ROHINI
COLLEGE OF ENGINEERING & TECHNOLOGY
Approved by AICTE and Affiliated to Anna University (An ISO Certified Institution) | Accredited with A+ Grade by NAAC
Recognized under Section 2(f) of University Grants Commission, UGC ACT 1956
(AUTONOMOUS)

DEPARTMENT OF AGRICULTURAL ENGINEERING

IV YEAR – 07TH SEMESTER

OFD352:TRADITIONAL INDIAN FOODS

UNIT 4: COMMERCIAL PRODUCTION OF TRADITIONAL FOODS

TRADITIONAL BEVERAGES

Prepared by:

Mr.Arunpandian.N.

Assisstant Professor,

Department of Agricultural Engineering

Commercial production and packaging of tender coconut water

Production Process

1. Harvesting: Tender coconuts are harvested at the right stage of maturity.
2. Sorting and Grading: Tender coconuts are sorted and graded according to size, shape, and quality.
3. Washing and Sterilization: Tender coconuts are washed and sterilized to remove dirt, bacteria, and other contaminants.
4. Shelling and Extraction: Tender coconut water is extracted from the shell using a mechanical or manual process.
5. Filtration and Pasteurization: Tender coconut water is filtered and pasteurized to remove impurities and extend shelf life.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for tender coconut water.

2. Tetra Pak Cartons: Aseptic, multilayer cartons for tender coconut water.

3. Glass Bottles: Glass bottles with tight-fitting lids for tender coconut water.

3. PET Bottles: Polyethylene terephthalate (PET) bottles for tender coconut water.
4. Flexible Pouches: Flexible, resealable pouches for tender coconut water.

Quality Control and Safety

1. Good Manufacturing Practices (GMPs): Adherence to GMPs ensures a clean and hygienic production environment.
2. Hazard Analysis and Critical Control Points (HACCP): HACCP protocols identify and control potential hazards in the production process.
3. Regular Testing and Inspection: Regular testing and inspection of products ensure compliance with quality and safety standards.

Conclusion

Commercial production and packaging of tender coconut water require careful attention to quality control, safety, and packaging. By adopting best practices and innovative packaging solutions, manufacturers can provide high-quality, safe, and convenient tender coconut water to consumers.

Commercial production and packaging of neera

What is Neera?

- Neera is a natural, nutrient-rich beverage extracted from the inflorescence of various palm trees, including the palmyra palm (Borassus flabellifer).

Production Process

1. Tapping: Skilled workers tap the inflorescence of palm trees to collect the Neera sap.
2. Collection: The Neera sap is collected in sterile containers to prevent contamination.
3. Filtration: The Neera sap is filtered to remove impurities and sediment.
4. Pasteurization: The Neera sap is pasteurized to extend shelf life and ensure safety.
5. Packaging: The Neera is packaged in aseptic containers, bottles, or pouches.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for Neera.
2. Glass Bottles: Glass bottles with tight-fitting lids for Neera.
3. PET Bottles: Polyethylene terephthalate (PET) bottles for Neera.
4. Flexible Pouches: Flexible, resealable pouches for Neera.

Commercial production and packaging of lassi

What is Lassi?

Lassi is a popular yogurt-based beverage originating from the Indian subcontinent. It's made by blending yogurt with water, spices, and sometimes fruit.

Production Process

1. Yogurt Preparation: Yogurt is prepared by fermenting milk with bacterial cultures.
2. Blending: Yogurt is blended with water, spices, and sometimes fruit to create the desired flavor and consistency.
3. Homogenization: The mixture is homogenized to ensure uniform texture and consistency.

4. Pasteurization: The Lassi is pasteurized to extend shelf life and ensure safety.
5. Packaging: The Lassi is packaged in aseptic containers, bottles, or pouches.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for Lassi.
2. Glass Bottles: Glass bottles with tight-fitting lids for Lassi.
3. PET Bottles: Polyethylene terephthalate (PET) bottles for Lassi.
4. Flexible Pouches: Flexible, resealable pouches for Lassi.

<u>Commercial production and packaging of Buttermilk</u>

What is Buttermilk?

- Buttermilk is a fermented dairy beverage made by adding bacterial cultures to low-fat or nonfat milk.

- It's a popular ingredient in cooking and baking, and is also consumed as a refreshing drink.

Production Process

1. Milk Preparation: Low-fat or nonfat milk is prepared and standardized to the desired fat content.
2. Culturing: Bacterial cultures are added to the milk to ferment the lactose and produce lactic acid.
3. Incubation: The milk is incubated at a controlled temperature to allow the fermentation process to occur.
4. Cooling and Packaging: The buttermilk is cooled and packaged in aseptic containers, bottles, or pouches.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for buttermilk.
2. Glass Bottles: Glass bottles with tight-fitting lids for buttermilk.
3. PET Bottles: Polyethylene terephthalate (PET) bottles for buttermilk.
4. Flexible Pouches: Flexible, resealable pouches for buttermilk.

Commercial production and packaging of dahi

Production Process

1. Milk Preparation: Milk is prepared and standardized to the desired fat content.

2. Culturing: Bacterial cultures (Lactobacillus bulgaricus and Streptococcus thermophilus) are added to the milk to ferment the lactose and produce lactic acid.
3. Incubation: The milk is incubated at a controlled temperature (40°C - 45°C) to allow the fermentation process to occur.
4. Cooling and Packaging: The dahi is cooled and packaged in aseptic containers, cups, or pouches.

Packaging Options

1. Aseptic Cups: Sterile, tamper-evident cups for dahi.
2. Plastic Cups: Plastic cups with lids for dahi.
3. Glass Containers: Glass containers with lids for dahi.
4. Flexible Pouches: Flexible, resealable pouches for dahi.

Quality Control and Safety

1. Good Manufacturing Practices (GMPs): Adherence to GMPs ensures a clean and hygienic production environment.
2. Hazard Analysis and Critical Control Points (HACCP): HACCP protocols identify and control potential hazards in the production process.
3. Regular Testing and Inspection: Regular testing and inspection of products ensure compliance with quality and safety standards.