

Cleaning and disinfecting milking equipment

Being a nutritious animal product, milk quality and quantity is determined by the methods of milking, feeding and animal health.

Mastitis is the infection of milk producing gland, the udder. Bacteria invades the teat via the teat end canals and cause infection. Mastitis is a fight between bacteria invading udder and cow fighting infection.

Handling equipments

As good standards of hygiene are of importance for quality of milk and its products, by cleaning milking containers and utensils, residues are removed. Separate utensils in two differed groups that is to say those used in dairy and those that have been used where the cows are.

Additionally, clean dairy equipments first as it has been only in touch with milk. Three troughs of water are required for cleaning. Bucket of cold or warm water with dark brush, bucket for warm water of 40-50 degrees centigrade with white brush with suitable dairy detergent added and bucket of 19-15 litres of cold water to which it has been added right quantity of disinfectants.

Furthermore, use dark brush and water only for outside cleaning of bucket and clean next to the trough for dirty water to run away immediately. The dark brush should be kept out of any milk touching surfaces at any time.

Similarly, Use white brush and detergent water only for inside surfaces of milk utensils. Clean dairy equipments first and bucket second and water goes back to trough after being used.

Finally put utensils into disinfected water and ensure all surfaces are in contact with disinfected. Allow to dry upside down and well ventilated.