

1. Centrale talepinde/budskaber evt med tal og udviklingstrends
2. Svar på spørgsmål (forestil dig de mest ubehagelige spørgsmål en journalist kunne finde på at stille – og find et godt svar).
3. Baggrund (faglig viden, som kort kan klæde den på, som skal udtale sig)
4. Yderligere oplysninger (Hvilken eller hvilke eksperter, kan man henvise til)

Opgaver ved optagelse

Agerer landmand: Michael Farre, Lars Pedersen

Filmoptagelse/instruktion: Merete Martin Jensen og Kirsten Marstal

Optagedato: 7/5 2015

Michael fortæller og demonstrerer.

Arbejdstitel: Sådan gør du – malkning How to do it - Milking

Struktur:

I: Start

Speak (mens man ser køer, der samles ved opsamlingspladsen, arbejdet i malkegraven etc.):

Noget i retning af: Gode malkerutiner er en forudsætning for en god mælkeproduktion. De har både betydning for ydelsen og mælkens kvalitet – og dermed også for bedriftens bundlinje. I denne video gennemgår vi retningslinjerne for gode malkerutiner i relation til:

- Forberedelse
- Påsætning af malkesættet
- Kontrol og pattedypning efter malkning

II: Klippene fra malkningen vises med speak

III: Eventuelt slutning, hvor procedurerne opsummeres – men det kan også være, at det bliver for langt. Hvis ikke så:

Speak:

De vigtigste retningslinjer for gode malkeprocedurer kan altså opsummeres sådan her:

(de enkelte punkter glider ind på skrift, som på et powerpointslide, samtidigt med at de nævnes i spoken).

1. **forberedelse**
Preparation
x sørg for
2. **påsætning af malkesættet**
Mounting the milk cluster
x sørg for..
3. **kontrol og pattedypning efter malkning**
Control and teat dipping after milking
x sørg for...

	Handling/billeder	Bemærkninger	Ekspert (Michael) siger
Intro			
1. forberedelse		Der tages nærbillede og helkrop af alle handlinger.	It is important to have the correct milking routines to ensure good milk quality and a low use of antibiotics.
Klip 1	Koen kommer ind i malkestalden		
Klip 2	Landmand tager handsker på		Clean gloves, clean clothes and clean boots need to be changed into before milking starts. Then we need to check we have the following equipment available: a bucket with clean cloths, a bucket for dirty cloths, scum as predip, and dip solution as a post milking dip. And some props for use with 3 teated cows.
Klip 3	Pattedyp med skum		When starting to milk the first thing we do is dip the teats in a predip scum. The reason for this is to destroy the bacteria external on the teats. We dip the teat so that the scum covers the entire teat.
Klip 4	Rengøring og tørring af skumkoppen		
Klip 5	Udmalkning – tre stråler fra hver kirtel		When all 4 teats have been dipped each teat is then drawn by hand to check that

			the milk flow is OK. We start with the front teats.
Klip 6	Patter og pattespids aftørres grundigt. ¼ af kluden fra hver kirtel – afslut med pattespids		Next a clean cloth is taken to clean each teat using a corner per teat, and we finish off each teat by drying the teat tip. We can check the level of cleanliness by checking the used cloths. One can see whether the udder has been cleaned using the four corners of the cloth or not.
Klip 7	Kontrol af aftørring. Kludene lægges ud på gulvet og pattespidses tjekkes med vatrondeller.		The cleanliness of the teats can then be checked. That can be done by taking a piece of cotton wool dipped in alcohol spirit, wiping the teat tips and then one can see how clean they are. This is important because if there are still signs of manure or bacteria remaining on the teats there is a risk of infection of the udder. If you look at the 4 cotton wipes you can see that number 1 is clean, number 2 is slightly contaminated by manure and a trace of pre-milking dip. Number 3 is clearly contaminated by manure and number 4 is significantly contaminated by both manure and dip. If the teat tips look like number 2 and 3 there is a clear risk for the introduction of bacteria. During the milking process there is a clear risk that the teats will become infected during the placement of the milking cluster.
2. påsætning af malke-sættet			
Klip 1	Påsætning 2 x 2		The cluster should be placed first on the front teats followed by the rear teats.
Klip 2	Positionering af malkesæt		Finally, the guide needs to be adjusted

	(malkeslanger hænger lige)		so that the cluster is positioned correctly under the cow.
3. kontrol og pattedypning efter malkning			
Klip 1	Kontrol af pattedypning??		Before the cow is released the teats are dipped with a post-milking dip solution. The teat must be dipped about 2/3s of the way up. One can use a dip cup, which can be supplemented with a brush to reduce excess use of dip. Sometimes it can be difficult to dip the rear teats. One must not be tempted to dip both rear teats simultaneously, each teat must be dipped individually.
Klip 2	Tørring af brugt bæger (skal vaskes og stå til tørre efter brug)		
Dækbilleder	Køer, der går ind i malkestalden Helbilleder af malkearbejdet, Nærbillede af mælk der pumpes, Nærbillede af yver, der malkes Køerne på samlepladsen		Each time a cow is milked with either a change in milk or with a cow that has been treated with antibiotics the milk cluster must be disinfected by dipping it in a bucket of disinfectant solution.
			When we have finished milking a group of cows the final action is to rinse the floor surface and wash the milking clusters, before the next group enters the milking parlour.
			When milking of all the cows is completed the equipment used must be thoroughly cleaned. The scum container can be emptied, cleaned and left to dry.