

# GLOSSARY

**Chilling:** cooling the milk to less than 5<sup>0</sup>C to control the bacterial activity

**Pasteurization:** To heat the milk to desired temperature – time combination to kill all the bacteria and make the milk safe for consumption

**Milk separation:** separating the milk fat in the form of cream from milk.

**Skim milk:** the milk without or with traces of milk fat. It is also sometime referred as milk serum

**Homogenization:** breaking up of milk fat globule into less than 2 micron size to avoid rising of fat globule to the surface during storage

**Platform tests:** the tests performed at the milk receiving platform to accept or reject the milk for further processing

**Plate Heat Exchangers:** a set of plates tightly held with gaskets in between used for continuous heating or chilling of milk

**Homogenizer:** the equipment used for breaking the fat globules by forcing the milk through a narrow apace with less than 2 micron passage

**SNF:** Solids –Not-Fat consists of all the solids in milk except milk fat ( i.e, proteins, lactose and minerals)

**Clot-On- Boiling test:** the test done on raw milk to check whether the milk has developed sourness which makes the milk unsuitable for heat treatment.