Every container of milk is identified by a 5-digit code. Codes beginning with 26 mean the milk was bottled in a Michigan dairy plant.

Milk from Michigan cows is bottled in Michigan and neighboring states. Milk travels from farm to you within 48 hours.

97% of Michigan dairy farms are family owned.

Meet local dairy farm families at www.MilkMeansMore.org
Michigan is home to over 425,000 dairy cows that live on approximately 1,500 dairy farms. Dairy farmers' commitment to ensuring high-quality milk begins with providing their cows with good care, nutritious food, clean water and a place to rest. Cows are milked by milking machines two to three times per day, depending on the farm.

Dairy foods are among the safest and most tested foods in the U.S. Human hands never touch milk; it travels through sanitized stainless-steel pipes. Milk is cooled to at least 45° F within two hours of milking to ensure freshness.

From the dairy farm to you, milk goes through strict quality controls, including pasteurization, to ensure freshness, purity and great taste. Pasteurization: Milk is heated then rapidly cooled to ensure its safety. Refrigerated trucks deliver milk to the grocery store, local schools and other customers within 48 hours of leaving local dairy farms.

Milk is made into cheese, yogurt or other dairy foods, or it is bottled as white or flavored milk. All cow's milk has the same nine essential nutrients, including protein, vitamin D, and calcium.

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

To meet Michigan dairy farm families, get dairy nutrition information and find delicious dairy recipes, visit www.MilkMeansMore.org.

Adapted from American Dairy Association Mideast Revised 2018