



## Merry Christmas & Happy New Year from everybody at North Cork Creameries

**NORTH CORK STORES  
CHRISTMAS OPENING HOURS**

THURS 24TH	8.30AM to 12.30PM
FRI 25TH	CLOSED
SAT 26TH	CLOSED
SUN 27TH	CLOSED
MON 28TH	CLOSED BH
TUE 29TH	8.30AM to 5PM
WED 30TH	8.30AM TO 5PM
THURS 31ST	8.30AM to 12.30PM
FRI 1ST	CLOSED
SAT 2ND	8.30AM to 1PM

Happy Christmas & New Year to All Our Customers

### MILK PRICE

The milk price for November 2020 is 32.00 cent per litre (incl. Vat.) for milk of 3.60% Butterfat and 3.30% Protein.

### BORD BIA IRISH FOOD BOARD

### SDAS Bord Bia Audits in line with living with COVID 19

In Level 1,2 & 3 restrictions, remote or on farm audits can be completed.

Milk suppliers have the option of either a remote audit or an on farm audit which ever they are most comfortable with.

Please note that:

- Remote audits will still have a maximum certification period of 12 months.
- On farm audits will have a maximum certification period of 18 months.

### Level 4 & 5 Restrictions

If any individual county, counties, or if the whole country moves to level 4 or level 5, then remote audits will only be conducted.

**Remote audits will still have a maximum certification period of 12 months.**



## Milk Quality Tips

All milk suppliers should now be fully chlorine free in their milking machines and bulk tanks.

All Stores in North Cork Creameries have no chlorine based products to sell.

Temperature is vital with chlorine free washing in a milk plant. Starting water temperature should be above 70 degrees with the wash solution should be dumped above 55 degrees after 10 minutes of circulating the milk plant.

If you are finding it difficult to keep the temperature up cut the washing time to 8 minutes and ensure the correct dump temp of above 55 degrees is achieved.

### Products to Use

Circodine CF is working very well on many dairy farms. This product is 70 % caustic. (A general rule of thumb is a scoop of Circodine CF to 6 milking machine units)

Liquid chlorine free detergents are only 30% caustic.

Acid Descaling – an acid descale should be done warm – not hot on your milk plant. A very hot acid descale will destroy your rubbers. (you should be able to put your hand into the solution before starting to circulate it )

### Things to watch out for

A hot descale will destroy your rubbers and result in further problems down the line.

Two acid descales should be done a week – it is best to do the Acid Descale the morning your milk is collected, as hot water may not be plentiful.

Liquid chlorine free detergents can't be re – used

## Thermoduric Bacteria in Milk

Thermoduric bacteria should be less than 1000 mls when tested on a dairy farm.

Spores exist in the form capable of surviving pasteurization- they can resist high temperature

Spores can then can multiply in milk on the supermarket shelf, which reduce the shelf life of milk products.

### Main issues

Soil contamination, cracked rubbers not replaced, damaged teats, improper cleaning of milking machines.

Contamination of milk with thermoduric bacteria can cause processing problems for the milk plant in Kanturk. This results in reduced prices for products being sold.

### Main sources

Thermoduric bacteria live in the environment

The main sources of the problem include:

Soil, Silage, Faeces, parlour hygiene & teat skin. Improper cleaning can be a big issue.

### Prevention on farm

Wear gloves

Pre and post teat dip, disinfecting, drying properly

Adequately cleaning milking machine surfaces