

***SOYA CURD***

**INTRODUCTION**

Soya curd is a unique product prepared using single bifidobacterial culture. It is a food supplement containing viable count of  $>10^7$  CFU/gm of a saccharolytic bifidobacterial pure culture exhibiting several health benefits. It is prepared by fermenting soya milk exclusively with bifidobacteria and replenishes the bifidobacterial count in the colon along-with nutritional benefits of soyabean.

**RAW MATERIALS**

Soyamilk, skim milk, sucrose and bifidobacteria.

**PLANTS AND MACHINERY**

Incubator 37°C, Basket bowl Centrifuge, Mixing tank with Stirrer, Holding Tank, Jacketed holding tank, Plate Heat Exchanger for Heating/Cooling, Filling and sealing machine, Curd Incubator, Refrigerator/Cooler.

**PROJECT COST (in Rs. Lakhs)**

		Amount in lakhs
A	<b>Land and building</b>	8 L
B	<b>Plant and Machinery</b>	34 L
C	<b>Auxillary Equipments</b>	13 L
D	<b>Total of (A+B+C)</b>	<b>55 L</b>

**PRODUCTION CAPACITY**

The installed capacity can produce 1000 litre per shift and three shifts can be run per day and working for 300 days in a year.