

**DFPEI 2017- 09**  
**Dairy Farmers of Prince Edward Island**

Order: 2017-09  
Effective: 1 April 2017

Under the *Natural Products Marketing Act*, R.S.P.E.I.1988, Cap. N-3, and the Dairy Farmers of Prince Edward Island Regulations thereunder, Dairy Farmers of Prince Edward Island makes the following Order:

**RAW MILK STANDARDS ORDER**

Application

1. This order establishes the quality standards for production of milk on dairy farms in Prince Edward Island.

Definitions

2. The words herein shall have the meanings as found in the Prince Edward Island Natural Products Marketing Act and the Dairy Farmers of Prince Edward Island Regulations under the Act, unless differentiated herein and as hereinafter defined:

- (1) “bulk milk grader” means a person licensed by to inspect, grade and receive milk, as described in DFPEI Orders, and who holds a bulk milk grader’s licence;
- (2) “bulk milk grader’s licence” means a licence issued by DFPEI for the performance of duties as a bulk milk grader described in DFPEI Orders;
- (3) “dairy animal” means a cow of the bovine family kept for the purposes of milking;
- (4) “bulk milk tank” means a vessel for cooling and holding milk until it can be transferred to a transport vehicle;
- (5) “dairy farm” means a farm where dairy animals are kept for milking and from which milk is marketed or sold for processing in a dairy plant or for human consumption, and includes all buildings, yards and premises occupied or used in connection with the production of milk;
- (6) “DFPEI” means Dairy Farmers of Prince Edward Island;
- (7) “inhibitor” means any substance, other than a bacterial culture, that does not occur naturally in milk and inhibits the growth of bacteria in milk or negatively affects the organoleptic properties of milk or dairy products;

- (8) “milk” means a normal lacteal secretion obtained from the mammary gland of a dairy animal that is free of colostrum, and includes whole milk and such products of milk that are supplied, processed, distributed or sold in any form;
- (9) “producer” means a person or partnership who holds quota and has no other interest in any other quota, who markets or sells milk that has been produced by a herd of dairy animals owned or controlled by the producer;
- (10) “prohibited milk” is milk as described in s.5 of this order;
- (11) “raw milk” means milk that has not been heated beyond 40°C or undergone any treatment that has an equivalent effect;
- (12) “sale” means the act of selling milk and includes trade or barter;
- (13) “sample” means a representative part of the raw milk offered for sale that is presented for inspection, grading or for testing;
- (14) “standard” is a rule for the measure of quality or operations as established by DFPEI; and
- (15) “transport vehicle” means a vehicle used for the transport of milk and includes a bulk milk truck.

Determining milk quality

3. All raw milk produced in PEI shall be subject to sampling, inspection, grading and testing to ensure it meets the standards established in this order. The DFPEI Raw Milk Sampling, Inspection Grading and Testing Order establishes the procedures applied to these processes.

Raw milk standards

4. All milk sold or offered for sale in PEI shall meet the standards specified in this order. If milk is sold or offered for sale that does not meet these standards it shall be subject to penalties and restrictions as established in the DFPEI Violations and Penalties Order.

Prohibited milk

5. Milk shall not be offered for sale and DFPEI shall not purchase milk that:

- (1) comes from an animal 15 days prior to or 3 days after parturition, or such longer period as is required to ensure the milk is free of colostrum;
- (2) contains any inhibitor, chemical, toxin, drug or other foreign substance; and

(3) comes from any dairy farm where an animal protection officer appointed by The Minister of Agriculture and Fisheries has determined that the animals kept on those premises are in distress, as defined in the “Animal Welfare Act R.S.P.E.I. 1988, Cap. A-11.2” and regulations thereunder.

Inspection and grading

6. A bulk milk grader shall sample, inspect and grade the milk offered for sale and shall accept or reject the milk contained in the bulk milk tank for purchase based on its flavour, appearance, odour, temperature or other abnormalities, as specified in this Order.

Unacceptable milk

7. Milk shall be rejected and the bulk milk grader shall leave the milk in the bulk milk tank if the milk:

- (1) is prohibited milk;
- (2) cannot be sampled;
- (3) is not stored at the temperature specified in this order;
- (4) is abnormal in odour;
- (5) is abnormal in flavour;
- (6) has odours or flavours that adversely affect its organoleptic qualities;
- (7) contains blood or any other foreign particles; or
- (8) is watery or coagulated.

Temperature

8. The temperature of milk stored in a bulk milk tank shall be greater than 0 degrees Celsius and less than or equal to 4 degrees Celsius, except as permitted when milk is cooling during and immediately following milking.

Quality Testing

9. Milk purchased for processing shall be tested and assessed against the standards established in s.10, s.11 and s.12 of this order.

Added Water

10. (1) The approved method for identifying the addition of water to milk is analysis of the freezing point of the milk.

(2) The freezing point of milk shall not exceed -0.525 degrees Hortvet (equal to -0.507 degrees Celsius).

Bacteria

11. The individual bacteria account (IBC) in milk shall not exceed 121,000 bacteria per ml.

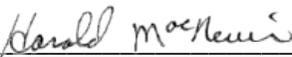
Somatic cells

12. The somatic cell count (SCC) in milk shall not exceed 400,000 cells per ml.

Commencement

13. This order shall come into force on the 1st day of April 2017.

Dated at Charlottetown, PEI this 31st day of March 2017.

  
\_\_\_\_\_  
Harold MacNevin, Chair

  
\_\_\_\_\_  
Ronald Maynard, Secretary