



## Automated programs for pasteurisation and cooling of fresh colostrum, and fast thawing and warming of frozen colostrum

The Trusti Pasteur Pro provides an easy-to-use automated system for accurately and 'safely' pasteurising colostrum in Trusti colostrum bags.

It can pasteurise up to 8 litres of colostrum held in Trusti bags, e.g. 2 x 4-litre bags or 4 x 2-litre bags.

Users can choose from 13 different programs for heating, cooling, thawing and warming, and automatic cleaning. For example, one program heats colostrum to 60°C for 60 minutes to achieve pasteurisation and then cools it down to 39°C for feeding to the calf. Another program will cool it further for storage.



The Pasteur Pro also has a quick-thaw program where frozen colostrum can be quickly thawed. In fact, it takes just 20 minutes for a frozen 4-litre Trusti bag of colostrum to thaw and warm up for feeding. So a new-born calf can soon receive its first feed.

#### **Key programs**

- 1. Pasteurise 60°C + Cool to store
- 2. Pasteurise 60°C + Cool to feed
- 3. Thaw to feed
- 4. Warm to feed
- 5. Preheat to 50°C
- 6. Maintain at 50°C
- 7. Cleaning

#### **Features**

- Easily connects to mains water supply or can be manually filled.
- Pasteurises up to 8 litres of colostrum at a time.
- 13 automated programs when connected to mains water supply.
- An audio function which updates the user on the status of the program.
- Choice of 10 languages for audio and control panel instructions.
- LED lights on the control panel change colour with the water temperature, making it easy to see the stage of a program.
- Wifi enabled so software can be updated remotely.

# HEAT COOL THAW WARM

#### Accuracy

Temperature precision is very important when pasteurising colostrum: If the temperature is below 59°C, it is less effective on bacterial kill. But at temperatures over 61°C there is damage to antibodies as well as increased viscosity of the colostrum which causes handling problems.

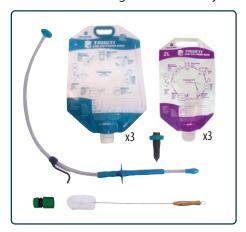
Water temperature in the Pasteur Pro is very stable and fluctuates only a minimal amount around the set temperature. This is achieved thanks to the high accuracy of the thermometers, the insulated tub, and the unique Trusti Pasteur programming.





#### A complete system

The Trusti Pasteur Pro is supplied as a complete colostrum-handling system: it includes equipment for pasteurisation and also for feeding the calf directly from the Trusti bag.



#### The Trusti Pasteur Pro (ANT51U) system consists of:

- A highly insulated lidded water-bath unit with accurate in-built thermometers
- 3 x 4ltr and 3 x 2ltr Trusti Colostrum Bags
- A metal support frame to ensure good flow of water around the bags
- 1 x Trusti Tuber mouthpiece, tube and cap
- 1 x teat and cap
- Water drainage tube and quick connector
- Marker pen for recording dam's details and dates onto colostrum bags
- Cleaning brush to allow thorough cleaning of the colostrum bags which are re-usable.

### 3 Good Reasons to Pasteurise Colostrum:

- **Improve the absorption of crucial antibodies in the colostrum:** bacterial contamination of colostrum inhibits the calf's ability to absorb antibodies into the bloodstream.
- **Minimise disease transfer:** Heating colostrum to 60°C for 30 minutes will kill harmful bacteria such as *E.coli*. Where eradication programmes require maximum bacterial kill, heating colostrum to 60°C for 60 minutes will also eliminate Mycoplasma and MAP (the causative agent of Johne's disease).
- Improve storage and handling ability: As pasteurisation eliminates almost all bacteria, the shelf life of colostrum in the fridge is extended from 3 days to 8 days.





- Capacity: 4 litres and 2 litres
- · Large spout for easy filling
- · Comfortable to hold and robust handle
- Reusable (up to 5 times, depending on care)
- High surface area to volume ratio for quick thawing



4 litre available in: 10 pack - ANT41B 50 pack - ANT41D

2 litre available in: 10 pack - ANT41E 50 pack - ANT41F

