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An **e-newsletter**

DAIRY OUTLOOK

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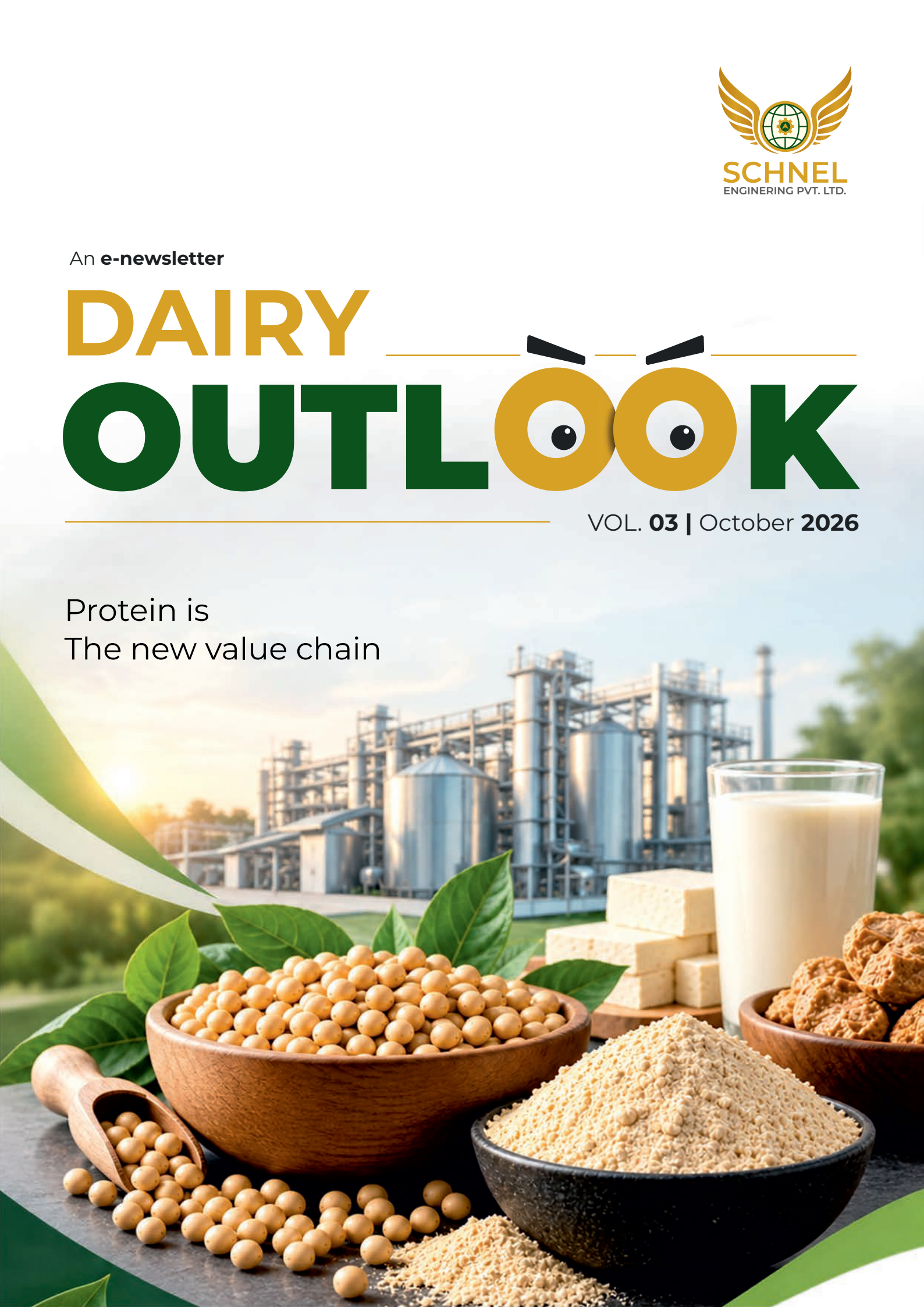
Protein is The new value chain



How India’s Soy Protein Market is Reshaping Food & Ingredient Manufacturing

MD Speaks

The Next Phase of Growth Is About Value, Not Just Volume

As India enters the festive season, our food and dairy industry is entering a period of heightened demand-but also heightened complexity.

Milk prices are already reflecting this pressure. Industry data indicates that cattle-feed costs in September 2026 were **15–20% higher than a year ago,** while cow milk prices were reported at around ₹42 per litre, nearly **30% higher year-on-year.** With festive demand strengthening and milk availability expected to remain under pressure, the coming months will be an important test for processors.

At the same time, a larger transformation is taking place in the protein economy.

Our lead feature this month looks at India's soy protein market, valued at **USD 604.1 million in 2026** and projected to reach **USD 795.16 million by 2031,** representing a **5.65% CAGR.** Soy protein isolates alone accounted for **49.43%** of the market in 2025, while nutritional supplements are projected to grow at **6.24% CAGR.**

These numbers point towards an important shift: **the future of food processing will increasingly be defined by value creation from every unit of raw material.**

For dairy, this means looking beyond milk as a commodity and strengthening opportunities across paneer, cheese, whey, milk proteins and specialised ingredients. For plant proteins, it means moving from raw materials towards concentrates, isolates and functional applications.

From an engineering perspective, this transformation requires more than additional capacity. It requires **better process integration, efficient separation and concentration, automation, resource optimisation, consistent quality** and the ability to convert every valuable stream into a commercially viable product.

At Schnel Enginering, we see this as the defining opportunity ahead for the industry.

The question is no longer only, “How much can we produce?”
It is, “How much more value can we create from what we process?”

I believe that answering this question will shape the next phase of growth for India's food and dairy processing industry.

Wishing all our readers, partners and industry colleagues a successful and prosperous festive season.

Vimlesh Raulji
Managing Director

INDIA'S SOY PROTEIN MARKET: THE NEXT BIG OPPORTUNITY IN THE PROTEIN ECONOMY

From plant-based nutrition to fortified foods, sports nutrition and functional ingredients, soy protein is moving from a niche category to a mainstream ingredient opportunity.

India's protein conversation is changing.

For decades, dairy has been at the heart of India's protein and nutrition ecosystem. But today, a new generation of consumers is looking beyond traditional sources of protein. Rising health awareness, changing lifestyles, the emergence of flexitarian diets and growing demand for convenient, protein-rich foods are opening the door to a wider protein economy - and soy protein is emerging as one of its important building blocks.

According to the recent Mordor Intelligence, the India Soy Protein Market was valued at USD 570.09 million in 2025 and is projected to reach USD 795.16 million by 2031, representing a CAGR of 5.65% during 2026–2031.

The opportunity is particularly significant for food and dairy processors because soy protein is no longer limited to traditional textured products. Its applications are expanding across beverages, snacks, nutrition products, bakery, dairy alternatives and specialised food formulations.

Protein Demand Is Creating a Larger Ingredient Opportunity

India faces a significant protein-consumption gap. Data cited in the market analysis indicates that 73% of the population falls short of daily protein requirements, with deficiencies particularly pronounced among both vegetarian and non-vegetarian consumers. This creates a sizeable opportunity for affordable, convenient protein fortification.

For manufacturers, the implication is important: consumers are not necessarily looking only for a new protein product. They are increasingly looking for more protein in the products they already consume.
That is pushing protein into everyday categories - from beverages and snacks to bakery products, ready-to-eat foods and nutrition products.

This trend also creates an interesting adjacency for the dairy industry. High-protein dairy beverages demonstrate growing consumer acceptance of protein-fortified formats, while plant-based RTD beverages and protein waters create parallel opportunities for soy protein isolates and concentrates.

FROM ISOLATES TO TEXTURED PROTEIN: THE MARKET IS DIVERSIFYING

The market is not developing around a single soy ingredient.

Soy protein isolates accounted for 49.43% of the market in 2025, reflecting demand for high-purity protein with functional properties such as neutral flavour and emulsification. Their applications include protein bars, meat analogues and clinical nutrition.

At the same time, textured and hydrolyzed soy proteins are projected to grow at 5.95% CAGR through 2031, supported by applications in ready-to-eat foods, snacks, convenience foods and meat alternatives.

This creates a spectrum of opportunities:

- **Soy Protein Isolates** - high-protein applications and functional nutrition
- **Soy Protein Concentrates** - cost-effective protein for bakery, dairy alternatives and other formulations
- **Textured Soy Protein** - snacks, ready-to eat foods and meat alternatives
- **Hydrolyzed Soy Protein** - specialised nutrition applications where improved solubility and functionality are important

For processors, the opportunity therefore lies not merely in producing soy protein, but in developing the right processing capability for the right application.

SPORTS NUTRITION IS EXPANDING THE CONSUMER BASE

Protein is also moving beyond the traditional gym-going consumer.

Sports nutrition is increasingly becoming part of mainstream wellness, with higher awareness of protein among younger consumers, women, health-conscious consumers and people looking at nutrition as part of healthy ageing.

While whey remains a major protein source, soy protein isolates offer an alternative for consumers seeking plant-based or lactose-free protein. The market analysis notes growing adoption in protein powders and bars, alongside the expansion of established FMCG and nutrition brands into plant protein.

This broadening consumer base could be particularly important for ingredient manufacturers because it shifts protein products from a specialised nutrition category toward mass-market food and beverage applications

THE OPPORTUNITY EXTENDS BEYOND HUMAN NUTRITION

Another emerging avenue is animal nutrition.

Growing aquaculture and premiumisation in pet food are creating additional demand for processed soy proteins. The market analysis highlights the exploration of soy protein concentrates and processed soy ingredients where higher digestibility and controlled nutritional characteristics can provide advantages over conventional feed ingredients.

Although this remains a developing opportunity, it illustrates a broader trend: soy processing is increasingly becoming a multi-application ingredient business rather than a commodity-only proposition.

But Processing Economics Will Decide the Winners

The growth story comes with its own challenges. Soybean price volatility remains one of the major restraints on the market. The analysis identifies soybean price volatility as having an estimated -0.9% directional impact on CAGR, followed by high processing and isolation costs at -0.7%.

For manufacturers, the challenge is therefore twofold:

Secure the raw material. Then extract greater value from it.

Producing high-purity soy protein requires significantly more sophisticated processing than conventional soybean meal. Isolates can involve aqueous extraction, pH adjustment, centrifugation and spray drying, increasing both capital and operating requirements.

This is where engineering and process integration become critical.

The future opportunity is not simply about increasing crushing capacity. It is about building **efficient, flexible and application-focused processing systems** capable of converting agricultural raw material into higher-value functional ingredients.

WHAT THIS MEANS FOR INDIA'S FOOD & DAIRY INDUSTRY

The rise of soy protein should not necessarily be viewed as a shift away from dairy. Instead, it signals the emergence of a broader protein ecosystem.

Dairy processors are already exploring high-protein products, functional beverages, specialised nutrition and value-added ingredients. Plant proteins add another dimension to this evolution.

For food manufacturers, the opportunity could lie in developing hybrid product portfolios - combining dairy expertise with plant-based and functional ingredients to respond to different consumer requirements.

For ingredient manufacturers, it means moving further up the value chain-from commodity processing toward specialised proteins, concentrates, isolates and functional ingredients.

And for technology and engineering companies, it creates demand for integrated solutions covering process design, extraction, concentration, drying, utilities, automation and plant-scale execution.

India's protein opportunity is becoming increasingly diverse.

Dairy will remain an important part of the country's nutrition and food-processing landscape. But alongside it, soy and other plant proteins are creating new ingredient categories, new processing technologies and new product possibilities.

The most important question may therefore not be:
Dairy or plant protein?
It may be:

How can India build a more diverse, efficient and value-added protein industry?

As consumer demand moves from calories toward nutrition, functionality and protein density, the companies that can efficiently transform raw materials into high-value ingredients will be positioned to participate in the next phase of India's food-processing growth.

For the dairy and food-processing industry, the protein opportunity is getting bigger and the definition of "protein" is getting broader.

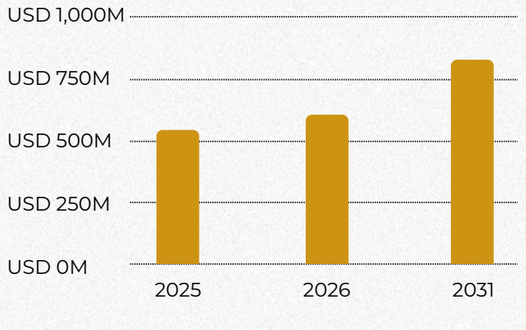
Market figures and segment insights referenced in this article are based on the Mordor Intelligence India Soy Protein Market analysis provided for this issue. Market forecasts are estimates and may change with market conditions.

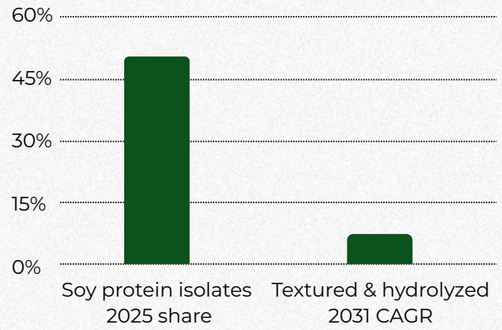
India Soy Protein Market: Growth Outlook

Market value is projected to increase from **USD 570.09 million** in 2025 to **USD 795.16 million** by 2031.

Soy Protein Forms: Where the Market Is Moving

Soy protein isolates held **49.43%** of the market in 2025, while textured and hydrolyzed variants are projected to grow at **5.95% CAGR** through 2031.





India's soy protein market is projected to grow by nearly **40%** between 2025 and 2031, reflecting rising demand for **plant-based** and **protein-fortified foods.**

USD 570.09 Mn
India Soy Protein Market - 2025

USD 795.16 Mn
Projected Market - 2031

5.65% CAGR
And underneath:

49.43%
Soy Protein Isolates' 2025 share

5.95% CAGR
Textured & Hydrolyzed Soy Protein

48.63%
Food & Beverage end-user share

FROM WHEY WASTE TO WEALTH

TURNING DAIRY BY-PRODUCTS INTO HIGH-VALUE INGREDIENTS AND NEW BUSINESS OPPORTUNITIES

- Mr. Ashutosh Bhatt, *GM – Project Quality & Design*

What if the stream leaving your cheese plant could become the starting point for a new revenue-generating business?

From a project engineering perspective, whey is much more than a by-product of cheese and paneer manufacturing. For decades, it has presented the dairy industry with both a processing challenge and a commercial opportunity. When collected, handled, and processed appropriately, this nutrient-containing liquid can become a valuable resource.

Today, growing interest in protein-enriched foods, sports nutrition, specialised nutrition, and functional food ingredients is creating new opportunities for dairy processors to explore the potential of whey protein and other whey-derived products.

In my view, the opportunity goes beyond producing another dairy ingredient. It is about recovering more value from existing resources, reducing avoidable losses, improving resource efficiency, and developing additional revenue streams from an established manufacturing operation.

For dairy businesses, the question is no longer just how to manage whey. It is how to unlock its maximum commercially viable value.

1. THE BUSINESS OPPORTUNITY: EVERY LITRE HAS POTENTIAL

Whey composition varies depending on the milk, manufacturing process, and type of cheese or paneer produced. However, it can contain valuable proteins, lactose, minerals, and water that may be recovered, concentrated, or managed through appropriate processing technologies.

Depending on feed composition, market demand, and the selected process, possible product opportunities include:

- *Whey Protein Concentrate (WPC): Protein ingredients for food formulations, nutritional products, and selected beverage applications.*
- *Whey Protein Isolate (WPI): Higher-purity protein ingredients for applications requiring elevated protein content.*
- *Whey Permeate and Lactose-Rich Products: Potential opportunities to utilise the non-protein stream from membrane processing.*
- *Other Whey-Derived Ingredients: Products selected according to composition, processing feasibility, customer specifications, and market demand.*

However, selecting the right product portfolio requires more than establishing technical feasibility. Market access, achievable selling prices, product quality requirements, investment, and operating costs must all be evaluated before deciding on a processing route.

For an existing dairy processor, whey valorisation can offer an opportunity to diversify revenue without necessarily establishing an entirely new milk procurement operation. The key is to identify a solution that makes technical and commercial sense for the specific plant.

2. FROM LIQUID WHEY TO HIGH-VALUE PROTEIN: THE TECHNOLOGY BEHIND THE OPPORTUNITY

Transforming whey into commercially valuable ingredients requires a carefully integrated process. From a project execution standpoint, every stage must be evaluated in relation to the next, as each influences product recovery, quality, energy consumption, and the economics of the final product.

Step 1 - **Collection and Pretreatment**

Whey must be collected and processed under suitable time, temperature, and hygiene conditions. Clarification and other appropriate pretreatment steps help remove unwanted suspended material and prepare the feed for downstream processing. In a well-designed plant, effective pretreatment supports process consistency and helps protect downstream equipment. These initial steps are important because issues at the feed stage can affect the performance of the entire processing line.**Step 2 - Membrane Filtration: Recovering Valuable Protein**

Ultrafiltration (UF) concentrates whey proteins while allowing much of the lactose, water, and dissolved minerals to pass into the permeate stream.

Where the target specification requires it, diafiltration can further reduce lactose and mineral content. Additional purification may be necessary to achieve the desired protein concentration and functional properties.

The objective is to recover the required protein efficiently while also managing the composition and potential value of the remaining stream. The choice of membrane system and operating conditions should therefore be based on feed characteristics and the intended final product.

Step 3 - Evaporation: Removing Water Efficiently

After membrane concentration, evaporation can further reduce the water content before drying.

An appropriately designed process sequence can reduce the amount of water that must be removed in the spray dryer. The resulting energy and operating-cost benefits depend on feed composition, process conditions, equipment efficiency, and the selected concentration strategy.

From an engineering perspective, this stage highlights the importance of evaluating the complete concentration and drying sequence rather than selecting equipment independently.

Step 4 - Spray Drying: Converting Concentrate into Powder

Spray drying transforms the concentrated liquid into a powder suitable for further handling, storage, and packaging.

Careful control of operating conditions is essential to achieve the required moisture content, powder characteristics, solubility, and product quality.

The drying system must be designed in line with the characteristics of the concentrate and the specifications of the finished product.

Step 5 - Powder Handling and Packaging

Powder conveying, collection, storage, and packaging must be designed to protect product quality and maintain hygienic operation. Appropriate automation and handling arrangements can also support consistency, traceability, and efficient plant operation.
The key, from a project perspective, is to design these stages as one integrated processing system-not as separate equipment packages operating independently.

3. HOW CAN DAIRY PROCESSORS IMPROVE PROFITABILITY?

Technology creates the opportunity. Commercial performance determines the return.

In evaluating a whey processing project, I believe it is important to look beyond installed capacity and focus on the amount of saleable product that can be produced efficiently and consistently.

Recover More Value from Existing Resources
Instead of treating whey only as a disposal or low-value handling challenge, processors can evaluate how much marketable protein and other suitable products can be recovered from the available stream.

Reliable feed characterisation, appropriate membrane selection, process control, and product-specific design are essential to achieving the intended recovery.

Reduce the Cost of Removing Water
Water removal can be a significant operating requirement in liquid concentration and powder production.

Combining membrane concentration with suitably designed evaporation and spray drying can help reduce unnecessary water loads on downstream equipment. The actual savings must be established through process calculations and an assessment of the complete utility balance.

This is an important consideration during project planning, as the choice and integration of process technologies can directly influence operating costs.

Make Every Saleable Stream Count

Protein recovery is only one part of whey valorisation. Depending on composition and market feasibility, the remaining permeate may offer opportunities for lactose-rich products or other suitable applications. A whole-stream assessment can reveal opportunities that might be overlooked when a project is designed around protein powder alone.

At the same time, not every stream will justify further processing. The decision should be based on product quality, market demand, incremental processing costs, and the value of alternative uses.

Control Operating Costs from Day One

A plant's profitability depends on more than its installed capacity.

Membrane replacement, cleaning chemicals, energy, water, wastewater treatment, labour, maintenance, product losses, packaging, and plant utilisation all influence the cost per kilogram of saleable product. In my experience of project planning and engineering evaluation, these factors need to be considered at the design stage itself. Evaluating them early helps avoid selecting a solution that appears attractive on capital cost but becomes expensive to operate.

4. THE REAL QUESTION: WHAT RETURN CAN YOUR INVESTMENT GENERATE?

Before investing in a whey protein plant, customers should evaluate the project using a realistic technical and financial model.

A feasibility study should establish:

- **Raw Material Potential:** Available whey quantity, composition, seasonality, and current handling or disposal costs.
- **Product Recovery:** Expected saleable output based on feed characteristics, process selection, and realistic operating assumptions.
- **Revenue Potential:** Target products, achievable selling prices, customer demand, and market access.
- **Operating Expenditure:** Energy, water, cleaning, membranes, labour, maintenance, packaging, and wastewater management.
- **Capital Expenditure:** Process equipment, utilities, buildings, installation, automation, and associated infrastructure.
- **Financial Returns:** Annual operating margin, cash flow, break-even point, payback period, and sensitivity to changes in key assumptions.

For example, a plant that produces a higher-value ingredient may also require greater investment, tighter product specifications, and more demanding quality controls. A lower-cost configuration may be more attractive in another situation.

This is why the project should be evaluated against the customer's actual business objectives, available resources, and target market rather than a single technical parameter

The best investment is not necessarily the plant that produces the highest protein concentration. It is the plant that generates the strongest sustainable commercial return for the customer's specific business case.

5. ONE PROCESS. MULTIPLE ENGINEERING DECISIONS.

Successful whey processing requires close integration of process engineering, membrane filtration, evaporation, spray drying, powder handling, utilities, automation, and quality assurance.

A coordinated engineering approach helps evaluate:

- The most suitable process route for the available whey.
- The relationship between protein recovery and permeate utilisation.
- The energy and water balance across concentration and drying.
- The required capacity, flexibility, and future expansion potential.
- Hygienic design, cleaning requirements, product safety, and traceability.
- Equipment interfaces, automation, installation, commissioning, and operational readiness.

These decisions are closely connected. Optimising one piece of equipment in isolation does not necessarily optimise the performance or profitability of the complete plant.

From initial process selection to commissioning, every interface must be considered to ensure that the individual systems work together as intended. This integrated approach is essential to achieving the required product quality, process efficiency, and operational reliability..

6. THE SCHNEL PERSPECTIVE: ENGINEERING FOR COMMERCIAL VALUE

At **Schnel,** we believe that successful dairy processing solutions must address both technical requirements and business objectives.

Our integrated processing expertise across membrane systems, evaporation, spray drying, powder handling, and associated plant systems provides a foundation for evaluating whey processing opportunities from feed characteristics through to the finished product. From process selection and equipment integration to project execution and commissioning, the focus should remain on developing a solution suited to the customer's actual operating and investment requirements.

As a projects professional, I consider this alignment between process design and business objectives particularly important. A successful plant must not only meet its technical specifications; it must also operate efficiently, deliver consistent product quality, and support the customer's long-term business goals.

The objective is not simply to install a whey protein production line. It is to engineer a complete process that can deliver the required product quality, operate efficiently, and support a commercially sound business.

THE FUTURE: LESS WASTE, MORE VALUE, BETTER RETURNS

As the dairy industry continues to develop higher-value ingredients, whey offers an opportunity to connect resource recovery with product innovation and business growth.

However, turning this opportunity into a profitable operation requires the right combination of market understanding, process technology, engineering integration, and financial discipline.

For dairy processors considering a new investment or expansion, the first step is to understand what their whey can yield, which products the market will support, and how efficiently those products can be manufactured.

We believe the future belongs to dairy businesses that look beyond the primary product, recognise the value in every resource, and use intelligent engineering to convert that potential into sustainable business value.

Recover More. Waste Less. Create Greater Value.

Get intouch with us for Engineering Integrated Dairy & Powder Processing Solutions.

INTERNATIONAL NEWS FEED

GLOBAL DAIRY & FOOD INDUSTRY: Dairy Reporters

Global News

Protein Boom Is Putting Pressure on Global Milk & Whey Markets: Dairy Reporters Sept 26, 2026

*High-protein diets and growing demand for protein-fortified foods are tightening supplies of premium dairy proteins such as **WPC80 and WPI.** At the same time, global milk-supply growth has slowed, creating a more complex environment for processors trying to balance milk availability between commodity powders and higher-value protein ingredients.*

Global News

Alternative Proteins: From Hype to Economics: Food Navigator.com Sept, 17 2026

*There is also an interesting development outside conventional dairy. Recent industry analysis says alternative proteins are still facing **taste, texture and affordability challenges,** but precision-fermentation technologies continue to attract investment and technical/ regulatory progress.*

Global News

Fonterra Plans NZ$1 Billion Protein-Manufacturing Expansion: Reuters Sept 24, 2026

*Fonterra has announced plans to invest **NZ$1 billion over three years** to expand its protein manufacturing network in New Zealand's South Island. The company cited strong demand for nutrient-rich proteins, while also warning that an intensifying El Niño could affect milk production in the 2026/27 season.*

INDIA DAIRY & FOOD INDUSTRY

News Update

FSSAI Considers Nationwide Action on Analogue Paneer

This is probably the ***most interesting Indian dairy story*** for your audience.

FSSAI is considering a nationwide regulatory framework around analogue paneer - products in which milk components are replaced by vegetable oils, fats or proteins. At least eight states, including ***Gujarat and Maharashtra,*** have already taken state-level action.

News Update

ANALOGUE PANEER UNDER THE REGULATORY SPOTLIGHT: Food regulator FSSAI may ban analogue paneer across India: Indian Express Sept 18, 2026

Vegetable-oil based paneer under scanner

While the FSSAI's labelling norms already state that restaurants must provide details of the foods they are selling, the food regulator also asked whether menu cards should specifically mention whether the paneer or cheese being used are "non-dairy" or "analogue".

The food regulator's dairy products standard states that the raw materials for paneer should be milk and milk solids and it may only contain acidulants such as lactic acid, citric acid, malic acid, vinegar, glucono delta lactone, sour whey; salt; and spices or condiments. It does not allow for vegetable oil, fats, and vegetable proteins.

News Update

Value-Added Dairy Continues to Gain Momentum-A dairy IPO doubled in weeks. 2 rivals are chasing the same beyond-milk shift : Financial Express Sept, 30 2026

A particularly interesting recent Indian development is the performance of ***Milky Mist,*** where recent growth has been driven strongly by value-added categories. Financial Express reports significant growth in yoghurt and ice cream alongside the company's broader move towards branded products.

News Update

Indian Dairy Sector Pushes for Climate-Resilient Processing: CII Sept 24, 2026

The Confederation of Indian Industry and Environmental Defense Fund recently highlighted the need to take climate-resilient dairy practices beyond isolated pilot projects and scale them across India's dairy ecosystem. Their new publications focus on productivity, climate resilience and overcoming barriers to wider adoption.

News Update

ITC Expands Fresh Dairy Presence in Eastern India: TOI Sep 28, 2026

ITC is strengthening its fresh-dairy presence through its Aashirvaad brand in ***Bihar, West Bengal and Jharkhand,*** responding to increasing demand for branded milk and value-added dairy products. The diversified conglomerate entered the fresh dairy business.

THINKING OF INVESTING IN SOY PROTEIN? LOOK BEYOND THE MARKET SIZE

7 things they should evaluate before entering the business:

Investment factor	What to evaluate
Raw material security	Availability, seasonality, soybean quality and procurement radius
Product choice	Defatted flour vs SPC vs SPI vs textured protein
Technology	Extraction, separation, extrusion, concentration and spray drying
Water & energy	Major consideration, particularly for isolate production
Product functionality	Solubility, dispersibility, gelation, emulsification and texture
End-market	Food & beverage, sports nutrition, bakery, meat alternatives, supplements
Offtake strategy	Build the plant only after identifying customers and required specifications

Know Your Soy Protein

Rather than treating soy protein as one product, show the value ladder:

DID YOU KNOW?

01 ***Soy protein is not just about protein percentage.***
Two soy proteins with similar protein content can behave very differently in a food application. Solubility, water-holding, emulsification, gelation and texture can determine their commercial value.

02 ***Processing can change functionality.***
Heat treatment is important in soy processing because it helps control trypsin inhibitors. But excessive processing can also affect protein quality and functionality. This makes process control-not simply heat treatment-critical.

03 ***The journey from soybean to isolate is a value-creation journey.***
Traditional processing can move from defatted flour at roughly 50–54% protein, to concentrates around 65–70%, and isolates at 90%+ protein. Each step requires additional processing and brings different functional properties.

04 ***Water and energy are part of the product economics.***
Protein recovery, concentration, drying and heat treatment all influence the utility requirement and ultimately the economics of a soy-protein plant.

05 ***"One soy protein" does not fit every application.***
A protein designed for a beverage may require very different functionality from one intended for a meat analogue, bakery product or nutrition formulation.

WATCH THIS SPACE

3 Soy Protein Opportunities to Watch

01 | Textured Protein
Applications in meat alternatives, ready-to-cook products and protein-rich foods.

02 | Functional Protein
Ingredients designed for specific properties such as emulsification, solubility, texture and water binding.

03 | Protein Fortification
Bakery, beverages, snacks, nutrition products and sports nutrition.

The Investment Question

Is Soy Protein your Next Value-Addition Opportunity?
Then give 5 questions investors should ask before committing capital:

- **Where is my soybean coming from?**
  A protein plant is only as reliable as its feedstock supply.
- **What exactly am I producing?**
  A commodity soy product and a high-functionality protein ingredient require very different technology and economics.
- **Who will buy it?**
  Food manufacturers increasingly require application-specific functionality, not simply "high protein."
- **What will my processing economics look like?**
  Yield, protein recovery, water consumption, energy consumption, drying cost and effluent treatment can materially affect margins.
- **Can the plant scale?**
  The initial design should consider future expansion, product diversification and additional downstream processing.

From the Editor's Desk

The Dairy Outlook is an initiative by Debjit Chaudhuri to bring the dairy and food technology industry closer through the latest global and Indian industry updates, innovations, emerging trends and noteworthy developments. Beyond sharing knowledge, we aim to inspire aspiring professionals and the next generation of industry leaders to explore the sector's opportunities, understand its evolving dynamics and embrace sustainable practices in a rapidly changing environment.

We hope this initiative becomes a meaningful platform for knowledge-sharing and industry engagement. We welcome your suggestions, fresh ideas and feedback to make The Dairy Outlook a true reflection of the industry's progress and aspirations.

Happy Reading!

We look forward to hearing from you.

The Editorial Team
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