



Mozzarella Cheese is an unripened, soft and white cheese whose melting and stretching properties are highly suitable for Pizza making. Although the demand

for Mozzarella cheese is on the increase due to the proliferation of Pizza parlours and expansion of fast food chains, there are no organized dairies engaged in its manufacture. The increasing demand has generated a need for process and product standardization.

At present the main constraint in the commercial exploitation appears to be the paucity of full understanding of the technical aspects in the manufacture of the product. A process has been standardized to manufacture Mozzarella Cheese of uniform composition. The total time required to manufacture Mozzarella Cheese is shortened by using direct acid method. A method has also been developed to manufacture Mozzarella cheese from buffalo milk mixed with goat milk.

**ADVANTAGES**

1. Direct acid method is simple as it eliminates the cumbersome steps of starter maintenance, risk of starter failure due to phage attack and high expenses involved.
2. Buffalo milk could be satisfactory utilized for manufacture of good quality Mozzarella Cheese
3. Mixed milk supplies can be conveniently converted into Mozzarella Cheese.
4. Amenable to mechanization

**BRIEF DESCRIPTION OF THE PROCESS**

- i) Standardization and pasteurization of milk
- ii) Acidification of milk at low temperature
- iii) Renneting, cutting and cooling of curd
- iv) Stretching, moulding and brining of cheese

**APPLICATIONS**

1. It can be consumed as such
2. In the preparation of Pizza
3. Manufacture of processed cheese, etc.
4. In salads

**SPECIFICATIONS**

Fat 22%, Moisture 50%, Fat 18%,

PLANT PARAMETERS	
Capacity	500Kg/day
No. of shifts / day	2
Working days/Year	300
Covered Area, m <sup>2</sup>	400
MANPOWER	
Managerial	2
Skilled	2
Unskilled	8
RAW MATERIAL	
Milk	1000 kg
Acid	100 kg
Rennet	150 kg
Salt	1.5 kg/T
UTILITIES	
Power	Compressed air
Water	refrigeration
Steam	Fuel oil
PLANT & MACHINERY	
Milk processing unit	Cheese unit
Chilling unit	
Boiler	
Packaging m/c	
ECONOMICS	
The above figures are for budgetary purpose only and subject to change in subsequent offers.	

**NRDC**

National Research Development Corporation, a Government of India Enterprise, is a premier Technology Transfer Corporation with four decades of experience. It has helped establish over one thousand projects in the small and medium scale sector. The supply of technologies and services to entrepreneurs extend both in the developing and developed countries like USA, Germany, Malaysia, Burma, Brazil, Nepal, Senegal, Madagascar, Indonesia, Philippines, Vietnam, Sri Lanka, Kenya, Bangladesh and Egypt.

**Advantages of Indian technologies**

- Low capital investment
- High employment potential
- Maximum use of local raw materials and manpower resources
- Adaptable levels of sophistication

**Services offered by NRDC**

- Process know-how
- Pre-investment studies
- Feasibility/project reports
- Detailed engineering
- Turn key projects
- Equity capital participation
- Training in operation of plants
- Raw materials and products testing

NRDC offers other products like gulab jamun powder, rasogolla powder, kheer mix, kulfi mix, long life paneer, etc.

## Economics of Mozzarella cheese

### Optimum Production Capacity on 500 Kg per day

1. No. of working days per year 300
- 2.No. of shifts per day 2
- 3.Man power required 20 persons
- 4.Major plant and machinery required:
  - a. Cheese making unit 2,500 L (two numbers) On request
  - b. Boiler 200 Kg/hr water pump On request
  - c.Chilling System On request
5. Utilities Required  
Water, Power, Steam, Fuel oil, Refrigeration, etc.

The other expenditure includes cost of raw material, salaries / wages of the persons employed, Utilities cost, packing and transportation cost, other miscellaneous items.