

Principles of Milking Machine Hygiene

When milk quality downgrades occur it' s important to be able to more thoroughly evaluate the system in Contact use. time. temperature, mechanical action and chemical action all work together must and all be evaluated together.



Applications can be made online at

www.nzmpta.co.nz

This two-day course is designed for dairy detergent reps and sales people to give them an understanding of the effectiveness of cleaning systems for milking machines and milk silos and teaches how a cleaning system needs to be set up to ensure that, for food safety purposes, all milk contact surfaces are effectively cleaned. It also covers dairy industry milk quality tests such as: bacteria quality, penicillin contamination, thermoduric, coliform bacteria and BMSCC.

This course covers each of the key milk quality test parameters and how the milking machine and milk silos are cleaned by the physical action of the cleaning solutions assisted by chemicals and temperature. This should be particularly useful when carrying out a hygiene trace back where contamination has been found and the cleaning system is suspected of being faulty. Content includes evaluation of reverse flow, jetter and automatic wash systems and making recommendations for improvement. We also look at identifying basic dairy hygiene, what tests are required, how tests are undertaken, what causes failure of a test, how to troubleshoot and give recommendations.

COURSE CONTENT

This two-day course is made up of the following components

- · Bacterial grading problems what is
- the significance of each type
- Other grading problems water, inhibitory substances, senses, DDE
- Introduction to the Basis of a Good
 Cleaning System
- Different Cleaning Systems
- Evaluating CIP cleaning system
- Milking Machine Cleaning Programmes
- Procedures for cleaning using different cleaning systems
- Physical factors that affect cleaning (Turbulence)
- Evaluating bulk milk tank cleaning system