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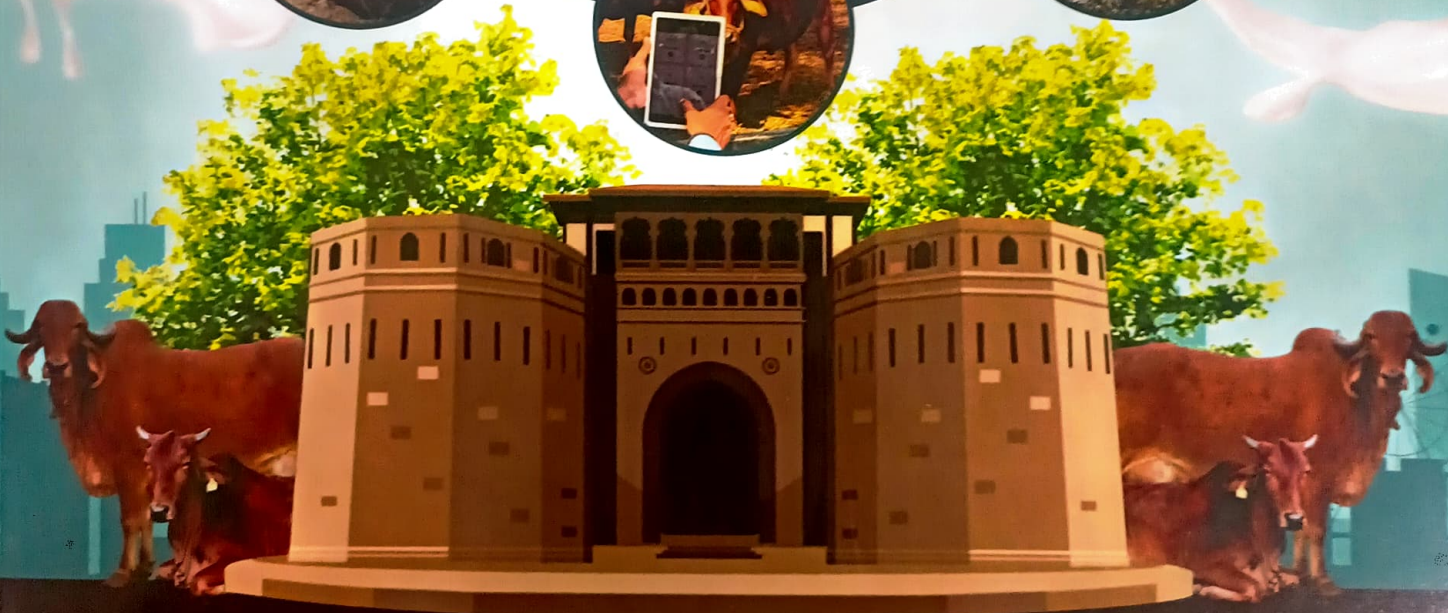
Smart & Sustainable Dairy Farming

Souvenir

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Indigenous Cattle Research Cum Training Centre, Agriculture College, MPKV, Pune

Machine learning algorithms possess the ability to examine past data related to animal health, potentially detecting signs of sickness. Machine learning algorithms have the capability to scrutinize historical data concerning the health of livestock, identifying potential disease indicators. This facilitates early detection, allowing for proactive measures to prevent the spread of illnesses. This study proposes an integrated model that combines various deep learning techniques—employing multiple CNN architectures, such as conventional deep CNN, along with different classification algorithms like SVM (Support Vector Machine) and Random Forest.

This approach aims to facilitate the early and precise identification of prevalent cattle diseases. This model covers every step of the illness detection process, from gathering data to projecting results. Initial evaluations indicate promising results, showcasing the potential to reduce diagnostic errors and provide veterinarians and farmers with tools for more timely disease recognition.

Moving forward, our focus lies on refining the diagnostic system, expanding the dataset to encompass diverse disease variations and geographical regions, and exploring practical implementation. With its promise of better disease management and animal welfare, this integrated approach represents a major advancement in veterinary treatment.

Keywords: Cattle disease, prediction and machine learning.

IDA-1065

SENSORY QUALITY OF RED PUMPKIN (*CUCURBITA PEPO L*) BURFI

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Based on sensory evaluation the process for preparation of Red Pumpkin burfi was standardized. Firstly, pre-experimental trials were conducted. The standard method was used for sensory evaluation. The experimental treatments prepared without Red Pumpkin powder (control) (T_0), incorporation of 15 per cent Red Pumpkin powder (T_1), 17 per cent Red Pumpkin powder (T_2) and 19 per cent Red Pumpkin powder in the burfi (T_3), and 30 per cent sugar in all treatments. It was observed that the sensory attributes viz. Colour and appearance, body and texture, flavour and overall acceptability of burfi samples under different treatment combinations were significant ($P<0.005$) at fresh as well as during storage. The colour and appearance, body & texture, flavour and overall acceptability score of fresh burfi samples ranged from 7.40 (T_0) to 8.28 (T_2), 7.39 (T_3) to 7.56 (T_2), 7.35 (T_0) to 8.30 (T_2) and 7.38 (T_0) to 8.30 (T_2), respectively.

Keywords: Burfi, Red Pumpkin powder and Sensory quality.

IDA-1066

WHEY POPSICLES- A SUSTAINABLE APPROACH FOR THE DAIRY INDUSTRY

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Whey is by product of dairy industry and due to its high organic content possess a severe environmental pollution problem if not utilized properly. Popsicles, also known as frozen sweets, are a particularly most popular and these product categories are made up of frozen sweet blocks that can be made be created from fruit juices or other sugary drinks. Frozen foods are becoming a "favourite fun