

## Colostrum physico-chemical properties of Charolaise cows and level of serum immunoglobulins of their calves

### S u m m a r y

The aim of the investigations was to examine a composition of Charolaise cows' colostrum including immunoglobulins, somatic cells and total bacteria counts, as well as its technological properties (acidity, thermostability, coagulation) and level of serum immunoglobulins in their calves. Colostrum samples were collected from 30 cows during the first milking after parturition. Basic composition, somatic cell counts (SCC), acidity (pH, °SH), thermostability (alcohol test), coagulation, immunoglobulin content in colostrum and total number of bacteria were evaluated. Calves' blood samples were collected on the third day after birth and total protein and level of immunoglobulins were measured. Obtained results conform to data of other authors, but they differ from colostrum characteristics of dairy cows. Higher level of total protein as well as immunoglobulins was stated in Charolaise cows colostrum when compared to dairy cows. Higher value for SCC and total microorganisms were also found in Charolaise cows while thermostability and acidity (°SH) values were lower. Serum immunoglobulins and total protein level in calves were higher compared to the results in dairy herds.