#### 9. Post Milk Dipping and Spraying

After detaching the machine, dip and spray teats with a germicide (iodine), to aid in the closing of the streak canal and the prevention of infection.



#### 10. Post Cleaning

After the milking process is completed, milk lines are rinsed with potable water then washed and sanitized with hot water.

## CONTACT BODLES RESEARCH STATION

Livestock Research and Improvement Unit

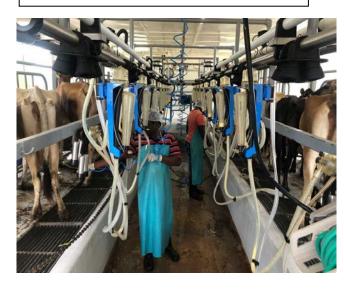
Email: Bodleslivestock@moa.gov.jm



#### **MINISTRY OF AGRICULTURE & FISHERIES**

### RESEARCH & DEVELOPMENT DIVISION

# DAIRY CATTLE MILKING PROCESS



# **Steps in Dairy Cattle Milking Process**

#### 1. Pre-Clean

Flush milk lines with potable water until water is clear and not milky.

#### 2. CIP (Clean In Place) Procedure

Wash and sanitize milk lines with hot water and with appropriate acid and alkaline chemicals.

#### 3. Animal Admission

Admit animals into the milking parlor.



#### 4. Udder Preparation

Prepare udder by using water sparingly to remove dirt and debris particles.



#### 5. Dry Teats

Pre-dip teats with appropriate sanitizer and dry with a single-use towel.



6. **Strip Test** Squirt milk from each quarter of the udder into a strip cup and observe, noting any signs of mastitis (clots or discoloration).



#### 7. Machine Application

Attach cluster to each teat and check for proper teat cup placement. Once the cluster is properly attached milk will begin to flow.



#### 8. Detach Machine

Turn off the vacuum and remove the cluster. (Avoid pulling teat cups while the machine is on).

