	Homogeniser	1KLPH	1
2.	Pasteurizer	1KLPH	1
3.	Cream separator	1KLPH	1
CREAM PROCESSING, BUTTER AND GHEE SECTION			

1.	Cream Chillers	250LPH	1
2.	Cream Ripening tank	500 L	1
3.	Cream Aging tank	250 L	1
4.	Continuous Butter Making machine	50kg/h	1
5.	Butter Melting Vat	250kg	1
6.	Ghee Boiler	200 L	1
7.	Ghee Settling Tank	250 L	1
8.	Ghee Clarifier	500-100kg/h	1
9.	Ghee Granulation tank	250 L	1
10.	Ghee Pouch Filling Machine	200PPH	1
DAHI/CHHACH/LASSI SECTION			
1.	Curd setting tank (after culture addition)	500 litre	1
2.	Cup Filling and Sealing Machine	100/200/400gm (25 cups per minute)	1
3.	Curd Incubation Room		1
4.	Cold room		1
PANEER /CHEESE SECTION			
1.	Rectangular shape, jacketed and insulated Paneer/ Cheese vat	500 L	1
2.	Paneer/ Cheese washing cum cooling tank	50 L	1
3.	Paneer/ Cheese Press single head		1
4.	Vacuum Packing		1
5.	Vertical cooler paneer cabinet		1
SHRIKHAND SECTION			
1.	Separator/Basket centrifuge	250LPH	1
2.	Shrikhand Mixing Vat	250 L	1
3.	Cup Filling and Sealing Machine	25 cups per minute	1
ICE CREAM SECTION			
1.	Double Jacketed Aging Vat	200L	1
2.	Ice cream mix 2 stage hydraulically operated homogenizer	1450LPH	1
3.	Ice cream mix pasteurizer	150LPH	1
4.	Triple wall vertical tank conical top and bottom insulated Mix aging vat	100L	1
5.	Choco-bar/Mango/Other flavour tank	100L	
6.	Choco-bar/Mango/Other flavour Dip Tank	100L	1
7.	Batch freezer or Continuous freezer	100L	2
8.	Lolly pop defrosting tank	100L	1
9.	Fruit Feeder		1
10.	Cup cum Cone Filling machine		1
FLAVOR MILK SECTION			
1.	Intermediate dimple jacket multipurpose vat	250 L	1
2.	Sugar Mixing tank	250 L	1
3.	Double Head Filling Machine		1
4.	Shrink wrapping machine		1
5.	Bottle sleeving machine		1
6.	Bottle corking machine		1
7.	Bottle sterilizer	24 bottles/ batch	1

MEMBRANE PROCESSING SECTION			
1.	Nanofiltration Unit	set	1
2.	Reverse Osmosis Unit	set	1
3.	Ultrafiltration Unit	set	1

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