



STORAGE OF EVENING MILK

AIM: TO SUPPORT FARMERS IN THE SAFER HANDLING, USE AND STORAGE OF EVENING MILK

1. Why do I need to cool milk quickly?

- ❖ When milk comes out of the cow's udder it is warm.
- ❖ **Bacteria** like to grow in warm milk and will over time spoil the milk. They do not grow in temperatures below 4°C.
- ❖ Therefore, cooling milk quickly can prevent bacteria growing and milk spoiling.

2. How can I maintain the quality of evening milk?

- ❖ Bacteria are everywhere including on the cow's skin, milker, environment, or milk utensils.
- ❖ To keep the quality of milk, follow all on farm milking practices:
 - **Prevent bacteria, dirt or flies** contaminating milk by ensuring the milker, parlour and milking equipment are clean.
 - **Prevent** milk from becoming **dirty** by keeping the milk in a clean, closed stainless steel or aluminium milk can.
 - **Prevent** milk from getting **hotter**, and bacteria from growing, by keeping milk in the shade, or a cool place until it is transported to the Milk Collection Centre (MCC) or customer.

See fact sheets *M01: On farm milk quality* and *M02: Cleaning after milking*.

REMEMBER: milk should be kept cool (ideally **less than 4°C**) until it reaches its final destination (Milk Collection Centre, Processor, Customer).

3. What can I safely do with evening milk?

You can:

- ☺ Take it to the **MCC** within **TWO HOURS** of milking.
- ☺ **Cool and store on farm** (*see next page*). Then take it to the MCC the next morning.
- ☺ Use for **home consumption**.
- ☺ **Sell locally**.
- ☺ **Feed calves**. REMEMBER calves should drink milk during their first 12 weeks of life. See *Calf Feeding fact sheet F04*.
- ☺ Store it "in the cow" by changing to **Once A Day milking**. See *fact sheet M06A – Once A Day Milking*.





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4. How can I cool milk on my farm?

- ✓ Milk can be cooled overnight in a **fridge or freezer**.
- ! Store milk in a clean milk can, **NOT** plastic containers!
- ! Set the temperature for the fridge / freezer to between 2 and 6 °C.
- ! Make sure milk does not freeze – this spoils the quality of the milk, separating water from solids.



Gas powered freezer



Evening milk being stored in a freezer

- ✓ **DO NOT** mix evening milk with morning milk.
- ✓ Transport the morning and evening milk to the Milk Collection Centre in separate cans.

REMEMBER:

- Milk is a fragile/delicate food product which can easily get sour and spoil.
- Milk quality needs to be maintained from the cow to the final customer.
- The best option for evening milk if you don't have a fridge or freezer is to take it to the MCC, or other customer, use on the farm (home consumption or calf feeding) or store "in the cow".

The ZDTP is focused on supporting dairy farmers to improve their productivity, milk quality and linkages to urban markets. The views expressed in this publication are those of the implementers of the programme and do not necessarily reflect those of the New Zealand Government. For further information, please contact ZDTP Country Manager Tania Thomson on tania@primeconsultants.net or +260 96 456 4206