**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:

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

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

3. **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.**

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