

mean the milk was bottled

in a Michigan dairy plant.

MILK MEANS MORE
United Dairy Industry of Michigan

## Dairy Foods from Farm to You

Milk is a local food in Michigan. The milk, cheese and yogurt your family enjoys started at a dairy farm and took the journey outlined below.



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.

Michigan is home to over 440,000 dairy cows that live on nearly 900 dairy farms. Cows are milked by milking machines two to three times per day, depending on the farm.



From the dairy farm to you, milk goes through strict quality controls, including pasteurization, to ensure freshness, purity and great taste.



Human hands never touch milk; it travels through sanitized stainlesssteel pipes.



Dairy foods are among the **safest and most tested foods** in the U.S. The milk you buy at the store is **antibiotic free**.

Milk is cooled to at

least 45° F within two hours of milking to ensure freshness.

**Pasteurization:**Milk is heated then rapidly cooled to ensure its safety.



Milk is made into cheese, yogurt or other dairy foods, or it is bottled as white or flavored milk.

Refrigerated trucks deliver milk to the grocery store, local schools and other customers within 48 hours of leaving local dairy farms.

All cow's milk has the same 13 essential nutrients, including protein, vitamin D,

and calcium.



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

\*Based on the 2019 DRI for potassium developed by NASEM.



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