

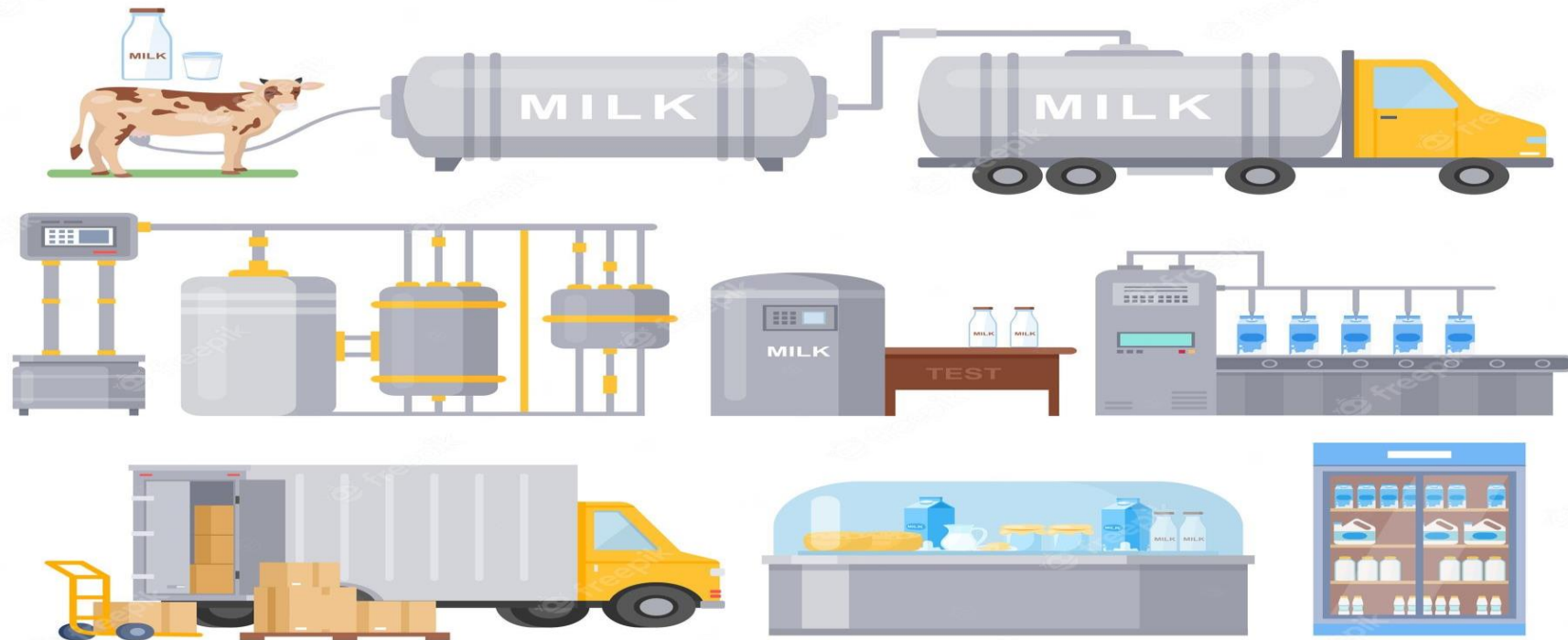
Manufacturing , Processing and Storage of milk

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Manufacturing , Processing and Storage of milk



Receiving of milk



Unloading of milk

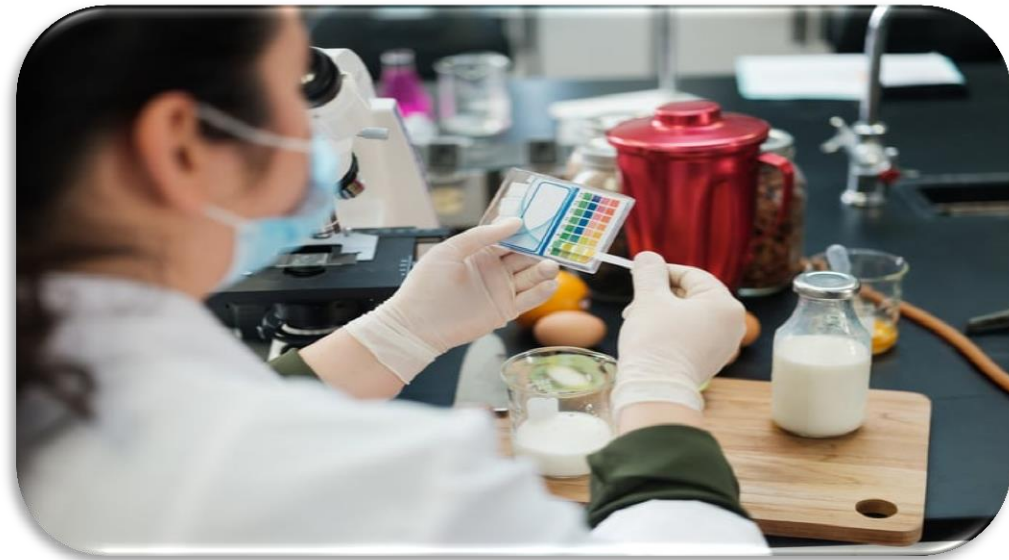




Weighing



Grading



Testing



Sampling

Cooling and initial storage of milk (Below 5°C)



Pre heating (35-40°C)



Filtration and clarification



Cooling and storage



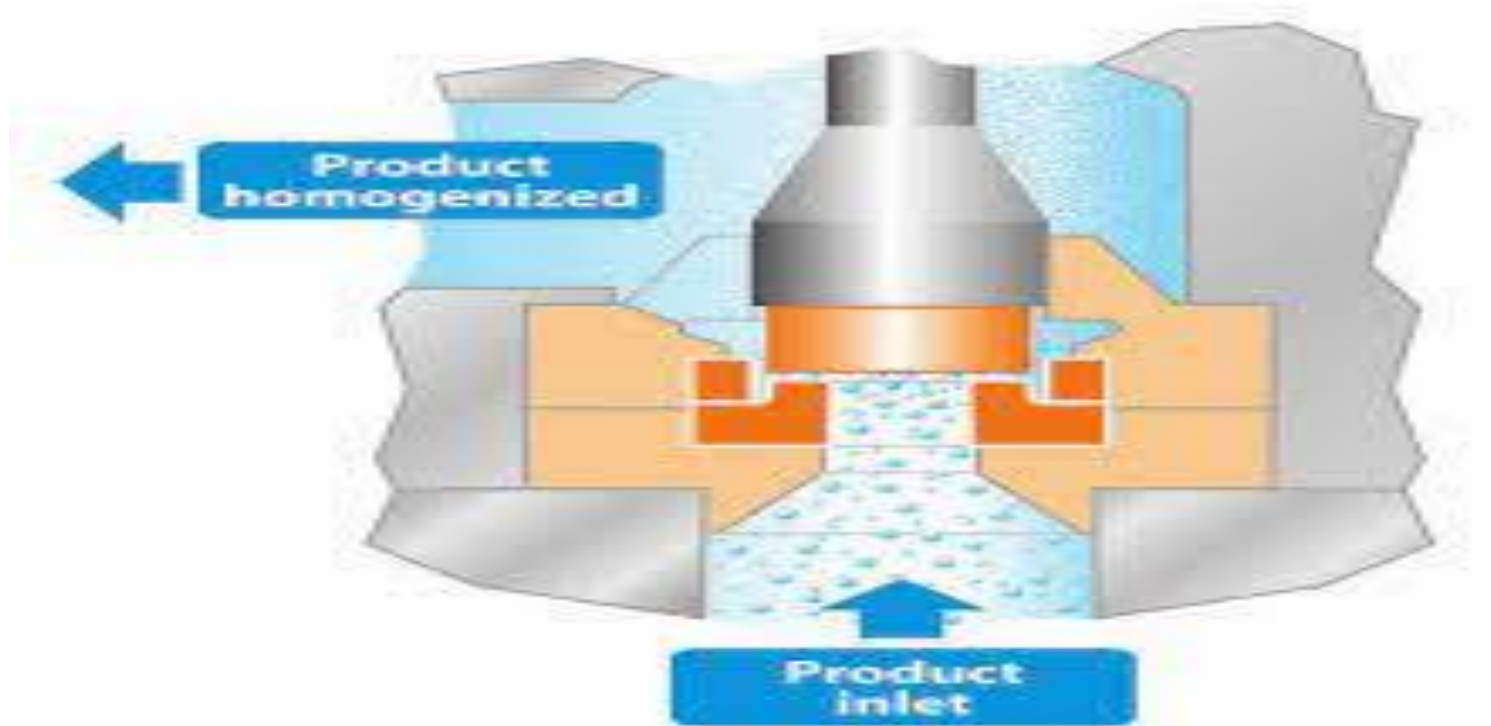
Standardization

- The adjustment (raising or lowering) of the milk fat and solids not fat content of milk to prepare different varieties of milk eg. double-toned, toned, standardized milk etc.

Pasteurization of milk



Homogenization



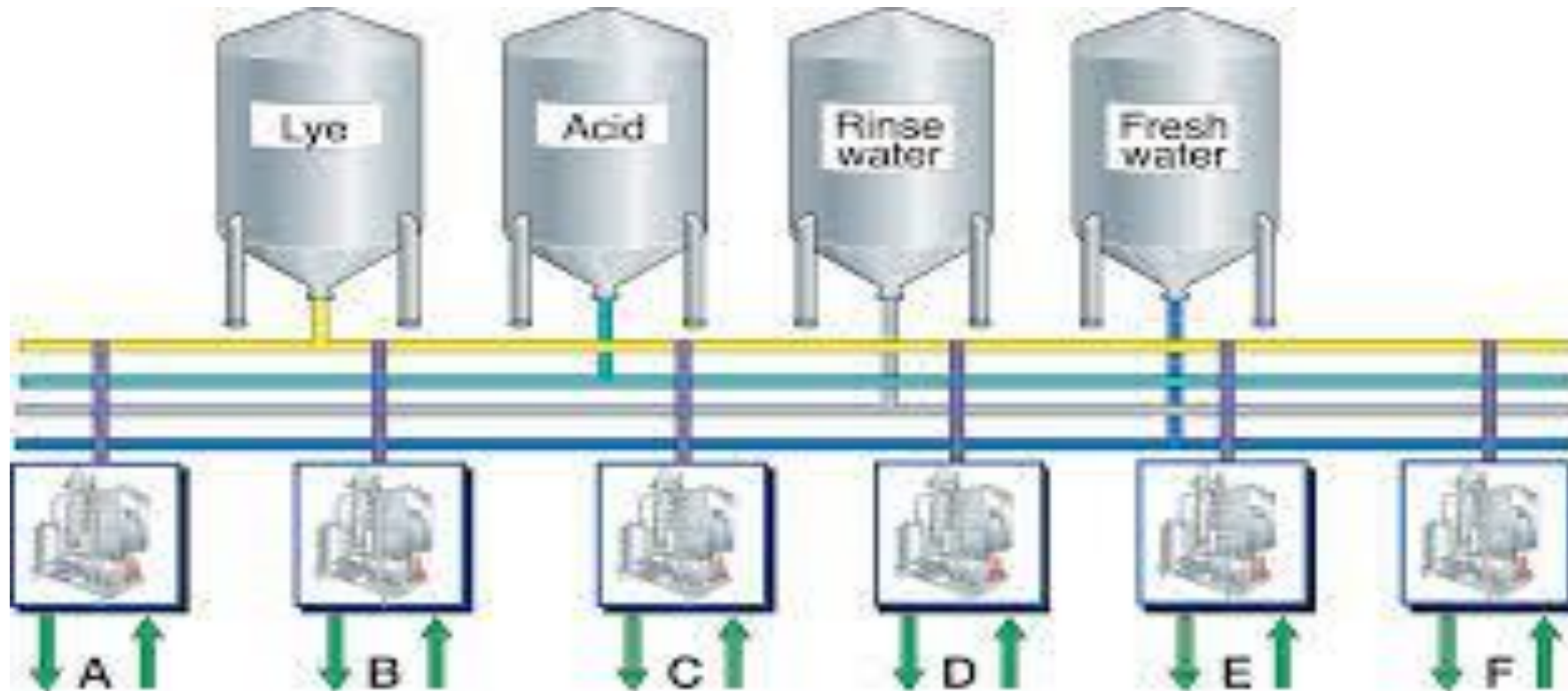
Packaging and Bottling



Storage of milk



Washing & Cleaning of utensils and apparatus



Thank you

