

Chapter 1 : Dairy Processing Handbook

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Dairy Processing Handbook With over illustrations and pages of essential reading, the Dairy Processing Handbook is useful reference for dairy professionals and students worldwide. The book concentrates our vast know-how and provides in-depth, yet easy-to-understand, information on manufacturing processes.

The influence of temperature on bacterial development in raw milk Buffalo Zoom Buffalo The buffalo has been used in milk production for centuries. It is the most-common milk producer in Asia and certain areas of Africa. There are many different species of the animal and the dominant type varies from region to region. The current world population of buffalo is some million animals. Most are owned by farmers with small farms and are mainly used as a source of extra income. In India, it is common that a family owns one or two buffaloes. In northern India, herd sizes of animals are commonplace. This area also has a well-developed milk collection system. Outside large Indian cities large farms with herds of buffaloes are common. Milk from buffaloes can be processed like milk from cows. However, its thermal stability is lower so mixed milk, a mixture of buffalo and cow milk, is preferable for ultra-high temperature UHT treatment. Lactation, secretion and yield The milk produced during buffaloes lactation period differs due to region and availability of feed. The buffaloes in India and China produce kilograms per lactation period, while others, i. In Italy they can produce up to 3. The lactation period varies from days in Egypt to in India. Lactating buffaloes secrete milk in the same way as other lactating domesticated animals. The anatomy of buffalo teats is slightly different from cow teats. The muscle around the streak channel is thicker, and more force is therefore required to open the canal. The milk is held in the upper, glandular part of the udder, in the alveoli and small ducts. Between milking, there is no milk stored in the cistern. Hence, buffaloes have no cisternal milk fraction. The milk is expelled to the cistern only during actual milk ejection. The same phenomenon is seen in Chinese yellow cows and yaks. The composition of buffalo milk differs from that of cow milk. Buffalo milk fat has a higher melting point than cow milk, due to its higher proportion of saturated fatty acids. Phospholipids and cholesterol are lower in buffalo milk, and it is more resistant to oxidative changes compared to milk from cows. Buffaloes produce colostrum during the first few days after calving. This period usually lasts three days, during which the composition of the colostrum gradually changes, becoming more and more like ordinary milk. Colostrum is not to be delivered to dairies. Properties Buffalo milk is richer in most important constituents than cow milk. The content of protein, lactose and ash is somewhat higher in buffalo milk than in cow milk. Milking techniques Milking buffaloes is not a difficult task. One should, however, take care not to simply apply cow-milking techniques, as buffaloes require slightly different milking methods. Hand-milking is the method most often used on small, family-run farms. It is important to use a smooth and comfortable milking technique. In hand-milking, it is necessary to overcome the higher resistance in the teat sphincter. Buffaloes have been successfully milked with machines for decades, most notably in southern European countries like Italy, where dairy products made from buffalo milk – such as mozzarella cheese – forms part of daily diets. Machine milking has during recent years become more interesting also for Asian and African farmers. The udder and teats of buffaloes are different to those of cows, so a heavier cluster, higher operation vacuum and faster pulsation rate are required. Sheep Zoom Sheep Among the numerous breeds of sheep, some are mainly kept for production of meat and wool, but are occasionally also milked. There are breeds considered as dairy breeds, but their production per lactation does not exceed kilograms due to the conditions under which they are kept. On the other hand, milk production of some meat breeds can be as much as kilograms per lactation. Production figures of It is estimated that, all other factors being equal, dairy ewes equal the average production capacity of one dairy cow. Flock sizes of up to ewes are common among intensive family farms, while flocks of ewes can act as production units. Large-scale enterprises may have many thousands of sheep each. The number of dairy animals kept in one flock, however, should not exceed about 1. Well-functioning and robust milking equipment and high efficiency of milking are of utmost importance likewise as the quality of the management of the sheep. A ewe is kept four to five years in a flock. The gestation period is about five months, and most breeds average 1. In developing countries this figure is lower than one. Ewe lambs can be bred from the age of

months. Lactation, secretion and yield Different data on yield and lactation periods shows wide fluctuation between the various breeds as well as within the same breed. Lactating ewes secrete milk in the same way as other lactating domestic animals. Variations in sheep milk composition are due to most of the same factors as for dairy cows, i. Ewes produce colostrum during the first few days after lambing. This period lasts days, during which the composition of the colostrum gradually changes to become more and more like ordinary milk. Colostrum should not be delivered to dairies. The fat of sheep milk has a higher content of caprylic and capric acid than fat of cow milk. This is the main reason for the particular taste and aroma of milk products from sheep. Sheep milk is typical case in milk. It contains on average 4. Specific gravity is 1. This is due in part to its high content of solids-non-fat. Acidity is high due to a high percentage of proteins. The pH normally varies between 6. Milking techniques The anatomy of the udder of the ewe is different to that of the cow. The udder of the ewe consists of two halves with one teat each. While the cow is normally easy to milk, both manually and by machine, sheep are more difficult to milk compared to cows, both manually and by machine. One important reason is that the teats of many ewes are horizontally oriented. An ideal udder is one with the teats at the lowest points of the udder halves. Some breeds have a small percentage of cistern milk Figure 1. The results of milking depend to a large extent of how well the let-down reflex works. As with cows, the release of milk is initiated by oxytocin, a hormone which causes the muscle-like cells to compress the alveoli. This generates pressure in the udder. The milk let-down of sheep lasts only for a short period, up to two minutes as against up to 8 minutes for cows depending on breed and stage of lactation. Hand-milking is the method of milking most often used in small herds. The efficiency of milking is very much dependent upon the milk let-down. A milker may be able to milk ewes with slow let-down the Lacaune breed in one hour, while the same milker may be able to milk ewes per hour of sheep with faster milk let-down the Manech breed. Dairy farmers with more than ewes generally install machine milking systems to take the hard labour out of milking. The working principle of milking machines for ewes is similar to that described for cows, except that milking vacuum is lower, and the pulsation rates are much higher. The most common types of machine milking installations are churn, mobile and pipeline systems see Figures 1. In a churn installation the vacuum system is fixed and the churn unit is movable. The churn, which holds litres, is used for manual transport of milk to the storage tank. The pulsator can be mounted on the churn lid. A non-return valve in the lid allows air to be sucked from the pail. A churn plant can have one to three churns per operator. The normal capacity of an operator with two churns is 70 ewes per hour. This type of installation is suitable for small flocks of up to animals. In a pipeline milking installation the milk line can be installed at high or low level in the parlour. Milking capacity depends on the design of the parlour. The mobile milking unit is suitable for small flocks and outdoor milking, and when ewes must be milked in different places. The installation has the same capacity as that of a churn milking installation. The unit consists of a complete vacuum system, power unit electric motor or combustion engine , cluster assemblies, milk container churn and pulsation system, all mounted on a trolley. During milking the trolley is placed behind ewes. Two pivoted bars are turned outwards behind the ewes, and the cluster assemblies are attached from the rear.

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