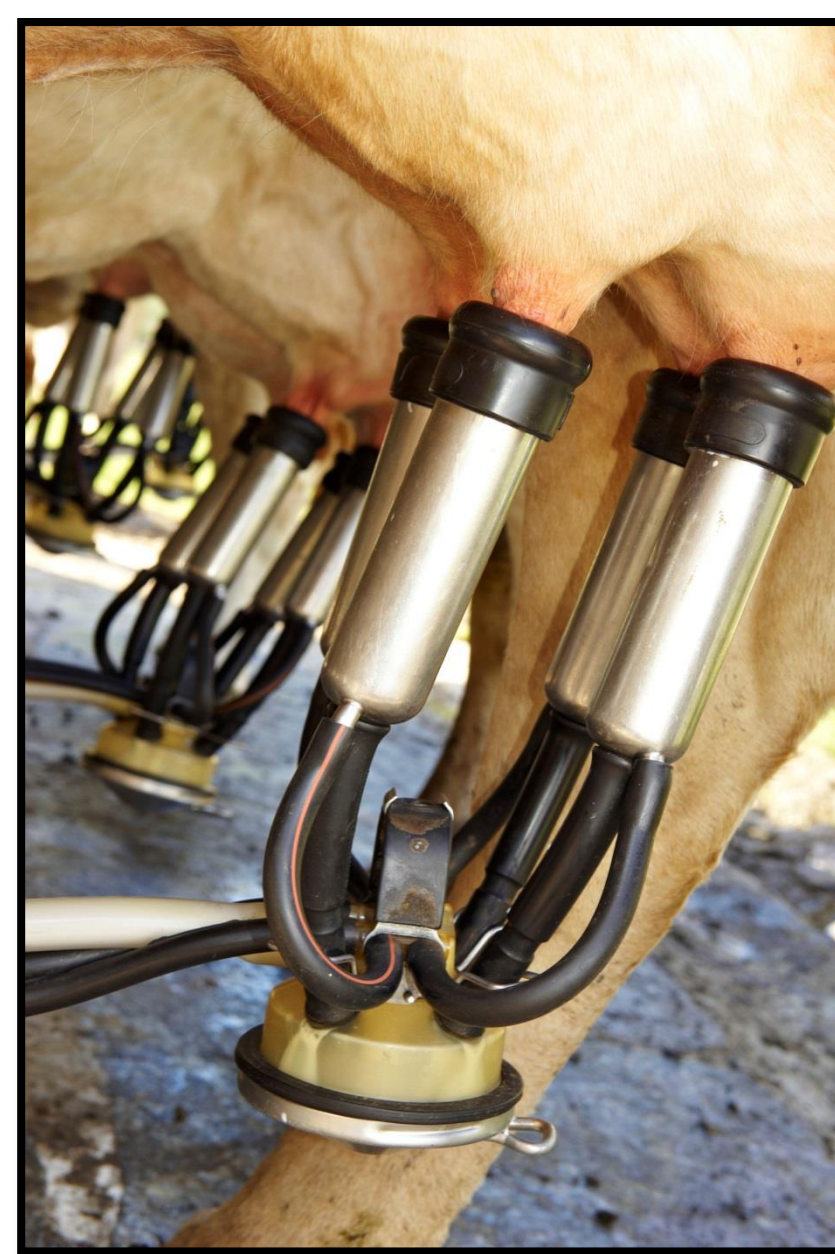




## Problem:

- ✓ Thermoduric bacteria can withstand pasteurisation temperatures
- ✓ Can negatively impact on the quality of dairy products
  - Limit the shelf life of pasteurised milk
  - Spoilage of products such as milk powder, cheese & butter



## Thermoduric levels:

Critical to minimize numbers in raw milk

Good: < 200 cfu/ mL Penalty: ≥ 500 cfu/ mL

## Critical control points

- **Cow management**: clean and dry teats prior to cluster attachment, trim cow tails × 3 yearly
- **Clean environment**: collecting yards, roadways
- **Effective wash routine**: hot water (70 - 80°C, vital), acid washes, peracetic acid - extra rinse, use sufficient volume of detergent wash solution

## Other influencing factors

- Very dry or wet weather (soil on teats): teat preparation is critical
- Replace old rubberware
- Efficient milk cooling important-plate cooler, storage temperature 3 to 4°C

## Take home message

Cow management, clean environment and effective wash routine = **low thermoduric levels**