PROTECT YOUR MILK MARKET!!!

Keep Antibiotics Out of Milk

The U.S. Food and Drug Administration, the U.S. Public Health Service, and the Minnesota Department of Agriculture prohibit residues of antibiotics in milk and milk products. Check labels before each use.

WHY IT IS IMPORTANT

Some people have a sensitivity to antibiotics. In certain cases the sensitivity is so great that dilution with good quality milk, even in tank trucks during bulk milk pickup, is not sufficient to prevent illness. Secondly, bacterial cultures used in the manufacture of cheese may be inhibited by antibiotics. "Slow" vats result. Cheese texture and flavor may suffer, if cheese can be made at all. Both processor and producer thus suffer profit loss.

HOW ANTIBIOTICS GET INTO MILK

1. Direct injection into the udder. Even if you treat only **one** quarter, discard milk from **all** quarters. There is carryover.

2. Intramuscular injection. If a cow gets a "shot" of antibiotic, some eventually ends up in the milk of all quarters. Discard it!

3. Through the mouth. Antibiotics "fed" through the mouth will end up in the milk.

4. Through feed. The amount of antibiotic present in feeds is under regulation by the Food and Drug Administration (FDA). If fed to appropriate farm stock at proper levels, feeds containing antibiotics should not pose any problems.

READ THE LABEL

The label will tell you the necessary withholding time for milk from treated cows.

Remember: Label information usually refers to a given dosage. If the label claims that 50,000 units will clear from the milk in 72 hours, a larger dose **may not clear** in that length of time.

NO "TOLERANCE" ALLOWED

FDA does not permit **any** antibiotic residues in milk. The "tolerance" is **zero.** Your help is needed. One contaminated supply of milk is too much.

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