

FOOD PROCESSING OPTIMISATION

A one day course designed to teach participants the theory and practical applications of milk pasteurisation.

Content includes:

- ❖ **Milk composition and milk microbiology**
- ❖ **Raw milk receival and handling**
- ❖ **Separation and clarification**
- ❖ **Homogenisation**
- ❖ **Standardisation calculations**
- ❖ **Pasteurising**
 - **legal requirements**
 - **microbial loads and death rates**
 - **types of pasteuriser**
 - **components of pasteuriser**
 - **plate heat exchangers**
 - **Outline of AS 3993 -2003**
 - **Validation**
- ❖ **Preventative maintenance and calibration**

A set of comprehensive notes and certificate of attendance will be given to each participant.

If required an exam and practical assessment can be carried out