

## 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](http://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.