**Brownes Dairy – by Tom Bartle**

Today we went to Brownes Dairy. First up we hopped on the bus with 4/5 C and drove for about 25 minutes to Brownes, it was at the end of the a long drive and we circled Brownes until we found the car park. While we were circling, we saw humongous milk silos. In the milk silo a machine churns the milk to keep it fresh. They also use silos to churn the yoghurt and mix it through.

When we arrived, we placed our pages in a pile by the entrance then we sat down on the mat. A man named Farmer Damian came in introduced himself and said we would have another guide named Georgina who wasn’t here yet. Then he asked us if we new some dairy products, so we answered milk, butter, cream, yoghurt, cheese those were correct. Someone also mentioned chocolate, but he said no because it can be made without milk. Next, he showed us a video on how the process of farm to factory happens or as he called it, “From Moo to You.”

First the farmers milk the cows for raw milk and then they have ten minutes to get the milk down to under four degrees, then a milk truck takes the raw milk for a long ride to the factory keeping the milk cool at the same time. Next the workers at Brownes dairy heat up the milk to seventy-two degrees and then cool it down. The heat up the milk so the bacteria in the milk is boiled away, this process is called Pasteurisation. Then they put the milk into a big fridge room the biggest part of the factory. The fridge room is always three degrees no matter what the temperature is outside. There are also usually 150 workers in the fridge room to keep the dairy products cool.

After the video Farmer Damian asked us if we new any of the five animals that make milk in WA. We answered cows (obviously), sheep, goats, and camels. None of us new what the last animal was even the teachers didn’t know. So, he told us the last animal was a buffalo. We were all surprised that we produce buffalo milk in WA. I did not even now if we had buffalos in WA.

Then Georgina arrived and we were split into two groups. Mrs Cannons class and Miss Lunds class. We were with farmer Damian first, so we went to have a look at the cow. The cow was named Belinda. She was a brown jersey cow. Brown jersey cows are shorter than the more common black and white cow. Black and white cows produce more more milk, but brown cows' milk is more premium. We got to stand around the pen and farmer Damian went inside. He told us how Belinda was eating what he ate for breakfast, oats! Belinda was eating the unprocessed style while farmer Damian ate the processed style of oats in porridge.

He also told us female cows were worth a lot more than male cows as females produce milk and live longer because when a male is one year old its off to market a beef strips. Females are worth about $3500 while males at the same size and weight are only worth $300. Someone mentioned that she was chewing nothing but then farmer Damian told us she was redigesting her food as she has four stomachs.

After he finished explaining mostly everyone went to the bathroom as we would be in the factory for an hour and weren’t allowed to use the toilets inside as they were staff only. After we went to the toilet, we walked down some steps into the factory we went through a gate and then we arrived at a door with a security camera. Farmer Damian told us that it was a special camera that took your temperature and if it were high an alarm would go off and then the door would slam shut. After that we walked through a handful off hallways until we arrived at a big window. We peered through the window to look inside. Inside there were two different areas of yoghurt being made.

One of them was making chocolate yoghurt in yoghurt tubs the yoghurt tub got filled with yoghurt from the silos and then had the lid put on (we did not see this part). Then they came along a conveyor belt and went through a machine, (I do not know what it did) once they exited the machine they were often jammed on the conveyor belt and a worker had to arrange them, so the conveyor belt flowed again. Then the tubs went into a big machine that packed them, and then another worker stacked them on a forklift and it drove them to the fridge room. Occasionally, the worker unjamming the conveyor belt had to feed more cardboard boxes into the machine.

The other area was making yoghurt pouches and packaging them. Then farmer Damian told us about how Brownes dairy was environmentally friendly. It reused the cardboard for boxes so less waste went to landfill. Then we walked further along the hallway until we arrived at another window.

Inside that room there was milk being packed. There were three different types being made. There were normal cartons being made. Eco friendly brownish cartons being made. And new clear cartons being made.

He told us that the clear cartons were more environmentally friendly than the normal ones as you can recycle the lid as well. He also told us that when they started selling the clear containers sales dropped forty percent because adults do not like change and did not buy it. This also happened when they released the Eco-friendly brown containers.

Then the other group walked down the hallway, and we swapped guides. Georgina led us back through the maze of hallways. We stopped when we reached a new room we had not been in before.

We walked into the room and stood around a table. Someone noticed the table was made of plastic from milk cartons. Georgina told us that was part of Brownes being more environmentally friendly.

She asked us if we wanted to play a game. We all said yes, so she told us we were having a taste test. She gave us all spoons and put some yoghurt on them. The package on the tub was blank so we did not know what flavour it was. We all tried the first one. I guessed banana and was correct. Nearly everyone guessed banana, but some people went with vanilla. One person even guessed strawberry!

The next one was peaches and cream. I guessed mango but got it wrong. I got it right. Then she told us how yoghurt and milk strengthen your body. Georgina told us bubble-gum yoghurt pouches are grape, and carrot and marshmallow yoghurt pouches are lemon and raspberry.

Then we milked the cow. The udders where very rough but it was fun to squeeze milk into a bucket.