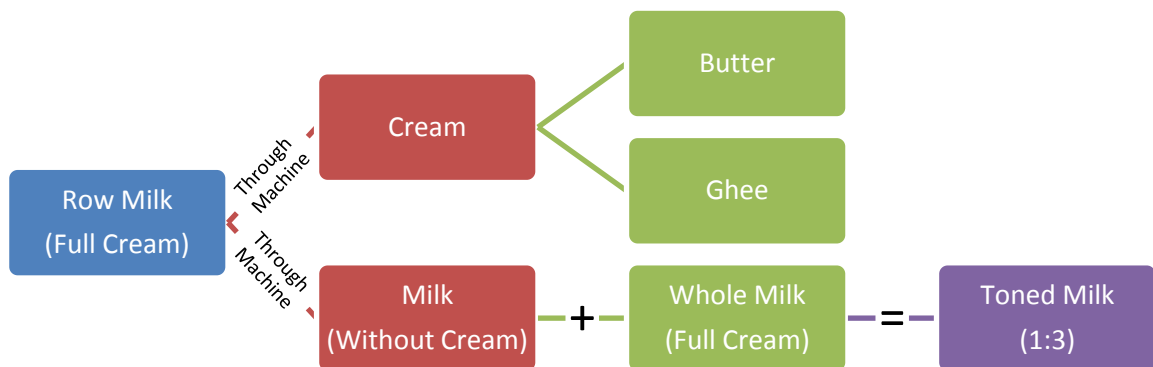


### e. Milk Depot Dayalbagh (cream production)

- ✓ Cream Separation Milk Machine used for butter and ghee production in Dayalbagh
- ✓ Through this machine they separate the cream from milk and through cream they make butter and ghee
- ✓ Without cream milk (known as separeta milk) is also good for health and is free of fat
- ✓ Separeta milk mix in whole milk in with 3:1 ratio and used to prepare- toned milk, in toned milk 3% fat available
- ✓ In Dayalbagh three types of milk are used, whole milk (4.5% fat), Toned milk (3% fat) and Separeta milk (without fat)
- ✓ In 10kg milk, on an average 750-800gm cream is produced.
- ✓ Raw milk is used for cream separation instead of boiled milk <sup>7</sup>



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7. Source: Interview and Literature Data