

OBJECTIVE

Milk is the most nutritious food and considered as most complete food. It contains all the nutrients required for the growth of any living organism. At the same time is the perishable food material. Unless it is processed immediately after it is milked from the animals, it becomes unsuitable for the human consumption. In India the milk which is produced in far off villages in small quantities is collected, processed and distributed in urban areas in a systematic manner through co-operative system. A major portion of milk which is collected from the villages is processed and packed as milk fluid form which is called "Market Milk" and sold in the market.

The objective of this study is to obtain updated information collection and processing of milk through the following aspects.

Collection, platform testing and reception of milk

Unit operations of milk processing such as filtration, homogenization and pasteurization

Description and working of Clarifier, Cream separator, Homogenizer and Plate heat exchange