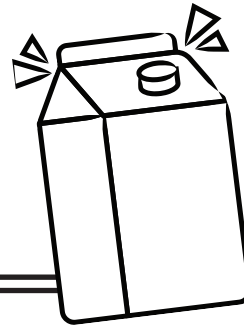


# MOO SCIENCE

Teaching science through the lens of food and agriculture



## FROM THE DAIRY TO YOU

milk goes through strict tests to keep it fresh and delicious.



## OVER THE PAST 25 YEARS,

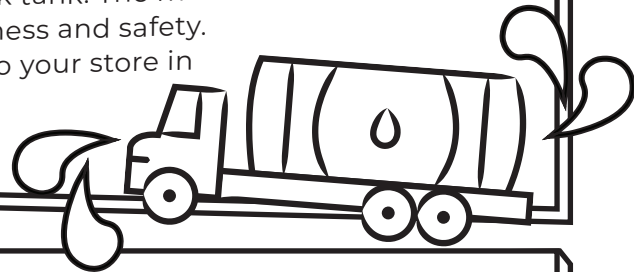
veterinarians have focused more on disease prevention by helping farmers use management systems and tracking devices to care for each cow.

## DAIRY FARMERS

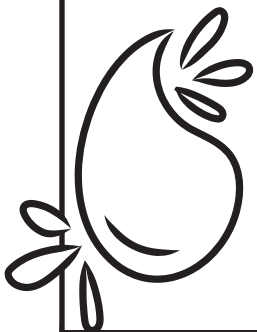
are paid a higher price for high-quality, safe milk. Milk collected from dairy cows is cooled to 45 degrees Fahrenheit or less within two hours after milking in order to reduce bacteria growth. The practice of quick cooling assures that the most tasty milk reaches the consumer.



**MILKING EQUIPMENT** delivers milk directly from the cows to a cold milk tank. The milk is sent to processing plants for freshness and safety. Milk travels from the farm to your store in usually less than 48 hours.



**PASTEURIZATION** is the heating of milk to a minimum of 145 degrees Fahrenheit for 30 minutes or to 161 degrees Fahrenheit or more for 15 seconds, followed by rapid cooling. This step is very important for the continued production of safe milk.



**HOMOGENIZATION** is a process that makes milk smooth and creamy by breaking up the fat into tiny pieces. Normally, if you leave fresh milk to sit, the cream (which is fat) rises to the top. That's because fat is lighter than the rest of the milk. In homogenization, the fat is broken into super small droplets that stay evenly mixed in the milk – so the cream does not separate and rise to the top.