



Page & Pedersen International, Ltd.
+1(508)-435-5966
info@pagepedersen.com
www.pagepedersen.com



Trends: Can you define quality milk?!

Today, there is a more holistic approach to defining quality milk. In a recent on-line survey of readers conducted by the Progressive Dairyman, a significant number (~23%) of dairy farmers believed that cattle handling & welfare, sustainability and fair farm worker wages/benefits were as important as low somatic cell counts and above average fat & protein content!

While the top three attributes of quality milk were pin-pointed more traditionally (i.e. low somatic cell counts, low bacteria counts, residue free), the trend is definitely toward a broader perspective! “The results of the survey bear out...- the U.S. dairy farmer has a broader view of what quality really is,”¹ says Dr. Michael Bolton a Merck Animal Health veterinarian. Check out the 7 attributes identified and see what you think is a good definition of quality milk.

Tips: LactiCheck Mini helps breed better composition!

Producing More Fat Makes Sense, And Cents, for Farmers”² according to Dick Groves, the Editor of Cheese Reporter recently. Dick outlines five succinct economic indicators as to the truth in this way of thinking. He also confirms that this trend will continue into the foreseeable future.

So, let’s give our dairy farmers an incentive to breed to better composition. Field reps can help the farmer by placing a LactiCheck MINI Milk Composition Analyzer on their farms and keeping daily records (even by cow!). The LC-MINI is easy to use, requires no reagents for testing! See the link for more information:

<http://www.pagepedersen.com/products/milk-analyzers/lacticheck-mini>

1. Cooley, Walt, "What is quality milk? It's at least low-SCC!", Progressive Dairy, July 1, 2019 pg 32

2 Groves, Dick, "Producing More Fat Makes Sense, and Cents, For Farmers", Cheeses Reporter, July 12, 2019, Page 2 or email the author at dgroves@cheesereporter.com