



MILK-ED

MODERN AND INNOVATIVE ONLINE-BASED
KNOW-HOW ON EUROPEAN DAIRY PROCESSING

TIPS FOR MAKING DAIRY PRODUCTS

*In love with
milk industry!*



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TIPS FOR MAKING DAIRY PRODUCTS

Milk and dairy products are subject to many harmful factors, especially spontaneous microbiological action. Such action leads to premature deterioration of this food group, sometimes to the point of endangering the health of consumers.

The most effective way to prevent contamination by micro-organisms is to practice good occupational hygiene, which includes our hygiene, the cleanliness of the utensils we use, and the cleanliness of the work areas where we manufacture or store dairy products.

It is advisable to wear disposable protective gloves during the final stages of dairy product manufacture (folding moulded cheeses, channeling, cutting and packaging cheeses, packaging raw butter, folding curds, filling into packaging units, etc.) and to use them if there are rashes, cuts or burns on the hands.

When manually filling and packaging dairy products, it is advisable to wear, in addition to disposable gloves, protective masks for the nose and mouth, especially in the case of colds.

It is also advisable to:

learn about the properties of milk and the dairy product you choose; carefully read the instructions for making the milk product you have chosen; prepare the necessary working utensils; start making the dairy product following the steps in the instructions; use a thermometer and a watch.

