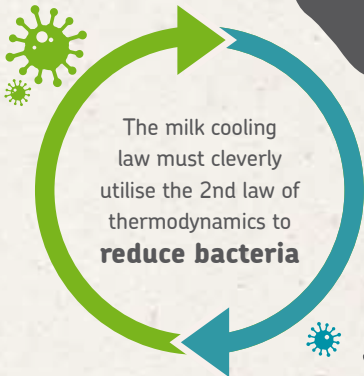
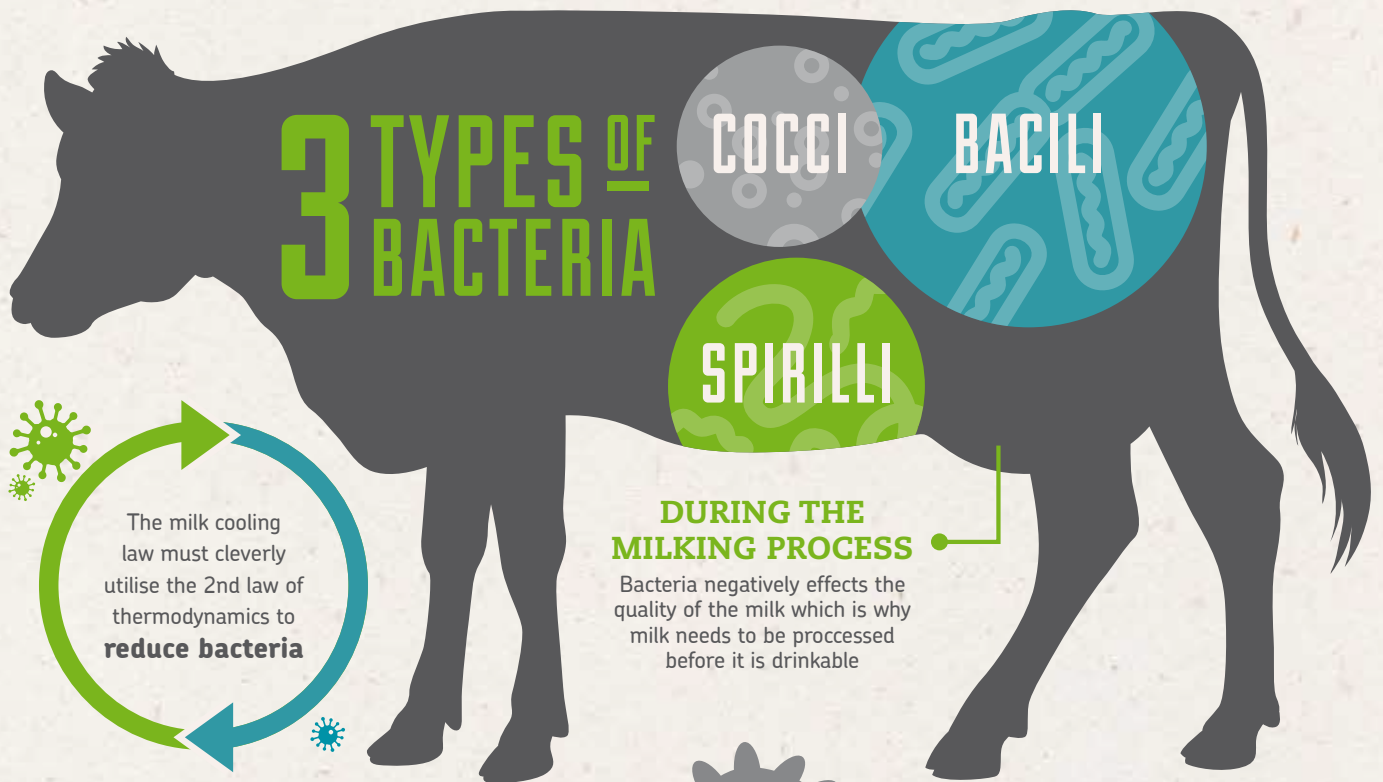


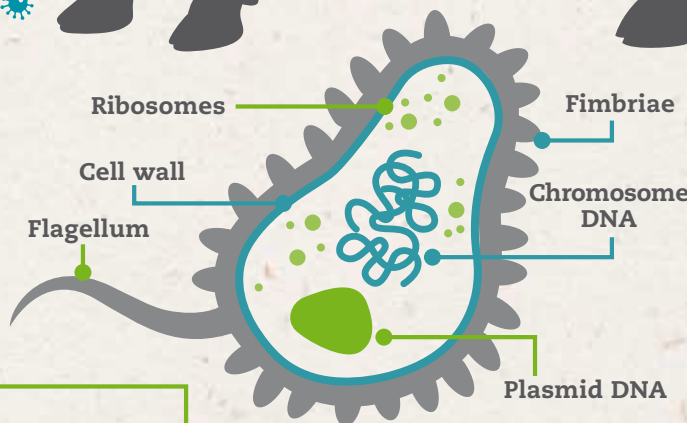
BACTERIA & ITS EFFECTS ON MILK



DURING THE MILKING PROCESS

Bacteria negatively effects the quality of the milk which is why milk needs to be processed before it is drinkable

SCC COUNTS
are the way the Dairy Industry measures bacteria in the milk



SOMATIC CELLS (SCC)

Can always be found in milk. They are mainly white blood cells sent to fight infections like mastitis in the udder. Somatic Cell Count (SCC) is an indicator of the quality of milk. It is measured as cells per ml

ELIMINATION METHODS:

DISINFECTION

Destruction of almost all of the micro-organisms on inanimate objects or surfaces

STERILISATION

Destruction of all micro-organisms on inanimate objects or surfaces

REFRIGERATION

Reduction of the metabolic rate of microbes so that they cannot reproduce or create toxins