

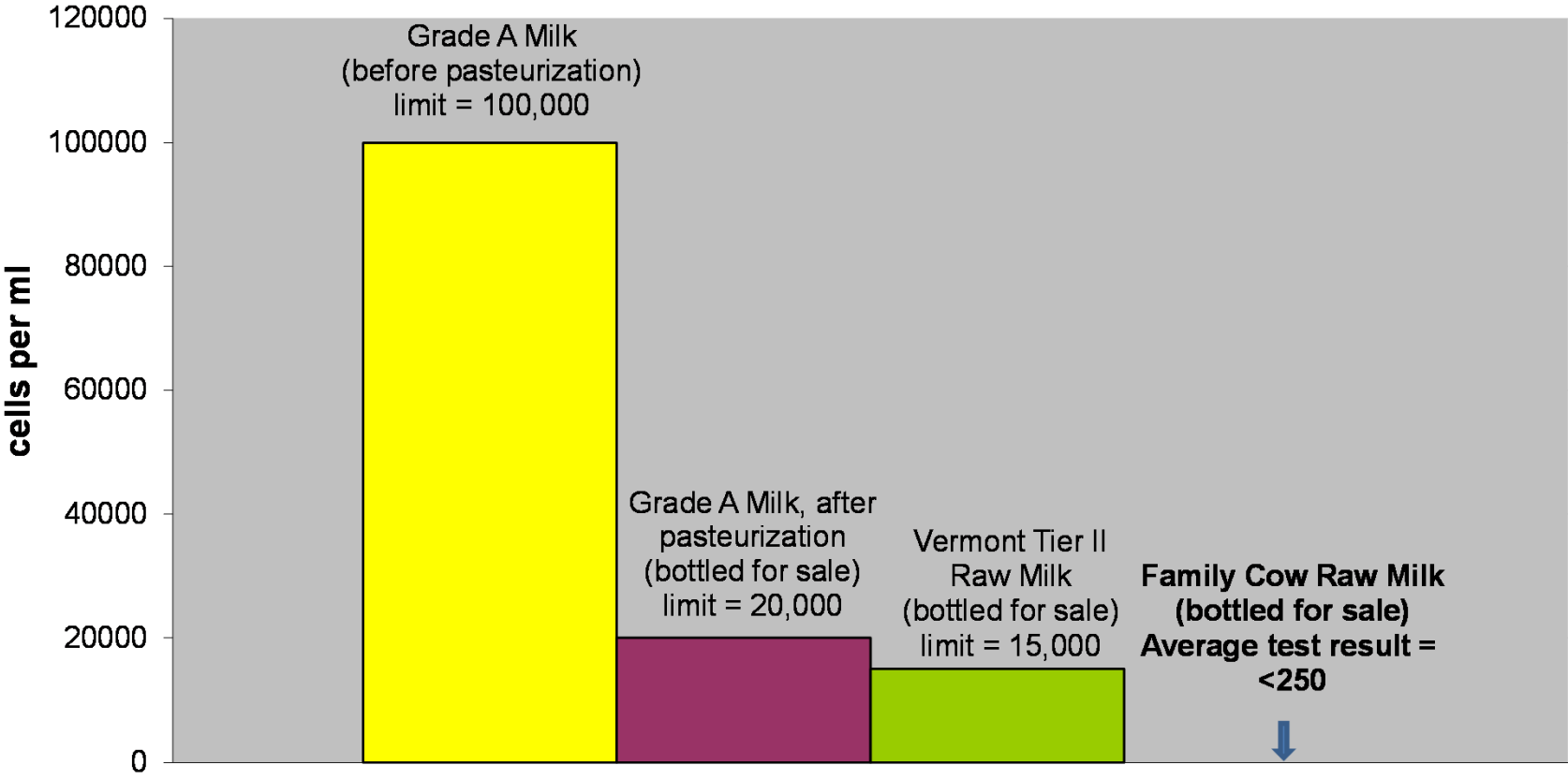
Family Cow's Milk Quality Test Results

The federal law governing the commercial production and sale of pasteurized milk requires farms and milk processing plants to test milk for various measures of quality. The numbers shown in the following charts are regulatory testing limits for Grade A Milk sold in stores.

Act 62 is a state law, enacted in 2009, that governs the production and sale of unpasteurized milk in Vermont. Act 62 establishes two tiers of raw milk producers. Tier II producers, like Family Cow Farmstand, can sell up to 40 gallons per day of unpasteurized milk and must submit milk for regular quality testing. The tests are performed on milk in its final retail bottle.

Family Cow Farmstand was the first and is currently the only Tier II raw milk producer in Vermont. We have been testing our milk at the Agency of Agriculture's laboratory since July of 2009. We also voluntarily test our milk at an independent lab for verification. The following charts compare our average test results to the federal regulatory limits for Grade A Milk and Act 62 for Tier II Raw Milk.

Total Bacteria Counts



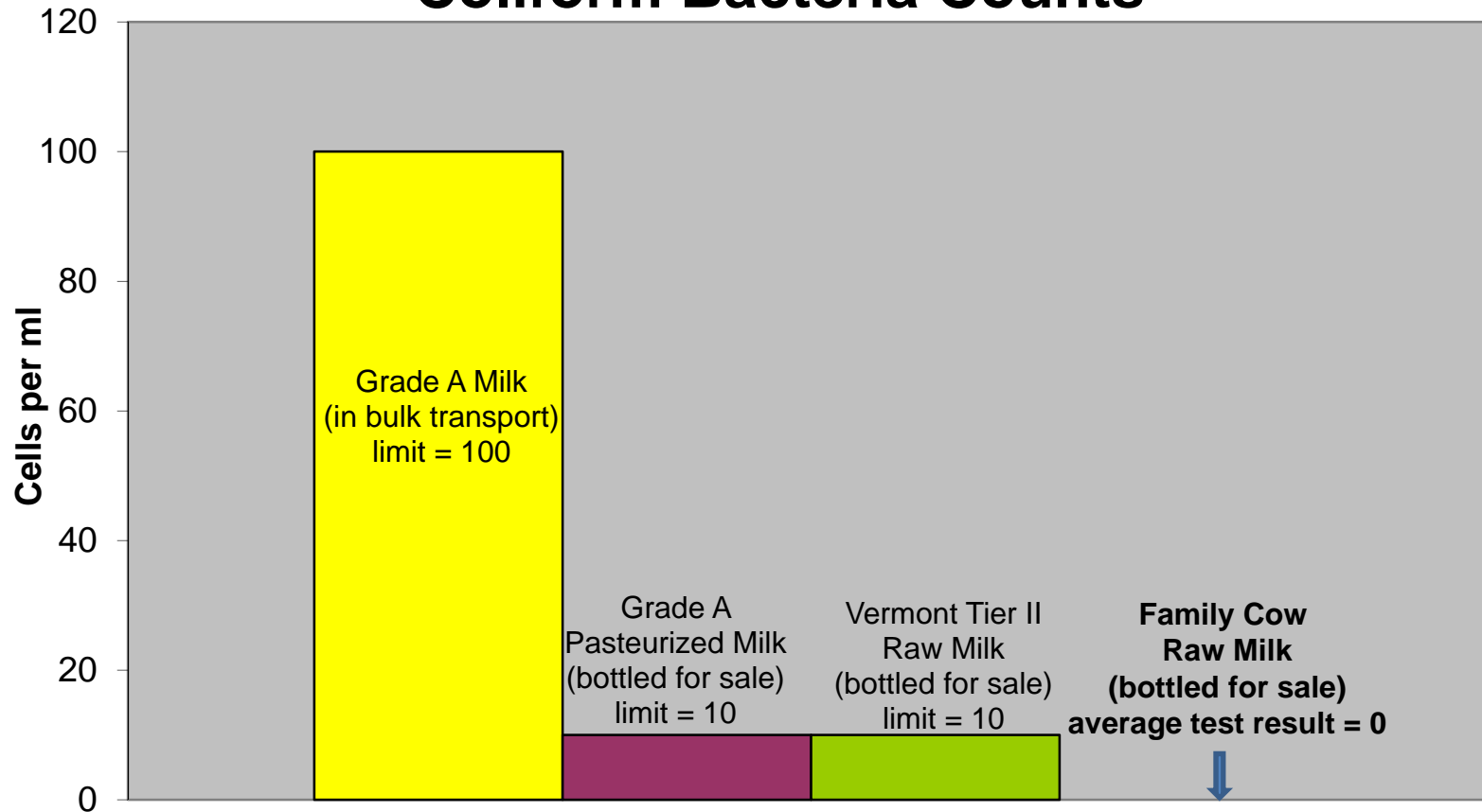
Total Bacteria Count measures numbers of viable bacteria cells per milliliter of milk. It is an indication of contamination during milking and processing. The bacteria counted are not necessarily an indication of pathogens, which cause disease.

Grade A Milk before it is pasteurized, can have a count of up to 100,000. Pasteurization kills these cells, but the dead cells remain in the milk. After pasteurization, new bacteria can be introduced during bottling. These cells remain viable in the pasteurized milk. The limit for pasteurized milk is 20,000. So a gallon of pasteurized milk in the store contains millions of dead bacterial cells from before pasteurization and millions of live bacterial cells from after pasteurization. This heavy load of dead and live bacteria in pasteurized milk stimulates the human immune system to produce mucus.

Vermont Tier II Raw Milk test results show all contaminants introduced during the entire milking and bottling process. This test does not count the beneficial, probiotic bacteria that strengthen our immune systems and aid in digestion. Raw milk contains probiotic bacteria, pasteurized milk does not. Probiotics are destroyed during pasteurization.

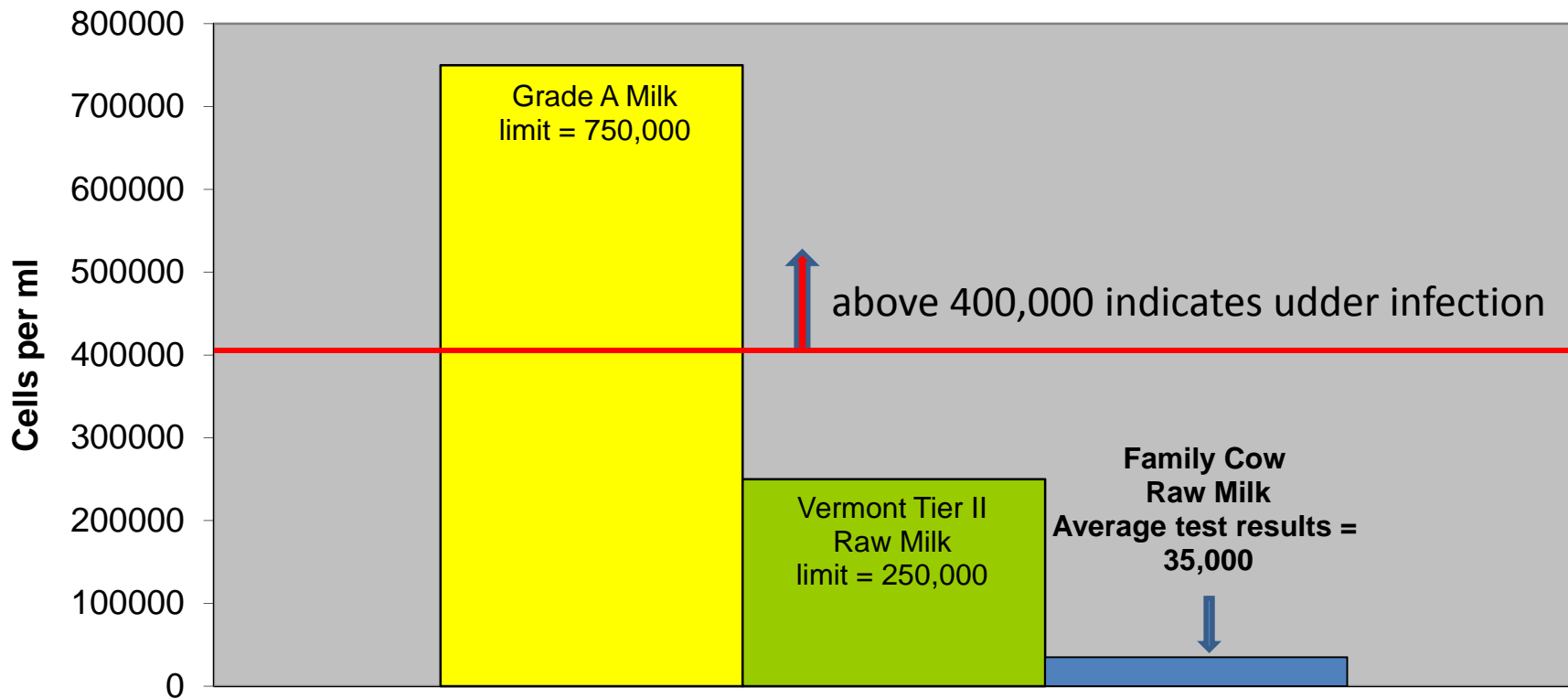
Family Cow's milk test results show that our equipment and milking and bottling processes are *extremely* clean.

Coliform Bacteria Counts



Coliform Bacteria Count is also a measure of the cleanliness of the milking and bottling processes. They can be associated with fecal contamination, although not all coliforms are fecal coliforms. Like total bacteria, they are killed during pasteurization and more are introduced after pasteurization. The numbers in Grade A Pasteurized Milk only reflect the numbers of viable cells introduced after pasteurization.

Somatic Cell Counts



Somatic Cell Count measures the health of a cow's udder. Counts above 400,000 indicate an infection in the udder. The regulatory test measures the average count from the entire herd of cows on a farm. The Grade A Milk supply can legally contain milk from infected cows. Since what is counted is the average from a whole herd, every cow in a herd could have an udder infection and that milk would still be allowed to enter the food supply and be called "Grade A." Family Cow's test results show that our cows are in excellent health. Our policy is to only ever sell milk from healthy cows.