

PACIFIC MOO BIZ



Hain Breeweg's New 6100 Gal. Tank



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MIONE NEWS

Did you know that Mlone stands for 'MILKING INTELLIGENCE one'? Having control of every aspect of milking a cow properly has a lot to do with the name. Also, the milking rack and the camera are the same for both the ProQ and the Mlone.

German Engineering -Yah! Yah! Yah!

DAIRY PROQ NEWS

Did you know that there are over 60 German engineers behind the ProQ project? Also, ProQ robots are designed to be fixed in 10 minutes while moving (which is an average rotation of a rotary parlour). There are over 7 ProQ parlours in operation in East Germany.

MINI PROCESSING PLANT

About 20 European dairy farmers from the UK, France, Holland and Germany have signed \$30,600 contracts each to buy a unit that will pasteurize and package the milk from a cow in less than a minute. The price includes the right to use the patented technology. The apparatus is the invention of a Russian physicist, Alexander Belonosov, who patented the unit in Germany a year ago. About 250 units are forecasted to be sold in Europe this year. Expected to handle 24 to 30 cows per day, the unit is a tall box equipped with a vacuum pump, a pasteurizer and a packaging machine. Each packaged carton has detailed info on a particular cow, time of milking, fat content and best before date.

(from Ontario Farmer)

CONGRATS!

In the last while, PDC has been working behind the scene to complete a number of projects. The following is a list of some of those projects

Congratulations to:

- The Bisschop Family from Chilliwack for the choice of a CST above ground Manure Storage Tank.
- The Schwichtenberg Family of Holberg Farms from Agassiz for the choice of a CST above ground Manure Storage Tank.
- A Double 5 Milking Parlour for Len Friesen in Sardis.

- A Double 9 Daritech Parabone with room for a Double 14 for Richard and Ashley Vanderkooi in Rosedale.
- Tony, Kelly, Craig & Reena Van-Garderen from Abbotsford for their choice of installing a GEA-Houle Green Bedder System.

• Hain Breeweg from Rosedale for ordering a GEA Houle 6100 gal. Manure Tank.

• Matt Vanderveen from Abbotsford for ordering a new GEA-Houle 6100 Gal. Manure Tank.

• The Donaldson Family for their choice of a CST above ground Manure System Storage Tank for their Ashcroft farm.

NEW OLD ANTIBIOTIC

A 1000 year old treatment for eye infections could hold the key to killing antibiotic-resistant superbugs, experts have said. Scientists recreated a 9th Century Anglo Saxon (British) remedy using onion, garlic, and part of a cow's stomach. They were astonished to find it almost completely wiped out methicillin - resistant staphylococcus aureus, otherwise known as MRSA. Their finding will be presented at a national microbiology conference. The remedy was found in Bald's Leech book, an old English manuscript held in the British Library containing instructions on various treatments. The leech book is one of the earliest examples of what might loosely be called a medical textbook. This product will be presented at the Annual Conference for the Society for General Microbiology in Birmingham, UK.

(from BBC News)

NOW'S THE TIME (for Slurrystore)

In today's world we will see a time where manure management will become a critical issue. Stricter regulations may mean the storage option you choose yesterday may not match up to today's standards.

- Now's the time for better environmental stewardship.
- Now's the time for more reliable manure storage.
- Now's the time for odor control management.
- Now's the time for waste storage flexibility.

- Now's the time for better agitation.
- Now's the time for easier priming.
- Now's the time for capturing more nutrient value.
- Now's the time for greater economic return.
- Now's the time to deal with less rain water.
- Now's the time for the CST Slurrystore.

TRENDS

A food marketer by the name of Jo-Ann McArthur, president of Nourish Food Marketing, says social media is really just a campfire style story - telling on steroids. "Nothing sells as well as food served with a good story" she says. Her company specialized in getting products off the shelf & into the consumers heart. Her top 18 trends for consumers to pay more for food are the following:

- Canadian Made
- Knowing Taste Profiles
- Considering Animal Welfare
- Clean Label movement
- Smart Phone access
- Power of the Blogger
- Non GMO
- Local, Local, Local
- Free from too many ingredients
- Digestive aids
- Snacking Culture
- Craft Culture (Distrust Big Brands)
- Foodie Culture
- Halal approved
- Selling to Boomers
- Track what you eat
- Bypassing Retail
- Amazon Dash Buying

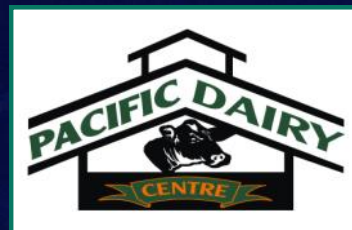
(from Ontario Farmer)

DUTCH RULES

The following are Dutch House Rules which are actually universal farm rules:

- 1) If you turn it on, turn it off.
- 2) If you open it, close it.
- 3) If you move it, put it back.
- 4) If you borrow it, return it.
- 5) If you break it, replace it.
- 6) If you make a mess, clean it up.
- 7) If it is none of your concern, keep it that way.
- 8) If you don't like the above, don't phone me!

THE Pasteurizer



Westwaard Calf Milk Pasteurizer

<u>Part #</u>	<u>Description</u>
WP15G	Pasteurizer 15 Gallon Electric
WP40G	Pasteurizer 40 Gallon Electric
WP60G	Pasteurizer 60 Gallon Electric
WP120G	Pasteurizer 120 Gallon Gas Stand Alone
WP150G	Pasteurizer 150 Gallon Gas Stand Alone
WPLGCC	Pasteurizer Control Center Assembly <i>(Includes pumps, controls, heat exchanger, and peristaltic chemical pump to integrate with existing bulk tanks.)</i>

New to Line Up!
90 Gallon Electric
Pasteurizer
now available!

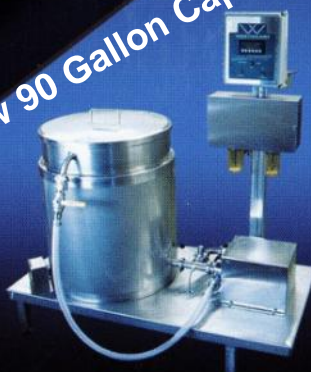
Options

Pre-Cool Option for Longer Milk Storage
Colostrum/Milk Dual Selection

And new 90 Gallon Capacity!



15 Gallon Capacity



40 or 60 Gallon Capacity



120 or 150 Gallon Capacity



Pasteurizer Control
Center Assembly

Authorized Dealer:

Pacific Dairy Centre Ltd.
34282 Manufacturers Way
Abbotsford, BC V2S 7M1
604-852-9020 T/F 1-800-665-0974