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Internship Report On
Production & Quality Control of Dairy Product
Bangladesh Milk Producers Co-operative Union Limited (Milk Vita)

Supervised by

Dr. Sheikh Mahatabuddin

Associate Professor
Department of Nutrition and Food Engineering
Faculty of Allied Health Sciences
Daffodil International University

Submitted by

Name: Shourav Hussain

ID: 163-34-560
Department of Nutrition & Food Engineering
Faculty of Allied Health Sciences
Daffodil International University

Date of Submission: 18th December, 2019

Certificate of Approval

I am pleased to certify that the Internship report on Production & Quality control of dairy products by Shourav Hussain bearing respectively ID: 163-34-560 of the department of Nutrition & Food Engineering has been approved for presentation & defense/ viva-voice.

I am pleased to hereby that the data & finding presented in the report are the authentic work of Shourav Hussain. I strongly recommended that report presented Shourav Hussain for further academic recommendations & defense/ viva-voice. Shourav Hussain bears a strong moral character & a very pleasant personally. It has indeed a great pleasure working with him. I wish him all success in life.



Electronic sign

Supervisor

Dr. Sheikh Mahatabuddin

Associate Professor

Department of Nutrition & Food Engineering

Faculty of Allied Health Sciences

Daffodil International University.

Letter of Transmittal

Date: 18-12-2019

To

Prof. Dr. Md. Bellal Hossain

Professor and Head

Department of Nutrition & Food Engineering

Faculty of Allied Health Sciences

Daffodil International University.

Subject: Submission of an internship report on Production & QC assurance.

Dear Sir

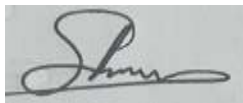
It is a great pleasure and honor for me to have the opportunity to submit Internship report on Quality Control Assurance & Production of Dairy Products as a part of the Nutrition & Food Engineering (NFE) program curriculum.

I have prepared this report based on the acquired taste knowledge during my internship period in Dhaka Dairy Plant (Milk-vita). It is great achievement to work under your active supervision. This report is based on Quality control & Production of Dairy Products. I have got the opportunity to work in Dhaka Dairy Plant (Milk-vita) in “Quality Control and Production Department” for sixty days, under the supervision of Dr. Khondokar Aminul Islam, Additional General Manager of Dhaka Dairy Plant.

This is the first times this project gave me both academic and practical exposures. First of all I have gained knowledge about the organizational culture of a prominent consumer product producing organization of the country. Secondly, the project gave me the opportunity to develop a network with the corporate environment.

Thank you again for your support & patience.

Sincerely Yours



Shourav Hussain

ID: 162-34- 560

Department of Nutrition & Food Engineering

Faculty of Allied Health Sciences

Daffodil International University

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In the planning of this report, I might want to affirmation the consolation and help provide for me various individuals. From the outset, I might want to offer my thanks to my maker the Almighty Allah for empowering me the quality and chance to finish the report in time effectively. I am thankfully to each and each individuals who are include with me in each stage for my life.

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At last, I wish to offer massive thanks and submissively pass on my genuine regard to the overseeing chief.

Summary

Bangladesh Milk Producers Co-employable Union Limited (BMPCUL) which is known as Milk-vita is a primary government relationship for milk and milk things provider in Bangladesh. This report is set up on my two-month valuable inclusion with BMPCUL. This Internship program gives me a player in data about milk and milk things in every way that really matters. This report has been shown reliant on my discernment and experience aggregated from the association. The affiliation has various divisions and office anyway I found the opportunity to work in progress office and quality control office. This report makes reference to about both rough and arranged milk and milk things attributes and dealing with data. Bangladesh Government and Bangladesh Milk Producers Co-employable Union Limited participates for this association. It ensure quality things for buyers. It assurance to serve unadulterated and quality things to the clients. Bangladesh Milk Producers Co-usable Union Limited (BMPCUL) offer workplaces to brief position open entryway for understudies there. Noteworthy objective of this report is to recognize quality milk and milk things. It furthermore stress for working up the creation and nature of dairy things. Customer's choice are basic to Bangladesh Milk Producers Co-employable Union Limited (BMPCUL). My report relies upon quality control and age of dairy aftereffects of BMPCUL. The underlying fragment of the report contains information of the affiliation itself. The second bit of the report contains the unrefined milk test and quality parameters. The third bit of the report contains production of dairy things. The last part contains the end part. This momentum research's result that found is a ton of noteworthy.

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CHAPTER-ONE

Introduction

Introduction

Milk contains practically a wide range of supplements. So we can consider it the perfect nourishment. Generally we eat more milk than bovines and bison. Generally we get bovine and bison milk in the neighborhood showcase, yet we additionally get sanitized milk or bundling milk at the super shop or market. Presently a-days various milk maker organizations are accessible in Bangladesh. Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) or Milk-vita is one of them. Their motivation is to serve great items to customer. Milk-vita gather milk from neighborhood town by Co-operative association. Before gathering them milk-vita test the nature of milk by their nearby specialists. At that point they transport gathered milk to their everything milk handled plant. Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) or Milk-vita serve unadulterated items than some other milk-maker organization. Their motivation is to purchaser fulfillment. They don't searching for more advantages like others.

Definition of Milk

Five days after the infant is conveyed, the white child is released from the dairy animals until the following 15 days before conveyance. Milk is a supplement rich white fluid that originates from the organs of warm blooded animals. Milk is a white liquid that is just discharged in the bosoms of a female life form and is utilized to feed and vocation for their consequent posterity.



Figure 1: Milk

<https://www.thoughtco.com/what-is-the-ph-of-milk-603652>

Name	%
1. Water	87 %
2. Fats	3.4 %
3. Carbohydrate	4.9 %
4. Protein	3.2 %
5. Minerals	0.7 %

The main ingredients of milk are five protein, carbohydrate, fats, minerals and water

Table: The milk content was shown in percentage

1.2 Objective of the Study

Objective study is divided into two types.

1. General Objective
2. Specific Objective

General Objective:

1. The primary target of this investigation is to learn generation and quality control of milk and milk items.
2. To satisfy the Bachelor of Nutrition and Food Engineering qualification necessity of Faculty of Allied Health Science of Daffodil International University.

Specific Objective:

1. To center around the sterile generation and quality control of Dhaka Dairy Plant (Milk-vita).
2. To have a thought of exercises Bangladesh Milk Producers Co-usable Union Limited (BMPCUL).
3. To know various exercises of this association.
4. To give a diagram of Bangladesh Milk Producers Co-usable Union Limited (BMPCUL).

5. To find out about defilement of milk.
6. To find out about how microorganisms are made in milk and how to broaden the life expectancy

1.3 Methodology

Each report have some restriction so my report have additionally some impediment. These are given underneath:

1. Due to certain principles and guideline they didn't give me some data since that is against their Policy.
2. All of them were not topped off the criticism appropriately which cause deficient of information.
3. Due to deficient time we was not able gather numerous data.

1.4 Limitation of the report:

Every report have some limitation so my report have also some limitation. These are given below:

- ☐ Due to some rules and regulation they did not give me some information because that is against their Policy.
- ☐ All of them were not filled up the feedback properly which cause insufficient of data.
- ☐ Due to insufficient time we was unable to collect many information.

CHAPTER-TWO

OVERVIEW OF THE ORGANIZATION

2.1 Historical Background of the Company

Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) known by its image name Milk-vita was first present when Bangladesh wasn't conceived. It begins its adventure in 1946 at Lahirimohonpur, Pabna (Presently Sirajgong). It was set up to send milk items to Calcutta showcase.

After parcel a privately owned business named Eastern milk items Limited buy this dairy organization in 1952 from unique proprietor. In 1965 the main milk maker's co-usable association was framed as named Eastern Milk Producers Co-operative Union Limited (EMPCUL). After that dairy plants were controlled by Eastern Milk Producers Co-operative Union Limited (EMPCUL).

In 1973 Bangladesh government has taken it under their watch. The name of the association was changed when Bangladesh Government turned into the proprietor of the organization. In 1977 a brand name of the organization was fixed as Milk-vita.

Bangladesh Milk Producers Co-operative Union Limited (EMPCUL) set up various plants in Baghabarighat (Bogra), Tekerhat (Madaripur) Mirpur-7(Dhaka).

Prior Bangladesh Milk Producers Co-operative Union Limited (EMPCUL) has begun its voyage to supply crude milk countrywide. At that point it began to supply diverse dairy items.

The Head office of this association named "Dugdha Bhaban" is at Dhaka. At present it is one of the top positioned dairy industry in Bangladesh dependent on quality.

2.2 Objective of the Company

Bangladesh Government started Bangladesh Milk Producers Co-operative Union Limited (EMPCUL) earlier to drive away the poverty among rural people. Other objectives are given below-

- ☐ To promote production and improve nutrition & quality.
- ☐ To ensure customers satisfaction.
- ☐ To increase purchasing power.
- ☐ To increase popularity

- ☐ To create new employment opportunity.
- ☐ To keep business morality.
- ☐ To develop local farmers condition.
- ☐ To ensure adulteration free final product.
- ☐ To increase quantity and quality products for consumers.

2.3 Products:

- ☐ Pasteurized milk.
- ☐ Laban
- ☐ Sweet Yoghurt.
- ☐ Sour Yoghurt.
- ☐ Rosh-malai.
- ☐ Chocolate Ice-cream.
- ☐ Vanilla Cup Ice-cream.
- ☐ Chocolate Flavor Pasteurized Milk.
- ☐ Mango Flavor Pasteurized Milk.
- ☐ Matha.
- ☐ Rasgulla.

CHAPTER-THREE

DESIGN OF THE STUDY

3.1. Study Area

Study area divided into 2 areas. Such as

1. Laboratory.
2. Production.

3.1.1. Laboratory

A lab is basic for quality check of various fixings and last items. It additionally guarantee wellbeing of customers. It likewise works for advancement of any items. Various kinds of operational test happened in the research center, some of them given beneath as model

1. Acidity test.
2. CLR test.
3. Fat test.
4. Organoleptic test.

3.1.2 Production

Generation region is that where crisp crude fixings (milk) are prepared for further handling. Creation region additionally separated into various gatherings, for example,

1. Mixing territory.
2. Processing territory.
3. Packaging territory.
4. Storage territory.

Diverse Production plant is utilized for various kinds of items creation. In any case, in some cases same plant can be utilized for some items. A research center is basic for quality check of various fixings and last items. It likewise guarantees security of purchasers. It additionally works for improvement of any items. Various sorts of operational test happened in the research facility, some of them given underneath as model

Acidity test.

1. CLR test.
2. Fat test.

3. Organoleptic test.

CHAPTER-FOUR

PROCESSING SECTION

Composition of milk:

- ☐ Water-87.3%
- ☐ Fat- 3.7%
- ☐ Lactose – 4.5%
- ☐ Mineral – 0.7%
- ☐ Protein – 3.8%
- ☐ Albumin & Gluten- 0.5%

4.1 PASTEURIZED MILK

4.2 Procedure:

1. Raw milk is gathered from ranch and from co-usable association office.
2. Collected crude milk is gone through stage test and others contaminated test.
3. Then passed milk is chilled in a capacity tank at 4°C.
4. Storage milk is recombined with skim milk or full cream milk for keeping up fat rate (3.5%) as indicated by BSTI standard.
5. If crude milk have higher fat rate at that point skim milk is added to make balance.
6. If crude milk have less fat rate at that point full cream milk is added to make balance.
7. Then these recombined milk is purified at 80 to 85°C for 15 seconds.



Figure: 4.1 Milk Pasteurizer

<https://www.technomond.com/product/milk-pasteurizer-machine>

Pasteurized milk is homogenized by milk homogenizer



Figure: 4.2 Milk Homogenizer

<http://homogenizermachine.quality.chinacsw.com/>

1. Then cooling them at 4°C.
2. Then cooled milk is stored in storage vat (4 vat).
3. Then cooled milk is taken in the packaging machine.



Figure: 4.3 Milk Packaging Machine

<https://www.indiamart.com/proddetail/double-head-milk-packaging-machine-13310718730.html>

4. In the packaging area milk is packaged in different amount such as 250ml, 500ml, 1Litre etc
5. If found any fault in pasteurized packaged milk then it is taken away from packaging area and follow the procedure again.
6. Well packaged pasteurized milk is stored in the freezing room at 0 to -40°C.

4.2. Ice-cream: Ice cream is an improved solidified nourishment ordinarily eaten as a tidbit or pastry.

Fixings/Recipe: (For 100kg)

- Sugar-16%.
- Butter-8%.
- Stabilizer-0.5%.
- FCMP-13.5%.
- Flavor-0.21%.
- SMP-1.1%.
- Water-All the rest.

Methodology:

1. At first some boiling water (around 60°C) is included into the mixing tank. At that point full cream milk powder (FCMP), skim milk powder, (SMP), sugar, stabilizer lastly remaining water are included. The blending activity is mixed at 80°C in the blending tank with the goal that the warm blend which break down them.
2. Then the blend is sanitized by a nonstop warming procedure. The fluid blend is warmed in a tank to at 81°C for 15 seconds and in this manner cooled by the chilled water which wrecks pathogenic microorganisms present in the blend.
3. Homogenization causes to a great extent to the smoothness of Ice-Cream which gives fine scattering of butterfat globules in the blend. The capacity of homogenizer is to break downs the fat globules.
4. After the homogenization the blend is chilled off to 4°C. This is known as maturing. The blend held in tank from 3 to 24 hours at a temperature of 5°C.
5. Then fill them in the frozen yogurt holder.
6. Then solidifying them in at frigid temperature.
7. Then frozen yogurt are kept at solidifying space for 1 hour at - 20°C where semi-strong become strong dessert.
8. After solidifying frozen yogurt are kept in the extra space where temperature kept up
4 to - 20°C.
9. Then they are prepared for advertising

4.3. Sweet Yogurt Manufacturing Process Sweet yogurt:

Sweet yogurt is a well-known dairy item. It is well known in both youthful and kids. Especially in every single matured individuals. Sweet yogurt is another item made by milk-vita.

- i. Milk.
- ii. Sugar.
- iii. Starter Culture.

Methodology:

1. At first milk are taken in a cleaned vessels.
2. Then bubble them at bubbling temperature, Milk-vita needs to help great item to individuals.
3. Then include 15% sugar in the milk.
4. Then heat the blender.
5. Remove from the warmth and cooled until 40°C.
6. Added starter culture in the blender.
7. Then protect it 6 hours to make curd.
8. After that keep 4°C temperature in the capacity.
9. Then they are prepared for bundling.
10. Finally promoting them for sell.

4.4. Sour Yogurt producing process Sour Yogurt:

Milk-vita produce sharp yogurt. It is mainstream for utilizing it in cooking exceptionally in broil making. Fixings/Recipe:

- i. Whole milk.
- ii. Skim milk.
- iii. Starter Culture.

1.3 Methodology:

1. At first entire milk are taken in a cleaned vessels.
2. Then include skim milk into it.
3. Boil them at bubbling temperature.
4. Then cool as quickly as time permits to 40 to 45°C.
5. After that at that point include starter culture in it.
6. Then trust that 4 hours will coagulate the blender.
7. Packaged in plastic box.
8. Kept them in the refrigeration.
9. Finally, they are advertising for selling.

4.5. LABAN

It is a dairy item which is otherwise called yogurt drink. It discovered everywhere throughout the world however uniquely in South-Asian nation. Milk-vita give 80% yogurt in their Laban.

1. Treated water
2. Xyanthen gum

Method:

1. For making Laban at first yogurt is filled the blender machine.
2. Then salt and sugar are included into the yogurt.
3. Then stabilizer is utilized in the blender.
4. Well blended blender is prepared to empty as Laban into the bundling container or container.
5. Poured jugs are fixed and marked them pleasantly.
6. After Labeling bottles are put away in the solidifying space for 24hours.
7. Then jugs are taken outside and make them dry.
8. Finally enveloping them by an animation or box.
9. Then put away them in the extra space.

4.6. Rash-malai:

It is one of the sweet dairy items made by milk-vita. It is likewise a famous sweet treats in South-Asian nation.

Fixings/Recipe:

- Curd.
- Flour.
- Baking powder.
- Green Cardamom.
- Syrup.

Methodology:

1. At first Take heating powder and curd (without water) are combined.
2. Added some flour to make a delicate mixture and to make little states of sweet.
3. Then sweet balls are kept in the syrup for bubbling until it transforms into twofold.
4. Then the sweet balls are isolated from syrup.
5. In the interim milk are warmed until they become half by volume.
6. Then hot milk are included into the sweet balls.
7. Some green cardamom are utilized for enhance.
8. Then they kept for being cool.
9. Then cool rash-malai are pressed in 1kg box holder.
10. After bundling they kept in the extra space.
12. Finally they circulate to the merchant.

Chapter Five

Quality control section

5.1 Quality control check of crude milk:

- Acidity test.
- Fat test.
- Salt test.
- Sugar test.

5.2 Quality control check of conclusive items:

- Peroxide trial of purified milk.
- Microbial test and
- Sensory assessment check.

5.3.C.I.P:

Full importance of C.I.P is Cleaning-in-Place. C.I.P is use to guarantee security and to stay away from sullying. Utilize burning soft drink as a synthetic for guarantee C.I.P

Methodology:

- At first cool water is utilized to wash the funnel/tank/tanker.
- Then utilize high temp water to wash the channel/tank/tanker.
- Then use sodium Hydroxide (harsh pop) 0.5 to 2%/Volume of water to wash once more.
- Then utilize boiling water to clean the sodium hydroxide.
- Finally accepts last water as an example to guarantee C.I.P.
- Use Phenolphthalein pointer with the water if no shading change found that implies C.I.P has been done impeccably.
- But if water transforms into pink shading with Phenolphthalein marker that implies C.I.P has not been done flawlessly.
- Then again need to pursue the C.I.P technique.

5.4 Acidity test

Stage test is otherwise called corrosiveness test. 68% ethanol is utilized for this test. This test is accomplished for discover milk causticity. Typically it done by the proportion of 1:1 yet in milk-vita it done by the proportion of 2:1, ethanol: test (milk).

Mechanical assembly and hardware:

1. Test tube.
2. Pipette.
3. Ethanol.
4. Sample (Milk).

System:

- At first 2ml 68% ethanol is taken into a test tube by a pipette.
- Then 1ml milk is included into the test tube.
- Shake the example for some time.
- If milk coagulate and stable with the test cylinder's body then liquor positive, so this milk isn't ideal for further procedure as sanitized milk.
- If milk not coagulate then liquor negative and this milk this useful for further procedure.
- Remember that must be cautious about the utilization of contraptio

5.5 Fat test:

Fat test is another quality control test parameters of milk. It additionally significant for evaluating the milk. Since milk-vita fixed cost of milk by fat rate. Diverse creature have distinctive fat rate in their milk.

Mechanical assembly and hardware:

1. Butyric meter, Lockstep, and pin.
2. Sulfuric corrosive.
3. Amyl liquor.
4. Centrifuge machine.
5. Sample (Milk).
6. Centrifuge machine.

Technique:

- At first 10ml sulfuric corrosive are taken into butyric meter.
- Then 10.47ml milk is included into it.
- Then 1ml amyl-liquor likewise included into the blender.
- Some water has been added to alter the blender.
- Then lock-stop and pin is utilized to bolt the butyric meter.
- Then shake the blender for certain occasions.
- Then put the butyric meter in the axis machine for 5 minutes with 110RPM at 60°C.
- Then measure the fat rate by open eyes.
- Normally 3.5 is normal yet it tends to be 3.2 to 4.2.
- Need to be cautious in time of utilizing axis machine.

5.6 Salt test:

It is another debasement test. Individuals add salt to expand SNF of milk.

Contraption and Equipment:

1. Test tube.
2. Silver Nitrate (AgNO_3).
3. K_2CrO_4 .
4. Sample milk.

Method:

- Take 5ml Silver Nitrate in a test tube.
- Add 4 to 5 drops K_2CrO_4 in it.
- Then at last take 1ml milk.
- If dark colored shading found in the blender it implies salt test was negative.
- If shading transforms into somewhat yellowish shading that implies salt test was certain.

5.7 Sugar Test:

Sugar test is one sort of corruption test. Since some awful people groups are purposefully add some sugar in milk to build the thickness of milk. So to discover this authorities do this test.

Mechanical assembly and Equipment:

1. Test tube.
2. Test tube holder.
3. Bunsen burner.
4. Resorcinol arrangement.
5. Sample milk.

Strategy:

- At first 5ml resorcinol arrangement are taken into a test tube.
- Then include 1ml milk into the test tube.
- After included milk it become coagulate.
- Then use holder to hold the test cylinder to place it into the Bunsen burners' flame.
- Keep it until bubbling.
- Then detract from fire and offers time to cool the blender.
- Then inside couple of moments if blender turns block red shading which means sugar test positive.
- If blender shows marginally red shading then the sugar test is negative.
- Sugar test positive milk are not adequate.

CHAPTER-Six

Results and Discussion

6.1 Alcohol Test:

Liquor Positive (+) = Coagulation of milk Alcohol Negative (-) = No coagulation of milk

In milk-vita we for the most part discovered liquor negative. Liquor Positive milk must be dismissed for further procedure.

6.2 Fat Test:

From the butyric meter perusing fat rate was determined as 3.4.

Regularly 3.5 is normal as standard yet 3.2 to 4.2 additionally found in some creature's milk. Be that as it may, under 2 % fat containing milk must be dismissed.

6.3 Salt Test:

Salt Positive (+) = Yellow shading Salt Negative (-) = Brown shading

Salt test was negative in milk-vita. Salt test positive milk is known as tainted milk. So salt test positive milk must be dismissed. Salt is added to milk to build the SNF substance of milk.

6.4 Sugar Test:

Sugar Positive (+) = Brick red shading Sugar Negative (-) = marginally red shading

Milk-vita Sugar test was negative constantly. Sugar positive milk is tainted milk. Sugar is added purposefully by exploitative individuals to build the starch substance of milk. It likewise added to build the thickness of milk.

Chapter Seven

Conclusion

Conclusion

This internship program helped to learn lots of things about dairy products. It has covered both production and quality control site. It was a great opportunity to know about milk-vita and its regular works. Further, it enriched the knowledge about processing of some dairy products such as pasteurized milk, chocolate milk, ice-cream, Laban, yoghurt etc. It will be supportive in future to conduct adulteration test of dairy products. Adulteration test of milk such as soda test, salt test, sugar test etc. have been learned there. Hopefully during this internship the knowledge gathered about doing products specially the information about BSTI standards of different doing products would be helpful in future life.

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