NK Dairy Products

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Dairy products or milk products, also known as lacticinia, are food products made from (or containing) milk. [a][1] The most common dairy animals are cow, water buffalo, nanny goat, and ewe. Dairy products include common grocery store food items in the Western world such as yogurt, cheese, milk and butter. [2][3] A facility that produces dairy products is known as a dairy. [b][4] Dairy products are consumed worldwide to varying degrees (see consumption patterns worldwide). [5] Some people avoid some or all dairy products either because of lactose intolerance, veganism, or other health reasons or beliefs.

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Types of dairy product



All dairy products derive from milk.



Milk is produced after optional homogenization or pasteurization, in several grades after standardization of the fat level, and possible addition of the bacteria *Streptococcus lactis* and *Leuconostoc citrovorum*. Milk can be broken down into several different categories based on type of product produced, including cream, butter, cheese, infant formula, and yogurt.

Milk varies in fat content. Skim milk is milk with zero fat, while whole milk products contain fat.

Milk is an ingredient in many confectioneries. Milk can be added to chocolate to produce milk chocolate.

- Scalded milk
- Condensed milk, milk which has been concentrated by evaporation, with sugar added for reduced process time and longer life in an opened can
- Evaporated milk, (less concentrated than condensed) milk without added sugar
- Baked milk is milk simmered on low heat for long time which results in mild caramelization. Particularly popular in Eastern Europe.
- Dulce de leche
- Malai

- Powdered milk (or milk powder), produced by removing the water from (usually skim) milk
- Khoa, milk which has been completely concentrated by evaporation, used in Indian cuisine
- Infant formula, dried milk powder with specific additives for feeding human infants
- High milk-fat and nutritional products (for infant formulas)
- Whey, the liquid drained from curds and used for further processing or as a livestock feed
- Buttermilk, the liquid left over after producing butter from cream, often dried as livestock.





Whipped cream

Cream and fermented cream

- o Single cream, double cream and whipped cream
- o Clotted cream, thick, spoonable cream made by heating milk
- Kaymak
- Sour cream
 - Smetana, Central and Eastern European variety of sour cream
- o Crème fraîche, slightly fermented cream



Kefir is a fermented probiotic dairyFermented milk products include:

- Soured milk obtained by fermentation with mesophilic bacteria, mainly Lactococcus lactis and other bacterial cultures and yeasts
- Soured cream and crème fraîche
- Cultured buttermilk resembling buttermilk, but uses different yeast and bacterial cultures
- Clabber, milk naturally fermented to a yogurt-like state
- Filmjölk
- Ymer
- Viili
- Kefir, fermented milk drink from the Northern Caucasus
- Kumis, fermented mares' milk popular in Central Asia
- Amasi

- Ice cream
- Ice cream, slowly frozen cream, milk, flavors and emulsifying additives (dairy ice cream)
- Gelato, slowly frozen milk and water, lesser fat than ice cream
- Ice milk, low-fat version of ice cream
- Frozen custard
- Frozen yogurt, yogurt with emulsifiers
- CaseinMursik





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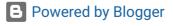
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