

**Limited Print Edition**  
**The Report of the**  
**Michigan Fresh Unprocessed Whole Milk Workgroup**  
**2013**  
**8 ½ x 11, Spiral bound, 90 pages**  
**\$10.00**

A group of dairy farmers, producers, consumers, scholars, and government regulators met regularly over six years to share their knowledge and experience with milk. This report is the result of those meetings. It represents a consensus based on review of past and current research and production practices.

The workgroup participants formulated their purpose as:

**“Where do we want to be in 3 to 5 years on access to fresh, unprocessed whole milk?”**  
(FUW milk)

Producers and consumers who seek clear and factual information about the properties of milk will find this a comprehensive, balanced report and an easily accessible reference document.

The workgroup defined a series of questions, which it then researched and discussed.

The following are some of the questions:

- Is there something uniquely hazardous about milk?
- What is the nutritional value of milk?
- What is the impact of pasteurization on FUW milk’s value?
- What is the impact of homogenization on FUW milk’s value?
- Initially, what were the conditions that prompted pasteurization for milk—
  - Have those conditions, knowledge and understanding changed today?
- Assuming that not all milk is the same—
  - What do production and management practices have to do with FUW milk’s nutritional values, pathogens, color and taste, etc.?
- What is the impact of consumer preferences on production and management practices of FUW milk?

The *Report* consists of summaries in topic chapters of what the group learned.

The *Report* also includes tables on:

- Milkborne Bacterial Human Pathogens
- Scenarios for Transmission
- Risk Management and
- Benefit Management