

Reading Assignment on the Technology of Dairy Products

Dear all Msc candidates who are register for this course please prepare notes either in hard or soft copy for the focal points raised below:

Part A:

- ✓ Exotic and ingenious dairy cattle breeds
- ✓ Secretion of milk
- ✓ Dairy farm management: key points
- ✓ Milk hygienic practices from farm to dairy industry
- ✓ Dairy production and dairy processing industry: the Ethiopian and World dairy scenario.
- ✓ Strategic and framework for development of sustainable milk production and dairy processing
- ✓ Dairy plant layout and management
- ✓ Milk chemistry and nutritional value of milk
 - Milk components
 - Physical and Chemical Properties of milk
- ✓ Microbiological deterioration of milk and milk products
 - Undesirable microorganisms
 - Source of contamination
 - Hygiene measures
- ✓ General aspects of processing
- ✓ Milk reception: Procedure for reception and returns
- ✓ Milk and milk products standard: Grades and classes of milk and dairy products
- ✓ Laboratory control in milk product manufacture
- ✓ Collection, chilling and standardization of milk
- ✓ Bactofugation, homogenization and pasteurization of milk
- ✓ Processing of Market milk, special milks, Cream and Butter
- ✓ Flowsheet of basic processes in dairy technology

Part B:

- ✓ Fermented milks
- ✓ Cheese manufacture
- ✓ Ice-cream and related products
- ✓ Long-life milk products
- ✓ Imitation milk products
- ✓ Whey and whey utilization

Part C:

- ✓ Cleaning and disinfection in a dairy plant
- ✓ Energy and water supply in a dairy plant
- ✓ Refrigeration in the dairy plant