



The Right Choice



Insentec Automated Milking

In this segment we want to look at the longevity of the robotic milking unit. Any piece of equipment can last a long time but at what point does the maintenance cost become impractical. On average milking parlours run for 5-6 hours per day but we would expect a robotic unit to run for 15-20 hours per day. Not only do we need to consider how well the robot performs, we also need to consider how robust it is made to withstand years of continuous service. Also, some robots need more equipment to perform the same tasks, or have add on gadgets that seem nice to have but may have limited practical use. Each of these will increase the maintenance cost. Here is how Insentec deals with the longevity issue.

- The robot takes single phase power and turns it into three phase power for use on the robot for the vacuum pump, milk pumps and control equipment. Three phase motors and equipment just last longer.
- Stainless steel construction of stall and paneling.
- The Motorman robotic arm is 800lbs of cast steel with a 15 year interval between rebuilds.
- One arm that services two boxes reduces equipment and maintenance costs.
- The use of an industrial 3PH lobe vacuum pump.
- Stainless steel air cylinders.
- The Insentec philosophy is to do the job well but keep it simple.

History of Ice Cream

Historians have traced frozen desserts to the ancient Persians, Greeks and Romans. The Roman emperor Nero sometimes sent slaves to collect snow from mountaintops to be mixed with honey and fruit. Ancient Arabs mixed milk and sugar to create a creamy delight we know today as ice cream. The famous explorer Marco Polo is often credited with introducing ice cream

or "frozen snow" to European countries. Many people believe he brought ice cream to Italy from one of his long voyages to China. Some legends say that King Charles I of England loved ice cream so much that he paid his personal chef a large sum of money (500 pounds) a year to keep the recipe a secret. One thing is for sure is the secret is definitely out.

The Banner—June 2011

Pulsation

One of the most boring yet the most important functions on a dairy farm is pulsation. It is critical for milking performance and udder health. The main purpose of a pulsator is to limit the development of congestion and oedema in teat ends during machine milking. The pulsators also stimulates milking ejection, maintains milk flow rates, eliminates teat discomfort, and helps in reducing new mastitis infections. The pulsation rate is the number of complete pulsation cycles per minute (45 to 60 cycles per min). The pulsation ratio is defined as the percentage of time the inflation is in the milk phase or rest phase. All pulsation cycles can be divided into 4 main phases. They are:

- Increasing vacuum phase
- Maximum vacuum phase
- Decreasing vacuum phase
- Minimum vacuum phase

Bone Fires

On St. John's Day in early Britain people built fires with bones of dead cows and sheep which they called "bonnefires." These fires evolved into what we now call "bonfires," of course now we use wood instead of bones.

From CoffeeNews—July

Slow Food

This year I had the chance to be part of the Slow Food Bicycle Tour in Greendale. Over 500 people from Vancouver, Delta, Deep Cove, Port Moody and other areas got a chance to visit many farms and businesses in the area. I got a chance to help at PJV Farm hosting

groups of people during the day from 10:00am to 4:00pm. The people loved seeing the dairies, cows, etc. and especially a 16 year old cow in the box stall. They had lots of questions of all kinds. In general the people thought the cows looked clean and content.

Industry News

- Houle Agi Pumps can now be ordered with a knuckle joint.
- PDC will be offering a mobile pasteurizer soon.
- Our lime spreaders are doing a great job on free stalls
- Afikim (Afimilk) will now be sold independently in US and Canada
- PDC now has a Liberty Submersible Pump which will eat denim, nylons, gloves, paper or string.
- Secco manifold ceiling fans are now available, fresh air is good even when it's cooler
- Accutrim Hoof Shuttes are in stock
- Brands Welding has built a great silage box on a Houle Running Gear
- Floating covers by IEC are now available and ready to be installed
- All Fan separator parts are available at PDC
- 12 Farms were visited by the mobile Houle separator. (Thank you Yvon & Chris)

5 Things

Five things a farm should do to help prevent mastitis...

1. Provide a clean, dry bedding
2. Provide cool, comfortable environment
3. Protect teats with tough teat dip
4. Minimize flies
5. Focus on consistent pre-milking procedures

Tour

On August 24th at 10:00 am Pacific Dairy will be hosting a tour to the Vandyk Dairy Farm in Lynden. We will be touring the latest in Digesters, designed and built by Daritech. Phone to reserve a seat on the bus.

Calf Milk Pasteurizer

by Westwaard

The 40 OR 60 gallon pasteurizer is a medium size pasteurizer that is a better fit for the midsize dairy.

- Pump Agitation and Dispense System
- Automated Pasteurization Cycles
- Re-Heat & Pre-Cool Options Standard
- Programs for Colostrum Pasteurization and Colostrum Thaw for Frozen Bags
- Automatic C.I.P. System
- Optional Peristaltic Chemical Pump
- Large PLC Screen Provides Information Throughout Cycles
- Electric Heating
- 40 Gallon - 30 Amp 240VAC 1 Phase 4-Wire
- 60 Gallon - 50 Amp 240VAC 1 Phase 4-Wire

