

SENSORY EVALUATION OF MILK AND MILK PRODUCTS

Background

Sensory analysis is an integral part of quality control as well as quality assurance programme of dairy industry. The word “quality” in relation to food, is considered as degree of excellence with respect to its palatability. A dairy food that is liked by majority of consumers is considered to have good eating quality, and establishing the desirable sensory attributes like appearance, flavor and texture requires application and correct interpretations of sensory analysis. Besides these, the successful launching of new dairy product also depends upon the application of modern sensory evaluation techniques by the trained dairy professionals. Hence, the knowledge of evaluating organoleptic characteristics of milk and milk products is of paramount importance for milk producers, milk processors and marketers.

Objectives

- To provide knowledge on sensory aspects of milk and milk products
- To provide knowledge of various sensory evaluation techniques
- To train the participants in judging and grading of milk and milk products

Contents

The programme makes an effort to facilitate participants to understand the sensory quality of milk and dairy products from the theoretical and practical point of view. This includes:

- Information on sensory analysis, human senses, sensory methods, recording and interpretation of results
- Sensory analysis of milk and milk products (Theory and Practical)

Participants

The programme is designed for personnels working in Quality Assurance, Production and Marketing department. The participants are awarded with a certificate on successful completion of the training programme.



Programme Schedule for Sensory Evaluation of Milk and Milk Products

Day	Topic
1	Registration & Inauguration
	Guidelines for implementing a sensory evaluation programme in a dairy (Theory)
	Basic exercises in sensory evaluation (Theory)
	Lunch Break
	Sensory evaluation methods, establishing sensory panels and statistical principles. (Theory)
	Basic exercises in sensory evaluation (Practical)
2	Rheological properties, modeling and instrumental measuring techniques for dairy products (Theory)
	Human senses in sensory evaluation (Theory)
	Basic exercises in sensory evaluation (Practical)
	Lunch Break
	Sensory evaluation of liquid milk products (Theory)
	Basic exercises in sensory evaluation and Sensory evaluation of milk (Practical)
3	Sensory Evaluation of Dahi (Theory)
	Sensory Evaluation of Dahi (Practical)
	Lunch Break
	Sensory Evaluation of Khoa (Theory)
	Sensory Evaluation of Milk Powder (Theory & Practical)
	Sensory Evaluation of Cheese (Theory)
4	Sensory Evaluation of Cheese (Practical)
	Sensory evaluation of Ice cream (Theory)
	Sensory evaluation of Paneer (Theory)
	Sensory Evaluation of Ice cream (Practical)
	Sensory Evaluation of Paneer (Practical)
	Lunch Break
	Sensory Evaluation of Butter and Ghee (Theory)
	Sensory Evaluation of Butter and Ghee (Practical)
Feedback and Valediction	