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LIST OF ABBREVIATIONS

DO Dairy Cooperative

MCC Milk Collecting Center

SPC Standard Plate Count

CC Coliform Count

LPC Laboratory Pasteurization Count

TBC Total Bacterial Count

MB Methylene blue reduction test

TS Total solid

SNF Solid not fat

NFMS Non-fat milk solids

PUFA Polyunstaturated fatty acid

SCC Somatic cell count

BTSCC Bulk tank somatic cell count

PMO Pasteurized Milk Ordinance

IDF International Dairy Federation

ISO International Organization for Standardization

GMP Good Manufacturing Practice

NMC the National Mastitis Council

EU the European Union

DPO Dairy Farming Promotion Organization of

Thailand

MRL Maximum residue limits

TIS

Thailand Industrial Standard

 μm

micrometer

cfu/ml

colony forming unit / milliliter

OR

Odd Ratio

AIC

Akaike Informative Criteria

SC

the Schwarz Criterion

PBS

Phosphate buffer saline

PCA

Plate count agar

VRBA

Violet red bile agar

LTLT

low-temperature, long-time pasteurization

CIP

Clean-in-place system