



JSS INSTITUTE OF EDUCATION

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KMF VISIT

Karnataka Milk Federation at Hassan



The Karnataka milk federation (KMF) is dairy cooperative from Karnataka, India, which sells products such as milk, curds, ghee, butter, ice creams, chocolates and sweets under the brand name "NANDINI". It is Federation of milk producers under the ownership of Ministry of cooperation, government of Karnataka.

Milk is rich in energy giving fats healthy giving vitamins body buildings proteins and bone forming minerals which help build muscles you need to throw ball or climb a tree. One 200 ml glass of milk provides a power-pack of nutrients a child needs daily. This is how a glass of milk fulfills your daily requirements of nutrients in percentage terms.

Dairy is a place where processing of milk and production of milk products is done and technology refers to the application of scientific knowledge for practical purposes. Dairy technology has been defined as the branch of dairy science, which deals with the processing of milk and the manufacture of milk products on an industrial scale.

Dairying in developed countries such as the USA, the year 1850 is seen as the dividing line between farm and factory scale production. Nandini milk union is situated in dairy circle. It is mandatory to ensure that people working in laboratory are provided with safe and healthy working environment. To achieve this all the general site safety rules and precautions must be followed. In addition special consideration must be made for the fact that viable micro-organisms of many types will be present in a microbiology laboratory.

We visited KMF at 5:15 PM. There we saw many milk products like ghee, Peda, curd, milky juices, ice-creams, and milk powder. Milk may be defined as whole, fresh, clear lacteal secretions obtained by the complete milking of healthier milk. The major constituents of milk are water, fat, protein, lactose, minerals, vitamins, enzymes, pigments and etc.

We had an in-depth knowledge of milk and its bi products and how these products will process under different conditions and in different temperature. The staff of the KMF whole heartedly welcomes us and explained in detail about the dairy bi products.

The Hassan Unit started its Dairy development activity during 1975 with the World Bank Financial assistance under the guidance of Karnataka Dairy Development Corporation (KDDC). Hassan Co-operative milk producer's union Ltd. It was set up to implement the project by KDDC in 1975. It was registered on 30th March 1977 and the operational jurisdiction of the union extended to 3 districts namely Hassan, Chickmagalore and Kodagu.



FIRST YEAR B.ED STUDENTS GROUP PHOTO WITH KMF STAFF



PRINCIPAL

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