

# **A n n o t a t i o n**

**Mariam Archvadze**

**„ Quality control of milk and milk products ‘**

**Department of Chemistry, Iv. Javakhishvili Tbilisi State University  
Ilia Chavchavadze Ave. 3**

Finding and fully exploiting the methods and sources of quality control of milk and milk products further becomes especially important as human demands have increased and are also gradually increasing human demands on quality milk and milk products.

It is especially important to start quality control at the farm where the milk is produced. Farmers must use the correct method for milk production and processing; It should be checked milk at the time when it is collected, before milk processing, so that it does not become contaminated. This check is done using organoleptic, bacteriological and chemical means.

Quality control of milk and milk products has become a global agenda since the number of low-quality products has increased. It is important to make complex quality control methods easy for everyone to understand. This is necessary and important for the population they won't be deceived and instead of consuming high-quality milk and dairy products, they start consuming them. It is also interesting how and in what form quality control of milk and dairy products is carried out in Georgia, which I will talk about in my paper.