



The Milk Story: From the Farm to Your Table

1. A cow begins to make milk after having a calf, which is a baby cow. The mother cow continues to make milk after her baby stops taking milk, known as weaning. The average mother cow can produce 8 gallons of milk a day.
2. All of this milk is stored in the cows udder (under hind legs and has four teats), until it becomes full. The cow must now be milked.
3. In the past, cows were milked by hand. Today they are milked in a milking parlor. The farmer first washes the cow's teats, then connects a milking machine to them.
4. The raw milk is cooled by flowing through cooling pipes. It is then pumped into a refrigerated storage tank, where it is kept at a temperature of 38 degrees Fahrenheit.
5. Each day a refrigerated truck arrives to take the milk to the processing plant. The driver must sample test each batch of milk before pumping it into the truck's large shiny metal tank.
6. At the processing plant, the raw milk is again sampled and tested before being pumped into the storage tanks.
7. The milk is sent to the homogenizer, where the butter fat is mixed up so that it is even throughout the milk.
8. The milk is sent to the pasteurizer, where it is quickly heated to 145 degrees Fahrenheit and then cooled. Pasteurization kills any bacteria that are in the milk.
9. Many types of milk (whole, 2%, skim, etc.) are put into bottles and cartons. Milk is also used to make other dairy products such as cheese and yogurt.
10. A refrigerated delivery truck takes the packaged milk to grocery stores.

1. How much milk does the average cow produce each day?

2. Why does a cow start making milk?

3. What is the name of the room where cows are milked?

4. One gallon of milk is equal to 8.62 pounds. Based on your answer to Question 1, how many pounds of milk does the average cow produce each day? Show your work.

5. Milk must be homogenized, so that the _____ gets mixed-up evenly.

6. What is the name of the process that involves quickly heating the milk to get rid of bacteria?

7. Why do you think the milk must be sample tested before it is pumped into the trucks and the storage tanks at the processing plant?

8. What is your favorite type of milk?

9. What is the difference between whole and skim milk?
