



Figure 1: Location of Udachiwadi, Taluka Purandar, District Pune, Maharashtra state of India.

(<https://www.google.com/maps/place/Udachiwadi,+Maharashtra+412303/@18.3851299,74.082685,14z/data=!3m1!4b1!4m6!3m5!1s0x3bc2e44bd4d4cccf:0x3844fe6de2f82d8518m2!3d18.3822657!4d74.0828839!16s%2Fg%2F12hnf901w?entry=ttu>)

Sr. no.	Name of Person (renamed as farmer 1, farmer 2---- to protect identify), age	Question 1 How many milking animals they have	Question 2 From how many years the person owns a particular animal	Question 3 Which efforts they take to preserve the milk	Question 4 Reasons of milk Spoilage and loss they faced	Question 5 What do they do with spoiled milk
1	Farmer 1 Age-36	1 (gives 2 liter milk daily)	12 Years	Freezing	Heat, rise in temperature	To make milk products such as Paneer
2	Farmer 2, Age- 42	4	12 years	Freezing	Not Answered	Not Answered
3	Farmer 3, Age-39	3	4 Years	Keeping in Open Air	Not answered	Not Answered
4	Farmer 4, Age -35	3 (gives 20 liters of milk Daily)	12	Freezing	Heat, Financial loss	Not answered
5	Farmer 5, Age-40	2 (gives 10 liters per day)	12	Freezing	Temperature, heat Loss- Financial	Not answered
6	Farmer 6, Age-42	3 (gives 10-15 liters per day)	10	Freezing, Keeping in open air	Rise in temperature	Milk products- curd, paneer
7	Farmer 7 Age- 38	2 (Gives 20 liters per day)	18	Use of refrigerator	Raise in temperature	Use in milk products or throw away

8	Farmer 8 Age-35	3 (gives 20 liters/day)	2	Freezing	Heat	Milk Products
9	Farmer 9 Age- 35	3	2	Freezing, in open air	Temperature	Throw away or in making milk products
10	Farmer 10 Age- 38	2	18	Using Refrigerator	Heat	In making Khawa, mawa
11	Farmer 11 Age- 38	2	18	Freezing	Temperature	
12	Farmer 12 Age -72	7 Cows	12	Pasteurization by heating at 70 degrees for 15-30 seconds and quickly cool down	Overgrowth of Microorganisms	Use in cooking rice from sour milk
13	Farmer 13 Age-59	5 Cows, 2 Buffalos	23	Not Answered	Bacteria Producing acids	Throw out
14	Farmer 14 Age-68	4 Cows	15	Not Answered	Microorganisms	Better to throw
15	Farmer 15 Age -45	5	25	Pasteurization	Overgrowth of Bacteria	Cooking sour rice
16	Farmer 16 Age-65	7	50	Methods of increasing shelf life	Microorganism overgrowth	Throw out
17	Farmer 17 Age-70	15	20	Pasteurization, heating	Microbial actions	Cooking sour rice
18	Farmer 18 Age-65	9	10	Freezing, keeping in air tight container	Humidity, bacterial growth	Paneer, curd, cheese making

19	Farmer 19 Age-50	7	5	Maintaining Nutritional properties	Bacterial overgrowth	Throw away
20	Farmer 20 Age- 45	5	5	Pasteurization, heating	Bacterial overgrowth	Cooking Purposes
21	Farmer 21 Age-70	5	15	Perseveration in air tight container and freezing for months	Heat, humidity	Paneer making
22	Farmer 22 Age-60	7	45	Not Answered	Bacterial overgrowth	Throw away
23	Farmer 23, age-41	5	1	Not Answered	Not Answered	No use
24	Farmer 24 Age- 60	6	7-8	Not Answered	Not Answered	No use

25	Farmer 24 Age-23	10 cows	20	Not Answered	Not Answered	Paneer making
26	Farmer 26, Age 38	8 cows	15	Not Answered	Not Answered	Making Khawa
27	Farmer 60, Age-27	6	3	Not Answered	Not Answered	Paneer making
28	Farmer 40 Age-28	10	1	Not Answered	Not Answered	No use
29	Farmer 38 Age-29	1 Sheep	2	Not Answered	Not Answered	No use
30	Farmer 45 Age-30	3	20	In open air or add ice cubes in container containing milk	Not Answered	In making Curd or paneer
31	Farmer 45 Age-31	3	12	Freezing	Heat, transport, contaminated container	Sell to dairy owners in half price
32	Farmer 54 Age-32	2	4	Freezing	Improper cattle diet, if Dirty utensils are used	Not answered
33	Farmer 31 Age-33	6	6	They Directly sell out to dairy owners or their customers so generally no spoilage occurs	Not Answered	Not Answered
34	Farmer 54 Age-34	2	5	Freezing or open air	Improper care of cattle	In making curd, paneer, or sell it
35	Farmer 50 Age-35	2	30	Freezing, boiling	Not Answered	Not Answered
36	Farmer 38 Age-36	2	15-20 liters	10 years	Freezing or sometimes keeping in a bucket In open air	In making Dairy products

