

Sample Number		Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**					Urea (MUN) mg/dl	Freeze Point °H	*TA%	HPLC Lactose	
					True Protein%	Casein%	By Diff. Lactose%	SNF%	Other Solids% Total Pro. True Pro.					
1		2.99	12.28	3.66	3.52	2.93	4.88	9.29	5.63	5.77	4.60	0.543	0.14	4.72
2	A	3.22	12.50	3.61	3.43	2.86	4.92	9.28	5.67	5.85	11.00	0.547	0.13	4.74
3		3.63	12.85	3.56	3.40	2.84	4.91	9.22	5.66	5.83	9.40	0.547	0.13	4.74
4		3.83	13.04	3.54	3.38	2.83	4.91	9.20	5.66	5.82	8.90	0.546	0.13	4.70
5	B	4.10	13.29	3.64	3.50	2.91	4.80	9.19	5.55	5.70	4.10	0.543	0.13	4.68
6		4.68	13.81	3.52	3.36	2.80	4.87	9.13	5.61	5.77	9.00	0.546	0.12	4.73
7	AA	3.31	12.56	3.60	3.42	2.84	4.91	9.24	5.64	5.82	11.20	0.547	0.13	4.70
8		3.74	12.95	3.65	3.50	2.91	4.84	9.20	5.56	5.70	4.40	0.541	0.13	4.68
9		3.97	13.63	4.11	3.93	3.25	4.75	9.67	5.56	5.74	9.60	0.550	0.13	4.61
10	BB	4.11	13.80	4.11	3.92	3.23	4.78	9.69	5.59	5.77	9.70	0.553	0.14	4.59
11		4.69	14.33	4.09	3.91	3.23	4.75	9.65	5.56	5.74	9.60	0.550	0.14	4.56
12		5.64	15.18	4.05	3.87	3.20	4.70	9.54	5.49	5.67	9.50	0.552	0.14	4.62
Average 1-12		3.99	13.35	3.76	3.59	2.99	4.83	9.36	5.60	5.77	8.4	0.55	0.13	4.67
RSK		0.05	8.65	3.36	3.20		4.54	8.60						

All Results Are The Average Of At Least Duplicate Analysis.

Bruce Kuechle, Technical Director
References:

SMEDP 15.8F, 15.12B, 15.10C

AOAC 989.05, 991.20, 991.21, 991.23, 990.20, 990.21

**Calculations

True Protein% = Total N Protein% - Non-Protein Nitrogen%

By Diff. Lactose% = Total Sol

SNF% = Total Solids% - Fat%

Other Solids% = Total Solids% - Fat% - Protein% (where Protein% is either Total N Protein or True Protein)

*TA% = Titratable Acidity as Lactic Acid%