PRACTICAL ASPECTS OF TRACKING AND MILK QUALITY MANAGEMENT SYSTEMS. INTRODUCTION OF MECHANISM TO MONITOR QUALITY USING THE EXAMPLE OF MILK SMALL PRODUCERS.

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DairySpec determines the content of
- Fat
- Protein
- Lactose
- Total milk solids
- Total skimmed milk solids
- Freezing point
- Urea nitrogen

*SomaCount* measures

Somatic cells score

**Benefits:**
- accuracy, simultaneous analysis of one sample in two analyzers, high speed of operation, analyzed samples coding system, automatic processing and export of obtained results, urea content determination, user-friendly data storing and analysis of great amounts of data

*DairySpec Combi* a combined system by Bentley
LABORATORY RESEARCH CONDUCTION

1. Arrival of samples to the lab
2. Identification of received samples according to accompanying documents
3. Analyzer precision check
4. Preparation of milk samples for research
5 Conduction of analysis of milk samples, obtaining of research results

6 Cleaning DairySpecCombi after work completion
12 STEPS OF MILK SAMPLE SELECTION

1. Ensure that milk chambers are clean and well-calibrated.
2. Place them in vertical position.
3. Record the amount of milk.
4. Ensure that test tubes contain conservant.
5. Mix the collected milk.
6. Pour milk into the test tube.
7. Cover the test tube and make sure it is covered tightly.
8. Identify each test tube with a bar code, check correspondence between bar code and animal. The bar code contains herd number and control number of the cow.
9. Dissolve the conservant as soon as possible after the milking of each cow, inclining the test tube several times.

10. Reduce milk residue transfer from cow to cow by ensuring that milk chamber container is empty after each cow.
11. Protect samples from extreme temperatures (very hot and very cold). Store them cooled as long as possible.
12. Identify correctly, pack the box and send samples to the lab as soon as possible.