



SETTING THE STANDARD

Eastern Laboratory Services' (ELS) state-of-the-art facility provides a full range of raw milk quality and component testing services. ELS is a recognized leader in the development of calibration standards and proficiency samples.

Testing Capabilities

> Instrument Calibration Standards

- Component
- Somatic cell
- Bactoscan™ bacteria
- Special standards sets developed upon request

> Consulting Services

- Inter-lab splits/comparisons
- Laboratory audit
- Special research projects

> New product testing/evaluation/validation

> Raw Milk Testing

- Inhibitor (Delvotest®, Charm® SL, SNAP)
- Ropiness analysis
- Freezing point/Cryoscope
- Organoleptic assessment
- Free Fatty Acid (FFA)
- Milk Urea Nitrogen (MUN)
- Butterfat
- Lactose
- Protein (true/total)
- Solids
- Coliform bacteria
- DMC bacteria
- HR-3™ bacteria
- LPC bacteria
- PI bacteria
- PLC bacteria
- SPC bacteria
- DMSCC cell count
- Milk culturing
- Mycoplasma
- Special testing upon request

> Diagnostic Analysis

- Johne's
- Pregnancy
- Bovine Viral Diarrhea Virus (BVDV)
- Nonyl-phenol ethoxylates (NPE)

Testing Methods: Ether Extraction (AOAC 989.05), True Protein (AOAC 991.22), Total Protein (AOAC 991.20), Total Solids (AOAC 990.20), Lactose by Difference, DMSCC (Standards Methods 17th), MUN (CL-10), Cryoscope

Standards	
Raw Milk Standards Components Analyzed Fat Range	12 samples in duplicate Fat, total protein, true protein, lactose, other solids, ESCC, MUN 2.90-5.00 percent
High Cream Components Analyzed Fat Range	5 samples in duplicate Fat, true protein, TS 36-42 percent
Cream Components Analyzed Fat Range	10 samples in duplicate Fat, TS 8-42 percent
Mid-Cream Components Analyzed Fat Range	10 samples in duplicate Fat, TS 8-20 percent
Low Fat Components Analyzed Fat Range	10 samples in duplicate Fat, total protein, true protein, SNF, OS, TS 0.05-3.60 percent
Condensed Skim Components Analyzed Fat Range	10 samples in duplicate Fat, true protein, TS 0.10-2.00 percent
Skim Components Analyzed Fat Range	10 samples in duplicate Fat, total protein, true protein, SNF, OS, TS 0.08-2.00 percent
DMSCC Standards FDA Certified	4 samples in duplicate
Goat Milk Components Analyzed	12 samples in duplicate Fat, protein, lactose, other solids, ESCC
Urea Components Analyzed	14 samples in duplicate MUN (mg/dL)
Freezing Point Components Analyzed	12 samples in duplicate Freezing point (°H, hortvet)
Unknowns Components Analyzed	24 samples Fat, total protein, true protein, lactose, other solids, ESCC, MUN
Johne's, ELISA, Milk Pregnancy and Unknowns	20 samples Optical density
BCS Splits	14 samples IBC

Learn more about Eastern Laboratory Services

Accuracy • Innovation • Integrity • Affordability • World-Class Expertise

These are the standards we live by every day at Eastern Laboratory Services (ELS). Our state-of-the-art facility provides a full range of raw milk quality and component testing services for more than 5,500 dairy producers.

A recognized leader in the development of calibration standards and proficiency samples for infrared and near-infrared milk testing instruments, ELS markets these products to more than 130 government and industry laboratories throughout the United States, Canada, Mexico, Puerto Rico, Europe, New Zealand, China and Korea.

Our ELS technical, customer service and sample collection professionals take special pride in their attention to detail, consistent high-quality service and the extra effort they put into meeting your specific needs. We strive to provide the most accurate, timely and cost-effective dairy testing services in the industry.

ELS is certified/licensed by:

- European Union Commission joint research center
- International Committee for Animal Recording (ICAR) reference laboratory
- Indiana Creamery License Division
- Indiana Board of Health
- Ohio Department of Agriculture
- West Virginia Department of Agriculture
- Ohio Environmental Protection Agency
- Quality Certification Services (QCS)
- University of Kentucky Division of Regulatory Services
- U.S. Department of Agriculture Federal Milk Marketing Order No. 33
- U.S. Food and Drug Administration (NCIMS program)

ELS had several firsts in dairy testing including:

- The first U.S. laboratory to receive Food and Drug Administration certification for FOSS Bactoscan™ testing of raw milk bacteria counts. Developed the calibration settings which are now the standard for all labs using this method
- The first and only U.S. provider of bacterial split samples for FOSS Bactoscan™ analyzers
- The first U.S. lab to develop and implement free fatty acid (FFA) testing using FTIR technology to provide quantitative support for the organoleptic evaluation of raw milk quality
- The first U.S. lab to use the Eurochem CL10 as the standard method for milk urea nitrogen (MUN) analysis

