

**RAW MILK  
AND  
ONE HEALTH**





Raw milk and its  
controversy



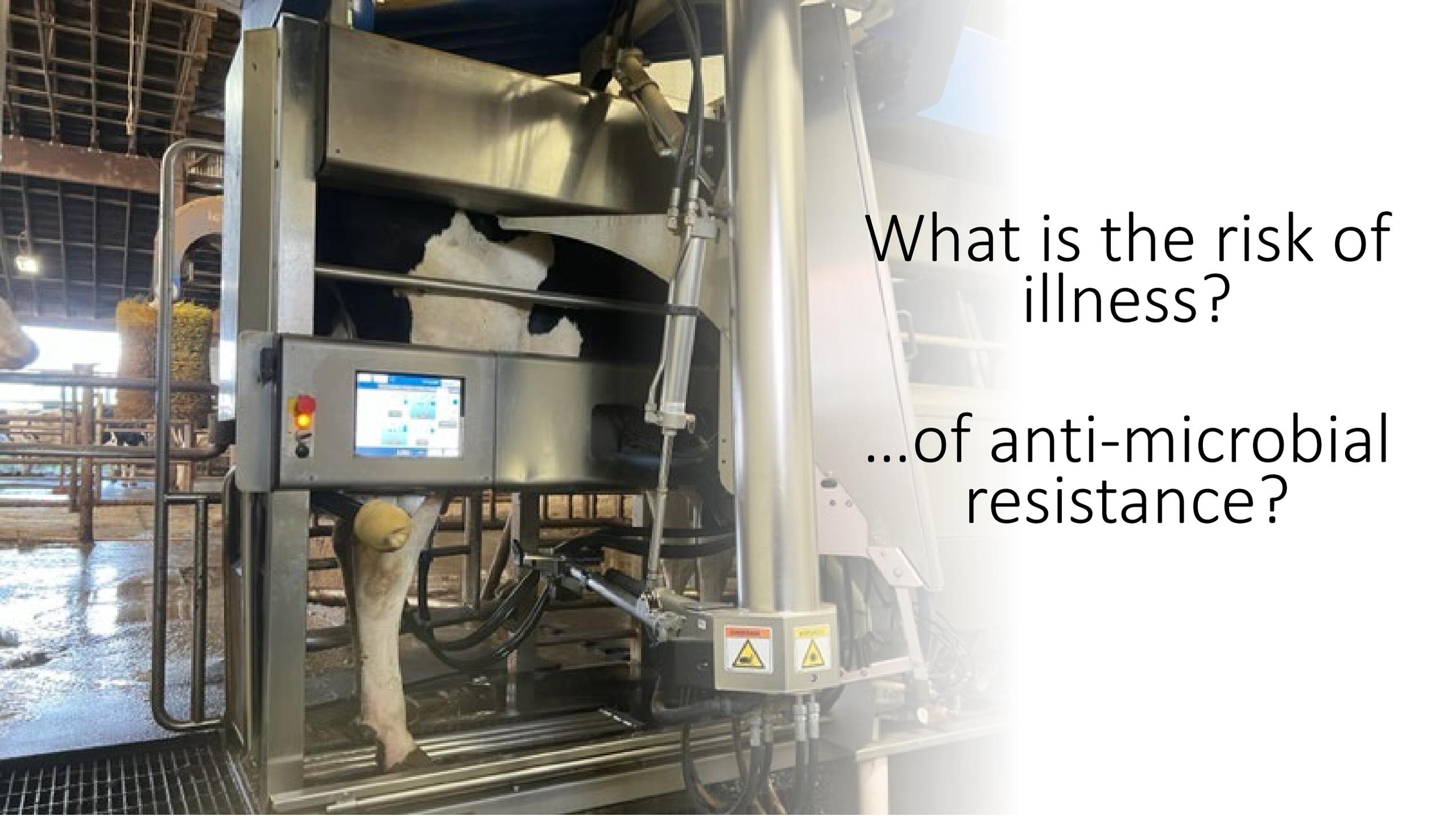
# The One Health — Raw Milk Connection

## “The Big Four”

- *Campylobacter*
- *Salmonella*
- *E.coli*
- *Listeria*

*“...In high-income countries, dairy foodborne illness outbreaks contribute 2 to 6% of all foodborne illness”*





What is the risk of illness?

...of anti-microbial resistance?

# Critical Control Points



Animal health



Hygienic Milking Practices



Milk Cooling

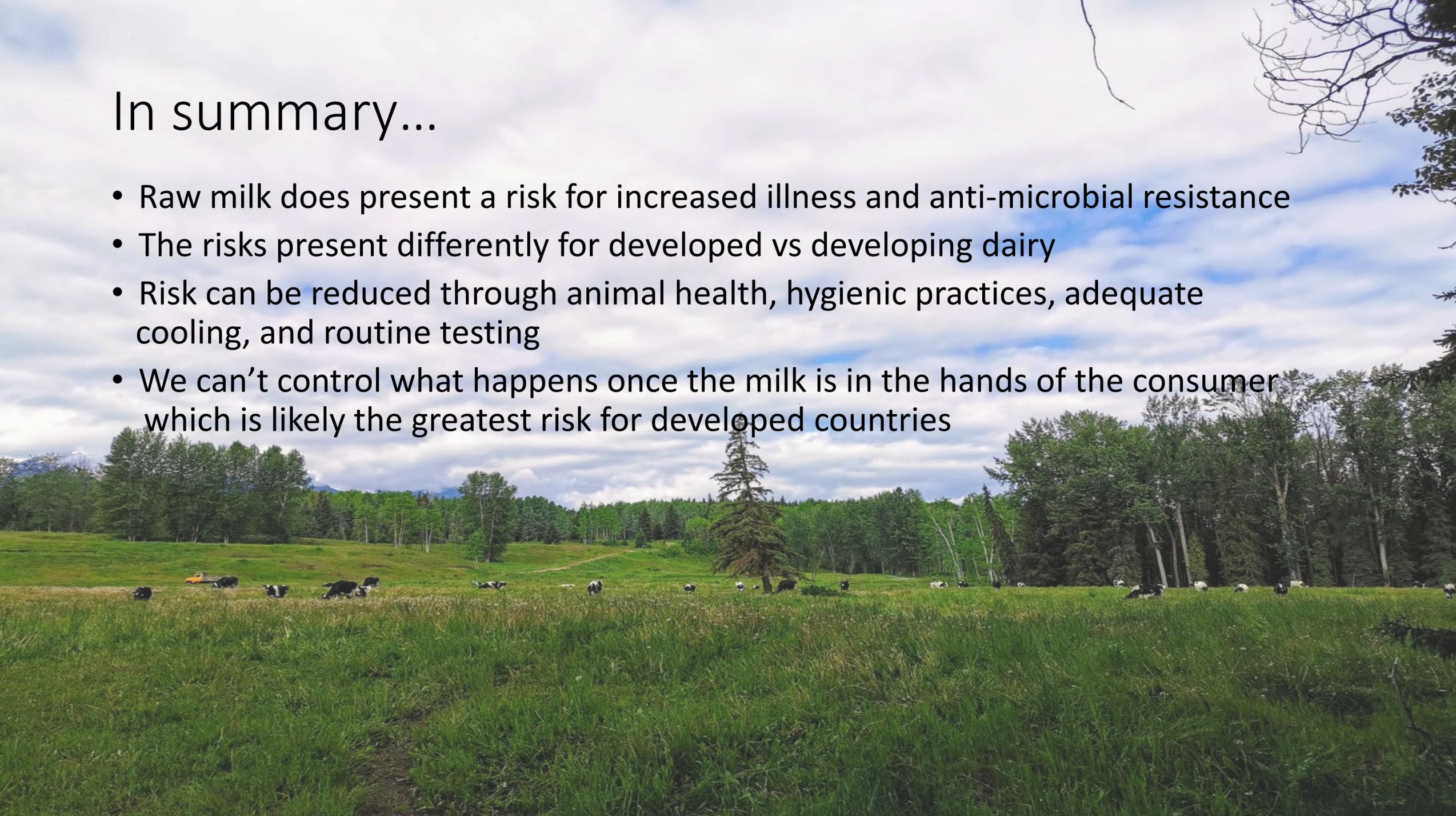


Milk Testing

Should we regulate the sale and distribution of raw milk?

# In summary...

- Raw milk does present a risk for increased illness and anti-microbial resistance
- The risks present differently for developed vs developing dairy
- Risk can be reduced through animal health, hygienic practices, adequate cooling, and routine testing
- We can't control what happens once the milk is in the hands of the consumer which is likely the greatest risk for developed countries



Questions?



# References

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