Although many dairy manufacturing plants have developed more sophisticated and automated equipment, safety is still a concern. The Center for Dairy Research (CDR) Dairy Safety/Quality Applications Program is a committed partner in your efforts to produce safe, high-quality and wholesome dairy products.

**Practices:**
Good manufacturing practices (GMPs) are industry guidelines that can ensure the manufacture of a safe dairy product during the day-to-day operation of a dairy plant. CDR is available to assist dairy plants as they follow GMP’s and, perhaps, go one step further to implement a food safety plan. Consultations and on-site visits are available for plant audits and review of sanitation programs. Support and help is available for both quality and regulatory issues.

**Short Courses:**
- Cleaning and Sanitation
- Food Safety
- Cheese Grading
- Buttermakers Short Course

**Outreach:**
- Perform third party audits
- Review your GMP program
- Review a dairy facility’s quality assurance/quality control program and recommend changes
- Regulatory liaison for plants
- Analyze defects in butter and cheese
- Troubleshooting issues in plants
- Butter manufacturing
- Grading contests