

## **INDUSTRIAL VISIT TO MEGHALAYA MILK PROCESSING CENTRE**

An Industrial visit was organized for the students of the Department of Microbiology, Shillong College to Meghalaya Milk Processing Centre located at Mawiong on the 28<sup>th</sup> May 2022. The visit was organized to make students familiar with various processes of milk processing and to understand the importance of refrigeration and air conditioning.



### **About The Milk Union**

The East Khasi Hills District Cooperative Milk Union Ltd., Shillong was established on the 15th September 2009 and registered as SHILL/25 of 2009 dated 15th September 2009 under Section II of the Meghalaya Cooperative Societies Act (Assam Act I of 1950 as adapted by Meghalaya) with its area of operation within East Khasi Hills District. All milk procurement and marketing in the district is being made through the Union. It started functioning as a business module on 1st September 2017.

The formation of the Union was form based on the Anand Model (AMUL Model) with the Dairy Cooperative Societies being the primary village level organisation comprising of Dairy Farmers who federated to form a District Milk Union. The main role of the Union is to look into the welfare of the Dairy Farmers by making Dairying a sustainable source of income. The Union take the role of procuring the excess milk produced by the Dairy Farmers which otherwise would have gone wasted, process and market the milk and milk products thereby preventing the Dairy farmers from being exploited by the middlemen.

## Processing Of Milk In The Factory

We arrived at the Milk Processing Centre at 10:00 AM. Plant visit was conducted by Shri Mewanhi Ksoo, Assistant Manager (Training) and Shri Fairly First Pathaw, Assistant Manager (Marketing). Students interacted with them during the visit and came to know about the processing stage of milk after collection from the local farmers/ milk parlours. The plant



is fully automated and dedicated to produce milk through pasteurization process. Besides Milk Package, Dahi, Paneer and Ghee are some of the milk products produced by the centre. A brief introduction of White Revolution Movement led by our former Prime Minister Shri Lal Bahadur Shastri to provide an uplifting growth that led to a transparent system in the milk production in our country. He also demonstrated about the milk processing stages:

1. Clarification, in which milk is spin at a very speed, removing all dust particles that are invisible to the naked eye.
2. Standardization which helps to maintain uniformity by raising or lowering its fat and solid not fat percentage to a desired levels, so as to deliver milk to consumers as per prescribed norms.
3. Homogenization which improves palatability of milk and finally
4. Pasteurization, which kills all pathogenic bacteria present in the milk and thus making it safe for consumption.

We were told that the fresh milk is sourced from the farmers and state level cooperatives to their centre, where they are checked for all parameters of basic quality and further they go for specification and chilling process. Milk is then supplied to the Dairy units through insulated milk Tankers under chilled condition in order to maintain the freshness. Then further it goes for strict quality check and adulteration. The executive showed the practical test in their lab to the students to check the purity of milk. In the processing units hygiene is given utmost importance. Further the students were shown the manufacturing unit the vaults where all the processing takes place.



### **Learning From The Visit:**

1. Our Students learnt about the sequence of operations in the production of milk and allied products.
2. Students learnt about the processing, quality measures to check and maintain the quality of the product, and the maintenance requirement in the plant.
3. Students were also made aware of the challenges in terms of achieving daily targets and resource management etc.



### **Conclusion:**

The visit ends with group photographs along with the students with a positive note that such visits helps to enlarge the sight of the students. They not only became aware with the process of the industry but can also assess the possible problem and may be able to come up with new and innovative ideas.