

Across Britain and Northern Ireland, milkmen and women rise at the crack of dawn to deliver fresh milk and other dairy products directly to people's homes.



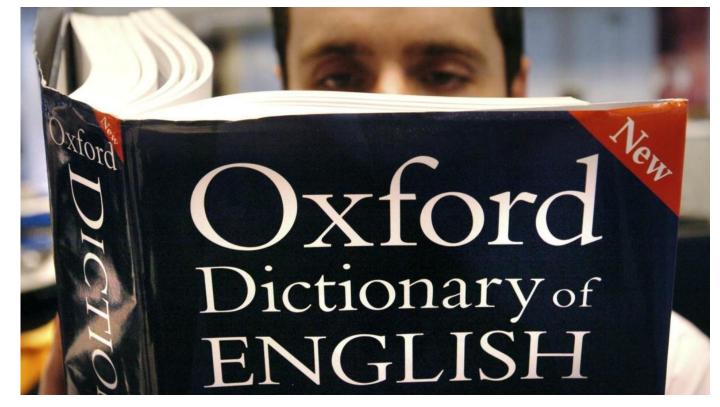






Pasteurised and Homogenised

What do we mean by these 2 words?? Use dictionary to find out



MILK delivered to your door

Whole milk Pasteurised

4g fat per 100ml & 68kcals Saturated fat = 2.8g per 100g Full fat milk

PASTEURISED BOMOLEMISED WHOLEMISE WHOLEMISE

Semi skimmed 1.7g fat & 49 calories per 100ml

Pasteurised

Red and silver foil top



Skimmed milk

0.1g fat per 100ml & 34 kc Pasteurised Blue and silver foil top



1% milk

1 g of fat per 100ml & 41 kcals

Pasteurised

Homogenised

Half the fat of semi skimmed milk



Organic milks:

Organic from certified dairy herds Whole milk option or semi-skimmed Aqua foil tops Pasteurised But not always homogenised



Gold top milk

5% fat content 5g fat per 100ml & 78kcals Channel Island Milk from Jersey and Guernsey cows Gold foil top





Supermarket milk





Supermarket milk

Plastic containers

Red Tractor Pasteurised Homogenised Whole milk (blue cap) Semi-skimmed milk (green cap) Skimmed (red cap)



Long life

Sold non-refrigerated at ambient (room) temperature Usually comes in boxes 3 months shelf life unopened As fresh milk once opened UHT treatment Homogenised Pasteurised Whole milk (blue) Semi-skimmed (green) Skimmed milk (red) Sterilised



ARLA milks Cravendale milk B.O.B

Cravendale milks

•Range of milk types - whole, semiskimmed and skimmed

•Keeps fresh for longer (up to 3 weeks unopened) 7 days opened refrigerated

Filtered - microscopic ceramic filters remove souring bacteria
NOT UHT



B.O.B milk Arla BOB - Skimmed milk that tastes like semi

Almost fat free 0.4g per 100ml & 41kcals Skimmed dairy milk Enriched with milk protein Pasteurised Homogenised Filtered



Milk in cans

Dried skimmed milk

Skimmed dried milk powder

Evaporated by spray drying or by freeze drying

Needs rehydration (adding water) to make milk

Stores without refrigeration Long shelf life (see BB date)

Lighter in weight than fresh milk equivalent



Enriched with vitamin A and vitamin D

Evaporated milk

Whole milk evaporated (water reduced by 60%) Canned (cooked) heat processed Contains lactose No added sugar Homogenised Vitamin D added

Condensed milk

As evaporated but with <u>added</u> sucrose (sugar) 54g sugar per 100g Canned & heat processed Milk thickens and browns slight (caramelisation)





Milk alternatives /replacers

Oat milk Enriched with vitamins Fat from rapeseed Fat 1.5 g Plant based Also available as 'cream' Can be sweetened (NOT gluten free)



NON MILK substitutes made from oats, nuts or soya <u>plants</u> Soya milk Made from soya beans Can be sweetened Low fat Plant based Contains soya and allergen



Almonds milk Enriched with vitamins Carob gum stabilisers Not nutritious enough for young children Dairy free **Contains nuts**



Lactose intolerance

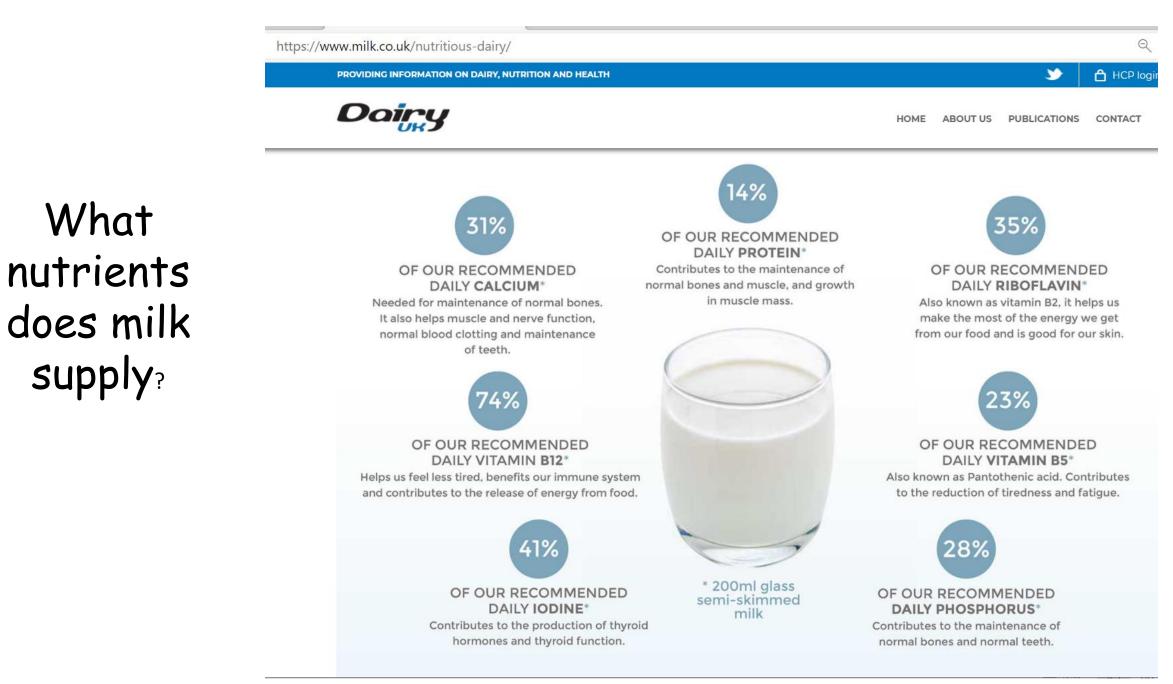


Lactose intolerance is a common digestive problem where the body is unable to digest lactose, a type of sugar mainly found in milk and dairy products.

The severity of your symptoms and when they appear depends on the amount of lactose you have consumed.

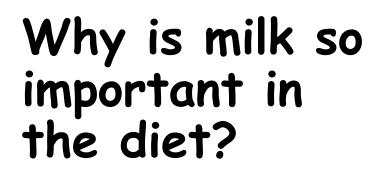
What causes lactose intolerance?

- The body digests lactose using a substance called lactase. This breaks down lactose into 2 sugars called glucose and galactose, which can be easily absorbed into the bloodstream.
- People with lactose intolerance do not produce enough lactase, so lactose stays in the digestive system, where it's fermented by bacteria.
- This leads to the production of various gases, which cause the symptoms associated with lactose intolerance.
- Depending on the underlying reason why the body's not producing enough lactase, lactose intolerance may be temporary or permanent.
- Most cases that develop in adults are inherited and tend to be lifelong, but cases in young children are often caused by an infection in the digestive system and may only last for a few weeks.



A https://www.milk.co.uk/nutritious-dairy/

PROVIDING INFORMATION ON DAIRY, NUTRITION AND HEALTH



Dairy

7.2g Protein

- maintenance of normal bone
- muscle growth and maintenance
- normal bone growth and development in children

247mg Calcium

- normal growth and development of bones
- maintenance of normal bones
- maintenance of normal teeth
- normal blood clotting
- normal energy-yielding metabolism
- normal muscle function
- process of cell division
- normal neurotransmission

62µg lodine

- normal growth of children
- normal energy-yielding metabolism
- maintenance of normal skin
- normal functioning of the nervous system
- normal cognitive function
- normal production and function of thyroid hormones

321mg Potassium

- normal functioning of the nervous system
- maintenance of normal blood pressure
- normal muscle function

0.49mg Vitamin B2

- normal energy-yielding metabolism
- maintenance of normal skin
- normal functioning of the nervous system
- maintenance of normal vision
- normal iron metabolism
- maintenance of normal red blood cells
- reduction of tiredness and fatigue

1.9µg Vitamin B12

- normal energy-yielding metabolism
- normal red blood cell formation
- process of cell division
- normal immune function
- normal psychological function
- reduction of tiredness and fatigue

194mg Phosphorus

- normal growth and development of bone
- maintenance of normal teeth
- normal function of cell membranes
- normal energy-yielding metabolism

3.5g Fat

low in fat

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