


# The journey of milk

How does the milk get to your table?  
Read and reconstruct this amazing journey.



\_\_\_ Before loading the milk, the Covap technician checks the temperature, the protein stability, and takes a sample to determine the quality.

\_\_\_ The milk is packaged in a carton or bottle and stored until it's time to head out to the store or supermarket.

 1 The Covap farmers take good care of their cows, getting them the best food, water, exercise, and rest.

At the dairy plant, the milk is cooled, cleaned, and the cream level is adjusted  
\_\_\_ based on whether we want to package it as whole, reduced fat, or skim.

\_\_\_ Milk is collected daily by Covap milk tankers which keep the milk cool.

\_\_\_ The milk is sterilized at high temperatures for a few seconds to ensure that the product has a long shelf life.

\_\_\_ The first milking of the day takes place very early, around 6 am, and the second one happens at dusk. The milk stays in a refrigerated tank at the dairy until the collection truck arrives.

\_\_\_ Upon arrival at the dairy factory, a check is done to make sure everything is as it should be: milk temperature, bacteria count, acidity...