

Dairy Technology

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EDITORIAL

Dairy products are a permanent part of our everyday life. But only manufacturers know how much the production and processing of food depends on processes that run reliably and measurement technology that works accurately. With time there has been a great boost in the advancements of dairy research and technology. Several methods are endorsed and pursued with regards to Dairy Farming techniques. Here is a brief Introduction of the Dairy technology and science behind it. To stay more updated with the same content kindly visit the Journal.

Dairy Technology is a science and engineering field that deals with the study of milk processing and its products. It is a part of food technology and processing industry that involves processing, packaging, distribution and transportation of various dairy products such as milk and ice-cream by using the science of biochemistry, bacteriology, and nutrition. The field of dairy technology basically uses "technology" to make dairy products hi-tech as well as useful.

Milk processing: Milk processing involves the basic processes of storage, separation, homogenization and pasteurization. These processes also play a major role in yogurt, butter and cheese making. Precedence is therefore given to them on the following pages as the standard processes of dairy technology. The process of yogurt production is described as typical for the preparation of fermented

products. The use of different bacterial cultures, for example, or changing the sequence of the sub-processes produces semi-solid yogurt or drinking yogurt. Cheese products are also presented typically for all common varieties of cheese. Not every process is used for every product. Quark and cream cheese require pasteurization, for example, but these types do not undergo ripening. Again, for other sorts of cheese, such as pasta filata varieties, the cheese curd is subjected to a cooking and stretching process to obtain an elastic-textured cheese.

Dairy farming technology includes:

1. Artificial insemination (dairy)
2. Automatic milking
3. Bovine somatotropin
4. Bulk tank
5. Lely Juno family
6. Bender Machine Works
7. Dispatch & Garlick
8. Milking pipeline
9. Grain crimping
10. Mixer-wagon

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