

MILK

FROM THE FARM TO YOU



This show explains where milk comes from and how it is made safe for you.

*To **moove** around this show, click on the buttons at the bottom corner of each screen. To exit this slide show, close your browser window.*

mooves you home

mooves you forward

mooves you backward



*“Milk sure tastes good.
I’ve heard it’s good for me.
I wonder why...”*



MILK

Most milk comes from dairy cows that live on dairy farms. Today's farmers want their cows to be healthy and treated well.

Main Barn

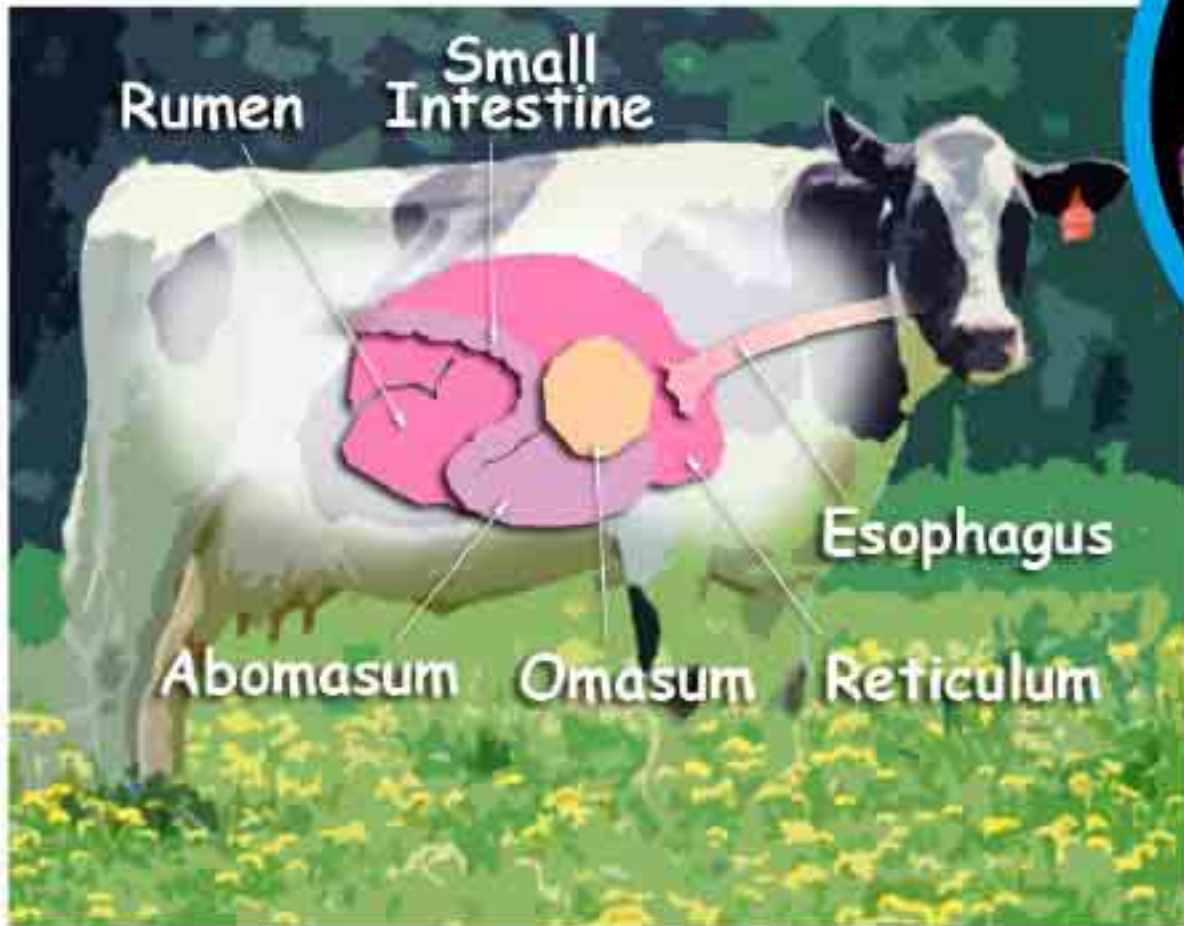
Dairy

Pasture

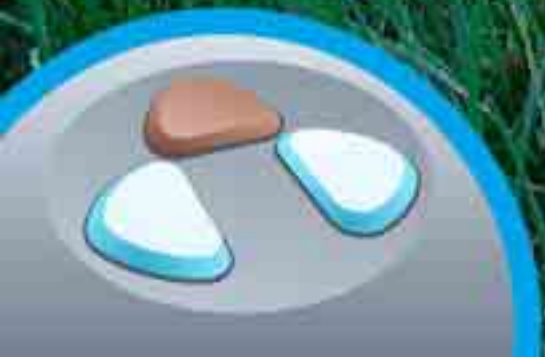
Additional Barns



MILK



Dairy cows use their special digestive system to turn grass, hay and grain into milk, a highly nutritious food for people.



MILK

*Cows must give birth before they can give milk. A young cow is called a **calf**. The calf is given a numbered ear tag so that, throughout its life, the farmer can track:*

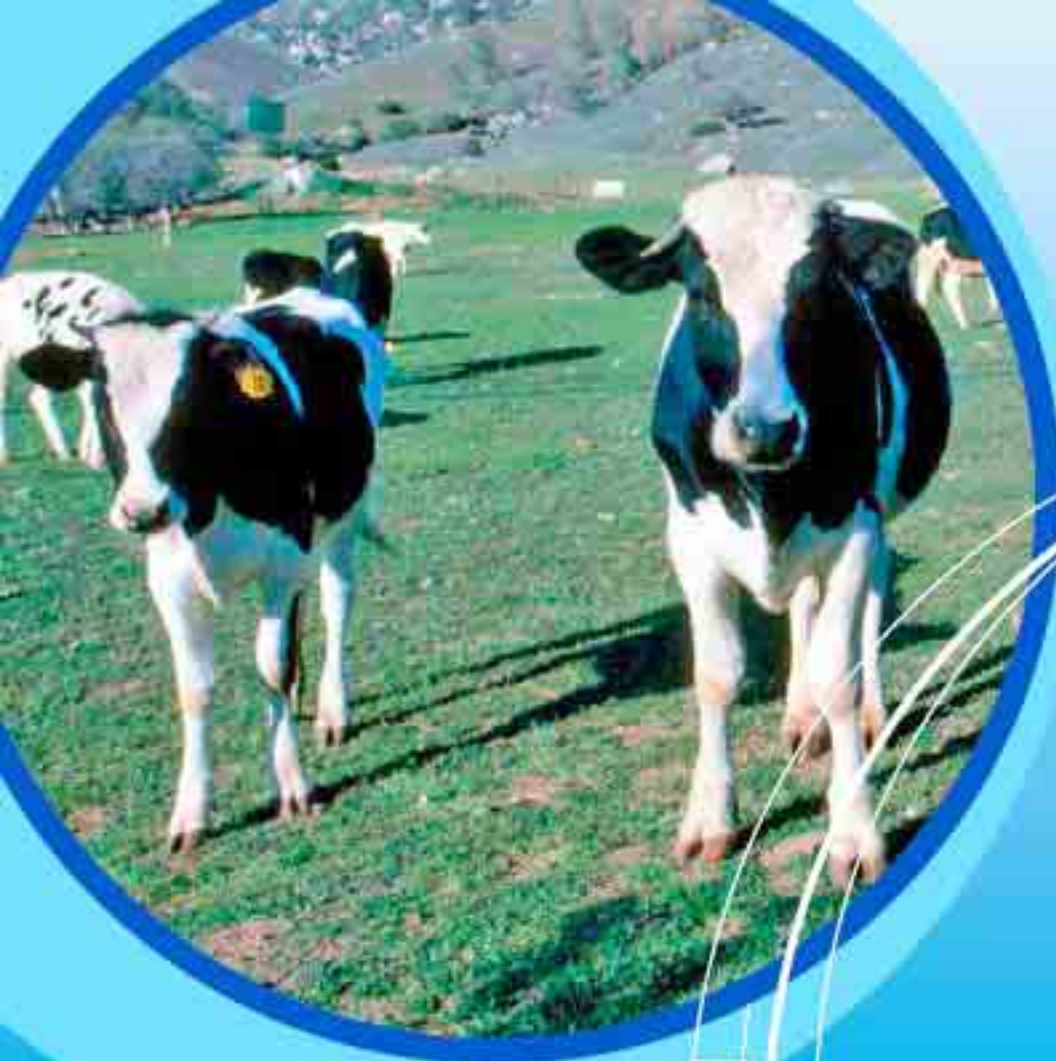
- ◆ where she lived;*
- ◆ what she ate;*
- ◆ what she produced (milk, calves); and*
- ◆ her medical history.*



When not outside, the cows eat, sleep and drink together in a barn. The farmer keeps the barn and feed clean to ensure the cows are comfortable and healthy.



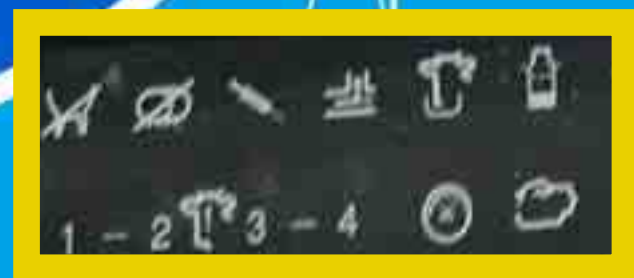
MILK



These young cows are heifers, the teenagers of the herd! They will have their first calf at two years old. That is when they would start producing milk for us to drink. To keep producing milk, a cow will have a calf about once per year.



Some farmers use computers to monitor the health of the cow. The computers record what the cow eats, how much she eats, and how much milk she produces. Any changes might indicate that the cow is not feeling well.



Only healthy cows join the milking herd. Cows that require medical treatment are kept separate until they are well enough to rejoin the milking herd. Their milk does not go for human consumption.



MILK

A healthy cow, on average, produces:

- *29 litres of milk a day for 10 months;*
- *8,839 litres of milk per lactation (milking cycle);*
- *more than **100 glasses** of milk per day.*

***That's
a lot of
milk!***



MILK



To provide high quality milk from the farm:

- ◆ milking equipment is thoroughly cleaned and sanitized;*
- ◆ milk is cooled quickly, and is stored in closed systems.*



To keep the milk clean:

- ◆ *the udder is washed and sanitized before and after every milking;*
- ◆ *the first milk from each cow is visually checked;*
- ◆ *poor quality milk is rejected;*
- ◆ *the milk is filtered after it leaves the cow.*



MILK

Milk is collected by specially trained truckers who:

- ☉ confirm the milk is cold (less than 4°C);*
- ☉ take samples for testing at a laboratory for bacteria and contaminants.*





*All milk is transported to a government licensed and inspected dairy processing plant. **The dairy processing plant must:***

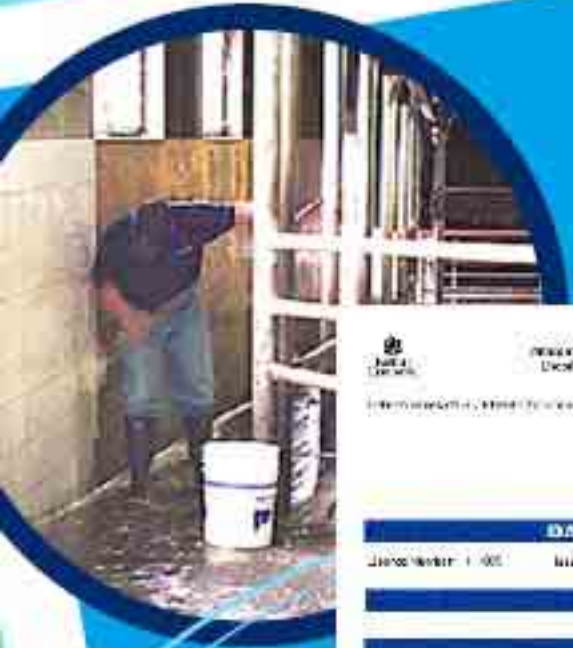
- ◆ ***pasteurize** (heat) all milk to kill harmful bacteria;*
- ◆ *add Vitamin A and D;*
- ◆ *provide milk that meets all safety and quality standards;*
- ◆ *not sell, give, or trade unpasteurized milk to the public.*



MILK

Today's modern dairy farm produces **high quality milk** because:



- the cows live on farms that are licensed and inspected by government;
- farmers clean and sanitize before and after milking;
- milk is cooled fast to prevent bacteria from growing;
- the trucker confirms that the milk is clean and cold before picking it up.



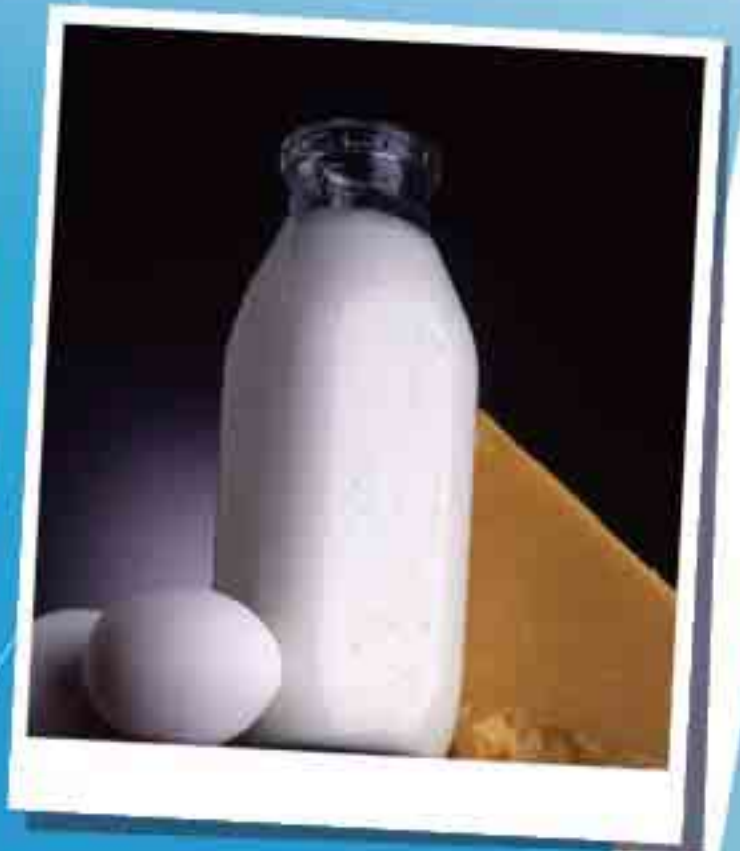
MILK



Milk from the dairy processing plant is safe to drink because:

- ◆ *all milk must be pasteurized before it is sold to the public;*
 - ◆ *nothing is added to milk unless required/permitted by law;*
 - ◆ *all processed dairy products are refrigerated;*
 - ◆ *all milk sold to the public must meet safety and quality standards.*
- 
- 

“So that’s why my milk is safe and tastes so good!”



MILK

MILK
FROM THE FARM TO YOU



MOO!
(THE END!)



BRITISH
COLUMBIA

Ministry of
Agriculture and Lands



MILK