The stability of the protein dispersion in milk is maintained by hydration and negative electrical charges. If not, the proteins will flocculate. Alcohol is a dehydrator and therefore destabilizes the protein. If the protein is already slightly unstable due to souring of the milk, dehydration with alcohol will lead to the precipitation of the protein in the form of flakes. This gives you an idea of the quality of the milk!

**ALIZAROL TEST**

1. Equal volumes of milk and Alizarol of prescribe concentration.
2. Mix carefully by inverting the tube once or twice.
3. Evaluate degree of flocculation, if any.
4. Observe Colour change.

**INTERPRETATION EXAMPLE**

- Light purple + no flocculation = acceptable milk
- Easy home test if you are unsure of the quality of milk
- Before manufacturing do the test every morning.
- Takes only 5 mins.
- No equipment needed – only Alizarol from us.