

The process of centrifugation for separating cream from milk. The milk is put in a closed container in a big centrifuge machine. When the machine is switched on, the milk is spun at a very high speed.



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Field trip

CO-operative milk Dairy

Mulkanoor

The department of chemistry huzurabad - has been conducted a field trip to co-operative milk dairy at mulkanoor. Our B.Sc (B.Z.C) - I, II, III - yr students and along with staff has visited milk dairy at mulkanoor. on 06/6/2022.

The manager Sir Ravi Kumar of the dairy unit has explained the pasteurization of milk, testing the purity of milk, fat percentage, package of milk and production of different milk etc

children knows about the difference b/w sterilization and pasteurization that sterilization seeks to eliminate all micro organisms and spores, while in pasteurization, the most resistant form and some spores remain present.