Test Information

About Us

MilkTestNZ (with our strategic partner Analytica) continue to lead the way in providing solutions to emerging issues in the dairy industry by offering a wide array of tests including minerals and heavy metals, antibiotic identification, DDE and iodine.

Contact Information

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IANZ ACCREDITED LABORATORY

MilkTestNZ is accredited to ISO17025 by International Accreditation New Zealand (IANZ) under the Dairy Testing Laboratory Accreditation Programme

Organoleptic/Sensory Testing

Milk destined for food products must meet certain food safety requirements which includes an organoleptic assessment of the sample. Samples are visually inspected and a sensory evaluation is carried out for any unusual impurities and taints.

The Sensory Testing Process

Samples are first heated to allow the milk aromas to permeate within the vial headspace. The sample is visually inspected for physical signs of defect including curdling or blood presence and then assessed for any abnormal odours. Any suspect samples must then be confirmed by a second technician before the sample is assigned the appropriate sensory grade.

Sensory Grades

When the sample is tested, it will either be reported as Finest (i.e. no visible defect nor affected by taints) or graded according to one of many categories. Graded samples are ranked as 1st or 2nd depending on the strength of the odour or defect. Some examples categories are included below.

Feedy (e.g. Oniony, Fruity)
Associated with the feed a cow has been eating including swedes and turnips. MilkTestNZ has detected strong feed taints traced back to kiwifruit, onions and cabbages.

Cheesy
This is usually a result of mixing raw and homogenised milk or temperature fluctuation. The milk smells strongly of parmesan cheese.

Cowy
Smells strongly of cows and cow manure and can be caused by elevated levels of acetones in silage or ill health of animals.

Visual Assessment
A curdled result refers to milk which has become a semi solid mass. This is usually caused by increased acidity in the milk which can be due to bacterial spoilage or chemicals added. A blood result is reported when it is visible in the sample. This can be caused by bleeding of the udder which may be due to mastitis or damage caused by a milking machine.

Foreign Matter

A vial of milk is passed through an 11 mm diameter opening and any sediment or particulate matter is captured by the filter paper. The sediments captured on the filter is compared against a particle standard and the grade applied accordingly.

How much Sample is Required?

A minimum of 10 mL is required for a sensory test. Vials cannot be completely full as the test requires a reasonable headspace to allow for development of odours. For foreign matter testing a full 37 mL vial is required.

Turnaround Time

Organoleptic testing results are available the same day as samples are tested.