

AVA NEWSLETTER

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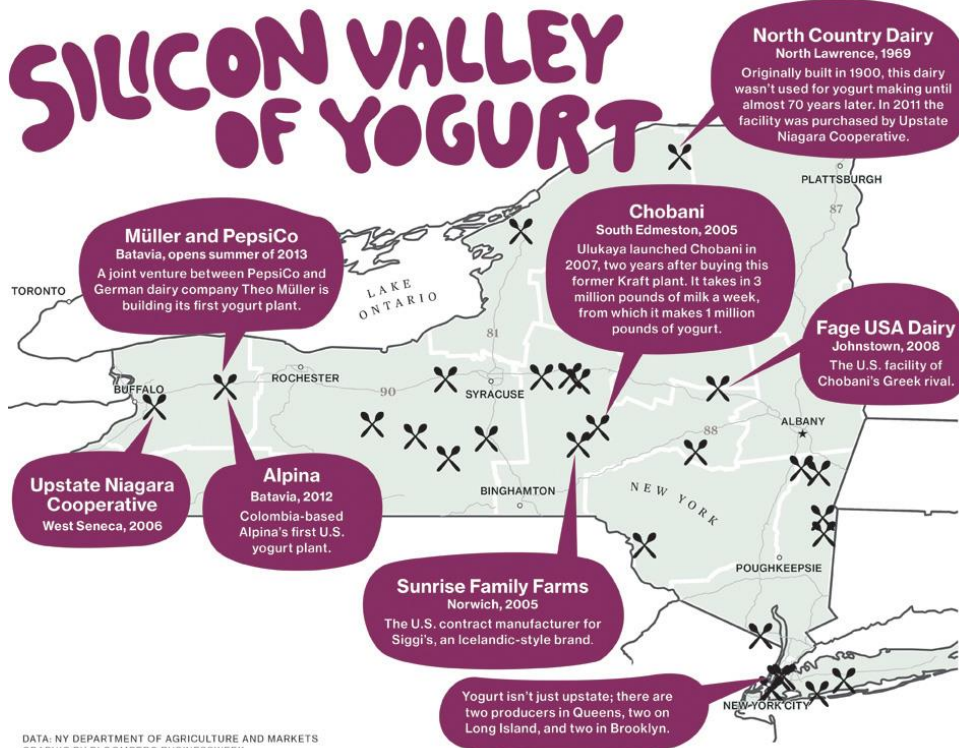
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Although for most of you every month is dairy month, for the rest of the calendar-conscious country dairy month is *this* month! June started off with a resoundingly successful bang at Agripalooza hosted by Breezy Hill Dairy in Strykersville, NY. The afternoon was filled with delicious barbecue, an exciting corn-pit, tractor-drawn farm tours, furry friends, and of course an educational veterinary booth! Thank you Almeter family and the entire crew that made the event such a success!

Bill Passed By the NY Assembly to Name Yogurt the Official State Snack!



The 4th grade class from Byron-Bergen Elementary School was excited to watch the debate on TV that eventually resulted in an 85-1 state assembly vote in favor of yogurt being named the official NY state snack. As the bill states: "Yogurt is a healthy food that tastes great and is a good source of protein, calcium, vitamin B-2, B-12, potassium and magnesium, all nutrients that are an important part of a good diet. Yogurt is also an important economic driver across our state; in fact New

York is now the number one processor of yogurt in the country." The bill now waits for consideration by Gov. Andrew Cuomo.

Pooling Colostrum

How and When

How and when does pooling take place on dairy farms? Some farms milk each fresh cow into an empty milker bucket. Then the colostrum from all the cows is poured into a common pail or pails. In any case the colostrum from one fresh animal is commingled with that from at least one other.

Advantages

The advantages of pooling colostrum may include less time in the parlor and less time spent cleaning multiple collection buckets and containers

Disadvantages

Increased risk of spreading diseases carried in colostrum. If there is a pathological contaminant (Johnes, salmonella, and mycoplasma are three of the most common at present) is in one cow's colostrum then after pooling, the pathogen is in all of that pooled lot. Diluting the pathogen concentration by one-half or one-third through pooling is an ineffective means of reducing calf infections. The increase in risk from pooling is directly related to the number of infected adult animals.

Increased risk of coliform contamination from the parlor. If one or more cows is not prepped adequately or one or more milker buckets has a heavy regrowth of coliform bacteria then after pooling all the colostrum is equally contaminated with coliforms. The increase in risk from pooling is directly related to the level of fresh cow and equipment sanitation protocol compliance

Increased risk of passive transfer failure. There are commonly large variations in immunoglobulins (antibody) concentration between colostrum from different cows. Once pooled, the antibody content may be below the level needed to achieve successful passive transfer in calves.

Increased risk of coliform contamination in stored colostrum. Stored colostrum, regardless of whether it is refrigerated or frozen, will always have a higher coliform bacteria count than the same colostrum before it was stored. When fresh colostrum is commingled with stored colostrum the situation favors raising the bacteria level of the fresh colostrum. While not always the case, frequently the one to three day-old colostrum will have a substantially higher concentration of coliforms than fresh simply because they have had lots of time to multiply. If by adding the fresh colostrum the commingled batch temperature is warmed above 60° the coliform bacteria growth rate will be substantially accelerated.

To Pool or Not To Pool

Unlike many other decisions that involve large amounts of capital expenditures, this decision can be more responsive to changes in the farm's situation. If a disease outbreak occurs, that's a clear signal to stop pooling. As changes in procedures change risk levels the decision may have to be revisited and a new policy adopted.