

FUN FACES OF WISCONSIN AGRICULTURE
DAIRY PROCESSING STEPS



Copy and cut apart to distribute to groups of students. Match one bold step in the process to the italic definition of that step.

The farmer feeds the cow a balanced diet so she may produce milk.	<i>The cow needs to be healthy to produce milk naturally.</i>
The dairy farmer cleans the cow's udder.	<i>To make sure the cow stays healthy and the milk is as clean as possible.</i>
The cow is milked.	<i>Through the use of specialized machines that are designed to be comfortable to the cow.</i>
The milk goes into the bulk tank at the farm where it is kept cold.	<i>Maintained at a healthy temperature keep it safe to drink.</i>
The milk is tested at the farm and then taken to the processing plant.	<i>Testing ensures that the milk is safe before it is mixed in the truck with milk from other farms.</i>
The milk is tested at the processing plant.	<i>To make sure that the milk is safe, it is tested again before being processed.</i>
The milk is pasteurized and homogenized.	<i>Pasteurized milk is heated to at least 160°F for 15 seconds to destroy bacteria. Homogenization disperses fat particles and ensures that the milk has consistent flavor.</i>
The products are packaged and delivered to stores, restaurants and schools.	<i>To ensure that you have delicious dairy products available to you wherever you eat.</i>
You drink milk, eat cheese and have ice cream for dessert.	<i>Because 3-4 glasses of milk each day provide calcium and other nutrients to keep you healthy.</i>

CORRECT STEPS



Step One:
The farmer feeds the cow a balanced diet so she may produce milk.

The cow needs to be healthy to produce milk naturally.

Step Two:
The dairy farmer cleans the cow's udder.

To make sure the cow stays healthy and the milk is as clean as possible.

Step Three:
The cow is milked.

Through the use of specialized machines that are designed to be comfortable to the cow.

Step Four:
The milk goes into the bulk tank at the farm where it is kept cold.

Maintained at a healthy temperature keep it safe to drink.

Step Five:
The milk is tested at the farm and then taken to the processing plant.

Testing ensures that the milk is safe before it is mixed in the truck with milk from other farms.

Step Six:
The milk is tested at the processing plant.

To make sure that the milk is safe, it is tested again before being processed.

Step Seven:
The milk is pasteurized and homogenized.

Pasteurized milk is heated to at least 160°F for 15 seconds to destroy bacteria. Homogenization disperses fat particles and ensures that the milk has consistent flavor.

Step Eight:
The products are packaged and delivered to stores, restaurants and schools.

To ensure that you have delicious dairy products available to you wherever you eat.

Step Nine:
You drink milk, eat cheese, and have ice cream for dessert.

Because 3-4 glasses of milk each day provide calcium and other nutrients to keep you healthy.