

Dairy Milk Processing, Milk Production, Milk composition, Milk Treatment

Description:

Dairy Milk Processing, Milk Production, Milk composition, Milk Treatment, Fermentation, Chemistry of Milk

India is the world's largest producer of milk, and is the leading exporter of skimmed milk powder, yet it exports very few other milk products. It is the world's largest consumer of dairy products, consuming almost 100% of its own milk production. The ever increasing rise in domestic demand for dairy products and a large demand-supply gap could lead to India being a net importer of dairy products in the future. Milk has been an integral part of Indian food for centuries.

The largest structures in the fluid portion of the milk are "casein micelles": aggregates of several thousand protein molecules with superficial resemblance to a surfactant micelle, bonded with the help of nanometer-scale particles of calcium phosphate. Each casein micelle is roughly spherical and about a tenth of a micrometer across. There are four different types of casein proteins: α s1-, α s2-, β -, and κ -caseins. Collectively, they make up around 76–86% of the protein in milk, by weight. Most of the casein proteins are bound into the micelles.

Demand for milk and milk proteins in developing countries is growing with rising incomes, population growth, urbanization and changes in diets. The growing demand for milk and milk proteins offers a good opportunity for producers (and other actors in the dairy chain) in high-potential, peri-urban areas to enhance their livelihoods through increased production.

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Keywords: Dairy production and products: Milk processing, How milk is made, Dairy Processing, milk processing steps, processing of milk in dairy industry, milk processing pdf, milk processing procedure, Keeping quality of Pasteurized Milk, Milk Production in India, Increasing Milk Production, utilization of milk proteins, Functional Milk Proteins: Production and Utilization, Handbook on Milk and Milk Proteins, Milk Composition, what is the protein in milk, Milk Proteins book, How to Start Food Processing

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