

**RAW MILK**

Sample only – not for use

Approved by:

Date:

**RAW MILK  
QUALITY & COMPOSITION**

**1. Description**

Unadulterated, clean fresh milk received at the plant not more than 24 hours after milking. Raw milk must be cooled immediately after milking. Taste and smell should be neutral with no distinctive non-typical flavours. No chemical inhibitors (antibiotics, aflatoxins, other residues) are to be found at detectable levels.

Test for Adulterants, Neutralizers and preservatives must be negative.

Methylene blue reduction test to be greater than 2.0 hours.

**2. Physical, chemical and microbiological properties**

Criteria	Limits (1 mg/kg = 1 ppm = 0.0001 %)	Reference Method
Total solids	> 11 %	
Lactose	< 5.5 %	
Protein	> 2.8 %	
Fat	> 3.0 %	
Nitrate, NO <sub>3</sub>	< 10 mg/l	
Nitrite, NO <sub>2</sub>	not detectable	
pH	6.7 – 6.8	
Temperature	0 – 6 °C	
Inhibitors (Antibiotics)	absent	
Somatic cells	< 400 000 /ml	
Freezing point	-0.512 to -0.560 °C	
Mesophilic aerophiles	< 100 000 cfu/g	
Coliforms	< 5 000 cfu/g	
<u>Bacillus cereus</u>	< 10 cfu/g	
<u>Coagulase positive Staphylococci</u>	absent/1g	
<u>Salmonella</u>	absent/25g	

**3. Storage and stability**

Storage of raw milk not to exceed 24 hours. Storage temperature must be 0 – 6 °C.

**4. Delivery**

Delivered by hygienic milk transportation trucks in such conditions that the milk temperature does not exceed 6 °C.

**5. Other requirements**

Analysis of inhibitors (antibiotics) must be performed from each load before unloading.