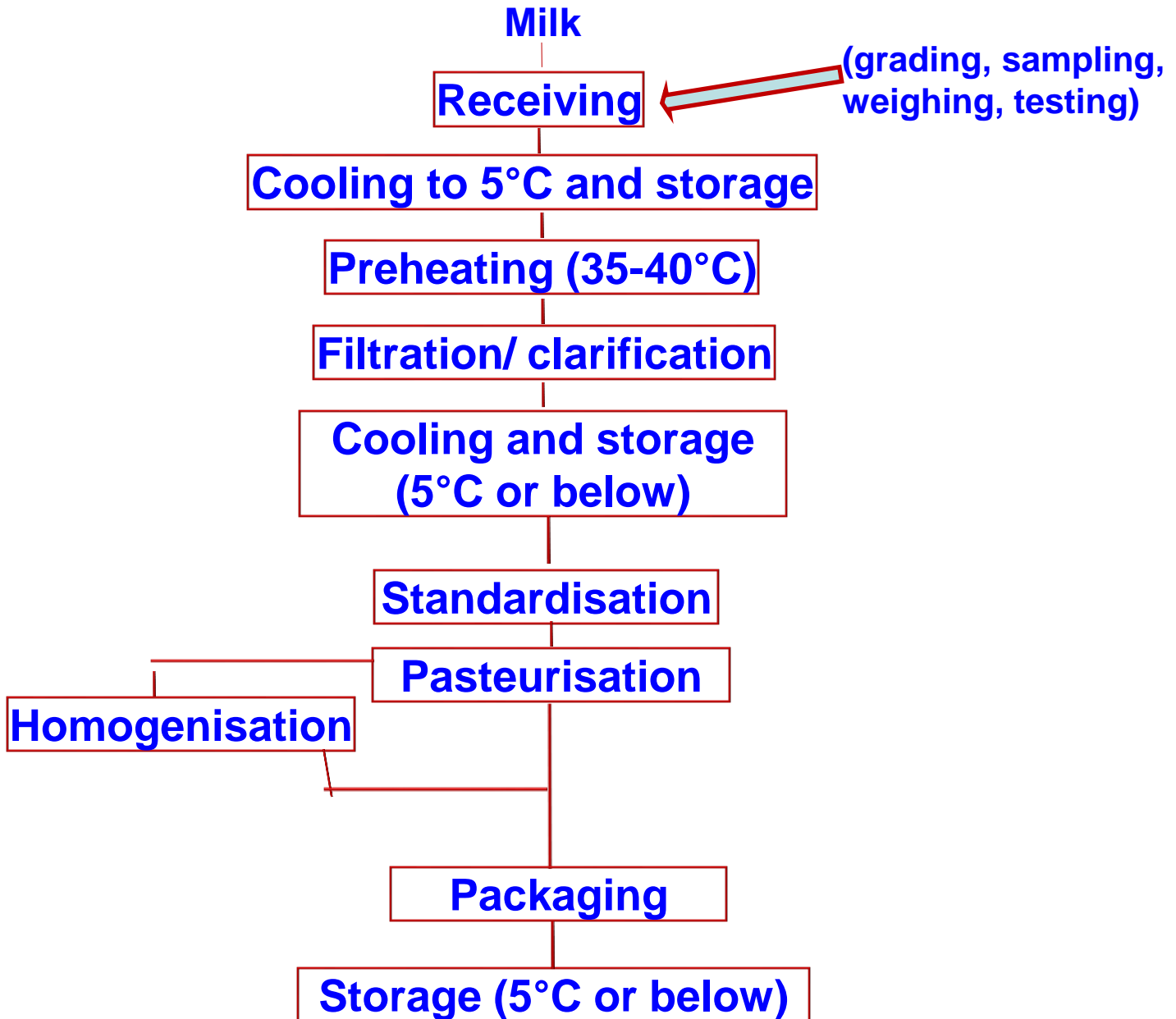
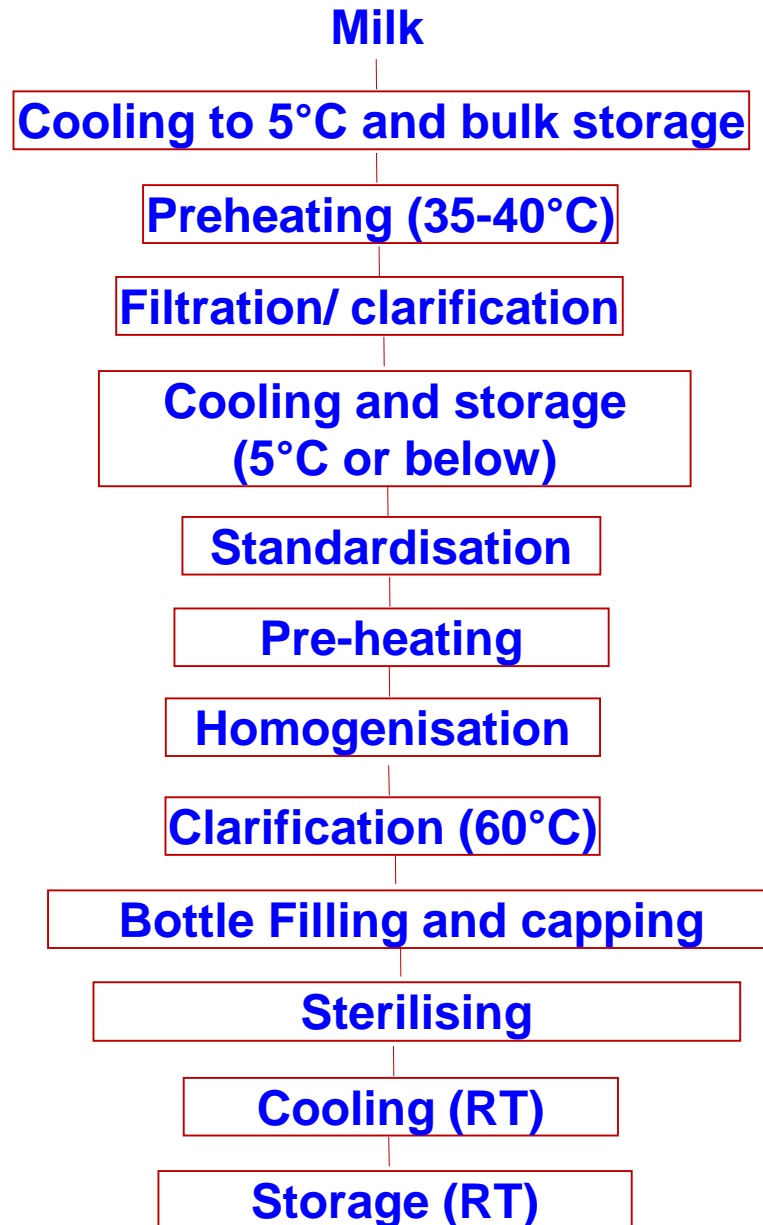


PROCESS FLOW CHARTS

Pasteurised milk



Sterilised milk (In-bottle sterilisation)



Flavoured milk

Receiving milk

Standardisation

Preheating (35-40°C)

Homogenisation

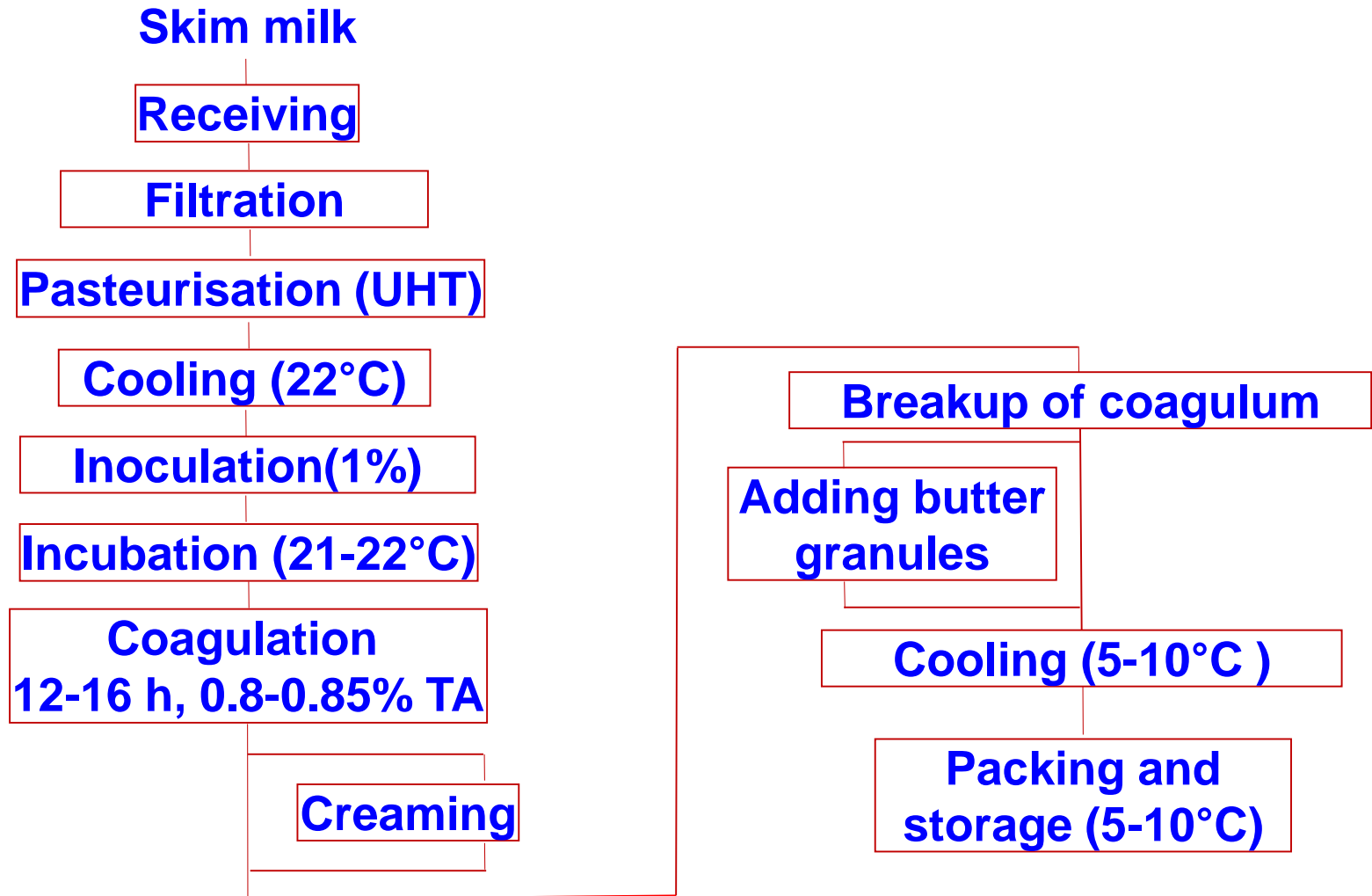
Mixing cocoa, sugar and stabiliser
Or
Mixing flavour/ essence, colour and sugar

Pasteurisation

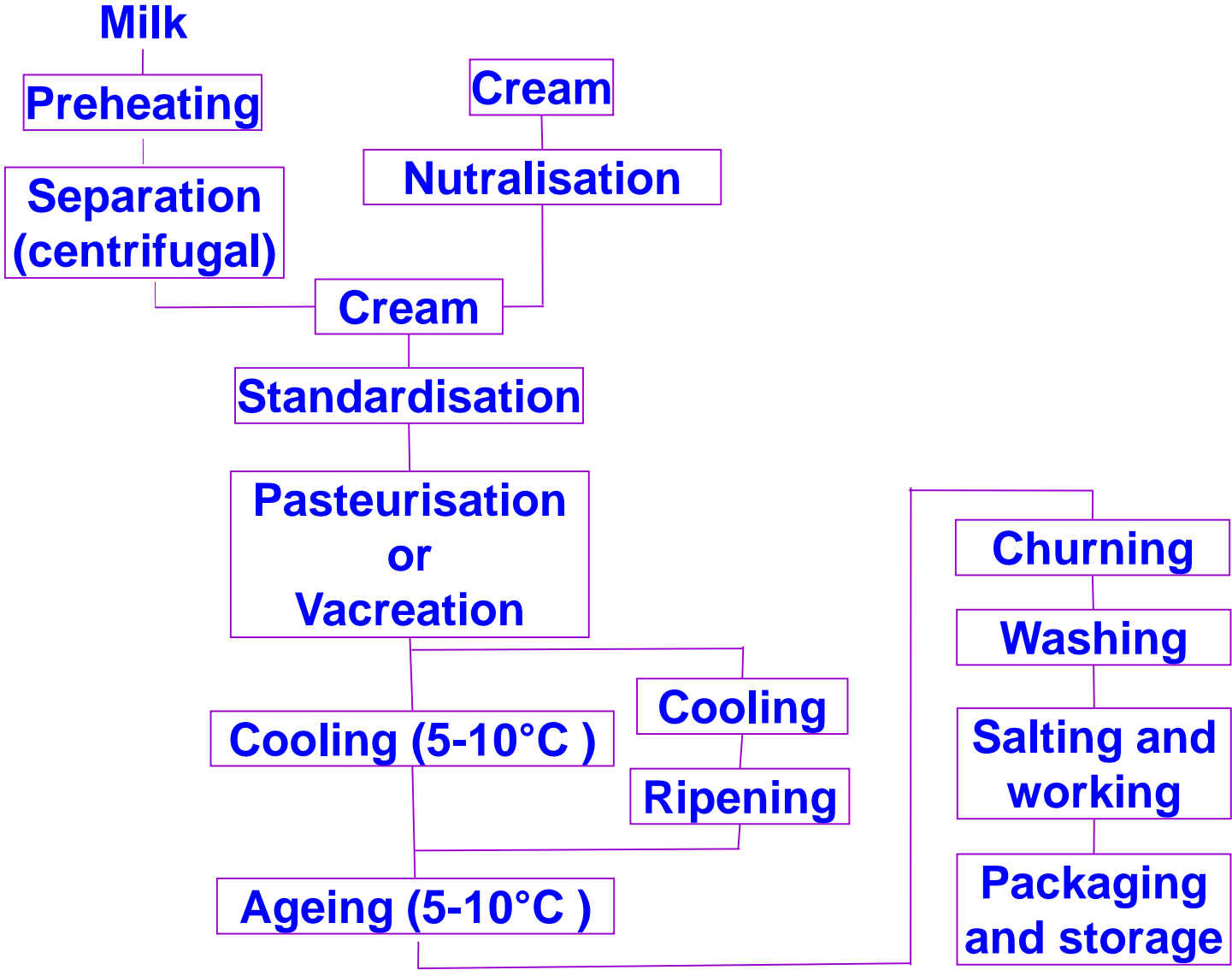
Cooling (5°C or below)

Bottling and
storage
(5°C or below)

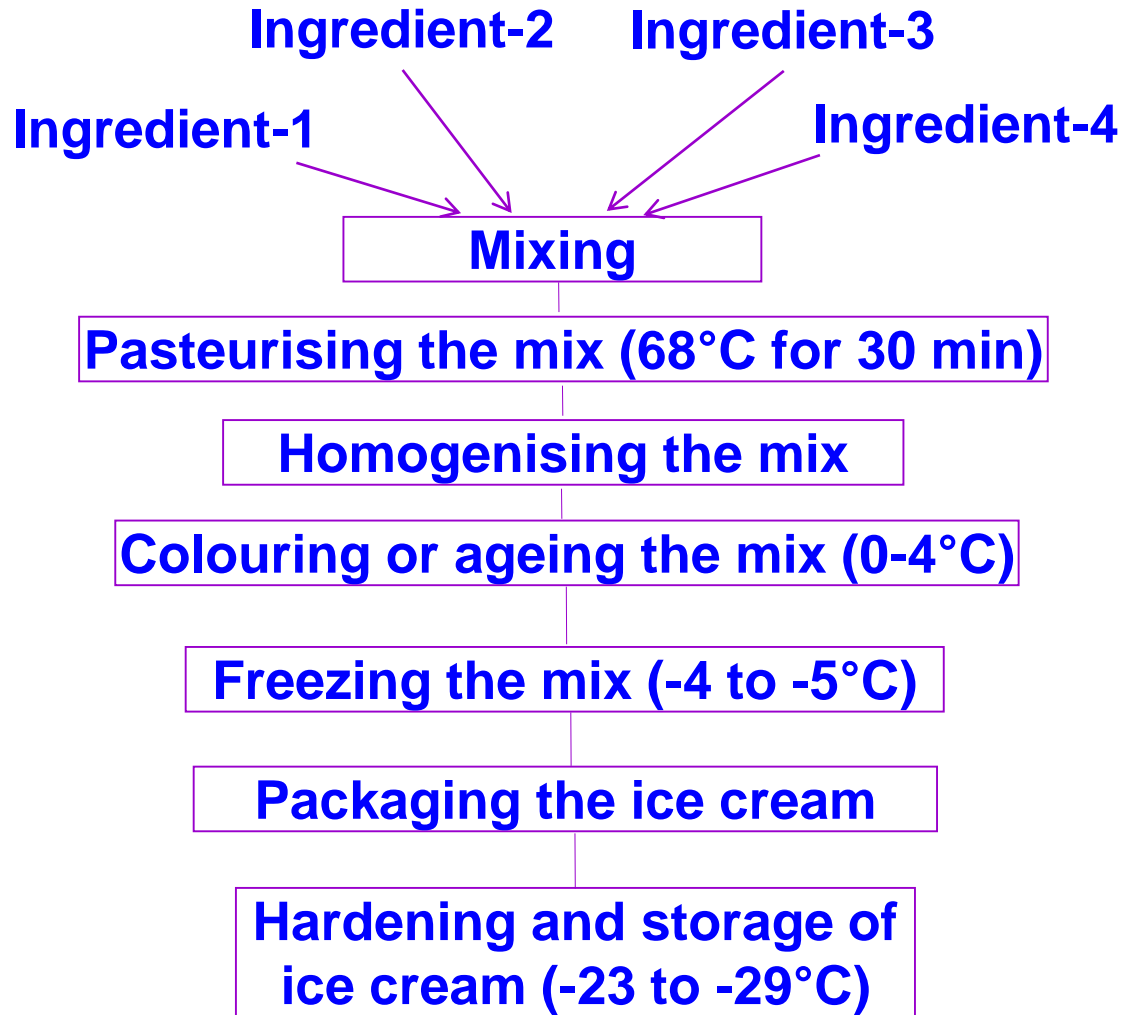
Butter milk



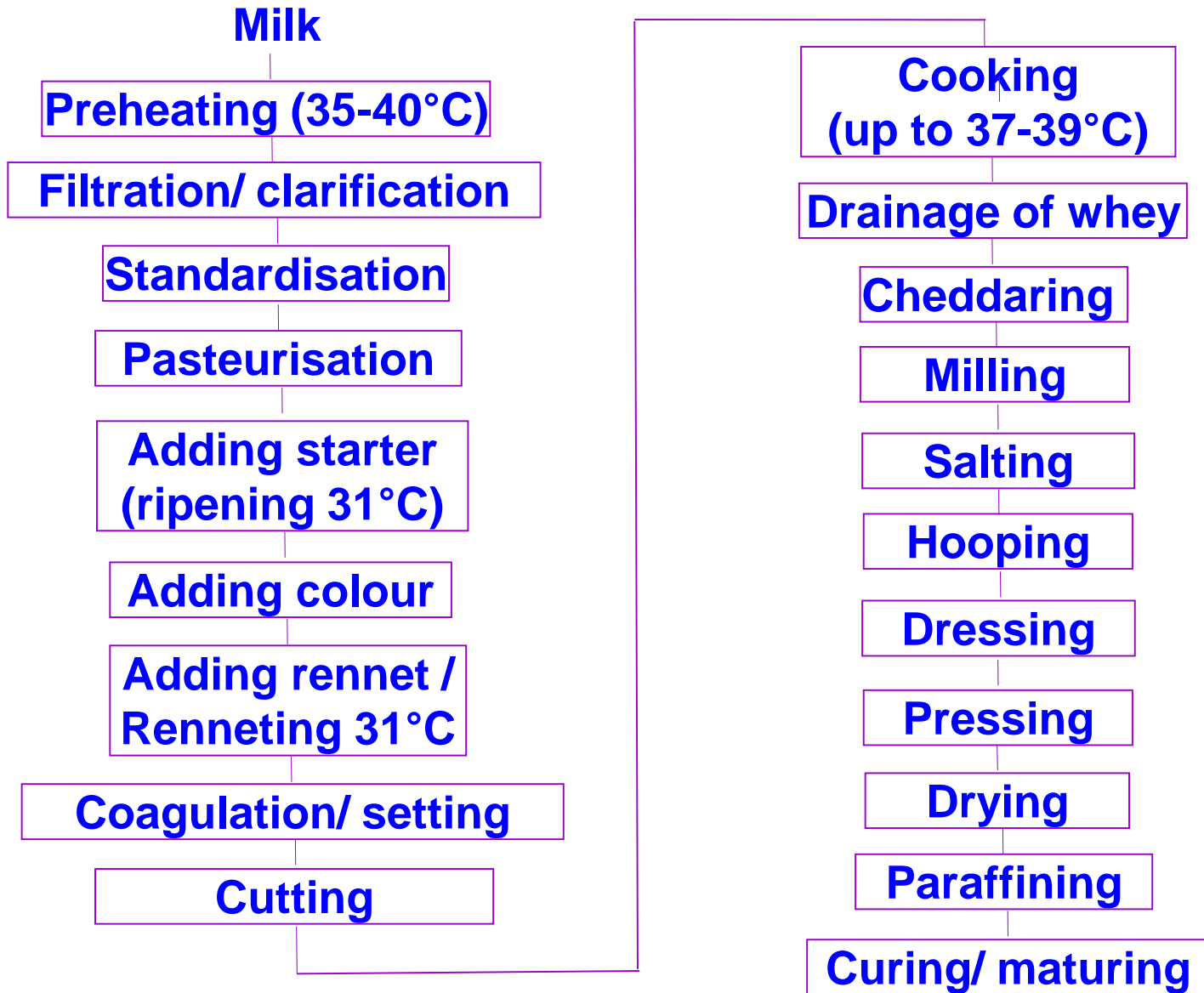
Butter



Icecream



Cheddar Cheese



Cheddaring is a process that cheese makers use to further acidify the curds and draw more whey out.

Rennet is used to separate milk into solid [curds](#) (for [cheesemaking](#)) and liquid [whey](#), and so it or its substitutes is used in the production of most [cheeses](#).

Curds are milled by hand

When the turning process is complete, the loaves must be cut down into a size that fits in the mill. The mill will cut the matted curd into about 1.3 cm (0.5 in) pieces. During this process, the milled curds are constantly stirred to avoid re-matting

where the whey has been drained out completely and then placed in a round mould called a **hoop**

Cottage Cheese

Pasteurised skim milk

Adding CaCl_2

Adding starter

Adding rennet

Setting

Cutting

Cooking

Drainage of whey

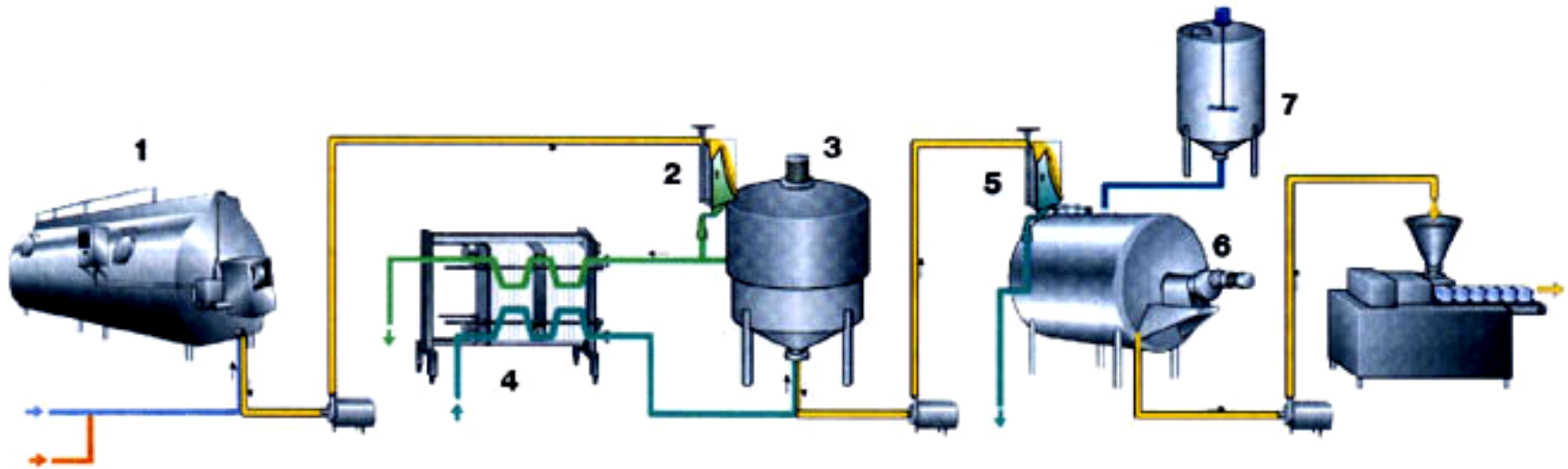
Washing and
draining the curd

Salting

Creaming

Packing and storage

Cottage Cheese



Flowchart for the mechanised production of Cottage cheese.

-  Curd
-  Skim milk
-  Starter
-  Whey
-  Wash water
-  Dressing

- 1 Cheese vat
- 2 Whey strainer
- 3 Cooling and washing tank
- 4 Plate heat exchanger

- 5 Water drainer
- 6 Creamer
- 7 Dressing tank
- 8 Filling machine

Evaporated milk

Milk

**Filtration/ clarification
(38-40°C)**

Standardisation

Preheating (115-118°C)

Evaporation

Homogenisation

Cooling

Packaging

Sterilisation

Cooling

Shaking

Storage

Thank You