

Key Performance Indicator: Microbial Quality Bulk Milk

Key performance indicators and sources of typical bacteria used to troubleshoot problems with bacteriological quality of raw bulk milk.

| Indicator | Type of Bacteria Detected | Common Sources | Suggested Goal |
|------------------------------|---|---|----------------|
| Standard Plate Count | Quantifies most viable, aerobic bacteria found in milk | Contamination during milking; problems with milk cooling; cleaning failures | <10,000 cfu/ml |
| Laboratory pasteurized count | Thermotolerant bacteria (such as bacillus, clostridia etc.) | Biofilm development on milking equipment as a result of cleaning failures; occasional problems with contamination | <200 cfu/ml |
| Preliminary incubated count | Psychrotrophs (such as pseudomonas and others) | Contamination during milking; cooling problems | <10,000 cfu/ml |
| Coliform count | Coliform bacteria (such as E.coli and Klebsiella) | Contamination during milking rarely mastitis | <100 cfu/ml) |