
Pathways to *SuperMilk*

Information sources for producing *SuperMilk*

- Empire State Milk Quality Council—607-255-8202; www.supermilkny.org
- Quality Milk Production Services—877-MILKLAB (877-645-5542); www.qmps.vet.cornell.edu
- NYS Cattle Health Assurance Program—607-253-3910; www.nyschap.vet.cornell.edu
- National Mastitis Council—608-848-4615; www.nmconline.org
- University of Wisconsin—www.vetmed.wisc.edu/dms/fapm/fapmtools/milk_quality.htm



Qualifying for the *SuperMilk* award

- Ten out of twelve official monthly bulk tank somatic cell count levels must be at or below 250,000 cells per ml.
 - Dairy farms must be neat in appearance as determined by their certified milk inspector.
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Empire State Milk Quality Council

Why SuperMilk?



Healthy cows.....more milk!
Less money spent on mastitis
\$\$\$ Premiums \$\$\$
Increased shelf life of fluid milk
Increased consumer confidence



See inside for pathways to produce *SuperMilk*



**Determine your pathway to producing quality milk—
give yourself 10 points for every Yes answer and 0 points for every No answer**

Cow Cleanliness	Points
Would you lie in your cow's stall?	
Are the majority of udders free from manure?	
Is manure cleaned out of the barn daily?	
Are your cows' pathways (alleyways to parlor, exercise lots, pastures, etc.) clean enough to walk through with sneakers on?	
Total	

Mastitis Prevention & Control	Points
Do you review your milk quality report card monthly (DHIA records, milk cooperative information)?	
Are high SCC cows and clinical mastitis cows cultured?	
Do you keep records on clinical mastitis cases?	
Are you managing, treating and culling based on culture results?	
Are purchased and show cows cultured?	
Total	

Milking Practices	Points
Do you have a written milking routine and training program for milkers?	
Do your milkers wear gloves while milking?	
Are teats and teat ends cleaned and dried prior to unit attachment?	
Are milkers trained to identify abnormal milk?	
Are teats fully covered by post-milking teat dip?	
Total	

Milking Equipment	Points
Has your milking equipment been checked by a milking equipment specialist within the past year?	
Do you know what your vacuum level is?	
Do you change your inflations according to the manufacturer's recommendation?	
Is your milk under 40° one half hour after milking?	
Total	

*How well did you score?
Is milk quality a priority at your dairy?*

0—60 points

Think twice before drinking your milk!! You may have major milk quality issues. Run, don't walk, to the resources on the next page.

61—120 points

You are doing some things right, but could stand some improvement. Look to the categories above and questions with No answers.

121—180 points

You get the pot of gold at the end of the path!! Be certain to maintain your good practices.

See the resources for pathways to milk quality.

