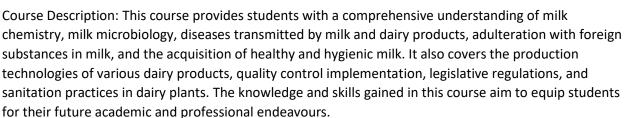
VTE425 Milk Hygiene and Technology

Faculty of Veterinary Medicine – Compulsory course

Credit: 2 ECTS: 2





Course Outcomes:

- Understand the composition of milk, its formation, and the factors that influence its compounds.
- Demonstrate knowledge of healthy and hygienic milk, including its storage, transfer, and acceptance by enterprises.
- Analyze the chemistry of dairy products, including lipids, nitrogenous elements, carbohydrates, vitamins, mineral elements, and enzymes.
- Comprehend the microbiology of milk, infections related to dairy products, and the presence of foreign substances (e.g., antibiotics, pesticide residues) in milk.
- Evaluate pre-treatment technologies used in dairy enterprises, including clarification, bactofugation, homogenization, standardisation, and drinking milk technologies (pasteurized milk, UHT milk sterilization).
- Understand the importance of starter cultures in milk technology, methods for starter culture preparation, types of starter cultures, and issues related to degradation and bacteriophages.
- Gain knowledge of the technology behind various dairy products, such as yogurt, ayran, fermented drinks (kefir, kumiss), white cheese, regional cheese processing, and foreign cheese processing.
- Comprehend butter technology and methods for producing milk powders.
- Recognize the significance of sanitation in dairy enterprises and understand the cleaning and disinfection of tools and equipment.
- Apply the relevant laboratory techniques for analyzing milk and dairy products, including determining dry matter, ash content, protein, fat, salt, and acidity.