



# FRESH MILK

From East Kilbride



# SEASONAL VEGETABLES

From George Anderson & Sons  
Tranent East Lothian



# QUALITY MEAT

From Campbells Prime Meat  
Lathallan by Linlithgow

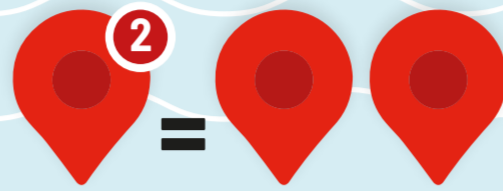




# Milk & Ingredients

## South East Scotland

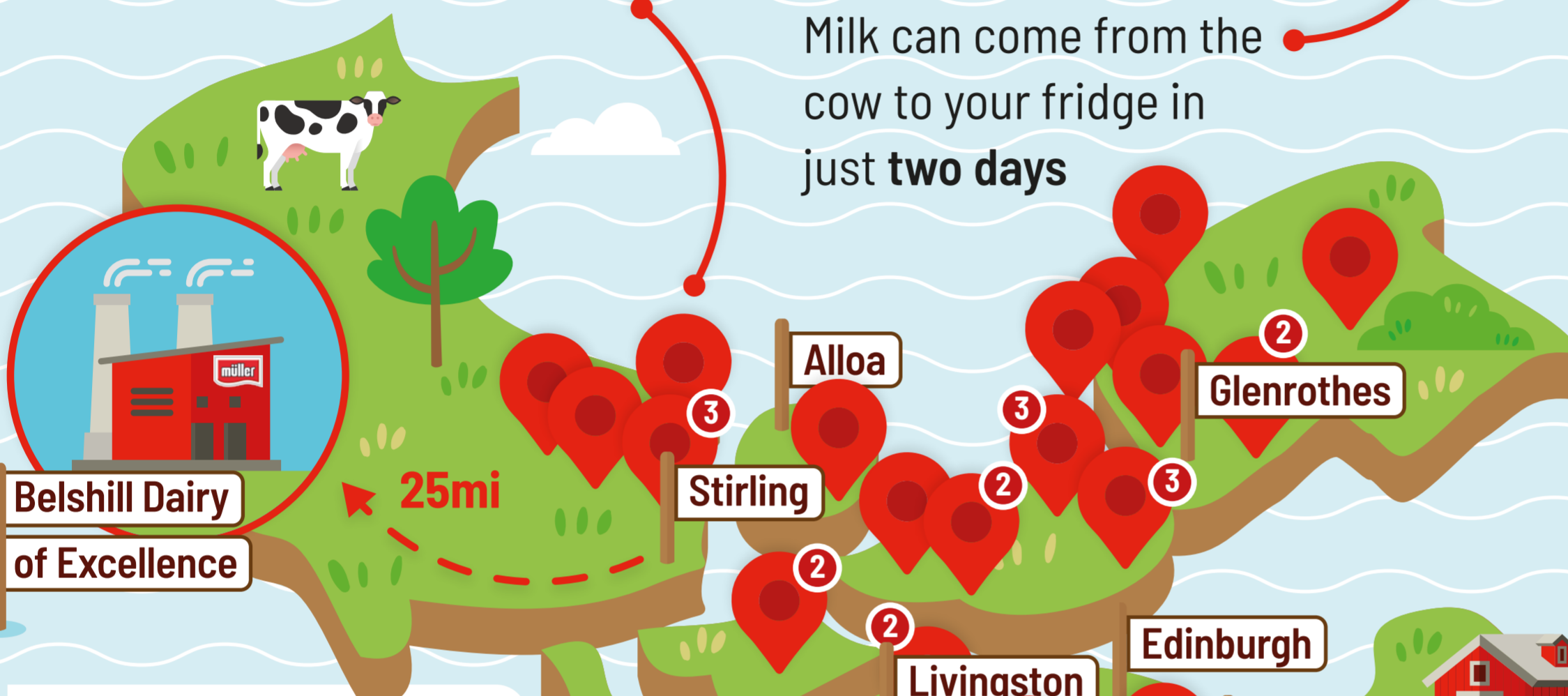
There are **32** local Müller dairy farms in the South East of Scotland



Milk can come from the cow to your fridge in just **two days**



Cows have **32 teeth**, just like humans



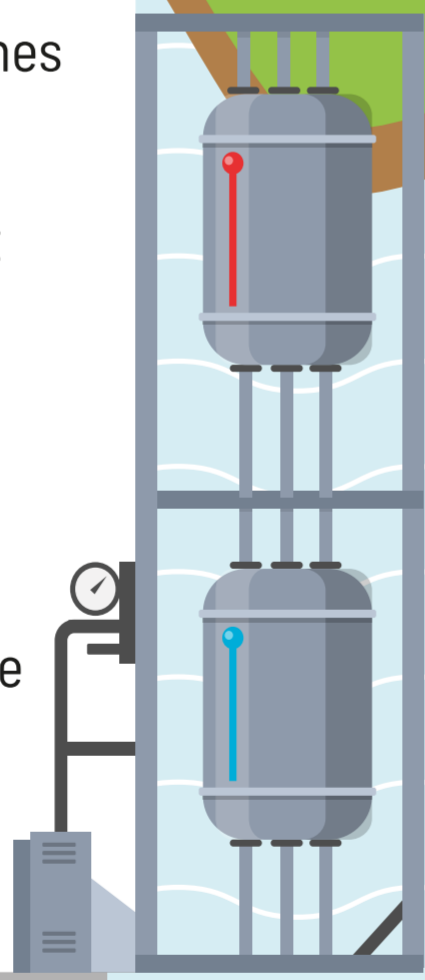
Belshill Dairy of Excellence

### Milk Processing Steps

**Separate** - cream is removed using big machines called centrifuges.

**Homogenise** - fat content is spread evenly by squeezing through pipes at high pressure.

**Pasteurise** - removes any bacteria that may be in the milk by quickly heating the milk and then quickly cooling it down.



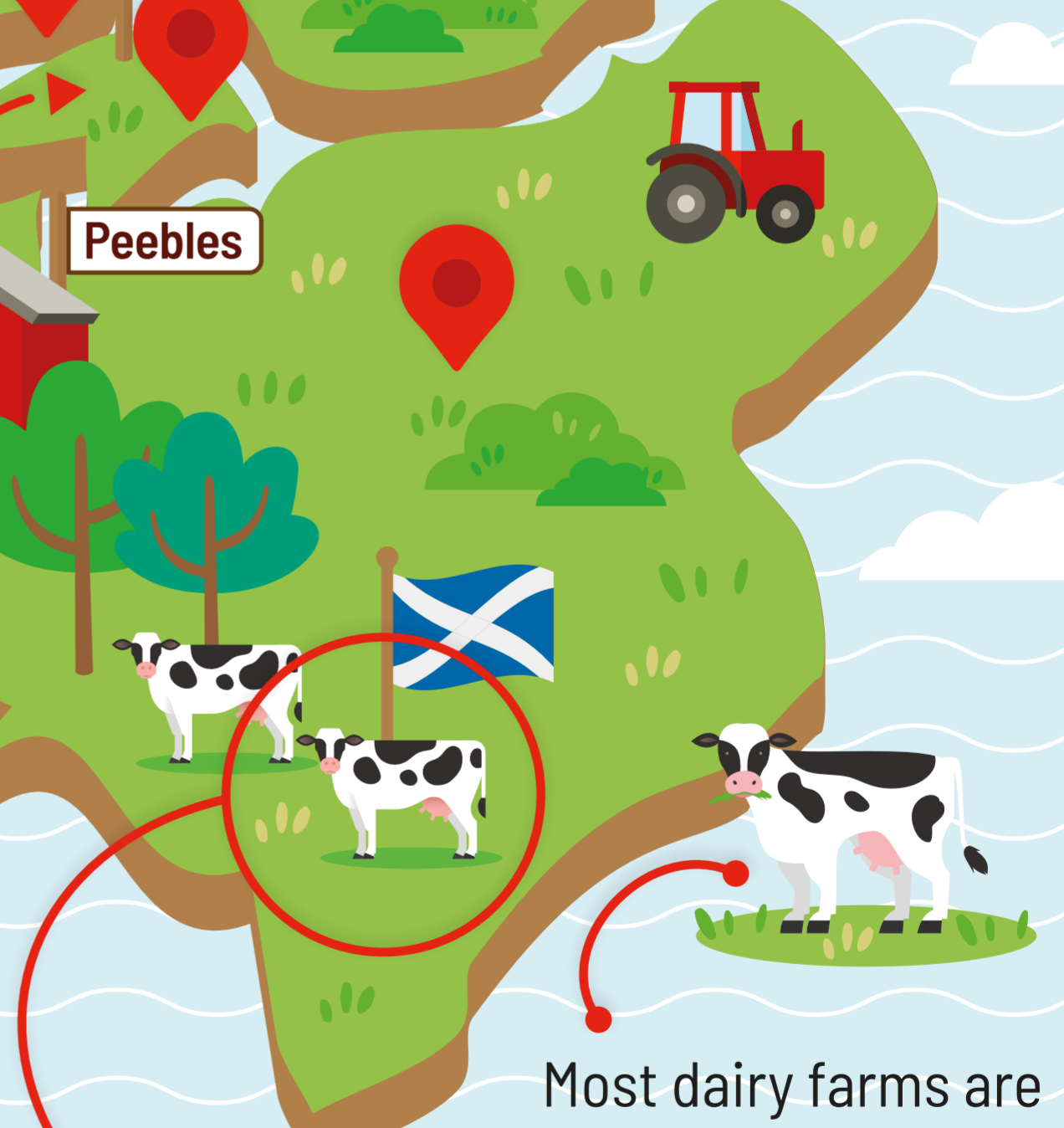
Our fresh milk bottles are already **100% recyclable**

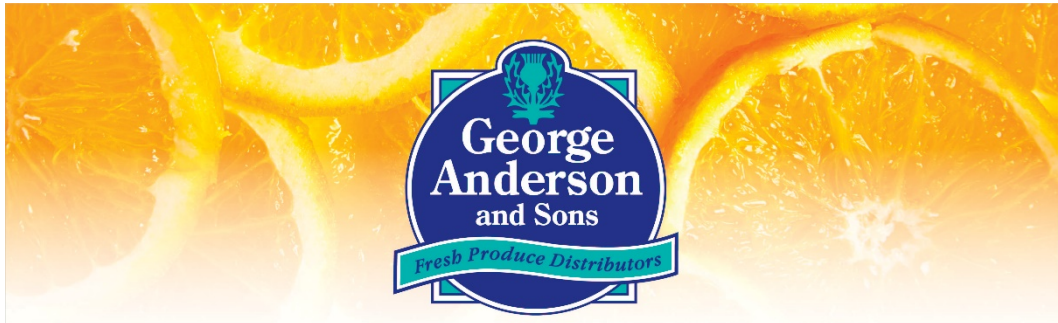
We make environmentally friendly **fully recyclable** paper cartons with paper straws



Most Milking Cows in Scotland are the **Holstein Friesian** breed, the black and white ones!

Most dairy farms are on the West Side of Scotland where the warm wet climate is **ideal for growing grass** - the cow's favourite food





### *Distributors of fresh produce from around Scotland*

