

Mini Dairy Processing Unit Setup

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 setup plan for a small dairy processing unit — products, capacity, machinery, layout, FSSAI licensing and margins — so you can move up from selling raw milk to value-added products. Use it to plan processing. For the licence itself use the FSSAI Processing Licence guide.

Purpose of this tool & output

Set up a paneer/ghee/curd processing unit

How the output is used

Use it to set up a paneer, ghee or curd processing unit — the equipment, hygiene, licences and process to add value to your milk.

Important cautions

Value-added dairy needs strict FSSAI compliance, cold chain and shelf-life control. Confirm the FSSAI licence category (registration/state/central) for your turnover and capacity, and follow food-safety standards.

Companion documents

- Paneer Production SOP & Costing
- 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.