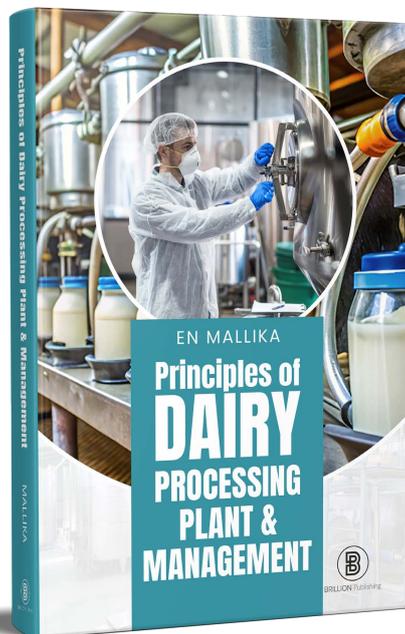# Principles of
Dairy Processing Plant & Management

Principles of Dairy Processing Plant & Management is a comprehensive and practice-oriented text that systematically presents the fundamental concepts, technological advances, and managerial aspects of modern dairy processing. The book is designed to bridge the gap between theoretical knowledge and practical application in dairy plant design, operation, quality assurance, and regulatory compliance.

Beginning with the fundamentals of dairy plant design and site selection, the book explains the scientific, engineering, and hygienic principles essential for efficient and safe milk processing. It provides detailed coverage of dairy plant setup, processing operations, equipment principles, automation, milk procurement systems, and quality evaluation of raw and processed milk. Special emphasis is given to food safety concepts such as HACCP, FSSAI regulations, hygiene management, and export compliance.

The book also addresses contemporary issues including milk fortification, innovations in dairy processing, market survey and demand analysis, farmer producer organizations (FPOs), and the role of various stakeholders in the milk value chain. Dedicated chapters on project formulation, government schemes, and village-level dairy entrepreneurship make this book highly relevant to India's evolving dairy sector.

Written in a clear, structured, and student-friendly manner, the book serves as an essential reference for undergraduate and postgraduate students of Dairy Technology, Food Technology, Veterinary Science, and Agricultural Engineering. It is equally useful for dairy entrepreneurs, plant managers, quality control personnel, extension professionals, and researchers seeking practical insights into efficient and sustainable dairy processing.

EN MALLIKA

(Contents)

- Fundamentals of Dairy Plant Design - Site Selection & Prerequisites
- Dairy Plant Set Up
- Advancement in Dairy Plant Operation and Maintenance
- Principles of Dairy Equipment & Overhauling Methods
- Procurement of Milk- Organization of Milk Collection Routes Following HACCP Principles
- Automated Milk Collection Station Using Electronic Gadgets
- Screening of Milk for its Shelf Life, Nutritive, and Microbiological Quality
- Testing of Milk for Mycotoxins, Antibiotic Residues, Neutralizers, and Preservatives
- Strategies for Acquiring Clean and Safe Milk
- Pre-Requisites for Milk Collection at Dairy Plant
- Various Operations in a Dairy Plant
- Principles of Processing Machineries
- Standardization of Milk
- Farmers Producer Organizations (FPOs) in Dairy Sector
- Compliance to FSSAI Regulations in Dairy Processing
- Fortification of Milk
- Innovations in Processing of Milk and Milk Products
- Market Survey and Demand Analysis
- Role of Different Players in the Milk Value Chain: The 6 Ps
- Quality Monitoring and Surveillance of Processed Milk Until Consumption — Export Norms and its Compliance for Dairy Products
- Preparing Detailed Project Report for Dairy Entrepreneurship in Milk and Milk Products Processing
- Promotion of Government of India Projects for Village-Level Dairy Processing Units