NAME: _____

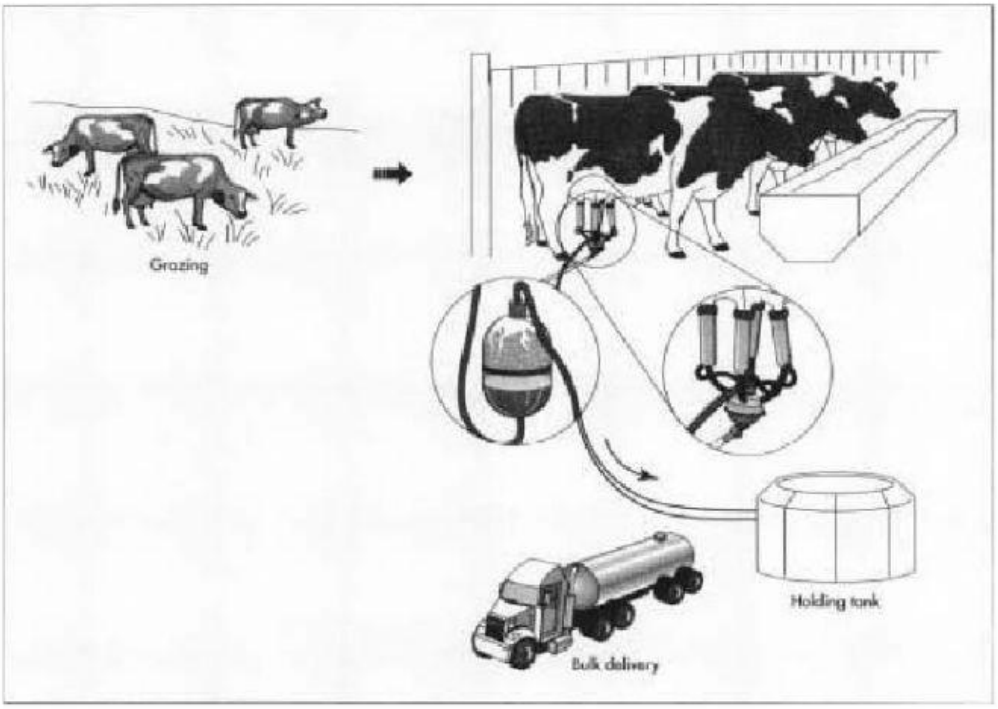
MATRIC NUMBER: _____ **CLASS:** _____

Listed below are the activities involved in Milk Production. Sort the following activities according to its sequence.

The cold raw milk passes through a clarifier, which spins the milk through a series of conical disks inside an enclosure to remove debris, some bacteria, and any sediment that may be present in the raw milk.
At the milk processing plant, the milk in the truck is weighed and is pumped into refrigerated tanks in the plant through flexible stainless steel or plastic hoses.
A refrigerated bulk tank truck makes collections from dairy farms in the area within a few hours. Before pumping the milk from each farm's tank, the driver collects a sample and checks the flavour and temperature and records the volume.
The milk is homogenized to reduce the size of the remaining milk fat particles to prevent the milk fat from separating and floating to the surface as cream. The milk is then quickly cooled to 40° F (4.4° C) to avoid harming its taste.
Dairy cows are milked twice a day using mechanical vacuum milking machines. The raw milk flows through stainless steel or glass pipes to a refrigerated bulk milk tank where it is cooled to about 40° F (4.4° C).
Vitamins A and D are added to the milk by a peristaltic pump to dispense the correct amount of vitamin concentrate into the flow of milk.
The milk cartons or bottles are placed in protective shipping containers and kept refrigerated. They are shipped to distribution warehouses in refrigerated trailers and then on to the individual markets, where they are kept in refrigerated display cases.
The milk is piped into a pasteurizer to kill any bacteria.
The milk is pumped into coated paper cartons or plastic bottles and is sealed. The bottles or cartons are stamped with a "sell by" date to ensure that the retailers do not allow the milk to stay on their shelves longer than it can be safely stored.

LIVEWORKSHEETS

HOW MILK IS PRODUCED



COLLECTION

SEPARATION

FORTIFICATION

LIVEWORKSHEETS

LIVEWORKSHEETS