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In order to avoid any necessity to boil the milk, modern technique states that evaporated milk is concentrated under vacuum. [p] [p]For carrying on the evaporation, the milk is kept under vacuum of 28" of mercury at a temperature of 50-55oC and continued until the water content has been reduced to 74%.

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Milk is highly perishable because it is an excellent medium for the growth of microorganisms – particularly bacterial pathogens – that can cause spoilage and diseases in consumers. Milk processing allows the preservation of milk for days, weeks or months and helps to reduce food-borne illness. The usable life of milk can be extended for several days through techniques such as cooling (which is the factor most likely to influence the quality of raw milk) or fermentation.

Dairy production and products: Processing

Clarification is a step in milk processing that ensures the milk will be free of bacteria and debris. Milk is put into large vats that continually spin. The spinning causes the milk to separate from debris and floating bits of bacteria. After clarification is completed, the milk is spun once again to separate heavier and lighter milks.

What are the Steps in Milk Processing? (with pictures)

How new technology is transforming dairy farming. 8 Feb 2018. There's a time-honoured romance to the agricultural way of life. The simple act of milking a cow harks back to a bygone era at the dawn of the agricultural revolution. And yet modern dairy farming is constantly searching for new innovations - and the latest can boost milk yields, enhance milk quality and reduce the costs associated with producing the white stuff.

How new technology is transforming dairy farming

Many dairy farms are beginning to use robotic cow milking equipment. According to some of the dairy experts, robotic technology is perfect for dairy farms because the milking process is

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so repetitive and precise. Since it needs to be done the exact same way every time, technology works to ensure that standards are met.

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Milk arrives at the milk dairy processing plant over the weighbridge and the weight of milk is automatically recorded. At the same time, data from an on-board computer is downloaded wirelessly to a data capture system, which holds the records of the temperature and volumes of milk collected from each farm. The temperature should be at 4–6°C.

The Dairy Industry: Process, Monitoring, Standards, and ...

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