

Curd / Dahi / Yogurt SOP

Dairy, Poultry & Livestock

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a production SOP for curd/dahi/yogurt — culture, incubation, set vs stirred, packaging and cold chain, and cost/margin. Use it for consistent set curd or yogurt cups. For flavoured/UHT milk use the Flavoured Milk tool.

Purpose of this tool & output

Standardise curd and yogurt production

How the output is used

Use it to standardise curd and yogurt production — the SOP for set, texture and shelf life a consistent product needs.

Important cautions

Curd/yogurt needs unbroken cold chain and hygienic culturing. Costs indicative; follow FSSAI standards and validate shelf-life at your storage temperature.

Companion documents

- Mini Dairy Processing Unit Setup
- Paneer Production SOP & Costing
- Ghee Production SOP & Costing
- Flavoured & Value-Added Milk Guide
- Shelf-Life & Preservation Plan
- Dairy Packaging & Labelling Guide

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.