

What Do I Need To Do To Start Making Value Added Products Such As Yogurt And Cheese?

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Getting Started

- ▶ Required:
 - ❖ Satisfactory Sanitation Inspection (Part 2) regulations & application–www.agmkt.state.ny.us
Go to Divisions–Milk Control–Regulations.
 - ❖ Satisfactory Water Sample Bacteria Test Results
 - ❖ Processing Plant Superintendent
 - ❖ Proper Product Labels–
Kathy.Laviolette@agmkt.state.ny.us

Almost Always

- ▶ May Require:
 - ❖ Milk Dealer License–Are you exempt?
 - ❖ Herd Health Requirements–Annual Brucellosis blood test or ring test every 6 months
 - ❖ Approved Milk Drug Residue Testing Facility if using milk other than your own
 - ❖ Satisfactory re-circulated water bacteria test results
 - ❖ Interstate Milk Shippers Rating (FDA) listing if selling Grade A product out of state

Almost Always

- ▶ Suggested:
 - ❖ Product Recall Action Plan
 - ❖ Federal Food Establishment Registration–
www.FDA.org
 - ❖ Cornell Quality Milk Program–Food Science–Steve
Murphy
 - ❖ Dairy Products Council Guidelines–www.dairypc.org

Before Getting Started

- Work with Cornell Cooperative Extension: Discuss ideas, gather resources.
- Work with Cornell University & SUNY Morrisville
 - Jim McFadden–SUNY Morrisville
 - How would I make my product?
 - Would I have a market for my product; with a cost margin?
 - How much milk will it take to make my product?

Before Getting Started

- Try to have the product made at an inspected facility:
 - Understand equipment, cost, processing, packaging, labeling and marketing the product.
- Call the Division of Milk Control with any specific questions you may have.
 - We do have some information resources, but we do not recommend any specific building materials or equipment manufacturers.
 - Theresa.Gonzalez@agmkt.state.ny.us (518) 265-2398


Before Getting Started

- Prepare a general plan of:
 - Products to be made—type & size of container, labels.
 - Ingredients, volumes, product storage.
 - Facility—farm &/or plant: diagram of proposed rooms, including product intake, raw product storage, processing area, boiler room, laboratory, dry storage, floor drains, toilet and septic facilities, ventilation.
 - Note & discuss building material types and lighting to be used.

Before Getting Started

- Indicate equipment location with size dimensions and distance between the equipment and adjacent equipment, wall or door. Equipment can't be located over floor drains. Avoid overhead condensate.
- For review of drawings and plans:
Bill.Fredericks@agmkt.state.ny.us
- Contact Dairy Products Specialist II to set up a meeting to discuss your plans and review the site. Be prepared to adjust plans if necessary.
- Stay in contact with your progress. We can answer questions along the way or make a progress visit.

Before Getting Started

- No two locations are exactly the same. It is not recommended that you start a building or purchase any equipment without consulting with someone who has dairy industry regulatory knowledge.
 - If possible, an inspector will look at used or new equipment prior to purchase.
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Finally.....

- After the initial passing inspection:
 - A plant number will be issued.
 - Sampling for bacterial analysis and standard of identity (if product has one).
- A wholesome product made with consumer confidence is your and our goal.