

JOURNEY OF MILK

IN CANADA

Milk is stored IMMEDIATELY in a temperature regulated bulk tank¹ (stored between 1°C and 4°C).

MQ

Storing milk in the bulk tank avoids bacteria developing in the milk while waiting for it to be picked up.

ON THE FARM

Cows are milked every day (one to three times a day).



Milk from sick cows is discarded before entering the bulk tank to prevent contamination.

PICK UP



At each farm, the grader may reject the milk if it's determined that it doesn't meet strict food standards.

The grader takes samples to have the milk quality tested in a certified lab.

Milk is picked up by a licenced milk grader (every two days).

PLANT / PROCESSING

TRANSPORT

MQ

Milk is tested again at the plant for appearance and odour and to make sure it's free from any antibiotics.



Milk may also be discarded due to unexpected events like extreme weather or upon receipt at the processing plant due to non-compliance (e.g., presence of antibiotics).

Milk is picked up from multiple dairy farms before delivery to a processing plant.

Different amounts of cream are recombined with milk to create dairy products with a variety of fat percentages.

The dairy sector processes raw milk into an array of products and by-products, which have a range of uses.

Once milk quality testing is complete, milk is pasteurized.

Fluid milk is standardized, homogenized and bottled, and other milk batches are made into dairy products (cheese, yogurt, ice creams) which are then sent to grocery stores.

MQ

Quality controls are carried out throughout the bottling and production processes.

97%

Smart Supply, Less Waste:
Canada's milk production closely matches consumer demand, with 97%² of cow milk reaching grocery shelves.

CONSUMER

Products are delivered to local stores, ensuring that the milk and dairy products you purchase come from local farmers.

MQ = Milk Quality

The National Dairy Code establishes best practices to ensure the safety and quality of milk production in Canada. Dairy Farmers of Canada developed proAction®, a national quality assurance program for the Canadian dairy sector. It is a mandatory program that ensures that milk is produced according to some of the highest standards in the world.

¹Bulk tanks are located in a separate, dedicated milk room to ensure proper hygiene and temperature control. Shown outside for illustration purposes only.

²A total loss factor of about 3% is applied: roughly 2% for milk not collected due to producer use, cows in treatment or on-farm feed, and about 1% for milk that cannot be collected or otherwise goes unmarketed (e.g. weather events, skim milk used as feed, fertilizer or in biodigesters).