

# 12 Golden Rules for Milking



## Pre-Milking

<p><b>1. Monitor udder health regularly</b></p>  <p>Review regularly all udder health and milk quality information provided by the dairy plant, official testing organizations, and veterinary clinics and on farm testing using the Avita California Mastitis Test (CMT).</p> <p>- Develop benchmarks for each cow and herd to assist in monitoring changes that may occur.</p>	<p><b>2. Milking order</b></p>  <p>- Regardless of housing system or herd size, milk first calf heifers, fresh cows next and then the main herd.</p> <p>- Milk sick cows last and then wash and sanitize the milking system.</p>	<p><b>3. Clean teats and teat ends</b></p>  <p>- Mastitis control and producing high quality milk requires that cows have clean, dry teats when units are attached. Clean each teat and teat end using approved materials. Wipe each teat dry using single service paper or cloth towels, one per cow. If cloth towels are used be certain to effectively launder and dry them before reusing.</p>	<p><b>4. Foremilk cows ends</b></p>  <p>- Remove 2-3 squirts of foremilk and examine it. In tie stall and parlour facilities use a strip cup. Wash off the parlor floor before the next group of cows enters.</p> <p>- Fore milking provides a powerful signal to initiate milk let-down and it provides an opportunity to detect and prevent abnormal milk from entering the tank.</p>
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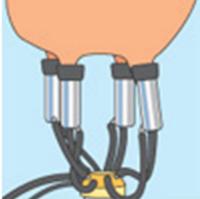
*Never start the milking procedure with cleaning of teats! The result is that germs growing in the teat canal can be moved further up into the udder. Always start with fore milking.*

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## During Milking

<p><b>5. Check Milking System</b></p>  <ul style="list-style-type: none"><li>- Select a vacuum level and pulsation system appropriate for the dairy farm and have it installed according to DHP specifications.</li><li>- Always check the vacuum level at the start of each milking.</li></ul>	<p><b>6. Attach milking cluster at appropriate time</b></p>  <ul style="list-style-type: none"><li>- Within 60-90 seconds of all teat preparation procedures, milking units need to be attached.</li><li>- Minimize air entries during cluster attachment.</li><li>- Adjust milking cluster so that it is properly balanced front to back, side to side with no twisting.</li></ul>	<p><b>7. Avoid over milking</b></p>  <ul style="list-style-type: none"><li>- Over milking is considered a primary cause of teat end hyperkeratosis. When the udder has been emptied satisfactorily, the milking unit needs to be removed. This can be detected by manual observation or, for systems with ACR's, allowing flow sensors to detect low flow and direct the automatic removal of the cluster. Flow controlled milking systems provide a visual indication when low flow has been attained.</li></ul>	<p><b>8. Ensure proper removal of cluster</b></p>  <ul style="list-style-type: none"><li>- When milking is completed vacuum to the cluster can be shut-off manually or automatically. Allow claw vacuum to decline completely before removing the unit. DO NOT squeeze the udder and pull down on milking units as this may lead to air entry around the liner mouthpiece, this has been implicated in new cases of mastitis.</li></ul>
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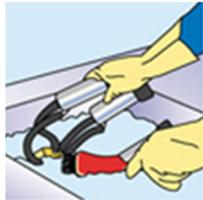
## After Milking

### 9. Sanitize teats after each milking



- As soon as possible after the unit is removed sanitize each teat with an approved post milking teat dip or spray. This is the single most effective procedure to prevent the cow to cow spread of contagious mastitis organisms.

### 10. Clean milking equipment immediately after milking



- Clean off the external surfaces of the milking system.

- After each use, either manually or automatically rinse or clean all system components using appropriate products at the proper temperature. Allow the system to drain dry.

- Where required, sanitize the system prior to the next milking using approved sanitizers at the proper dilution.

### 11. Properly cool milk



- Check cooling temperatures to be certain the proper temperatures are being reached during and after each milking.

- Proper refrigeration temperatures greatly slow or stop the growth of most bacteria.

### 12. Monitor milk quality milking equipment, and milking performance data regularly



- Review all milk quality, milk composition, and milking center performance information regularly and compare it to historical data.

- Replace liners and rubber goods according to recommendations. Old rubber goods become cracked and porous and this influences milking performance and increases the risk of soil and bacterial build-ups. Such problems may lead to increased milking times & higher bacteria count.