

Milk Facts

[Milk Composition](#) | [Nutrition](#) | [Microbiology](#) | [Processing](#) | [News & Research](#) | [Resources](#) | [FAQ](#) | [Cheese Extension](#)

Milk Facts

[Milk Composition](#)

[Nutrition Facts](#)

[Microbial Issues](#)

[Milk Processing](#)

[News & Research](#)

[Resources](#)

[FAQ](#)

[Cheese](#)

Welcome to Milk Facts

Our goal is to provide consumers with factual, scientifically supported information about the composition, nutritional content, health issues, and microbial issues associated with milk. It is our hope that this information will be used by consumers to make informed choices about the consumption of pasteurized and raw milk products. For additional information on dairy science, milk microbiology, and other subject matter related to milk, [visit the Milk Quality Improvement Program website](#).

UPCOMING WORKSHOPS and SEMINARS

A complete list of upcoming Cornell University Food Science Workshops and Seminars can be found at:

[Cornell Dairy Extension Calendar](#)

REGULATIONS

If you are specifically looking for information contained in the Food and Drug Administration's Pasteurized Milk Ordinance - 2011 Edition, we have posted a copy of it [here](#).

Finally, if you are already a dairy processor in New York State, or someone who would like to process dairy products in New York State, [click here](#) for more information.

If you are in our VSL program and would like to submit a sample for evaluation, please fill out [this form](#) and contact us first @ 607 255-2894.

The Milk Quality Improvement Program
Department of Food Science
College of Agriculture and Life Sciences
Cornell University

For more information please contact:

rdr10@cornell.edu

[Milk Quality Improvement Program](#)