

7-Milk Quality Protocols

If interested in additional Milk Quality protocols, please contact Nicole Martin at nhw6@cornell.edu

Dairy Microbiology:

7.13-Lab Pasteurization SOP [revised 2020-06-26 rle58]

7.19-Spiral Plating for raw and powdered dairy products SOP [revised 2020-06-26 rle58]

7.25-Determination of silage pH SOP [revised 2020-06-26 rle58]

7.31-Gram Stain SOP [created by sjr167 2020-12-15]

7.32-Direct Microscopic Count of Bacteria and/or Somatic Cells **SOP** [created by sjr267 2020-12-15]

7.35-Butyric Acid Bacteria Most Probable Number SOP [created by rle58 2024-05-09]

Sporeforming Bacteria:

7.11-Highly Heat Resistant Spore Pasteurization SOP [revised 2020-06-26 rle58]

7.20-Spore Pasteurization SOP [revised 2020-06-26 rle58]

7.21-Spore Media Protocol.pdf

7.28-Specially Thermoresistant Spore Enumeration SOP [created by rle58 2020-06-26]

7.29-Bacterial Cell Extraction from Fluid Milk SOP [created by sjr167 2020-12-15]

7.30-Visualization of Unstained Bacterial Cells using Phase-Contrast Microscopy SOP [created by sjr167 2020-12-15]

Dairy Chemistry:

7.33-Measurement of Total Antioxidant Capacity in Milk **SOP** [created by sjr267 2023-03-08]

7.33a-TAC Calculation Spreadsheet Document [uploaded 2023-03-14]

7.34-Gerber Method for Butterfat Measurement of Ice Cream **SOP** [created by sjr267 2023-08-31]

Voluntary Shelf-Life Program:

7.22-VSL Microbiological and Chemical Analysis SOP [revised by nh376 2020-04-21]

7.27-VSL Sample Shipment Protocol Document [created by asa234 and sim39 15Sept2016]

Outside Work:

7.4-Checking Reports Protocol

Training Record

[illegible]

[illegible]