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Internship Report On

Production & Quality Control of Dairy Product

Bangladesh Milk Producers Co-operative Union Limited (Milk Vita)

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Date of Submission: 18th December, 2019

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 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



.....
Hasan Mahmud Ansary

ID: 171-34-613

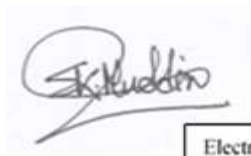
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Declaration

I am pleased to certify that the Internship report on Production and quality control of dairy products by Hasan Mahmud Ansary, bearing respectively ID: 171-34-613 of the department of Nutrition & Food Engineering has been approved for presentation & defense/ viva-voice.

I am happy to mention that the data and finding presented in the report are the authentic work of Hasan Mahmud Ansary. I strongly recommended that report presented Hasan Mahmud Ansary for further academic recommendations & defense/ viva-voice. Hasan Mahmud Ansary bears a decent moral character and a very good personally. I tried to make him convinced that academic writing should be improved to ensure a good position in society.

I wish him all success in life.



Electronic sign

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Acknowledgment

At first, I express my deep gratitude and sincere thanks to **Almighty Allah** for providing me sufficient strength to make this report successfully and also my respected parents they are helped my study. I am very thankful to the kind of persons who have helped me during my whole project periods. My deep gratitude & sincere thanks to the honorable dean, Faculty of Allied Health Science, Professor **Dr. Ahmed Ismail Mustafa** for his kind cooperation & to accept this degree.

I would also like to express my great respect and warmest thanks to my Department Head, Professor **Dr. Md. Bellal Hossain**, Daffodil International University for this whole-hearted support during this project work.

I am deeply indebted to my supervisor **Dr. Sheikh Mahtabuddin**, Associate Professor, of the Department of Nutrition & Food Engineering, Daffodil International University for his whole-hearted supervision during my organizational attachment period.

I would also like to express my great respect & warmest thanks to my madam **Ms. Najia kamrul**, Department of Nutrition & Food Engineering, and Daffodil International University for his whole-hearted supervision during my attachment period.

I also grateful to all the other NFE Faculty members for their great help during university life.

I also thankful to **Dr. Khondokar Aminul Islam**, Additional General Manager of Dhaka Dairy. Plant (Milk-Vita) for his permission to carry out this internship in his organization.

Finally, I wish to express immense gratitude & humbly convey my heartfelt respect to the managing director.

Abstract

Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) which is known as Milk-vita is only government owned association for milk and milk items in Bangladesh. This report is set up on my two-month down to earth involvement with BMPCUL. This Internship program gives me a great deal of information about dairy and milk items for all intents and purposes. This report has been accessible subject to my discernment and experience gathered from the association. The affiliation has various divisions and office yet I, found the opportunity to work in progress office and quality control office. This report makes reference to about both unrefined and arranged channel and milk things qualities and dealing with data. Bangladesh Government and Bangladesh Milk Producers Co-operative Union Limited cooperates for this association. It ensures quality things for clients. It certifications to serve unadulterated and quality things to the purchasers. Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) offer workplaces to brief employment open entryway for understudies here. Huge objective of this report is recognized quality channel and milk things. It in like manner stresses for working up the age and nature of dairy things. Customer's choice is basic to Bangladesh Milk Producers Co-operative Union Limited (BMPCUL). My report relies upon quality control and making of dairy aftereffects of BMPCUL. The initial segment of the report contains information of the affiliation itself. The second piece of the report contains the unrefined milk test and quality parameters. The third bit of the report contains formation of dairy things. The last part contains the end part. This present research's outcome that discovered is a ton of huge.

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CHAPTER-ONE INTRODUCTION

Milk is an ideal source of nutrient for all mammals, especially the humans. Ordinarily crude milk of bovine and goat found in nearby markets yet handled milk is found in basic food item shop as bundled milk. By and by a-days different milk creator companies are open in Bangladesh. Bangladesh Milk Producers Co-operative Union Limited (BMPCUL) or Milk-vita is one of them. Their inspiration is to serve incredible things to consumer. Milk-vita collect milk from neighborhood families by co-operative union. Before collecting them milk-vita test the idea of milk by their close by authorities. By then they transport collected milk to their beginning and end milk arranged plant. Bangladesh Milk Producers Co-employable Union Limited or Milk-vita help unadulterated things than some other milk-maker affiliation. Their motivation is to buyer fulfillment. They don't filter for increasingly positive conditions like others.

1.1. Definition of milk

Milk is a nutrient-rich, white liquid food produced by the mammary glands of mammals. It is the primary source of nutrition for infant mammals before they are able to digest other types of food. It contains numerous carbohydrates, fat, mineral, including protein and lactose. Emulsion An emulsion is a mixture of two or more liquids that are normally immiscible. Emulsions are part of a more general class of two-phase systems of matter called colloids. Milk is an emulsion with fat particles scattered in a fluid domain. The fat globules don't blend and shape a different layer since they are ensured by a film layer which keeps the fat particles separate from the water stage. Milk is an emulsion with fat particles scattered in a fluid environment. The fat globules don't blend and frame a different layer, since they are ensured by a film layer which keeps the fat particles separate from the water stage.



Figure: 1.1 Raw milk

1.2. Objective of the Study

Objective study is divided into two types

- ✚ General Objective
- ✚ Specific Objective

General Objective:

- ✚ The main objective of this study is to learn production and quality control of milk and milk items.
- ✚ To accomplish the Bachelor of Nutrition and Food Engineering qualification necessity of Faculty of Allied Health Science of Daffodil International University.

Specific Objective:

- ✚ To emphasis on the hygienic production and quality control of Dhaka Dairy Plant.
- ✚ To have an idea of activities Bangladesh Milk Producers Co-operative Union Limited
- ✚ To recognize different activities of this organization.
- ✚ To give an overview of Bangladesh Milk Producers Co-operative Union Limited

1.3. Methodology

Methodology begins from choice of subject, information source, interpreted results in an efficient way and key focuses are to be discovered. The overall process of methodology are as follows:

Selection of the topic:

The Selection of the topic for any investigation is important. It depends on gained knowledge and on-practical understanding from the assigned organization.

Source of data:

Vital data can be together from both primary and secondary basis.

1.4. Limitation of the report:

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

- ✚ Due to some rules and regulation the MILK VITA authority could not provide any information which are against their Policy.
- ✚ Because of their very busy schedule they could not provide sufficient time and data I was intend to learn
- ✚ Due to insufficient time allocated from the Department of NFE, DIU I could not gathered all the information I should gather in this report.

CHAPTER-TWO

OVERVIEW OF THE ORGANIZATION

2.1 Historical Background of the Company

Bangladesh Milk Producers Co-operative Union Limited perceived by its image name Milk-vita was first present when Bangladesh was a part of Indian subcontinent and just before the liberation of India and Pakistan from the British people. It begins the journey in 1946 at Lahirumohonpur, Pabna (Presently Sirajganj). It was set up to lead milk items to Calcutta advertise. After board a privately-owned business named Eastern milk items Limited buy this dairy organization in 1952 from unique owner. In 1965 the primary milk maker's Co-operative association was shaped as named Eastern Milk Producers Co-operative Union Limited. After that dairy plants were controlled by Eastern Milk Producers Co-operative Union Limited.

In 1973 Bangladesh government has accept it as a governmental institution, the name of the association was changed when Bangladesh Government turned into the proprietor of the organization. In 1977 a brand name of the association was fixed as Milk-vita. Bangladesh Milk Producers Co-operative Union Limited apparent different plants in Baghabari ghat (Bogura), Tekerhat (Madaripur), Mirpur-7(Dhaka). In Earlier Bangladesh Milk Producers Co-operative Union Limited has started its journey to supply rough milk across the nation. By then it started to supply different dairy things. The Head office of this affiliation named "Dugdha Bhaban" is at Dhaka. At present it is one of the top situated dairy industry in Bangladesh subject to quality.

2.2 Objective of the Company

Bangladesh Government began Bangladesh Milk Producers Co-operative Union Limited prior to drive away the neediness among country individuals. Different targets are given below

- ✚ Promote, manufacture and improve nutrition & quality, Supplement.
- ✚ Ensure customers satisfaction.
- ✚ Increase acquiring power.
- ✚ Increase popularity
- ✚ Create new employment opportunity.
- ✚ Retain business morality.

- + Develop local farmer's condition.
- + Ensure adulteration free final product.
- + Increase amount and quality products for consumers.

2.3 Products:

- + Pasteurized milk.
- + Laban
- + Sweet Yoghurt.
- + Sour Yoghurt.
- + Rosh-malai.
- + Chocolate Ice-cream.
- + Vanilla Cup Ice-cream.

CHAPTER-THREE

PLAN OF THE STUDY

3.1. Study Area

Study area divided into 2 areas. Such as

1. Laboratory.
2. Production.

3.1.1. Laboratory

A Laboratory is significant for quality check of different fixings and last things. It additionally confirms security of clients. It likewise works for advancement of any things. Different sorts of operational test occurred in the laboratory, some of them given beneath as model:

- ✚ Acidity test.
- ✚ CLR test.
- ✚ Fat test.
- ✚ Organoleptic test.

Laboratory gear insinuates the various gadgets and hardware used by scientists working in a laboratory: The old-style hardware incorporates gadgets, for instance, Bunsen burners and amplifying focal point similarly as distinguishing strength hardware, for instance, operant embellishment chambers, spectrophotometers and calorimeters.

3.1.2 Production

Production area is that where fresh raw ingredients (milk) are processed for more processing. Production area also separated into different groups, such as-

- ✚ Mixing area.
- ✚ Processing area.
- ✚ Packaging area.
- ✚ Storage area.

In industrial process engineering, mixing is a unit operation that includes control of a with the correct hardware, it is conceivable to blend a strong, fluid or gas into another strong, fluid or gas. A bio fuel parameter a regular case of this sort of mixing is the creation of milkshakes from fluid milk and strong frozen yogurt.

Different Production plant is used for different types of products production. But sometimes same plant can be used for many products.

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

Procedure:

- + Raw milk is collected from farm and from co-operative union office.
- + Collected raw milk is passed through platform test and others adulteration test.
- + Then passed milk is chilled in a storage vat at 4°C.
- + Storage milk is recombined with skim milk or full cream milk for maintaining fat percentage (3.5%) according to BSTI standard.
- + If raw milk has higher fat percentage then skim milk is added to make balance.
- + If raw milk has less fat percentage then full cream milk is added to make balance.
- + Then these recombined milks are pasteurized at 80 to 85°C for 15 seconds.



Figure: 4.1 Milk Pasteurizer



Figure: 4.2 Milk Homogenizer

- + Pasteurized milk is homogenized by milk homogenizer.
- + Then cooling them at 4°C.
- + Then cooled milk is stored in storage vat (4 vat).
- + Then cooled milk is taken in the packaging machine.



Figure: 4.3 Milk Packaging Machine

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



Figure: 4.4 Packaged Milk

4.2. Ice-cream:

Ingredients/Recipe: (For 100kg)

1. Sugar-16%.
2. Butter-8%.
3. Stabilizer-0.5%.
4. FCMP- 13.5%.
5. Flavor- 0.21%.
6. SMP- 1.1%.
7. Water- All the rest.

Procedure:

- ✚ First time hot water (approximately 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 mixing tank with the goal that the sincere blend which break down them.
- ✚ At that point the blend is sanitized by a constant warming procedure. The fluid blend is warmed in a tank to at 81°C for 15 seconds and consequently cooled by the chilled water which demolishes pathogenic microorganisms present in the blend.
- ✚ Homogenization encourages 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.
- ✚ 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.
- ✚ Then fill them in the ice-cream container.
- ✚ Then freezing them in at freezing temperature.
- ✚ Then ice-cream is kept at hardening room for 1 hour at -20°C where semi-solid become solid ice-cream.
- ✚ After hardening ice-cream are kept in the storage room where temperature maintained-4 to -20°C.
- ✚ Then they are ready for marketing.

4.3. Sweet Yoghurt Manufacturing Process

Sweet yoghurt:

Sweet yogurt is a well-known dairy item. It is prevalent in both young and children. Especially in every single matured individual. Sweet yogurt is another item made by milk-vita.

Ingredients/Recipe:

1. Milk.
2. Sugar.
3. Starter
4. Culture.

Procedure:

- ✚ At Firstly milk is taken in a cleaned vessel.
- ✚ Then boil them at boiling temperature, Milk-vita wants to assist good product to people.
- ✚ Then add 15% sugar in the milk
- ✚ Then heat the mixer.
- ✚ Remove from the heat and cooled till 40°C.
- ✚ Added starter culture in the mixer.
- ✚ Then preserve it 6 hours to make curd.
- ✚ After that keep 4°C temperature in the storage.
- ✚ Then they are ready for packaging.
- ✚ Finally marketing them for sell.



Figure :4.5 Sweet yogurt

4.4. Sour Yoghurt manufacturing process

Sour Yoghurt:

Milk-vita produce sour yoghurt. It is popular for using it in cooking specially in roast-making. Ingredients/Recipe:

1. Whole milk.
2. Skim milk
3. Starter Culture.

Procedure:

- + At First whole milk are taken in a cleaned vessel.
- + Then add skim milk into it.
- + Boil them at boiling temperature.
- + Then cool as soon as possible to 40 to 45°C.
- + After that then add starter culture in it.
- + Then wait for 4 hours to coagulate the mixer.
- + Packaged in plastic box.
- + Kept them in the refrigeration.
- + Finally, they are marketing for selling



Figure :4.6 Sour yogurt

4.5. LABAN

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

Ingredients:

1. Yoghurt.
2. Salt.
3. Stabilizer
4. Sugar.

Procedure:

- ✚ For making Laban at Firstly yogurt is filled the blender machine.
- ✚ Then salt and sugar are included into the yogurt.
- ✚ Then stabilizer is utilized in the blender.
- ✚ Well blended blender is prepared to empty as Laban into the bundling container or container.
- ✚ Poured bottles are fixed and marked them pleasantly.
- ✚ After Labeling bottles are put away in the solidifying space for 24hours.
- ✚ Then bottles are taken outside and make them dry.
- ✚ Finally enclosing them by an animation or box.
- ✚ Then put away them in the extra space.

4.6. Rash-malai:

It is one of the sweet dairy products made by milk-vita. It is also a popular sweet dessert in South-Asian country.

Ingredients/Recipe:

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

Procedure:

- + Firstly, take preparing powder and curd (without water) are combined.
- + Added some flour to make a delicate batter and to make little states of sweet.
- + Then sweet balls are kept in the syrup for bubbling until it transforms into twofold.
- + Then the sweet balls are isolated from syrup.
- + In the interim, milk is warmed until they become half by volume.
- + Then hot milk is included into the sweet balls.
- + Some green cardamom is utilized for season.
- + Then they kept for being cool.
- + Then cool rash-malai are pressed in 1kg box holder.
- + After bundling they kept in the extra space.
- + Finally, they disperse to the retailer.



Figure :4.7 Ras malai

CHAPTER-FIVE

Quality Control Section

5.1 Quality control

Quality control is a procedure of keeping up guidelines in delivered items by testing an example of the yield against the detail. Quality control is a methodology or set of techniques planned to guarantee that a fabricated item or performed administration clings to a characterized set of quality criteria the prerequisites of the customer or client. Quality control is like, yet not indistinguishable with, quality affirmation.

Quality is a significant factor with regards to any product or administration. Quality control is basic to building a fruitful business that conveys product that meet or best customers' requirements. It additionally shapes the premise of an effective business that limits squander and works at significant levels of profitability.

Quality control check of raw milk:

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

5.2 Quality control check of final products:

1. Peroxide test of pasteurized milk.
2. Microbial test &
3. Sensory evaluation check.

5.3. C.I.P:

Full meaning of C.I.P is Cleaning-in-Place. C.I.P is use to ensure safety and to avoid contamination. Use caustic soda as a chemical for ensure C.I.P

Procedure:

- + Firstly, cold water is used to wash the pipe/vat/tanker.
- + Then use hot water to wash the pipe/vat/tanker.
- + Then use sodium Hydroxide (caustic soda) 0.5 to 2% / Volume of water to wash again.
- + Then use hot water to clean the sodium hydroxide.
- + Finally takes last water as a sample to ensure C.I.P.
- + Use Phenolphthalein indicator with the water if no color change found that means C.I.P has been done perfectly.
- + But if water turns into pink color with Phenolphthalein indicator that means C.I.P has not been done perfectly.
- + Then again have to follow the C.I.P procedure.

5.4 Acidity test

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

Apparatus & equipment:

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

Procedure:

- ✚ Firstly, 2ml 68% ethanol is taken into a test tube by a pipette.
- ✚ Then 1ml milk is added into the test tube.
- ✚ Shake the sample for a while.
- ✚ If milk coagulate and stable with the test tube's body then alcohol positive, so this milk is not perfect for further process as pasteurized milk.
- ✚ If milk not coagulate then alcohol negative and this milk this good for further process.
- ✚ Remember that have to be careful about the use of apparatus.

5.5 Fat test:

Fat test is another quality control test parameter of milk. It also important for pricing the milk. Because milk-vita fixed price of milk by fat percentage. Different animal has different fat percentage in their milk.

Apparatus & equipment:

- + Butyric meter, Lockstep, & pin.
- + Sulfuric acid.
- + Amyl alcohol
- + Centrifuge machine.
- + Sample (Milk).
- + Centrifuge machine.

Procedure:

- + Firstly, 10ml sulfuric acid are taken into butyric meter.
- + Then 10.47ml milk is added into it.
- + Then 1ml amyl-alcohol also added into the mixer.
- + Some water has been added to adjust the mixer.
- + Then lock-stop and pin is used to lock the butyric meter.
- + Then shake the mixer for some times.
- + Then put the butyric meter in the centrifuge machine for 5 minutes with 110RPM at 60°C.
- + Then measure the fat percentage by open eyes.
- + Normally 3.5 is expected but it can be 3.2 to 4.2.
- + Need to be careful in time of using centrifuge machine.

4.6 Salt test:

It is another adulteration test. Individuals add salt to expand SNF of milk. Water lessens the milk yet various adulterants cause it to appear thick. Adulterants like salt, chemicals and glucose add to the thickness and consistency of the debilitated milk while starch foresees its going bad. So non-water adulterants make it difficult for a client to assume that the milk is debilitated or corrupted

Apparatus & Equipment:

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

Procedure:

- ✚ Take 5ml Silver Nitrate in a test tube.
- ✚ Add 4 to 5 drops K_2CrO_4 in it.
- ✚ Then finally take 1ml milk.
- ✚ If brown color seen in the mixer it means salt test was negative.
- ✚ If color turns into slightly yellowish color that means salt test was positive.

5.7 Sugar Test:

Sugar test is one kind of adulteration test. Because some bad peoples are intentionally add some sugar in milk to increase the density of milk. So to find out this officials do this test.

Apparatus & Equipment:

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

Procedure

- ✚ Firstly, 5ml resorcinol solution are taken into a test tube.
- ✚ Then add 1ml milk into the test tube.
- ✚ After added milk it become coagulate.
Then use holder to hold the test tube to put it into the Bunsen burners' flam.
- ✚ Keep it while waiting for boiling.
- ✚ Then take away from flame and gives time to cool the mixer.
- ✚ Then within few minutes if mixer turns brick red color which means sugar test positive.
- ✚ If mixer shows slightly red color then the sugar test is negative.
- ✚ Sugar test positive milk are not acceptable.

Chapter Six

Results & Discussion

6.1 Alcohol Test:

Alcohol Positive (+) = Coagulation of milk

Alcohol Negative (-) = No coagulation of milk

In milk-vita we mostly found alcohol negative. Alcohol Positive milk must be rejected for further process.

6.2 Fat Test:

From the butyric meter reading fat percentage was calculated as 3.4.

Normally 3.5 is expected as standard but 3.2 to 4.2 also found in some animal's milk. But less than 2 % fat containing milk must be rejected.

6.3 Salt Test:

Salt Positive (+) = Yellow color

Salt Negative (-) = Brown color

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

6.4 Sugar Test:

Sugar Positive (+) = Brick red color

Sugar Negative (-) = slightly red color

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

Chapter Seven

Conclusion

Conclusion

This internship program improved the information about dairy things. It has verified both assembling and quality control site. It was an extraordinary opportunity to think about milk-vita and its ordinary works. Further, the information about handling of some dairy some dairy things, for instance, sterilized milk, chocolate milk, solidified yogurt, Laban, yogurt, etc. It will be solid in future to lead contaminated trial of dairy things. Contaminated trial of milk, for instance, soda test, salt test, sugar test, etc have been acknowledged there. In a perfect world during this passage level position, the data collected about doing things amazingly the information about BSTI benchmarks of different doing things would be valuable in future life