

**VISVESVARAYA TECHNOLOGICAL UNIVERSITY  
BELGAUM- 590014**



**QUALITY AND QUANTITY CONTROL IN DIARY INDUSTRIES**

**Project Report Submitted in partial fulfillment of the requirement for the  
award of degree of**

**BACHELOR OF ENGINEERING  
In  
INSTRUMENTATION TECHNOLOGY**

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2008-2009**

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## ABSTRACT

There is a need in the dairy industry for instrumentation capable of providing on-line information about the moisture content of cheese during manufacture. Present measurement techniques are usually performed off line and can be susceptible to human error.

This project deals with the measure of moisture contents of the dairy products which is monitored during manufacturing by the use of humidity sensors.

All cheeses with the exception of fresh cheeses must go through a storing period. It is necessary for the enzymatic processes, which determines the cheeses ripening for flavour and texture.

**Curing Room:** The curing room temperatures will depend on the quality of milk, the cheese technology used and the length of the ripening time. If we want to induce ripening, the temperature in the ripening room is increased. If we want to slow down ripening, the temperature can be lowered. The temperature chosen depends on milk quality, acidification technique, cheese moisture, final cooking temperature, etc.

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