



# STORE & THAW

BY POON  
PRODUCTS

COLOSTRUM MANAGEMENT SYSTEM

## COLOSTRUM – THAWED AND READY TO FEED IN 15 MINUTES

The STORE & THAW COLOSTRUM MANAGEMENT SYSTEM allows efficient collection of colostrum so that it can be tested and frozen for future use. It then allows the colostrum to be thawed quickly without damaging the valuable immunoglobulins.



Delivery is ON TIME before the calf's gut lining closes down.

### THE STORE & THAW WATER BATH

is designed to thaw and warm 4 litres of frozen colostrum in 15 minutes, avoiding damage to the delicate immunoglobulins. It can process up to 16L per hour.



### STORAGE KIT

The starter kit has everything you need for fast, efficient collection & handling of colostrum, so that it can be tested for quality, and frozen for future use.



MADE IN BRITAIN



## WHY HARVEST & FREEZE COLOSTRUM?

Calves acquire passive immunity from their dam's colostrum and without it they are vulnerable to disease, leading to poor growth and poor performance. Sometimes calves don't get enough colostrum because they can't suckle, or there is insufficient good quality colostrum available.

Dairy farms with a Johne's Control Programme will need to discard diseased colostrum and require some healthy colostrum as a substitute. This has to be easily accessible and easily heated up for a quick delivery.

More colostrum -means less calf hood disease

More colostrum -means faster growth

More colostrum - means higher yielding heifers

More colostrum – means more pregnant heifers

The 4 rules are: **QUANTITY, QUALITY, QUICKLY & KEEP IT CLEAN!**

### QUANTITY

Feed 10% of bodyweight in the first 6 hours of life ie 4 litres for a 40kg calf.

We recommend a 4 litre Speedyfeeder with a teat or oral tube. The valve can be altered for a slow drinker.

Speedyfeeder 4L + drencher tube



### QUALITY

The best quality colostrum is produced within 2 hrs after birth. A mini milker is a useful tool available at any time of day.

Mini milker 2

Check the quality with the colostrometer. Feed only 'green' good quality colostrum to newborn calves (if available).



### QUICKLY

The calf's gut lining is 'open' for the first few hours after birth and able to absorb antibodies. Within 6 hrs it starts to close down and absorption is reduced. The calf needs to be fed as soon as possible after birth.

Thawing QUICKLY slows bacterial growth while in the water bath. Thawing in 15 mins is a good target.

### KEEP IT CLEAN

Colostrum is an ideal medium for bacterial growth. Sanitising the cow's teats, and feeding immediately, is good practice. Or cool quickly, to limit bacterial growth, test and freeze the excess for future use.

The calf benefits from a good start, whatever time it is born, and the farmer benefits from a better lifestyle, establishing a good protocol throughout the day and night.

## Store & Thaw screw top bags

Our massive, transparent, 5 litre multi-layered plastic bags with welded seams provide hygienic storage. The screw top prevents leakage during thawing and allows the bag to be reused. The wide mouth allows quick filling.



### Store & Thaw Storage Kit contains:

- Bovine Colostrometer
- Store & Thaw 5 litre Reusable Colostrum bags and screw caps x 40
- Store & Thaw stainless steel filling bracket (wall mounted)
- Jug & Funnel with wide bore
- Freezer labels x 150
- Plastic freezer baskets x 2
- Thermometer
- Laminated instructions

### Store & Thaw Thawing Bath comprises:

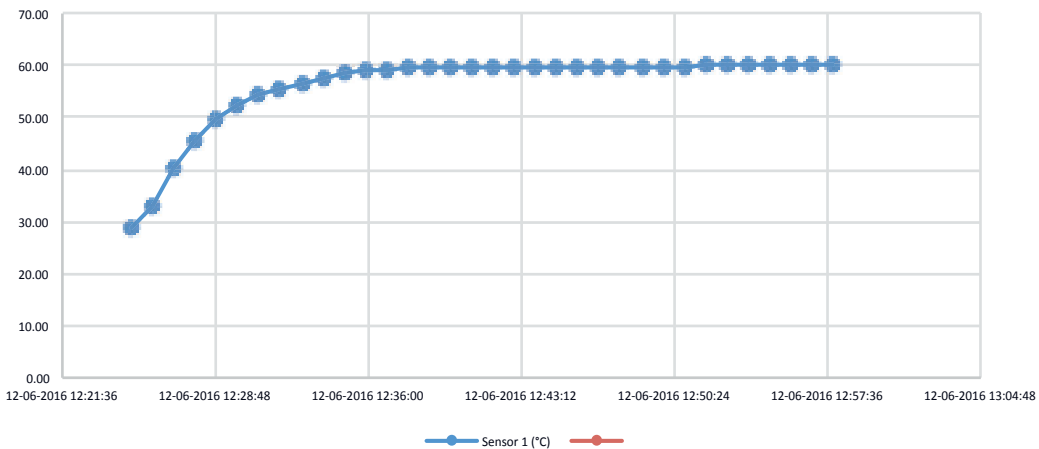
- Double walled, insulated plastic water bath with drainage tap and lid.
- 2 stainless steel baskets capable of handling up to 2 x 4 litres of frozen colostrum
- Water heater controlled by digital thermostat accurate to within 0.3 °C
- Audible timer
- Circulator to eliminate 'hot spots'
- Mobile pocket timer

## PASTEURISATION

The waterbath is capable of maintaining a steady 60°C for 60 minutes.

Some farms with disease issues may wish to discuss the pros and cons of pasteurisation with their Vet. Please call for further information.

*Digital thermostat maintains constant 60°C*



For further information and list of merchants please visit our website [www.pyonproducts.com](http://www.pyonproducts.com) or call 01432 830409

### Contacts:

Gill Dickson 07971 296702  
Alan Dickson 07968 177726

Pyon Products  
Elm View  
Westhope  
HEREFORD HR4 8BU