



DID YOU KNOW?



Bulk tank: A large, insulated container that is used to store and cool milk on the farm.



Milk house: A sterile area at one side of the barn that stores the milking equipment and bulk tank.



Milk parlor: A portion of a barn used for the mechanical milking of cows.



Pipeline: A system of pipes that carries milk from the cow to the bulk tank



Milk claw: A machine attached to a cow's udder and uses a massaging action to release milk.



Udder: Mammary gland of cows where milk is produced.



COW TO CREAMERY

Dairy cows are milked twice a day in the milk parlor. At each milking, the cow's teats are cleaned. A teat is a mammary gland that hangs below the udder which releases milk. Flat Aggie is putting the milk claw or milking machine on the cow's teats. Once the milk is collected from the cow's udder, the milk will travel through the pipeline to the bulk tank.

Flat Aggie is checking the bulk tank temperature.

When milk comes out of the cow it is 101° F and needs to be chilled to 36° F to help prevent bacteria from growing in the milk. Once the 4,000-gallon bulk tank is full, the milk truck driver comes to pick up and transport the milk to a creamery. Before loading the milk, they will check the temperature of the milk and collect a sample that is tested on the farm and at the creamery. If anything shows up or tests positive for antibiotics then the entire truck load is dumped down the drain and will never reach the processing plant.





SANITATION

Flat Aggie helps during morning milking and is learning a lot about sanitation. Sanitation is important because it helps prevent the spread of bacteria and keeps the milk safe for consumers.

Flat Aggie is doing the pre-dip, this dip is cleaning the teat before milking. Pre-dip is done to assure all germs are wiped away. Just like when we wash hands before eating (Picture A). Flat Aggie is doing the post-dip, this dip helps protect the cow's teat from getting germs. This post-dip is done for the same reason we use bug spray, it is used to protect us from getting bug bites (Picture B).

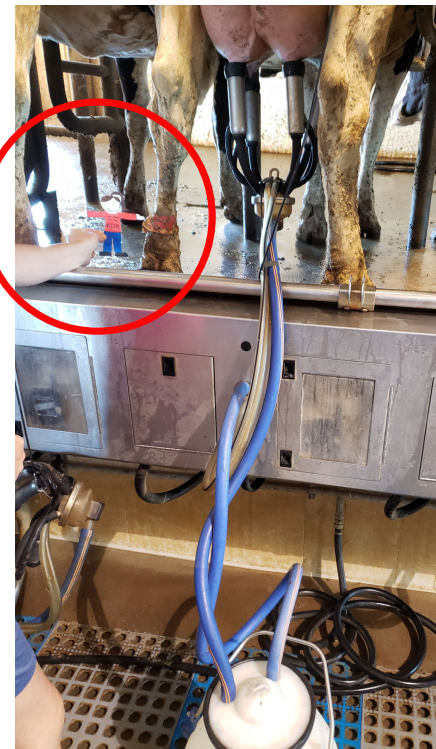


Flat Aggie also cleans the pipeline, bulk tank and milk claw. It is important to keep these clean because the milk comes in contact with them. Flat Aggie used a powerful cleaning system and a variety of cleaning solutions to get rid of bacteria and germs that are not beneficial.

MILK CARE

Do you see red tape on the cow's ankle? The red tape is one of many indicators Flat Aggie uses to alert the farmer during milking to separate the cow's milk from the pipeline. There are couple reasons why it should not be included; 1. there is a fresh cow and her first milking is colostrum which is needed for the calf or 2. a cow has a sickness or infection and has received medication to help her fight the germs.

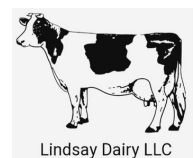
Farmers work very hard to keep our milk clean and safe.



FUN DAIRY FACTS

- Milk claw or milking machine was invented in 1894
- Past farmer could only milk 6 cows an hour. Today's dairy farmers can milk 100 an hour.
- An average cow can produce 100 glasses of milk a day.
- Milk is routinely tested to keep antibiotics out of the milk supply.

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