

Cream Separation in milk

Name and address of the entrepreneur : **Mr.V.KamalaKannan**
S/o. Varadhan
Athi Village, Kaliyur post,
CheyyarTaluk,
Thiruvannamalai District.-604407.
Mobile No. 919176764885

Mr.KamalaKannan 42 aged is owned six acres of land involved in agriculture allied activities for the past 15 years and he has a milk collection centre also and being sent the milk to private dairy company. But he was not satisfied with the monthly income due to distress sale of milk during winter season. The other village people regularly earn high income by committing agriculture and skill oriented works at nearby areas. But he couldn't able to do like others because of his physical problems.



In this situation Mr.Kamalakannan approached with KVK team and got detailed explanation from the Scientist about value addition in milk – Cream separation. The KVK has provided technical support on cream separation in milk, marketing avenues for skimmed milk, curd, butter milk and machineries suppliers.

Our KVK Scientists continuously motivating him for the erection of cream separation unit. Moreover, he has been linkage with FSSAI license authority, packing, branding, fresh cream, butter, curd and butter milk sellers directly to him by continuous effort.

After receiving of all technical guidance and confidence he erected a cream separation unit at his house during August'16. Initially he started cream separation process 50 – 75 litres/day, now he is regularly purchasing 200 litres of milk/day for preparation of butter, curd and sold entire products to the whole sellers. He has been procuring milk from nearby villages regularly.

Now he is preparing 9 kg of butter from 15 litres of cream per day out of 200 litres milk regularly. From the skimmed milk he is preparing 165 litres of curd regularly.



