



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 X

► 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.