

A FIELD TRIP TO MILK PROJECT

III BSC chemistry students visited **Vijaya Dairy- Milk Project**, Vijayawada on 18-09-2015.

Participants:

A total number of 60 students and faculty.

Description of the programme:

The Vijaya Dairy is the first established unit in Krishna district and now it is spread all over Andhra Pradesh. Chemistry students learned Chemistry behind the processing of milk products. They acquired knowledge about preservatives, colours, flavouring agents and additives used during the preparation of milk items. They also learned the pasteurisation and purification techniques of milk. Students were delighted to know the preparation of the products like lassi, butter milk, basundi, curd, flavoured milk, butter, milk powder, ghee, milk cake, dhoodh peda etc. Students realised that women have been playing a great role in Vijaya Dairy in feeding animals, washing, milking, preparation and packing of chilled milk, Vijaya old, Vijaya special, Vijaya premium and low fat milk.

