

CHEMICAL FLAVOURS

The flavour of some chemicals may be barely noticeable in the supplier's consignment and even under laboratory assessment, but when certain products are manufactured then problems occur. This can happen with butter and cause downgrading or dumping of the product.

Some chemicals tend to be absorbed or concentrated in the butterfat of the milk.

When these fat particles are brought together as in butter, then any chemical residue concentration is very noticeable.

These residues may be ingested by the cow and subsequently passed through the milk or absorbed by the globule of fat when the milk is in the farm tank.

Control Measures

- Don't feed cows fodder containing strong flavours such as onion, garlic, cress or other farm weeds when lactating.
- Use only those disinfectants and teat sanitisers which have been approved and follow the instructions.
- If using products such as balms, teat dips or other ointments, then clean and prepare the udder well before cluster application.
- Never add chemicals to the milk.
- Do not use unidentifiable containers to hold detergents or teat sprays and use a separate measuring device for each type.
- Follow the strengths and recommendations when using cleaning detergents. Use only those which are recommended for use in the dairy.
- Do not allow any cleaning liquids to enter the milk supply.
- Do not store strong smelling materials in the milk storage room.
- Read the instructions on pasture weed spray and do not graze the pasture until the recommended time.
- Do not store herbicide or insecticide in the dairy or handle near the milk storage room.
- Do not use any dairy utensils, such as buckets for mixing herbicides, insecticides or weed sprays.

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