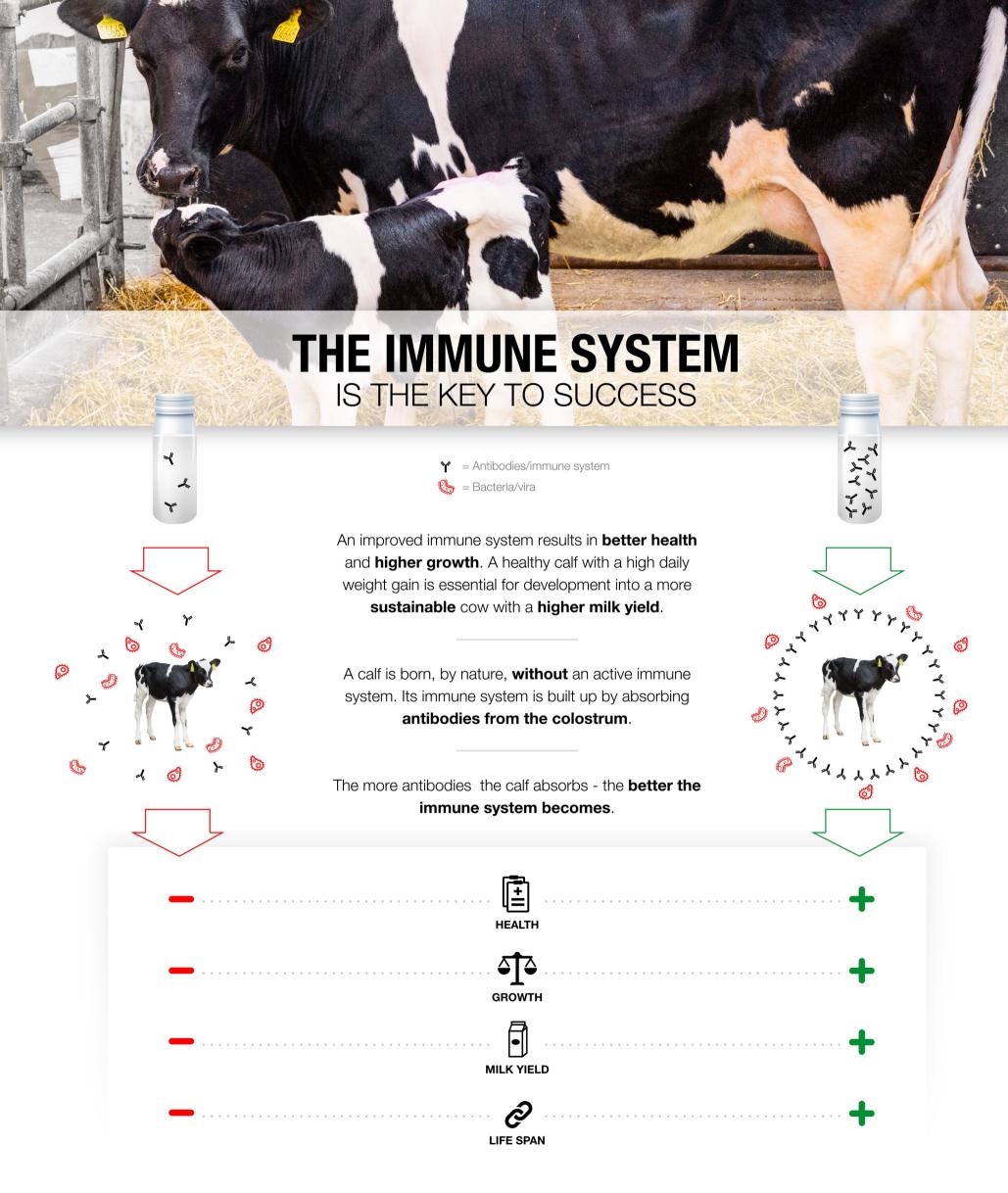


FIRST MEAL BIGGDEAL

THE ULTIMATE COLOSTRUM MANAGEMENT SYSTEM

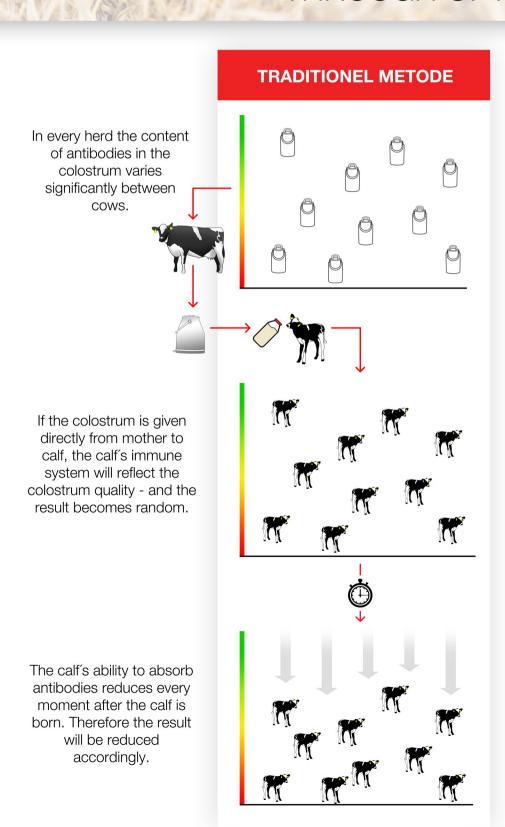


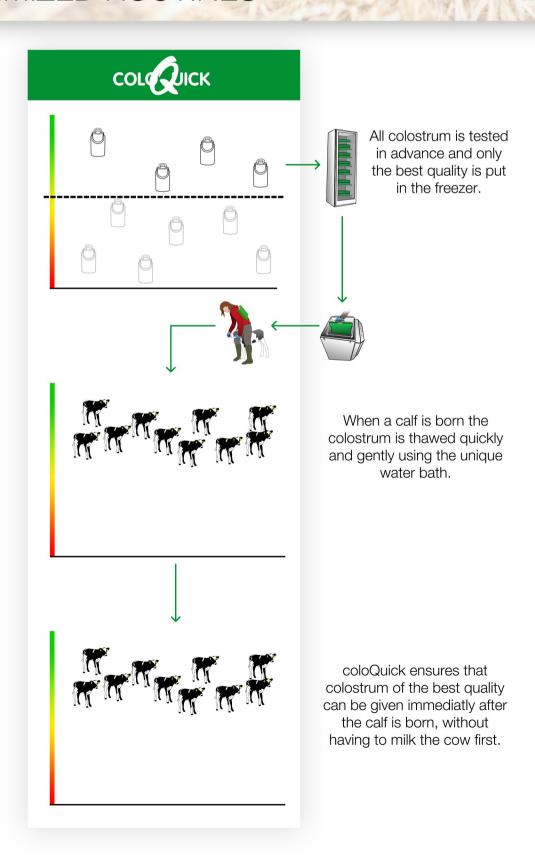




BETTER IMMUNITY

THROUGH OPTIMIZED ROUTINES







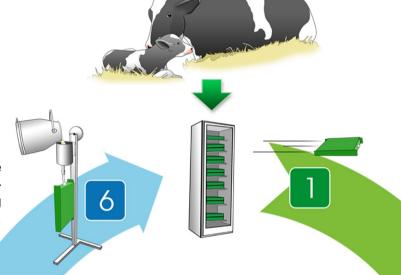
COLOQUICK

THE ULTIMATE COLOSTRUM MANAGEMENT SYSTEM



Optional: The colostrum is pasteurised at 60 °C immediately after testing and before freezing.

Colostrum of the highest possible quality is poured into a new colostrum bag by means of the filling station and put in the freezer.



Colostrum of the highest possible quality is kept in the freezer and collected once a calf is born.

The content of antibodies is measured by a refractometer and the colostrum is graded.







The frozen colostrum is heated in less than 20 minutes.

The cow is milked when it fits in with the routine of the farm.





The colostrum is fed at the correct temperature.



IDEAL FOR ALL HERD SIZES

SIMPLE WORKFLOWS ENSURES CORRECT OPERATION



PASTEURISING:

coloQuick can be purchased with the most effective pasteurising system available on the market. Pasteurisation eliminates the risk of transmission of infection via colostrum.













CONTACT US:







