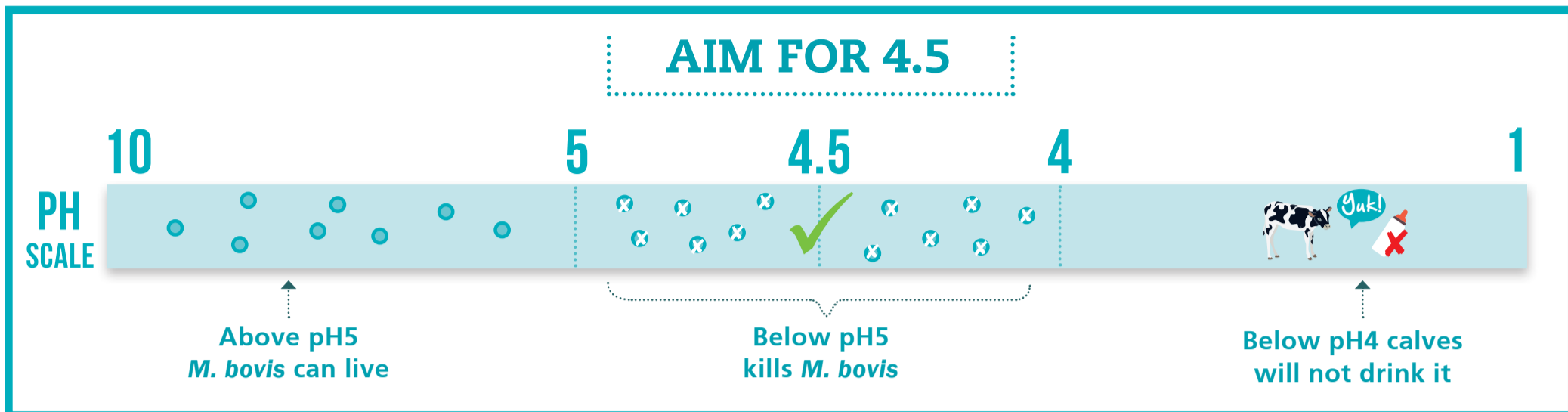


ACIDIFYING MILK WITH CITRIC ACID

Correctly acidifying milk kills *M. bovis*. The best way to achieve success is to correctly measure milk and weigh acid before mixing.



Guidelines for adding citric acid to milk.

- 1** Get fresh milk



24°C or below

If milk is too warm it goes lumpy
- 2** Measure & add acid to milk



Sprinkle & stir gently

ACID	MILK
5.5g	litre
55g	10 litres
110g	20 litres
550g	100 litres

If stirred too quickly it goes lumpy
- 3** Wait 30 mins and test pH



30 MINS



If milk is below pH 4 it will go lumpy

pH	
5+	✗
4-5	✓
1-4	✗
- 4** Cover & leave for 8 hours



8 HRS



Leave for 8 hours
- 5** Stir gently & test again before feeding





Store and feed as normal after this process