



Dairy Farming

VI Semester B.Sc. Zoology –
Elective Course XV

Dr. Swapana Johnny
Asst. Professor & Head
Dept. of Zoology



Amazing Wonderful
Strong-Bones Healthy
Great-tasting
Calcium
High-protein
Joy Natural Got-Milk
Nutritious Wholesome
Minerals Vitamins Love
Nutrient-dense
Vitamin-D
Milk



Dairy Products



Dairy Products

- Milk
- Yogurt
- Cheese
- Butter



Dairy Products

- Highly perishable
- Store at 41°F or lower
- Store separately from other food, especially those with strong odors.



Milk Products

■ FORMS

- Whole liquid
- Dry
- Evaporated
- Condensed



Dry Milk

- Powder made from dried milk solids
- Longer shelf life than liquid milk
- No refrigeration needed
- Used by bakers, inexpensive
- Reconstitute with water
- We use in some of our class recipes



Evaporated Milk

- Is fresh whole milk with about half the water taken out
- Vitamin D added
- Canned
- Last 1 year, unopened
- Once opened, refrigerate and use in a week
- Contains 11 or 12% naturally occurring sugar



Condensed Milk

- Whole milk reduced by evaporation, to a thick consistency, with sugar added
- 65% sugar
- Refrigerate after opening can
- Use within a week
- Used in dessert recipes



Milk, continued

- Pasteurized – heated to destroy harmful bacteria
- Homogenized – treated so that milkfat appears uniformly throughout the product



- Cream - the fatty component of milk that slowly rises to the top
- 2 types
 - Heavy or whipping cream (30-36% milkfat)
 - Light cream (18-30% milkfat)



Butter and Margarine

- Butter – made by mixing cream that contains between 30-45 % milk fat at a high speed.
- Lightly salted
- Unsalted is slightly sweeter.

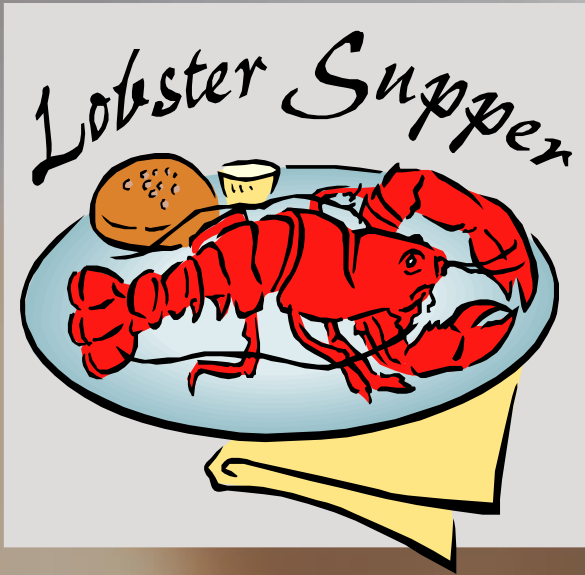




- Clarified butter - means it has been heated to remove milk solids and water.
- Better for cooking
 - because the milk solids in whole butter burn easily
 - Because the water in butter can thin a food's consistency



To clarify butter



- Melt butter in pan
- Remove from heat let stand a few minutes, allowing the milk solids to settle to the bottom.
- Skim the butter fat from the top and strain the clear yellow liquid into a container



Margarine

- Contains no milk products
 - Looks
 - Cooks
 - Tastes like butter

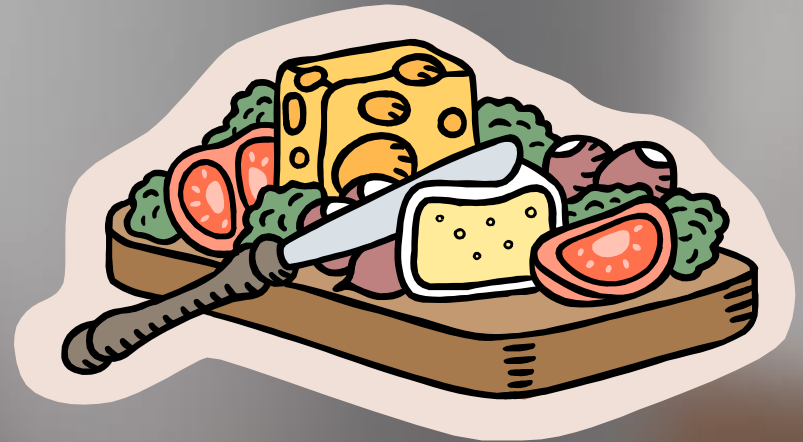
Made of various vegetable and animal fats and oils

NOT lower in fat than butter (80% of its calories come from fat)



Cheese

- Unripened (fresh cheese)
 - Cream cheese
 - Cottage cheese
 - Mozzarella





Cheese

- Ripened (by external molds)
 - Brie
 - Bleu (Roquefort)
 - Camembert
- (by internal bacteria)
 - Swiss
 - Havarti



Processed cheese

- Pasteurized to prevent it from aging
- Mild taste



VARIETY OF CHEESES



- Range from
 - Mild to sharp to pungent (very sharp)
- Type of milk used determines the cheese's flavor and texture



Milk Products





MILK PRODUCTS IN INDIA





Cream Cheese



Cottage Cheese





Mozarella Cheese



Brie





Bleu



Camembert





Paneer





Condensed Milk





Yogurt





Creams

Heavy Whipping Cream



Light Cream



THANK YOU

