CREAM SHIPPERS: get Higher Returns!

Watch Out!

FOR

BITTER CREAM

IN

LATE

WINT

HON. D. A. U.
Minister of Agriculture
EDMONTON

KEEP CREAM

DON'T
FR

**FROZEN CREAM BRINGS
REDUCED RETURNS**

Prepared by
Dairy Branch

Distributed by
Extension Service

Hon. L. C. Holmroos
Minister

COP. AL. 1300 ^{0.2} ~~Robert Smith~~

**WHEN CREAM IS
"METALLIC"
LOOK FOR THE CAUSE**

DAIRY BRANCH
DEPARTMENT OF AGRICULTURE

Issued by authority
of

HON. D. A. URE
Minister of Agriculture
EDMONTON ALBERTA

Weed
Flavours
are
Costly to

MASTITIS
PREVENTION
AND CONTROL

HOW MUCH OF
THIS IS OUT OF
MY POCKET?

**\$2,000,000
LOSS IN ALBERTA
FROM MASTITIS
YEARLY**

ALBERTA DEPT. OF AGRICULTURE

HEALTHY HERDS

CLEAN BARNs AND YARDS

CLEAN UTENSILS

FAST COOLING • COOL STORAGE

FREQUENT DELIVERY

Foreward

Production of milk and cream on farms, for sale to dairy plants is traditional on most Canadian farms.

In the early days it was a difficult matter to obtain uniform high quality in farm dairy produce. Present day knowledge combined with modern equipment makes it possible to maintain top quality anywhere and at any season of the year.

More consumers of dairy products are insisting on "nothing but the best" in quality. Poor flavoured cream cannot be converted into fine flavoured butter or ice cream. This makes the quality of your can of cream a most important part of value and saleability. The highest price is paid for the best product.

Follow the sign posts to get more from every can, in quality, price, satisfaction and good living.

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Clean, Healthy Herds

Why?

1. Clean milk production begins with a clean herd.
2. Disease reduces milk production and can eliminate profit.
3. Human health can be affected by contact or from consuming milk from unhealthy herds.
4. Diseased cows may infect healthy animals.

How?

1. Practise recommended herd management procedures and consult your veterinarian where disease is suspected.
2. Keep flanks and udders well clipped to facilitate washing before milking.

Strip Cup

The strip cup is useful in detecting Mastitis. Hand milk a few streams of fore milk into the cup and watch for signs of flaky or stringy milk, which are usual signs of Mastitis. This disease may be easily controlled in the early stages. If allowed to go unchecked, it will cause a loss in production and may mean the loss of the animal. Always milk infected cows last to check the spread of the disease.

Wash Udders and Flanks Before Milking

This has a two-fold purpose:

1. To remove dirt from the udder, thus helping to assure clean, sweet flavored milk and cream.
2. Gentle massage while washing, using a clean cloth or sponge with warm sanitizing solution stimulates milk letdown. This helps to speed up the milking operation.

Dairy Workers Should Be Clean

1. Thoroughly wash hands before and after milking.
2. Wear clean clothing when milking.

Remember, you are handling a high quality food product which is very easily contaminated.

Clean Barns and Surroundings

BECAUSE:

1. Yards and corral areas which are not kept clean become breeding places for flies and bacteria.
2. Cows themselves become dirty in such surroundings.
3. Barns which are not properly cleaned usually have strong undesirable odours. It is important to remember that odours breathed by the cow may be rapidly transmitted to the milk via the lungs and blood stream. Feeds with strong odours should always be fed after milking.

Prevent unclean odours by keeping the barn clean. Use lime liberally on the floors after cleaning.

Good drainage in the barnyard is important. Gravel or impervious paving in traffic areas around the barn and especially around doorways help a good deal in maintaining strict sanitation.

Sanitary Utensils

All utensils, including pails, strainers, milking machines, separators, etc. must be thoroughly sanitized by almost identical washing procedures. The steps in washing the milking machine and separator appear on the next pages.

Milking Machines

STEP 1: Rinse the milking machine by drawing in twelve quarts of cool water through the teat cups, alternately raising and lowering the teat cup assembly to cause a surging action. This should be done immediately after the last cow is milked. After the water has been drawn through, shake the pail well and empty. Use fresh water for each unit.

STEP 2: Dismantle milking machine. Using a brush, hot water and a good cleanser, thoroughly scrub milker heads, teat cups, inflation hoses, pails, etc. Rags or cloths of any kind should not be used in washing dairy equipment.

Re-Assemble and Scald

STEP 3: After thoroughly scrubbing all parts, re-assemble the milking machine and draw boiling water through each unit. At least eight quarts of fresh water should be used for each unit.

STEP 4: Place milking heads and pails on drying racks to drain.

Soak rubber parts in a lye solution made up by adding two heaping teaspoons full of flake lye to a gallon of cold water in a glass or earthenware crock.

Immediately before the next milking, assemble the unit and sanitize by drawing through a chlorine solution of 100 parts per million.

CAUTION !!

Lye is highly corrosive and will cause serious burns to skin and clothing. Keep lye out of the reach of children and farm animals. Also do not permit lye to come in contact with any metals other than stainless steel.

Separator Care

After separating:

1. Rinse with cool water immediately after separating.
2. Completely dismantle spouts and bowl and scrub all parts, using a brush and a solution of hot water and cleanser.
3. Rinse all parts with boiling water.
4. Place on rack and allow to air-dry between milkings.
5. Before the next separation, sanitize, using 100 parts per million chlorine solution.

Shipping Cans

The condition of the cream can is often the cause of low grade cream. Failure to repair or replace a worn out can has cost the producer considerable in lost grades.

Do not use . . .

1. Cans with rust spots or open seams.
2. Cans that are badly dented.
3. Galvanized pails, jam tins, honey pails, lard pails or other such containers.

Do . . .

1. Remove lids of cans when returned from the creamery.
2. Rinse the can with a sanitizing agent before adding cream. Stainless steel containers are ideal for holding cream between shipments.

Rapid Cooling and Cold Storage

Each separation of cream must be cooled as fast as possible. It should not be mixed with previous separations until it is cooled.

Why?

1. Rapid cooling retards development of undesirable flavours due to enzyme and bacterial action.
2. Since most bacterial growth is controlled at 40°F, cream cooled to and held at this temperature can be expected to maintain high quality for longer periods.

How?

1. The cheapest and quite effective means for the average cream producer is by running water direct from the well into a can cooling tank from which an over-flow goes to the stock trough. (See diagram above). Constant circulation of water from inlet to outlet assures fast cooling.
2. The colder the water, the better. A good deal of the well water in Alberta comes up at temperatures of 40-42°F.

Mechanical Refrigeration

Rapid progress is taking place in the manufacture of machines which develop very low temperature cooling without freezing, as does the ordinary household refrigerator. Necessary electric power for this purpose is gradually becoming available in all areas except the more remote parts of our settled districts.

Various adaptations of mechanical refrigeration, especially designed for chilling milk and cream on the farm are now available. This equipment effects the cooling either by:

1. Chilling and circulating the water being used for cooling.
2. Direct chilling of metal surfaces over which the milk or cream flows in a thin film.

The speed at which temperatures are lowered to just above freezing levels is the advantage over the use of average water cooling procedures.

Frequent Shipments

Frequency of delivery usually results in fresher, higher grade cream. This accomplishes two things:

1. Brings you a greater dollar return.
2. Enables the manufacturer to turn out a high quality finished product.

These are most necessary to our present economy and to general consumer satisfaction.

Follow the Signposts

to get

High Quality Cream

Top Prices

Fine Flavoured Dairy Products

Consumer Satisfaction

Sanitation is a way of life. It is the quality of living that is expressed in the clean home, the clean farm, the clean business and industry, the clean neighborhood, the clean community. Being a way of life it must come from within the people; it is nourished by knowledge and grows as an obligation and an ideal in human relations.

The National Sanitation Foundation

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