

Managing Organic Milk Quality on the Farm

VIRTUAL WORKSHOP

DECEMBER 16, 2021 |
10 AM - 3 PM EST

*Registrants will complete a 2 hour pre-recorded self-paced module prior to the live, instructor-led workshop

REGISTER FOR FREE [HERE](#)

First 50 registrants will receive a kit with interactive materials to enhance learning outcomes of the self-paced module.

This hybrid course will introduce attendees to the key raw milk parameters that influence organic dairy product quality & shelf-life and how to control these parameters at the farm. In the self-paced module of this course, attendees will learn about the four raw milk parameters that impact processed product quality: somatic cells, total bacteria, spore-forming bacteria, and flavor & odor profiles of raw milk. Attendees will then learn, in-depth, how to control these parameters through best practices for farm management from our instructors during our live virtual workshop on December 16.

Speakers



Dr. Paula Ospina

Extension Veterinarian & Dairy Educator | Lecheare

Topic: Teat and Udder Health Management



Dr. Ernest Hovingh

Extension Veterinarian | Penn State University

Topic: Mastitis Management on Organic Farms



Dr. Blake Nguyen

Animal Science Lecturer | Cornell University

Topic: Environment and Housing Environment



Dr. Valeria Alanis

PhD, Animal Science | Cornell University

Topic: Bedding Management



Dr. Paul Virkler

Senior Extension Associate | Cornell University

Topic: Milking System Management

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