

**MATERNITY HOSPITALS - PRODUCTION, SALES  
TECHNOLOGY, PRODUCTION AND SCIENTIFIC PROCESSING**

**Annotation:** This article focuses on products made from milk based on the milk processing technology.

Key words: production, milk, sales technology, maternity hospitals.

Instead, milk does not exceed any product. That is why milk is a great source of nature. Milk is also important not only for the body's nutritional needs, but also for its quantitative proportions. Milk and dairy products are easily and easily digested by the human body.

Human beings drink domestic livestock, but cow's milk is common among them. Cow's milk contains 85-89% of water, 2,8-5,0% fat, 2,7-3,8% of proteins, 4,4-5,1% milk gum, 0,6-0,85% mineral substances, enzymes, vitamins, hormones, pigments, gases.

The properties of milk fat, especially the melting (27-34 ° C) and hardness (17-21 ° C), are associated with the properties of fatty acids. It is in the form of oil spheres in the milk. Every oil cane is covered with a protective layer of protein. This will hinder their closure. Therefore, at low temperatures, the milk becomes a fat deposit, and at a high temperature, the fat emulsion is a political condition. Free oils appear as a result of deforestation of the milk during processing or storage. Milk oil has a pleasant aroma and cream.

The milk of the milk consists of amino acids with full value. There are 2-4% casein, 0.1% globulin and 0.1% of other proteins in milk. Milk contains almost all the vitamins needed for calcium, magnesium, sodium potassium, iron, copper, iodine, chlorine, phosphorus, sulfur, and human organisms. Milk and milk fat color indicates the presence of pigmented carotene.

Carbohydrates contain mostly milk powder - lactose. When milk is heated up to 95 ° C, milk is exposed to diuretic fibers and free amino acids and forms dark caramel - melanoid. Lactose is dissolved by lactic acid bacteria, yeasts and other microorganisms.

The density of milk depends on its composition. Depending on its density, the naturalness of milk is assessed. Full processing of milk consists of cleaning, normalizing, homogenizing, pasteurization, sterilization and cooling, if necessary. Milk-departure milk separators are separated from mechanical impurities.

Milk normalization means the process of bringing the fat content to 3.2% in a significant amount. This is used for fattening milk or cream. It is necessary to reduce the size of the oil shrubs to prevent oil separation from the surface of the milk. Hot Milk Processing The purpose of the preparation is to eliminate microorganisms and to deactivate the enzymes. As a result, the shelf life of the milk is prolonged and its hygienic safety is ensured. Pasteurization and sterilization methods of heat treatment are used.

Pasteurisers are divided into long-term (63°S for 30 minutes for milk), short-term (72S for 15-30 seconds in milk) and instantaneous (not stored at 85 ° C or above).

The sterilization of milk in glass bottles is the processing of autoclaves in the following order: 45 ° C at 104 ° C; At 109S - 30 minutes; Storage at 120°S - 20 minutes.

During pasteurisation, all vegetative cells of bacteria and sterilization, as well as bacterial spores are also killed. In the course of technological process, the value and quality of milk change. Homogenization not only prevents the release of fat during the storage of dairy products, but also improves their consistency, fatigue, and ease of digestion. As a result of pasteurisation and sterilization, milk has specific taste, color and color. Milk components also change.

When it is slowly frozen, milk loses its properties and when dissolved, it is water and dessert, and the surface of the flakes and fat droplets appears. However,

the freezing of milk at -22S will allow it to maintain its properties and quality for more than 3 months.

Milk and cream contain all the necessary ingredients and favorable conditions for the development of microorganisms. So quickly breaks down. They can be preserved to prolong the shelf life of milk and cream. Its canned foods are mainly concentrated in dry and creamy products.

Condensed milk products are obtained by vacuum underwater vacuum cleaner over 60-45°C and below the milk and cream. Sugared milk is made from condensed milk, sugared milk, sugared milk, milkless milk without condensed milk, and sugar added with sugar.

Condensed milk canned in 0-10°S, sterilized condensed milk at 0-20°S, relative humidity not exceeding 75%. Temperature fluctuations and increased air humidity may result in bank jamming. The duration of the warranty period of condensed milk packed in germ vessels is one year.

Dairy products. Dry milk and cream are prepared in two ways: thin film and spraying. Before drying, the amount of milk, cream, fat and dry matter is normalized, then pasteurized, then concentrated to dryness until 40-48%. In some cases, the dried compound is homogenized to reduce the amount of free oxygen easily oxidized by oxygen.

In the film drying, the two milk drums, which are contraindicated, are poured onto an external smooth surface with a temperature of 105-120°S. Excess moisture from the milk emerges during the incomplete circulation of the drum. Dry thin layer metal knives are removed from the surface of the drum, crushed and sieved. This method allows dry milk to rise to 110 degrees.

In the drying of dewatering drips, the pre-prepared milk is sprinkled with small drops and is hot from the opposite side. Milk drops are rapidly dried and milk particles in dry spherical form fall into the bottom of the apparatus and are constantly removed from it. Milk products are stored at 1-10°S. Dried milk can be dissolved in water and recovered.

Milk products. In the baking and confectionery industry, milk powder and its various products are used as raw materials. Soybean is the secondary product of cottage cheese and cheese production. It is a green, lightweight, sour cream. In the baking and confectionery industry, there are produced the following types of milk whey: milk powder, dry milk powder, condensed milk powder, dried milk whey, mixed with condensed milk. Milk serum contains 95% of water and many micro-organisms, which is rapidly defective. Therefore, instead of natural whey powder, it is often used in products made from it.

Buttermilk is a natural milk product. It is a cream-like cloth and has a plastic consistency of 10-12S.

Butter is a high calorie product that has valuable properties and is a good diet. Fat in fat content is 61.5-82.5%, and moisture content is 16-35%. Its composition consists of small molecular fatty acids (8-13%). There are phosphatides in the A and E vitamins and substances that determine the biological value of the product. The energy value of 100g butter is 3200 kJ on average, 95% of digestion.

The removal of the butter. There are two methods of buttermilk: cream is processed on regular and continuous cooking oils and by high-fat cream processing. According to the method used for the production of butter, a cream that contains 32-40% of fat is used.

Milk and dairy products are extremely useful for human health.

#### References

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