

RAW MILK

UNPASTEURIZED MILK & AVIAN INFLUENZA



AVIAN INFLUENZA IN DAIRY CATTLE

Avian Influenza is a disease caused by a group of viruses that are very effective at spreading among birds, but can also spread among other animals and humans. Avian Influenza is spread through contact with fecal droppings, saliva, nasal discharges, **and unpasteurized milk** of infected animals. More information on avian influenza can be found on the [United States Department of Agriculture \(USDA\)](#) website.

FAST FACTS

- Raw (unpasteurized) milk and dairy products made from it (such as cheese, yogurt, and ice cream) can be contaminated with the avian influenza virus.
- Pasteurization kills the virus in milk, so that pasteurized milk is safe to consume.
- **Do not drink unpasteurized milk.**




Pasteurization is the process of heating milk to a temperature that destroys harmful germs.



Raw milk has not been pasteurized to kill harmful germs, including viruses, bacteria, and parasites.



Raw milk was a common source of illness before pasteurization was invented

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