

Physico Chemical Attributes of Raw Cow Milk Marketed in and Around Namakkal City

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A study was conducted to assess the physical and chemical quality of raw milk marketed in and around Namakkal city. A total of 150 samples of raw cow's milk was collected in the morning. All the samples were collected using random sampling method. The means for temperature, pH, specific gravity, titratable acidity, fat, SNF, total solids, protein, lactose and ash contents of milk samples analyzed were $29.51 \pm 0.75^{\circ}\text{C}$, 6.43 ± 0.02 , 1.033 ± 0.021 , 0.17 ± 0.02 , $3.73 \pm 0.14\%$, $8.5 \pm 0.71\%$, 12.57 ± 0.15 , $3.89 \pm 0.52\%$, $4.12 \pm 0.72\%$ and $0.67 \pm 0.12\%$ respectively. Significant differences were found ($P < 0.05$) for the values of temperature, pH, specific gravity, titratable acidity, total solids, fat, SNF, protein, lactose and ash contents of milk samples (local vendors, shops and small scale producers). Therefore, it was concluded that the chemical composition was adequate as compared to the standard level.

Key words: Physical quality, Chemical quality, raw cow milk, Namakkal city