

Phone & Fax : 2241 6605



SREE BALAJI COLLEGE OF NURSING

(Recognised By Indian Nursing Council, New Delhi and The Tamilnadu Nurses and Midwives Council)
(Approved by Govt. of Tamil Nadu and Affiliated to Bharath Institute of Higher Education and Research)

No.7, Works Road, Chromepet, Chennai - 600 044.

19 September 2019

The Joint Managing Director
TCMPF Limited,
CENTRAL DIARY,
Ambatore,
Chennai- 98.

Respected Sir,

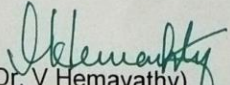
Sub: Request permission for One day Observational Visit – for I year
M.Sc., (N), II year B.Sc., (N) & II year Post Basic B.Sc., (N)
Students - reg.

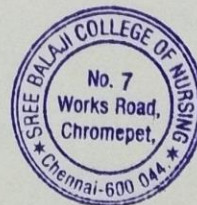
As part of the curriculum, the I year M.Sc., (N) (1 candidate), II year B.Sc., (N) (43 candidates) and II year Post Basic B.Sc., (N) (6 candidates) need to gain knowledge about Milk pasteurization. Therefore we request you to kindly permit our students for one day observational visit in Sholinganallur Central Diary on 19.11.2019.

Kindly intimate the date and time most convenient for you.

Thanking you,

Yours sincerely,


(Dr. V Hemavathy)
Dr. V. HEMAVATHY,
M.Sc.(N), M.A., M.Phil., Ph.D.(N).
PRINCIPAL
SREE BALAJI COLLEGE OF NURSING
No. 7, Works Road, Chromepet,
Chennai-600 044.



TAMILNADU CO-OPERATIVE MILK PRODUCER S FEDERATION LTD
JOINT MANAGING DIRECTOR'S OFFICE: AMBATTUR : CHENNAI-98

Ref.No. 5740/ HRD / 2017

Dated 24.10.2019

To
The Principal,
Sree Balaji College of Nursing,
No.7, Works Road, Chormepet,
Chennai.600 044.

Sir,

Sub: TCMPF Ltd – JMD's Office – HRD Section – Dairy Visit –
Permission accorded – Reg.

Ref: Letter received from the Principal, Sree Balaji College of Nursing,
No.7, Works Road, Chormepet, Chennai.600 044.

We are pleased to grant permission for 50 students with staffs members on
19.11.2019 from the Sree Balaji College of Nursing, No.7, Works Road, Chormepet,
Chennai.44. to visit our Madhavaram Dairy, Ch -51 between 11.00 am to 12.30 pm,
subject to the schedule & conditions indicated below.

Conditions for the Dairy Visit:

1. Visitors should produce their identity cards at Security Gate while entering the Dairy.
2. Cameras are prohibited inside the Dairy Complex.
3. Visitors should not touch the plant and machinery.
4. The Federation will not be liable to bear any sort of expenditure or Compensation to the visitors in the event of any untoward incident viz. accident, injury etc. happens during the visit to the Dairy.
5. It should be ensured, that the students/Teachers are not suffering from any Communicable / contagious disease during their visit.
6. The Federation reserves the right to cancel the permission without assigning any reason in case of exigency.

By Order of Joint Managing Director//

சுவிதா குமார்
உற்பத்தியாளர்கள் இணையம்
முன்றாவது பால் பண்ணை
சோழிங்கநல்லூர்,
சென்னை - 600 119

for Joint Managing Director

CC : The Dy. General Manager (Engg)
Madhavaram Dairy, Ch-51.



SREE BALAJI COLLEGE OF NURSING
COMMUNITY HEALTH NURSING

AAVIN



Submitted by,

Second year B.sc nursing students



AAVIN VISIT

We the B.Sc nursing students of second year went for an observational visit to Aavin on 06.12. 2019 at Shozinganallur accompanied with the staffs V.Yasodha and S.uma maheswari.

We started from our college at 9.30 am and reached over there at 11.00 am. The session had started at 11.00 am and got over at 12.30.pm



INTRODUCTION:

The aavin was first started in Gujarat. The Head Quarters is situated at Madavaram. Tamil Nadu co-operative milk producer federation private limited.

GOAL:

- To provide healthy milk.
- To achieve the standard.
- To maintain customer normal life pattern.
- Provide milk to all area.
- To check the quality.



THE METHOD OF COLLECTING MILK FROM THE VILLAGES

- Milk collection
- Hygienic milk collection
- Milk preservation

- Milk transport
- Milk sampling
- Milk testing
- Milk payment systems

MILK COLLECTION

Milk collection is often one of the first activities of milk producers groups .Once the milk from several group members is collected in a central location , the can be processed or transported to processing centers or markets. Milk should be collected within 4 hours of milking.

Aavin is situated around 22 districts in Tamil nadu. In each districts the milk is collected from the nearby villages. The amount of milk which is more than the required amount of each district is being sent to metropolitan city Chennai.

HYGIENIC MILK COLLECTION

The milk is collected in a hygienic method

- Use clean containers and equipment.
- Use containers that are easy to clean with a wide opening.
- Keep the milk covered and in the shade.
- Cool as quickly and whenever you can (4 degree C or below).

MILK PREVENTION

Milk should be cooled immediately after milking, and be kept as cold possible before processing. The best temperature to keep the milk is 4 degree Celsius (or below) but in most developing countries this requires some kind of cooling equipment. The most important prevention methods are given below:

Cooling methods

- Keep the milk in the shade not in the sun ;
- Keep the milk in a well ventilated place;
- Use cold water to cool the milk (you can for example put the milk in a water bath, or in a stream);
- Use ice to cool the milk;

Cooling equipment used:

- ✚ Conventional refrigerator for small amounts of milk;
- ✚ Evaporative charcoal lined cooler;
- ✚ Surface coolers;
- ✚ A bulk (direct expansion) milk cooling tank;
- ✚ An in can rotary cooler.

MILK TRANSPORT

Group transport can be arranged for individual supplies of milk. There are many ways to transport the milk; this could be truck, rail, bicycle animal or foot. Milk transport from the farm to the collection centre of factory should always be as quick as possible to prevent spoilage of the milk.

Hygienic milk transport is also important. Clean the containers used for transport every time: rinse with cold water first, then scrub with a brush and warm water containing detergent and rinse again with cold water. Sterilize with boiling water (or use disinfection solutions like hypochlorite) and dry the containers (preferably in the sun). The milk is carried to the cities through the Lorries.

MILK SAMPLING

It is expensive to analyze all milk supplies on a dial basic for all parameters. To avoid this, you can sample the milk and place it in sample bottles with preservatives added. POTASSIUM DICHROMATE can be added to keep the samples (for fat testing) in a good condition. Testing can be done on a mix of these samples. Milk is heated to 40 degree C and then cooled to 20 degree and mixed before sampling to make sure that the fat is dispersed throughout the container. Make sure the samples are labeled and carefully recorded to avoid confusion.

MILK TESTING

The methods used for milk testing are usually related to the payment system adopted. The different method for milk testing are briefly described below,

QUALITY TESTING

- Taste, smell, visual observation & temperature
- Density meter or lactometer test
- Clot on boiling
- Alcohol test
- Acidity test
- Gerber test for fat

MILK PAYMENT SYSTEMS

The first thing to do before setting a price for the milk is an inventory of prices and payment systems existing in the region. Check whether the milk price has to be approved by a milk board or governmental department. Milk can be priced according to:

Quantity, composition, hygiene, a combination of these criteria.

THE PROCESS CARRIED OUT IN CHENNAI AAVIN CENTER:

When insulators tank entered into aavin first it was take place in Weighment (weight).

Then lorry weight and milk weight is monitored and store in the computer data base.

Then stir the milk with rod and take 200ml of milk and sent to laboratory of quality checking.

MILK SCANNER

The milk that enters the aavin is being scanned for water, fat and non solid fat. Usually the milk contain

84% water

16% fat and solid not fat



METHOD OF COLLECTING AND STORING MILK IN AAVIN:

It consists of seven silo's.

They also contain insulator tankers lorry, 9,000 litres and 15,000 litres.

Each silo's contains one lakh litres of milk.

LABORATORY:

Aavin has multi special laboratory check the quality of milk by doing. Some basic test and fat, solid not fat test.

The important is the MBRT Methylene Blue Reduction Test is done to check the life span of the milk.



METHOD ADOPTED TO TREAT THE MILK:

They are three types of method

- ✓ **Pasteurization**
- ✓ **Homogenation**
- ✓ **Standardization**

PASTEURIZATION:

Heat the milk in sylo's for 77 degree c and holds on for 15 sec and then reduced the heat by 5 Degree C.



HOMOGENATION:

To heat the milk for convert 24 micro level of fat globules into 1 or 2 micro globules by the process of heating.

STANDARDIZATION:

There are 4 different types

1. Fat 1.5 % & 9% solid not fat (double toned milk-DIET) color Magenta.
2. Fat 3% &8.5% solid not fat (toned milk-NICE) color blue.
3. Fat 4.5% & 8.5 solid not fat (standardized milk-GREEN MAGIC) color green.
4. Fat 6% & 9.0% solid not fat (full cream Milk-PREMIUM) color orange.



USES OF VARIOUS TYPES OF AAVIN MILK

Full cream milk (orange) -for weak people.

Toned milk (blue) - old age people, children. Because these milk was easily digestible for old age and children's

Standardized milk (green) any work & labor at work.

Double toned milk (majanta) sports player less fat cholesterol



CONCLUSION:

In Shozhinganallur (diary) form the PLC Programmable & Logic Control was first started. The AAVIN visit was very useful to the students.

SREE BALAJI COLLEGE OF NURSING

NAME LIST OF THE STUDENTS ATTENDING FIELD VISIT

AAVIN

S.NO	REG.NO	NAME OF THE STUDENT
1.	U18NR001	AARTHI P
2.	U18NR002	ABIRAMI D
3.	U18NR003	ANGEL V
4.	U18NR004	ANJALI KATAL
5.	U18NR005	BENJAMINE RAJ R
6.	U18NR006	BETTY ACHANKUNJU
7.	U18NR008	BINODINI KUJUR
8.	U18NR009	DEEPIKSHA B
9.	U18NR010	DHANYA M
10.	U18NR011	DIVYA PRIYADHARSHINI D
11.	U18NR012	DURGA M
12.	U18NR013	GAYATHRI M
13.	U18NR014	GAYATHRI S
14.	U18NR015	GEETHA LAKSHMI M
15.	U18NR016	HAMZID BANU M
16.	U18NR017	HARSHAVARDHINI D
17.	U18NR018	JAYANTHI T
18.	U18NR019	JOTHIKA E
19.	U18NR020	KALPANA R
20.	U18NR021	KAVIYA B
21.	U18NR022	KEERTHANA T
22.	U18NR023	LEEMAROSE M
23.	U18NR024	LILLY ANANDHI P
24.	U18NR025	MALATHI S
25.	U18NR026	MONISHA I