

**TABLE 1**

Compare quality counts to troubleshoot

DESCRIPTION		LEVELS			SOURCES OF HIGH COUNTS			
Acronym	Name of test	What they measure in raw milk	High	Acceptable	Excellent	Dirty equipment	Improper cooling	Environmental contaminants
SPC/PLC	Standard plate count/plate loop count	Bacteria that grow under high temperature conditions; some mastitis organisms	>10,000	5,000 – 10,000	<5,000	✓	✓	✓
LPC	Lab pasteurized count	Bacteria that survive pasteurization	>200	50 – 200	<50	✓		✓
PI	Preliminary incubation	Bacteria that grow at cool temperatures	>20,000	10,000 – 20,000	<10,000	✓	✓	✓
Coli	Total coliform	Gram-negative bacteria	>100	50 – 100	<50			✓