



Housekeeping Items

X

- You are muted and your camera is turned off
- Write Questions in Q & A Section
- CEU credits
- Recording will be emailed 1 week after the webinar



Follow the Milk: From Farm to Fridge October 26, 2022



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Milk in Retail

- 75% of all milk sold is in Supermarkets
- Accounts for 8% of total store sales
- Shoppers who buy milk spend nearly 4 times more
- Plant based milk accounts for 16% of all retail milk sales



What's in the Dairy Case

Traditional Cow's Milk

- Whole Milk (3.5%)
- Reduced-fat milk (2%)
- Low-fat milk (1%)
- Fat-free milk (0.2%)
- Organic milk
- Flavored milk
- Lactose free milk
- A2 milk
- Ultra-filtered milk





Non-dairy Milk Alternatives

- Soy
- Almond
- Oat
- Cashew, Potato, Rice, Kemp, etc.



Milk Nutrition

Cow's Milk

- 16% DV Protein (8 g.)
- 25% DV Calcium
- 20% DV Phosphorus
- 10% DV Potassium
- 30% DV Riboflavin
- 50% DV Vitamin B-12
- 15% DV Vitamin A
- 15% DV Vitamin D





13 WAYS

CAN HELP YOUR BOD

One serving of milk contains many of the essential nutrients your body needs, including:



How we can help Patients/Consumers?

Reasons

- Lactose intolerance
- Milk Allergy
- Misinformation
- Health halo of alternatives
- Increased plant Based eating



"Milk Does a Body Good"

- Naturally occurring nutrients
- Contributes shortfall nutrients Ca, Vit D, K+
- 2020 DGA recommend 3 daily servings of low-fat/fat-free dairy
- Healthy eating patterns, which include dairy, are linked to a reduced risk chronic diseases such as DM, CAD, CVD, HTN and stroke
- Improved bone health
- Price of alternatives can be 50-100% more





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- Dating in the Dairy World
- Dairy Fresh Hacks
- Upcycling Dairy

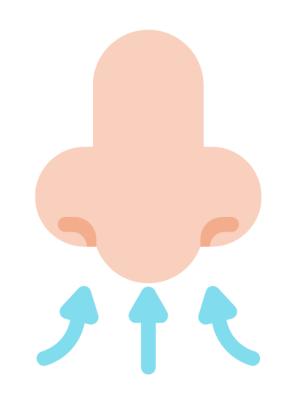
Dating in the Dairy World

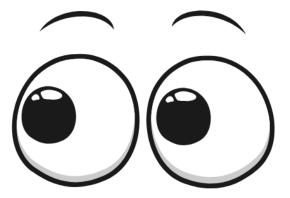
- Sell By
 - This is for the **STORE**
 - Indicates how long store should display item for sale
 - Ideal to buy before this date
- Use By
 - This is for the **CONSUMER**
 - Last date to use item while at peak quality
 - Can still use after this date
- Best if Used By (or Before)
 - Best flavor or quality
 - NOT an indicator of safety or purchase date
 - Shown to cause less customer confusion



Practice Safe Dairy

- <u>DO NOT</u> go by expiration date
- Go by:





Safety At Every Step







SHOPPING

- Dairy aisle last
- Plan ahead
- Put away ASAP

STORAGE

- Fridge back bottom
- Temps <40°F
- Keep away from hot foods

DAILY USE

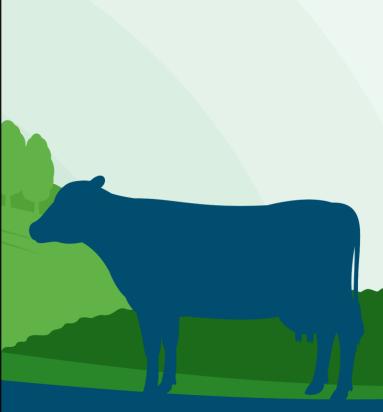
- Don't leave out
- Cover ASAP



Freshness Hacks

- Milk
- Yogurt
- Sour Cream/Ricotta/Cottage Cheese
- Cheese







Never Say Goodbye...

UPCYCLING

Upcycling Dairy



Buttermilk, Sour Cream, or Crème Fraiche



Pancakes & Baked Goods



Frozen Dairy Cubes



Creamy Soups



Rinds in Soups & Sauces



Don't Ditch Dairy Containers



Source: <u>https://www.americandairy.com/dairy-diary/how-to-upcycle-dairy-in-the-kitchen/</u>

Dairy Fresh Resources

- USDA Foodkeeper App
 - <u>https://www.foodsafety.gov/keep-food-safe/foodkeeper-app</u>
- USDA Your Safe Food Handbook
 - <u>https://www.fsis.usda.gov/sites/default/files/media_file/2020-12/Kitchen-Companion.pdf</u>
- Keeping Dairy Foods Safe
 - <u>https://www.americandairy.com/health-wellness/food-safety/</u>
- Upcylcing Dairy
 - https://www.americandairy.com/dairy-diary/how-to-upcycle-dairy-in-the-kitchen/





• Continuing Education Certificates

Questions

• The Full Webinar Recording





Want more farm content?

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