

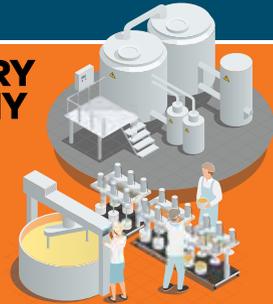
FARM to YOU

FROM the FARM

to a DAIRY COMPANY

1

Milk comes from dairy farms where farmers take care of their cows.



2

Milk is tested, then travels in a refrigerated truck from the farm to a creamery.



3

Milk is pasteurized (heated up then cooled quickly) to destroy any germs and make it safe to drink.

to the GROCERY STORE

4

Milk is homogenized, or mixed up, to make it smooth and creamy.



5

Milk is put into cartons or made into other dairy foods such as cheese and yogurt.



6

Milk arrives at the grocery store or your school cafeteria 2 days after it leaves the farm.



to YOUR FRIDGE



7

A variety of milk and dairy foods help your body learn, play, and grow.




Dairy Council
of California®