

Name: _____ **ANSWER KEY** _____

Date: _____

Discover Dairy and Milk Quality & Safety Video Discussion Guide

15 17 40 161.5 Butter Cheese Chilled
Cows Farmers Hands Ice Cream Kills Machines
Minerals Vitamins Warm Water Yogurt

Directions: Fill in the blanks as you watch the "Discover Dairy and Milk Quality and Safety" video.

1. Milk is tested up to _____ **17** _____ different times to ensure its safety.
2. Milk safety starts with _____ **farmers** _____ who really care about their _____ **cows** _____.
3. The whole milking process takes place using modern _____ **machines** _____ without human _____ **hands** _____ ever touching the milk.
4. Because milk comes out of a cow _____ **warm** _____, it is instantly _____ **chilled** _____ to _____ **40** _____ degrees to keep it fresh.
5. At the processing plant, milk goes through the process of pasteurization which heats the milk to _____ **161.5** _____ degrees for _____ **15** _____ seconds and then cools it back down to _____ **40** _____ degrees.
6. Pasteurization _____ **kills** _____ any microorganisms like bacteria.
7. Milk is made up of mostly _____ **water** _____ and contains over thirteen essential _____ **vitamins** _____ and _____ **minerals** _____.
8. Milk can be transformed into other kinds of foods. For example, the protein in milk called casein is essential to making _____ **cheese** _____. The sugar in milk called lactose is key to producing _____ **yogurt** _____. The fat in milk called cream is used to make both _____ **ice cream** _____ and _____ **butter** _____.

