



REAL RAW MILK

PRODUCT DECK

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Raw dairy products have been an important part of the diets of numerous thriving cultures for thousands of years, and we believe there's a reason for that.

When it comes to our raw milk, we strive to get the optimal integration of various elements: clean, safe, nutritious milk in its natural form.

This means we focus on three things: nutritional density, digestibility, raw milk safety.





HOW *our Milk* IS PRODUCED

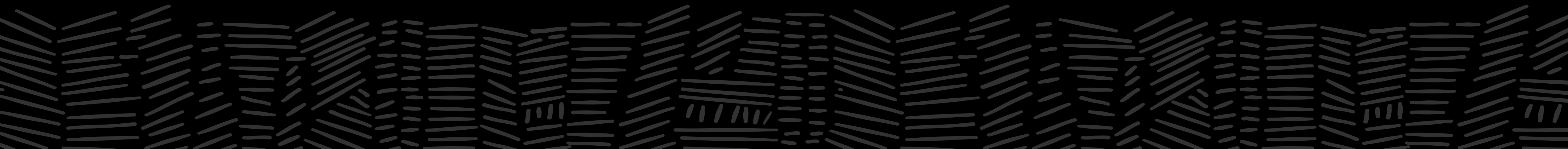
To produce the cleanest, most nutritious milk possible, we start with our animals.

Cow Selection

The best milk starts with the best cows!

Our herd consists of a diverse range of heritage breeds including Jersey, Guernsey, Swiss Brown, and Holsteins. This healthy blend of breeds makes for high-quality milk with a good amount of butterfat.

We use a hair sample to genetically test each cow to confirm that it carries the A2/A2 gene. We only purchase and breed cows that are A2/A2. *(More on this later!)*



DIET

We feed our cows a mixture of organic alfalfa hay, pasture when it's available, and a small amount of barley, as well as supplements of Redmond Real Salt® and Redmond Conditioner for mineral support.

All the nutritional goodness in our cows' feed increases the nutrients in the milk, including vitamins, minerals, and healthy fats.

HEALTHCARE

Our cows receive the best veterinary care to ensure early detection and prevention of potential health concerns before they escalate into major issues.

We don't give our cows any artificial hormones, and we use antibiotics only when the cow's life is in danger. If we have to take those measures, we take that cow off the milking line until the antibiotics have completely worked through her system and the milk is clean again, or completely remove the cow from the herd.



STRESS LEVELS

We believe the way we treat our animals has a big impact on the quality of the final product. Stress causes health problems that can impact the milk. And at the end of the day, treating our animals well is also the right thing to do, plain and simple.

Our cows live outside basking in the fresh air, with access to shelter and the best food. They have plenty of space to roam around and be cows. Our dedicated farmers provide them with abundant care and attention, knowing each one as a unique individual.

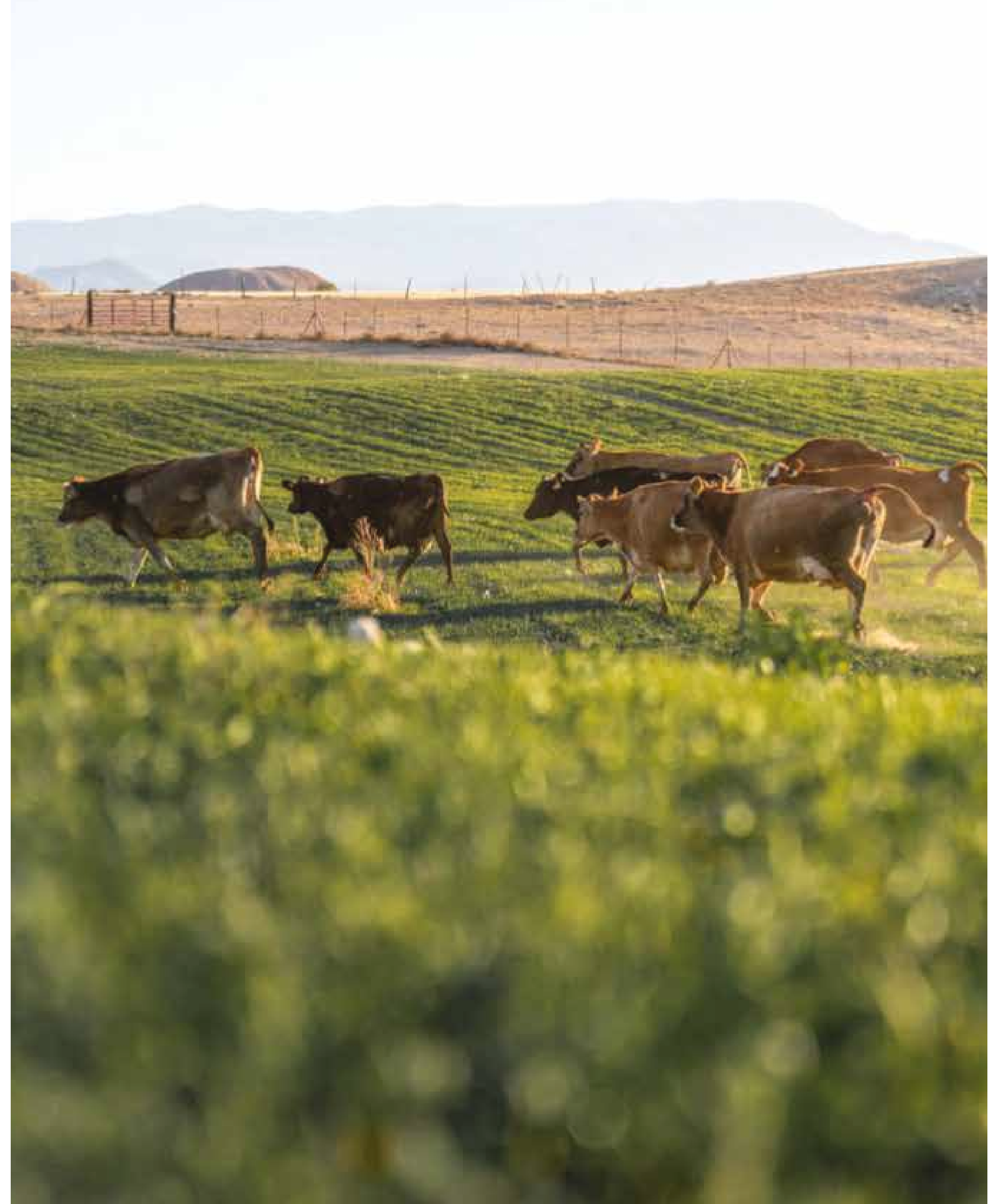
Nutrition

Our raw milk is highly nutritious and many find it **easier to digest.**



NUTRIENT CONTENT

Because our animals' diets are mostly forage-based, our milk is naturally two to three times higher in CLAs and Omega-3s. Our ratio of Omega-3 to Omega-6 fatty acids is typically around 1:2.





RAW AND NON-HOMOGENIZED

WE LEAVE MILK THE WAY NATURE MADE IT:
unpasteurized and unhomogenized, with its enzymes,
nutrients, and natural fats and proteins intact.



RAW

While pasteurization effectively kills off harmful pathogens, it kills off the good stuff too. Raw milk contains naturally occurring enzymes and lactase-producing bacteria. Lactase helps break down lactose, a sugar found in milk—which is the reason many people find raw milk easier to digest.

Raw milk also retains vitamins and minerals that would otherwise be damaged or destroyed in the pasteurization process — such as vitamin D and zinc.



HOMOGENIZATION

Many people find homogenized milk more difficult to digest. This could be because homogenization renders the molecules into something your body may not recognize or know how to process. After all, milk doesn't look like that in nature.

By opting to leave our milk unhomogenized, we leave the natural molecular structure intact.

WHAT DOES A2 MEAN?

All of our cows carry the A2/A2 genes and produce A2 milk. We test our animals to make sure they've only inherited the A2 gene before bringing them into the herd.

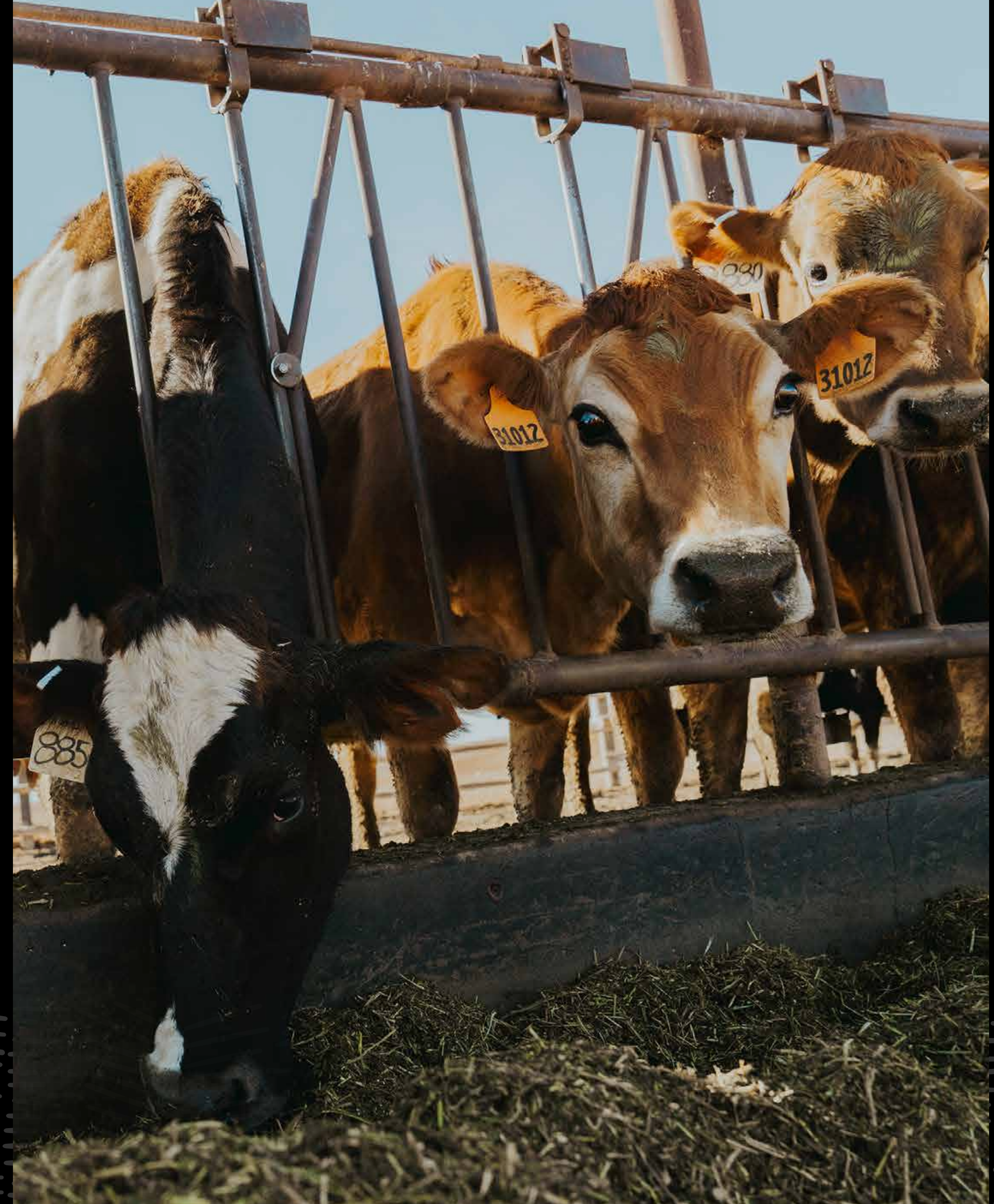
The science is complex, but here's what you need to know about A2 milk:

- “A2” refers to a cow's genes. Some cows carry the A1/A1 gene, while others carry A2/A2. Some cows carry a blend (A1/A2). Our herd is made up of cows with the A2/A2 gene.

- It's believed that historically, cows have produced primarily A2 milk, and have only started producing A1 since the advent of large-scale agriculture.
- The protein in A1 milk may create digestive issues and inflammation in the gut.
- A2 milk contains an amino acid that may make the milk easier for some people to digest and less likely to cause inflammation in the body.

- On a molecular level, A2 milk more closely resembles human breast milk, which could make it easier for us to digest.
- To learn more about the science behind A2 milk, check out our blog post: [Everything You Ever Wanted to Know About A2 Milk](#).

Though more data is needed, we believe that A2 milk is very likely a more natural, healthy way to consume cow's milk.





Safety *and* **CLEANLINESS**

We take every precaution to ensure that
the milk on our shelves is as safe as possible.

CLEAN AND HEALTHY PRACTICES

Our cows receive regular medical checkups and are tested regularly for diseases that could impact the quality of the milk.

Before milking our cows, we swab our cow's udders with iodine to ensure that they're nice and clean.

We chill the milk immediately after milking to prevent the growth of bacteria or other harmful pathogens. We also thoroughly clean our milk tank twice per week and plumbing 2–4 times per day between milkings with Prime D and Della Super Chlorine. This minimizes the possibility of bacteria entering the milk.

Milk Testing

Every batch of milk is tested at an independent, state-certified lab for the presence of bacteria and harmful pathogens.



TESTS

Standard Plate Count:

This measures the total amount of bacteria colonies. Utah state law requires milk to be under 20,000 bacterial colony units. Our milk usually clocks in at fewer than 1,000 units.

Coliform Test:

This test looks for environmental bacteria—called coliforms—that may have found their way into the milk. Coliforms aren't inherently bad, but having a high coliform count in a milk batch can indicate higher levels of more harmful microorganisms. In Utah, milk is required to be

under 10 coliform colonies, which is incredibly strict. Our milk averages 1.

Pathogen Test:

Finally, the milk is tested for the presence of pathogens, including salmonella, E.coli (0157), listeria, and campylobacter.

Animal Health Tests:

The Utah State Health Department performs monthly tests of the health of our herd through a process called Somatic Cell Count. Our herd is also tested annually for tuberculosis.



In the rare cases that we don't pass these tests, the milk is not shipped to our stores. Instead, we use it to feed the pigs on our farms!

Every jug of milk that makes it to our shelves has successfully undergone rigorous testing, ensuring it meets the highest standards of quality and safety.

What does the **“SELL BY” DATE MEAN?**

In Utah, raw milk can only be sold for nine days after it's produced. The first two days involve bottling, testing, and shipping. That means we can only sell it for about a week once it hits our shelves, so it's still very fresh.

Many of our associates and customers tell us that they still use (and enjoy) the milk for up to a week past the date on the lid.



WHY DO CUSTOMERS HAVE TO SIGN WAIVERS?

Each new milk customer signs a waiver the first time they purchase our milk. This waiver simply states that you know the milk is a raw product. This waiver is required by the state of Utah, along with a name, phone number, and address for every milk transaction.



KEEPING RAW MILK FRESH

Keep it cold. Put it back in the fridge instead of leaving it on the counter. If you open your fridge a lot, consider placing it on a shelf rather than in the door.

Keep it dark. Exposure to light can activate the healthy bacteria in the milk, which changes the

flavor faster. Try keeping your milk on a low shelf away from lightbulbs.

Keep it closed. Put the lid back on when you're done pouring. Leaving the jug open introduces more oxygen. This helps activate that healthy bacteria, but it may also mean other things can get in that you might not want in there!

Conclusion

**WE SPARE NO EFFORT IN CRAFTING THE SAFEST, PUREST,
AND MOST NOURISHING MILK POSSIBLE!**



Talking Points

OUR PHILOSOPHY

- Our priorities are to produce the cleanest, most digestible, and most nutritious milk possible.
- The quality of our milk starts with our cows—our breed selection, our cows' diet, low stress levels, and overall health.
- We leave our milk the way nature makes it—raw, unhomogenized, and full fat.

OUR COWS

- We select breeds for their genetics and the nutrition content of their milk.
- Our cows eat a nutritious diet of organic alfalfa hay, pasture when it's available, and a small amount of barley, as well as supplements of Redmond Real Salt and Redmond Conditioner for mineral support.
- They receive no vaccinations or artificial hormones, and antibiotics only in life-or-death situations. If a cow receives antibiotics, it is removed from the milking line.

A2 GENES

- All our cows carry the A2/A2 gene and produce only A2 milk.
- An amino acid in A2 milk may make it easier to digest than A1 milk.
- The molecular structure of A2 milk more closely resembles that of human breast milk.

TESTING AND CLEANLINESS

- We keep our cows healthy through a nutritious diet and top-notch veterinary care.
- We frequently and thoroughly clean our facilities and equipment.
- Each batch of milk goes through stringent pathogen testing.

LEGAL REQUIREMENTS

- The state of Utah requires each new milk customer to sign a waiver stating their awareness that our milk is a raw product.
- The state also requires us to keep a record of every raw milk sale, along with the name of the customer and their contact information.

KEEPING IT FRESH

- Our milk is freshest for up to a week after opening. Keep the jug refrigerated and closed tightly to maintain freshness for as long as possible.