



Technology to conserve sweet cream butter milk

R. VIJAYALAKSHMI AND S. VIGIL ANBIAH

ABSTRACT : Milk and milk products are one of the important components of the Indian food industry. In recent years there has been wide spread and increasing interest through out the world in creating newer channels of utilization for the by-products of the dairy industry. Conversion of edible substances into non-food items is not ordinarily justifiable especially in countries where there is an overall shortage of milk supplies. It has always been realized that economic disposal of by-products is an essential pre-requisite to profitable dairying. Butter milk, a by product obtained during the production of butter was spray dried with an inlet and outlet temperature of 150°C and 60°C, respectively. The respective mean moisture, total solids, acidity and solubility index of the sprayed dried milk powder was 3.80, 96.27, 0.05, per cent and 2.03 ml. The spray dried sweet cream butter milk powder can be effectively used in preparation of low fat yoghurt and other dairy products such as ice cream, cheese etc.

KEY WORDS : By product, Sweet cream, Butter milk, Spray drying

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MEMBERS OF RESEARCH FORUM

Address for correspondence :

R. Vijayalakshmi, Division of Animal Husbandry, Faculty of Agriculture, Annamalai University, ANNAMALAI NAGAR (T.N.) INDIA

Associated Authors' :

S. VIGIL ANBIAH, Division of Animal Husbandry, Faculty of Agriculture, Annamalai University, ANNAMALAI NAGAR (T.N.) INDIA