



DAIRY SYSTEMS, LLC.

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SPELTZ DAIRY

Family Owned
Since 1900



Oak Ridge, MN

Where quality milk production, animal health
and employee satisfaction are our top priorities!

John Speltz, Owner / Operator
Oak Ridge, MN
702 Cows- 3X, Dbl. 12
150,000 SCC



BAC-DROP SYSTEM

Speltz Dairy LLC, located in Oak Ridge, MN milks 702 Cows, 3X in a Double 12 parlor. They have a 150,000 SCC. In talking with John Speltz, Owner, he said, "We use the BAC-DROP System to kill bacteria, keep the units clean and sanitized as well keep the stainless in the parlor shiny. We did have a couple of bugs such as prototheca and pseudomonas that came in on a few cows and our BAC-DROP system helped prevent the bugs from spreading."

John says, "The BAC-DROP protocol at Speltz Dairy is to:

1. Back-flush each unit after every treated cow."
2. To spray off every unit as it becomes dirty."
3. Clean the scrubber brush, brush and bristles after prepping (4) Cows."
4. Spray gloves as needed."
5. Spray all units and stainless after each milking prior to washing the system.."

John says, "A contributing factor in maintaining a 150,000 SCC is because of the BAC-DROP." When asked if John would recommend BAC-DROP he said, "There should be no farm without BAC-DROP in the parlor. It's inexpensive to put in and it's a very cheap insurance policy. There's no guessing, just spray the water and it's there. I know whatever is sprayed is clean."

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