



manage colostrum

individual

**NEONATAL
CARE**

instant

**COLOSTRUM
MANAGEMENT**



- ✓ custom accessories
- ✓ optimize colostrum
- ✓ smart protocols

COLO QUICK



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www.GoldenCalfCompany.com



Successful Colostrum Management

Our colostrum management is delivered to you as a system of accessories designed to function at highest level of efficiency with our units. Each system can be customized to fit dairy's individual needs, starting with the choice of five different colostrum management units.



“Our total blood proteins went from 5.2 to 6.2”
 “We purchased the Colostrum Management System to have a proper protocol for managing colostrum and reduce the opportunity for error during feeding. Upon implementing the system, we used it with 700 caves, we immediately noticed a huge difference in survivability. Our total blood proteins went from an average of 5.2 before the system to today's average of 6.2”

Rodney and Dorothy Elliot, Drumgoon Dairy, Lake Norden, SD milking 6,000

**Calf Hero™
12**



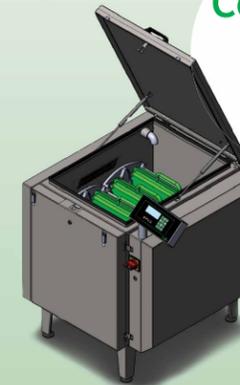
- ✓ thaw
- ✓ pasteurize

**Calf Hero™
6**



- ✓ thaw
- ✓ pasteurize

**ColoQuick
Maxx
4**



- ✓ thaw
- ✓ pasteurize

**ColoQuick
Pasteur
2**



- ✓ thaw
- ✓ pasteurize

**ColoQuick
Thaw
2**



- ✓ thaw



Calf Hero™ 12: large capacity unit can efficiently handle 12 meals. Built with durable, oversized parts, and the ability to switch between pasteurize to feed and pasteurize to store mid-cycle, this unit is strong and flexible enough to easily handle the largest of dairies. SMART Technology makes maintenance easy and ensures minimal downtime. Thi unit is Internet ready, easy to operate touch screen and offers controls in multiple languages

Capacity: 12 meals
 DxWxH: 33”x 66”x 34”
 Electrical: single phase (208-240V, 277V)
 three phase (208-240V, 277V, 480V)

Calf Hero™ 6: the newest unit for growing dairies has the ability to thaw or pasteurize six meals of colostrum at once. With built in SMART technology, the Hero 6 can text and email its users to announce that a cycle is complete and much more. Operation is simple with a large touch screen and multi-lingual instructions. The Calf Hero™ line offers automatic cleaning cycles for light, medium and heavy cleaning.

Capacity: 6 meals
 DxWxH: 33”x 40”x 34”
 Electrical: single phase (208-240V, 277V)
 three phase (208-240V, 277V, 480V)

ColoQuick Maxx 4: is a mid-size unit with the ability to thaw or pasteurize four meals at one time. The Maxx4 offers a Hot Water Assisted heating to improve the economy of operation. Multiple temperature sensors assure safe colostrum processing, which can be easily verified by viewing its logs.

Capacity: 4 meals
 DxWxH: 30”x 27.5”x 34”
 Electrical: single phase (208-240V)
 three phase (208-240V)

ColoQuick Pasteurizer 2: is a compact colostrum pasteurizer, with the ability to thaw or pasteurize two meals of colostrum. Managers will appreciate the ability to view its history to verify all newborn calves are fed on time.

Capacity: 2 meals
 DxWxH: 27”x 20.5”x 29”
 Electrical: single phase (208-240V)

ColoQuick Thaw: is the smallest of our units performing only a thaw function. It is a highly efficient machine saving you water and energy, thawing two colostrum meals every 15-20 minutes. Ideal for dairies that want to improve their colostrum management or as a rapid thaw companion to the large pasteurizer units.

Capacity: 2 meals
 DxWxH: 27”x 20.5”x 29”
 Electrical: single phase (208-240V)

	Capacity (# meals)	Thaw Cycle	Pasteurize to Feed	Pasteurize to Freeze	Plumbing Required	Hot Water Assist System (HWAS)	Download history of Data Logs	History of Cycles Viewed on Screen	Errors History	Cycle End Alarm	External Audible and Visual Alarm	Email Alerts	Text Message Alerts	Touch Screen	Multi-lingual Eng/Span/Fren
Calf Hero™ 12	12	✓	✓	✓	✓	✓	10,000	200	50	✓	✓	✓	✓	✓	✓
Calf Hero™ 6	6	✓	✓	✓	✓	✓	10,000	200	50	✓	✱	✓	✓	✓	✓
Maxx 4	4	✓	✓	✓	✓	✓	20	20	10	✱	✱				
Pasteur 2	2	✓	✓	✓	✓		20	20	10						
Thaw	2	✓													

✓ standard feature ✱ optional feature



It's in the Details - System Components

Our focus on details that are easily overlooked by our competition results in an exceptionally high quality product. Well thought out changes in product design mean big changes for the end users, improving every day experience. Our wholesome approach often receive a compliment of "You have really thought of everything!"

Calf Hero™ Colostrum Management System includes state of the art:

- Calf Hero™ 12 or ColoQuick Unit
- Digital Dip Refractometer
- Colostrum Bank™ Freezer
- Filling Station
- Insulated Feeding Backpack
- Colostrum Bags
- Colostrum Cartridges
- Nipple Feeder
- Calf Tube Feeder
- Brush Cleaning Kit
- Calf Tube Hanger
- Connectors, Hoses, etc.



Filling Station

This rugged stainless steel filling station is a part of every system. It can be mounted on a wall or stand alone on the floor. Easy to clean. Inside scale indicates volume up to one gallon.



Digital Refractometer

Quick and easy way to measure the exact quality of colostrum. The digital refractometer can also be used to verify passive transfer of immunity, Blood Serum Total Protein (BSTP), or to test total solids in calf milk.



"With ColoQuick, calves gained 19 lbs more in 8 weeks"

"Colostrum has always been important to us, so we had developed a very sophisticated protocol for feeding calves as quickly as possible after birth. When we learned about the ColoQuick we ran a test of its effectiveness. We put calves into two groups, first one was fed colostrum with the ColoQuick system and the other using our protocol. We weighed the calves at birth and at 8 weeks old (1 week after weaning). The calves in the ColoQuick group gained on average 19 lbs more than those fed the other way."

- Lonel S., Fulton, MI 3,600 cows

Cartridge

The cartridge is essential to proper colostrum thawing and pasteurizing. First, it makes handling of colostrum bags easy and clean. It simplifies storage and visually identifies current colostrum levels in the freezer bank without having to open it multiple times and compromise colostrum quality. Second, the entire design facilitates rapid cool down and even faster warm up by combining thin profile and large surface with specially designed channels extending the life of colostrum

Colostrum Bag

Sterile bag can hold one gallon, the recommended quantity for a first feeding. The bag is kept inside a unique green cartridge, which enables easy freezing, storing, pasteurizing, thawing and feeding. By using the combination of bag and cartridge, this system offers unprecedented speed when it comes to cooling, warming and pasteurizing

detailed COLOSTRUM SYSTEM

- ✓ not just pasteurizer
- ✓ precise operation
- ✓ ergonomic tools



Rise Above the Average

We count some of the largest dairies in the country among our customers because they understand that the difference between a successful dairy and an average dairy is decided by the execution of the smallest details. Only by treating each calf as if it is the only calf that day can you succeed.



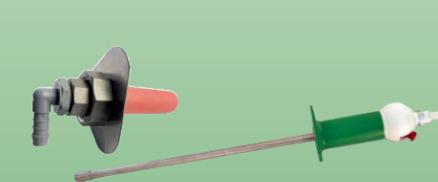
Backpack

Comfortable backpack holds the cartridge during feeding. Made with Thinsulate™ material, it keeps colostrum at the perfect temperature year round.

Colostrum Bank™



Chill colostrum quicker to prevent bacterial growth by moving cold air between cartridges with this high capacity turbo fan freezer. LCD screen displays current temperature. Electrical: 115 V AC/60 Hz/15A DxWxH: 29.5" x 27" x 78.25" Capacity: 35 cartridges



Calf Tube and Nipple Feeder

Tube feeder handle opens for easy cleaning. Stainless steel is resistant to scuffing; protecting the calf. Each system also includes a nipple feeder.



Calf Tube Hanger Brush Cleaning Kit

Mounted on a wall or attached to the strap of the backpack, the hanger provides the cleanest method for storing calf tube or brush kit. Long handled brush simplifies cleaning.

"It has performed wonderfully"

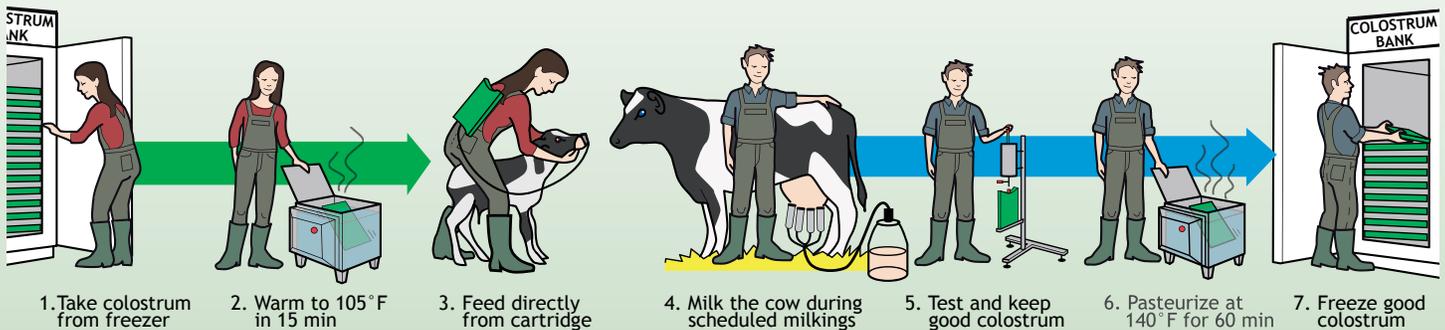
We purchased the Thaw Unit and Refractometer from Golden Calf Company couple years ago. Some employees don't have the attention to detail that we need in managing our calves. Getting our newborn babies colostrum of the right Quantity, Quality, and Temperature is what this system has done for our dairy. That is paramount. The system has made it easier for our team to not miss on this important part of dairying. It has performed wonderfully!"



Zac Clowdus, Evant TX milking 1,350

Easy Protocols = Consistency and Reliability

The Golden Calf Company colostrum management system guarantees repeatability and reliability that allow managers to stay in control, while making it easy for employees to consistently carry out proper protocols for colostrum feeding. The dairy owner saves time and money otherwise spent on treatments of calves or employee management.



Colostrum Activity Log

All pasteurizer units record data logs to assure safe processing of colostrum and accountability of employees.

History of past cycles can be easily viewed with a touch of a button on the Calf Hero™, downloaded or even emailed to a manager. The ColoQuick pasteurizer units are equipped with a USB port that allows you to download activity data logs to a flash drive.

Motion Aided Heat Transfer

The speed with which our units are able to thaw and cool colostrum is due to two factors. One, the design of the cartridge, which keeps the colostrum in a thin layer and two, the cartridge motion inside the tank, which forces the water over the entire surface of the colostrum bag.

Stage 1: Warm Up

Warming colostrum to pasteurizing temperature is a very important step. It should be quick and use as little energy as possible. The faster colostrum passes through the danger zone of rapid bacterial growth, the more effective the pasteurizing stage can be. Which is why our units offer hot water assist.

Stage 2: Pasteurizing

Recent university research shows that the optimal time/temperature ratio which protects the Immunoglobulins, but eliminates the highest number of bacteria, is 140°F (60°C) for 60 minutes. All of our pasteurizers use multiple high precision sensors to ensure that the temperature is reached quickly and maintained properly.

Stage 3: Cooling

Rapid cool down at the end of a pasteurizing cycle is critical to protecting colostrum quality. Both Calf Hero™ and ColoQuick units feature a cooling system that takes advantage of the thermal properties of water, naturally accelerating the cool down phase.

