



*Dr Wimpie Vermeulen, Mark Abram - Chief Executive of Advantage West Midlands, Peter Phillips - Managing Director of Blue Merle Ltd and Phillipa David - Director of IATC*

## It's hands-on at the Dairy Event

**U**K TRADE & INVESTMENT Cape Town nominated Dr Wimpie Vermeulen of Welbedagt Research and Development, based in the Western Cape, to attend the Royal Show in the UK last year. The UK based International Agricultural Technology Centre (IATC) sponsored his flight and accommodation expenses. As a result of this visit Dr Vermeulen made contact with Blue Merle.

Blue Merle distributes natural animal health products in the UK and through discussions it was confirmed that Blue Merle and Dr Vermeulen would be suitable business partners. As a result of this partnership, several products were launched at the

milk travels to the cool tank.

Research has shown that a large proportion of allergies that are found in people are directly linked to their sensitivity to some antibiotics that are found in milk. Milk is factory tested for antibiotics, such as screening tests before cheese is made, but these tests are concentration based. Minute concentrations of an antibiotic, which are not detected, will have no effect on the cheese making, but can evoke an allergic response in a sensitised individual. During the dry period of the cow, a long-acting antibiotic is placed in every quarter and can have a lifespan of up to eight weeks. If the calving is before that time, the milk must