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**AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •**

April 26, 1974

Pasteurization

(0:30)

(612) 373-0710

Pasteurization of milk still is important. Farm sanitation practices and animal health safeguards have reduced and changed the types of bacteria present in milk as it comes from the cow.

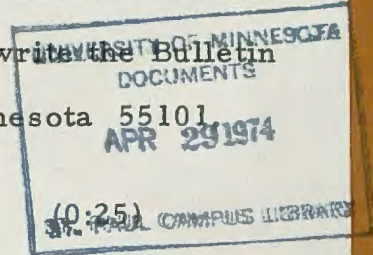
But these practices do not assure that milk is completely free of disease producing microorganisms.

Home pasteurization of milk is possible. For more information, get Food Science and Nutrition Fact Sheet 21-1974.

Ask your county extension office for a copy or write the Bulletin Room, University of Minnesota, St. Paul, Minnesota 55101

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Nutritional Labeling



Food packages are beginning to sport nutritional labels proclaiming serving size, number of servings per package, calories, protein, carbohydrate and fat content and other data.

The Food and Drug Administration will require this information starting January 1 for foods to which vitamins, minerals or protein are added or to food advertising their nutritional qualities. But many food manufacturers already have begun or soon will comply voluntarily.

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Safe Sleepwear

(0:20)

University of Minnesota extension clothing specialist Thelma Baierl (barrel) says in 23 percent of all clothing fires, children and adults were wearing sleepwear. Now that safe sleepwear for small sizes is mandatory, there is still a problem of keeping it flame retardant for the life of the garment. So follow the care instructions on the label sewn into the garment.

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