

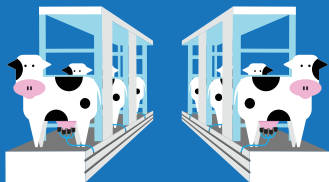
Milk

FROM FARM TO FRIDGE

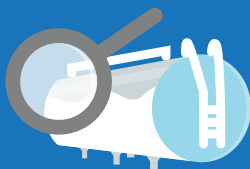
Ohio and West Virginia dairy farmers provide **great care** for their cows because that produces **great milk**



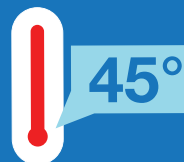
Dairy cows are **milked 2-3x each day** in the **milking parlor**.



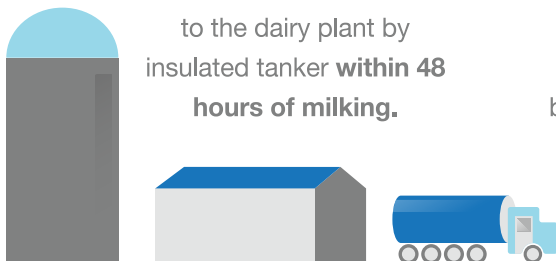
On-farm testing occurs before milk leaves the farm.



Milk is **cooled to at least 45° F within two hours** of milking to preserve quality.



Milk travels from the farm to the dairy plant by insulated tanker **within 48 hours of milking**.



Millions of gallons of milk arrive at the dairy plant **daily** and the milk is **tested again** before it ever leaves the truck.



Less than .02% of milk tests positive for antibiotics. If milk tests positive for antibiotics, it is disposed of.



3 steps take place at the dairy plant

Pasteurization.

Milk is heated to kill any harmful bacteria, then rapidly cooled to ensure its freshness is preserved.



Standardization.

Different milk types are made by managing the amount of fat in each product.



Homogenization.

Keeps milk textures consistent by mixing the milk so cream won't separate and rise.



Milk is cooled and bottled. **All varieties and sizes** can be bottled in the same processing facility.



Refrigerated trucks transport milk to the grocery store, local schools and other customers.



You and your family can count on **safe, high-quality milk from farm to fridge**.

