FUNCTIONAL PANEER COAGULANT

YIELD PLUS 10

More value from every batch

A balanced coagulant system for controlled curd formation, better solids retention and consistently appealing paneer.



1-3% higher yield*

Compared with common coagulants

Recommended dosage: 0.3% - 0.4%*

Built for commercial paneer production

MORE RECOVERY

Retains moisture and milk solids for improved paneer output.

BETTER BODY

Supports soft, cohesive and sliceable paneer texture.

CONSISTENT QUALITY

Uniform coagulation, whey separation and bright-white appearance.

PANEER QUALITY BUILDS CUSTOMER TRUST

Why control matters

Paneer is a high-value fresh dairy food known for nutrition, versatility and clean taste. Variations in acid dosing can affect yield, colour and texture.

What Yield Plus 10 delivers

A practical, easy-to-standardize blend designed for reliable curd formation, improved recovery and the soft mouthfeel customers expect.

Balanced functional blend

- **E263**
- **E575**
- **E599**

Reference: FSSAI Food Additives List 1.6.1

*Commercial performance may vary depending on the quality parameters of milk.

Simple process. Consistent paneer.

Prepare the blend solution first, then add it gently to preheated milk for controlled coagulation.



Recommended application method

01 Dose
Weigh Yield Plus 10 at 0.3% - 0.4% of total milk quantity.

02 Prepare water
Take water equal to 10% - 15% of the milk quantity and heat it to 80°C.

03 Activate blend
Add Yield Plus 10 to the hot water, stir well and hold for 10 minutes.

04 Prepare milk
Heat milk to 90°C, then cool it to 85°C.

05 Coagulate
Slowly add the prepared solution with gentle stirring. Hold for 5 minutes.

06 Finish
Transfer curd to muslin cloth, drain whey, press, chill and pack.

Product information

SHELF LIFE
12 months from the date of manufacture

STORAGE CONDITIONS
Store in a cool, dry and hygienic place, away from direct sunlight, heat and moisture. Keep the container tightly closed after opening.

DOSAGE
0.3% - 0.4%
Based on total milk quantity and milk fat.

PACKAGING
LDPE pouch
Dispatched in protective polyethylene bags.

GMO STATUS
GMO-free
Does not contain genetically modified organisms or their products.

Ready to improve your paneer process?

FSSAI Lic. No.: 11523083000342

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