**Traditional Methods of Milk Preservation and their Impact on Milk Components**



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Session: 2018-2019

**A thesis submitted in partial fulfillment of the requirements for the degree of**

**Master of Science in Dairy Science**

**Department of Dairy and Poultry Science**

**Faculty of Veterinary Medicine**

**Chattogram Veterinary and Animal Sciences University**

**Chattogram-4225, Bangladesh**

**JUNE, 2020**

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**This is to certify that we have examined the above Master’s thesis and have found that is complete and satisfactory in all respects, and that all revisions required by the thesis examination committee have been made**

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Sourav Sen

June 2020

*Dedicated to*

My FAMILY

# ACKNOWLEDGEMENTS

The author wishes to acknowledge the immeasurable grace and profound kindness of the creator and the supreme ruler of the universe Almighty **“GOD”** who empowers the author to complete the research work successfully.

At first the author would like to express his deep sense of respect and gratitude to ***Professor Dr. A. K. M. Humayun Kober***, Department of Dairy and Poultry Science, CVASU to have him as research supervisor. The author conveys his sincere gratitude to him for his guidance, suggestions, constant inspiration and constructive criticism for the successful completion of this research.

The author expressing his deep sense of thanks ***DR.*** [***Nasima Akter***](https://cvasu.ac.bd/user-profile/104)*,* Assistant professor, Department of Dairy and Poultry Science, CVASU for her co-supervision, guidance, valuable suggestions and constructive criticism to complete this thesis.

The author feels proud in expressing his deep sense of thanks ***Dr. M. A. Hossain****,* Professor and Head, Department of Dairy and Poultry Science, CVASU for providing his guidance, valuable suggestions and constant inspiration to complete this research work.

The author humbly thanks to ***Professor Goutam Kumar Debnath****,* Department of Dairy and Poultry Science, CVASU for providing his guidance and support to complete this research work. The author would like to thank all the other teachers and staffs of Department of Dairy and Poultry Science of CVASU, without their support and assistance this research work would be quite impossible to finish.

The author would like to express his deep sense of gratitude and thanks to Honorable Vice Chancellor **Professor Dr. Goutam Buddha Das**, CVASU. The author privileges to acknowledge **CASR**, CVASU for providing necessary research funds and other resources for this research work.

The author feels proud in expressing his deep sense of thanks to his parents, family members, seniors, juniors and well-wishers for their inspiration to finish this research.

The Author

June, 2020

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**LIST OF ABBREVIATIONS**

|  |  |
| --- | --- |
| **Abbreviations** | **Elaborations** |
| % | Percentage |
| °C | Degree Celsius |
| °F | Degree Fahrenheit |
| < | Less than |
| > | Greater than |
| 0.1N | 0.1 Normal |
| CMA | Chattogram Metropolitan Area |
| CVASU | Chattogram Veterinary and Animal Sciences University |
| DLS | Department of Livestock Services |
| et al. | And his associates |
| etc. | Etecetera |
| FSH | Follicle stimulating hormone |
| GDP | Gross Domestic Product |
| H2SO4 | Sulphuric acid |
| HF | Holstein Friesian |
| BSTI | Bangladesh standard and testing institute |
| hrs | Hours |
| kg | Killogram |
| L | Liter |
| APT | Alcohol precipitation test |
| mg | Milligram |
| ml | Millilitre |
| sq. km | Square Kilometer |
| COB | Clot on boiling |

**Abstract**

Milk is a good medium for the growth of many microorganisms, since it contains all the necessary nutrients and also provides a suitable physical environment; it is therefore, a perishable food, highly susceptible to microbial spoilage. So milk preservation is a decisive factor for milk producers and for the milk processing industries. To fulfill the statement, a well established short time milk preservation technique need to be occupied by the local milk producers of Bangladesh. By aiming this regards the present study was conducted. In this study NaHCO3 used as chemical preservative and frozen water bottle were used for preservation aiming at traditional methods. Milk samples were collected from commercial dairy farms and milk selling centers, initial quality were evaluated using chemical and microbial tests. Then, collected samples were preserved at room temperature (28-35°C) with 0.0% (control), 0.1%, 0.2% and 0.3% NaHCO3. The quality of milk samples were measured at every hour interval until spoiled. On the other hand, 1 liter (25%), 1.5 liter (16.67%) and 2 liters (12.5%) volume milk were preserved with a 250 ml frozen water bottle and the quality of milk samples were measured at every hour interval until spoilage. Alcohol precipitation test (APT) was performed to check the shelf life and acidity percentages were measured to check the developed acidity. In case of 0.1%, 0.2% and 0.3% NaHCO3 added milk positive results for APT were obtained after 11 hours, 13 hours and 14 hours, respectively. The highest titratable acidity was observed was 0.311 in case of 0.1% NaHCO3 added milk after 14 hours of addition and the lowest was observed 0.123 in case of 0.3% NaHCO3 added milk after 1 hour of addition (p<0.001). In case of 1 liter (25%), 1.5 liter (16.67%) and 2 liters (12.5%) volume milk positive results for APT were obtained after 5 hour, 4.5 hour and 4 hours, respectively. In case of frozen water bottle immerged milk, the highest titratable acidity observed was 0.256 (after 5.5 hours of addition) and the lowest was 0.140 (after half hour of addition) (p<0.01). From the result it can be concluded that, for the preservation of milk, NaHCO3 and frozen water bottle can be used in rural areas where pasteurization and chilling facility are not available. 0.3% NaHCO3 is enough to maintain the shelf life of raw milk up to 13 hours and 250ml frozen water bottle can enhance the shelf life of 1 liter (25%) milk up to 5 hours.

***Key words:*** Milk, Preservation, NaHCO3, Frozen water bottle, Titratable acidity, Alcohol precipitation test.