

Koneru Lakshmaiah Education Foundation
(Deemed to be university u/s-3 of UGC act 1956)
Department of Electronics and Computer Engineering
Academic Year 2019-20, Sem-I

Date: 31-8-2019

Time: 11:30 AM – 1:30 PM

INDUSTRIAL VISIT

Krishna Milk Union (Vijaya Dairy)

B.Tech Second Year students (Total:87) along with two faculty members (Mr. R.Karthik and Dr.Arvind Yadav) visited Krishna Milk Union (KMU)-Vijaya Dairy, Vijayawada on 31 August 2019.

Krishna District with its rich heritage and abundant natural resources is famous for Dairying and Agriculture from the beginning. The advent of organized Dairying in Krishna District started in 1965 under the State Government. The objective was to provide students an insight regarding internal working of Vijaya Dairy and opportunity to learn practically through interaction regarding the Milk collection, Transportation, Testing, Processing and manufacturing of other dairy products.





To make students aware and have better understanding of the processes the technical instructor started with the description of Procurement of milk. Where he explained how the milk is being collected through insulated road/rail tankers at very low temperature thus retaining the freshness of the milk. After the collection of milk in the plant the milk is subjected to stringent quality test, these include organoleptic, physiochemical and microbiological tests. The next steps include the Processing of the milk where different devices used for processing were shown to the students. The important processes included clarification where the instructor explained the working of clarifier which is used to remove the dust particles that are visible to the naked eye. After Clarification, the milk is subjected to Standardization which is done to make the uniform composition of the milk so as to deliver the milk to the consumer.

Homogenization of the milk is carried out after Standardization with the help of Homogenizer, where milk is processed at a very high pressure during which the large fat globules present in milk are broken down into tiny droplets. Homogenization improves palatability of milk and is easily digestible. The next step of processing of milk is pasteurisation where milk is pasteurised which involves heating of milk at 72 degree Celsius. This process kills all the pathogenic bacteria in the milk.



The final stage is the Distribution of the milk, this is done after processing of the milk where milk is dispatched in hygienic & Sterilised milk tankers packed in food grade materials and transported under cold chain.

Faculty-in-charge

HOD-ECM