



Raw Milk: Unpasteurized Milk & Bird Flu



Bird Flu in Dairy Cattle

Bird Flu is a sickness caused by viruses that spread among infected animals, and can infect humans. It can spread through manure, spit, snot, and raw (unpasteurized) milk. Preventing the spread of the virus is key to maintaining healthy animals, milk production, and the health and safety of workers.

Fast Facts

- **Pasteurized milk is safe to consume.** Pasteurization kills the virus in milk, so that pasteurized milk is safe to consume.
- Raw (unpasteurized) milk and dairy products made from it (such as cheese, yogurt, and ice cream) can be contaminated with the bird flu virus.
- **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 viruses, bacteria, and parasites.



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

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