

The Science Lab

CURD FORMATION

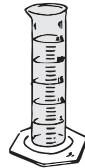
You will need:



Milk



Curd



Measuring cylinder



Dropper



Beakers/bowls

What to do:

- Design an experiment to determine conditions for curd formation within 6 h using:
 - The lowest volume of milk.
 - The lowest volume of curd.
 - The ideal volume/volume ratio of milk/starter curd.
- Set up the experiment and leave the beakers in a warm place.
- Observe the contents of the beakers every hour and record the time point at which you notice the first change in physical consistency.
- Continue observing the beakers every hour, recording changes in smell and pH.

Experimental set up:

Beaker no:	Volume of milk (ml):	Volume of curd (ml):	Incubation temperature:
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			
11.			
12.			



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Observe: Record your observations in the table below

Beaker no:	Change in physical consistency (runny/semi-solid/solid) and pH (with time point of change)
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
11.	
12.	

Discuss:

1. Can curd formation occur without adding any curd to milk? Why?
2. Why do you think some curd needs to be added to milk to get a fresh batch of curd?
3. What is the lowest volume of milk/volume of curd ratio that results in curd?
4. Which experimental set-up showed the fastest curd formation? How many hours did curd formation take in this set-up?
5. Which experimental set-up showed the slowest curd formation? How many hours did curd formation take in this set-up?
6. When did you notice the earliest signs of change:
 - a. In physical appearance?
 - b. In smell?
 - c. In pH?
7. The aim of this experiment is to turn milk into curd. Do you think it is possible to turn curd into milk? Why?

