**QUALITY OF RAW AND MARKET MILK IN CHITTAGONG METROPOLITAN AREA, BANGLADESH.**

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# A PRODUCTION REPORT SUBMITTED

# BY

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Intern ID: D-37

Roll No: 2007/41

Registration No: 328

***Report Presented In Partial Fulfillment for the Degree of Veterinary Medicine.***

**Chittagong Veterinary and Animal Sciences University**

**Khulshi, Chittagong.**

**February, 2013**

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**LISTS OF ABBREVIATION**

|  |  |
| --- | --- |
| CMA | Chittagong Metropolitan Area |
| SPG | Specific Gravity |
| BF | Butter fat |
| SNF | Solids-not-fat |
| SR | Standard error |
| NS | Solids-not-fat |
| % | Percentage |
| / | Per |
| ± | Plus-minus |
| FPM | Farm produced milk |
| ABM | Available brand milk |
| DDPM | Different distributing point milk |

ACKNOWLEDGEMENT

All praises are due to the Almighty Allah, the creator and supreme authority of the universe, who empowers the author to complete the research work successfully.

The author wishes to express his deepest sense of gratitude, sincere appreciation, indebtedness and profound regards to his respected teacher and reverend supervisor, Dr. A. K. M. Humayun Kober, Associate Professor, Department of Dairy and Poultry Science, Faculty of Veterinary Science, Chittagong Veterinary and Animal Sciences University, for his constructive and constant guidance in planning and execution of this research work, continuous encouragement, scholastic guidance, and affectionate feelings throughout the course of research work.

The author is deeply owe, Professor Dr. Gourango Chandro Cnandh, Head of The Department, Department of Dairy and Poultry Science, Chittagong Veterinary and Animal Sciences University, for his constant help and valuable advice during research work.

The author whishes to express his gratitude to the Dr. Bibek Chandra Suttradhar, Associate professor and Director External Affairs, Chittagong Veterinary and Animal Sciences University, for his supervision and kind co-operation during the period of internship.

The author would like to express thanks to Grant-in-Aid for Scientific Research from CVASU/UGC (project from Dr. A. K. M. Humayun Kober) for support during study period.

*The author also would like to express his thanks to Faruk Bhai for continuous help in laboratory work*

Finally, the author wishes to express his sincere *gratefulness* to his Mothers and sisters for their blessing throughout his academic life.

The Author

February, 2013.

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**ABSTRACT**

The present study was conducted to evaluate the quality of fluid milk consumed by the people of Chittagong Metropolitan Area (CMA). Three type of milk samples namely as farm produced milk (FPM), brand milk (BM) and different distributing point milk (DDPM) were collected directly from the farms, retail shops and selling points of different areas under CMA, respectively. A total of 65 samples (25 samples from 5 farms, 20 samples from 4 brands, 20 samples from 4 different point) were collected and analyzed to evaluate the physical (specific gravity) and chemical (percentage of butter fat, solids-not-fat, protein and lactose) parameters of milk samples. The tests for adulteration and preservative detection were also conducted during study. Considering physical and chemical parameters farm milk found superior quality, brand milk found good quality as standards of BSTI (Bangladesh Standards and Testing Institution). This study detected that milk samples, sampling areas, were modified with water mostly distribution point milk. In case of farm Subas dairy and Kader dairy were added water 5% and 4.5%, respectively. In case of brand milk only Farm fresh was added 4% water. In case of distributing point Citygate, Solasahar, Baddarhat and Karnafuli bridge were added water 18%, 16%, 08% and 06%, respectively No preservative was found in any sample might be due to low temperature.

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