

Paneer Production SOP & Costing

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 standard operating procedure plus a cost/yield sheet for paneer — process, temperature and coagulant, yield per litre, hygiene and shelf-life, and cost vs selling price. Use it to make consistent, profitable paneer. For the unit itself use the Mini Processing Unit Setup.

Purpose of this tool & output

Standardise paneer making and cost it

How the output is used

Use it to standardise paneer making and cost it — the SOP for consistent quality and a costing to price it profitably.

Important cautions

Yields and costs are indicative — actual paneer yield depends on milk fat/SNF and process control. Follow FSSAI hygiene standards and validate shelf-life with proper cold storage.

Companion documents

- Mini Dairy Processing Unit Setup
- Ghee Production SOP & Costing
- Curd / Dahi / Yogurt SOP
- 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.