



Cold Chain Compliance

milk cold chain compliance

STANDARD OPERATING PROCEDURES

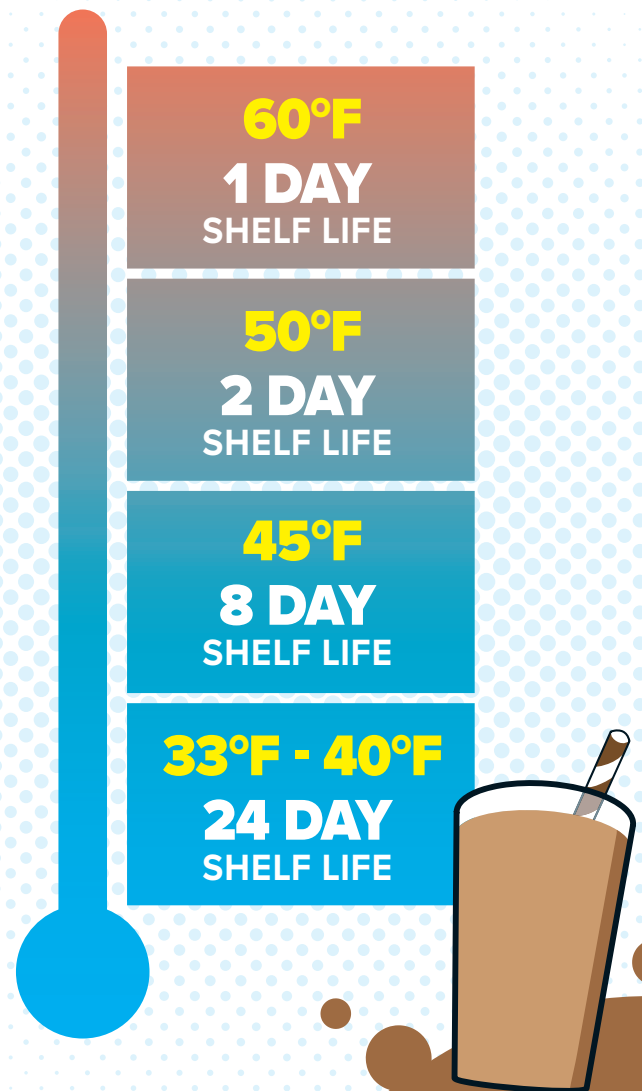
Heat shock affects freshness, taste, and quality!

- Cold milk lasts longer and tastes better
- Remember FIFO: FIRST IN, FIRST OUT
- Once affected by heat, freshness cannot be restored

OPPORTUNITIES

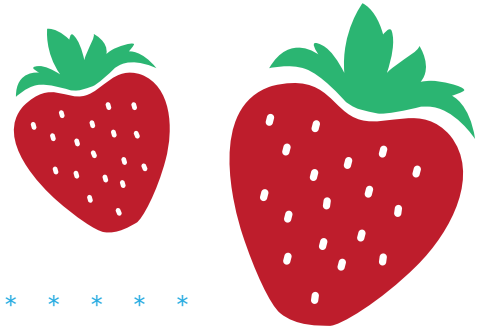
- Maintain cold chain compliance!
- Preventing spoilage and bad milk:
 - Temperature and time are two of the greatest factors we control.
 - Good rotation and storage temperature are major factors in quality of milk.
 - Monitor temperatures. Especially, when milk is not held in refrigeration.
- Maintain milk temperature control to classroom.
- Milk going to classrooms should not be reused.
- When was the last time your thermometer was calibrated?

DAIRY PRODUCTS
should be stored between
33°F - 40°F
for proper quality protection





BUY AMERICAN: SUPPORTING DOMESTIC AGRICULTURE IN SCHOOL MEALS



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The **BUY AMERICAN PROVISION** safeguards the health and well-being of our Nation's children and supports the U.S. economy, American farmers, and small and local agricultural businesses (7 CFR 210.21 (d) and Memo SP 38-2017).

School food authorities (SFAs) in the continental United States* must purchase domestic agricultural commodities and food products. For foods that are unprocessed, the agricultural commodities must be domestic, and for foods that are processed, they must be processed domestically using domestic agricultural food components that are comprised of over 51% domestically grown items, by weight or volume. A domestic creditable food component is the portion that counts toward a reimbursable school meal (meats/meat alternates, grains, vegetables, fruits, and fluid milk).

- Foods and food products of Guam, American Samoa, U.S. Virgin Islands, Puerto Rico, and the Northern Mariana Islands are considered domestic.

How SFAs Can Buy American Foods

- Develop menus that include only domestic foods and domestic food products. **
- Include the Buy American provision and Geographic Preference option in written procurement procedures, specifications in solicitations, and contracts for food; be sure to monitor contractor performance.
- Require suppliers to attest that their final food products are either 100% domestic commodities or a food product containing over 51% domestic food components, by weight or volume.
- Use USDA Foods and food products processed in the United States using USDA Foods.
- Participate in **USDA's Farm to School Grant Program**.

Exceptions to Buy American

There are two limited exceptions when non-domestic foods may be purchased. These exceptions are determined by the SFA:

- The food or food product is not produced or manufactured in the United States in sufficient and reasonably available quantities of a satisfactory quality; or
- Competitive bids reveal the cost of a United States food or food product is significantly higher than the non-domestic product.

REMEMBER:

Document exceptions and keep records!

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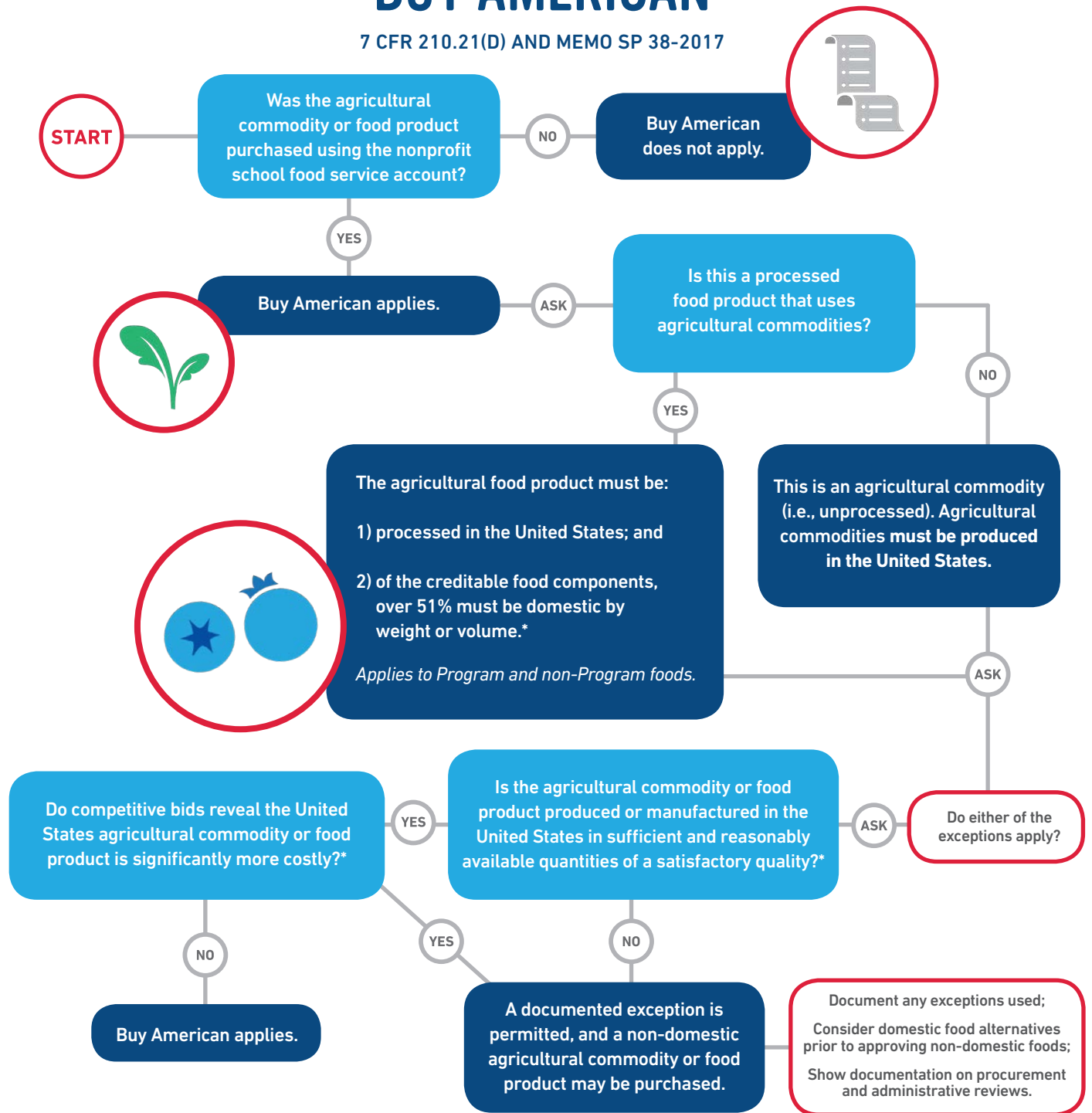
*SFAs in Alaska, Hawaii, and the U.S. territories are exempt from the Buy American provision. However, SFAs in Hawaii are required to purchase food products produced in Hawaii in sufficient quantities, as determined by the SFA, per 7 CFR 210.21(d) (3). Likewise, SFAs in Puerto Rico are required to purchase food products produced in Puerto Rico in sufficient quantities, under 42 USC 1760(n)(4).

**Information on availability of domestic foods available at: <https://www.ams.usda.gov/market-news>.



BUY AMERICAN

7 CFR 210.21(D) AND MEMO SP 38-2017



*As determined by the SFA.

SFAs can obtain information on Buy American at: <https://www.fns.usda.gov/school-meals/compliance-enforcement-buy-american> or by contacting their State agency.



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OVERVIEW OF LACTOSE-FREE MILK VS. A2 MILK FOR CHILDREN

Both lactose-free and A2 milk are gaining popularity due to growing interest in dairy milk intolerance and digestive health for children. However, they are distinct products that cater to **different digestive needs**. This guide outlines their **nutritional properties, digestibility, taste and texture, and key purchasing considerations**.



WHAT IS IT?

LACTOSE-FREE MILK

- Regular cow’s milk with the lactose (milk sugar) removed or broken down into glucose and galactose using lactase enzyme.
- Designed for children with lactose intolerance, a condition where the body lacks enough lactase to digest lactose.

A2 MILK

- Comes from cows that naturally produce only the A2 beta-casein protein, rather than the more common A1 + A2 proteins found in conventional milk.
- Aimed at those who have sensitivity to A1 protein, which may cause digestive discomfort similar to lactose intolerance but is a separate issue.

DIGESTIBILITY

Main Digestive Issue	Lactose intolerance (enzyme deficiency)
Who Benefits	Children with gas, bloating, or diarrhea after consuming milk
Lactose Content	0g (enzymatically broken down)
Beta-Casein Protein	A1 & A2 (same as regular milk)

A1 beta-casein sensitivity
Children with general milk discomfort but not lactose intolerance
Same as regular milk
A2 only

TASTE & TEXTURE

Taste	Slightly sweeter due to breakdown of complex sugars
TEXTURE	Identical to regular milk

Very similar to regular milk
Identical to regular milk

Note: Children may prefer the slight sweetness of lactose-free milk in plain servings or flavored versions.

SOURCING

Well established; Good availability	Requires verification of 100% A2 herd sourcing
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References

National Institutes of Health (NIH) – [Lactose Intolerance](#)

USDA FoodData Central – <https://fdc.nal.usda.gov>

Food Science and Biotechnology - A2 Milk Consumption and Its Health Benefits: An Update [<https://pmc.ncbi.nlm.nih.gov/articles/PMC10806982>]

Journal of Nutrition – Beneficial Effects of Milk Having A2 β-Casein Protein: Myth or Reality? [[https://jn.nutrition.org/article/S0022-3166\(22\)00140-7/](https://jn.nutrition.org/article/S0022-3166(22)00140-7/)]