

**Commissioner of Industries
Hyderabad
Andhra Pradesh**

Project Title	Integrated Dairy Project
Project Description	Milk may be defined as the lacteal Secretion obtained by the complete milking of one or more healthy milch animals. It is a nature's ideal food particularly for infants or growing children. It is an excellent source of protein, fat, carbohydrates, minerals and vitamins which are essential for physical and mental well-being of human-beings. Varieties of dairy products such as Butter, Powder, Ghee, Cheese, etc. are manufactured from milk. It is proposed to manufacture and market pasteurized liquid milk, skimmed milk powder, butter, ghee and processed cheese under this project.
Market Potential	<p>Though India is number one in milk production in the world, its per capita consumption of milk is only around 200 gms as against 300 gms recommended by Health Organization. The major constraint in milk consumption is the purchasing power of the masses. However the demand for milk and milk products is slowly on the rise, because of increasing urbanization, increasing awareness about the nutritional value of milk.</p> <p>India has started exporting dairy products (Ghee, Butter, Cheese and Powder) to Certain countries. However, India's contribution in world market is very negligible for dairy products. This may be because of strict quality standards established by WTO. Indian dairy industry is aware of this situation and it has started adopting advance processing technologies as to enable to manufacture products which can meet requirements of international market. The dairy industries in USA, EU and Australia are heavily subsidized. According to WTO agreements, such subsidies will be removed in phase manner and as a result, the countries like India and New Zealand, where the subsidies are negligible, will be benefited to trade in the international market.</p>
Raw Material	<ul style="list-style-type: none"> ● Raw Milk ● Salt ● Colour ● Consumable (Rennet & Culture) ● Other Additives & Chemicals
Estimated Capacity	The installed capacity of the plant will be 1,00,000 liters of milk per day, out of which 25000 liters will be processed as pasteurized full cream liquid milk (whole milk), 55000 liters will be converted into skimmed milk powder, 10,000 liters will be utilised for manufactured of cheese and the balance quantity into Butter and Ghee. 2% is considered process base.
Estimated Cost	The cost for the project is estimated to be INR 98.60 million (USD 2.19 million)