

Raw Milk Component Standards Chemical Results

Set: **190021** Date: **05/20/19**

Sample Number		Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**					Urea (MUN) mg/dl	Freeze Point °H	TA%*	
					True Protein%	Casein%	By Diff. Lactose%	SNF%	Other Solids% Total Pro. True Pro.				
1		2.61	11.39	3.00	2.88	2.45	5.08	8.78	5.78	5.90	3.0	0.536	0.11
2	A	3.11	12.02	3.20	3.03	2.52	4.98	8.91	5.71	5.88	13.2	0.549	0.11
3		3.49	12.43	3.29	3.14	2.62	4.90	8.93	5.64	5.79	10.1	0.545	0.12
4		3.73	12.71	3.28	3.12	2.59	4.97	8.98	5.70	5.86	12.7	0.550	0.12
5	B	3.99	13.01	3.33	3.19	2.63	4.95	9.02	5.68	5.83	8.1	0.544	0.13
6		4.62	13.84	3.89	3.70	3.05	4.55	9.22	5.33	5.52	16.3	0.533	0.13
7	AA	3.14	12.05	3.18	3.02	2.51	4.99	8.91	5.73	5.89	10.4	0.548	0.11
8		3.64	12.60	3.31	3.16	2.62	4.92	8.96	5.65	5.80	8.1	0.546	0.12
9		3.85	12.75	3.28	3.11	2.60	4.90	8.90	5.63	5.79	10.2	0.545	0.12
10	BB	4.05	13.01	3.47	3.30	2.72	4.74	8.96	5.48	5.66	15.4	0.549	0.12
11		4.63	13.36	3.13	2.96	2.45	4.88	8.73	5.60	5.77	13.4	0.550	0.12
12		5.33	14.58	3.74	3.59	3.01	4.75	9.25	5.51	5.66	10.1	0.551	0.13
Average 1-12		3.85	12.81	3.34	3.18	2.65	4.88	8.96	5.62	5.78	10.9	0.546	0.12
SK		0.07	8.68	3.17	2.99		4.70	8.61					

All Results Are The Average Of At Least Duplicate Analysis.

Bruce Kuechle, Technical Director

References:

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

**Calculations

True Protein% = Total N Protein% - Non-Protein Nitrogen%

Casein% = Total N Protein% - Non-Casein Nitrogen%

By Diff. Lactose% = Total Sol

SNF% = Total Solids% - Fat%

Other Solids% = Total Solids% - Fat% - Protein% (where Protein% is either Total N Protein or True Protein)

*TA% = Titratable Acidity as Lactic Acid%