

Benefits of milk safety and quality testing:

- For public health and consumer's safety.
- For longer shelf-life of milk products.
- To maintain consumers' trust and confidence.
- To boost farmers' confidence in producing safe and quality milk resulting to better income.
- To increase milk consumption.



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Milk Safety and Quality Assurance

Safe and quality milk means good business, better health, customer safety and satisfaction.



Why have milk safety and quality control testing?

MILK consumption promotes good nutrition, being full of essential nutrients, vitamins and minerals. Milk also serves as good medium for microbial growth.

The microbial activity in milk causes the safety and quality of milk to deteriorate.

Hence, testing of milk and milk products for safety and quality are designed to ensure that milk products meet acceptable standards for chemical composition and microbial level.

Who cares about milk safety and quality?

Milk producers, veterinarians, consumers, the public and the regulatory government agencies, milk processors, retail distributors and dairy cooperatives alike are all concerned about milk safety and quality.

The future of the dairy enterprise is dependent on the safety and quality of the milk being produced.



Milk Laboratory Testing Fees

Type of Milk Test	Method of Testing	Testing Fees Per Sample (in PHP)	
		Client A	Client B
A. Physico-Chemical Test			
1. Fat Determination	Gerber Method	392.00	526.40
2. Solids-Non-Fat-Determination (SNF)	By computation from fat	44.80	56.00
3. Total Solid Determination (TS)	By computation from fat	44.80	56.00
B. Microbiological Tests			
1. Total Plate Count	Pour Plate Method	168.00	285.60
2. Coliform and E. Coli Count	Petrifilm Test Kit	638.00	1,008.00

*Client A - all NDA assisted farmers and cooperatives
Client B - all entities who are non-members of dairy cooperatives*



Description of Some Milk Tests

Fat Content Determination - this test measures the butterfat content in milk

Total Solid (TS) Determination - this test measures what remains of the milk components after removing all the water

Solid-Non-Fat Determination - this test measures the components of the milk after removing the fat and water

pH Test - measures the degree of acidity and alkalinity of the milk

Total Plate Count - is a microbial method of analysis that determines the number of viable bacteria in the milk

Coliform Count / E. coli Count - this test is used to determine the number of these micro organisms (coliform/E. coli) in the milk