

Milk tests up with lobe pump

TONY HOPKINSON

KEVIN DAVIDSON

in the early spring of the 2011-12 season installed a Corkill Dairy Systems lobe milk pump and immediately had an improvement in his milk solids test.

The result was in early December he got a call from Fonterra saying his milk solids test was up 7% on the same time, previous season.

The co-op's tests were slightly down due to the increase in volume but Davidson's were improving.

"I put it down to the installation of the Corkill lobe pump which reduces damage to the milk by not breaking down the protein and butterfat globules."

Davidson believes his biological farming regime is the overall reason for

his better quality milk. Installing the lobe pump was another step to improve his product.

Lobe or positive displacement pumps are used in a variety of industries, including food, to handle solids – even olives – without damaging the products.

They create on the inlet side expanding volume for the milk to enter and be trapped by the lobes as they rotate. The milk travels around the inside of the casing but not between the lobes, then to the outlet port under pressure.

There is no chance of the product being damaged.

Corkill can now supply and fit four lobe pumps of various capacities. In the dairy industry these suit the replacement of diaphragm or centrifu-

gal pumps or they may be installed in new systems.

In 1991 Steve Corkill produced the Milk Flow, a device to vary the speed of a milk pump depending on milk flow, levelling the flow of milk through the cooler and reducing risk of damage to milk. The Milk Flow is fitted to the lobe pumps to further enhance the treatment of the milk.

The lobe pumps are also fitted with a patented device that maintains a safe pressure and prevents the risk of damage to milk coolers.

"I believe that when farmers replace a centrifugal pump

Kevin Davidson says MS test results have improved with the lobe pump.



Demonstration model of lobe pump.

with a lobe pump they should get at least a 6% increase in MS test due to reduced damage to the milk," says Corkill sales

manager Vern Coxhead.

He also believes the milk quality improves and that it tastes better.

"The Corkill Dairy Sys-

tems lobe pump has paid for itself in a short time with the improved MS tests," says Davidson. Tel. 0800 107 006