



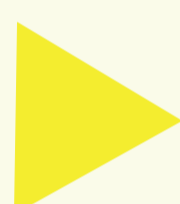
DAIRY DEVELOPMENT AUTHORITY (DDA)

GOOD MILK HANDLING PRACTICES

DO's



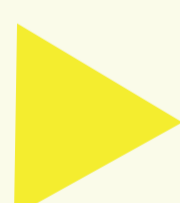
A dairy premise should be open, spacious, hygienic with enough ventilation, light and free from dust and cobwebs.



Utensils and equipments handling milk should be clean and well sanitized.



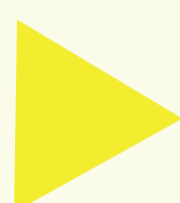
Always chill milk in a cooler or a freezer to prolong its shelf life.



Wash hands more often with soap, clean water and sanitizer while handling milk.



Milk handlers should be clean and healthy.



Equipment for handling milk should be made of food grade material preferably aluminum or stainless steel.

DON'Ts



Do not add water or any other chemicals that adulterate milk.



Plastic containers like jerry cans and drums should not be used to handle milk.



Milk should not be kept with eggs and other dry goods like soap, electronics.



Milk should not be exposed to direct sunlight because it causes a chemical reaction that affects the nutritional value



Milk should not be stored with strong smelling substances like petrol, kerosene, onions, silage paint, garlic etc.