

DAIRYING



RHET

The Royal Highland Education Trust
Patron HRH The Princess Royal

DID YOU KNOW...

that milk can be split in to three categories: full-fat milk which contains about 3.5% fat, semi-skimmed milk which contains about 1.7% fat and skimmed milk which contains 0.1 to 0.3% fat?



The main breeds of cattle used in milk production in Scotland are the Holstein/Friesian, Ayrshires and the Jersey.



Dairy cattle are extremely efficient at converting grass into protein and butterfat and can yield up to 8,000 litres per cow per year.



To maintain high milk production, a dairy cow must be bred and produce calves.



Cattle are milked up to three times every day in a milking parlour using electronic cluster equipment.



The milk from the cows is cooled in a tank to 3°C, then collected from the farm in bulk tankers and taken to the processing plants.



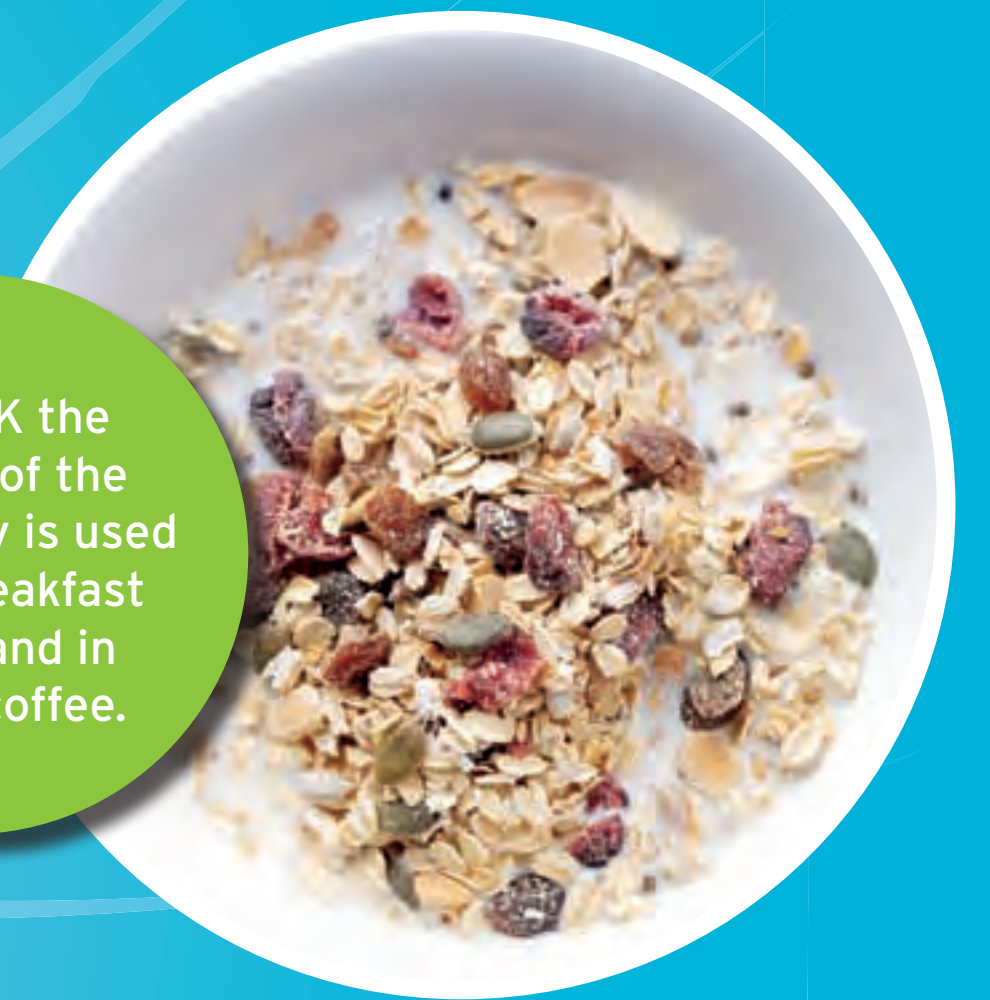
After being pasteurised the milk is packed into plastic or paper based containers, which are all recyclable.



The packed milk is delivered in refrigerated vehicles to shops, restaurants and supermarkets within a few days of being produced on the farm.



Milk is also used to produce a host of other everyday products including butter, cheese, cream, yoghurt, ice-cream and flavoured milk drinks.



In the UK the majority of the milk we buy is used on our breakfast cereals and in tea and coffee.



Most milk is now sold through supermarkets. Milk provides us with protein, calcium and essential vitamins which give us strong teeth and bones.



DairyCo

The Royal Highland Education Trust
Royal Highland Centre, Ingliston, Edinburgh EH28 8NB
T: 0131 335 6227 F: 0131 333 5236 E: rhetinfo@rhass.org.uk
www.rhet.org.uk



RHET

The Royal Highland Education Trust
Patron HRH The Princess Royal