

## Pasteurized & Homogenized Milk Samples Chemical Results

**Set: 231049      DATE: 12/04/23**

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**				Titratable Acidity as % Lactic Acid
				True Protein%	SNF%	Other Solids%	By Diff. Lactose%	
1	0.08	9.65	3.79	3.59	9.58	5.79	5.02	0.12
2	0.22	9.79	3.81	3.62	9.57	5.76	4.98	0.12
3	0.46	10.04	3.81	3.61	9.58	5.77	5.00	0.13
4	0.70	10.26	3.80	3.61	9.56	5.76	5.00	0.13
5	0.99	10.53	3.84	3.64	9.54	5.70	4.94	0.13
6	1.25	10.72	3.76	3.57	9.48	5.71	4.96	0.13
7	1.65	11.00	3.68	3.49	9.36	5.68	4.93	0.13
8	1.98	11.29	3.62	3.43	9.30	5.69	4.94	0.12
9	2.36	11.64	3.63	3.44	9.28	5.66	4.91	0.13
10	2.74	11.99	3.64	3.45	9.26	5.62	4.87	0.13
11	3.25	12.50	3.66	3.47	9.25	5.58	4.84	0.12
12	3.56	12.79	3.67	3.48	9.23	5.56	4.82	0.12
<b>Average 1-12</b>	<b>1.60</b>	<b>11.02</b>	<b>3.73</b>	<b>3.53</b>	<b>9.42</b>	<b>5.69</b>	<b>4.93</b>	<b>0.13</b>

### Fortified Samples

13	0.07	9.66	3.80	3.60	9.58	5.78	5.00	0.12
14	0.93	12.32	4.50	4.27	11.39	6.88	5.97	0.15
15	1.93	12.12	3.96	3.75	10.19	6.23	5.40	0.14
16	3.50	12.74	3.67	3.48	9.24	5.57	4.83	0.12
<b>Average 14-16</b>	<b>1.61</b>	<b>11.71</b>	<b>3.98</b>	<b>3.78</b>	<b>10.10</b>	<b>6.12</b>	<b>5.30</b>	<b>0.13</b>
<b>Average 1-16</b>	<b>1.60</b>	<b>11.19</b>	<b>3.79</b>	<b>3.59</b>	<b>9.59</b>	<b>5.80</b>	<b>5.03</b>	<b>0.13</b>

All Results Are The Average Of At Least Duplicate Analysis.

*Bruce Kuechle, Technical Director*

References:

SMEDP 15.086, 15.114, 15.131, 15.133  
 AOAC 989.05, 991.20, 991.21, 991.23, 990.20, 990.21

\*\*Calculations:

True Protein% = Total N Protein% - Non-Protein Nitrogen%  
 SNF% = Total Solids% - Fat%  
 Other Solids% = Total Solids% - Fat% - Total N Protein%  
 By Diff. Lactose% = Total Solids% - Fat% - Total N Protein% - Ash%