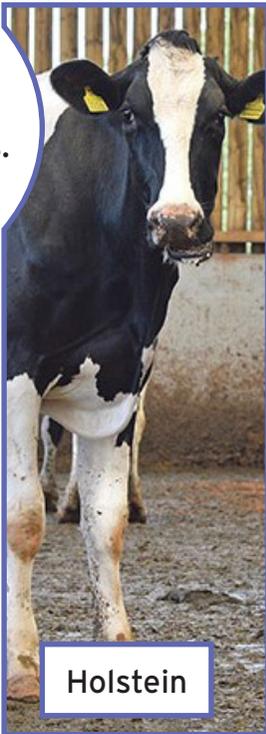


On Badenheath Farm there are around 300 cattle and 130 of them are milking cows. The three dairy cow breeds on the farm, are..



Ayrshire



Holstein



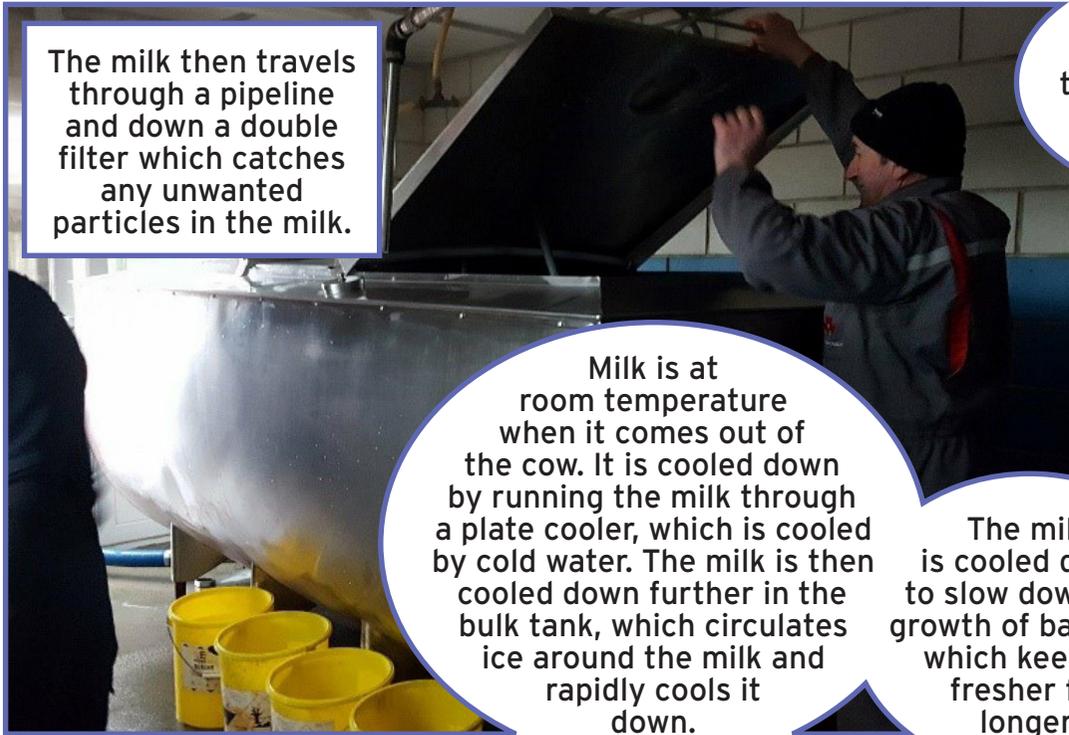
and Jersey.

Ayrshire cows are native to Scotland, Jersey cows originate from the island of Jersey and Holstein cows originate from Holland. The Jersey produces the creamiest milk with the highest butterfat content. They are also the smallest of the cows and produce the least milk



The farmer gets up early every morning and gathers the cows in the milking parlour.

Anti-bacterial hand wash is used to clean the cows' teats before attaching the milking machine. Each cow usually takes about 5 minutes to milk, which gives them a lot of relief.



The milk then travels through a pipeline and down a double filter which catches any unwanted particles in the milk.

Milk is at room temperature when it comes out of the cow. It is cooled down by running the milk through a plate cooler, which is cooled by cold water. The milk is then cooled down further in the bulk tank, which circulates ice around the milk and rapidly cools it down.

The milk is collected by the tanker every day around noon.

The milk is cooled down to slow down the growth of bacteria, which keeps it fresher for longer.



The milk is taken to be processed and put into cartons or transformed into butter, cheese or yogurt.

QUESTION TIME!

Read about the different breeds of dairy cow and the milking process then have a go at answering the following questions:

1. How many cows are on the farm in total?

How many of these are milking cows?

2. What are the three breeds of dairy cows on the farm?

3. Can you name the breed of cow that gives the creamiest milk?

4. Give step-by-step instructions on how the farmer milks the cows.

5. Why is the milk stored in the bulk tank?

6. Who collects the milk from the farm?

Where do they take it?