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