

Colostrum Storage Checklist

How do your storage procedures measure up? Do they provide the opportunity for delivering wholesome colostrum with minimal bacterial contamination to newborn calves?

- _____ 1. I use plenty of teat dip as a predip.
- _____ 2. I scrub both teats and teat ends while wiping off the predip.
- _____ 3. I draw foremilk to get rid of bacteria in the end of the teat opening.
- _____ 4. I suck a sanitizing solution through the milker claw into collection pail.
 - I use warm, not hot water.
 - I use a generous amount of chlorine bleach/sanitizer.
 - I allow the sanitizing solution to remain in the collection pail as long as practical.
- _____ 5. I keep a lid on the collection pail at all times, especially anytime the pail is in the parlor.
- _____ 6. I sanitize buckets or bottles before pouring the colostrum into them from the collection pail(s).
 - I use warm water.
 - I use a generous amount of chlorine bleach/sanitizer.
 - I allow the sanitizing solution to remain in the container as long as practical.
- _____ 7. I pre-chill the colostrum to 60° F (16°C) before refrigerating or freezing it. Go to www.calfacts.com and scroll down to Colostrum: Chilling” for a chilling procedures resource with on-farm pictures.
- _____ 8. I split up the colostrum into small quantities for pre-chilling before freezing (for example, single-use self-sealing freezer-weight one-gallon plastic bags – fill with only one quart of colostrum for quick thawing).
- _____ 9. I freeze colostrum if my supply of refrigerated colostrum is going to last more than two days.
- _____ 10. When thawing frozen colostrum, I follow procedures that will not raise the liquid temperatures above 120°F (49°C) to avoid inactivating the antibodies.