

SOYAMILK



Production capacity/annum 175 thousand liters

Production process

Soyabean are first soaked in a tank for 4 to 6 hours (in hot climate) and 8-12 hours (in cold climate). Water normally required in three times the weight of soyabean. Soaked soyabin are then loaded on the hopper of grinding and cooking machine. Then steam valve is opened for inlet of steam from the boiler at a steam temperature of 120°C for 10 minutes. Then the milk is allowed to drain from the outlet valve into the filter press to obtain fresh milk.

Machinery & equipment required

• Soyabean Grinder/cooker	-	1 Nos.
• Boiler	-	1 No.
• Mechanical filter press	-	1 No.
• Tofu box (optional)	-	1 No.
• Soaking Tank	-	1 No.

Raw material required

- Soyabean Seed

Utilities required

Power required (load)	:	3 KW
Water required (per shift basis)	:	1000 Liters

Manpower required

Skilled	:	1 No.
Un- Skilled	:	2 No.

Area required

Total Area	:	100 Sq. Mtr.
Covered Area	:	75 Sq. Mtr.

Investment required

Machinery & Equipment	:	} ₹ 11.60 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)	:	

