


Maximising Calf Survival – The Importance of the First 24 Hours


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Introduction




- Why are the first 24 hours important?
 - Dystocia
 - Colostrum
 - Acquiring pathogens

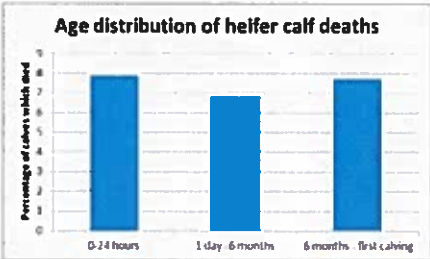





Heifer mortality




Age distribution of heifer calf deaths



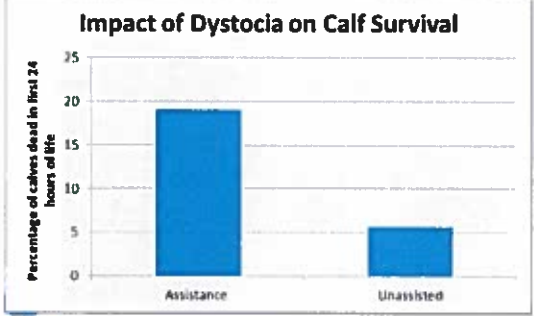
Age Group	Percentage of calves which died
0-24 hours	~7.5%
1 day - 6 months	~6.5%
6 months - first calving	~7.5%




Mortality of unassisted versus assisted calvings




Impact of Dystocia on Calf Survival




Calving Type	Percentage of calves dead in first 24 hours of life
Assistance	~19%
Unassisted	~5%




Importance of good colostrum



- 40% of calf mortality associated with insufficient antibodies in the blood
- Our experience on farm
 - All calves with low antibody levels were treated for scour and/or pneumonia, 1 with reasonable levels was treated





Septicaemia



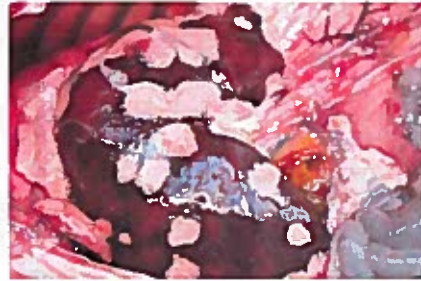




Navel ill



Liver abscesses



Joint Ill



Joint ill

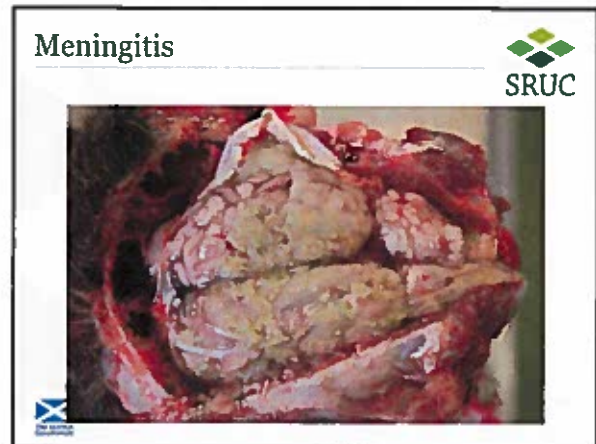


Joint ill



Normal brain





The frustrations of colostrum management



- The levels of blood antibody levels required depend on the disease challenge
- Feeding poor quality colostrum will result in low blood antibody levels
- Feeding good quality colostrum doesn't always give high blood antibody levels



Areas to consider



- Calf viability/difficult calvings
- Timing of milking
- Volume/quality
- Timing of administration
- Cleanliness



1) Calf viability



- Affects likelihood of standing to suck
- What affects calf viability?
 - Difficult calvings
 - Slow calvings
 - Infections
 - Trace elements?



Slow calvings



- Very difficult to detect
- Three main causes
 - Stress in the dam (particularly heifers)
 - Low calcium
 - Over-conditioned cows



What happens in a slow/difficult calving?



- Calf is starved of oxygen
- Build up of lactic acid
- Acts like a poison
 - Calves are dopey
 - Suppresses heart rate and lung function
 - Take longer to stand, poor suck reflex, don't absorb colostrum
- Important cause of calf deaths in the first few hours



Dealing with acidosis



- Taking longer than 15 minutes to sitting up is a strong predictor of impending death
- Pinpoint haemorrhages into the whites of the eye and conjunctiva
- Acidosis can be corrected – 50mls of 8.4% bicarbonate into the vein
- If don't correct – low levels of antibody and often become rumen drinkers




Rumen drinking












Are they going to drink themselves?




- Dairy calves – not even if they're healthy!
 - Left to suckle the dam = 61.4%
 - Stomach tubing = 10.8%


What about beef calves?


Beef calves and colostrum




- Much stronger maternal instinct
- Calves tend to suck unless something is wrong
- Biggest cause of something going wrong is calf viability
- Other things – pendulous udders, cow temperament etc. of importance in individuals but less important on a herd basis



Beef cattle - Calgary



- Failure to suckle the dam:
 - **Unassisted**
 - Weak suckle = 78%
 - Strong suckle = 8%
 - **Easy assist**
 - Weak suckle = 94%
 - Strong suckle = 26%
 - **Difficult assist**
 - Weak suckle = 98%
 - Strong suckle = 49%



Beware cleft palates



2) Timing of milking



- Timing of milking
 - 6 hours = 17% reduction
 - 10 hours = 27% reduction
 - 14 hours = 33% reduction



3) Volume and quality



- Quality very variable
- Some evidence that heifers will produce poorer quality colostrum
- Some evidence that the higher the colostrum yield, the lower the quality
- Both very variable - test



Volume



- Lots of different protocols!
- Best advice
 - 3 litres within the first 2 hours (must be within the first 6)
 - Second feed within next 12 hours



4) Timing



- Within 2 hours
- Must be within 6
- If you start, must keep going
- Bacteria speed up the gut closing




5) Cleanliness





- Disease challenge
 - Johne's
 - *Salmonella*
 - *Mycoplasma bovis*
- Reduces colostrum quality
 - Bacteria bind to the antibodies
 - Speeds up gut closure
 - Milk goes sour




Maximising cleanliness



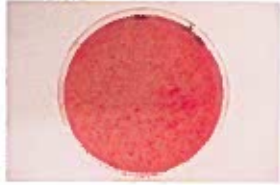

- Don't pool
- Storage – even in fridge counts often unacceptable after 2 days
- Can add potassium sorbate (TBCs < 100 000 for 6 days)
- Freezing – up to a year. Defrost – don't expose to >60°C
- Adequate disinfection of buckets, utensils
- Stomach tube hygiene


Measuring colostrum cleanliness




- TBCs and TCCs in colostrum can be measured
- Useful as part of an investigation into low colostrum levels
- As well as whether it is contributing to the problem, can highlight at which point contamination occurs

Pasteurisation



- Can be useful for Johne's disease, *Mycoplasma bovis* and *Salmonella* Dublin
- Improves antibody absorption
- However, not be all and end all of control
- Needs careful monitoring
- Reduces bacterial load, doesn't sterilise it
- Reduces Ig levels (only pasteurise >60 g/l)
- Small batches
- Monitor by cultures and assessment of calf Ig status
- Can achieve equal efficiency of absorption with hygienic collecting and handling
- If method of feeding not sufficiently hygienic, TBCs and TCCs at point of feeding can be higher than pre-pasteurisation





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