

PANEER MANUFACTURE

Product description

- ✓ Paneer is a **heat-acid coagulated milk** product obtained by **coagulating** standardized milk with the permitted acids at specified temperature.
- ✓ The resultant **coagulum** is filtered and pressed to get the sliceable curd mass. Paneer has a firm, close, cohesive and spongy body and smooth texture.
- ✓ Mainly Buffalo milk is preferred.

Paneer from cow milk

- ✓ Cow milk yields an inferior product in terms of body and texture. It is criticized to be **too soft, weak and fragile and unsuitable for frying and cooking.**
- ✓ Buffalo milk contains considerably **higher level of casein** and minerals particularly calcium and phosphorous, which tends to produce hard and rubbery body while cow milk produces soft and mellow characteristics.

Method of Manufacture

Traditional method of manufacture

- ✓ Milk is boiled in a bigger iron vessel and a small portion of this is transferred to a smaller vessel. The coagulant (**usually sour whey**) is added to hot milk and stirred with a ladle till coagulation is completed.
- ✓ The contents of the vessel are emptied over a piece of coarse cloth to drain off whey. The whole process is repeated till all the milk is coagulated.
- ✓ The curd is collected after draining the whey and pressed to remove more whey.
- ✓ Finally, product is then dipped in chilled water.

Industrial method for paneer making:

- ✓ Buffalo milk is standardized to 4.5% fat and 8.5% SNF.
- ✓ Milk is heated to 90°C without in a jacketed vat and cooled down to 70°C.
- ✓ Coagulation is done at about 70°C by slowly adding 1% citric acid solution (70°C) with constant stirring till a clean whey is separated at (pH 5.30 to 5.35) and coagulum is allowed to settle for 5 min and drained off the whey.
- ✓ The curd so obtained is filled into hoops lined with muslin or cheese cloth. Pressure is applied on top of the hoop at a rate of 0.5 to 1kg/cm².

- ✓ The pressed blocks of paneer are removed from the hoops and immersed in **pasteurized chilled water for 2-3 hr.** The chilled paneer is then removed from water to drain out.
- ✓ Finally paneer blocks are wrapped in parchment paper / polyethylene bags and placed in cold room at about **5 to 10°C.**

Thank you