

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

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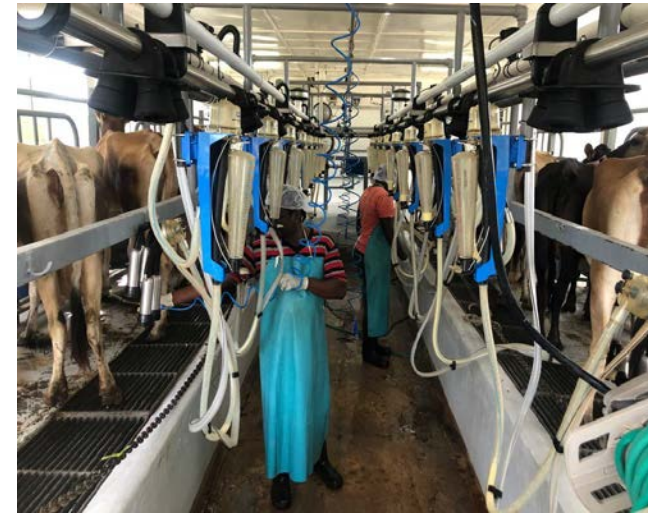
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MINISTRY OF AGRICULTURE & FISHERIES

**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).

