




ST. XAVIER'S COLLEGE, MAPUSA GOA

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Nature of Event (Workshop, Guest Lecture, Add-on Course, Seminar, etc.)	Field trip
Name of Department	Biotechnology
Faculty In-Charge	Ms. Swaroopa Naik, Ms. Anjelica Matias
Stratum of Event (College, State, Regional, National)	College
Title of Event	Field trip to Goa Dairy
Date of Event	11 th October 2022
Venue	Goa Dairy, Kurti, Ponda.
Resource Person details	Ms. Pratima Naik -
Objective/ Scope of Event	To familiarize the students the working and functioning of a dairy plant.
Particulars of Event	<p>On 11th October 2022, the students of T.Y.B.Sc. Biotechnology: 29 nos accompanied by lecturers Ms. Swaroopa Naik and Ms. Anjelica Matias visited the Goa dairy plant at Curti, Ponda. The main objective of the trip was to familiarize the students with the processes involved in pasteurization and packaging of milk and milk products.</p> <p>On our arrival One of their staff, Ms. Pratima Naik, welcomed us and gave a brief introduction about the working of the plant. There are 177 societies across North and South Goa, where milk collection is done twice in a day. These cans undergo various quality control tests to ensure the quality of the raw milk is fit for consumption. The students then walked through the huge storage tanks containing the pasteurized milk. The concept of pasteurization and its process was also discussed as an interactive session by Ms. Naik and the students. In the plant the mode of pasteurization is HTST (High Temperature Short Time). The milk is stored in storage tanks at less than 50 degree C.</p>

	<p>The packaging of the milk into packets also was the highlight for the trip.</p> <p>Later we were taken to their quality control lab where students learned about the various physical, chemical and microbiological tests used to check the quality of milk. The students performed some of the tests such as methylene blue reductase test, resazurin tests and pasteurization efficiency test: phosphatase test as part of the practical course work.</p> <p>The students were really intrigued by an instrument called as Milkoscan, that was gifted by the National Dairy Development Fund, Government of India as a mark of their 50 years into the milk business. This instrument provides a detailed analysis of components of the milk (fat content, SNF, protein content, lactic acid, glucose etc) as well as the adulterants if at all any present in the milk.</p> <p>The visit concluded with the various varieties Goa dairy has in the market besides milk (High fat milk, Standardized milk, Cow milk, Toned Milk) which include, ghee, butter, ice creams, curd, shrikhand, paneer, flavoured lassi etc.</p>
Outcome of Event	The students acquired an in-depth knowledge of milk collection, process of pasteurization, quality control test, packaging and distribution and the overall functioning of the dairy plant.
Feedback	Good. Field trip was indeed very informative.

Total No. of Participants	31
Photographs	

Ms. Anabel Alphonso
Co-ordinator, Department of Biotechnology

