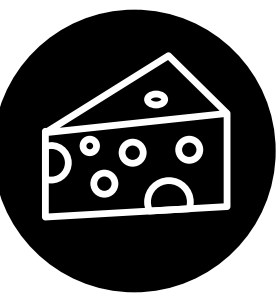
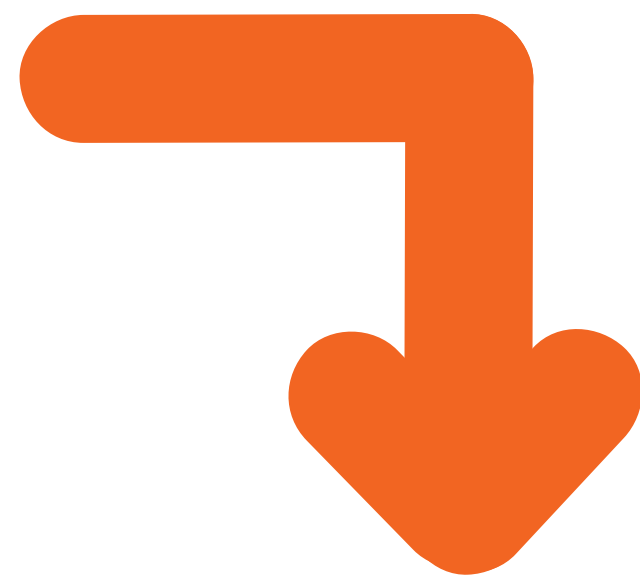


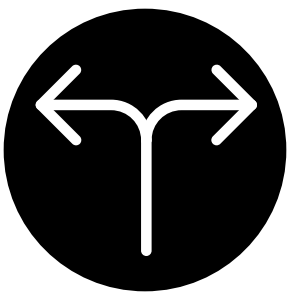
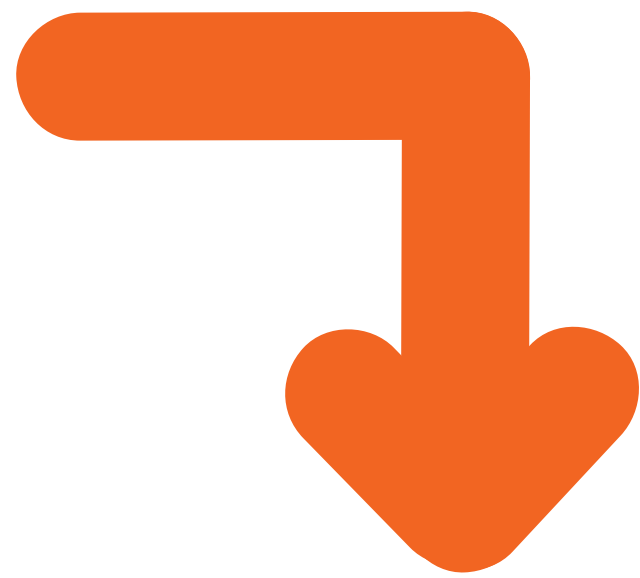
From Cow to Cup



Cows are milked 2 to 3 times per day and produce up to 10 gallons of milk each day. This **Raw Milk** is immediately cooled from 101° F to 34-36° F.



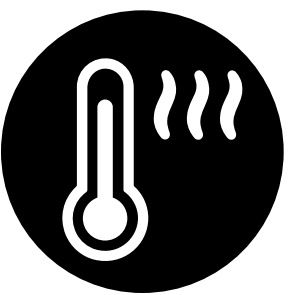
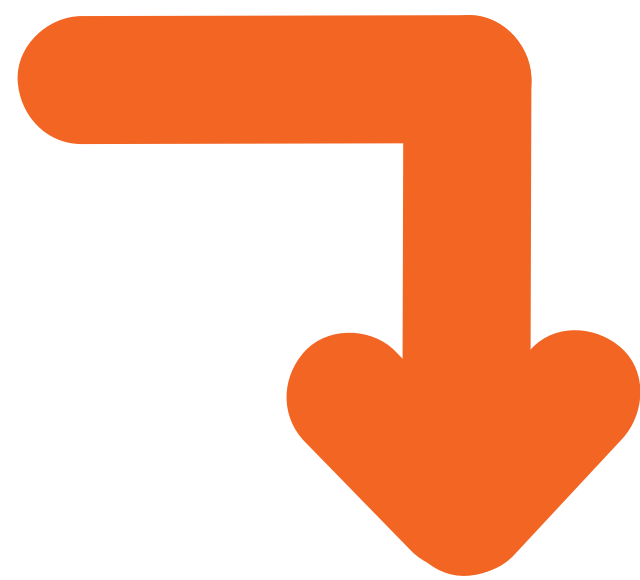
The milk is transported to one of several processing plants that make products like cheese, ice cream, milk, yogurt, butter or milk powder.



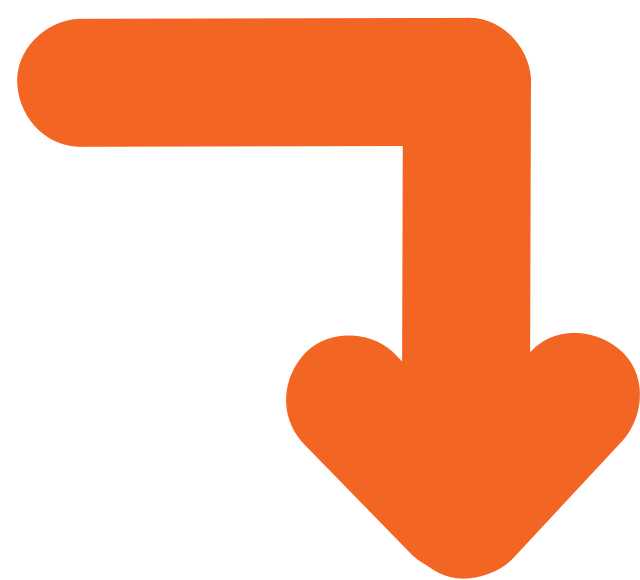
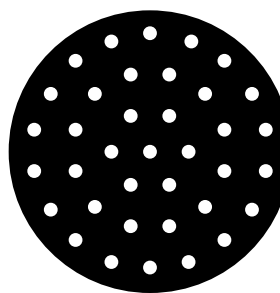
Once the milk passes inspection, the milk is pumped into large refrigerator tanks and processing can begin.



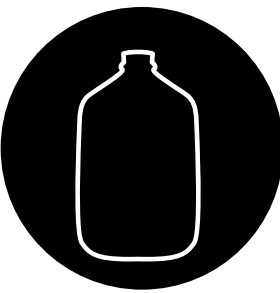
The separator spins the milk to separate cream and milk. Cream can be added back to the skim later to obtain 1%, 2% or whole milk.



The milk is then pasteurized which kills bacteria. Milk is heated to 165° F for 15 seconds then quickly cooled to 35° F.



Milk is bottled or sent on for further processing. Milk is stored in a refrigerated room until it can be transported to a store in refrigerated trucks .



The entire Cow to Cup process only takes 2 days and human hands never touch the milk.

For more information about the processing of milk,

[Click Here](#)