

Shelf-Life & Preservation Plan

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 shelf-life and preservation plan for a dairy product — spoilage drivers, storage temperature, packaging, hygiene controls and a realistic shelf-life claim. Use it to reduce returns and set safe expiry dates. For packaging design use the Packaging & Labelling tool.

Purpose of this tool & output

Extend and protect product shelf-life

How the output is used

Use it to extend and protect product shelf-life — the processing, packaging and cold-chain steps that keep products safe longer.

Important cautions

Shelf-life estimates are indicative and must be validated by microbial/shelf-life testing under your actual conditions. Do not overstate expiry — follow FSSAI food-safety norms.

Companion documents

- Mini Dairy Processing Unit Setup
- Paneer Production SOP & Costing
- Ghee Production SOP & Costing
- Curd / Dahi / Yogurt SOP
- Flavoured & Value-Added Milk Guide
- 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.