Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Virtual Milk Bacteria Lab**

**Directions:** Go to the link below. Go through the whole lab and answer the following questions along the way.

**Website**: <http://virtuallab.nmsu.edu/equip.php>

1. What disposable lab equipment do you need for the lab? What do we use each item for?

2. What is the difference between pasteurized milk and raw milk? Why does milk need to be pasteurized before being sold?

3. What temperature does the bacteria need to be incubated?

4. The plant had problems with what bacteria? Where do you think the bacteria are coming from?

5. Where do you need to put the samples to make sure the samples are stored at the proper temperature until we are ready to use them?

6. What is agar film used for?

7. How many E. Coli bacteria colonies did you have on your 3m Petrifilm Plate?

8. What were the results?