Introduction to Making Fluid and Flavored Milks

Start by determining the type of fluid milk product you will make. This will help you determine the regulations that apply to you and the equipment you will need.

Fluid milk products can have different fat contents, flavors and other characteristics.

- **Beverage milk:**
  - Different fat contents
  - Flavored
  - Lactose-reduced
- **Half-and-Half**
- **Cream**
- **Coffee Creamers**

Some products have federal standards for composition or other processing requirements. Refer to Title 21, Chapter 131 (Milk and Cream) of the Code of Federal Regulations to make sure you are following the regulations.

The packaging you choose protects the product, offers convenience to the customer, and helps determine the filling equipment you will need. When choosing packaging options, consider the size and materials you will use.

- The simplest product is raw milk (not legal in all states, check your state’s regulations).
- Pasteurizers need to meet the equipment requirements described in the Grade “A” Pasteurized Milk Ordinance (PMO).
- A separator is needed for products with fat contents different from your whole milk.
- A homogenizer is needed for most fluid milk products.
- A blending tank and mixer are needed for flavored milk.
- A case and/or bottle washer may be needed.

Knowing the target properties and packaging of the products you want to make will guide your decisions on the ingredients, supplies, and equipment you need to be a successful fluid milk processor.