



## Calf Star Pasteurizers Preferred at Soaring Eagle Dairy

Soaring Eagle Dairy located in Newton, WI has had their Calf Star Large Frame Calf Milk Pasteurizer since February of 2009. Soaring Eagle has a 900 cow dairy where they currently are feeding and growing 101 calves. In those 101 calves there is a total of 10 bull calves. These calves stay on the milk for about 5 weeks when they are then transferred to a second barn and eventually after 5 months and 450 pounds they are sent off to Colorado. By using the Calf-Star large frame pasteurizer this farm has picked up 60 pounds at 5 months for their calves. Check out how Calf-Star pasteurizers can help your calves and bring further success to your dairy.



Calf-Star milk pasteurizers raise healthier calves by recycling waste milk to feed them. This pasteurizer reduces feed costs and can lower your veterinary expenses. Calf-Star milk pasteurizers also lower your mortality rate and prevent the spread of disease within your calves. This product completely eliminates the cost of milk replacer and is easily installed into your farm and can be customized for your dairy.

How the Calf-Star milk pasteurizer works is that it pasteurizes waste milk with a High Temperature Short Time method. It captures heat from outgoing milk and reclaims it to incoming milk.

Soaring Eagle Dairy is just one of the many customers already using this pasteurizer to feed their calves. This dairy also has a Calf-Star milk dispenser for their Gator. With both the large frame pasteurizer and the milk dispenser feeding calves is made a lot easier and can be done more efficiently. The dairy was very impressed with the customization that is done on the products. They had been having problems

with their Gator milk dispenser so Calf-Star pasteurizer head engineer Tony Salentine customized their tank to fit their needs. Instead of the tank running on battery all the time, Tony switched the dispenser to an optional gravity flow system that saved the lifetime on their battery. “The quality of workmanship is amazing,” says Julie Maurer of Soaring Eagle Dairy.

Some of the improvements that Soaring Eagle dairy has seen with their new Calf-Star large frame pasteurizer begin with the lower mortality rate that has been seen in their calves.



The success of the farm has increased also since owning the pasteurizer. The Calf operation is more successful and the pasteurizer plays an important role in it. “Once you know how it operates it’s easy to use. We wouldn’t ask for anything different,” says Soaring Eagle dairy calf manager.

Calf-Star milk pasteurizers also save a lot of time for the dairy. It takes about 25 minutes for them to pasteurize about 60 gallons of waste milk and salable milk. This would take much longer with a milk replacer.

Calf-Star has a selection of different pasteurizers to choose from for all different kinds of dairies. Choosing the pasteurizer for you is simple, visit our website at [www.calfstar.com](http://www.calfstar.com) or call Abts Bou-Matic LLC. and talk to either Greg or Tony.

