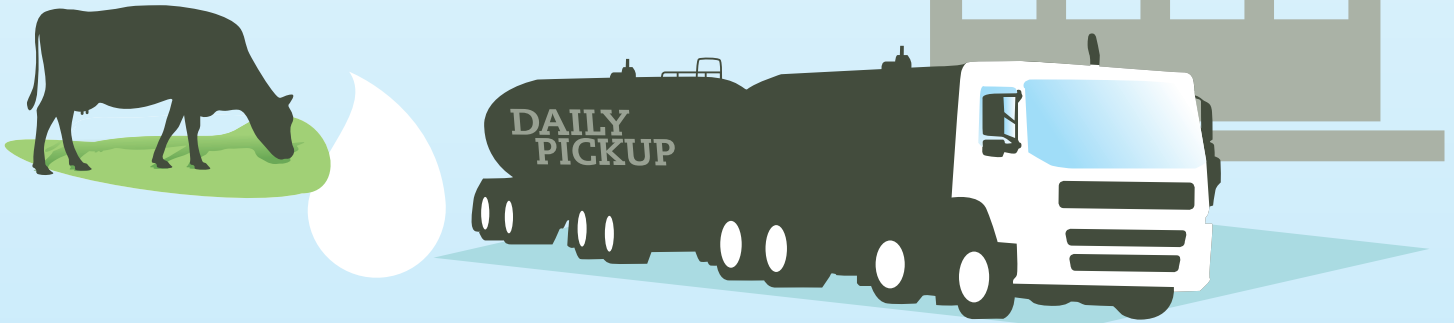


FROM FARM TO BREAKFAST

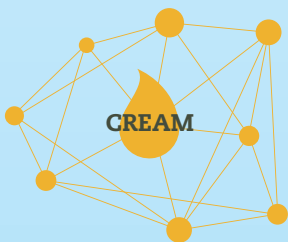


TRANSPORTATION

THE MILK IS TAKEN BY A TANKER TO THE FACTORY.
TANKERS COME TO THE FARM EVERYDAY.

HOMOGENISATION

THE CREAM IS BROKEN UP INTO TINY PARTICLES AND MIXED THROUGH THE SKIM MILK TO STOP THEM SEPARATING IN THE BOTTLE.



STANDARDISATION

THE CREAM IS NOW ADDED BACK INTO THE MILK. DIFFERENT AMOUNTS ARE ADDED FOR TRIM, HALF AND HALF AND FULL CREAM.

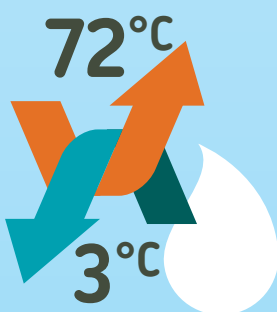
SEPARATION

THE SEPARATOR SPINS THE MILK REALLY FAST SO THAT THE HEAVIER SKIM MILK IS PUSHED TO THE OUTSIDE WHILE THE CREAM STAYS IN THE MIDDLE.



PASTEURISATION

THE MILK IS HEATED TO 72°C AND THEN QUICKLY COOLED TO 3°C TO KILL ANY BACTERIA IN THE MILK.



PACKAGING

EMPTY MILK CONTAINERS TRAVEL ALONG A CONVEYER BELT AND ARE FILLED WITH MILK AND SEALED BY MACHINES.

DISTRIBUTION

THE MILK CONTAINERS ARE NOW TAKEN TO SUPERMARKETS AND SHOPS ALL OVER NEW ZEALAND.

