



## **FERMENTED FOOD FESTIVAL**

Food fermentation have been practiced for millennia resulting the existence of a tremendous variety of fermented foods ranging from those derived from cereals, milk, dairy products etc. MBSI student unit of President science college organized a fermented food festival on 7th February, 2023. Semester 4 MIBT, BTMI and MIC class students energetically participated in the food festival. Students prepared fermented foods like cheese, yougurt, buttermilk, bread and khaman-dhokla. Event divided in to two section making and marketing in making section students gave brief introduction about the making processes of the fermented food and in marketing section students prepared various food varieties from the fermented food products. It was a great learning experience for the students where students learned about the making and marketing process of the fermented food items.





# Nylon Khaman

**Basen**

Add water and oil  
Add some ingredients  
(Salt, sugar, citric acid, oil)  
mixed proper

Take a pressure cooker  
Add water & boil it

Take tin and spread  
the oil in tin

Add basen in tin

After 25-30 min take out  
the Khaman

then we take a Pan

Add ingredients  
(oil, Mustard seed, Green chills,  
Sugar, Salt, water)

**Nylon Khaman Ready**

Grind finely

Grind coarsely

the chilies into a thick batter and mix well.

ure - **Curd** [Add curd as a starter culture as it contains *Lactobacillus*]

Overnight at a warm place (30-32°C)

in bicarbonate (to make fluffy and airy), salt and green chilies

greasy plate and steam for 15 minutes from

and season with coriander leaves, green chilies, mustard.

**Rhokla**

**Lactobacillus**

2023.02.07 12:14

# Cream Cheese

**Standardized Milk**

- 8-14% fat for double cream cheese
- 3-5% fat for single cream cheese

**Homogenization**

- 12-14 MPa at 50-55°C

**Pasteurization**

- 60-65°C for 30 min, or 70-75°C for 30-90s

**Short Set Acidification**

- Cooked at 31°C
- Added 5% starter
- 45 hrs incubation

**Long Set Acidification**

- cooked at 22-23°C
- Added 0.1-1.2% starter
- 12-16 hrs incubation

Acidified Milk on gel at pH 4.5-4.8

**Whey Separation**

- stirred & heated to 45-50°C
- whey separated

Draining in cloth bag (75-90°C)

Continuous cream separator (70-75°C)

Curd (Salt 0.5-1% of challenge SA 0.5%)

Cream cheese (Pa. Ramusa)

Raw milk

↓

Heat treatment  
40°C

↓

leave it to cool

↓

Add Curd / Buttermilk  
(Lacto bacillus)

↓

leave it for 8 hours

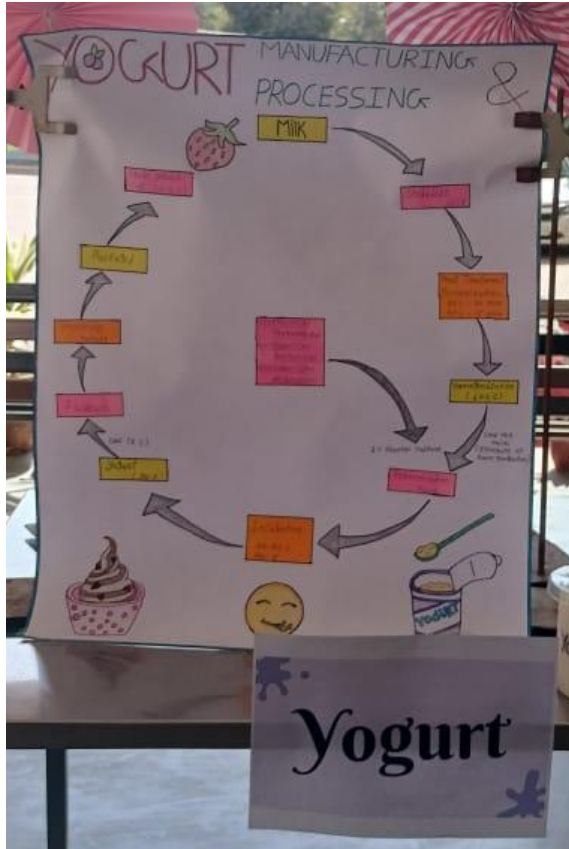
↓

Blend

↓

Buttermilk

Lakshya Kishor  
Rishi Diga  
Surya Rajanika



**Yogurt**

## ART OF MAKING BREAD

### Mixing (Raw Ingredients)

Process of combining various ingredients like flour, yeast, salt, sugar, water, etc. to form a dough.

### Fermentation

Process of allowing yeast to grow and produce carbon dioxide gas, which makes the dough rise.

### Dough Shaping

Process of shaping the dough into various forms like rolls, loaves, etc.

### Baking (Cook)

Process of cooking the dough in an oven to produce bread.

### Storage (Case)

Process of storing the bread in a cool, dry place to prevent it from becoming stale.

## APPLICATION

Bread may be served in almost every part of the day, either as a snack or as a main course. It is also used in many other ways.

### BREAD

Things made from flour & water (like dough) are called bread.

There are many types of bread like white bread, whole wheat bread, etc.

It is a good source of energy.

**Fluffyboo**

