



Brownes dairy

Max

Mini Recount

Moo, I thought that would be the sound I would hear when we got to the dairy farm but it was a lot different. It was incredible.

After meeting farmer Damian and watching an info video. We went into the food science kitchen with Georgiana. She taught us

about Brownes products, packaging and sustainability. A highlight for me was the blind yogurt tasting game. The factory tour was really interesting. Damian showed us the production areas, machinery and how the dairy products were produced. It was out of this world.

Finally we all had a turn to milk Melinda the cow. I learnt a lot at the dairy factory.

Things I Learned

- They produce over 17 million cartons of milk per year
- There is no ice cream produced in Western Australia
- The milk and other dairy products are all processed and put in a fridge that is three degrees with workers in it.

I Still Wonder

One question I still have....

How many people actually work at Brownes dairy.

Brownes Products

*chese 0

*cream



*sour cream



*yogo

Excursion Highlight

The best part was...

My favourite part was when we tried a test on our taste buds.

because.....

Everyone chose a different fruit to me and were saying that's not correct but it turned out it was.

