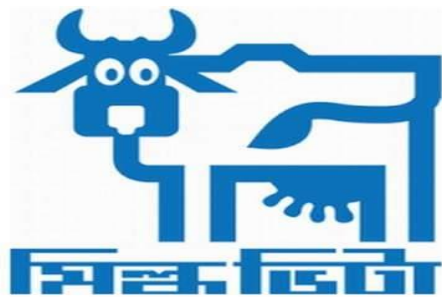


INTERNSHIP ON MILK VITA COMPANY LIMITED



Quality Control and Production Raw and Processed Milk Products

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Supervised By :

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Date :18-07-2021

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LETTER OF TRANSMITTAL

Date:18-07-2021

Dr. Sheikh Mahatabuddin

Associate Professor and Head

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Subject: Submission of internship report on Quality control & Production of raw & Processed Milk Products .

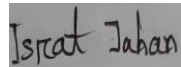
Dear Sir,

With due respect , I am glad to express that I am submitting my internship report which is a part of Nutrition & Food Engineering program . I am very thankful to Daffodil International University & my teachers & others respective person who support & help me during my internship work . Without their support it is not possible for me to prepare my report properly . I prepared the report from my practical knowledge & experiences which I gain during my internship work . I request you to forgive my mistake in this report .

I therefore ,request you if you kind enough to receive my report and provide me your valuable advice that will encourage me for better performance.

Thank you for your kind support and co-operation for me.

Sincerely Yours



Israt jahan Bristy

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APPROVAL OF CERTIFICATE

I am very glad to certify that the internship report on Quality Control and Production of Raw and Processed milk products done by Israt jahan Bristy , bearing respectively ID No:171-34-607 of the department of Nutrition and Food Engineering has been approved for presentation and defense under my supervision.

We certify that the data and information for internship report are very good and Authentic done by Israt Jahan Bristy . We highly recommended the report which is done by her academic recommendation and defense and viva –voice . She has good personality and well moral character .It has a great pleasure to working with her . We wish her a very good luck for her future life and success .



18/07/2021

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I would like to acknowledge and thankful for the encourage and take support by a number of people which I prepare in this report .

At first , I would like to thankful my creator Almighty Allah for given me the strength and opportunity to complete the report properly and proper time successfully. I would thankful I to each and every people and all of my teachers who are support me and trust me and help me each and every time of my life. I am specially grateful to my parents without them I cannot be here and I am nothing without them . I never be able to achieve my goals without them. My deep grateful and thanks to my supervisor Prof. Dr. Md Bellal Hossain, Associate dean of Department of Nutrition & Food Engineering, Daffodil International University for his great supervision during my final attachment period. I also thankful to all other NFE faculty member for their great help during my university life. I am also very thankful to my Advisor Ms. Fouzia Akter for support me and advice me to took my decision every time . I am thankful to my seniors, juniors and my classmates and Dhaka dairy plant for their help, advice, and suggest, inspire and support. I also thankful to Dr. Khondokar Aminul Islam, Additional General Manager of Dhaka Dairy Plant (Milk-Vita) for his permission to continue that internship in his sector.. Finally I express my gratitude & humble convey to Managing Director. It would be very difficult to prepare my report without their guideline and support .

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EXECUTIVE SUMMERY

Milk-vita Company Limited mainly focus on leading Government organization for milk and milk products transports in all over the Bangladesh. This report was prepared on my practical experience at milk vita Company , Dhaka Dairy plant . In my overall internship journey, I achieved a huge practical knowledge and experience about milk and milk products & also their company . This report mainly prepared on my observation and experience which I learnt during my field work from Milk Vita company . The organization of Milk Vita mainly separated by many sections. But, I got the opportunity to worked in their production and quality control section . The report I prepared mainly focus on both raw and processed milk and milk products qualities and processing knowledge. Both Bangladesh Government & Bangladesh Milk Producers Co-operative Union Limited works together for company's betterment .The Milk Vita company ensure that they supply best quality of milk and milk products for consumers in a fair price .They are fully committed to supply fresh, pure and quality full products to the consumers. The company provide facilities for internship opportunity for students, the Major part of this report is to identify the quality milk and milk products. They are very much concern about deliver their fresh products . The company's first priority is to fulfill customer's demand, expectation and choice . Mainly, I focused to made my report on their production and quality control sectors .

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CHAPTER 1

INTRODUCTION

INTRODUCTION :

The company of milk vita was established as a cooperative that would collect milk from village farmers and sell them in urban areas of Bangladesh. Milk is the basic needs for all the group of age people . Products manufactured by the company include liquid milk, yogurt, cream, ice- cream, rashmalai , skim milk, powder milk, butter and ghee. The company of Milk Vita was founded in 1974. Milk Vita company is a milk production company that collected and produces milk under its own name. Milk Vita always supply the fresh and pure milk and milk products with out using any preservatives or harmful chemical . Milk vita supply fresh milk and their all products all over the Bangladesh . And also milk vita company never use any harmful preservatives to increase the shelf-life of the products and for storage for a long time . The company collected the milk of their own transport . It is owned by Bangladesh Milk Producers Co-operative Union Limited, a cooperative managed by the government of Bangladesh . In Bangladesh , Milk Vita has 70 percent market share of liquid milk . Their main target is to provide good quality products of milk to the customer . This company mainly focus on the customers satisfaction . [5]

HISTORY OF MILK VITA

Late M. Mukhlesur Rahman pioneer of the dairying plant with a 2000 liters of capacity par day , which was established In 1946 at pabna , Lahirimohapur . Now which is present in Sirajgong . Then their main target was to transfer milk and milk products to India . In 1952 After partition a privet company purchased the dairy from the original owner .The first milk producers co-operative was formed under the name Eastern Milk producers union limited through , in 1965 . [2]

This dairy plants were owned and operated by the Eastern Milk Producers' Co-operative Union limited among with the other two dairies. The nomenclature of the organization was changed to Bangladesh Milk Producers' Co-operative Union limited keeping it's Brands name is " MILK-VITA" in 1977 .

In 1973, Bangladesh milk producers Co-operative union limited properly known by " MILK VITA" and it was established by the Bangladesh Government in this year .Then they immediately after the liberation war, based upon the recommendation by UNDP/FAO and DANIDA in the pattern of AMUL, India in 1973 It was introduced as a development project for the Government and the titled was "Co-operative Dairy Complex" and their main purpose was fair price for the poor, helpless and landless people

regular milk producing from farmers of the rural area of Bangladesh . also supply to the city dealers fresh and hygienic milk and milk products at a reasonable price. They supply their milk and milk products different areas of Bangladesh . Their supply areas are mainly : Pabna, Tangail, Manikganj and Faridpur. Then the Government started implementation with the programs for five years Plan in (1973-78). The plants were to operate through collection of milk by a network of milk producers' co-operative societies in milk-shed areas. Always Milk is collected from the Baghabarighat Plant in its surrounding societies. Ans it is converted into Butter, Milk Powder and Ghee and many other items . All of the products are always marketed from Dhaka Marketing Unit The transport of this milk are rural dairy plants of Tangail, Manikganj and Faridpur of their various methods of transportation. After preliminary processing at the rural plants, milk is to be transported to Dhaka in insulated road milk tankers for processing, packing and marketing of pasteurized Liquid Milk and Milk Products. The Head Office named of milk vita is "Dugdha Bhaban" organization. The service of milk vita is oriented as well as a commercial organization . In Bangladesh , Milk vita is a biggest and only one co-operative based milk industry. It's a profitable organization and its lead by itself by following the Co-operatives acts and rules . [6]

CHAPTER 2

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2.1 Definition of Milk

Milk is an ideal food . Every group of age people like to drink milk . Milk also contains various kind of nutrients like protein, vitamin, fat , Calcium, minerals etc . Milk is the translucent white liquid substance which are produced by mamma y glands of mammals . Milk is also definite as a lacteal secretion free from colostrums . [1]

2.2 Origin

Every year the Department of NFE provide the opportunity for the students to work in the Milk vita's different sector . This opportunity for us very helpful to learn many things and gain knowledge on their fields . The main target of this internship is to deliver knowledge about practical experience which helps us in the job sectors for future . It's a golden opportunity for the students to get the practical experiences about job .

2.3 Objective of the study

General Objective

- ✓ The main objectives of this study is to learn about the production and quality control of milk and other milk products .
- ✓ To completed my graduation and achieve the degree of Bachelor programs of Nutrition & Food Engineering .

Specific Objectives

- ✓ To learnt about the working side and take idea about the job sectors of this company .
- ✓ To checked their production area, products quality and hygienic .
- ✓ To learnt about this organization's activity .
- ✓ To knew how they maintain the full organization from lower level to upper levels .
- ✓ To knew about their packaging quality and storage area .

CHAPTER 3
DESIGN OF THE STUDY

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3.1 Study of Areas

1. Production
2. Laboratory
3. Management

3.2 Production Area

Production area where produces all the milk products and process the raw ingredients in this area .
Productions areas are

- Processing Area
- Mixing Area
- Freezing Area
- Packaging Area
- Storage Area
- Cooling Area

3.3 Laboratory

- CLR Test
- Clot-On-Boiling Test
- Alcohol Test
- Fat Test
- Salt Test

CHAPTER 4
PRODUCTS AND SERVICES

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4.1 Types of Products:



- Pasteurized Liquid Milk
- Flavored Milk (Chocolate, Mango)
- Ghee
- Butter
- Full Cream Powder
- Skimmed Milk Powder
- Rash-Golla (Sweetmisty)
- Ice Cream
- LABAN
- MATHA
- Sweet
- LOLLIES

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4.2 Milk Products Constituents :

Milk is a natural food product all over the world . Milk is known as an ideal food for all age of people because almost all of the nutrients like minerals vitamins and calcium we can found in milk properly . Milk also make our body and brain sharp. Milk also has important nutrients like calcium, phosphorus, Minerals, vitamin B, potassium and vitamin D. Milk is an excellent source of protein. Everyday drinking milk and dairy products its may be prevent various kind of diseases like osteoporosis and bone fractures and milk also helps us to maintain a healthy body weigh .

4.3 Milk Vita's Products Value

Milk Vita Company 's authority are strictly maintains their overall products quality, quantity and hygienic conditions. Milk Vita's most of the products are certified by the BSTI. So we can easily perches this dairy products without any hesitation . The Authority of The Government maintain the Standards and Quality of Products in Bangladesh. The main aim of Milk Vita company is to increases the subsidiary income of the poor people and get the proper value and they can recognize them as a guaranteed market all the year-round. Skilled manpower r is and appointed in production of any products and they are giving their hundred percent to manufacture a good qualityfull product. Why we drink Milk Vita dairy products without any hesitation because,

They take Proper care and treatment of the cows

- They never collected milk if any cows were sick
- They are giving regular vaccination to the cows for common epidemic diseases.
- They collected milk in properly clean and hygiene way.
- They regularly clean the milk tanker properly before and after the milk collection .

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- They also clean up properly the pipe and vat where the milk is stored and process .
- They trained up to the farmers for better animal husbandry practices .

4.4 Price list



Bangladesh Milk Producers' Co-operative Union Limited.
Head Office, 139-140, Tejgaon Industrial Area, Dhaka-1208.
Price List

Authentic Milk Guarantee

	Name of the Products	Distributor Price	Retailer Price	Consumer Price	
LIQUID MILK		1 ltr. pkt.	58.00	61.00	65.00
		½ ltr. pkt.	31.30	32.60	35.00
		¼ ltr. pkt.	17.20	18.00	20.00
		200 ml pkt.	14.85	15.50	18.00
		Bulk 1tr.	58.00	----	----
FLAVORED Milk		200 ml pkt.	15.70	16.50	20.00
L.F.C.M.P		1 kg Pouch pkt.	495.00	510.00	550.00
		500gm Pouch pkt.	250.00	258.00	280.00
		400gm Paper box	223.00	229.00	247.00
		Bulk (Per kg) 25 kg paper bag	490.00	-----	-----
L.S.M.P		1 kg Pouch pkt.	477.00	492.00	532.00
		500gm Pouch pkt.	244.00	252.00	274.00
		Bulk (Per kg) 25 kg paper bag	425.00	----	---
GHEE		900 gm tin	890.00	915.00	960.00
		400 gm tin	400.00	420.00	450.00
		200 gm tin	210.00	220.00	240.00
		Bulk(per kg)	980.00	-	-
BUTTER		400 gm tin	340.00	350.00	365.00
		200 gm pkt	154.00	160.00	172.00
		200 gm pkt(p.c)	190.00	196.00	210.00
		100 gm pkt.	81.00	85.00	92.00
		Bulk (per kg)	745.00	775.00	-----
ICE-CREAM		2 ltr. box	238.00	260.00	300.00
		1 ltr. box	160.00	174.00	200.00
		½ ltr. box	85.00	93.00	105.00
		Cup(100 ml)	15.50	17.00	20.00
		Chocobar (48ml)	17.50	19.00	22.00
		Lollies (48ml)	8.00	9.00	12.00
SWEET CURD		1 ltr. box	155.00	170.00	190.00
		½ ltr. box	80.00	87.00	100.00
		Cup(100 ml)	20.00	21.50	25.00
SWEET LESS CURD		1 ltr. box	128.00	136.00	150.00
		½ ltr. Box	64.00	70.00	80.00
		Cup (100 ml)	18.00	20.00	22.00
RASMALAI		1 ltr. box	250.00	270.00	300.00
		½ ltr. Box	125.00	135.00	150.00
CREAM		Per Kg (Bulk)	450.00	----	----
CHOCOLATE		Per pkt (14 gm)	6.00	6.50	10.00
		Per pkt (08 gm)	3.70	4.00	5.00
LABANG		500 ml (bottle)	44.00	48.00	55.00
		250 ml (bottle)	24.00	26.00	30.00
MATHA		200 ml (bottle)	19.00	21.00	25.00

CHAPTER 5
PLANTS AND PROCESS

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PLANTS AND PROCESSES

We are the students of Nutrition and Food Engineering Department, were very interested to know the processes which involve mechanical systems and techniques to process milk . They told us everything and this are :

- ✚ Milk Collection & Transport.
- ✚ Liquid milk processing and packing.
- ✚ Ice –cream section.
- ✚ Refrigeration System
- ✚ Utilities



We can see that all the plants are related to each other plants especially the refrigeration and heating system .We can also talk about the Milk collection and transportation system. At First the milk is collected from the farmers of the village and then stored all the milk to a chilled the temperature for few times and then it is going to the processing plant. The transportation system is used in this some equipments and instruments for cooling system or refrigeration system . This system must be running for required temperature for required time Which is very much important process . Otherwise all the collected milk can be wasted or sour. This process have continue for few hours of traveling from the collection place to the processing plant of the industry . After reaching the plant, the raw milk is than chilled for few times for proper temperature and treatment , its must observed that where the milk is stored for the other processing. Always have to keep the milk in a control temperature . The temperature on these vat's should be in a control temperature so that the milk should survive for a long time until the processing started . And another storage process is there is another usage of refrigeration plant. Then the next stage, in two ways the milk is processed . One is Pasteurization and another is (UHT) or Ultra Heat Treatment process. Both are nothing but the heat exchanger where heat is exchanged in a

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heat exchanger to increase the temperature to the desired level to over these processes. After finishing these all process the milk is going to another VAT to store. From this VAT milk is passed through the packing machine. The packing machine takes certain amount of milk and then it is ready to drink and sales in the market.



5.1 Milk Collection & Transport

Raw milk is collected in milk carrying vehicles from the regional plants. Usually, these vehicles are known as “Milk Tankers”. This Milk Tanker is used to carry raw milk. Two different tankers used of up to 5,000 and 10,000 liters Milk carry. This milk tanker have to set the cooling system to store the milk below 4 degree Celsius temperature for more than 24 hours of disinfection period. So that they can collected milk far from the village area, because they have no risk to sour their milk for heat or long time. Milk is collected from the farmer after cooling in the chillers of local plants. The milk tankers collected milk from the village and bring to the main pasteurizing plant of Mirpur. Then they started processing the milk to a VAT the raw milks are stored. Milk is processed some several steps and the processed milk From this VAT to transfer in a storing VAT for store. From there storing VAT milk is transfer to the packing machine. After packaging the packets are distributed for selling zones in the markets by light vehicles. So the “Milk Tanker” plays an important role on the processing of milk and keep the milk fresh and healthy. [5]

5.2 MILK TANKER

Various types of tanker are used in the “Milk Vita” to transport milk from the different area. This tankers are :

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Vehicle Name (Manufacturer)	Capacity(Liters)
• ASHOKLEYLAND	10,000
• TATA DS-356	10,000
• TOYOTA	2,000
• TATA DS-175	5,000
• SUZUKI MARUTI T-45	500
• TOYOTA	250[5]

5.3 Refrigeration System

Refrigeration system is must and very important for every food industry .Especially in the dairy industries refrigeration is must to keep their products good for a long time . And they have no option without refrigeration . So there is no different in the MILK VITA industry. The refrigeration system which used in the Milk vita industry is a vapor compression refrigeration cycle. They used their own section of the vapor compression refrigeration system which I explain bellow . Vapor Compression Refrigeration Cycle Mechanical refrigerators working on vapor compression refrigeration cycle .

This are :

- An evaporator
- A compressor,
- A condenser, and
- A refrigerant flow control (expansion valve).

This four elements are shifting from liquid to gas and gas to liquid a refrigerator circulated . The liquid refrigerant evaporates (boils) under the reduce pressure and supply latent heat of cooling and exhalation the adjoining in the evaporator . In every system the evaporator is always used the temperature and heat streams on it . [4]

CHAPTER 6

PROCESSING SECTION

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6.1 LIQUID MILK PROCESSING AND PACKING



For milk the BSTI approved some amount of milk content , and this ingredients or materials should be maintained

Milk usually contains :

87 % of Water

3.25 ~ 3.5% of Fat

8 ~ 9% of SNF (Solid non Fat)

Usually, milk is contents 4~5 % fat . excess fat is not good for our human body . So the excess fat removed from the milk and used for making other useful products such as butter , cheese ghee etc .

6.2 CENTRIFUGATION

Centrifugation is a process that is involved the used of centripetal force to separation of some elements from the mixture of the milk . Usually in the dairy industry used this centrifugal separation .

- ✓ Clarification (removal of solid impurities from milk)
- ✓ Skimming (cream separated from skin milk)
- ✓ Standardizing
- ✓ Whey separation (whey cream separated from whey)
- ✓ Bactofuge treatment (bacteria separation from milk)

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6.3 STANDARDIZATION

To maintain the standard ratio of skim and cream of milk is used standardization . With direct standardization the cream and skim of milk are automatically separated to provide the desired fat content .

Steps of Standardization :

- Milk is pumped out from the tank and applied filtration .
- To cool it down chilled water is passed through to help the heat exchanging device .
- In the storage tank chilled milk is stored .
- Milk sample is taken to the laboratory for biochemical testing of quality control division and to measure the amount of nutrients are present .
- If the test measurement assure the all the nutrients are present in BSTI standard it is sent to pasteurization units .

6.4 MILK PASTEURIZATION

Pasteurization is used to kill all the harmful bacteria and microorganisms by heating in a short time . Pasteurization process is the most important process of milk processing . Pasteurized milk can survive up to 48 hours . To process the milk ultra heat treatment is used for the milk

processing . To process the chocolate milk this process is used . Because the chocolate milk is process extent UHT more than other , so chocolate milk can be storing more time than other milk .



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Processing:

- At first they collected milk sample and test it
- After that they transfer the milk in a chilled vat storage at 4 0c .
- Then they heat the milk at 80 to 85 0c for 15 seconds .
- According to BSTI milk is recommended to maintain the fat 3.5 to 4% .
- If the fat percentages is higher then they added skim milk for balance the fat
- If it is lower then they added some full cream milk .

6.5 Purpose of Pasteurization

- ✓ Public Health Aspect : to make the milk and milk products safe for human consumption by destroying harmful bacteria .
- ✓ Keeping Quality Aspect : to improve the keeping quality of milk and milk products and also ensure the destruction of all pathogenic microorganisms which are harmful for our health .

6.6 Milk Homogenizer

- By milk homogenizer pasteurized milk is homogenized .
- Then the homogenized milk is cooling at 4 0c temperature .
- After cooling the milk is transfer for packaging .

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6.7 MILK PACKAGING

Packaging is the other important thing in the milk industry . If all the process done properly but packaging is not done properly the milk is to be store for a long time, because the bacteria can easily attack and it will be sour . The products will not survive for a long time . That's why packaging is the most important for all the industries like Milk vita . So they follow some standard to pack their products . they used those packet for their products it can be extend 48 hours at 4 degree centigrade .

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CHAPTER 7

PROCESSING SECTION

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7.1 CHOCOLATE MILK :

Chocolate milk is one of the most famous and favourite milk for the children and also all the age of people in Milk vita .

Ingredients

- Milk
- Water
- Sugar
- Cocoa Powder
- Chocolate flavor
- FCMP
- SMP
- Stabilizer

Processing

- At first added 60 0c hot water in the blending vat .
- Then added sugar, FCMP , SMP, Stabilizer, chocolate flavor and cocoa powder . Then 80 0c temperature the mixing operation was started . The mixture is continuously heated for few time .
- After that the mixture is pasteurized at 81 0c for 15 seconds which helped to destroy the pathogenic bacteria and other harmful bacteria which are present in the mixture . And its increases the shell life of the mixture .

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- Then homogenized the mixture , and transfer the mixture in the storage Vat , where the chocolate milk is packaged .
- After packaging the milk is stored at 4 0c temperature

7.2 LABAN

LABAN is also the very popular and famous drinks in the milk vita . Here they used 80% yoghurt .

Ingredients

- Yoghurt
- Stabilizer
- Sugar
- Salt
- Gent hen gum

Processing

- Firstly they took yoghurt in the mixture machine and added sugar ,salt, Gent hen gum into it . And mixed it properly .
- Then added stabilizer in the mixture , and mixed it for an hour .
- After that it ready to drink .
- Stored it in a cool temperature .

7.3 MATHA

MATHA is almost similar of LABAN . It's a combination of sweet and sour taste of drinks .



Ingredients

- Yoghurt
- Stabilizer
- Sugar
- Salt
- Black salt
- Genthen gum

Processing

- Firstly they took yoghurt in the mixture machine and added sugar ,salt, Genthen gum into it . And mixed it properly .
- Then added stabilizer in the mixture , and mixed it for an hour .
- After that it ready to drink .
- Stored it in a cool temperature .

CHAPTER 8

**PHYSICAL & BIOCHEMICAL TEST OF RAW &
PASTEURIZED MILK**

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8.1 DENSITY MEASUREMENT (CLR)

CLR or Correct lactometer reading is also known as density test or specific gravity . This test is mainly used for know the milk density .

Apparatus

- Lactometer
- Lactometer jar

Procedure

- At first took a clean lactometer jar .
- Then put the lactometer into the jar .
- After that , slowly slowly poured some specific amount of raw milk into the jar .
- After some time observed the temperature and lactometer reading and then calculate the CLR .

Calculation :

CLR = LR (+,_) per 0c

=

Specific gravity = $1 + \frac{\text{CLR}}{1000}$

=

8.2 CLOT-ON-BOILING TEST

Determination the acidity of the milk .

Apparatus

- Test tube
- Bunsen burner or water bath

Procedure

- At first took 2 ml of milk in the test tube .
- Then put the test tube into the Bunsen burner or water bath . And kept it for 4 minutes .
- After that , test tube rotate to look up for the precipitation .

8.3 ALCOHOL TEST

In Alcohol test 68% ethanol is used to determined the acidity of milk . Its also a platform test .

Apparatus

- Test tube
- Ethanol
- Pipette Reagents

Procedure

- Firstly took 2ml of 68% ethanol into the test tube and using a 5ml pipette .
- Then added 1ml into the test tube and shake it carefully for few time .
- After shaking there was no coagulation in the test tube . that means the alcohol test is negative .
- If there was found any coagulation the alcohol test was positive

8.4 FAT TEST

Apparatus

- Centrifuge Machine
- Pipette
- Butyrometer

Reagents

- Sulfuric Acid
- Amyl Alcohol

Procedure

- First took 10 ml of sulfuric acid into the butyrometer and added 10 ml of milk sample and also added amyl alcohol and mixed it properly
- Then added some water and locked the butyrometer and shake it .
- After shaking put it there for 5 minutes at 60 0c with 1200RPM .
- 5 minutes letter we can see the fat percentage by measure scale reading of butyro-meter .

8.5 SALT TEST

Apparatus

- Test tube
- Pipette
- Dropper

Reagents

- Silver Nitrate (AgNO_3)
- Potassium dichromate (K_2CrO_4)

Procedure

- At first took 2ml of silver nitrate in a test tube and added there 2 ml of milk sample and K_2CrO_4 .
- Then look at the test tube, if the sample color become yellow that means its salt positive.
- If the sample become brown color that means its salt negative.

CHAPTER 9

RESULTS AND DISCUSSION

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9.1 CLR Test or Density Measurement

The CLR test gravity was 1.0286 that means there was no extra water is added . This Density or specific gravity of milk was vary from animal to animal .The company never accept the CLR positive milk .

9.2 Clot-on- Boiling Test

Above 0.22% of lactic acid normally in milk gives positive test .

If there shows any precipitated on the tube they never accept it .

9.3 Alcohol Test

Coagulation of milk =Alcohol Positive(+)

No coagulation of milk = Alcohol Negative(-)

Usually the result in milk vita's milk is alcohol negative . They never accept alcohol positive milk for their any milk processing .

9.4 Fat Test

The company of milk vita , they usually accept 3.4 to 4.2 percentage fat in their milk. They must rejected milk less than 2% fat in their milk.

9.5 Salt Test

Yellow color= Salt Positive(+)

Brown color= Salt Negative(-)

This milk vita company always collected and used to prepare any products salt negative milk .If Salt test become positive milk is known as adulterated milk . And they never accepted the milk .

CHAPTER 10

RECOMMENDATION , CONCLUSION AND REFERENCE

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10.1 RECOMMENDATION

- ✓ The company of milk vita they can not supply their milk and milk products all over Bangladesh . So they have to increases and develop their collection and distribution system for more production to supply their products all over the Bangladesh .
- ✓ The industry needs to create their own milk cultivation .
- ✓ The company of milk vita have to more careful about hygiene and cleaning .

10.2 Conclusion :

My internship program was finished with both quality control and production area of the Industry of milk vita . In this internship program I learn a lot of things and gained huge knowledge and practical experience . Production milk and collection , how to store milk, preservation, pasteurization, sterilization, packaging etc and also the production and processing methods of dairy products I able to learn from my internship . This internship give me the opportunity to know how they produce milk and milk products like pasteurized milk, flavor milk, chocolate milk , butter, ice-cream, LABAN , MATHA , ghee and other items . from this internship I also get the opportunity to learn about raw milk quality and its types of physical, chemical and biochemical tests in the quality control laboratory . I learn there Alcohol test , Fat test, CLR TEST ,Clot-On-boiling test and salt test . To learn about this test I can easily verified the milk quality . It was a great journey to know about the Industry of milk vita and its regular work and activity . I had gain a lot of experience from this internship program which will be very helpful for my future and also in my job sectors . From this program I experience the practical work of the industry of dairy plant . Finally, I would like to thanks to my supervisor Dr. Bellal Hossain to give me the opportunity to gain the new and valuable experience from this internship program .

10.3 REFERENCE

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