DAIRY PROCESSING OPERATORS TRAINING – UNDERSTANDING MILK & MILK PRODUCTS

OVERVIEW

The course is targeted at plant operators in milk powder, casein and membrane filtration plants. The aim is to give operators an understanding of the process they control. It includes a summary of the individual parts of the process and its function.

Duration: 1 Day

OBJECTIVES

This course is intended to give all Dairy Processing Personnel:
• A basic understanding of the composition of milk.
• An understanding of the various fractions of milk and the products made from them.

WHO SHOULD ATTEND?

Operators, Frontline managers, Trainee technical managers, Maintenance workers/managers

SUMMARY CONTENT

Composition of milk
Casein & Whey Proteins
Lactose
Minerals
Milk terms & Milk products
Milk processing
Separation
Butter & Cheese
Whey & Whey powder
Skim milk & Skim milk powder & Fat filled milk powder
Concentrate properties
Effect of viscosity
High heat treatment
Parameters affecting viscosity
Age thickening
Co-precipitates
Caseinates
Bacteria
Enzymes
Pathogenic Bacteria
Crystallisation
Whey fractions
Whey protein concentrate
Whey protein isolates
Permeate
Whey permeate powder
Lactose Powder
Delactosed Permeate DLP
Permeate processing
Milk protein concentrate (MPC)
Milk permeate & Milk yields
pH
Acid
Alkali
Clean-in-Place (CIP) & CIP design
Detergents
CIP sequence, temperatures, chemicals, critical issues

TRAINING METHODS

The course is tutor led with use of PowerPoint presentations, flipcharts and on the plants visits where practical. The exact content can be tailor made to suit the needs of the participants.