

FST 503: Milk & Dairy Technology (3 Units)

Technology of milk and milk products, (e.g.) liquid milk, filled milk, ice-cream, cheese, cultured milk, butter, etc.). Milk production practices including site, building and equipment selection. Organization and operation of the milk processing unit including milk collection, reception, standardization and heat-treatment of milk. Whey as a by-product in milk processing. Cleaning and disinfecting operations in dairy industry. Dairy waste management and application of HACCP in dairy industry.

Practical: Chemical analysis of milk (fat, alcohol, resazurine and acidity. Physical analysis (Cryoscopy point, density, dry residue, pH). Bacteriology test (coliform, total count, mould and yeast). Production of milk-based product such as yogurt, ice-cream, warankasi, etc.