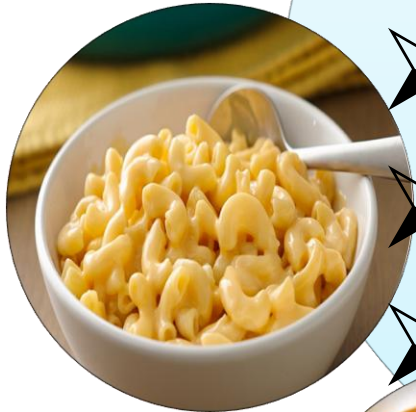




Cheese Business Plan

**National Institute Of Food Technology Entrepreneurship and
Management**

Under Ministry Of Food Processing Industries, Government Of India



- Machinery required
- Total expenses
- Labour required
- Space required

What types can be made?

- Cheddar cheese
- Gouda cheese
- Swiss cheese
- Parmesan cheese
- Mozzarella cheese
- Cottage cheese
- Cream cheese
- Processed cheese
- Cheese spreads
- Cheese sauces and dips



Cheese बनाने की प्रक्रिया

Milk



Standardize

Casein/Fat



Pasteurize

**Heat treatment
for 72°C for 15 s**



Starter addition

Cool to 30 °C

Cheese बनाने की प्रक्रिया

**Rennet
addition**

Coagulation



Cutting



Cooking



Whey drainage



Cheese बनाने की प्रक्रिया

Milling



Salting



Hooping and pressing

Cheese बनाने की प्रक्रिया

Coating



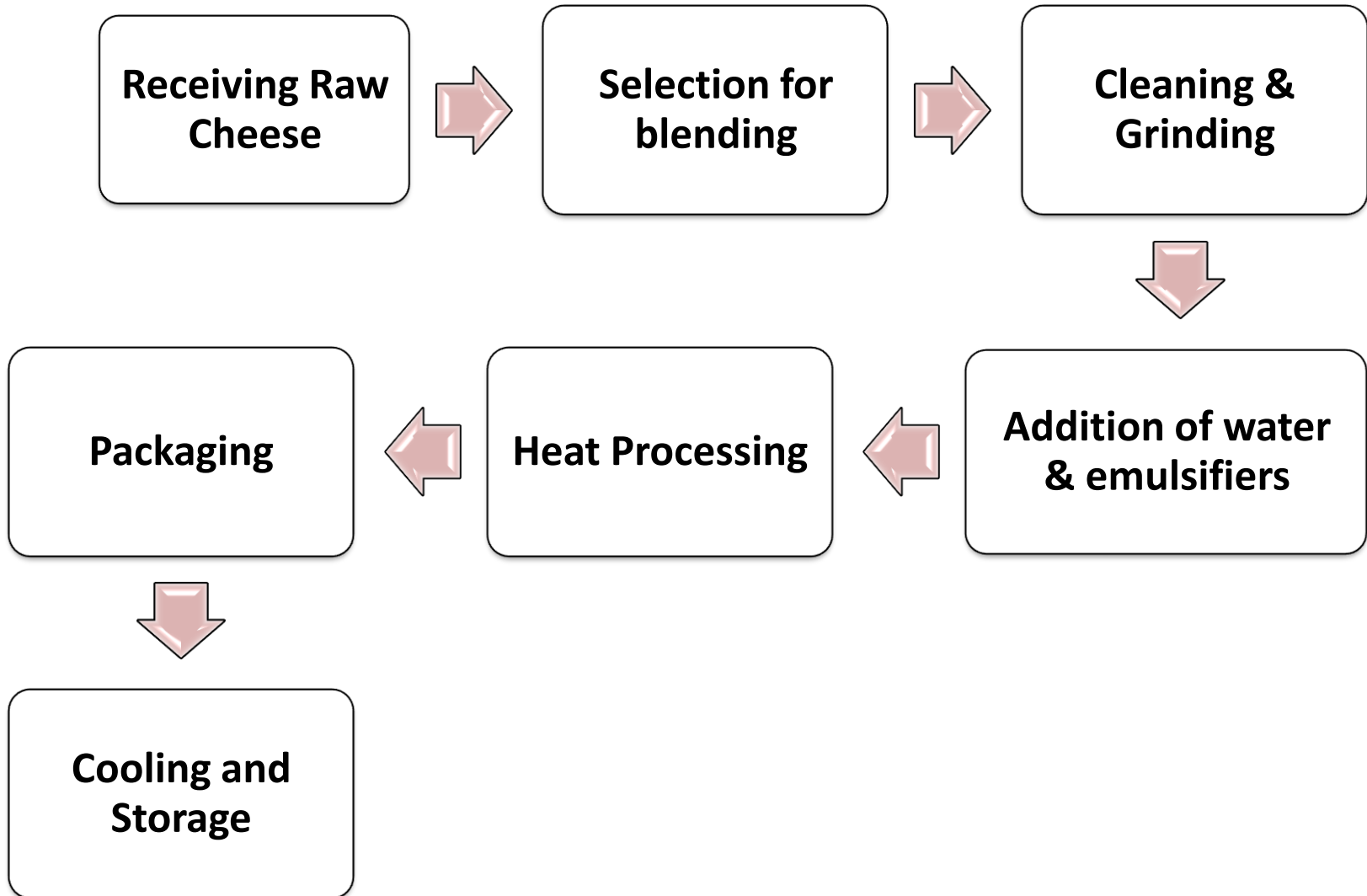
Ripening



Packaging

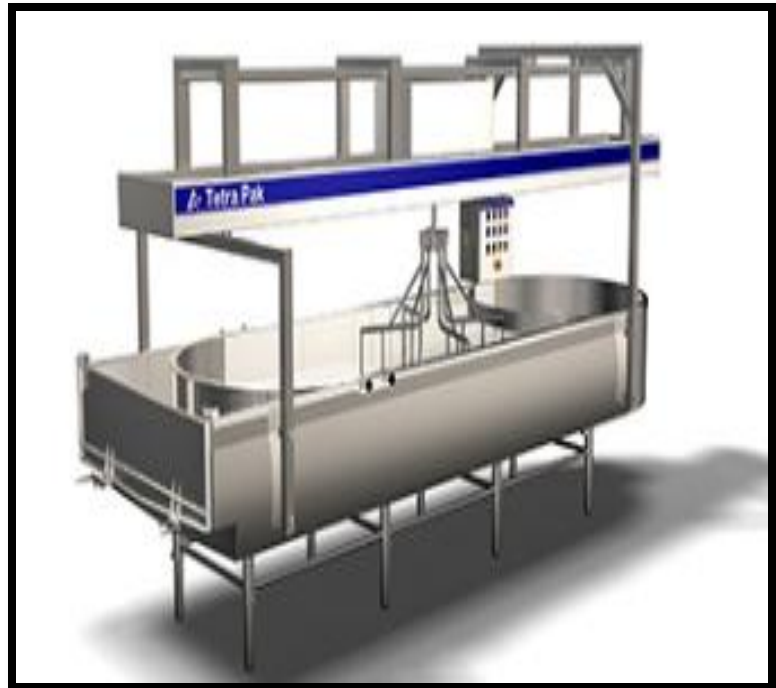


Processed Cheese बनाने की प्रक्रिया



Equipments required (उपकरण)

- **Cheese Vat**



Equipments required (उपकरण)

- Hoops
- Cheese press



Equipments required (उपकरण)

- **Processing kettle**
- **Grinder/Cheese mill**



Equipments required (उपकरण)

- **Packaging machine**



Equipments required (उपकरण)

Miscellaneous:

- Paraffin heater
- Cheese wires



Requirements

- **Milk**
- **Starter culture**
- **Rennet**
- **Emulsifying salts**
- **Acidifying agents**
- **Salt**

Requirements

- **Ripening/cold room**



Expenses

- **Cost of equipments: 7 Lakh (Approx)**
- **Cold store cost: 2 Lakh (Approx)**
- **Space required: 400-500 sqft**
- **Labour required: 3-4**

Processed cheese



Financial, technical and business support



Launch of PM FME Scheme under Aatmanirbhar Bharat Abhiyan

PM FORMALISATION OF MICRO FOOD PROCESSING ENTERPRISES SCHEME

Ministry of Food Processing Industries
Government of India



Hon'ble Union Minister for
Food Processing Industries



Hon'ble Minister of State for
Food Processing Industries