

THE MEADOW GOLD
QUALITY PROMISE
PASTEURIZATION

Meadow Gold in the top five percent

Meadow Gold is the only remaining, large-scale milk processor supporting local milk production in Hawaii.

Of the more than 75 processing facilities nationwide in the Meadow Gold family of companies, the Meadow Gold facility in Honolulu is rated in the top five percent for the quality of its operations.

It's all about making Meadow Gold milk delicious for Hawaii's families—milk whose quality you can taste.

That's the Meadow Gold Quality Promise.



Hawaii's Dairy

www.lanimoo.com



Hawaii's Dairy

MEADOW GOLD MILK

Quality you can taste



Some Meadow Gold milk comes from local farms on the Big Island, but it takes more milk than they can produce to meet the needs of Hawaii. So Meadow Gold milk also comes to Hawaii from California dairies inside 6,200-gallon super-insulated, stainless steel tanks, where it has remained at an average temperature of 33°F to 40°F.

- **Meadow Gold milk is twice-pasteurized**

Milk arriving at the Meadow Gold processing facility has been pasteurized once on the mainland. It receives a second pasteurization in Hawaii to meet Federal standards. Since Meadow Gold packages its milk here in the islands, the second pasteurization is mandatory.

- **Same great taste and quality**

In pasteurization, milk is quickly heated and cooled. Federal standards require that it be heated to 161°F for 15 seconds. But Meadow Gold exceeds those standards, heating its milk to 178°F for 18 seconds.

- **Meadow Gold quality assurance**

Meadow Gold milk is also laboratory tested again in Hawaii. In addition, the Meadow Gold milk processing line is cleaned every 24 hours to meet high quality standards.

- **Safe Quality Food (SQF) certification**

Meadow Gold has attained Level 3 SQF certification from the Safe Quality Food Institute, the highest level possible, which attests to Meadow Gold having comprehensive food safety and quality management systems for every step in the food chain.

