

## FERMENTED MILK PROCESSING AND BUSINESS OPPORTUNITIES IN BANGLADESH

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Fermented Milk is a milk product produced by fermentation of milk & fermentation takes place by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation through iso-electric precipitation. The general pathway for fermentation of milk involves the production of lactic acid from lactose in the milk. In this system glucose can be replaced by many different sugars including lactose to produce the same product (<http://www.jic.bbsrc.ac.uk/exhibitions/bio-future/tradeg.htm>). Throughout the world, there are more than 6 billion consumers belongs to milk & milk products, the majority of them are residing in developing countries. As such, it is to keep pace with the growth in demand the milk production need to grow about 2% per year. In the present context of Bangladesh the growth rate of milk production per year is about 5.98% (demand increase about 8.00% per year), for India 4.00%, for Nepal 15%, etc. Still to-date Milk Vita, Aurong, PRAN, Akij, Bikrampur Dairy and other non branded organizations are producing yoghurt and other fermented milk items in traditional basis. The Noble Laureate Prof. Dr. Muhammad Yunus established Grameen Danone Foods Ltd (GDFL) in 2006 firstly for commercialization of fermented milk as 'Shokti Doi' to fill nutritional deficits of children in Bangladesh. Thus potential plenty requirements for dairy entrepreneurship development / business development opportunities in Bangladesh may be synchronized by the establishment of small scale dairy enterprises and processing plants for fermented milk production a lot through providing appropriate national and international policy and support services.

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