



NDDB

Flow Chart

GHEE

Document No.

NDDB/FC/06

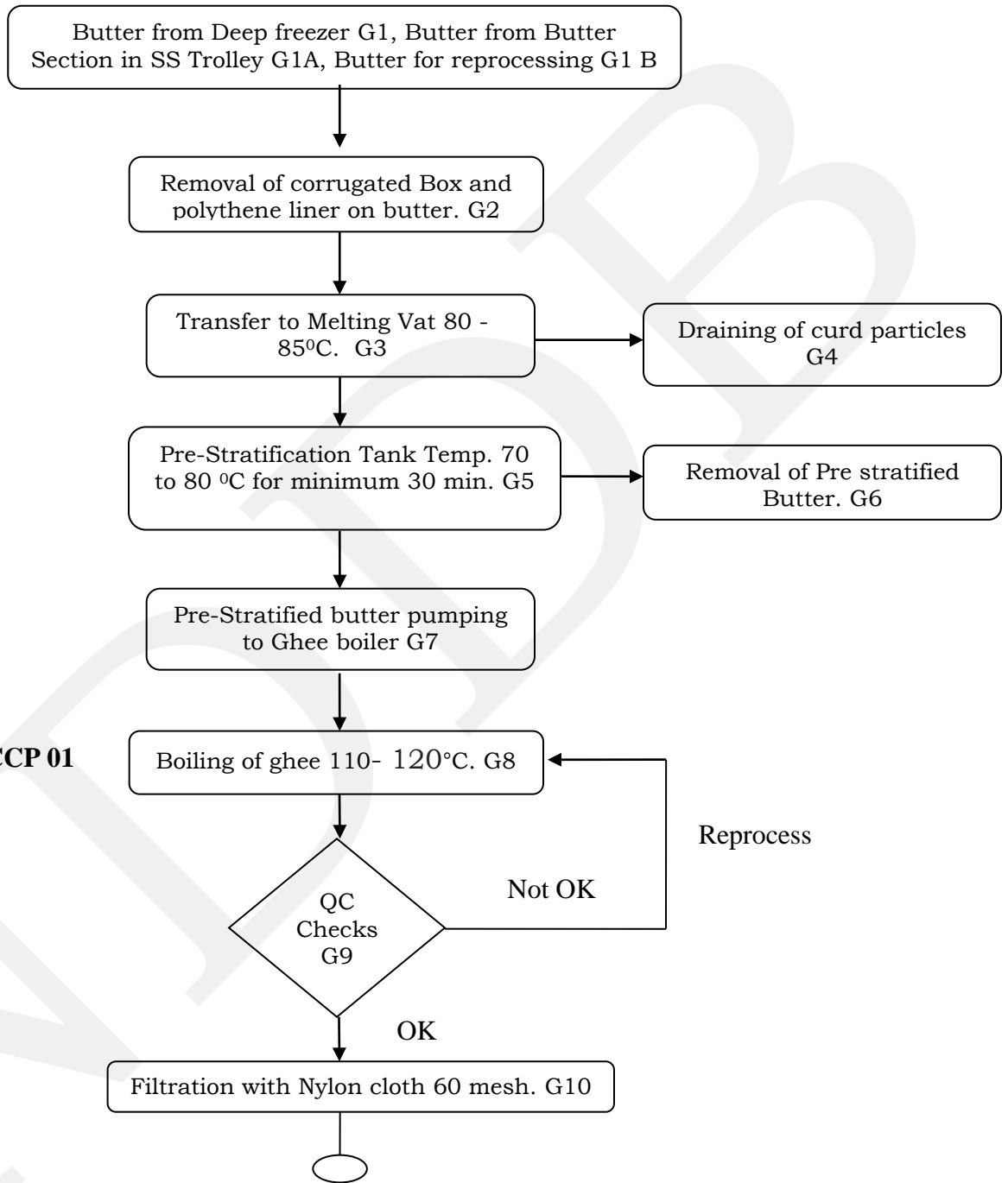
Date of Issue

Version

1.00

Page No.

1 of 2

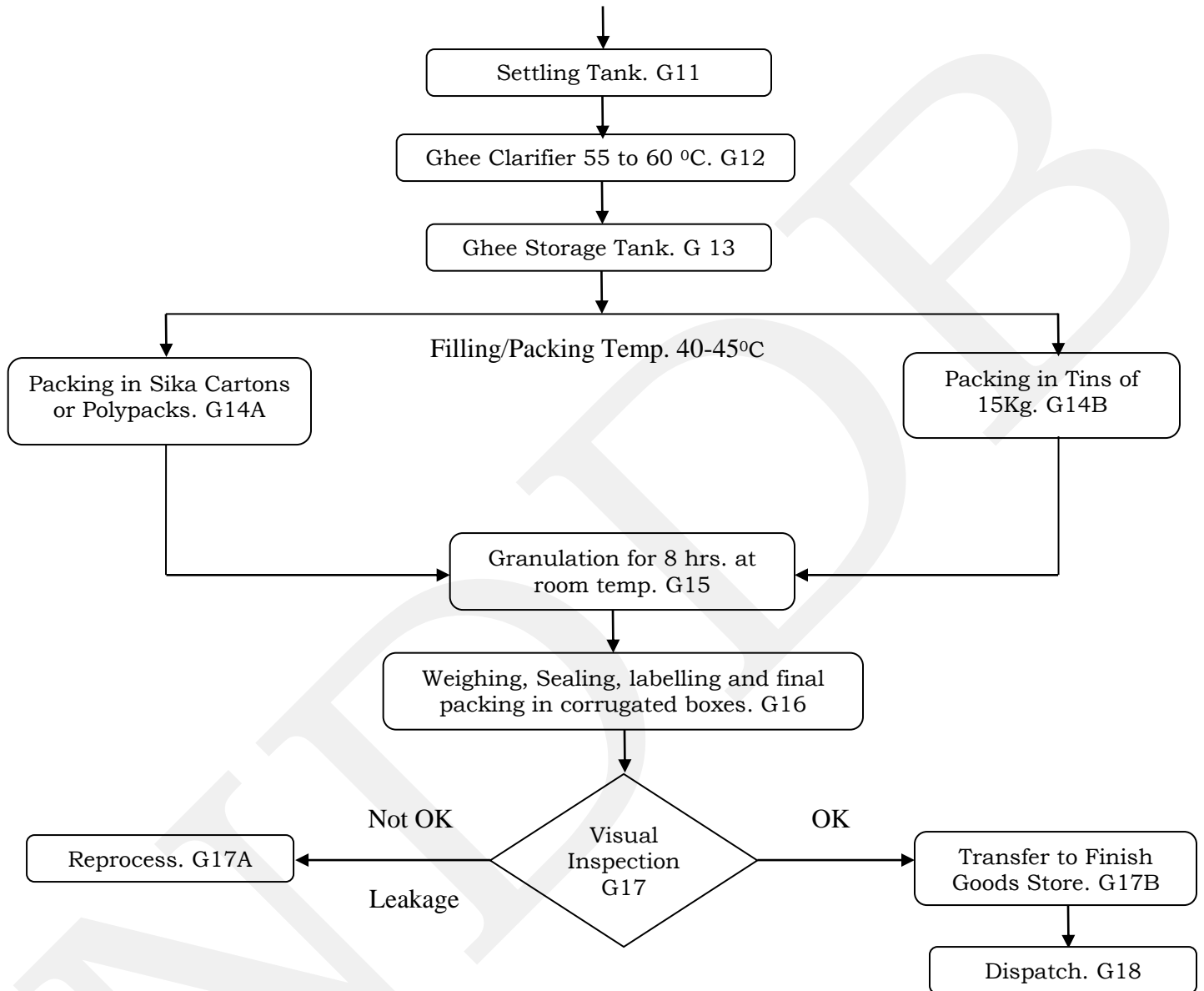




NDDB
Flow Chart

GHEE

| | |
|---------------|------------|
| Document No. | NDDB/FC/06 |
| Date of Issue | |
| Version | 1.00 |
| Page No. | 2 of 2 |



| | | | |
|---|-------------|---------------|------------|
|  | GHEE | Document No. | NDDB/WI/06 |
| | | Date of Issue | |
| Version | | 1.00 | |
| Page No. | | 1 of 2 | |
| NDDB | | | |
| Work instruction | | | |

Ghee Processing Section Work Instruction

1. Butter is received from Deep freezer / butter section in SS trolley/ butter meant for reprocessing and sent to ghee production.
2. Butter received from deep freezer packed from LDPE liner and corrugated box which is to be removed and transferred to waste area.
3. After removal of LDPE liner and butter carton, butter is transferred to melting vat, where it will be melted in melting vat.
4. Butter milk is drained from melting vat.
5. Now the butter melt is pumped to Pre-Stratification tank where it is held for 70 to 80°C, where it stratifies, i.e., separates into 3 distinct layers, viz., a top layer of floating denatured particles of curd, a middle layer of fat, and a bottom layer of buttermilk.
6. The buttermilk is removed mechanically without disturbing the top and middle layers and pre-stratified butter is removed.
7. The pre-stratified butter melt is pumped to the Ghee boiler.
8. In ghee boilers butter melt will be boiled to temperature of 110 - 120°C at for about 45-60 minutes to get golden yellow color and moisture will be removed during process.
9. After production of ghee test for quality parameter will be carried out and if found not ok will be reprocessed.
10. After getting clearance from quality control Ghee will be filtered with Nylon cloth of 60 mesh.
11. The filtered Ghee will be transferred to settling tank and allow it to cool to 80-90°C and allow to settle residue for minimum of 4 hours.
12. Ghee outlet valve of settling tank will be opened and ghee will be subjected to clarification to remove fine sediments/residues.

| | | | |
|---|-------------|---------------|------------|
|  | GHEE | Document No. | NDDB/WI/06 |
| | | Date of Issue | |
| Version | | 1.00 | |
| Page No. | | 2 of 2 | |
| NDDB | | | |
| Work instruction | | | |

13. Ghee will be stored in storage tank to make arrangement for ghee loading and packing.
14. From the storage tank ghee will be packed in 15 kg tin and also if available packed in Sika cartons or poly packs at the temperature between 40 to 45°C.
15. Granulation is facilitated/allowed to occur in packed ghee containers.
16. Weighing of 15 kg tins or poly packs or sika cartons, sealing of 15 kg tins and AGMARK /batch code labelling will be carried out.
17. Visual inspection of tins, poly packs and sika cartons will be done to verify any extraneous matter is present. If it is not ok it is sent for reprocessing. If it's ok tins / pouch/ sika cartons will be stored in a storage room.
18. After visual inspection is done product is shifted to dispatch through in 15 kg tins/pouch/sika cartons.