

國際畜政聯盟認證乳質分析機種趨勢 **ICAR Certified Milk Quality Analyzers**



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The Milk Value Chain - Overview



參考方法 (標準方法)

International Reference Methods

参考方法 International Reference Methods

| Fat | |
|--|--|
| Gravimetric method (Röse-Gottlieb) | ISO 1211 IDF 1 |
| | AOAC 905.02 (IDF-ISO-AOAC-Codex) |
| Gravimetric method (modified Mojonnier) | AOAC 989.05 (IDF-ISO-AOAC) |
| Protein | |
| Titrimetric method (Kjeldahl) | ISO 8968 IDF 20 |
| | AOAC 991:20 (IDF-ISO-AOAC) |
| | AOAC 991:21 |
| | AOAC 001:22 (IDF-ISO-AOAC) |
| | AOAC 991:23 (IDF-ISO-AOAC-Codex) |
| Casein | Second and a second |
| Titrimetric method (Kjeldahl) | ISO 17097 IDF 29 |
| | AOAC 927.03 |
| | AOAC 008.05 |
| | AOAC 008.06 |
| | AOAC 998.07 |
| Lactose | |
| HPLC method is foreseen to provide the refi its international standardisation is underwa meantime, standardised methods as referre | erence to routine methods by ISO IDF and y (ISO DIS 22662 IDF 198). In the d to in "Part II, other methods" can be used |
| Urea | |
| Differential pH-method | ISO 14637 IDF 195 |
| (Reference method) | |
| Somatic cell count | |
| Microscope method | ISO 13366-1 IDF 148-1 |
| (Reference method) | No. of Conceptual |
| | |

- 國際認可之標準檢驗方法 International Standard Methods
- 檢測程序較複雜 Detection procedure is more complicated

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- 檢測所需的時間較長 Long time required for testing
- 使用較多的人力 Need more manpower
- 無法一次檢測大量的樣品 Unable to detect large numbers of samples at the same time
- 準確度易受人為操作影響 Accuracy is affected by operations

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牛乳之價值鏈

Dedicated Analytical Soluti

常規檢驗方法

International Routine Methods

常規檢驗方法 International Routine Methods

| Fat | |
|--|--|
| Automated turbidimetric I | AOAC 969.16 |
| Automated turbidimetric II | AOAC 973.22 |
| Protein | |
| Automated dye-binding (Amido Black) | AOAC 975.17 (FIL-ISO-AOAC) |
| Fat-protein-lactose | |
| Mid infra red (MIR) spectrometric | ISO 9622 IDF 141 |
| | AOAC 972.16 |
| Urea | |
| (taken into account with the underway rev | ision of ISO 9622 IDF 141) |
| 0 11 11 1 | |
| Somatic cell count | |
| Electronic particle counter | International standards withdrawn |
| Somatic cell count Electronic particle counter (Coulter Counter) | International standards withdrawn |
| Somatic cell count Electronic particle counter (Coulter Counter) Fluoro-opto-electronic methods | International standards withdrawn ISO 13366-2 IDF 148-2 |

- 國際認可之常規檢驗方法 International Routine Methods
- 檢測程序較簡單 Simple detection procedure
- 檢測所需的時間較短 Short time required for testing
- 使用較少的人力 Use less manpower
- 可一次檢測大量的樣品 Easy to test large numbers of samples at the same time
- 準確度不易受人為操作影響 Accuracy is less affected by operations

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PROTOCOL FOR THE EVALUATION

OF MILK ANALYSERS FOR ICAR APPROVAL

▶ ICAR 乳質分析設備評估規範

Milk Analyzers and ICAR Certification

ICAR offers the possibility to certify milk analyzers in accordance to the ICAR "**Protocol for evaluation of milk analyzers**" developed and endorsed by the ICAR Milk Analysis Sub-Committee.

統一認證,國際認可

ICAR 認證乳質分析設備

It is an international harmonized protocol that serves the interest of milk recording world-wide.

ICAR 認證遵循 ISO 8196-3 / IDF 128-3 標準方法

The ICAR certification will follow the ISO 8196-3 IDF 128-3 with particular attention for the DHI analysis.

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ICAR 乳質分析指南 ICAR 乳質分析指南 ICAR Guidelines for Milk Analysis ICAR Guidelines for Milk Analysis DHI實驗室常規方法的內部控制 Internal control on routine methods for DHI laboratories DHI實驗室分析品質控制 Quality control for DHI laboratories Table 2. Frequencies and limits for checking routine methods. Checks FPL Limits SCC Frequencies Table 1. Components of a quality control and recommended frequencies. Instrumental fittings ≤ 0.05 % units or Monthly Homogenization (a) None Control Frequencies Mode \leq 1.43 % relative **Reference methods** Carry-over Monthly <1% (≤2%) (c) - External control Linearity (curving) Quarterly \leq 1 % of range (a) (≤ 2 % of (c) Quarterly IPS range) - Internal control Weekly (for each check of CRMs, SRMs, IRMs Intercorrection Quarterly ±0.02 (a) none the mean bias) Calibration Weekly ±0.02 % units ±5 % relative (b) **Routine methods** Mean bias (b) (b) Slope 1.00±0.05 Quarterly 1.00 ± 0.02 (b) - External control Quarterly IPS/IEC (c) (1.00±0.03)* (c) $(1.00\pm0.07)^*$ - Internal control (see 7.2) IRMs (c) (1.00±0.05)** **Overall daily stability** IPS: Interlaboratory Proficiency Study. Repeatability (sr) Daily/every 0.014 % units (a) 5 % relative (a) CRMs: Certified Reference Materials. Start-up 0 020 % units (a) IEC: Individual External Control. Daily/short-term ±0.05 % units (a) ±10 % relative (b) ≥ 3/hour SRMs: Secondary Reference Materials. stability IRMs: In-house Reference Materials. (≤ 5000 ¢/ml) (c) Zero-setting (a): (b) Tentative (indicative) limit as there is no value specified in corresponding international standards

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Limit for first generation instruments

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Limit for lactos





台灣乳質分析設備現況

畜產試驗所 DHI實驗室,使用 ICAR 認證的乳質分析 設備,檢測牛乳中脂肪、蛋白質、乳糖、總固形物、 尿素、酪蛋白、檸檬酸、脂肪酸含量、游離脂肪酸、

TLRI DHI Lab uses ICAR-certified Milk Analyzers to detect Fat, Protein, Lactose, TS, Urea, Casein, Citric Acid, Fatty Acids, Free Fatty Acid, Ketosis and Somatic Cells in milk

超過70%的乳品工廠,使用 ICAR 認證的乳質分析設

More than 70% of dairy companies use ICAR-certified Milk Analyzers for raw milk payment test and quality control



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國際乳業聯盟(IDF) 公告

Bulletin-International Dairy Federation, IDF

Catch the next big wave in milk testing

- Published December 2010
- Analysis of results gained using different equipment in 11 different laboratories across Europe
- Assessment of accuracy, reproducibility and repeatability



New Applications of Mid Infra-Red Spectrometry for the Analysis of Milk and Milk Products

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脂肪酸組成

為什麼要檢測脂肪酸 Why is Fatty Acid profile interesting:

- Consumers want to get the right fat from their diet •
 - The fat should be unsaturated rather than saturated
 - High cholesterol levels causes heart diseases
- The dairies need to offer value added products to stay profitable
- Improved nutritional image of milk •

脂肪酸含量之應用 The Fatty Acid Profile can be used for:

- Payment analysis of milk according to:
 - Unsaturated fatty acids
 - Saturated fatty acids
- The farmers can use the results to optimize the feed of the dairy herd regarding target amounts of unsaturated fatty acids in the raw milk
 - Short term by changes in the feeding
 - Long term by breeding in order to favor a specific fatty acid profile in milk





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游離脂肪酸含量對乳品品質之影響 FFA in Dairy Products and Suppliers Milk

影響游離脂肪酸含量之因素 Free Fatty Acids are influenced by:

- The mechanic treatment of the milk (milking machine design)
- Installation and operation
- The general hygiene/bacterial status of the milk
- Physiological status of the cow (stage of lactation, diseases, composition of fodder, seasonality etc.
- Milk handling on the farm and in the factory

游離脂肪酸太高導致之問題 Problems caused by higher FFA levels:

- Rancidity in high-fat dairy products i.e. butter, cream (FFA has a rancid and soapy taste and smell)
- High levels of FFA influences the shelf life (i.e. reduced shelf life of milk powder products)
- ♦ Affects/reduce cheese yield (FFA is not included in the coagulum)
- Adversely affect the flavour and quality of milk dairy products



以FTIR技術檢測游離脂肪酸之優點 FFA Calibration and Benefits with Milk Analyzers

Milk analyzer can be an excellent method for FFA-screening by:

- Reducing analysis costs
- Giving high test frequency and thereby a much better overall picture of FFA levels
- Saved time and costs if using BDI, FIA or copper soap method today
- Quick follow up tests to solve the problem if a high FFA result detected, ex. Errors in milking equipment, unbalanced cow diets
- Improve the shelf life and quality of dairy products



- Normal concentration of FFA in raw milk "ab farm" is < 0.7mmol FFA / 100g Fat
- Sound cow's milk contains ~0.5 mmol FFA/100 g Fat
- ♦ FFA > 1 mmol FFA / 100g Fat is considered abnormally high / 'defective'



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Detector







