

Lesson 2 Milk Quality & Safety

Vocabulary Word Definitions

Dairy Products – foods made from milk

Fortification – the process of adding vitamins, such as Vitamins A and D, to milk before bottling it

Homogenization – the process of breaking up the fat globules in milk so cream does not separate in the milk

Pasteurization – the process of heating milk to high temperatures for a short amount of time to kill bacteria

Processing Plant – the place where milk undergoes procedures to ensure safety and bottled or made into dairy products

Sanitation – the process of cleaning something to ensure any dirt or harmful residues are removed

Standardization – the process of removing all the fat from the milk