



VIDYA DAIRY

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SMC COLLEGE OF DAIRY SCIENCE

IN ASSOCIATION WITH

SMC COLLEGE OF DAIRY SCIENCE

OFFER TRAINING PROGRAMME ON

“SENSORY EVALUATION OF MILK AND MILK PRODUCTS”

BACKGROUND

Sensory analysis is an integral part of quality control as well as quality assurance programme of any dairy. The word “quality” in relation to food, is commonly thought 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 eating quality of dairy products requires application and correct interpretations of sensory analysis. The knowledge of evaluating organoleptic characteristics of dairy product is of paramount importance to all i.e. milk producers, milk processors, marketers and consumers. The quality of finished products is not an accident, but it is an outcome of skillful execution of committed efforts in intelligent direction. Thus, a high level of sensory appeal is a prime determinant in evaluating the quality of milk and milk products.

OBJECTIVE

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

CONTENT

The programme would make an effort to facilitate participants to understand the sensory quality of dairy products from the theoretical and practical point of view. This will include:

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

METHODOLOGY

The programme practical would be conducted during most suitable judging grading hours. Theory would be conducted during rest of time.

PARTICIPANTS

The programme is designed for personnel working in Quality Assurance, Production and Marketing department. The participants will get a certificate of participation and successful completion of training programme.

PROGRAMME FEE

The programme fee is Rs. ~~5000/-~~ including applicable taxes and accommodation (Double occupancy & non AC) at Vidya Dairy. If any participants is not availing the accommodation facilities, Vidya dairy will charge ~~Rs. 250/- less per participant per day~~ as training fees. The programme will commence at 9:00 hours on first day and concluded at 16:00 hours on last day. Participants are expected to make their travel plans accordingly.

ADDRESS

The Managing Director

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Schedule of Training Programme on Sensory Evaluation of Milk and Milk Products

Day	Topic
One	<p>General Information on Sensory Analysis (Objective, general testing conditions, optimum requirements for sensory evaluation of food, guide for sensory evaluation of food, operational principles of sensory testing, design of sensory testing area)</p>
	<p>The Human Senses in Sensory Evaluation (the sense of sight, smell, taste, hearing, touch, sensory interaction, reducing panel response error)</p>
	<p>Establishing Sensory Panels (recruiting, screening, training, monitoring, motivating panelists, organization of a complete training course)</p>
	<p>Sensory Evaluation Method/ Conducting Sensory Tests (analytical sensory tests: difference testing – simple difference tests, triangle test, duo trio test, etc., directional tests – ranking test, rating)</p>
Two	<p>Statistical Principles (statistics for sensory evaluation methods, interpretation of sensory data, reporting results)</p>
	<p>Rheological Properties, Modeling and Instrumental Measuring Techniques for Dairy Products (importance of rheological properties in sensory evaluation, interrelationship between sensory and instrumental techniques, rheological modeling of dairy products, instrumental techniques to measure rheological properties of dairy products)</p>
	<p>Score Card, Desirable & Undesirable Sensory Attributes in Dairy Products</p>
	<p>Practical - Perception and Threshold of Basic Taste & Odors</p>
Three	<p>Sensory Evaluation of Liquid Milk (Theory and Practical) (different types of market milk, preparation of sample for sensory evaluation of milk, selection and training of panelists, milk scoring techniques, requirements for high quality milks, evaluating milk flavour, tracing the causes of milk off flavours)</p>
	<p>Sensory Evaluation of Butter and Ghee (Theory and Practical) (different types of products, preparation of sample for sensory evaluation of products, selection and training of panelists, scoring techniques, requirements for high quality product, evaluating flavour, tracing the causes of off flavours)</p>
Four	<p>Sensory Evaluation of Shrikhand, Lassi and Dahi (Theory and Practical) (different types of products, preparation of sample for sensory evaluation of products, selection and training of panelists, scoring techniques, requirements for high quality product, evaluating flavour, tracing the causes of off flavours)</p>
	<p>Sensory Evaluation of Milk Powder and Paneer (Theory and Practical) (different types of products, preparation of sample for sensory evaluation of products, selection and training of panelists, scoring techniques, requirements for high quality product, evaluating flavour, tracing the causes of off flavours)</p>