

GOT (THE BEST) MILK?

The Kreider Farms Difference



Look Here ↓	Kreider Farms Milk	Average Commercial Milk	UHT Organic Milks
Average chill down time from cow	Chill 100 degree milk to 33 degrees in <u>8 minutes</u> !!!!!	Chill 100 degree milk to 37 degrees in 1.5 to 2 hours (That's a long time!)	Same as average commercial milk
Mixing of warm milk with cold milk	No. Chilled to 33 degrees <u>before</u> pumping into storage tank	Pump 65 to 100 degree milk directly into tanks of 37 degree chilled milk. (Not the best idea)	Same as average commercial milk
Pooling & blending with many other farms	No. Produce our own high quality milk	Milk is pooled and blended to an average quality from various farms and areas	Same as average commercial milk
Average time from cow to bottling	Less than 24 hours	1 to 2 days	Same as average commercial milk
Average time from cow to store	1 to 2 days	2 to 3 days	5 to 10 days
Taste	Farm Fresh	Average	High heat flavor
Manure disposal	Separated, processed and recycled	Spread around farm fields untreated	Same as average commercial milk
Fossil fuel efficient	Yes. Self contained and fossil fuel efficient system	Standard practices	Same as average commercial milk but have added energy to process and to distribute
Environmentally responsible	Yes. Grow own feed, process and bottle own milk, deliver direct to local stores, process, treat and recycle manure	Standard practices	Standard practices except cows are fed organic feed. energy costs to process and distribute
Use of rbst hormone supplements	No	Yes/No	No

