

The FrieslandCampina Institute provides nutrition and health professionals with extensive information about dairy, nutrition and health following the most recent scientific developments. This information is solely meant for professionals and not for consumers, clients or patients. Are you a nutrition or health professional who wants to know all about dairy, nutrition and health? Please contact the FrieslandCampina Institute.

www.frieslandcampinainstitute.com
institute@frieslandcampina.com

Follow us on social media:
Twitter: @FCInstitute_Int • **Facebook:** /FrieslandCampinaInstitute

Every day, FrieslandCampina provides millions of consumers throughout the world with healthy and delicious dairy products. This infographic explains the production chain of FrieslandCampina, from grass to glass.

Disclaimer

© FrieslandCampina 2018. Although FrieslandCampina has taken the greatest possible care in preparing this document, the information provided and/or displayed in this document may be incomplete or incorrect. The FrieslandCampina Institute assumes no responsibility or obligation whatsoever with respect to any printing, spelling, typographical or other similar errors of any kind in materials published by it.

Version May 2018



From grass to glass

The story about dairy



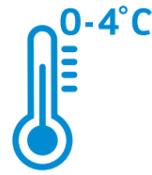
From grass to glass

Milk is the nutritious basis of many dairy products consumed throughout the world. Complete control over the nutritional, quality and safety aspects within the production chain is essential to ensure that all nutrients become available to consumers.



Farm

Producing milk products of constantly high quality starts at the farm. Outdoor grazing is stimulated, and the cows receive feed, such as: grass, maize and feed concentrates.



Transport

The milk is stored refrigerated at the farm, before it is transported to the factory in a temperature controlled environment to preserve quality and taste. The milk truck drivers perform a quality check.



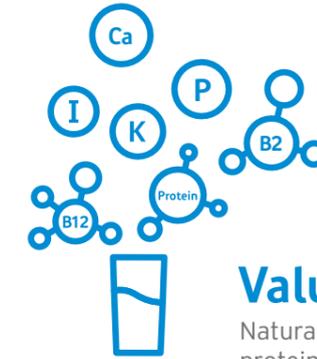
Quality control

Quality and safety of the products are ensured through the use of international and local standards, and sophisticated tracking and tracing systems. Microbiological quality, hygiene and composition are verified by audit teams.



Research and development

Each day 600 research and development experts explore the unique composition and properties of milk, to gain more insights in the nutritional value during all stages of life, and optimal production and processing conditions.



Valuable nutrients

Naturally, milk is a source of nutrients such as protein, calcium, phosphorus, iodine, potassium and vitamins B2 and B12. As part of a healthy nutrition and lifestyle, milk is one of nature's contributions to a well-balanced diet.

