



## APPLICATION/INSTALLATION BULLETIN

### CHLORINATION IN THE DAIRY INDUSTRY

The importance of properly disinfected drinking water for the dairy industry and farms is often underestimated. Water from wells and other sources may be contaminated with bacteria. Also, water lines and drinkers themselves may be contaminated, creating an environment which allows disease to spread from animal to animal. Even in the absence of visible disease, certain bacteria can colonize in the digestive tract of dairy cows, resulting in lower milk production and higher feeding costs.

Dairy farmers who chlorinate drinking water using the REGAL GAS CHLORINATOR have reported improvement in overall milk production. Other health issues are often reduced, such as digestive disorders and illness. Drinker systems remain cleaner with less build up of algae, slime and rust deposits that lead to maintenance problems.

Even seemingly harmless bacteria can produce a bacteria laden bio-film in pipes and drinking equipment. These and other bacteria can also create unpleasant odors and tastes that may cause cows to drink less water. Researchers have noted that approximately one third of dairy herds encounter some kind of production problem with water quality as the root

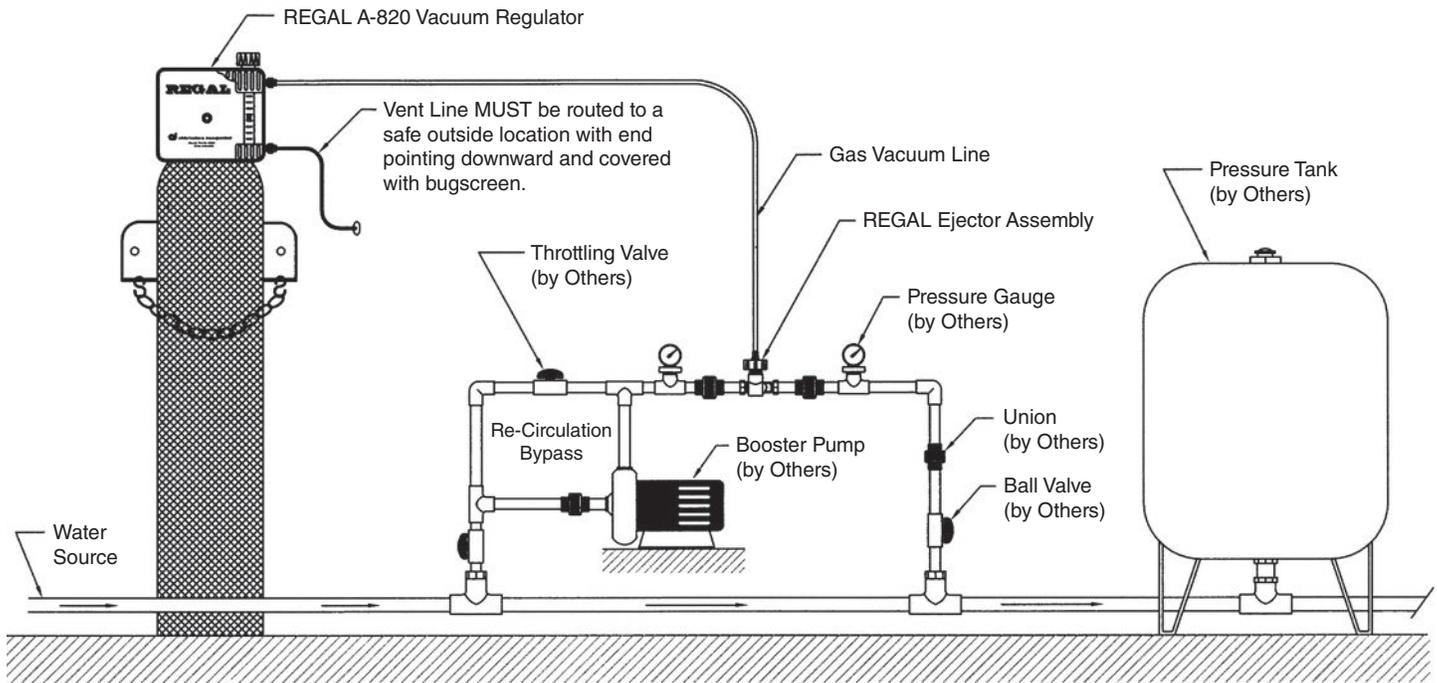
cause. Properly disinfected dairy cow drinking water also helps to ensure high quality milk is delivered to dairy product processing facilities.

The chlorine levels in drinking water should be maintained continuously as water lines and drinker systems are constantly at risk of recontamination. Free Available Chlorine should be monitored. A Free Chlorine Residual should exist at the drinker farthest from the point of chlorine injection. Flushing water lines on occasion and regular cleaning of drinkers will minimize the amount of chlorine required while maximizing its effectiveness. The REGAL GAS CHLORINATOR is turned off whenever the drinking water system is used for medication or vaccination.

Chlorine disinfection has also been used in dairy processing plants for many years. It is proven that properly chlorinated processing water including wash water, chilled water, processing equipment, conveying equipment, sprayers and sanitation water leads to lower bacterial contamination levels and improved shelf life. Chlorine is a critical control point in HACCP plans and is required to be maintained at certain levels under FDA inspection.

# REGAL GAS CHLORINATION SYSTEM

## TYPICAL INSTALLATION FOR THE DAIRY INDUSTRY



NOTE: The Booster Pump must be electrically connected to turn On and Off in conjunction with the well pump.

 chlorinators incorporated

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