



# BALDOR ESSENTIALS: DAIRY

## GOOD

FARMLAND FRESH DAIRIES | NJ, USA

### Heavy Cream 36% UHT

DAMILK10CS | 12 X 1 QT

Ultra-heat treated (a.k.a. ultra-pasteurized) for longer shelf life; 36% butterfat; no artificial growth hormones/rBST-free

- Began as a small dairy farm in NJ in 1914 before evolving into a state-of-the-art facility starting in 1970
- Led the industry demand for products without artificial growth hormones
- Farmland Farmers' Pledge: No artificial growth hormones, local sourcing, purity, and superior taste



## BETTER

CLOVER FARM DAIRIES | PA, USA

### Whole Milk

DAMILK3AA | 4 X 1 GAL

Milk with 3.25% butterfat, 8 grams of protein per serving, and fortified with Vitamin A and D



### Half & Half

DAMILK11CS | 12 X 1 QT

Grade A half-and-half, not ultra-pasteurized



- Started back in 1937 in Pennsylvania Dutch dairy country
- Clover Farms farm inspectors work closely with family-farm partners to assure they have the most sanitary, up-to-date equipment and healthiest cows, to achieve quality standards that exceed federal guidelines for freshness and purity
- No antibiotics or artificial growth hormones/rBST free; cold-shipped for maximum freshness

### Heavy Cream 40%

DAMILK8CS | 12 X 1 QT

Heavy cream with 40% butterfat



### Heavy Cream 40%

DAMILK8 | 1 QT

Heavy cream with 40% butterfat



## BEST

MAPLE HILL CREAMERY | NY, USA

### Organic Grassfed Whole Milk

DAMILK15KCS | 6 X 1/2 GAL

Organic, ultra-pasteurized, grass-fed whole milk

- The first and largest 100% grass-fed organic creamery in the US; they launched as one farm in 2009 and now partner with 130 grass-fed organic farms across NY state
- Maple Hill's cows live 2 to 3 times longer than most dairy cows, thanks to their lifestyle
- Sustainability efforts: Natural walking and grazing patterns are good for the health of the soil, improve manure management, improve water conservation, and improve animal welfare

### Organic Grassfed Whole Milk

DAMILK15K | 1/2 GAL



## Fat percentages

**WHOLE:** 3.25% fat, 150 calories, and 8 grams of fat per serving

**REDUCED FAT:** 2% fat, 120 calories, and 5 grams of fat per serving

**LOW FAT:** 1% fat, 100 calories, and 2.5 grams of fat per serving

**SKIM (NONFAT):** Less than 0.5 % milk fat by weight, 80 calories, and 0 grams of fat per serving

## Pasteurization

*This is the process of heating milk up, then quickly cooling it down to eliminate certain bacteria.*

**HTST:** High Temperature Short Time pasteurization. It uses metal plates and hot water to raise milk temperatures to at least 161° F for 15 seconds, followed by rapid cooling.

**UHT:** Ultra High Temperature pasteurization. Milk is rapidly heated to a temperature of at least 135° C, kept there for a few seconds, then quickly cooled down to ambient temperature.

## Homogenization

Occurs after pasteurization in most cases, it's intended to break down fat molecules in milk so that they resist separation and won't form a layer of cream. The process creates a more uniform texture, a more pleasant flavor, whiter color, and makes the milk creamy. It also gives the product a longer shelf life.

## Carrageenan

It's a natural ingredient that comes from red seaweed. It's sometimes added to dairy to thicken, emulsify, and preserve the product.

