UNIT 3: HOW MILK IS MADE

READ AND MATCH CORRECTLY

STEP 1: COWS GRAZING	**This step is about how milk is stored in vats or silos that are refrigerated and agitated all the time.**
STEP 2: HARVESTING MILK	**This step is about different samples of milk that are tested for antibiotic, temperature, bacteria count, milkfat, among others.**
STEP 3: STORING MILK	**This step is about milk and its pasteurization, homogenization and further processing.**
STEP 4: TRANSPORTING MILK	**This step is about cows and their food and diet. Fresh paddocks of grass are their main food.**
STEP 5: LABORATORY TESTING	**This step is about how milk gets to different stores, ready to be sold.**
STEP 6: PROCESSING MILK	**This step is about special tankers that keep the milk cold until it gets to the processing factory.**
STEP 7: DISTRIBUTING AND SELLING MILK	**This step is about the frequency in which cows are milked. It is often twice a day, but sometimes, it can be three times a day.**