In This Issue

Cornell Ice Cream and Big Red Cheddar Featured at the Farm Bureau Taste of NY Reception

Recent Publications & Presentations

Please click here for a list and links to recent dairy food publications through Cornell Food Science.

Relevant Cornell Dairy News

How People Around the World Eat Their Yogurt

Milk industry fights back against 'anti-dairy folks'

The milk that might change everything? a2 milk to hit stores in California in April

Dairy Foods Extension Calendar

Membrane Filtration, Concentration & Separation Technology
April 7-9, 2015

HTST Course
April 14-16th, 2015

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Coliforms in Dairy Industry
By: Aljosa Trmcic, Postdoctoral Associate, Food Safety Lab and Milk Quality Improvement Program

Coliforms are a group of bacteria which by definition are aerobic to facultative anaerobic, Gram negative, non-sporeforming rods capable of fermenting lactose to produce gas and acid within 48h at temperatures between 32°C and 37°C. Coliforms are regulated in all Grade A products by the Pasteurized Milk Ordinance (PMO) and also in other dairy products by different federal and state laws. Besides meeting the regulatory demands, coliforms are often tested for in the food industry to determine general microbiological condition of the food, water or environment (i.e., hygienic quality). In pasteurized food products, testing for coliforms is most often used to detect pasteurization failure, post-pasteurization contamination or coliform contamination that was too high in the initial raw material for pasteurization to completely eliminate. Click here to read the entire article.

CIFS-IPP Partner Spotlight: A Relationship that is "Always Good"
This month, we would like to recognize our Gold Level Sponsor of the Cornell Institute for Food Systems Industry Partnership Program, HP Hood. For more information on the Industry Partnership Program, Click Here.

About Hood®

With manufacturing plants across the country, HP Hood LLC is one of the largest and most well known branded dairy operators in the United States. Founded in 1846 by Harvey Perley Hood in Charlestown, Massachusetts, the company began as a milk delivery service and eventually grew into the New England and national icon that it is today. Their extensive portfolio of national and super-regional brands includes Hood, Crowley Foods, Simply Smart® Milk, Heluva Good!, LACTAID®, BAILEYS®, Coffee Creamers, HERSHEY’s Milk & Milkshakes, and Blue Diamond Almond Breeze®.

Advancing Business with Science
Cornell and Hood have a rich and lengthy history of collaboration, dating back to the days when horses were still pulling delivery wagons. As partners, both sides have long recognized the mutual benefits of applying the latest research and technology to the dairy business. Today, more than half of those who run the Cornell Dairy Processing Plant come from Hood, and Hood has added many Cornell graduates...
to their ranks over the years as well. CIFS-IPP has formalized and helped to bring an already-strong bond between the well-known dairy giant and the University into the 21st century. **Click here to read the entire article.**

Hood Milk and Cream Delivery Wagon

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**Extension Updates: New Resources for Artisan Producers**

*By: Kimberly Bukowski, Extension Associate, Cornell Dairy Foods Extension*

Our Dairy Extension Group has been very busy over the past 6 months developing a very useful webpage that has many resources to help the industry in producing Food Safety Programs for your facility. This includes templates for your HACCP flow, SOP documentation among many more that you can edit to meet the needs of your facility. Click [here](#) to visit our site.

Once you arrive at the website proceed to the Resources' page. There you can find information on Regulations and Standards of Identity, Food Safety Programs and Cornell Dairy Factsheets.

**Read the entire article here.**