**Milk**

**Watch the following video and answer the questions below.**

<https://www.youtube.com/watch?v=7TMtA8Eh9uE>

What products are made from milk?

What is milk good for and why?

Why is milk tested before processing?

Why is milk separated into cream and skimmed milk?

Why is milk homogenized?

Why does milk need to be heat-treated?

What is the advantage of higher-heated milk?

What does milk packaging protect against?

**Arrange the following steps of milk processing in the dairy according to the correct order.**

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|  | It´s separated into cream and skimmed milk by a centrifugal separator. |
|  | At the homogenization the milk passes through a very small gap in a homogenizer which breaks up the larger fat droplets. |
|  | Pasteurized milk needs to be kept cool. |
|  | The milk is tested before it´s collected at the farm and again upon arrival at the dairy. |
|  | Some of the cream is then mixed straight back in to achieve for example one, two or three percent fat. |
|  | Milk needs to be heat treated to be safe to drink. So, it's quickly heated and then cooled in a heat exchanger. |
|  | The milk is packaged under strict hygiene conditions. |

**Match the statements from the box to the milk types.**

with added lactase enzyme, 70% of the water is removed, filtered and otherwise untreated milk, pasteurized, for lactose intolerant individuals, sterilized, fresh milk, only chilled, lactase breaks down lactose into glucose and galactose, ultrahigh-heated milk, boil for infants, tastes sweeter, long shelf life, consume within 2 days, still contains the natural microbial flora, harmful bacteria are killed, extended shelf life

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| **raw milk** | **drinking milk** | **ESL-milk** | **condensed milk** | **lactose-free milk** |
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