

Cows are milked 2-3 times a day.



The milk is packaged and sent to grocery stores or other processing plants to make cheese, yogurt, and other dairy products.

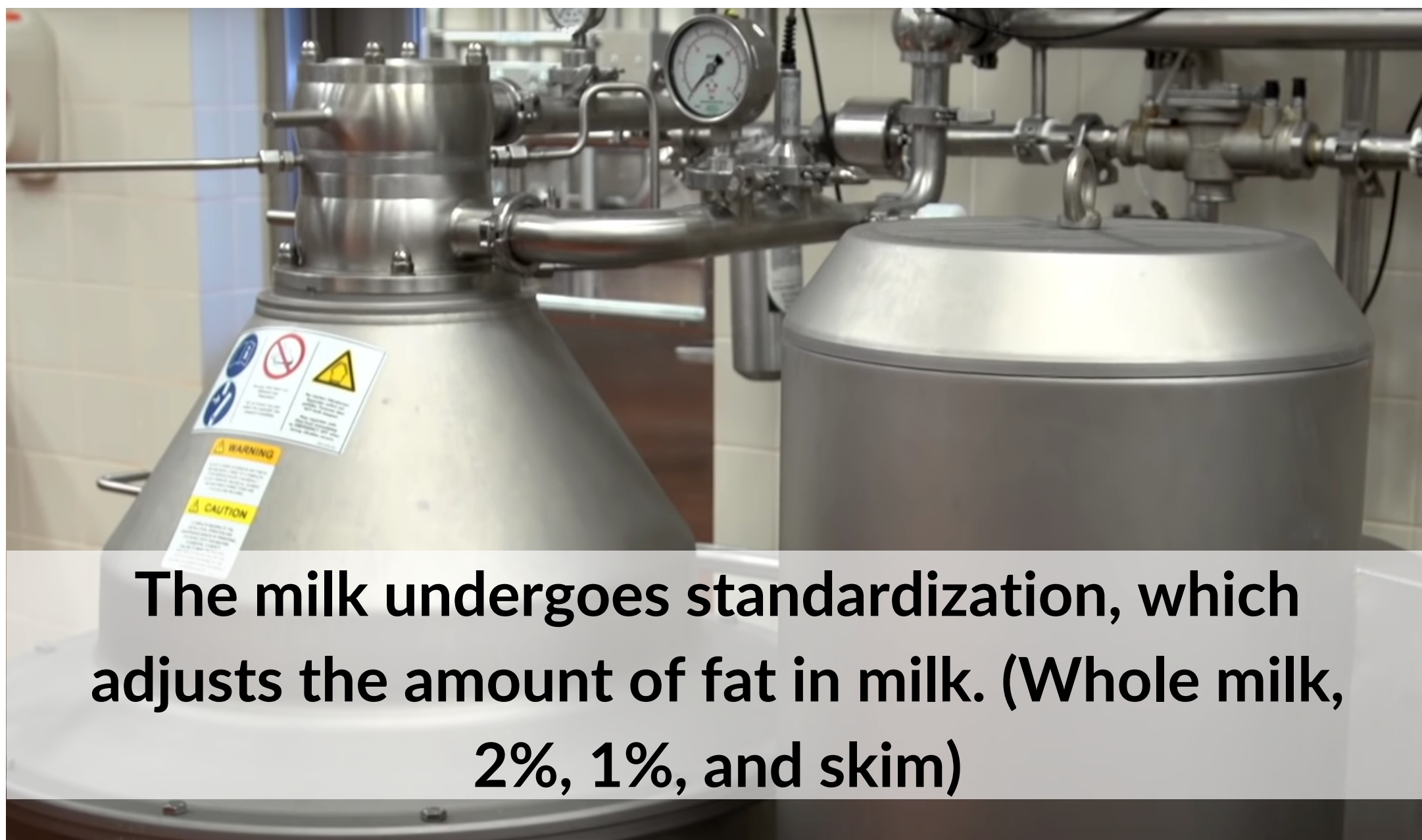


Every time a truck driver picks up milk from a farm, a milk sample is collected before the milk is loaded onto the tanker.





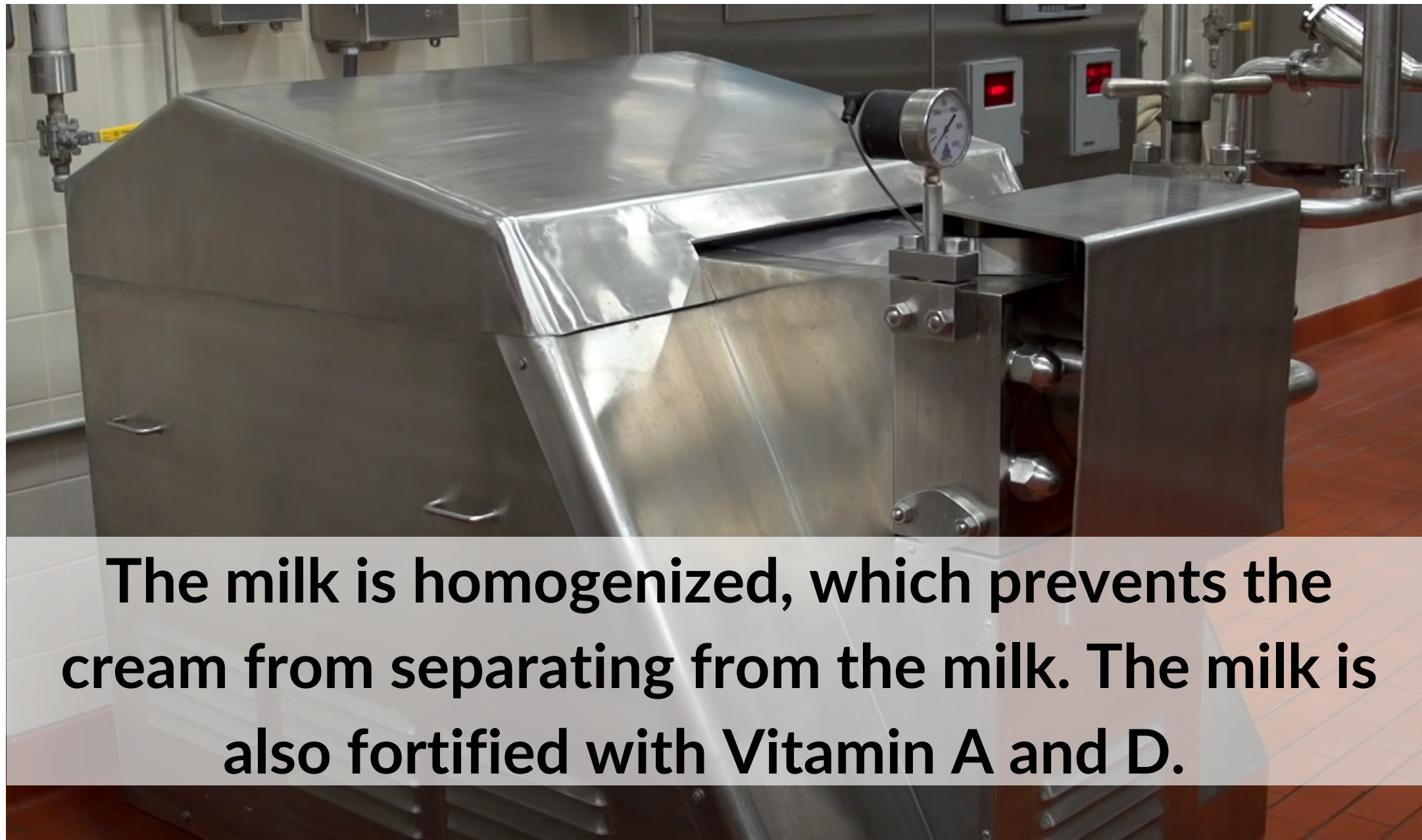
The milk undergoes pasteurization where it is rapidly heated to kill bacteria, and quickly cooled to prevent new bacteria from forming.



The milk undergoes standardization, which adjusts the amount of fat in milk. (Whole milk, 2%, 1%, and skim)



The milk is transported in an insulated milk tanker.



The milk is homogenized, which prevents the cream from separating from the milk. The milk is also fortified with Vitamin A and D.



The milk is cooled below 45 degrees and stored in tanks.



The milk's temperature is tested and quality tests determine if there is excess bacteria in the milk or drug residue from antibiotics.