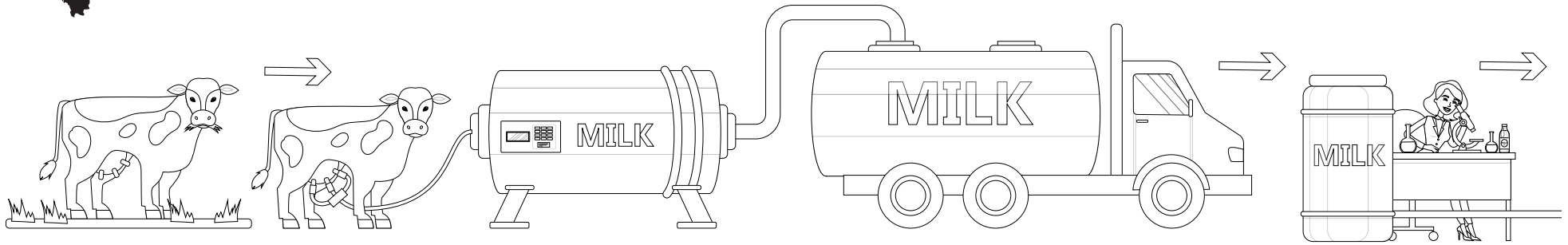


FARM to Table



Ever wonder how milk gets from the farm to your table? There are many important practices dairy farms use to provide excellent care to their dairy animals while also producing high-quality, safe, and healthy milk that we use every single day.



KEEPING COWS HEALTHY

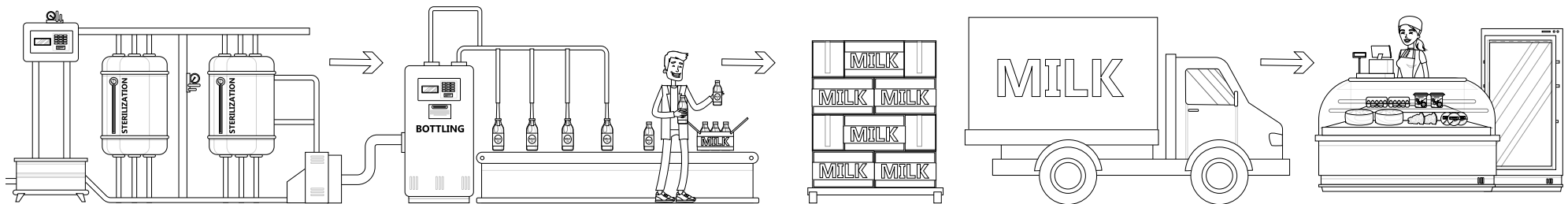
Dairy farmers increase the well-being of their cow herd by reducing the risk of disease and infection.

STRICT ON-FARM MILKING PROCEDURES

Today, human hands never touch milk as it travels from cow to consumer. All equipment and the cow's teats are cleaned before and after milking.

TESTING FOR ANTIBIOTICS

Veterinarians help dairy farmers administer antibiotics when they are needed to treat an illness. Antibiotics are not used regularly, but when they are used, the treated cow's milk is discarded and does not enter the human food system. Every tanker of milk is tested for antibiotics. In the rare event a tanker tests positive, the milk is destroyed immediately and never reaches the consumer.



COOL IT QUICKLY

Milk collected from dairy cows is cooled to 45° F or less within two hours of the completion of milking to reduce the possibility of any bacteria growth.

PASTEURIZATION

Pasteurization involves heating, then rapidly cooling raw milk. The Food and Drug Administration and the Centers for Disease Control recommend drinking only pasteurized milk. Pasteurization is a simple, effective method of killing harmful pathogens that has been around for well over one hundred years!

BOTTLING AND DELIVERY

Milk is then bottled in various container sizes and shipped to restaurants, schools, grocery stores, and other consumers. Typically, the whole process takes two days to get the milk from the cow to the grocery store, and then into your fridge!