

# Iowa Pasteurization Survey 2010

Jennifer Bentley  
ISU Extension Dairy Specialist



# General herd information

## 14 surveys

- Avg. Milking: 415 (58-900)
- Avg. peak # calves fed: 76 (16-200)
- Avg. Weaning age: 50 days (42-75)
- Avg. qts. fed/feeding: 2.5-3 qts (1.75-5), up to 8 qts. with automatic calf feeder

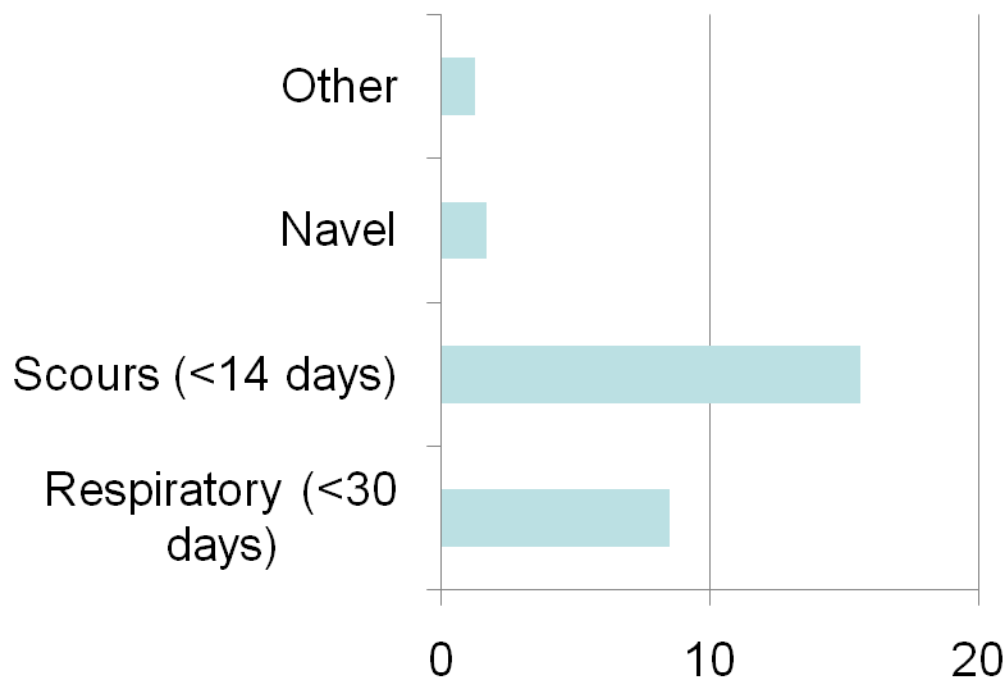
# Age and amount fed/feeding if rate is variable

- Days 1-7: 2 qts.  
Days 7-30: 3 qts.  
Days 30-50: 4 qts.
- Days 1-10: 3.5 qts.  
Days 10+: 4.5 qts.

# Health and treatment

- Avg. death loss heifers pre-weaning (13 responses): 7%
- Avg. death loss bulls pre-weaning (7 responses): 4%

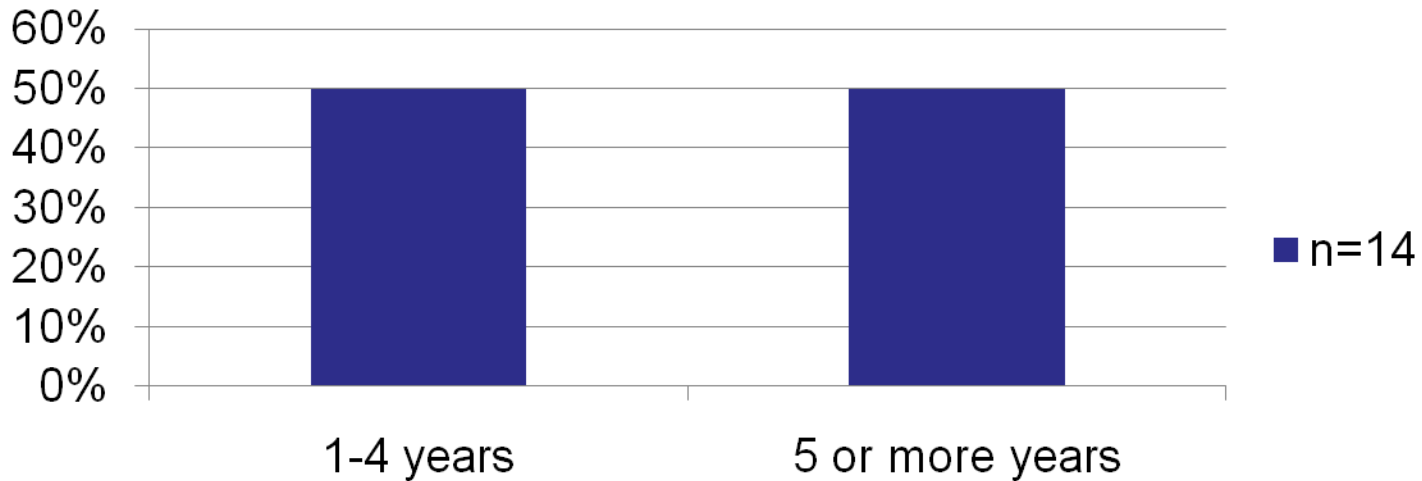
## Disease Incidence



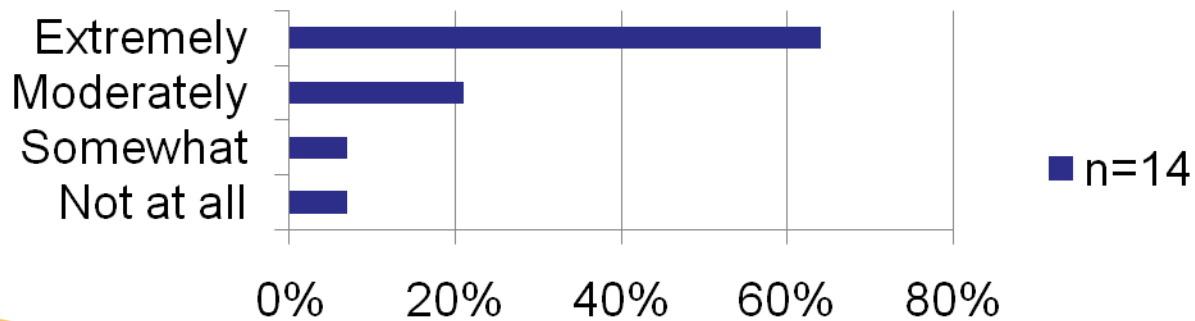
Oral rehydration: 44%

Antibiotic Intervention: 54%

## How long have they been pasteurizing?



## How satisfied are you?



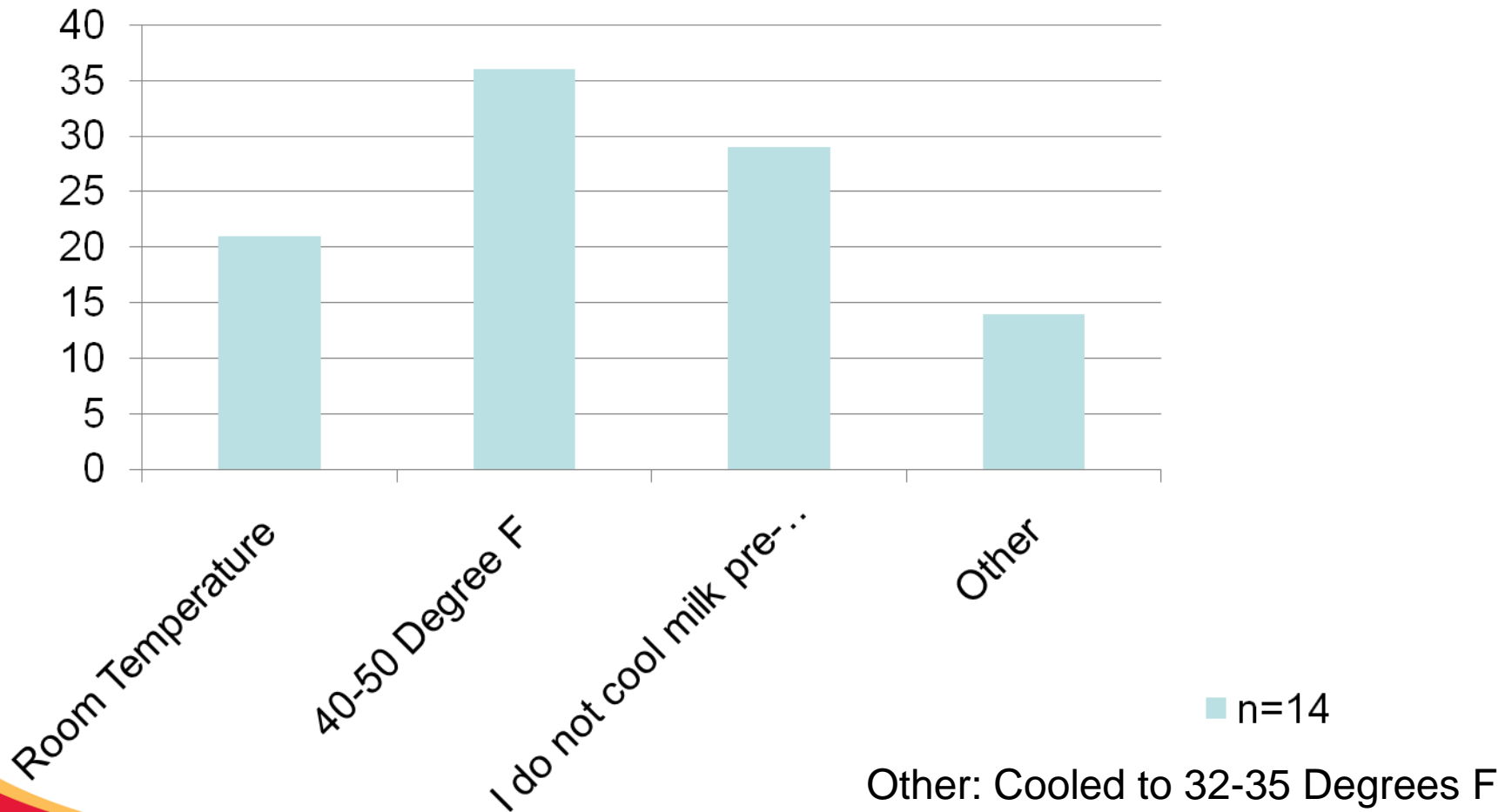
# Pasteurizer info

- Homemade 300 gallon tank
  - Recycle hot water/gas, water heater, cooled with well water cycle
- Homemade 200 gallon tank
  - Circulate hot water through plates on a timer with temperature controller
- Old small bulk tank
  - Hot water heats the milk and cold water cools it (manually check temperature)
- 250 gallon bulk tank
  - Run hot water through
  - 2 batches/day
- Dairy Tech pasteurizers
  - (4) 30 gallon batch
  - (1) 40 gallon batch
  - (1) 55 gallon batch
  - (3) Batch pasteurizers

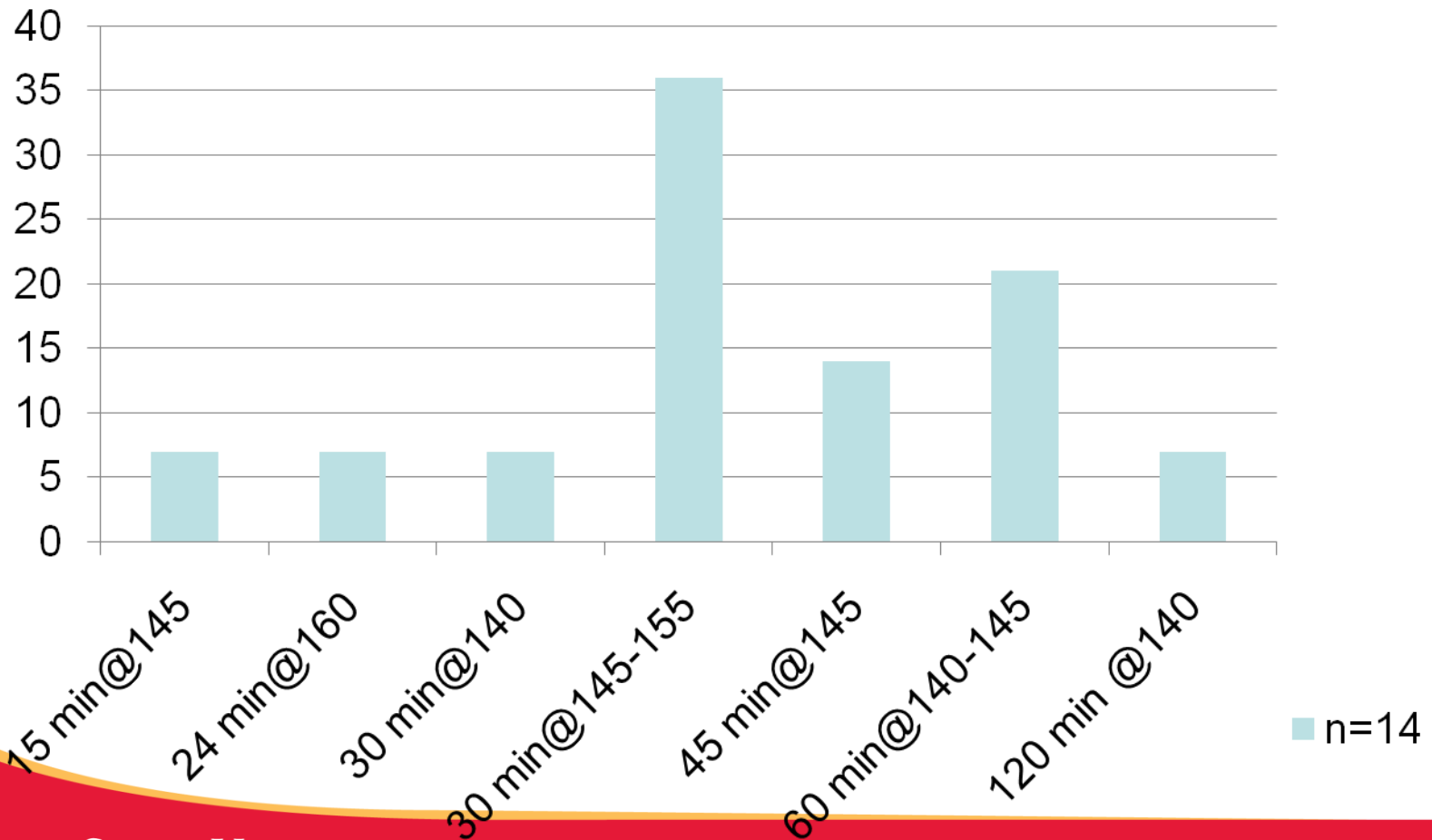
# Collection of waste milk

- Pipeline goes directly to pasteurizer
- Dump pail
- Milk goes through chiller into collection tub
- Milk pipeline to 55 gallon barrel (5)
- Weigh jars to 5 gallon buckets that have been stored in freezer
- Pumped to used 400 gallon bulk tank on wheels
- Milk collected with pails and put into bulk tank cooled to 35 degrees F.

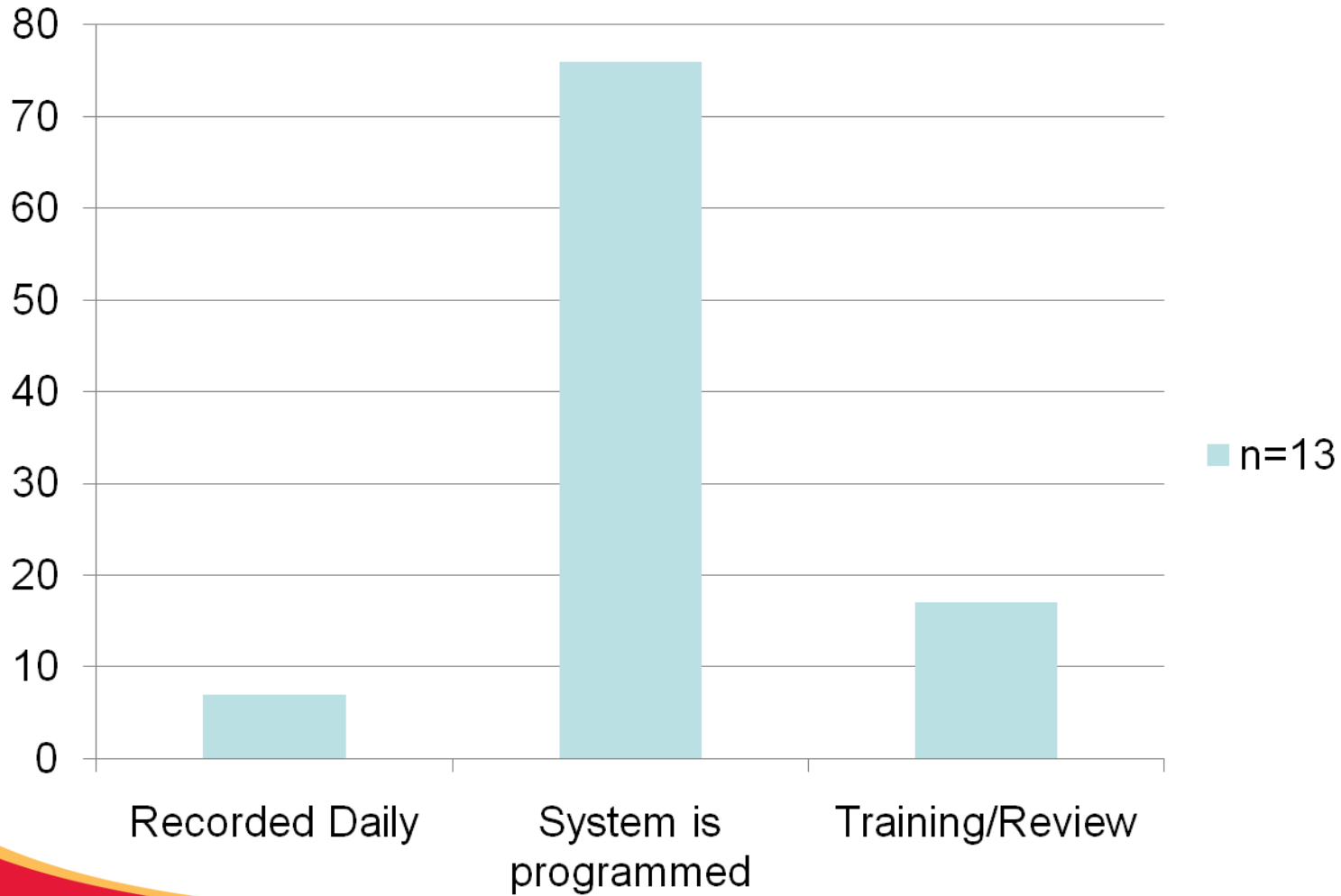
## At what temperature is waste milk cooled to pre-pasteurization?



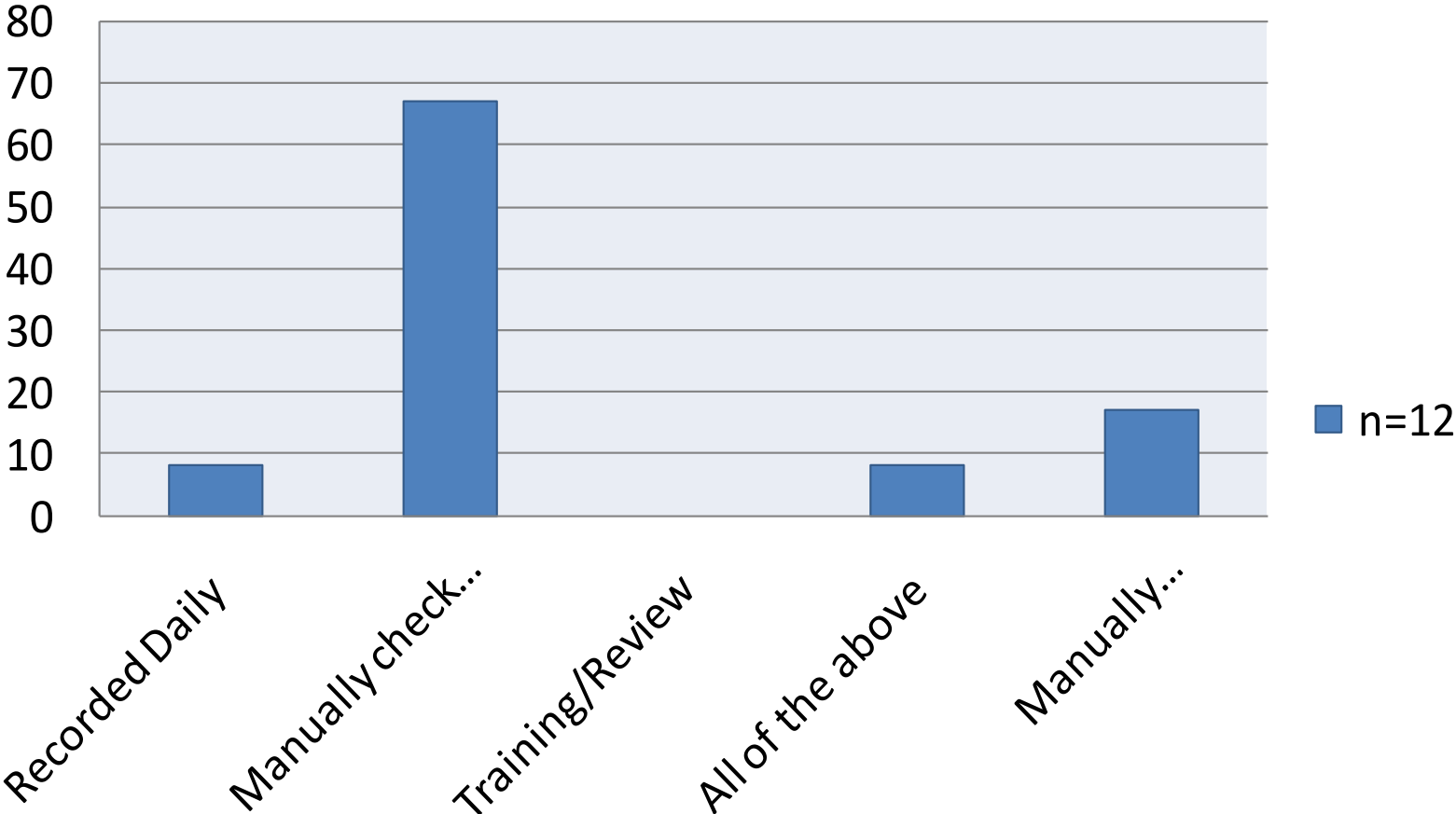
## Time & Temperature used to pasteurize milk



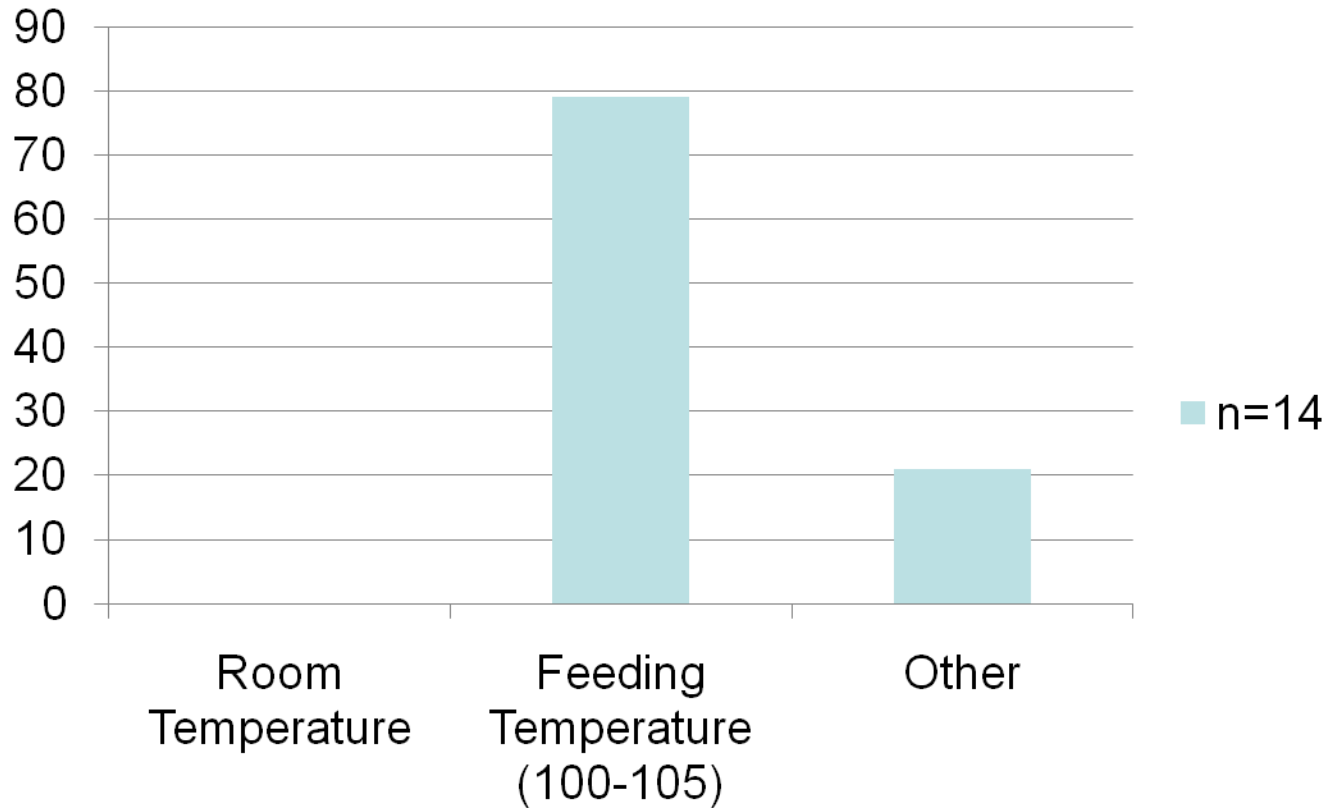
## Monitoring pasteurization times



# Monitoring Pasteurizing Temperatures



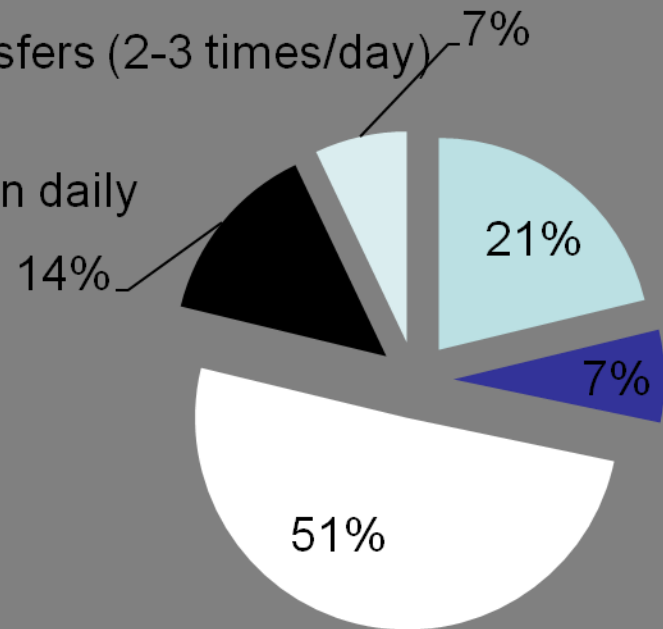
## Post pasteurization temperature



Other: 45-50 & 80 Degrees F

## How is handling equipment cleaned pre and post pasteurization?

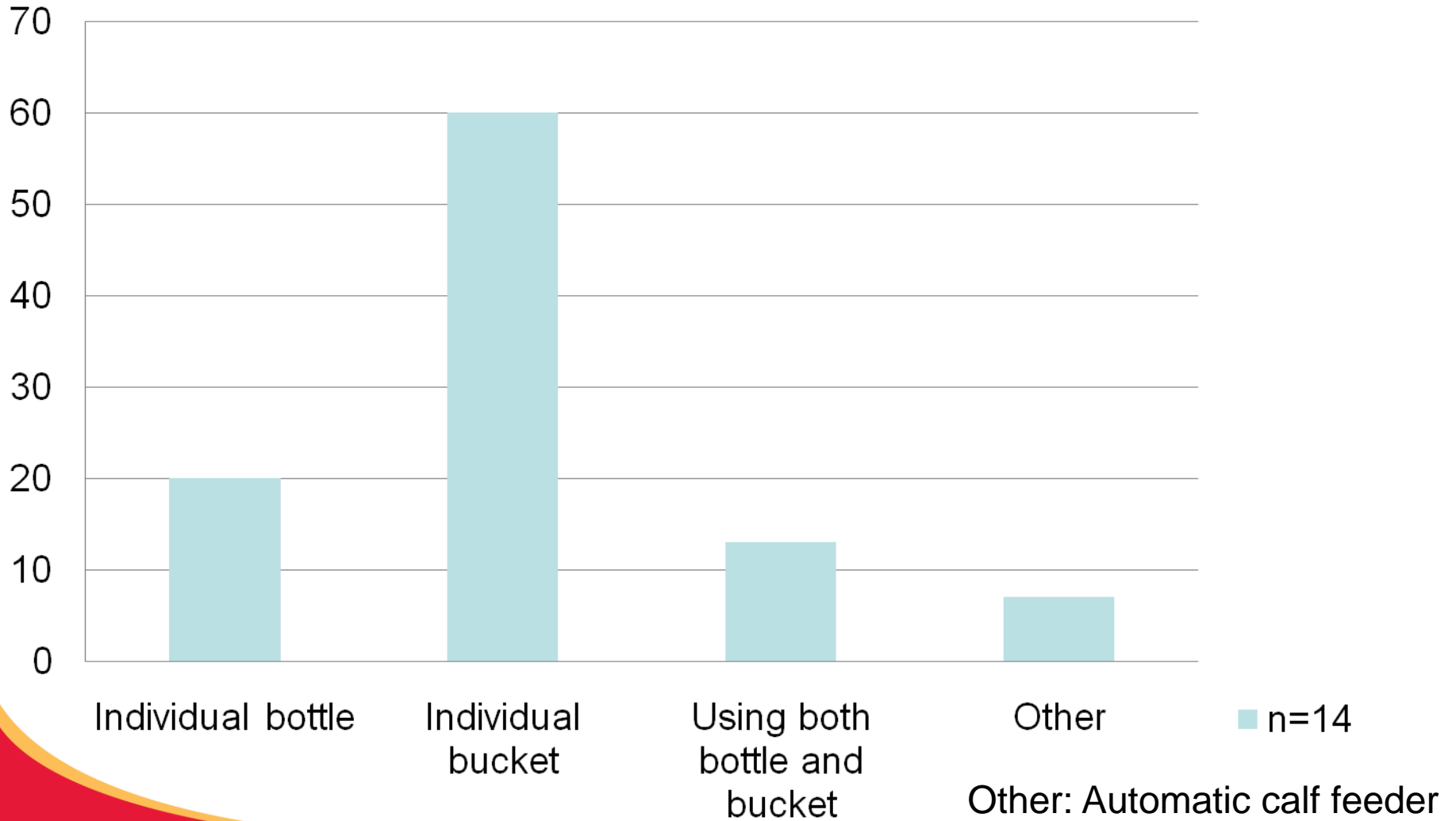
- Rinse with water between transfers (2-3 times/day)
- Rinsed with water only daily
- Cleaned/disinfected between transfers (2-3 times/day)
- Cleaned/disinfected daily
- Cleaned/disinfected less often than daily



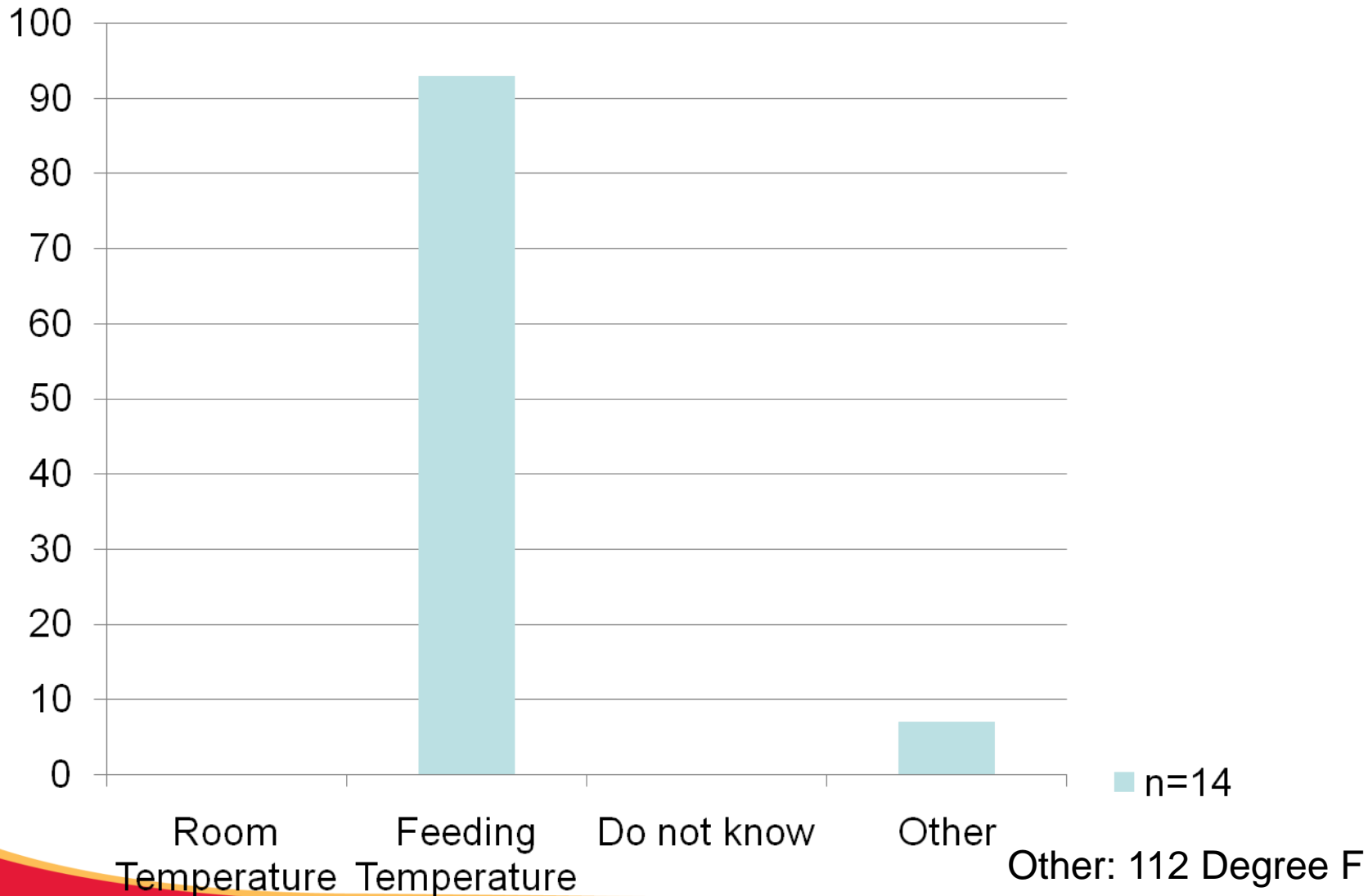
# Types of disinfectants used to clean equipment

- Trek-trol
- Dairy parlor soap
- Alkaline detergent wash-acid sanitizer rinse
- Hand acid (weekly)
- Pipeline washed with wash/rinse cycle, pasteurizer rinsed with warm water and scrubbed with Dawn detergent
- Milk stone remover

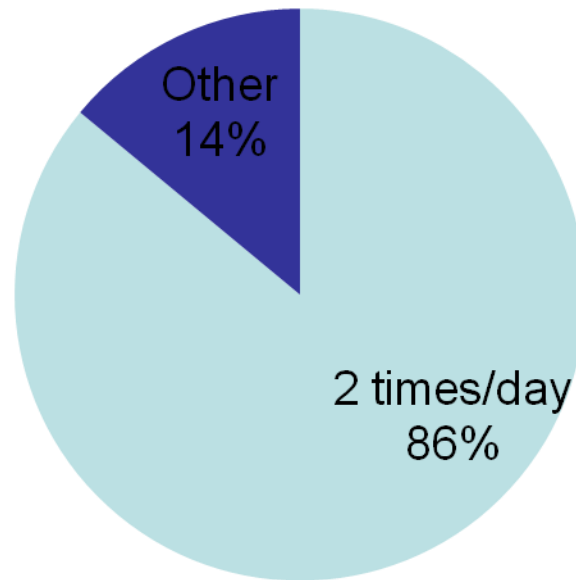
# Feeding Method



# Temperature milk is fed to calves



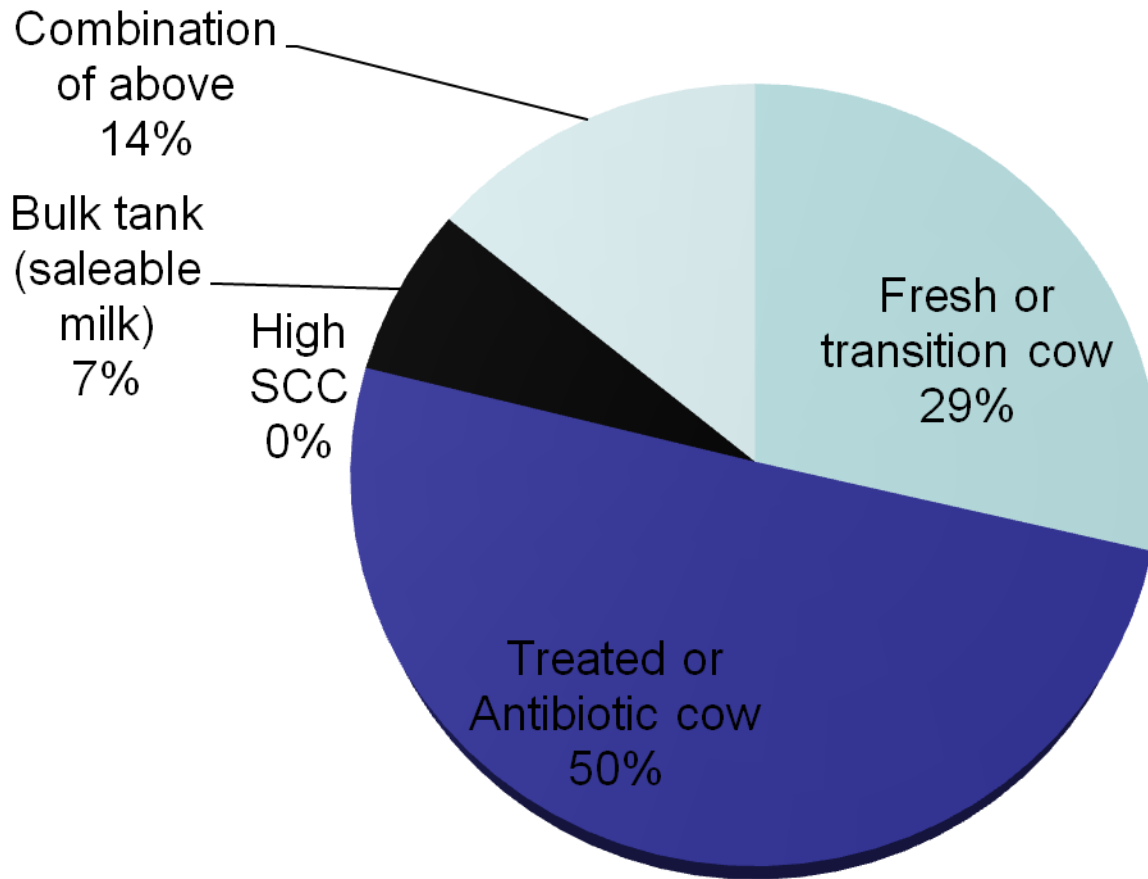
## Feeding schedule



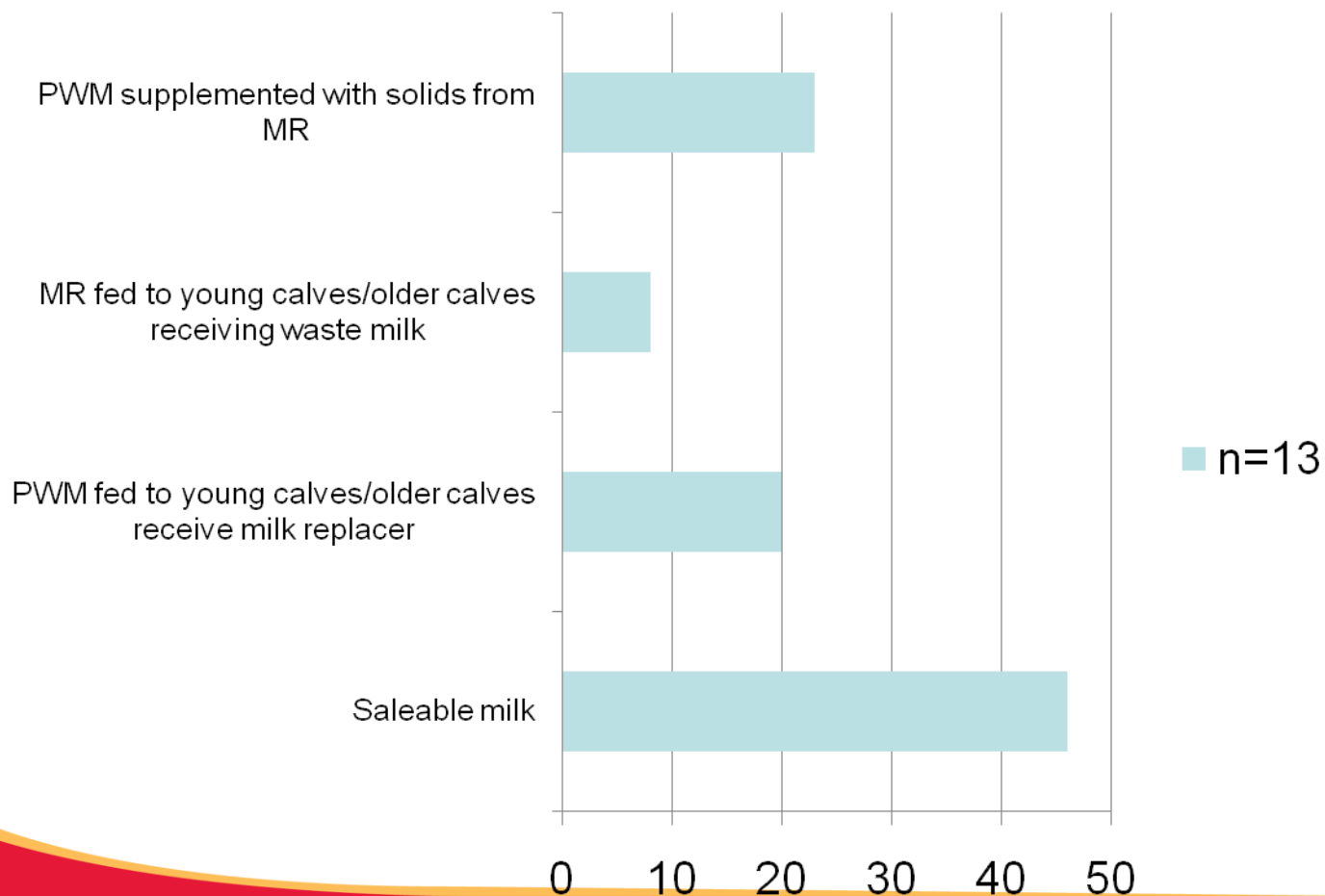
Other: 50% fed 2x/day, 50% fed with automatic feeder

Other: May-October 2x/day, November-April 3x/day

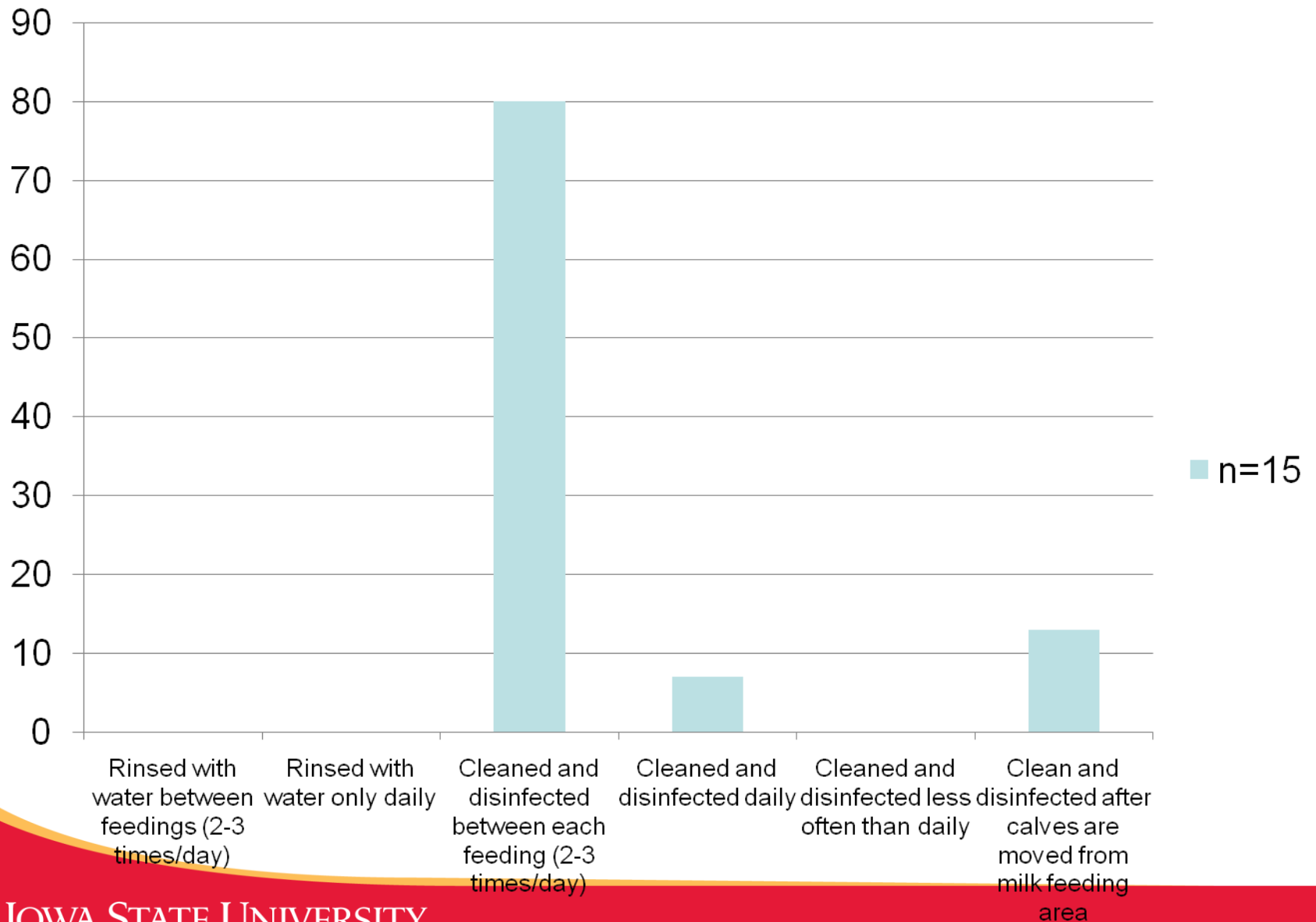
## Highest percentage of milk being used:

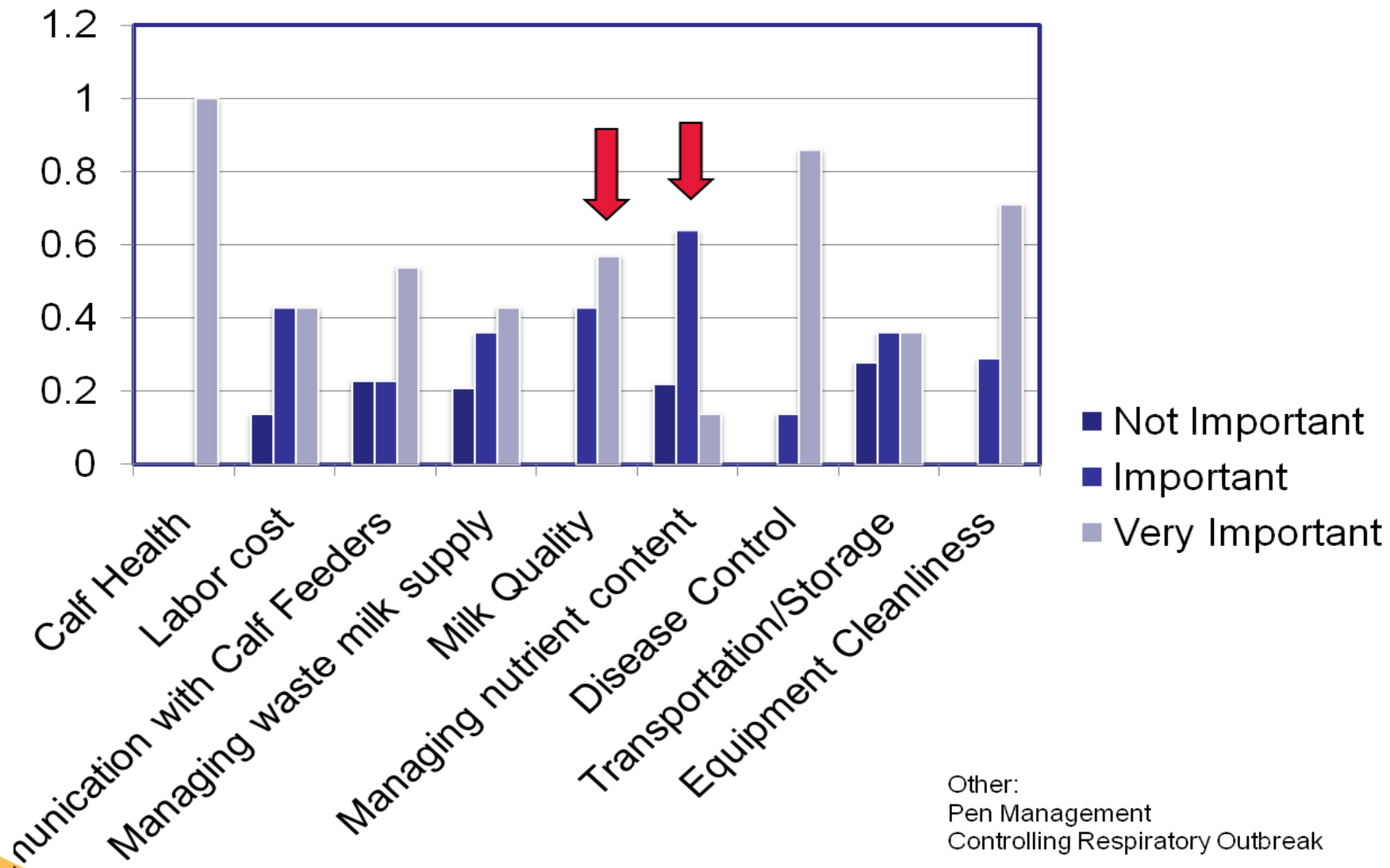


## When pasteurized milk is in short supply?

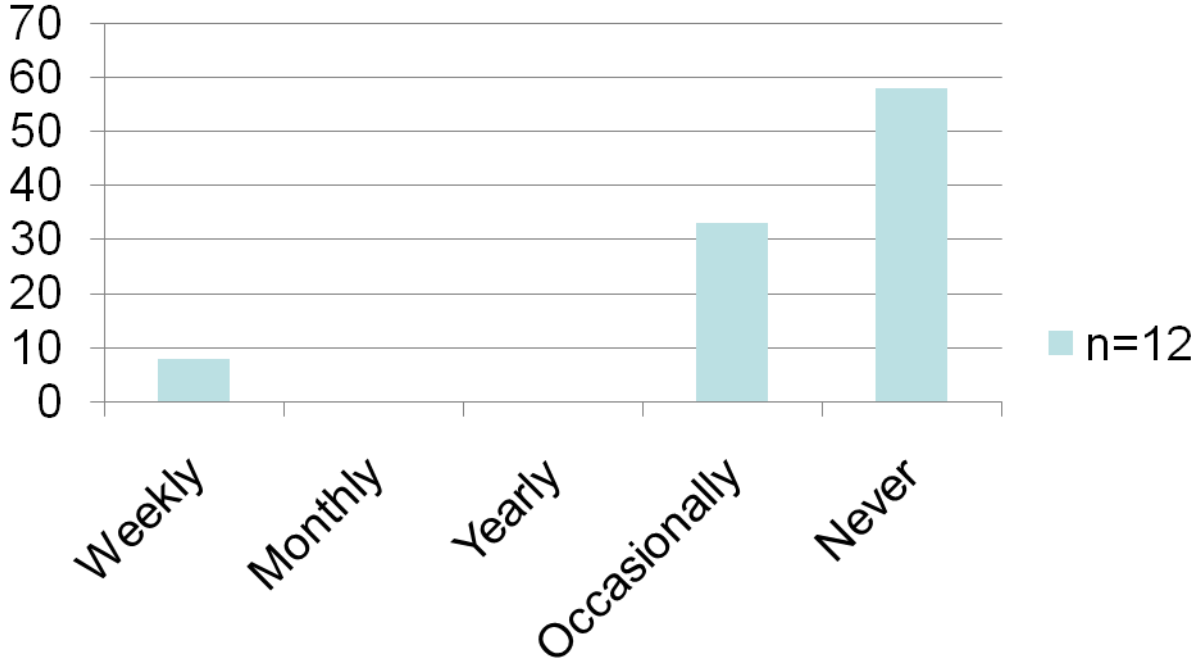


# Cleaning of Feeding Equipment

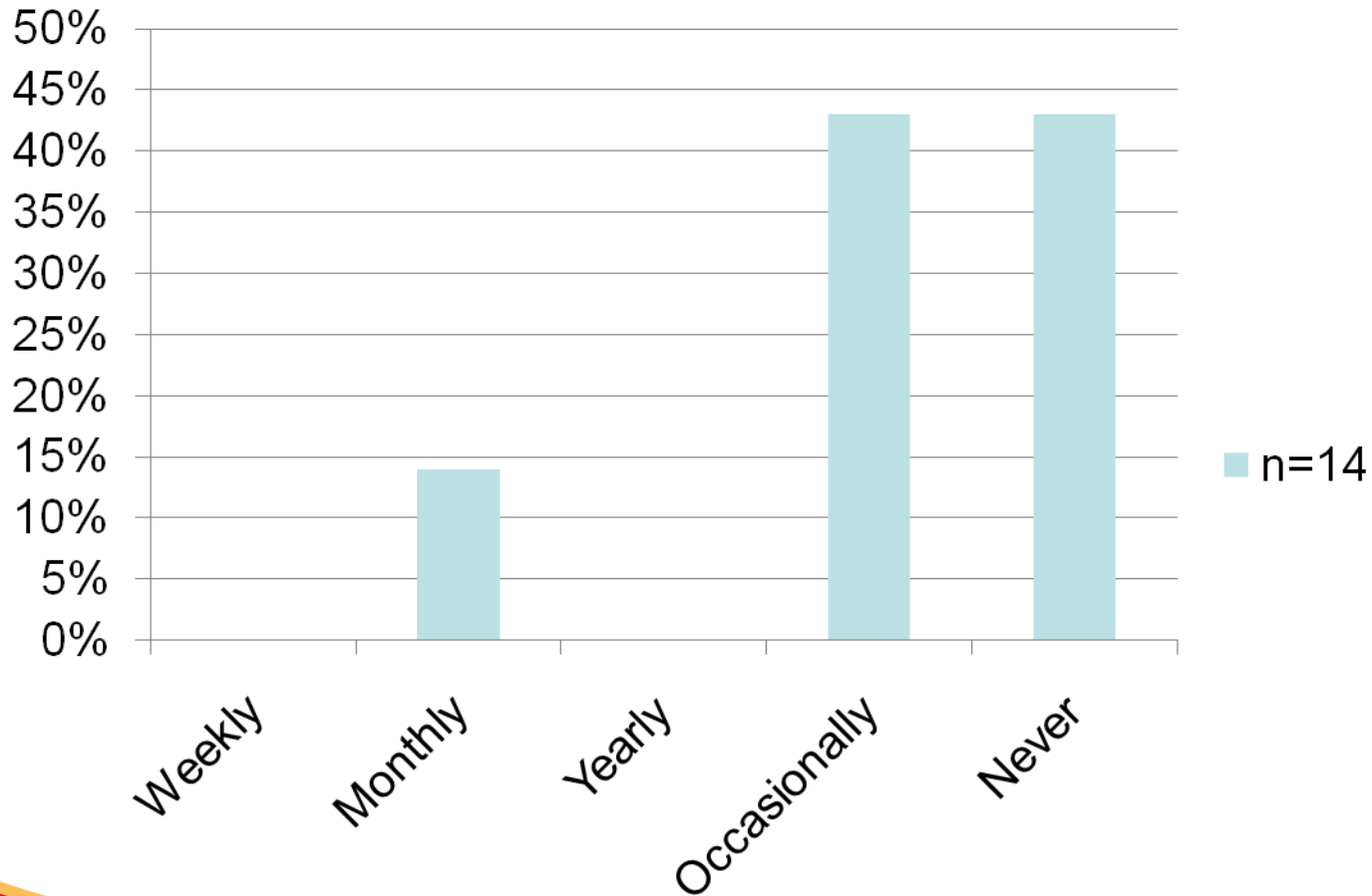




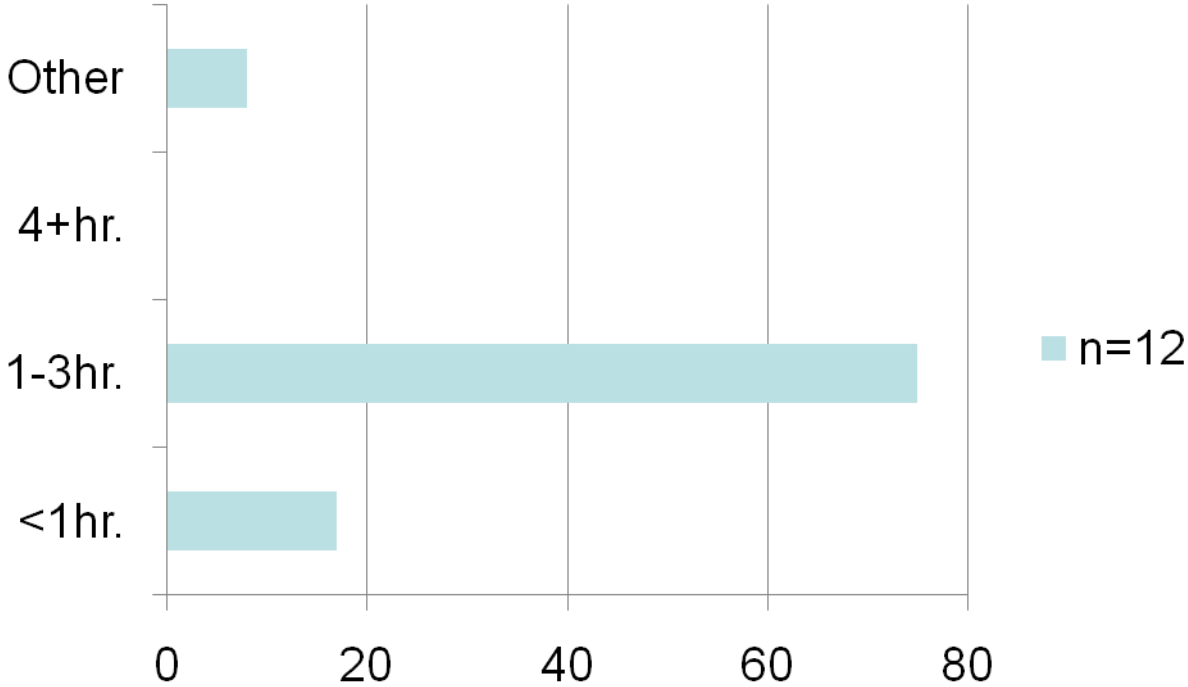
# How often are solids tested?



## How often are bacteria levels tested?



# How soon is colostrum administered?



Other: Newborns fed after milking

# Pasteurizing colostrum (1 response)

- 1 HR @ 142
- Colostrum is cooled to 40 degrees F post pasteurization
- Quality of colostrum is not measured before pasteurizing

# Management issues

- Checking temperatures regularly
- Cleaning equipment
- Sanitizing milk transfer hoses and milk tank on calf cart and feeding equipment needs to be done before and after just like milking equipment
- Put in a place to cool and store until ready to pasteurize
- Milk curdling; reviewed cleaning practices to fix the problem
- Milk getting too warm and “souring” in the summer, having to dump the milk because calves will not drink it
- General employee training
- Cooling was not working - had to replace electrical parts

# Procedures or protocols they would like to change to improve milk quality

- Smaller transport tank, easier to clean
- Testing on a regular basis for both proper function as well as bacteria/solids
- Would like 2-3 temp and timing readings to double check machine
- Would like to see pails that carry milk to pasteurizer cleaned more often
- Keeping it stored at a cooler temperature
- Clean out waste milk bulk tank more often
- In 2010, quit using computerized group milk-feeder as the group housing of calves from birth-60 days proved to be challenging and was hard to teach to employees - now have individual hutches; more work, but less trouble

# Checklist

- ✓ Routinely culture samples of pasteurized milk to monitor quality.
- ✓ Keep a daily log of who prepared the milk and how long it reached the “goal” temperature — then correlate this to culture results
  - ✓ Pull random samples “spot check”
- ✓ Train all employees that will be using the pasteurizer to be sure they understand how to operate the unit and what the concepts of pasteurization is.
- ✓ Conduct follow-up training and review for employees to reinforce procedures
- ✓ Know how to manually check the temperature of pasteurized milk to ensure proper temperatures are being met.
- ✓ If calf death loss occurs, diagnose calf morbidities and mortalities.
- ✓ Visit other operations successfully using on-farm waste milk pasteurization systems.