

# FIRST MEAL - BIG DEAL

THE ULTIMATE COLOSTRUM MANAGEMENT SYSTEM



"All dairy farms can maximize profit significantly, simply by **testing** all colostrum, **freezing** the best quality and **feeding** immediately after birth"

**DVM, PhD Christine Røntved**

**COLOQUICK**  
A BETTER FUTURE



# THE IMMUNE SYSTEM

## IS THE KEY TO SUCCESS



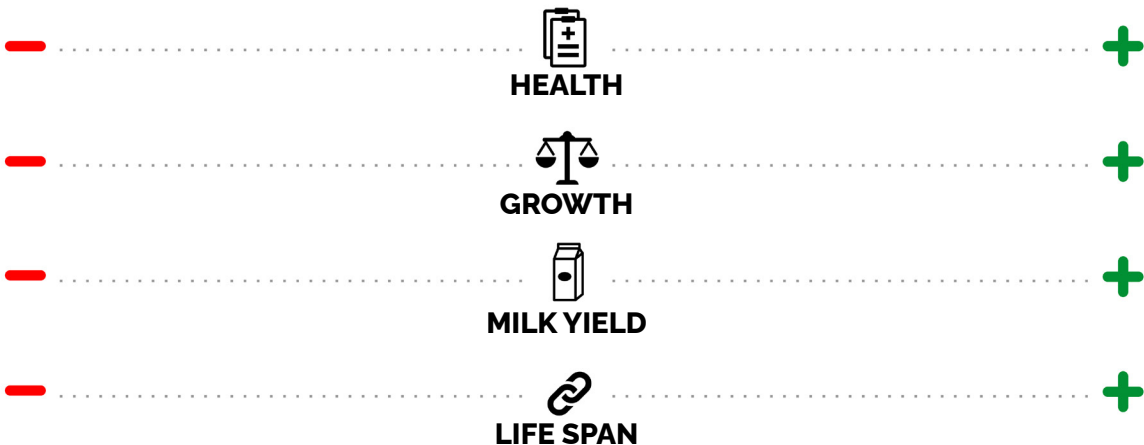
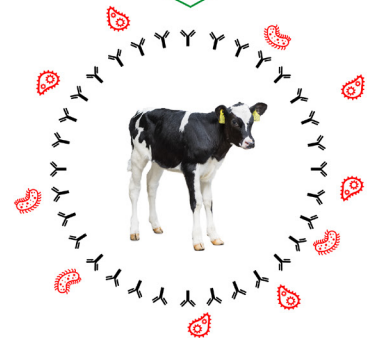
Y Antibodies/immune system  
Bacteria/vira



An improved immune system results in **better health** and **higher growth**. A healthy calf with a high daily weight gain is essential for development into a more **sustainable** cow with a **higher milk yield**.

A calf is born, by nature, **without** an active immune system. Its immune system is built up by absorbing **antibodies from the colostrum**.

The more antibodies the calf absorbs - **the better the immune system becomes**.



There is therefore considerable **revenue** to be gained by optimizing the **calf's first meal**.





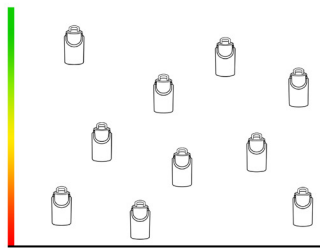


# BETTER IMMUNITY

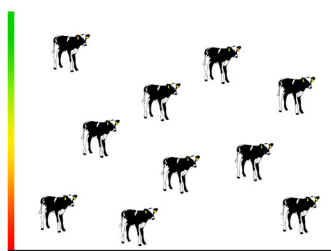
THROUGH OPTIMIZED ROUTINES

## TRADITIONAL METHOD

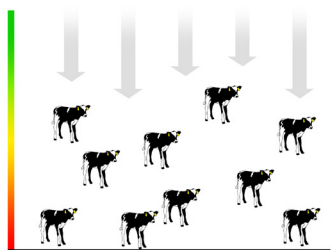
In every herd the content of antibodies in the colostrum varies significantly between cows.



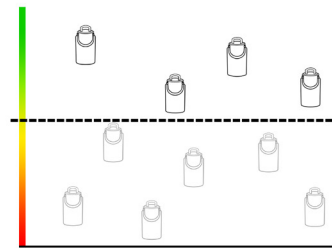
If the colostrum is given directly from mother to calf, the calf's immune system will reflect the colostrum quality - and the result becomes random.



The calf's ability to absorb antibodies reduces every moment after the calf is born. Therefore the result will be reduced accordingly.



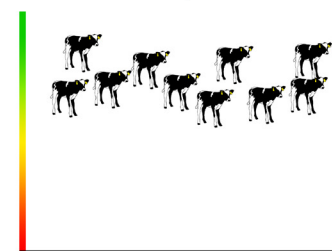
## COLOQUICK



All colostrum is tested in advance and only the best quality is put in the freezer.



When a calf is born the colostrum is thawed quickly and gently using the unique water bath.



ColoQuick ensures that colostrum of the best quality can be given immediately after the calf is born, without having to milk the cow first.





# COLOQUICK

## THE ULTIMATE COLOSTRUM MANAGEMENT SYSTEM

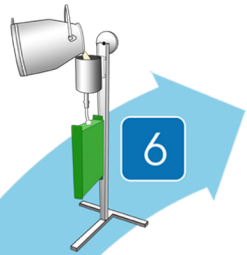
6B



Optional: The colostrum is pasteurized at 140 °F / 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.



# COLOQUICK



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.







Watch our  
ColoQuick movie:  
[WWW.COLOQUICK.COM](http://WWW.COLOQUICK.COM)





# IDEAL FOR ALL HERD SIZES

SIMPLE WORKFLOWS ENSURE CORRECT OPERATION

## PASTEURIZING

ColoQuick can be purchased with the most effective pasteurizing system available on the market. Pasteurization eliminates the risk of transmission of infection via colostrum.



AS MANY  
ANTIBODIES AS  
POSSIBLE



AS SOON AS  
POSSIBLE AFTER  
BIRTH



CORRECT  
FEEDING  
TEMPERATURE



WITH THE FEWEST  
POSSIBLE  
BACTERIA

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