



PLATINUM SERIES PASTEURISER

HEAT TREATMENT PASTEURISERS FOR COLOSTRUM AND WASTE MILK

- Inactivates and kills the major pathogens in colostrum while maintaining immunoglobulins, so that passive transfer of immunity is not affected.
- Colostrum heat treating time, 60°C for 60 mins (total time 90 mins including heating/cooling).
- Best practice to treat waste milk, 60°C for 60 mins to preserve any immunoglobulins in the milk.
- Colostrum should be heat treated within 2 hours of collection from cow, otherwise refrigerate immediately and heat treat within 1-2 days.
- Post heat treatment colostrum should be fed immediately, otherwise refrigerate to prevent bacterial regrowth. Freeze for long term storage.

Bio-security on the dairy farm will be strongly enhanced as pasteurisation removes the threat of spreading pathogenic bacteria and viruses through waste milk or colostrum.



PASTEURISER FEATURES

Pre-Set Customised Programmes

- Re-heat/thaw cycle

Easy Touch Screen Control

- Automated pasteurisation and cooling profiles.

Polished Stainless-Steel Design

Features a Bag Guard, removable agitator and two interchangeable taps, to allow for easy cleaning and maintenance.

Quick Release “Butterfly” Valve

- Connect to fill hose for bulk feeding
- Use the included Bag Adapter Spout to fill Perfect Udder® Bags.

Installation

- Requires a 15 Amp 240V plug. Install in clean, dry area.
- Cold water connection.
- Floor space required approx 1m².

The Dairy Tech Inc Pasteurisers eliminate pathogens:

- Johne’s
- Salmonella spp.
- Listeria monocytogenes
- Escherichia coli
- Campylobacter spp.
- Staphylococcus aureus
- Mycoplasma bovis

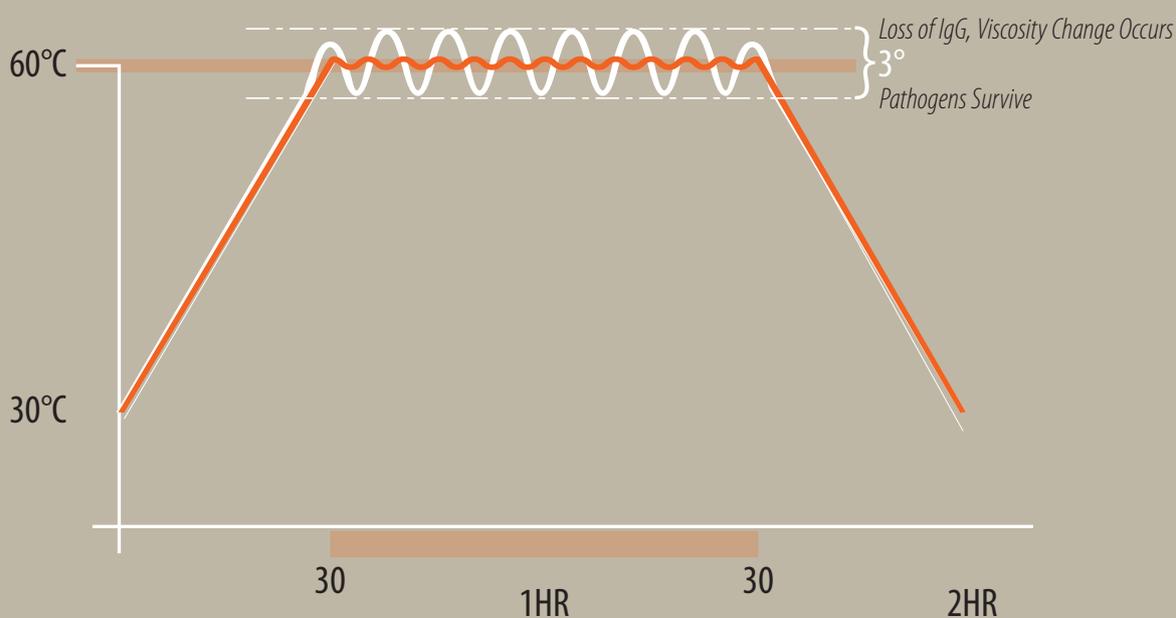
Sizes Available: DT10G - 37 Litre • DT30G - 113 Litre • DT60G - 227 Litre

Colostrum is a Temperamental “Beast”

- **A Few Degrees Too High - USELESS.**
- **A Few Degrees Too Low - INFECTIOUS.**

One of the hallmarks of Dairy Tech, Inc. equipment is our tightly controlled pasteurization process. Based on more than 15 years of research, we not only know where we need to be BUT also how to stay there.

Effects of Temperature Fluctuation on Colostrum During Dwell



- Dairy Tech Inc's STEADY Pasteurization Temperature Technology = $<1^{\circ}$ Fluctuation
- Other Pasteurizers UNSTEADY Pasteurization Temperature = $>3^{\circ}$ Fluctuation

Dairy Tech pasteurisers are heated consistently via a water bath which ensures even heating. Using the recommended cycles, Dairy Tech pasteurisers eliminate pathogens, while protecting the IgG.

Hygienic collection and handling is essential throughout the process.

Dairy Tech, Inc. is the **ONLY COMPANY** with published research that demonstrates our control of the “beast.”