

**CHANGES OF ACIDITY LEVEL OF RAW CREAM AND THEIR
EFFECTS ON FREE FATTY ACID VALUES OF THE BUTTER**

BY



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FAG512



Project Report
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FACULTY OF AGRICULTURE

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2017

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ABSTRACT

Butter is the one of milk food product, which is made exclusively from milk or cream. Butter is a source of vitamin A and certain essential fatty acids. High free fatty acid in butter badly affects to the consumer preference. But free fatty acid can give some good characters also to the butter. Therefore, present study was planned to identify the milk and raw cream quality parameters and evaluate the yield and free fatty acid of butter by using different combinations of milk fat levels and cream acidity level.

In this study, milk samples were collected from milk bowsers which came from different chilling centers and milk fat, acidity, specific gravity and keeping quality of milk were studied. Similarly, raw cream samples were collected with different acidity levels and corresponding free fatty acid values of butter were studied. Further, raw milk samples with different fat levels were also collected and corresponding butter yield was studied.

As a result of this study of milk quality parameter, there was no any milk sample containing the hydrogen peroxide and highest and lowest specific gravity of raw milk were 29.5 and 26.3, respectively. Similarly, highest fat level and lower fat level of raw milk were 4.35% and 3.8%, respectively. During this study almost all the milk samples were recorded as good or excellent quality of milk. The higher acidity level of the raw milk was 0.18% and the lower level was 0.09%.

TABLE OF CONTENTS

Page No

ABSTRACT	i
ACKNOWLEDGEMENT	iii
TABLE OF CONTENT	iv
LIST OF TABLES.....	viii
LIST OF FIGURES.....	ix
CHAPTER 01 – INTRODUCTION	01
CHAPTER 02 – LITERATURE REVIEW	03
2.1 Milk	03
2.1.1. Composition of the milk.....	03
2.1.1.1 Water	03
2.1.1.2 Fat.....	04
2.1.1.3 Protein	05
2.1.1.4 Non protein substances.....	07
2.1.1.5 Lactose.....	07
2.1.1.6 Mineral	07
2.1.1.7 Enzyme and Vitamin	08
2.1.2 Milk flavours	09
2.1.3 Factor affecting milk composition.....	09
2.1.3.1 Sanitary factor	09
2.1.3.2 Breed type.....	10
2.1.3.3 Interval between milking.....	10

2.1.3.4 Diseases	10
2.1.3.5 Season.....	11
2.1.3.6 Stage of lactation	12
2.1.3.7 Maximizing and diversifying feeding	12
2.1.3.8 Handling storage and transportation.....	13
2.1.3.9 Pregnancy	13
2.2 Cream	13
2.3 Butter	15
2.3.1 World butter production	15
2.3.2 Butter definition	16
2.3.3 Butter process	16
2.3.3.1 Vacuum de-ordrization.....	16
2.3.3.2 Aging.....	17
2.3.3.3 Churning	17
2.3.3.4 Draining and washing.....	17
2.3.3.5 Salting and working.....	17
2.3.3.6 Packaging and storage	17
2.3.4 Structure of the butter.....	18
2.3.5 Free fatty acid in butter.....	18
2.3.5.1 Free fatty acid.....	19
2.3.5.2 Rancidity	20
2.3.5.3 Rancidity of butter.....	21
2.3.6 Moisture content in butter	22
2.3.7 Storage temperature of the butter	23

CHAPTER 03 - MATERIALS AND METHODS.....	24
3.1 Location.....	24
3.2 Materials.....	24
3.3 Milk collection and processing.....	25
3.4 Methodology.....	26
3.4.1. Determination of the milk quality parameter.....	26
3.4.2. Study of the affecting the acidity level of raw cream on FFA level of the butter.....	26
3.4.3 Study of the affecting fat level of the raw milk on butter yield.....	26
3.5 Sample collection.....	24
3.5.1. Cream sample.....	26
3.5.2. Butter sample.....	26
3.5.3 Analysing the sample.....	27
3.5.3.1 Determination of the acidity level in cream sample.....	27
3.5.3.2 Determination of free fatty acid level in butter sample.....	27
3.6 Determination of milk quality parameters in ten sample.....	28
3.6.1 Determination of hydrogen peroxide.....	28
3.6.2. Lactometer test.....	28
3.6.3. Determination of fat level in raw milk.....	28
3.6.4. Determination of keeping quality.....	28
3.6.5. Determination of acidity of raw milk.....	29
3.6.6 Alcohol test for raw milk.....	30
3.6.7 Clots on boiling test.....	30
3.7 Data analysing.....	31

CHAPTER 04 – RESULTS AND DISCUSSIONS	32
4.1 Determination of milk quality	32
4.1.1 Determination of hydrogen peroxide.....	32
4.1.2 Specific gravity of the raw milk	33
4.1.3 Determination of the fat level.....	35
4.1.4 Determination of keeping quality.....	36
4.1.5 Determination of the acidity level.....	37
4.2 Evaluation the effect of fat level of raw milk on butter yield	39
4.3 Effect of the acidity of raw cream on free fatty acid level in butter	40
4.3.1 The best acidity value among the collected data	42
4.4 Graphically analysing the effect of acidity level on FFA level	43
4.5 Effect of the other factor affecting for FFA level.....	44
4.6 Butter yield with different fat level	44
CHAPTER 05 – CONCLUSIONS	45
RECOMENDATION	46
REFERENCES	47