Dairy department

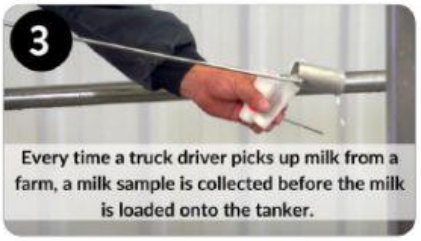
From Cow to Carton: Milk's Journey to the Consumer

Vocabulary

antibiotic: a medicine that inhibits the growth of or destroys microorganisms
fortification: the process of adding micronutrients (essential trace elements and vitamins) to food
homogenization: the process of reducing the size of fat globules in milk to extremely small particles so the cream does not separate from the milk
pasteurization: a process in which milk (or other liquid) is quickly heated to kill any potential disease-causing bacteria
standardization: a process in which milk is separated from the cream and then rejoined with different fat percentage levels (whole milk, 2%, 1%, or skim)
tanker: a road vehicle for carrying liquids, especially in bulk

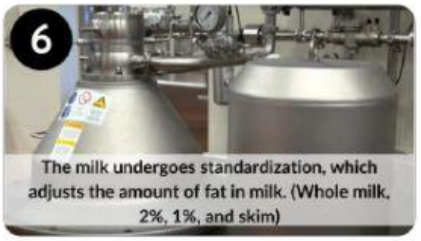


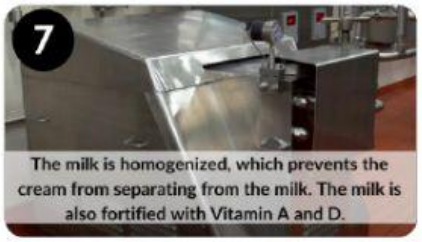
















LIVEWORKSHEETS

Decoding Dairy: Understanding the Milk Label



Answer the questions

- What are the benefits of pasteurizing milk?
- Why does the truck driver collect milk samples at each dairy?
- What process prevents the cream from rising to the top?
- How do you know there aren't any antibiotics in the milk you drink?
- Why is milk fortified with Vitamins A&D?
- Are humans affected by hormones in cows' milk?
- What process destroys harmful bacteria in milk?

LIVEWORKSHEETS