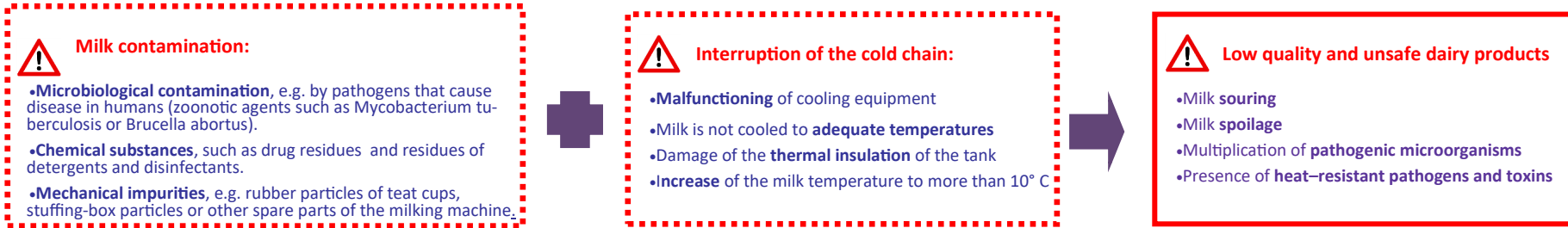
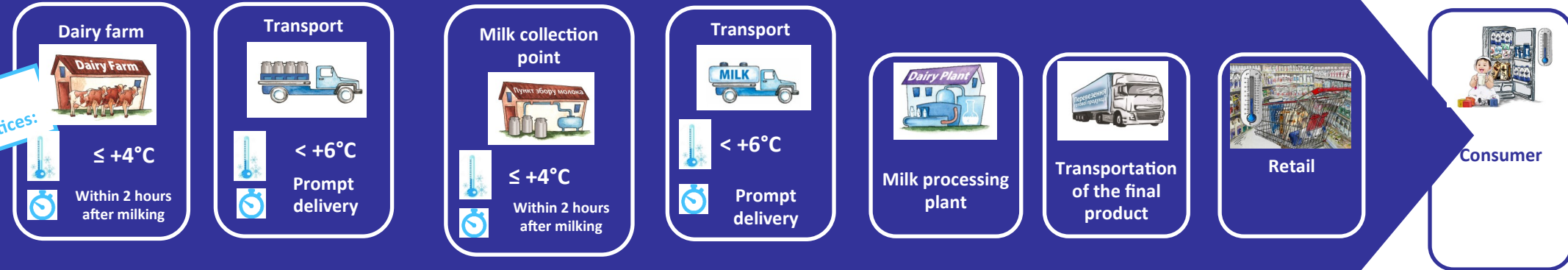


The importance of a continuous cold chain in milk production



The cold chain must be maintained - the temperature of the milk must not be more than +10°C



! Please be aware, if milk is cooled too slowly or stored at temperatures over +4°C , bacteria will multiply!

- A **proper milking technique** minimizes milk contamination
- Milk from animals with **mastitis** and milk containing **drug residues** must not be put into the bulk milk tank
- Proper and efficient **filtration**
- Use of **proper tanks** and exclusively for milk
- Transportation of the uncooled raw milk within **2 hours** after milking, if refrigeration is impossible
- **Check** temperature of milk upon arrival
- **Keep records** of milk suppliers and animal identification
- Proper and efficient **filtration**
- Use of **modern transport vehicles with automated cooling systems** and milk temperature control
- **Check** transport vehicle and tank condition before use

- ✓ **Good personal hygiene**
- ✓ **Good sanitary practices**
- ✓ **Proper maintenance of equipment**
- ✓ **Proper washing and disinfection of equipment**