SUMMARY:

Milk is considered as most complete food and at the same time it is most perishable product. The milk is to be processed at the earliest after it is produced. A major portion of surplus milk available for processing is being sold in the fluid form after it is collected from villages and processed. When the milk is received from the societies, it is tested for qualities such as COB test, presence of additives, preservatives and then the milk is to be chilled to less than 5° C immediately it is received. The purpose of chilling the milk to less than 5° C is to control the growth of microorganisms which are present in milk, so that the quality of milk can be preserved for longer period. The fat and SNF is standardized to desired legal standards, homogenized, pasteurized, again chilled to 5°C before it is packed into pouches for distribution. Homogenization process breaks down the fat globules to less than 2-micron size, so that the fat which is in emulsion form is distributed uniformly throughout the milk. If milk is not homogenized, the fat globules which are in the range of 2 to 20 micron size, raises to the top on storage and gets separated. The milk is pasteurized to kill all the pathogenic bacteria present in milk and thus make the milk safe for consumption. There are two methods of pasteurization. They are batch type which is called as Low Temperature Long Time pasteurization wherein milk is heated to 63^oC for 30 minutes and then cooled to less than 5°C, and continuous type called High Temperature Short Time pasteurization wherein milk is heated to 71°C for 16 seconds and then cooled to less than 5° C. Generally, market milk is packed in low density polyethylene pouches. The pasteurized milk keeps good for 24 to 36 hours under refrigerated conditions of storage.