Milk is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing. A milk product is a product obtained by any processing of milk, which may contain food additives and other ingredients functionally necessary for that processing. Milk is a perishable commodity and spoils easily at ambient temperatures. Milk processing can help to deal with seasonal fluctuations in milk supply and add value to milk. Transformation of milk to milk products can benefit entire communities with nutritious Liquid Milk and dairy products.
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Cheddar is a ripened hard cheese in conformity with the General Standard of Cheese (Codex Stan 283-1978). The body has a near white or ivory through to light yellow or orange colour and a firm-textured (when pressed by thumb) smooth and waxy texture. Gas holes are absent but a few openings and splits are acceptable. The cheese is manufactured with or without rind which may be coated. The cheddar ripening process depends upon the extent of maturity required. Alternative ripening conditions with enzymes may also be used.

Cheddar intended for further processing need not exhibit the same extent of ripening when justified through technical or trade needs.
Cream is the fluid milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk. Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil. Ghee is a product exclusively obtained from milk, cream or butter, by means of processes which results in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

Butter
- Salted butter
  - Storage: Less than 5°C
  - Fat: More than 95%
- Salting
  - Storage: -18°C
  - Time: 15-60 minutes

Ghee
- Fat: More than 99.6%
- Storage: Room temperature

Ghee becomes Butter
- Heating
  - Temperature: 110-120°C
  - Time: 10-15 minutes

Butter Milk
- Fat: Less than 1.4%

Cream
- The cream is mixed with other batch of cream for churning
- Fat: More than 10%

Skim milk
- Fat: Less than 1.5%

Raw milk
- Heat Treatment
  - Temperature: -72°C
  - Time: 15 seconds

Filtration

Separation
- Temperature: 60°C

The milk should be Fresh and Clean and should be free from:
- Rancidity
- Sediments
Fermented milks are milk products obtained by fermentation of milk, which milk may have been manufactured from milk obtained from milk with or without compositional modification as limited by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation. These starters shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat treated after fermentation the requirement for viable microorganisms does not apply. Fermented milk products are the most popular dairy products consumed around the world. The unique therapeutic value and benefits make this dairy product suitable for all age groups. Among fermented dairy products, the most popular ones are yogurt and curd.

**Curd Starter Culture**
Streptococcus thermophilus & any Lactobacillus species.

**Heat Treatment**
Heating of milk to 72°C for 15 seconds

Benefits:
- Kills Pathogenic Organisms
- Reduces whey separation

**Pasteurisation**

**Raw Milk**
The milk suitable for yogurt production should be safe from
- Microbes, Sediments & Adulteration
- Fresh & Clean

**Inoculation**
Add 2-3% of culture to milk with slow stirring.

**Room Temperature**

**Yogurt Starter Culture**
Symbiotic cultures of
Lactobacillus delbrueckii subsp. bulgaricus &
Streptococcus thermophilus

**Cooling**
Product is cooled and stored at 4°C

**Room Temperature**

**Incubation**
Hold inoculation milk for 3-5 hours at temperature 38-45°C

**Rapidly cooled**

**Room temperature**