

April 2010

## Correct use of the Internal Teat Sealant **Orbeseal** to avoid Black Spot in Cheese

The use of Orbeseal, alongside an antibiotic dry cow tube, has been highly effective in reducing new infections in the udder during the dry period, resulting in fewer cases of mastitis in the following lactation.

Recently traces of teat sealant have been found as “black spots” in mature cheese at packing.

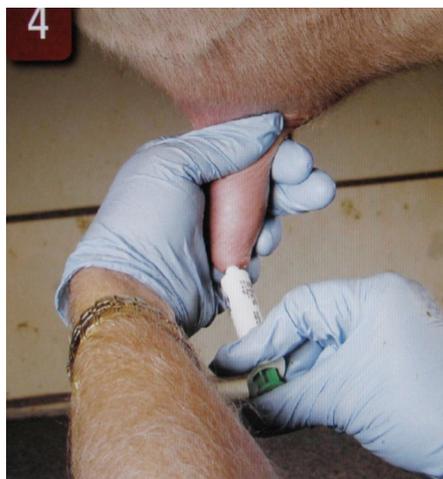


To ensure that there is no resistance from cheese processors to the continued use of such internal teat sealant, the following steps should be taken:

### Correct infusion technique

- After infusing an antibiotic tube clean and disinfect the teat end again with surgical spirit.
- Pinch the top of the teat and infuse the sealant only filling the teat (see picture).

- When the syringe is almost emptied withdraw the syringe and deposit a small amount in the streak canal.
- If teats are small infuse as normal but discard any extra over and above that needed to fill the teat.
- After removal of the syringe – **DO NOT MASSAGE THE UDDER** - this is essential!
- Apply teat dip/spray as usual.



### After calving

- To remove the sealant take the top of the teat pinch tight and hand strip the entire quarter 10-12 times prior to first milking.

- Continue to strip the foremilk to remove the teat sealant prior to cluster application in the first four days after calving.
- Discard all the milk harvested in the first four days as required by the Dairy regulations.
- If you are still finding sealant in the milk after the first four days it is likely that the sealant is not being infused correctly and is finding its way into the udder itself. You should review your infusion method.

### Plant cleaning routine

Attention to certain aspects of plant cleaning will also reduce the chance of lumps of teat sealant accumulating and forming a focus in cheese.

- After milking, clean and replace the pipeline filters. This allows remnants from the pipeline to be identified.
- The first washing flush after milking should be at a temperature above 50°C. At cooler temperatures sealants and milk fats can settle out into pipelines and accumulate, then break off occasionally.
- Circulation fluids should stay above 50°C at all times so ensure that they do not circulate for too long.
- After washing, check filters for any traces of teat sealant. If traces are found, check flush temperatures and alert milkers to take extra care to check and strip recent calvers.

### Liver Fluke in Store Lambs

We were asked to post mortem some store lambs that were dying suddenly without any signs of prior ill health. The sudden death problem seemed to be one of Pasteurella septicaemia but a small number of liver fluke were also found in the liver of the lamb. The farmer also reported that a number of the other lambs in the group were not thriving and presented one of these “poor doer” lambs for post mortem.

The accompanying picture shows the badly diseased liver, distended gall bladder and a mass of liver flukes filling the bile ducts.



The lambs had been treated earlier in the winter for liver fluke but a more intensive fluke control programme will be needed on this farm.

### Margaret Ball

After nearly 32 years of exemplary service to both the practice and to our valued clients, Margaret has decided to retire gracefully. She has many eggs to juggle, including running a smallholding with Chris, a busy successful Bed and Breakfast as well as helping to look after our Farm Office for the last 3 years.

We genuinely wish Margaret well and know that she will be sorely missed for her calm and efficient way of dealing with farmers and colleagues alike.