

Egg sanitizers help Cobb

CONCORD, Mass. — After a hatching egg has been laid, reducing the bacteria on the egg shell is one of the most important management steps that can be taken. The healthy hen lays a sterile egg, but the porous shell can quickly be invaded by bacteria, leading to contamination of the embryo.

Preventing such contamination is one of the functions of the quality control effort in the poultry industry. "At Cobb, Incorporated, hatching egg sanitizers are helping assure high quality of eggs coming from breeder houses," states Dr. Gary Warfield, quality control manager at the company's headquarters near Concord, Mass.

Cobb uses the Al Horsting Enterprises Hatching Egg Sanitizer machines from England, designed for effective cleaning and disinfecting, to decrease the bacteria

count on the shell. This also lessens the worry associated with the chances of one egg infecting an entire incubator.

A continuous conveyor process carries the eggs through three stages of cleaning, disinfecting and sanitizing in the egg sanitizer. Standard plastic egg flats or hatchery trays are used as the mode of transportation. A special spray process permits total surface coverage, yet eliminates damage or the risk of cross contamination.

As the eggs enter stage one of the process, they are subjected to a high pressure spray wash with a chlorine-base, low foam solution at 110 degrees F. (43 degrees C.).

Stage two gives the eggs a high pressure rinse of a chlorine solution at 200 ppm, minimum. In the final stage, the eggs are sprayed with a Quarternary

Ammonium Compound, which provides a germicidal residue protection for five to seven days.

The machine is self-cleaning, easily installed, simply maintained, has plug-in modular controls and is semi-mobile.

One person can easily operate the automated sanitizer, handling up to 8,000 eggs at one time.

"Other benefits from the sanitizer relate directly to Cobb customers: increased hatchability of eggs because of decreased bacteria, better livability of the chicks, and minimal egg breakage from handling," points out Dr. Warfield.

Pratts join Country Boy Realty

COBLESKILL, N.Y. — Al Makely, president of Country Boy Realty, has announced that Chip and Kathy Pratt have joined the Farm Sales Division of Country Boy Realty.

The Pratts are currently milking 140 cows in Venice Center, Cayuga County, N.Y. Chip graduated from Cobleskill Agricultural & Technical College. He is the past chairman of the State Farm Bureau Young Farmers and

Ranchers organization. Kathy is a University of Massachusetts graduate, and most recently was employed by Agway to service the computer farm records program. Both Chip and Kathy are very active on many local and state farm organizations. In addition to a large dairy operation the Pratt's also raise registered Morgan Horses and are active in the Cherry Valley Carriage Association.

Swine disease data available

KALAMAZOO, Mich. — Four major economic swine diseases are discussed in a new management report now available from TUCO, Division of The Upjohn Company.

Articles in the report cover the symptoms and problems of swine dysentery, bacterial enteritis, mycoplasmal pneumonia and

infectious arthritis. Producers and veterinarians also explain practical programs that can be used in treating and controlling these costly diseases.

For a copy of this management report, write: Costly Swine Diseases, TUCO, Division of The Upjohn Company, P.O. Box 5087, Kalamazoo, Michigan 49003.

Red meat production up

HARRISBURG — Commercial red meat production, on a dressed weight basis, in Pennsylvania during April totaled 78.6 million pounds, up two percent from April 1983, according to the Pennsylvania Crop and Livestock Reporting Service.

Beef slaughter at 85.6 million pounds liveweight, was down three percent from April 1983. Total head slaughtered was 73,800 down three percent, and liveweight averaged 1,159 pounds, a decrease of one pound.

Veal slaughter was 3.5 million pounds liveweight, down 13 percent. Calf slaughter at 20,900 head was down 13 percent, but the average liveweight increased one pound to 168 pounds.

Hog slaughter at 42.9 million pounds liveweight, was up 14 percent from a year earlier. Total head slaughtered was 185,900, up 15 percent, while average liveweight remained unchanged at 231 pounds. Lamb and mutton slaughter was 2.0 million pounds liveweight, up 67 percent. The number slaughtered of 20,000 was

up 67 percent while the average liveweight was unchanged at 99 pounds.

United States commercial red meat production in April 1984 totaled 3.08 billion pounds, up one percent from April 1983.

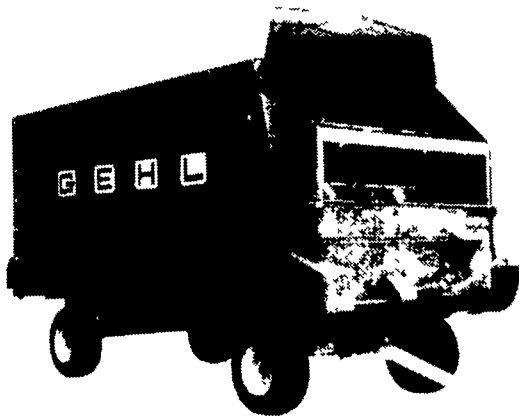
Beef production at 1.78 billion pounds was up three percent from April 1983. Total head killed at 2.85 million was up four percent, while average liveweight decreased two pounds to 1,067. Veal production at 36 million pounds increased 13 percent from a year ago. Calf slaughter of 249,000 head was up 11 percent, and the average liveweight increased two pounds to 246.

Pork production totaled 1.23 billion pounds, down two percent from a year ago. The total of 7.16 million head killed was down two percent and average liveweight remained unchanged at 242. Lamb and mutton production increased 13 percent to 34 million pounds. Total head killed at 616,000 increased 18 percent, while the average liveweight declined three pounds to 112.

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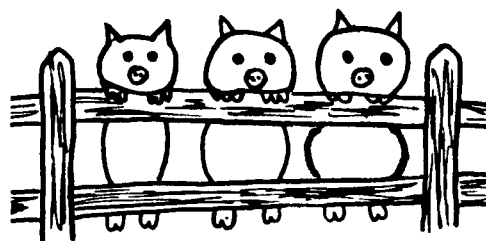
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