

REFERENCES AND STATEMENTS

STATEMENT - 1

1) Average weight of different types of milk and cream.

i) Whole milk	
a) Cow (3.5% fat)	1030 gm
b) Buffalo (6% fat)	1028 gm
ii) Standardized Milk (4.5% fat)	1029 gm
iii) Skim Milk (0.1% fat)	1036 gm
iv) Cream with 40% fat	993 gm
v) Full Cream Milk (6% fat)	1028 gm

2) Yields of selected Dairy Products from Milk 100 Kg w/m

100 Kg W/M	Yields
With 4% fat	approximately 4.75 Kg Butter
" 4% fat	" 13.00 Kg WMP
" 3.5% fat	9.45 Kg Cheddar
100 Kg. Skim Milk	(Cheese with 37% moisture)
With 9.5% solids	appro. 9.8 Kg. SMP
	appro. 16.1 Kg. Cottage Cheese
	appro. 7.5 Kg. Casein
	appro. 3.5 Kg. Dried casein

Requirement of Milk to Make 1 Kg of selected dairy products.

To make 1 kg of Required.

i) Butter	13 lit of milk with 6% fat
ii) Cream (40% fat)	11.11 litres of milk with 6% fat
iii) Curd	1.0 ----"
iv) Ghee	18.00 ----"
v) Shrikhand	2.20 ----" with 2% fat
vi) SMP	10.50 ----" (Skim Milk)
vii) WMP	7.50 ----" 4% fat