

COLOSTRUM

Guidelines for Pasteurizing

- **Start with clean colostrum**
 - Clean teats on fresh cows
 - Clean milker bucket
 - Rapid cooling to 60° before refrigerating
 - Keep refrigerated at 40° until ready to pasteurize
- **Keep the pasteurizer clean**
 - Always rinse before washing
 - Wash with recommended detergent at recommended temperature
 - Rinse with recommended acid or acid/sanitizer
 - Sanitize before each use
- **Keep the pasteurizer operating properly**
 - Check holding temperature regularly, no greater than 140°
 - Check holding time regularly - 60 minutes
 - Process only small to moderate sized batches - 15 gallons or less
- **Store pasteurized colostrum properly**
 - Use only clean storage containers, sanitize just before filling
 - Cool rapidly to 60° before refrigerating/freezing
- **Feed a clean, healthy product**
 - Warm/thaw in water not above 130°
 - Use only clean, recently sanitized bottles/tube feeders
 - Feed promptly once colostrum is up to calf body temperature (102°)
- **Monitor regularly (If anything can go wrong, it will!)**
 - Collect and culture for bacteria raw, pasteurized and “as-fed” colostrum samples regularly
 - Collect blood samples from young calves to check on antibody transfer
- Additional Internet resources on colostrum management are available at www.atticacows.com. Type "colostrum" in the search box or click on Calf Facts under Resources. You may want to try www.calfnotes.com, too.