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Field Facts

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Field Facts focuses on subjects that have arisen as a result of speaking with our customers and prospective customers, visiting trade shows, and feedback from our reps all over the globe.

Keeping the Food Chain Safe and Secure!

The Dairy community continues to deliver nutrition and support to their stakeholders!

Dairy means farmers (for sure!), milk haulers, processing plants – it is a wide community including milkers and drivers, lab technicians, processing plant operators, bottlers/packers/labelers. Our hearty thanks to all of them for their untiring efforts to keep our food chain full and functioning.

There are developments in analytical methods that help ensure the integrity of food quality and safety that continue as well. As members of the US International Dairy Federation, both Jackie Page and Torben Pedersen actively participate along with many colleagues around the globe in reviewing methods that include and embrace ISO, American National Standard Institute (ANSI) and USDA reviewed and recommended methods. A few more recent developments of note include:

- 1. International collaborative study concluded that will be published, incorporating findings, to expand and codify the Milk, Dried Milk and Cream: Determination of fat content; Gravimetric (Rose Gottlieb) method to include skim milk and other dairy products (IDF Standing Committee on Major Components of Milk, Working Group C32)
- Development of an international standard for reference laboratories to standardize calibration for Somatic Cell Counts. This standard has been released and is now available (Standing Committee of Statics and Automation, Working Group S09)
- Formation of a Technical Advisory Group (TAG USDA) in cooperation with the US IDF to give the USA a greater presence and a clearer voice in review and development of methods for dairy. (Leader Wendy Warren - USDA)