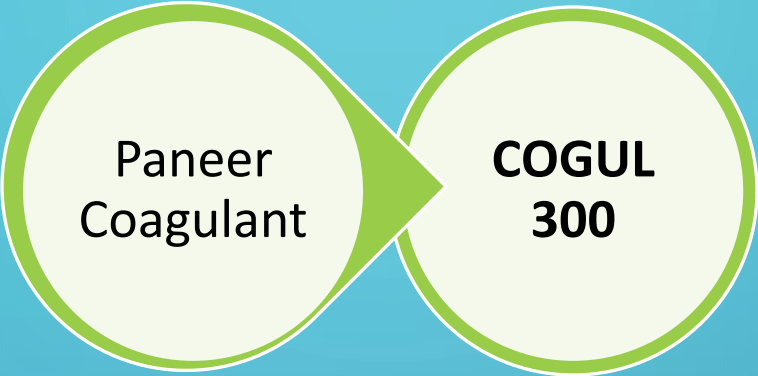


INTRODUCTION



TECHNICAL DETAILS

1

- COGUL 300 specially designed milk coagulant for Paneer and Channa production

2

- It's a blend of some permitted mild acids in it's purest form to give high quality and quantity of Paneer and Channa

3

- **Composition:** It contains Glucono Delta Lactone, Citric Acid, Calcium Lactate and CMC

4

- All ingredients are FSSAI approved. Please refer page no 750 – 760 of Compendium_Food_Additives_Regulations_03_03_2022 of FSSAI regulations for more details





1

- Gives more yield than any single permitted Coagulant. There will be a minimum 2 – 3% extra yield as compared to other Coagulant

2

- Coagulation time is shorter than Gluconic Acid, hence reduces the process time

3

- Suitable for low fat Paneer also

4

- Gives soft texture for better taste. Also helps to increase the shelf life by maintaining low acidity in finished goods



Note: Please prepare COGUL - 300 solution at least 15 - 20 mins earlier of use.

Take water (It will be 8% of Milk taken) preferably soft water in a PVC can or coagulant tank

↓
Heat water at 90°C

↓
Add **COGUL 300** (0.5% of Milk taken) with continuous gentle agitation for proper mixing

↓
Keep covered to maintain the temperature

↓
Mix properly before use and check temperature before use (Should be not less than 83 - 85°C)

The logo consists of three wooden blocks with the letters 'S', 'O', and 'P' in black, arranged horizontally and enclosed in a black oval.

SOP

Heat milk to 90°C with holding for 10 minutes. Cool it down to 82 – 85°C

Add previously prepared **COGUL 300** solution slowly with continuous mild stirring till clear whey separation. Hold it in whey solution for 10 minutes

Drain the whey and process the Paneer blocks as per regular practice.





Comparison with COGUL 300 and Acetic Acid

Production with GDL					Production with COGUL 300				
Particulars	Qty	Unit	Rate	Value	Particulars	Qty	Unit	Rate	Value
Milk Qty	100.00	Kg	45.00	4500.00	Milk Qty	100.00	Kg	45.00	4500.00
Acetic Acid	0.01	Kg	80.00	0.80	COGUL 300	0.35	Kg	540.00	189.00
Total				4500.80	Total				4689.00
Paneer	16.50				Paneer	18.00			
Yield	0.16				Yield	0.18			

Note: There will minimum 1.50 - 2.0% extra yield while you will use COGUL 300 with proper SOP

Cost per Kg				272.78	Cost per Kg				260.50
-------------	--	--	--	--------	-------------	--	--	--	--------

Cost savings per kg of Paneer 12.28

Note: Although your coagulant cost is higher than existing but finally your product costing is cheaper

Comparison with COGUL 300 and GDL

Production with GDL					Production with COGUL 300				
Particulars	Qty	Unit	Rate	Value	Particulars	Qty	Unit	Rate	Value
Milk Qty	100.00	Kg	45.00	4500.00	Milk Qty	100.00	Kg	45.00	4500.00
GDL	0.35	Kg	180.00	63.00	COGUL 300	0.35	Kg	540.00	189.00
Total				4563.00	Total				4689.00
Paneer	16.50				Paneer	18.00			
Yield	0.16				Yield	0.16			

Note: There will minimum 1.50 - 2.0% extra yield while you will use COGUL 300 with proper SOP

Cost per Kg				276.55	Cost per Kg				260.50
-------------	--	--	--	--------	-------------	--	--	--	--------

Cost savings per kg of Paneer 16.05

Note: Although your coagulant cost is higher than existing but finally your product costing is cheaper



1 Kg SKU

- Rs. 455.00 + 18% GST + Freight

25 Kg Bulk

- Rs. 450.00 + 18% GST + Freight



Store in a Cool
& Dry Place

Avoid Direct
sunlight

Recommended
room
temperature
20 – 30 °C



Thank You!

