ABSTRACT

Thirty Milk samples from different districts of Punjab were purchased and studied on behalf of physical and analytical tests to identify its purity by testing physical and chemical parameters. Sensory attributes (Smell, Taste, Odour), COB (clot on boiling), pH, L.R (Lactometer Reading).B.R (Butyrometer Reading).SNF (solid not fat).Na ions, Sorbitol, Glucose, Sugar, Starch, Detergent, Urea ,Salt as chloride,H2O2(Hydrogen peroxide),Formalin and Fat test were performed for each Milk sample. Results of these tests show that all samples were free from adulterations.

Whereas result of sample No.9 shows low L.R and SNF value which indicates that there must be addition in it of ice or water which decreases that value.

B.R value of sample No.19 was also high which shows addition of vegetative fat or oil.

Result of Sample No.2 shows low fat value which is the result of removal of fat from milk after heating.