Volume 3 | Issue 2 | December, 2012 | 60-62



Effect of placement of teats of udder on bacterial quality of raw milk in cross bred cows

DEEPAK S. BHADOURIA, U.K. SHUKLA, JAGDISH PRASAD AND HARSHIT TIWARI

Abstract: The present study was undertaken on fourteen healthy crossbred cows (Jersey × Sindhi crosses) free from Mastitis were selected from herd of Sam Higginbottom Inistitute of Agriculture Technology and Sciences, Dairy farm, Allahabad. Cows were housed under similar management conditions. The measurements of distance between the teats on udder of cows were taken. Cows were milked by dry full hand method of milking. Two streams of fore milk from each quarter of udder were discarded before collection of samples. Milk samples were collected with respect to placement of teats on udder as $T_1 = 200$ ml milk from fore left (FL) and fore right (FR) teats, $T_2 = 200$ ml milk from FL and hind left (HL) teats of udder, $T_3 = 200$ ml milk from FR and hind right (HR) teats of udder, $T_4 = 200$ ml milk from HL and HR teats of udder, $T_5 = 200$ ml milk from FL and HR teats of udder, $T_6 = 200$ ml milk from FR and HL teats of udder. The study revealed that the distance between teats on udder as placement was significantly different in cows. The placement of fore left and fore right teats, fore right and hind left and hind right was at par but significantly more than placement of fore right and hind left, hind left and hind right, fore left and hind left. Milk samples were analyzed for determination of standard plate count, lactic acid bacterial count, proteolytic bacterial count, lipolytic bacterial count.

KEY WORDS: Placement of teats, Bacterial quality, Fore left, Fore right, Hind left and hind right

How to cite this Paper: Bhadouria, Deepak S., Shukla, U.K., Prasad, Jagdish and Tiwari, Harshit (2012). Effect of placement of teats of udder on bacterial quality of raw milk in cross bred cows, Res. J. Animal Hus. & Dairy Sci., 3(2): 60-62.

INTRODUCTION

Relationship between the measurements of mammary system and milk yield is an important tool in selecting dairy cow particularly in the small livestock holding units, where the production records are not available. In the absence of complete and correct production records, cow may be judged on the

MEMBERS OF RESEARCH FORUM

Address for correspondence:

Deepak S. Bhadouria, Sundaresan School of Animal Husbandry and Dairying, Sam Higginbottom Institute of Agriculture, Technology and Sciences (Allahabad Agricultural Institute), ALLAHABAD (U.P.) INDIA

 $Email: deepak bhadouria 02@\,gmail.com$

Associated Authors':

U.K. Shukla, Mahatma Gandhi Chitrakoot Gramodaya Vishwavidyalaya, Chitrakoot, SATNA (M.P.) INDIA

Email: umeshdr_2006@rediffmail.com

Jagdish Prasad and Harshit Tiwari, Sundaresan School of Animal Husbandry and Dairying, Sam Higginbottom Institute of Agriculture, Technology and Sciences (Allahabad Agricultural Institute), ALLAHABAD (U.P.) INDIA

Email: dr.jagdishprasad45@gmail.com

basis of physical parameters because the breeders assumed a close positive relationship between external forms and production of cows (Vijaykumar and Prasad, 1989). The size and placement of teats may be judged more accurately than the future development of the udder. The size, shape and placement of teats differ in different animals. If there exists a high degree of correlation between these external features of teats and milk production, it would be convenient to select cows of good producing ability. With this in view, the present experiment was planned.

MATERIALS AND METHODS

Fourteen healthy cross bred cows free from mastitis were selected from herd of Sam Higginbottom Inistitute of Agriculture Technology and Sciences Dairy farm, Allahabad. Cows were housed in tail to tail barn and under similar management condition. As a measure of cleanliness hair on the udder and flanks were clipped. The measurement of distance between the teats *viz.*, fore left (FL)- fore right (FR)

Parameters	Placement of teats					
	T ₁ (FL-FR) 10.29 cm.	T ₂ (FL-HL) 7.34 cm.	T ₃ (FR-HR) 7.31 cm.	T ₄ (HL-HR) 6.69 cm.	T ₅ (FL-HR) 10.86cm.	T ₆ (FR-HL) 11.18 cm.
SPC (10 ⁴)/ml	125.19 ^{ab}	111.13 ^{abc}	126.43 ^{ab}	107.49 ^{bc}	127.25 ^a	104.71°
LABC (10 ³)/ml	15.68 ^a	16.32 ^a	20.63 ^a	21.39 ^a	18.95 ^a	18.04^{a}
PBC (10 ²)/ml	27.09 ^a	23.84 ^a	23.88 ^a	21.13 ^a	23.61 ^a	24.11 ^a
LBC (10 ²)/ml	11.50 ^a	13.93 ^a	8.54 ^a	10.96^{a}	10.68 ^a	10.46^{a}

Note- similar alphabets on values indicate no significant differences between values within the column

teats, fore left (FL)- hind left (HL) teats, fore right (FR)- hind right (HR) teats, HL-HR, FL-HR, and FR-HL were recorded. Sanitary precautions like grooming of cows one hour before milking, washing of udder and teats, wiping teats with 2 per cent Dettol solution, dry clean utensils, tying tail with leg before milking were taken. Cows were milked by dry full hand method of milking. Two streams of fore milk from each quarter of udder were discarded before collection of milk samples in sterilized conical flask of 250 ml capacity. The samples were analysed for determination of standard plate count (SPC), lactic acid bacterial count (LABC), proteolytic bacterial count (PBC), lipolytic bacterial count (LBC) and coliforms. Samples were collected with respect to placement of teats as treatments (T) viz., T₁ (FL-FR), T_2 (FL-HL), T_3 (FR-HR), T_4 (HL-HR), T_5 (FL-HR) and T_6 (FR-HL). The data were subjected to analysis of variance as per Snedecor and Cochran (1994).

RESULTS AND DISCUSSION

Mean values of placement of teats (distance between teats) on udder and bacterial counts in milk are given in Table 1. Mean distance between placement of fore left (FL)-fore right (FR), FL and hind left (HL), FR-hind right (HR) HL-HR FL-HR FR-HL was 10.29, 7.34, 7.31, 6.69, 10.86 and 11.18 cm, respectively. The differences in the placement of teats on the udder of cows were significant. The distance in T_1 , T_5 , T_6 was significantly more than observed in T_2 , T_3 , T_4 . The differences in the placement of teat between T_2 , T_3 , T_4 were not significant. Similarly the placement of teats between T_1 , T_5 , T_6 were also not significant. These results are in line with the reports of Sadhukhan and Prasad (2002).

Placement of teats vs bacterial quality:

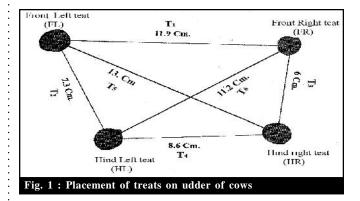
Lowest mean SPC/ml (10^4) was recorded in milk from teats pertaining to placement in $T_6(104.71)$ followed by $T_4(107.49)$, $T_2(111.13)$, $T_1(125.19)$, $T_3(126.43)$ and $T_5(127.25)$. Differences in SPC due to placement of teats were significant. SPC in milk from T_5 placement compared to T_4 and T_6 and SPC in T_3 compared to T_6 was significantly more. The results with regard to average values of SPC in fresh raw milk are in agreement with Tyagi and Prasad (1987), Singh and Prasad (1987) and Neeraj and Prasad (1990).

Lowest mean LABC/ml (10^3) in milk from teats pertaining placement was recorded in $T_1(15.68)$ followed by $T_2(16.32)$, $T_6(18.04)$, $T_5(18.95)$, $T_3(20.63)$ and $T_4(21.39)$. The differences in these were not significant. Nevertheless the population densities of lactic acid bacteria in aseptically drawn milk observed in the present study tally with the results of Pandey and Prasad (1991) and Dey and Prasad (1991).

Lowest mean PBC/ml (10^2) in milk from teats pertaining to placement was recorded in $T_4(21.13)$ followed by $T_5(23.61)$, $T_2(23.84)$, $T_3(23.88)$, $T_6(24.11)$ and $T_1(27.09)$. The differences in these values of PBC were not significant indicating there by no significant effect of teat placements on these bacteria in milk. These results are in agreement with Pandey and Prasad (1991), Shadhukhan and Prasad (2002).

Lowest mean LBC/ml (10^2) in milk from teats pertaining to placement was recorded in T_3 (8.54) followed by T_6 (10.46), T_5 (10.68), T_4 (10.96), T_1 (11.50) and T_2 (13.93). The differences in these values of LBC were also not significant which showed effect of placement of teats on LBC in milk. Average values of lipolytic bacteria in asceptically drawn raw milk observed in the present study are agreement with Dey and Prasad (1991).

Coliforms were determined in raw milk directly obtained from teats of the cows but their presence was not found in aspectively drawn milk samples



Conclusion:

The study revealed that the placements of teats on udder of cows was significantly different. The placement of fore left

and fore right teats, fore right and hind left and fore left and hind right was at par but significantly more than placement of fore right and hind left, hind left and hind right, fore left and hind left. The placement of teats had a significant effect on SPC which was significantly less in milk obtained from fore right-hind left teats and hind left-hind right teats. The placement of teats had no significant effect on lactic acid bacteria count, proteolytic bacterial count and lipolytic bacterial count in milk.

LITERATURE CITED

Dey, A. K. and Prasad, J. (1991). Variation in density and Physiological quality of bacterial flora in from the udder of healthy crossbred cows. *Livestock Advisor*, **14** (8): 38-40.

Neeraj and Prasad, J. (1990). Bacterial quality of fresh raw milk as influenced by method of handling. *Livestock Advisor*, **15** (2): 6-9.

Pandey, R. and Prasad, J. (1991). Effect of dry hand method of milking. *Livestock Advisor*, **16** (3): 24-26.

Singh, S.P. and Prasad, J. (1983). Correlation of certain body measurements with production trails in Murrah buffalo and Sindhi cows. *Livestock Advisor*, **8** (2): 47-49 *Dairy Sci. Abstract*, **45** (7): 5008.

Singh, S.B. and Prasad, J. (1987). A study on stream wise variation in bacterial population of aseptically drawn fresh milk from different mammary quarters. *Livestock Adviser*, **12** (3): 17-19.

Sadhukhan, N.C. and Prasad, J. (2002). Bacterial population in milk as influenced by measurement of teats and shape of udder. 4th Ind. Agri. Scientist Farmers Congress, *BIOVED. Alld*, *16-17 Feb. 2002*. Abst. No 100. p 54.

Snedecor, G.W. and Cochran, W.G. (1994). Statistical methods. 8th edn. *Oxford and IBH*. New Delhi. pp. 312-317.

Tyagi, A.K. and Prasad, J. (1987). Comparative relationship of some physiological groups of bacteria with constituent of milk in aseptically drawn milk. *Indian Dairy Land*, **1** (2): 6-9.

Received: 13.09.2012; Revised: 05.10.2012; Accepted: 18.10.2012