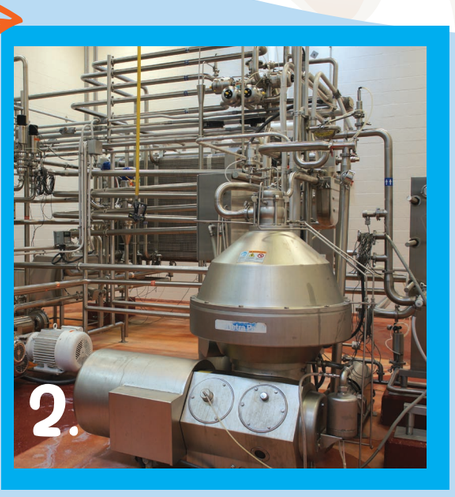
Discover Dairy Science!

Learn how the nutrition from milk is converted into delicious cheese and yummy yogurt!

Milk production process

Florida farms make proper care of their cows a top priority so the milk for your school lunch and meals at home is the freshest it can be.



When milk arrives at the processing plant, a separator removes the cream from the milk and then the milk is reblended into skim, low fat, and whole categories.

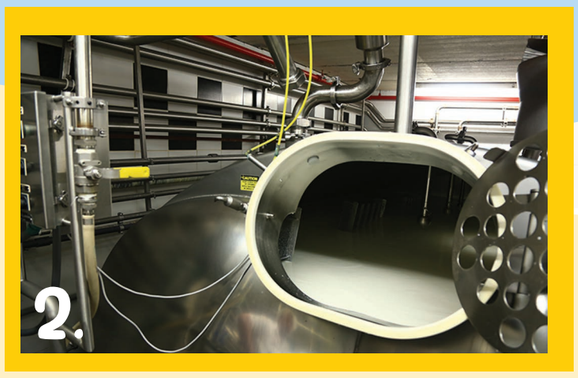
Next, the milk is homogenized by breaking down fat globules so they stay suspended evenly throughout the milk.

The milk is pasteurized by heating it to a high temperature for a short time to kill any potentially harmful bacteria and to help keep it from spoiling. The milk is then packaged for delivery.

Milk is delivered to your local grocery store, fresh from the cow to you, all within 2-3 days!

Cheese production process

Farms providing milk for cheese follow strict safety and quality standards before their milk is sent on to be processed into cheese.



After the milk is trucked to the cheese processing plant, it is pasteurized, then poured into a cooking vat, where "good" bacteria are added as the milk is heated, allowing the bacteria to grow.

A special enzyme called rennet is added to the milk, which helps the "good" bacteria cause a chemical reaction that separates the milk proteins into liquids (whey) and solids (curds).

The whey is drained off and used to make protein powder for athletes.

Salt and other ingredients for specialty cheese are added to the curds. Machines pack the curds into large blocks of cheese, which are then aged in a temperature-controlled warehouse.

Cheese is packaged and delivered to your local grocery store, ready for you to enjoy in its many delicious varieties!

Yogurt production process

Farms that ship milk for yogurt production practice sustainability and stewardship of the environment in producing milk that will become yummy Greek yogurt.

At the plant, after the milk is separated, the skim milk is pasteurized. Then five live bacteria cultures are added to the skim milk. These cultures ferment the sugars naturally found in milk and turn the milk into yogurt.

The cultured milk is then put through a whey separator, which removes excess liquid, giving Greek yogurt its rich, creamy texture and high protein count. The nutrient-rich whey is returned to area farmers for livestock feed and crops, bringing the process full circle.

For fruit-on-the-bottom flavors, fruit is dispensed into the cups before the yogurt is added. The cups are sealed with foils and coded before being packed into cases and cooled.

The chilled cases of Greek yogurt are transported to a refrigerated warehouse.

From there, it is shipped all over the United States!

DAIRY COUNCIL OF FLORIDA

Local milk is available 365 days a year.