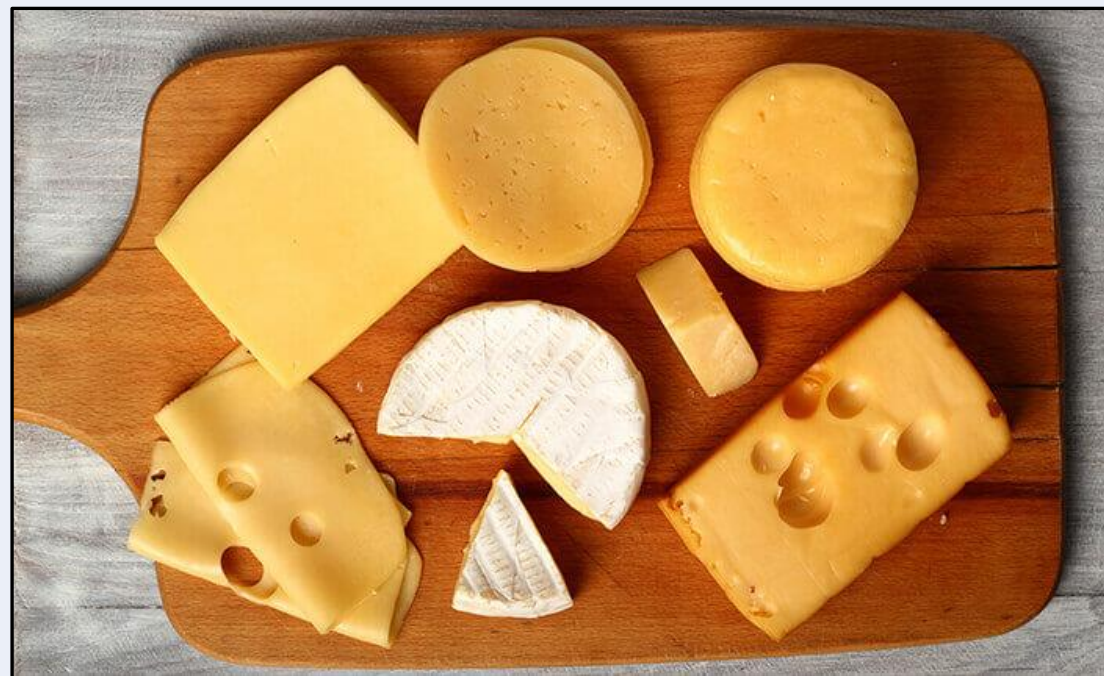


NAME : DEV MODI
ROLL NO : 021330024336
PRODUCT : CHEESE



PRODUCT INTRODUCTION

➤ What is Cheese?

➤ Types of Cheese

- Fresh cheese
- Soft cheese
- Semi-soft cheese
- Hard cheese
- Blue cheese

➤ Nutritional Benefits of Cheese

➤ Global Cheese Market

➤ Fun Facts about Cheese



BRAND OFFERING THE PRODUCT



AMUL



BRITANIA



GOWARDHAN



MILKY MIST



GO



MOTHER DAIRY



**BOMBAY CHEESE
COMPANY**



D'LECTA

RAW MATERIALS

1. Milk
2. Cultures
3. Rennet



TOOLS OR EQUIPMENT



Cheese Press



Cheese Vat



Tanks



Homogenizers



Heat exchangers and
mixers



Pasteurizing
Machine

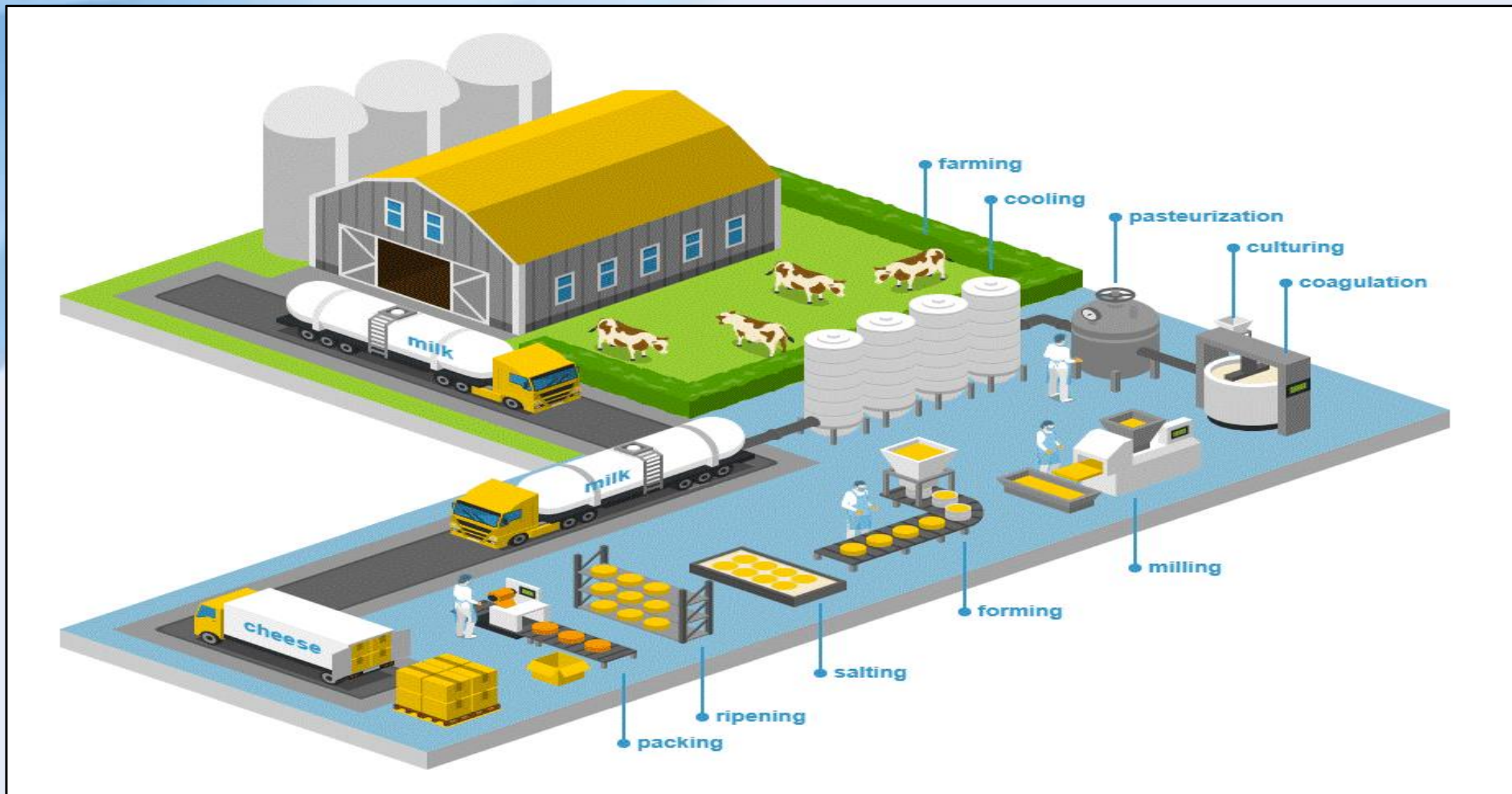


Curd Cutter

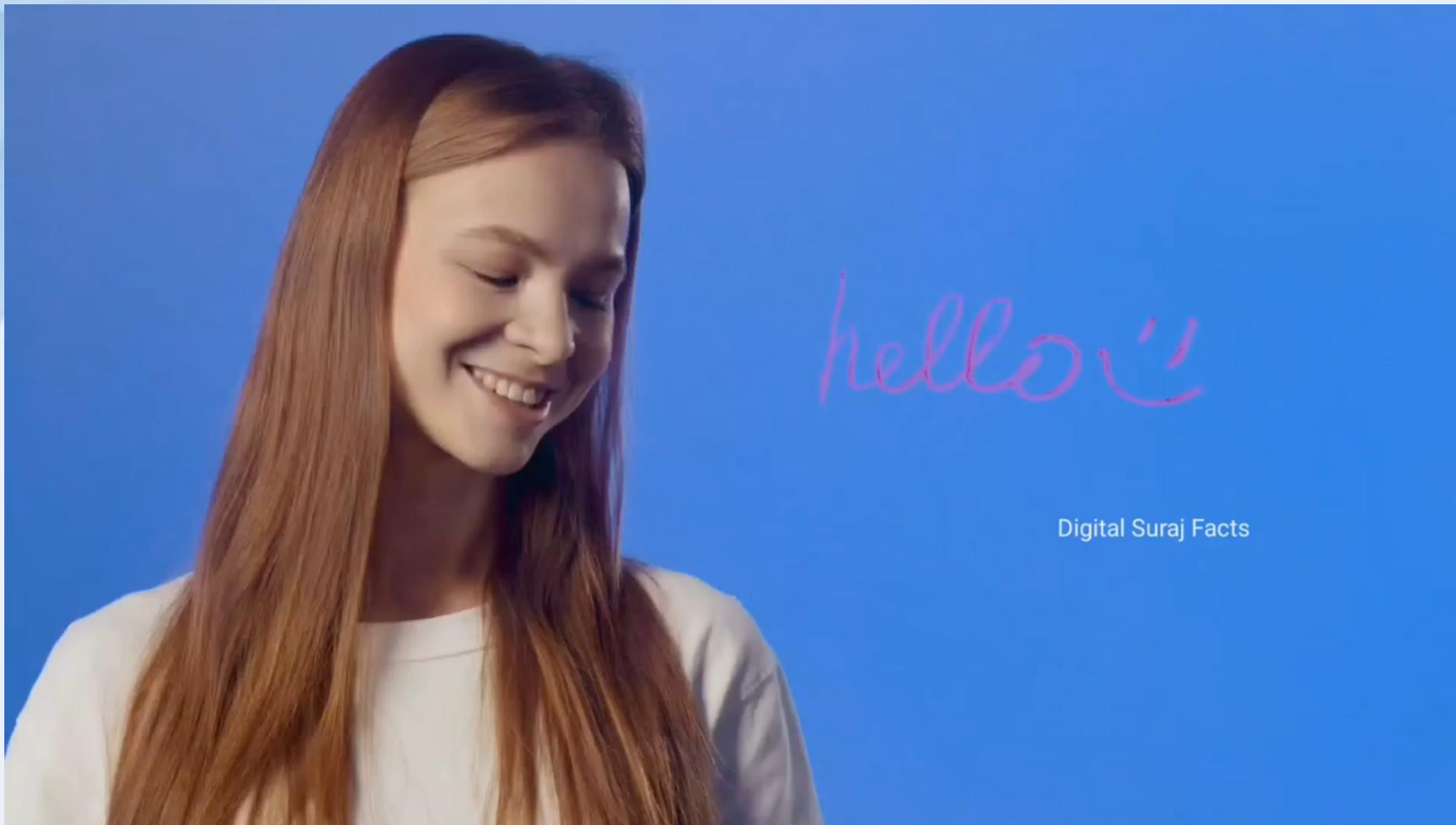


Packaging Machine

TRANSFORMATION PROCESS OF CHEESE



TRANSFORMATION PROCESS OF CHEESE



FINISHED PRODUCT



SUPPLY CHAIN MANAGEMENT

❑ Packaging

- Material Selection
- Packaging Design
- Packaging Process

❑ Warehousing

- Storage Facilities
- Inventory Management
- Order Fulfilment

❑ Material Handling

- Equipment
- Storage
- Loading and Unloading



SUPPLY CHAIN MANAGEMENT

❑ Transportation

- Mode Selection
- Carrier Selection
- Route Optimization
- Temperature Control

❑ Additional Considerations

- Food Safety
- Sustainability
- Traceability
- Information Technology

❑ Inventory Management

- Demand Forecasting
- Inventory Control
- Supply and Demand Balancing
- Cost Management



CONCLUSION

- ❑ The procedure of creating cheese is fascinating, transforming milk into a range of delicious and versatile goods. Despite being made from basic components such as milk, cultures, and rennet, the various techniques of salting, heating, and aging result in a wide variety of Flavors and textures in cheese. Cheesemaking requires careful precision and skill at every stage, whether it's making quick fresh cheeses or aging hard varieties for a long time. Modern technology like NIR spectroscopy is also involved, allowing for faster evaluation of cheese quality.

THANK YOU
