



the importance of quality milk

quality checks at every BC grocery store

- To ensure safety, quality and long shelf-life of dairy products, temperature must be held at 4°C (40°F) during transport and display in the store.
- All dairy products are code dated to ensure they are purchased and consumed at their highest quality.
- Dairy products not sold by their best before date are removed from sale.

high quality milk at home

- Keep milk cold. Pick it up last when shopping. Avoid leaving it exposed to warm temperatures or sunlight in your car.
- Check the temperature of your fridge to ensure it is below 4°C (40°F).
- Keep milk containers out of the fridge just long enough to serve and return them to the fridge as soon as possible.
- Rotate milk and other dairy products – use older products first.
- Leave dairy products in original containers. They can pick up odours and flavours of other foods in the fridge if left open.

BC has some of the
highest standards
for milk production,
transport and
processing found
anywhere in the world.



for more information call BC Dairy Foundation at 604.294.3775
or 1.800.242.6455 www.bcdairyfoundation.ca

quality on every BC dairy farm



LICENSING AND INSPECTIONS OF DAIRY FARMS BEFORE THEY CAN PRODUCE MILK

- All farms must be licensed to meet provincial standards for quality milk production and clean premises. This includes all milking equipment, parlour and barns.
- Regular inspections are conducted to ensure milk quality standards.
- Farmers never stop monitoring their cows' health in order to ensure optimal well-being of their livestock. Only healthy, content cows produce optimal amounts of better quality milk.
- Growth hormones (BST or rBGH) are not legal in Canada and therefore not permitted or used in dairy production.

QUALITY MILK ON BC DAIRY FARMS

- Milk is immediately cooled and kept cold (below 4°C or 40°F) at all times.
- A licensed bulk milk tank grader must inspect and grade the milk before it can be picked up from the farm.

- The milk is graded to ensure that it has no objectionable odours and appears clean.
- Milk samples are delivered to a certified lab where tests are done for a variety of quality parameters.
- Milk is transported to the dairy processing plant in stainless steel tanker trucks. These trucks are also certified before they can carry milk and are regularly inspected.

CANADIAN QUALITY MILK (CQM) PROGRAM ON BC DAIRY FARMS

- CQM is an on-farm food safety program designed to help producers prevent, monitor, and reduce food safety risks on their farms.
- The CQM program is based on the principles of HACCP (Hazard Analysis Critical Control Points). The program takes a preventative approach to food safety that focuses on preventing and minimizing the risk of food safety hazards on the farm.

quality assurance at every BC dairy processing plant

TESTS ARE CONDUCTED TO MAINTAIN QUALITY MILK STANDARDS

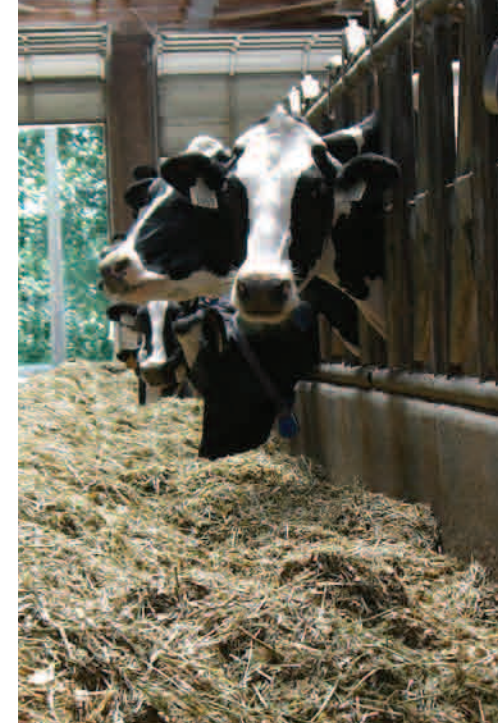
- Before the truckload of milk is unloaded at the processing plant it is tested for antibiotics. This ensures that all products meet the strict standards for antibiotic-free milk. If antibiotics are detected, the milk is discarded. The producer who contaminated the load is subject to monetary fines and disposal fines.
- Milk is also tested for temperature, acidity and odour before it is accepted at the processing plant.
- Other tests are done regularly for bacteria, water contamination and somatic cell counts, which are critical first indicators of mammary gland health and milk quality.
- Packaged dairy products are also regularly tested by a certified lab to ensure they meet strict standards for composition and potential contaminants such as bacteria and antibiotics.

LICENSING AND INSPECTIONS OF BC DAIRY PROCESSING PLANTS

- All processing plants are inspected regularly for cleanliness, handling procedures and equipment standards.
- All milk handling equipment is cleaned and sanitized daily.
- Every dairy and all employees who work in the processing area must be licensed.

MAINTAINING QUALITY MILK AT BC PROCESSING PLANTS

- By law, all milk sold in Canada for fluid and dairy products such as yogurt, butter and ice cream must be pasteurized. It is necessary to kill any harmful bacteria that may find their way into the milk.
- Milk is natural. Nothing extra is added except vitamins A and D.
- Milk is packaged quickly - within 24 hours of arriving at the dairy.



Extensive quality checks and testing unique to the dairy industry ensure that BC consumers can always purchase **high quality, safe and nutritious dairy products.**