OBJECTIVES

1. To study the chemical composition of different types of milk and their blends.

2. To study the effect of types of coagulant and their levels on qualities of paneer.

3. To study the methods of preparation and to assess the qualities of paneer prepared from different types of milk.

4. To assess the chemical composition, sensory qualities and Textural Profile Analysis of paneer and their Co-relation study

5. To study the effect of storage at different temperature and packaging material on qualities of paneer.

6. To estimate the techno economical feasibility of the product.