**NAME: DAIRY PROCESSING WEB QUEST**

DIRECTIONS: FOLLOW THE DIRECTIONS TO EXPLORE THE INTERNET AND FIND INFORMATION ABOUT DAIRY HEALTH. WHEN FINISHED, SAVE THIS DOCUMENT AND SHARE THIS ASSIGNMENT WITH ME ON GOOGLE DRIVE.

* HOMOGENATION OR PASTEURIZATION? SEARCH THE WEB TO FILL IN THE DEFINITIONS BELOW.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ IS THE MECHANICAL SEPARATION OF FAT GLOBULES IN MILK

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ IS THE HEATING OF MILK TO DESTROY HARMFUL BACTERIA.

* GO TO THIS [LINK](http://www.huffingtonpost.com/2014/07/22/pasteurized-homogenized-milk_n_5606168.html) TO READ THE ARTICLE HOMOGENIZATION VS. PASTEURIZATION: WHAT’S THE DIFFERENCE?

1. WHAT DOES THE CDC AND FDA CLAIM ABOUT PASTEURIZATION AND ITS EFFECT ON NUTRITIONAL VALUE AND SAFETY OF MILK?
2. WHAT ARE PURPOSES OF HOMOGENIZING MILK?

* GO TO THIS [LINK](http://www.dairyfarmingtoday.org/Quality-And-Safety/FarmToFridge/Pages/HomogenizationPasteurization.aspx) TO READ ABOUT HOMOGENIZATION AND PASTEURIZATION FROM DAIRYGOOD.ORG. FIRST READ THE FARM TO FRIDGE TAB. THEN CLICK THE ORGANIC FARMING TAB TO ANSWER THE NEXT SET OF QUESTIONS.

1. WHAT 2 TYPES OF FOOD BORNE ILLNESS IS POSSIBLE FROM RAW MILK?
2. WHAT MUST OCCUR IN ORDER FOR MILK TO BE LABELED AS ORGANIC? DOES RESEARCH CLAIM THERE IS A DIFFERENCE NUTRITIONALLY?

* WATCH [THIS YOU TUBE VIDEO](https://www.youtube.com/watch?v=HJszpn1TjBE) ABOUT TYPES OF PASTEURIZATION AND EFFECTS ON NUTRIENTS:

1. WHAT CLAIMS DOES THIS DOCTOR MAKE ABOUT HOW THE PASTEURIZATION PROCESS AFFECTS NUTRIENTS? WHICH NUTRIENTS ARE AFFECTED AND HOW?
2. WHAT PROBLEMS COULD THAT CAUSE FOR SOME PEOPLE?

* [MILK COMPARISON](http://milklife.com/articles/nutrition/real-milk-vs-non-dairy-milk-whats-difference) LINK

1. READ ARTICLE COMPARING MILK TYPES:COW/SOY/ALMOND/COCONUT/RICE

AND FILL OUT THE CHART BELOW.

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| --- | --- |
| HIGHEST PROTEIN CONTENT (2) |  |
| HGHEST CALORIES PER SERVING (1) |  |
| LOWEST FAT CONTENT (3) |  |
| HIGHEST CALCIUM CONTENT (3) |  |
| HIGHEST VITAMIN D (1) |  |

1. WHY DOES THE ARTICLE SAY MILK IS THE TOP SOURCE OF CALCIUM, POTASSIUM, AND VITAMIN D EVEN THOUGH OTHER TYPES OF MILK SURPASS ITS VALUES?
2. FILL IN THE CORRESPONDING NUMBERS BELOW.

INGREDIENTS IN MILK \_\_\_\_\_\_\_\_\_\_

MILK ALTERNATIVES CAN HAVE UP TO \_\_\_\_\_\_ INGREDIENTS.

1. WHAT IS THE KEY IDEA OF THE ARTICLE? ARE MILK ALTERNATIVES NUTRITIOUS? EXPLAIN.
2. WHAT CONDITIONS DO YOU THINK WARRANT CHOOSE ALTERNATIVE MILKS?

