

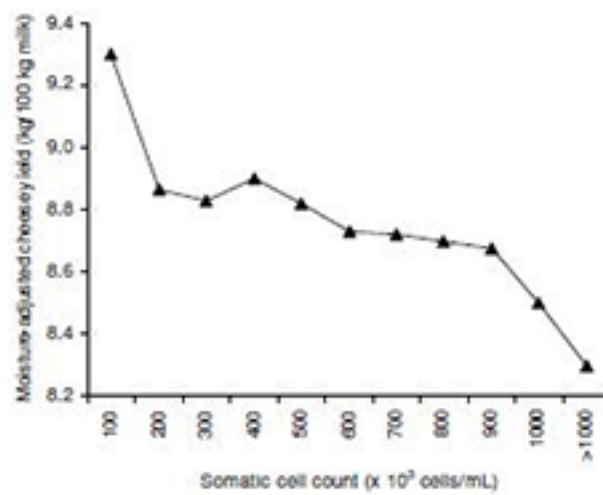


Field Facts

April 25th, 2019

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.

Did you know that > 100,000 scc/mL results in a significant reduction in cheese yield?



Increasing SCC in the range 100 x 10³ to 600 x 10³ : ~ 6 % reduction in moisture-adjusted Cheddar cheese yield

We were speaking with attendees out at the Cheese Industry Conference in Madison Wisconsin earlier this month. The CIC s attended by a diverse population of cheese-makers from collegiate participants to masters. One fact that made a BIG impression on people (young and old) with whom we spoke this year was the influence of the quality of raw milk for cheese manufacture.

It is clear that milk with > 100,000 SCC/mL produces significantly less yield as the milk is of inferior quality. The LactiCyte™-HD Somatic Cell Counter provides accurate, real-time SCC to help properly manage raw milk quality and ensure the best quality cheeses.

1. O'Brian, B and Guinee, T, Animal & Grassland Research & Innovation Centre, Moorepark & Teagasc Food Research Center, Milk somatic cell count - implications for cheese manufacture, Feb 2016, Page #8, Effect of somatic cell count on the moisture-adjusted cheese yield.

