



BUTTER MAKING

SEPARATION OF CREAM



PASTEURIZATION OF CREAM



CHURNING THE CREAM



WASHING OF BUTTER



SALTING THE BUTTER



MOULDING INTO SIZES



CHILLING



STORAGE



CHEESE MAKING

GOOD QUALITY MILK

PASTEURIZING AT 72 °C/15SEC

COOLING TO 29 - 33 °C

RIPENING THE MILK FOR 30-25 MIN

SETTING THE MILK BY REAGENTS ADDITION

CUTTING THE CURD INTO CUBES

COOKING THE CURD AT 38-40 °C FO 1 HOUR

DRAINING WHEY

PRESSING THE CURD

BRINE SALTING OF THE CURD AT 15-20%

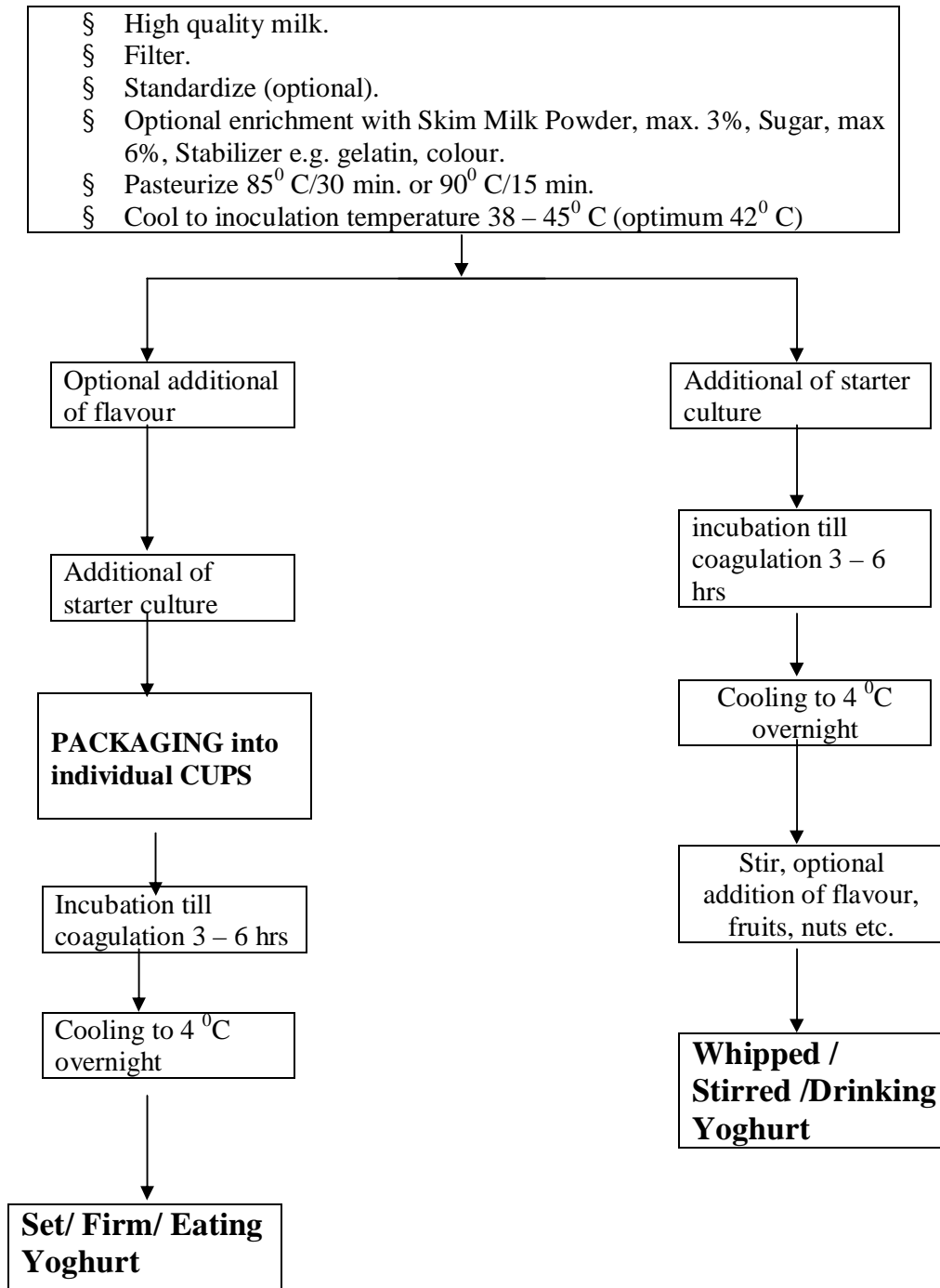
RIPENING THE CHEESE AT 90-95% R.HHUMIDITY

PACKAGING & STORAGE

YOGHURT MAKING

SET YOGHURT YOGHURT

STIRRED/DRINKING



MILK QUALITY CONTROL

HIGH QUALITY MILK IS REQUIRED FOR PROCESSING OF HIGH QUALITY PRODUCTS

IT SHOULD BE FREE FROM THE FOLLOWING SUBSTANCES:-

- **DIRT :** DISCOLOURS THE MILK
- **ANTIBIOTICS:** PREVENTS FERMENTATION OF CULTURED MILKS
- **COLOSTRUMS:** CAUSES MILK TO PRECIPITATE ON HEATING
- **MASTITIS:** BRINGS ABOUT CLOTTING ON HEATING
- **WATER:** LOWS THE DENSITY OF MILK
- **CHEMICALS:** ARE INJURIOUS TO THE CONSUMER

TO CONFIRM RAW MILK QUALITY CARRY OUT THE FOLLOWING TESTS:

- **ORGNOLEPTIC TESTS – USING FOR NATURAL SENSES**
- **LACTOMETER TEST – DETECTS DEVELOPED ACIDITY BY MICROORGANISMS**
- **RESAZURIN TEST – DYE-REDUCTION DETERMINES HYGIENIC PRODUCTION OF MILK**

