Department of Agriculture
AGRICULTURE BUILDING CAPITOL SQUARE
ATLANTA, GEORGIA 30334 •

Thomas T. Irvin
Commissioner

December 21, 1972

Mr. Lon MacFarland
MacFarland, Colley, Blank and Jack
Middle Tennessee Bank Building
Columbia, Tennessee 38401

Dear Lon:

I have received copy of Monsanto's Laboratory results on the split samples of milk that we sent for analysis...thank you for sending same.

Please find enclosed a Xerox copy of each of the four samples showing our laboratory results.

Thank you for your cooperation in helping us to get some unfortunate situations corrected.

With warmest personal regards, I am

Sincerely,

Clifton A. Ward
Assistant Commissioner
Consumer Protection

CAW:k

Enclosures

DSW 369609

STLCOPCB4098717

THOMAS T. IRVIN
COMMISSIONER

GEORGIA DEPARTMENT OF AGRICULTURE
DAIRY PRODUCTS SAMPLE COLLECTION FORM

Number 184 B

PRODUCER Jeff Brown
ADDRESS RT. 1 Kensington, GA. 30727
PROCESSOR
ADDRESS

DISTRIBUTOR
ADDRESS
RETAIL DEALER
ADDRESS

SAMPLE OF:
(X) Bulk Producers Milk
( ) Bulk Retail Milk
( ) Bottled Retail Milk
( )

SAMPLE FROM:
(X) Producer
( ) Distributor
( ) Lunchroom
( ) Truck
( ) Retail Dealer
( )

Product Code No.
Date Taken 10/10/72
Hour 12:30 am pm
Temp. 38 °F.

Show Label as per sample

(X) Milk
( ) Lowfat Milk
( )
( ) Skimmilk
( ) Chocolate Milk
( ) Choc. Flavored Lowfat Milk
( ) Modified Chocolate Milk
( ) Chocolate Drink
( ) Whipping Cream
( ) Whipped Cream
( ) Coffee Cream
( ) Light Cream
( ) Whipped Light Cream
( ) Half & Half
( ) Buttermilk
( ) Sour Cream
( ) Cottage Cheese
( ) Yogurt
( ) Ice Cream
( ) Ice Milk
( ) Sherbet
( ) Milk Shake
( ) Milk Shake Base
( ) Egg Nog
( ) Dry Milk Solids
( )

(X) Grade A
( ) Pasteurized
( ) Homogenized
( ) Vitamin D
( ) Vitamin A
( ) Multi-Vitamin
( ) Modified
( ) Fortified
( ) Solids not fat ____ %
( ) Cultured
( ) Creamed
( ) Reconstituted
( ) Butterfat ____ %
(X) Raw
( ) Mix
( ) Flavor
( ) Nonfat
( ) Whole
( ) Imitation
( ) Vegetable Fat ____ %
( )

(X) Glass
( ) Paper
( ) Plastic
( ) Sterile Bag
( ) Sterile Bottle
( )
( ) 1/2
( ) 10 Oz.
( ) ____ Oz.
( ) Pint
(X) Quart
( ) Gallon
( ) Cup ____ Oz.
( ) 6 Pak
( ) Novelty
( ) Stick Novelty
( ) Aerosol Can
( )

Remarks

Inspector Bob Tabell

LABORATORY NO. BP-73-240 DATE RECEIVED 10-10-72 HOUR 330p TEMP. ____ °F.
CHECK ITEMS BELOW TO BE TESTED (X)

( ) Standard Plate Count per ml
( ) Coliform Colonies per ml
( ) Added Water ____ %
( ) Total Solids ____ %
( ) Solids not fat ____ %
( ) Milk Fat ____ %
( ) Pasteurization
( ) Sediment
( ) Weight ____ lbs. per gal.

( ) Food Solids ____ lbs. per gal.
( ) Acidity ____ %
( ) Rancidity
( ) P. R. S.
( ) Vegetable Fat
( ) Antibiotics
( ) Pesticides ____ ppm
(X) P.C.B. - See below

DSW 369610

Analyst ____ State Chemist ____

Negative for PCB (1254) down to a level of 0.5 ppm (fat basis)

STLCOPCB4098718

THOMAS T. IRVIN
COMMISSIONER

GEORGIA DEPARTMENT OF AGRICULTURE
DAIRY PRODUCTS SAMPLE COLLECTION FORM

Number 102 B

PRODUCER FRED & RONALD HISE

ADDRESS KENSINGTON GA. 30727

PROCESSOR

ADDRESS

DISTRIBUTOR

ADDRESS

RETAIL DEALER

ADDRESS

SAMPLE OF:
- (X) Bulk Producers Milk
- ( ) Bulk Retail Milk
- ( ) Bottled Retail Milk
- ( ) _____

SAMPLE FROM:
- (X) Producer
- ( ) Distributor
- ( ) Lunchroom
- ( ) Truck
- ( ) Retail Dealer
- ( ) _____

Product Code No. _____
Date Taken 10/10/22
Hour 11:05 am pm
Temp. 38 °F.

Show Label as per sample _____

- (X) Milk
- ( ) Lowfat Milk
- ( ) _____
- ( ) Skimmilk
- ( ) Chocolate Milk
- ( ) Choc. Flavored Lowfat Milk
- ( ) Modified Chocolate Milk
- ( ) Chocolate Drink
- ( ) Whipping Cream
- ( ) Whipped Cream
- ( ) Coffee Cream
- ( ) Light Cream
- ( ) Whipped Light Cream
- ( ) Half & Half
- ( ) Buttermilk
- ( ) Sour Cream
- ( ) Cottage Cheese
- ( ) Yogurt
- ( ) Ice Cream
- ( ) Ice Milk
- ( ) Sherbet
- ( ) Milk Shake
- ( ) Milk Shake Base
- ( ) Egg Nog
- ( ) Dry Milk Solids
- ( ) _____

- (X) Grade A
- ( ) Pasteurized
- ( ) Homogenized
- ( ) Vitamin D
- ( ) Vitamin A
- ( ) Multi--Vitamin
- ( ) Modified
- ( ) Fortified
- ( ) Solids not fat _____ %
- ( ) Cultured
- ( ) Creamed
- ( ) Reconstituted
- ( ) Butterfat _____ %
- (X) Raw
- ( ) Mix
- ( ) Flavor _____
- ( ) Nonfat
- ( ) Whole
- ( ) Imitation
- ( ) Vegetable Fat _____ %
- ( ) _____

- (X) Glass
- ( ) Paper
- ( ) Plastic
- ( ) Sterile Bag
- ( ) Sterile Bottle
- ( ) _____
- ( ) 1/2
- ( ) 10 Oz.
- ( ) _____ Oz.
- ( ) Pint
- (X) Quart
- ( ) Gallon
- ( ) Cup _____ Oz.
- ( ) 6 Pak
- ( ) Novelty
- ( ) Stick Novelty
- ( ) Aerosol Can
- ( ) _____

Remarks ROCK

Inspector Bob Isbell

LABORATORY NO. 22-22-331 DATE RECEIVED 10-10-22 HOUR 330p TEMP. _____ °F

CHECK ITEMS BELOW TO BE TESTED (X)

- ( ) Standard Plate Count per ml _____
- ( ) Coliform Colonies per ml _____
- ( ) Added Water _____ %
- ( ) Total Solids _____ %
- ( ) Solids not fat _____ %
- ( ) Milk Fat _____ %
- ( ) Pasteurization _____
- ( ) Sediment _____
- ( ) Weight _____ lbs. per gal.

- ( ) Food Solids _____ lbs per ga
- ( ) Acidity _____
- ( ) Rancidity _____
- ( ) P. R. S. _____
- ( ) Vegetable Fat _____
- ( ) Antibiotics _____
- ( ) Pesticides _____ pp
- (X) P. C. B. See below

DSW 369611

Analyst _____ State Chemist _____

PCB Arochlor (1254) = Negative down to a level of 0.5 ppm (fat basis)

STLCOPCB4098719

COMMISSIONER

DAIRY PRODUCTS SAMPLE COLLECTION FORM

Number 103B

PRODUCER FRED BRUNING

ADDRESS RT. 1 KENSINGTON, GA. 30727

PROCESSOR

ADDRESS

DISTRIBUTOR

ADDRESS

RETAIL DEALER

ADDRESS

SAMPLE OF:
- (X) Bulk Producers Milk
- ( ) Bulk Retail Milk
- ( ) Bottled Retail Milk
- ( ) _____

SAMPLE FROM:
- (X) Producer
- ( ) Distributor
- ( ) Lunchroom
- ( ) Truck
- ( ) Retail Dealer
- ( ) _____

Product Code No. _____

Date Taken 10/10/72

Hour 12:10 am pm

Temp. 38 °F.

Show Label as per sample _____

- (X) Milk
- ( ) Lowfat Milk
- ( ) _____
- ( ) Skimmilk
- ( ) Chocolate Milk
- ( ) Choc. Flavored Lowfat Milk
- ( ) Modified Chocolate Milk
- ( ) Chocolate Drink
- ( ) Whipping Cream
- ( ) Whipped Cream
- ( ) Coffee Cream
- ( ) Light Cream
- ( ) Whipped Light Cream
- ( ) Half & Half
- ( ) Buttermilk
- ( ) Sour Cream
- ( ) Cottage Cheese
- ( ) Yogurt
- ( ) Ice Cream
- ( ) Ice Milk
- ( ) Sherbet
- ( ) Milk Shake
- ( ) Milk Shake Base
- ( ) Egg Nog
- ( ) Dry Milk Solids
- ( ) _____

- (X) Grade A
- ( ) Pasteurized
- ( ) Homogenized
- ( ) Vitamin D
- ( ) Vitamin A
- ( ) Multi--Vitamin
- ( ) Modified
- ( ) Fortified
- ( ) Solids not fat _____ %
- ( ) Cultured
- ( ) Creamed
- ( ) Reconstituted
- ( ) Butterfat _____ %
- (X) Raw
- ( ) Mix
- ( ) Flavor _____
- ( ) Nonfat
- ( ) Whole
- ( ) Imitation
- ( ) Vegetable Fat _____ %
- ( ) _____

- (X) Glass
- ( ) Paper
- ( ) Plastic
- ( ) Sterile Bag
- ( ) Sterile Bottle
- ( ) _____
- ( ) 1/2
- ( ) 10 Oz.
- ( ) _____ Oz.
- ( ) Pint
- (X) Quart
- ( ) Gallon
- ( ) Cup _____ Oz.
- ( ) 6 Pak
- ( ) Novelty
- ( ) Stick Novelty
- ( ) Aerosol Can
- ( ) _____

Remarks _____

Inspector Bob Tabell

LABORATORY NO. DR-73-231 DATE RECEIVED 10-10-72 HOUR 330p TEMP. _____ °F.

CHECK ITEMS BELOW TO BE TESTED (X)

- ( ) Standard Plate Count per ml _____
- ( ) Coliform Colonies per ml _____
- ( ) Added Water _____ %
- ( ) Total Solids _____ %
- ( ) Solids not fat _____ %
- ( ) Milk Fat _____ %
- ( ) Pasteurization _____
- ( ) Sediment _____
- ( ) Weight _____ lbs. per gal.

- ( ) Food Solids _____ lbs. per gal.
- ( ) Acidity _____ %
- ( ) Rancidity _____
- ( ) P. R. S. _____
- ( ) Vegetable Fat _____
- ( ) Antibiotics _____
- ( ) Pesticides _____ ppm
- (X) P.C.B - See below

DSW 369612

Analyst _____ State Chemist _____

negative for PCB (1254) down to a level of 0.5 ppm (fat basis)

STLCOPCB4098720

THOMAS T. IRVIN
COMMISSIONER

GEORGIA DEPARTMENT OF AGRICULTURE

DAIRY PRODUCTS SAMPLE COLLECTION FORM

Number 101 B

PRODUCER Mrs A.L. Mashburn
ADDRESS 671 Kensington, GA 30727
PROCESSOR
ADDRESS

DISTRIBUTOR
ADDRESS
RETAIL DEALER
ADDRESS

SAMPLE OF:
(X) Bulk Producers Milk
( ) Bulk Retail Milk
( ) Bottled Retail Milk
( )

SAMPLE FROM:
(X) Producer
( ) Distributor
( ) Lunchroom
( ) Truck
( ) Retail Dealer
( )

Product Code No.
Date Taken 10/10/72
Hour 10:30 am pm
Temp. 37 °F.

Show Label as per sample

(X) Milk
( ) Lowfat Milk
( )
( ) Skimmilk
( ) Chocolate Milk
( ) Choc. Flavored Lowfat Milk
( ) Modified Chocolate Milk
( ) Chocolate Drink
( ) Whipping Cream
( ) Whipped Cream
( ) Coffee Cream
( ) Light Cream
( ) Whipped Light Cream
( ) Half & Half
( ) Buttermilk
( ) Sour Cream
( ) Cottage Cheese
( ) Yogurt
( ) Ice Cream
( ) Ice Milk
( ) Sherbet
( ) Milk Shake
( ) Milk Shake Base
( ) Egg Nog
( ) Dry Milk Solids
( )

(X) Grade A
( ) Pasteurized
( ) Homogenized
( ) Vitamin D
( ) Vitamin A
( ) Multi--Vitamin
( ) Modified
( ) Fortified
( ) Solids not fat ____ %
( ) Cultured
( ) Creamed
( ) Reconstituted
( ) Butterfat ____ %
(X) Raw
( ) Mix
( ) Flavor
( ) Nonfat
( ) Whole
( ) Imitation
( ) Vegetable Fat ____ %
( )

(X) Glass
( ) Paper
( ) Plastic
( ) Sterile Bag
( ) Sterile Bottle
( )
( ) 1/2
( ) 10 Oz.
( ) ____ Oz.
( ) Pint
(X) Quart
( ) Gallon
( ) Cup ____ Oz.
( ) 6 Pak
( ) Novelty
( ) Stick Novelty
( ) Aerosol Can
( )

Remarks

Inspector Bob Talbot

LABORATORY NO. 72-337 DATE RECEIVED 10-10-72 HOUR 3:20 p TEMP. ____ °F
CHECK ITEMS BELOW TO BE TESTED (X)

( ) Standard Plate Count per ml
( ) Coliform Colonies per ml
( ) Added Water ____ %
( ) Total Solids ____ %
( ) Solids not fat ____ %
( ) Milk Fat ____ %
( ) Pasteurization
( ) Sediment
( ) Weight ____ lbs. per gal.

DSW 369613

( ) Food Solids ____ lbs per ga
( ) Acidity
( ) Rancidity
( ) P. R. S
( ) Vegetable Fat
( ) Antibiotics
( ) Pesticides See below ppm
(X) P.C.B. - See below

Analyst ____ State Chemist ____

Negative for PCB (1254) down to a level 0.5 ppm (fat basis)

STLCOPCB4098721