Revolutionizing Dairy: Advanced Equipment Innovations

G.BHARATH,ASSISTANT PROFESSOR

FOOD TECHNOLOGY

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Revolutionizing Dairy: Advanced Equipment Innovations

Dairy processing has evolved from manual labor to advanced automation.

This presentation covers innovations improving efficiency, quality, and sustainability.

High-Efficiency Pasteurization Technologies

- **Pasteurization Methods**
  From traditional to HTST and UHT for safer dairy.
- **Plate Heat Exchangers**
  Recover 90-95% of heat, boosting energy efficiency.
- **Ohmic Heating**
  Uniform heat reduces fouling by 40%, saving maintenance.
- **Case Study: DairyCorp**
  Achieved 20% energy savings with advanced pasteurization.

Novel Membrane Filtration Systems

Types Explained

- Microfiltration
- Ultrafiltration
- Nanofiltration
- Reverse osmosis

Advanced Features

- Ceramic membranes: 50% longer lifespan
- Fouling reduction via backflushing & air scouring

Example: Whey protein concentration at 90% purity

Advanced Homogenization Techniques

Microchannel Homogenization

Delivers uniform droplet size, improving stability.

Energy Efficiency

Saves up to 30% energy compared to traditional methods.

Product Benefits

Enhances texture and extends shelf life.

Automated Cleaning-in-Place (CIP) Systems

Reduced Downtime

Up to 50% less production interruption.

Water Savings

Cut water usage by 30% with optimized cleaning.

Chemical Use

Lower chemical use by 40% through sensors and automation.

Smart Sensors and Process Monitoring

1

Real-time Data

Temperature, flow, and pressure monitored continuously.

2

Predictive Maintenance

Reduces downtime and extends equipment life.

3

Data Analytics

Drives quality control and process optimization.

4

Case Study: SensorTech

Cut operational costs by 15% with sensor integration.

Robotics and Automation in Packaging

Automated Filling

Precise, faster, and hygienic product handling.

Sealing and Palletizing

Robots increase throughput by up to 50%.

Labor and Safety

Reduce labor costs by 40% and improve hygiene.

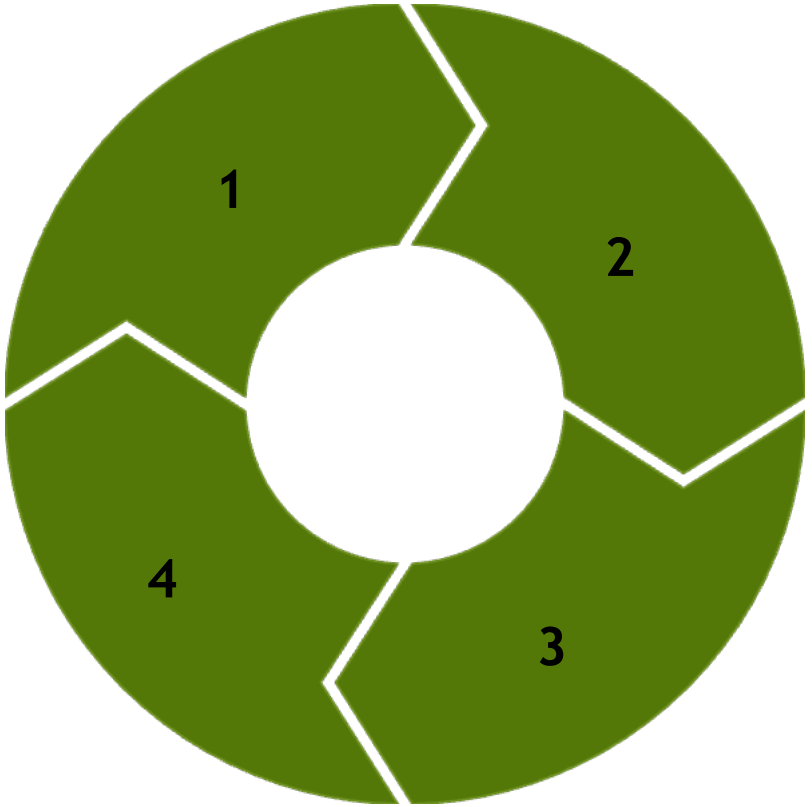
Sustainable Refrigeration Solutions

Traditional Challenges

High energy use and environmental impact.

Energy Savings

Up to 20% less energy compared to old systems.



Ammonia Systems

Lower global warming potential refrigerant.

CO2 Refrigeration

Highly efficient and environmentally friendly.

Case Studies: Success Stories

25%

Dairy Cooperative A

Boosted efficiency with integrated systems.

15%

Cheese Manufacturer B

Increased yield using membrane technology.

30%

Yogurt Producer C

Cut costs significantly through automation

The Future of Dairy Processing

- AI & machine learning optimize processes real-time.
- Nanotechnology improves product properties and packaging.
- Strong focus on reducing environmental footprint.
- Interactive Q&A session to follow.

The industry embraces smart, sustainable innovations driving growth.

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UNDERSTANDING CREAM SEPARATION

G.BHARATH,ASSISTANT PROFESSOR

FOOD TECHNOLOGY

K.S.RANGASAMY COLLEGE OF TECHNOLOGY

(Autonomous)

Understanding Cream Separation

Cream separation removes milkfat from raw milk, enhancing dairy products. Historically done by hand, modern methods improve speed and yield. The global dairy market is booming, projected to reach $827.4 billion by 2028.

Principles of Cream Separation: Density

Density Difference

Milkfat is lighter (0.93 g/cm^3) than skim milk (1.035 g/cm^3), enabling separation.

Viscosity and Stoke's Law

Viscosity affects fat globule rise rate, influencing separation efficiency.

Temperature Effect

Changes in temperature alter densities and viscosity, impacting separation.

Cream Separation by Gravity

Traditional Method

Cream naturally rises to the top, taking 12-24 hours.

Efficiency

Leaves 0.5-1% residual fat in skim milk, limiting yield.

Example Use

Common on small farms, historical to milk production practices.

CENTRIFUGAL SEPARATION TECHNOLOGY

High-Speed Bowl

Rotates up to 10,000 Gs to separate milkfat swiftly.

Rapid Processing

Separates milk in minutes, vastly faster than gravity methods.

Large Capacity

Examples like DeLaval handle up to 12,000 liters per hour.

Centrifugal Separator Components

Key Parts

- Milk inlet
- Separating discs
- Cream and skim milk outlets

Disc Stack

Increases surface area for efficient fat separation.

Clean-In-Place

Automated sanitation for hygiene and durability.

Materials

Stainless steel ensures sanitation and long service life.

Factors Affecting Separation Efficiency: Temperature

Optimal Range

90-100°F (32-38°C) ensures ideal viscosity and density.

Viscosity Benefit

Warmer milk improves fat globule mobility and separation speed.

Cold Milk Issues

Cooling solidifies fat globules, clogging the separator.

Impact Example

A 5°C drop reduces separation efficiency by 15-

Factors Affecting Separation Efficiency: Flow Rate

Controlled Flow
Prevents overloading, ensures consistent separation.

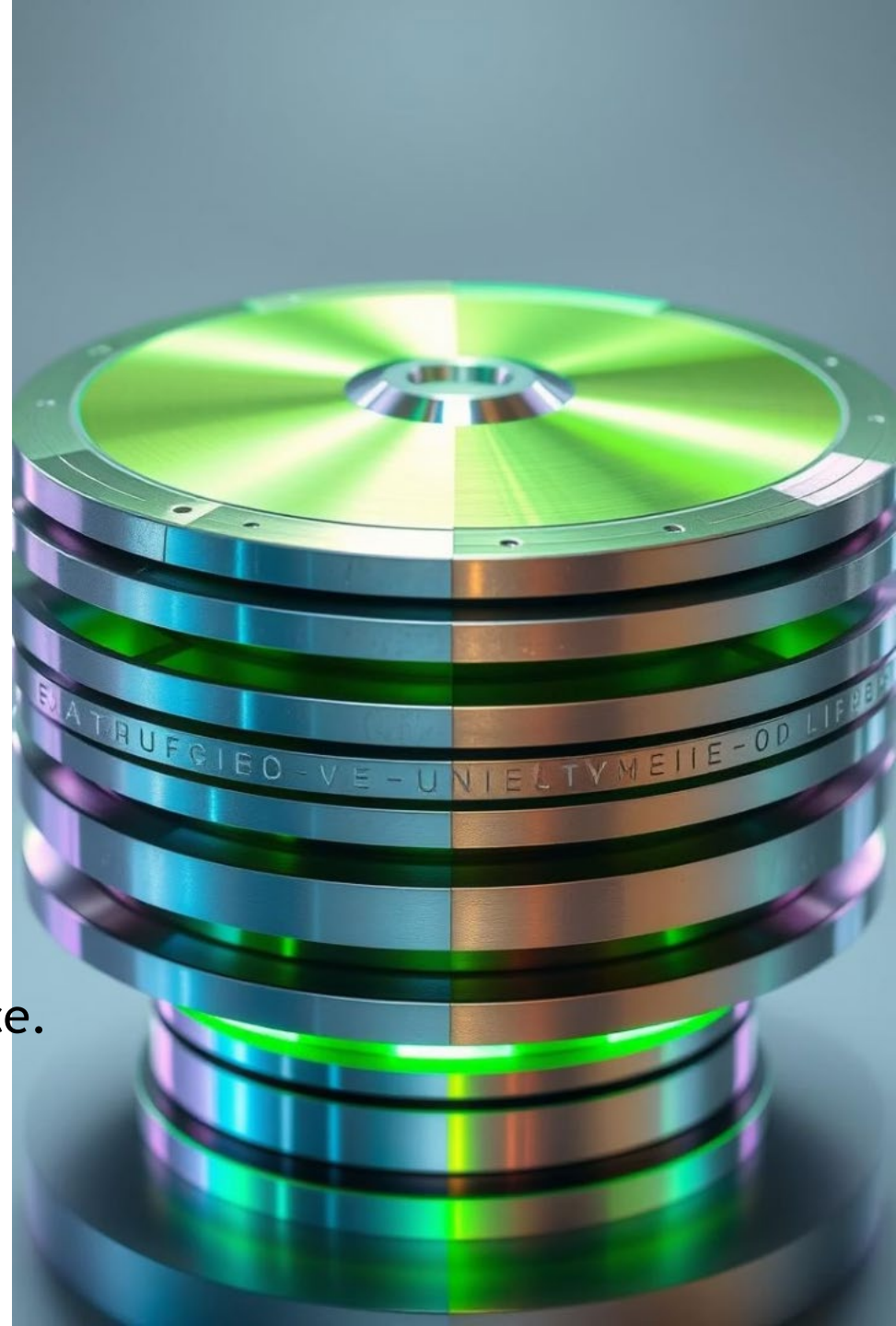
Excessive Flow
Leads to incomplete separation and fat loss.

Insufficient Flow
Limits throughput and reduces productivity.

Optimization
Flows must match model capacity for peak efficiency.

Factors Affecting Separation Efficiency: Disc Stack Condition

- **Cleanliness**
  Buildup reduces surface area, impairs separation.
- **Damage**
  Bent discs disrupt flow and lower efficiency.
- **Maintenance**
  Regular inspection and replacement vital for performance.
- **Impact Example**
  Dirty discs can reduce efficiency by up to 30%.



Measuring Separation Efficiency

Fat Content Analysis

Gerber and Babcock tests measure residual fat levels.

Targets

Less than 0.05% fat content in skim milk is ideal.

Monitoring

Regular testing ensures process consistency and quality.

Data Use

Tracking identifies efficiency improvements and issues.

Applications and Benefits

Dairy Production

Cream, skim milk, and butter manufacturing rely on separation.

Quality Control

Consistent fat content improves product quality and appeal.

Shelf Life

Removing fat reduces spoilage and extends freshness.

Waste Reduction

Efficient separation minimizes fat loss and maximizes yield.

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RAW MILK INSPECTION: ENSURING SAFETY AND QUALITY

G.BHARATH,ASSISTANT PROFESSOR

FOOD TECHNOLOGY

K.S.RANGASAMY COLLEGE OF TECHNOLOGY

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Raw Milk Inspection: Ensuring Safety and Quality

This presentation covers raw milk definition, regulations, and inspection importance.

Learn how inspections protect public health and ensure milk quality.

What is Raw Milk?

Definition

Unpasteurized milk from cows, goats, or other farm animals.

Nutrients

Contains natural bacteria, enzymes, vitamins, and minerals.

Legal Status

Regulations vary by state and country, with differing sales laws.

Potential Hazards in Raw Milk

Pathogens

E. coli, Salmonella, Listeria, and Campylobacter pose health risks.

Contamination Sources

Animal feces and farm environment are common contamination points.

Vulnerable Groups

Children, elderly, and immunocompromised face higher infection risk.

Regulatory Framework for Raw Milk

State Regulations

Vary widely in production, sale, and distribution permissions.

Federal Guidelines

FDA recommends strict safety standards and inspection protocols.

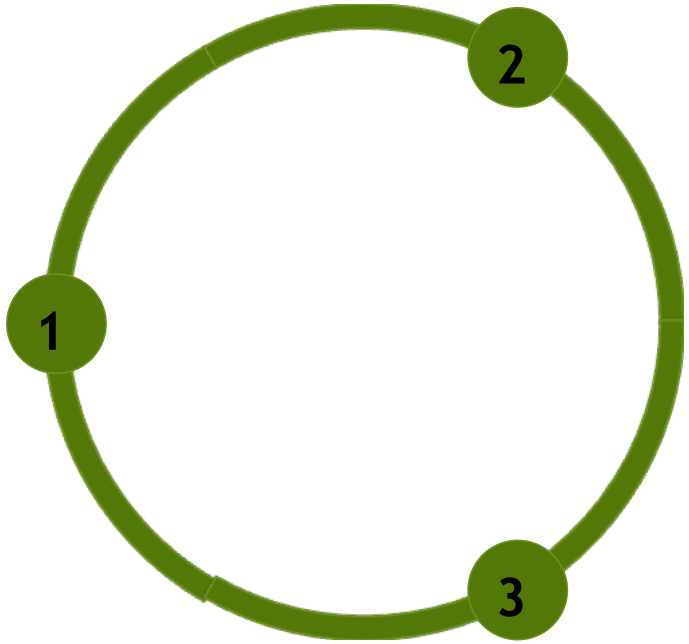
Permits & Inspections

Required permits with regular inspections to ensure compliance.

On-Farm Inspection Procedures: Animal Health

Visual Health Assessment

Check herd hygiene and behavior for signs of illness.



Veterinary Records

Review vaccinations and recent treatments for animals.

Disease Testing

Screen for mastitis and infectious diseases affecting milk safety.

On-Farm Inspection Procedures: Facility and Equipment

Sanitation Checks

Ensure thorough cleaning of milking parlor and tools.

Cooling & Storage

Verify proper refrigeration to preserve milk freshness.

Water Quality

Test water sources for contaminants and safety.

Raw Milk Sampling and Testing

1 Sample Collection

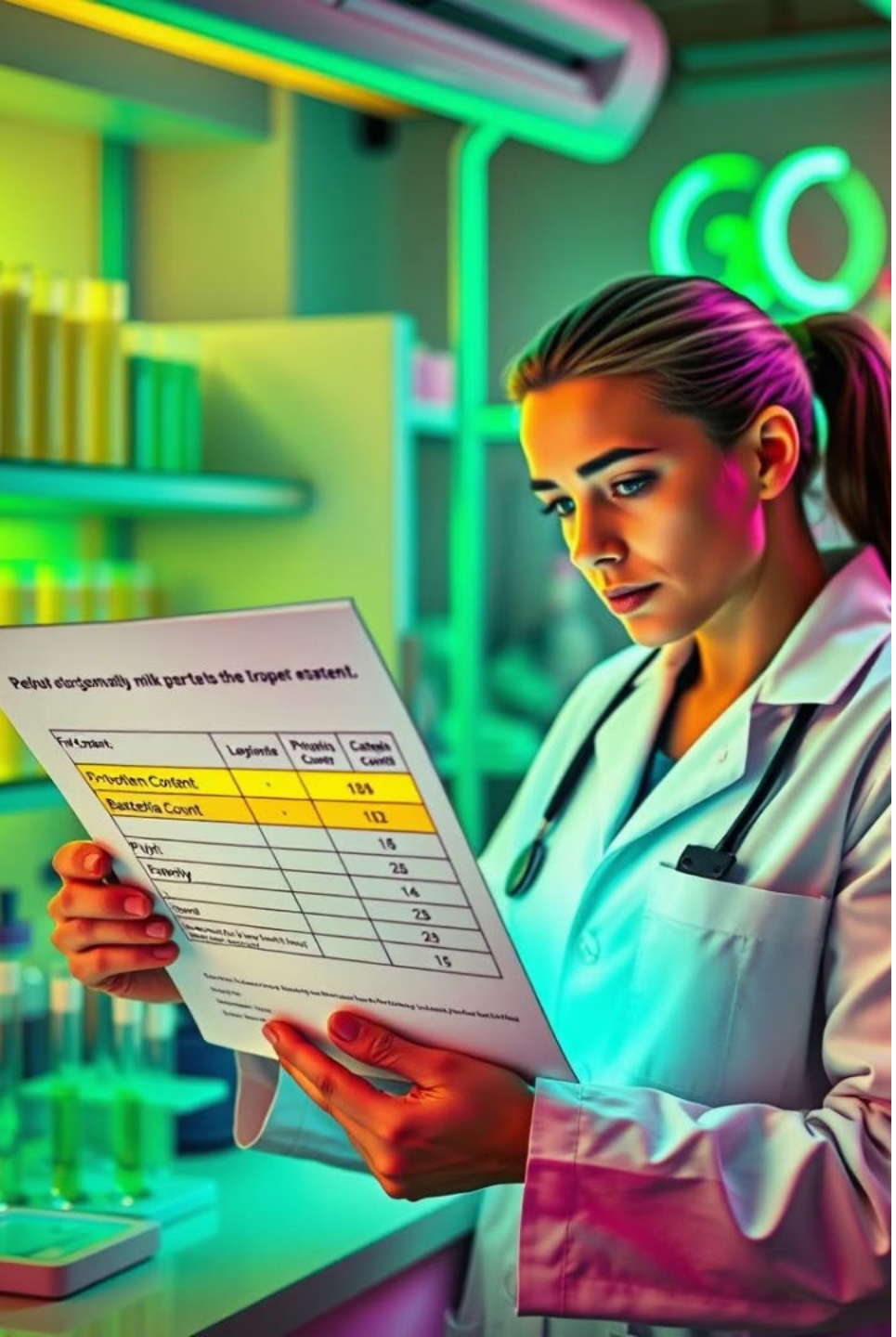
Take representative milk samples from various points.

2 Bacterial Analysis

Test for coliforms, standard plate counts, and other bacteria.

3 Pathogen Testing

Screen for specific dangerous pathogens in samples.



Interpretation of Test Results

1

Acceptable Limits

Standards exist for bacterial counts and pathogen absence.

2

Corrective Actions

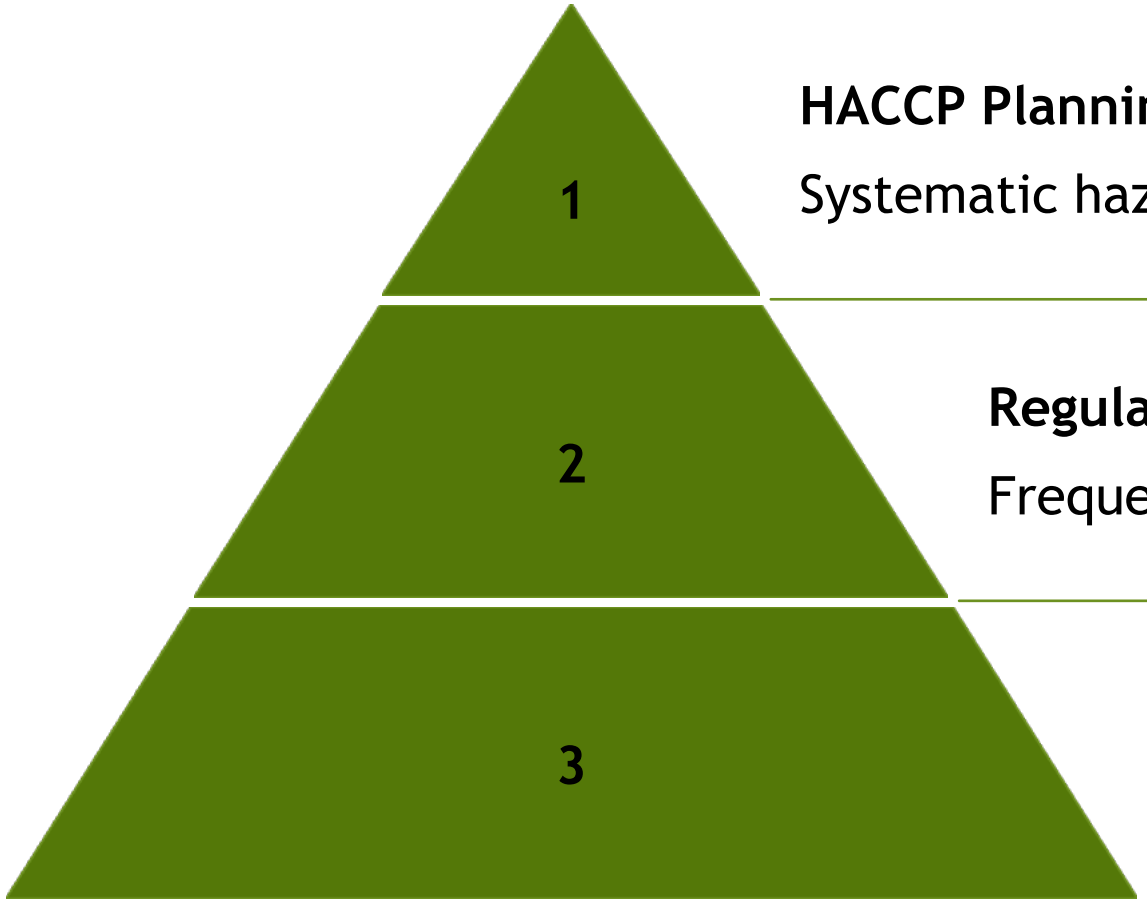
Sanitation or process changes if limits exceeded.

3

Recall Procedures

Remove contaminated batches promptly to prevent exposure.

Best Practices for Raw Milk Producers



HACCP Planning

Systematic hazard analysis and control points implementation.

Regular Testing

Frequent herd health and milk quality assessments.

Sanitation Practices

Strict cleaning and hygiene protocols to prevent contamination.

Conclusion: Raw Milk Inspection

Public Health

Inspections protect consumers from harmful pathogens and illness.

Ongoing Monitoring

Consistent enforcement ensures lasting milk safety and quality.

Collaboration

Producers and regulators working together builds trust and compliance.

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Role of Dairy Engineers

G.BHARATH,ASSISTANT PROFESSOR

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The Unsung Heroes: Dairy Engineers

Dairy engineers play a crucial role in ensuring quality, safety, and efficiency. They bridge the gap between engineering and dairy production, shaping industry standards.

What Does a Dairy Engineer Do? Core Responsibilities

System Design

Design and optimize dairy processing systems for peak performance.

Equipment Management

Oversee installation and maintain critical machinery on-site.

Compliance

Ensure adherence to health and safety regulations in production.

Efficiency Improvement

Drive energy savings and sustainable production methods.

Key Skills for Success

- **Dairy Processing Knowledge**

  Understand dairy principles and production workflows deeply.

- **Engineering Expertise**

  Strong mechanical, chemical, and electrical engineering skills.

- **Technical Tools**

  Master CAD and process simulation for system design.

- **Problem Solving**

  Analyze issues and communicate solutions effectively.

Designing Efficient Dairy Plants

Streamlined Layout

Optimize production flow for minimal delays and high output.

Prioritize smooth transitions between processing stages.

Equipment Selection

Choose machinery fit for each unique dairy process step.

Integrate automation and control systems for precision.

Hygienic Design

Design with cleanliness to meet rigorous food safety standards.

Ease of cleaning and sanitation is critical.

Ensuring Food Safety and Quality

1. **HACCP Implementation**

   Systematically identify and control hazards Throughout production.

2. **Process Validation**

   Ensure pasteurization and sterilization effectively eliminate risks.

3. **Quality Monitoring**

   Regular testing and analysis to maintain product standards.

4. **Sanitation Management**

   Maintain strict cleaning protocols for equipment and facilities.

Troubleshooting and Maintenance

Fault Diagnosis

Identify equipment issues quickly to minimize downtime.

Preventative Maintenance

Develop schedules to avoid breakdowns and prolong equipment life.

Inventory Management

Ensure availability of spare parts to support repairs.

Staff Training

Educate maintenance teams on machinery operation and repairs.

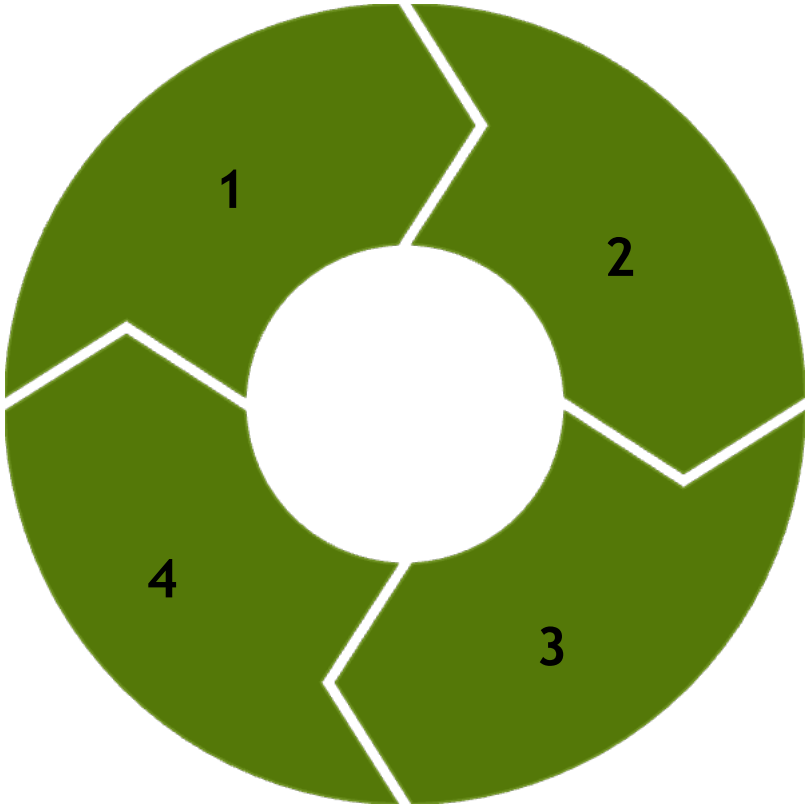
Sustainability and Energy Efficiency

Water & Energy Reduction

Optimize processes to lower consumption and waste.

Environmental Impact

Strive for greener processes that minimize pollution.



Waste Management

Implement recycling and proper disposal programs.

Renewable Energy

Explore solar, wind, and other options for power needs.

Navigating the Challenges

1. **Safety vs. Production**
   Balance efficient output with strict safety standards.

2. **Technology Adoption**
   Integrate new tech in a fast-changing industry.

3. **Regulatory Compliance**
   Adapt swiftly to laws and shifting consumer demands.

4. **Cost Management**
   Control expenses to maximize profitability sustainably.

The Future of Dairy Engineering

Automation & Digitalization

Rely more on intelligent machines and data-driven systems.

Sustainable Practices

Prioritize eco-friendly and energy-saving innovations.

Novel Products

Develop new dairies and alternative dairy items.

Skilled Workforce

Growing need for expert dairy engineers in the market.

Dairy Engineers: Shaping the Future of Dairy

Industry Pillars

They ensure safety, efficiency, and sustainability.

Career Opportunities

Engage in rewarding roles across a diverse sector.

Innovation Drivers

Continuously improve dairy quality and production methods.

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SOLID VS LIQUIDS MILK BOTTLE FILLERS

G.BHARATH,ASSISTANT PROFESSOR

FOOD TECHNOLOGY

K.S.RANGASAMY COLLEGE OF TECHNOLOGY

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Liquid Milk Bottle Fillers: Technology and Operation

Volumetric Filling	Gravimetric Filling	Aseptic Filling	Example
Uses pistons, flow meters, or time-pressure for precise volume control.	Weighs bottles for high accuracy, ideal for premium products.	Sterilizes product and equipment to extend shelf life safely.	Tetra Pak A3/Flex fills up to 40,000 ESL milk bottles per hour.

Liquid Fillers: Advantages and Disadvantages

Advantages

- High speed and versatile filling
- Lower initial investment costs

Disadvantages

- Risk of spillage during filling
- Accuracy can vary with liquid liquid viscosity

Use Case

GEA DairyFill achieves 99.8% accuracy with UHT milk.

Solid Milk Bottle Fillers: Technology and Operation

Auger Filling

Screw mechanism controls precise powder dispensing.

Net Weight Filling

Measures powder weight accurately to minimiz

Form-Fill-Seal

Combines bag forming and filling in one automated process.

Example

All-Fill B-300 fills up to 50 powdered containers

Solid Fillers: Advantages and Disadvantages

Advantages

- Highly accurate dosing
- Reduces powder waste
- Efficient for dry products

Disadvantages

- Slower filling speeds
- Higher equipment costs
- Limited to powders only

Case Study

Bosch Kliklok-Woodman excels in infant formula powder filling.

Key Considerations: Product Characteristics

Liquid Properties
Viscosity, foaming, temperature sensitivity affect filling choice.

Solid Properties
Particle size, flowability, moisture content are critical.

Impact
Product traits dictate filler technology and process efficiency.

Hygiene and Sanitation Standards

- **3-A Sanitary Standards**

  Ensures dairy equipment meets hygienic design requirements.

- **FDA Compliance**

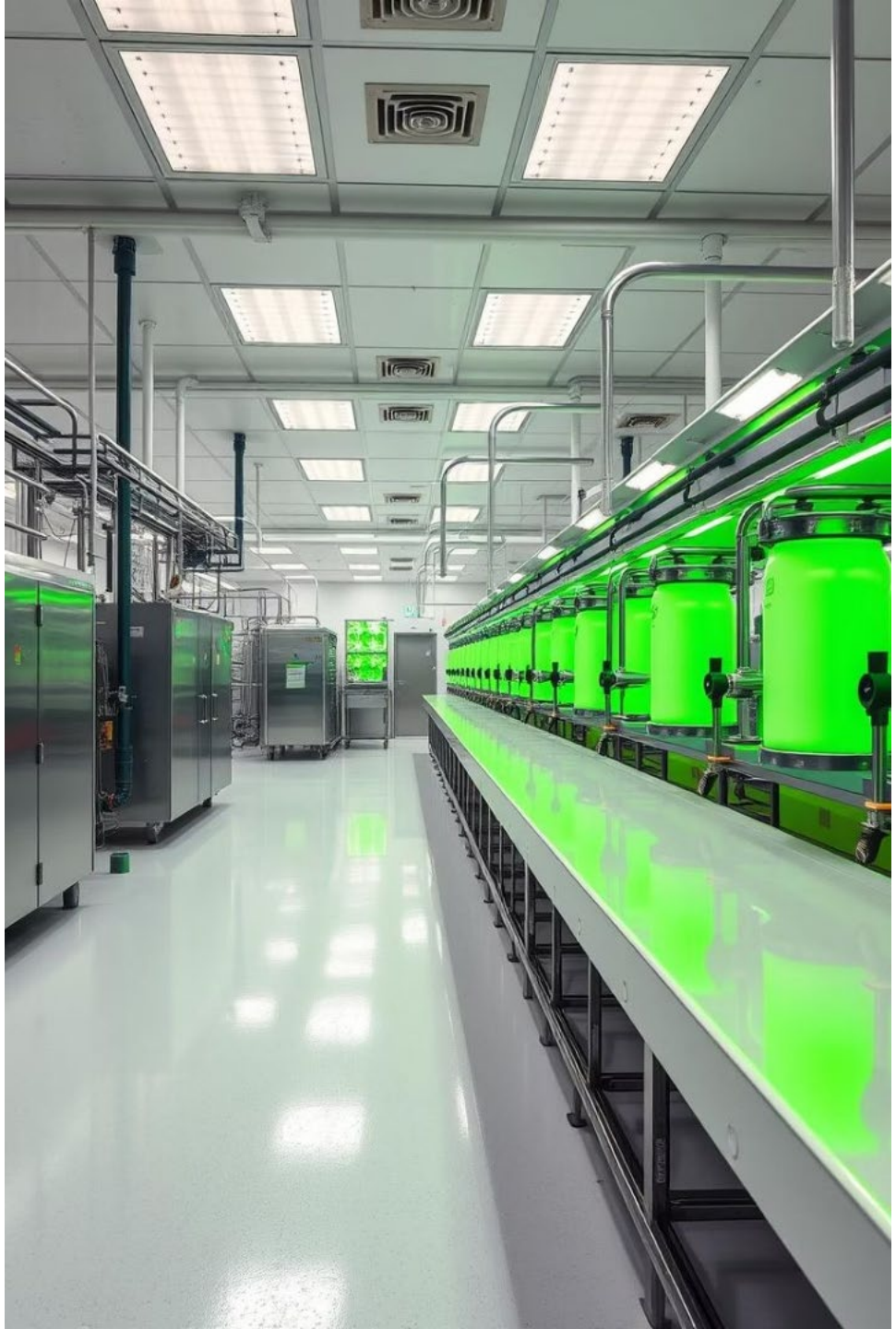
  Food contact materials must meet FDA regulations.

- **CIP/SIP Systems**

  Automated cleaning and sterilization to maintain hygiene.

- **Importance**

  Reduces contamination risks and extends product shelf life.



Automation and Integration

PLC Control
Programmable logic controllers ensure precise machine

HMI Interface
Allows operators to monitor and adjust system settings

Equipment Integration
Seamless synchronization with conveyors, cappers, and

Predictive Maintenance
AI reduces downtime by 20% through proactive system

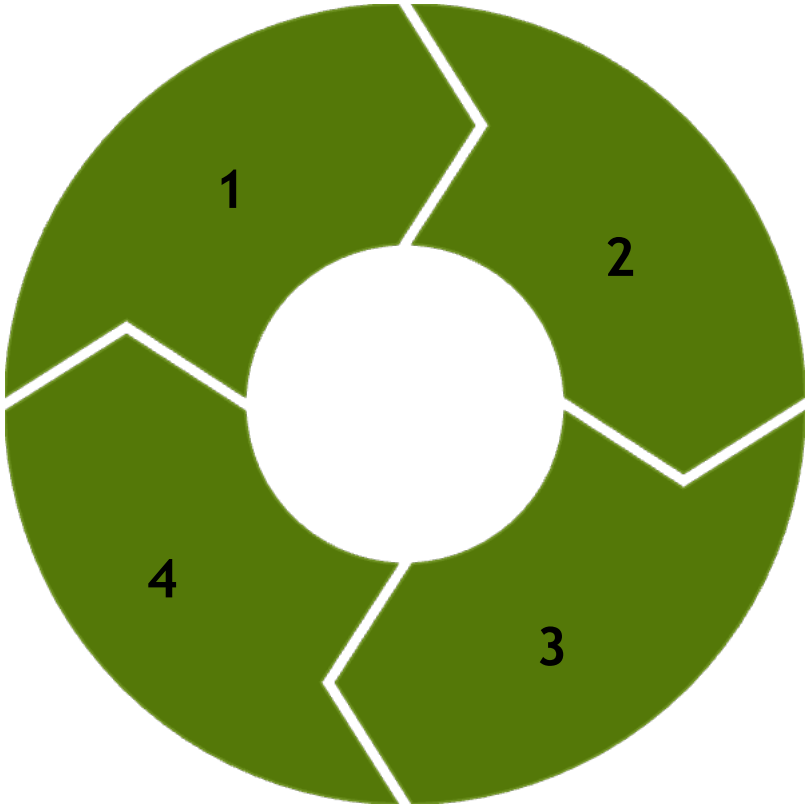
Market Trends and Innovations

Flexible Machines

Adapt to varied products and packaging demands.

Market Size

Liquid fillers projected to reach $4.5B by 2027.



Automation Growth

Efficiency gains through advanced robotics and AI.

Sustainable Packaging

Biodegradable materials gaining preference globally.

Conclusion: Choosing the Right Filler

Match Product & Process

Choose filler suited to product form and production scale.

Evaluate Key Factors

Consider cost, speed, hygiene, and accuracy for bestfit.

Prepare for Future

Adopt innovations to stay competitive and sustainable.

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RAW MILK: COLLECTION, COOLING, AND TRANSPORTATION

G.BHARATH,ASSISTANT PROFESSOR

FOOD TECHNOLOGY

K.S.RANGASAMY COLLEGE OF TECHNOLOGY

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Raw Milk: Collection, Cooling, and Transportation

Ensuring quality and safety from the farm gate to processing plants.

Understanding Raw Milk Composition

Water Content

About 87% of raw milk is water, essential for hydration.

Proteins & Fats

Contains 3.4% protein and 3.6% fat crucial for nutrition.

Vitamins & Minerals

Rich in vitamins A, D, B12 plus calcium and phosphorus minerals.

Beneficial Components

Enzymes and bacteria present, some lost through pasteurization.

Best Practices for Raw Milk Collection

- Use stainless steel equipment complying with sanitary standards.
- Sanitize milking equipment before and after each use.
- Collect milk only from healthy, disease-free cows.
- Disinfect teats pre-milking to reduce bacteria up to 90%.
- Filter milk immediately to remove sediment.
- Cool milk below 40°F within two hours to preserve quality.

Cooling Methods for Raw Milk

Plate Coolers

Effective use of chilled water or glycol to lower milk temperature.

Immersion Coolers

Milk containers submerged in cold water baths for rapid cooling.

Bulk Tanks

Automated systems maintain constant low temperature for storage.

Temperature Monitoring

Data loggers track cooling rates to ensure compliance and quality.

Regulations and Standards

- Raw milk sales regulations vary widely by state.
- Some states permit on-farm sales; others require licenses.
- FDA bans interstate raw milk sales for human consumption.
- Pasteurized Milk Ordinance guidelines Must be followed.
- Routine pathogen testing ensures product safety.

Transportation Requirements

Control Temperature

Keep milk under 40°F to prevent bacterial growth.

Dedicated Vehicles

Avoid contamination by transporting raw milk separately.

Insulated Containers

Maintain stable temperature despite external conditions.

Documentation

Log transport time and temperature for traceability.

Quality Control Measures

1. Conduct bacterial counts to detect contamination.
2. Monitor somatic cell count as udder health indicator.
3. Screen for antibiotic residues and other contaminants.
4. Use sensory checks for off-flavors or odors.
5. Implement HACCP for systematic risk management.

Risks Associated with Raw Milk Consumption

Foodborne Illness

Raw milk can carry pathogens causing serious diseases.

Vulnerable Groups

Infants, pregnant, elderly are at higher risk of illness.

Consumer Education

Informed consent and clear labeling are essential.

CDC Data

Raw milk causes three times more outbreaks than pasteurized milk.

Innovations in Raw Milk Handling

Advanced filtration reduces harmful bacteria significantly.

Rapid cooling systems boost efficiency and milk quality.

Real-time monitoring tracks temperature and quality continuously.

Probiotic additions enhance health benefits of raw milk.

UV-C light treatment lowers microbial contamination safely.

Conclusion

- Proper collection, cooling, and transport protect raw milk safety.
- Strict adherence to regulations and best practices is essential.
- Quality control and consumer education minimize health risks.
- Balanced understanding helps informed choices on raw milk.

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