

## **Abstract**

Cargills Quality Dairies (Pvt) Limited (CQD), the company behind the range of innovative ice cream products, is a subsidiary of Cargills Ceylon Ltd. Manufacture of ice cream in CQD is a combined effort of all the production and non-production sections in the plant, which is presented in detail in this report.

Experiences were gathered by exposure to the functional and operational aspects of all the operational sections in the plant and as well as Milk collection activities in milk collection societies within the six month of period.

Further several existing problems within the plant were pointed out and suggested the possible remedial measures for them.

In addition to the above experience on hand, changes in microbial count in raw milk from the milking to the processing step were tested. An increase in the microbial count expressed as Total Viable Count was showed during the transportation chain of raw milk to the plant whereas the highest was at the processing step, of 26,000 000 colonies per gram of milk. The results of the test emphasized that it is required to strictly adhere to the adequate hygienic practices specially during the milking and further to reduce the transportation time from the farm to processing plant, as far as possible.