

BIFIDO CURD

INTRODUCTION

Bifido curd is a probiotic curd prepared by fermenting milk exclusively using bifidobacteria as a starter culture. This health promoting bacteria can replenish bifidobacterial count in colon and provide microbial homeostasis. It is a unique probiotic product prepared using market milk, and is enriched with sole bifidobacteria, that possess additional starter culture property. High viability is ensured satisfying the Minimum Biological Value (MBV) for probiotic product.

RAW MATERIALS

Toned milk, 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	Land and building	8 L
B	Plant and Machinery	33 L
C	Auxillary Equipments	13 L
D	Total Project cost	54 L

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.