

B.VOC FOOD PROCESSING AND ENGINEERING
SEMESTER IV
PAPER CODE: BVFP-403

Paper Title: Dairy Engineering PRACTICAL

Maximum Marks: 50

Practical: (45 hrs)

Treatment of raw milk- chilling, clarification and infiltration, cream separation and standardization of milk. Operation of LTLT, HTST pasteurizer and sterilizer & UHT plant. Evaluation of milk & dairy products. Visit to dairy units.
