

COUNTRY COUSINS FARM

A Quick Introduction to Raw Milk

Raw milk comes straight from the animal, without any processing. Our milk is filtered and refrigerated immediately after collection. Raw milk is suitable for drinking and ideal for making cheeses and yogurts. We take great pride in providing a quality product!

Fresh (raw) milk naturally contains healthy bacteria that inhibit the growth of undesirable and dangerous organisms. *

Raw milk is not pasteurized, a process which heats milk to destroy bad bacteria. Unfortunately, it also destroys many friendly bacteria and damages some proteins and nutrients in the milk.

Much more could be said but instead
we invite you to taste the difference!

*Quote from New England Cheesemaking Supplies Co.
<https://cheesemaking.com/blogs/learn/faq-milk-and-cream>

2 9 4 1 5 F U L T S R O A D
E V A N S M I L L S , N Y 1 3 6 3 7

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