

Lesson 2 Milk Quality & Safety

Vocabulary Word Definitions

Inspector: a person who checks dairy barns, cows, and equipment to make sure they are kept clean and safe.

Milk Tank: a special container where milk is cooled to under 40°F and stored until picked up and taken to the processing plant.

Milking Equipment: the unit used to gently remove the milk from the cow's udder.

Pasteurization: the process of heating milk to at least 145°F for a short period of time which makes sure milk and dairy foods are safe to drink and eat.

Processing Plant: the place where milk is pasteurized and bottled for fluid milk or made into dairy foods.

Sanitize: To clean something making sure any dirt or harmful deposits are removed.

Teats: the projections on the bottom of the udder with openings for the milk to leave the udder.

Udder: the part of a cow's body which makes and holds milk