



### What is SB 201?

Pioneers standards and regulations for raw milk safety that are the first in the nation:

Requires management of every critical raw milk production process at the dairy and creamery.

Mandates a HACCP plan at California's raw milk dairies/ creameries

Provides at least 8 times more direct testing for pathogens than is performed currently. Current law requires no pathogen testing and it is only voluntary.

Prohibits raw milk dairies from receiving raw milk from other dairies that do not meet these stringent requirements.

# How Raw Milk Helps Us

- **Reduces/eliminates lactose-intolerance symptoms** because enzymes are not damaged by processing.
- **Reduces/eliminates allergy and asthma symptoms** because pro-biotic bacteria increase human immunity strength.
- **Increases immunity to infection** by increasing biodiversity of populations of beneficial bacteria in the human gut. Yogurt contains 2-6 cultures. Raw Milk may contain as many as 150-200 beneficial bacterial cultures.
- **Increases availability of vitamins, minerals, and macronutrients... it is delicious!!**
- Reported reduction in **colic symptoms and ear infections**
- Reported reduction in *autism-ADD* symptoms
- **Naturally occurring competitive pro-biotic bacterial cultures** kill pathogens. Raw milk is a
- living food with its own internal immune protections.
- **Innate immune factors** combat infection
  - White blood cells
  - Enzyme complements
  - Antibodies- Immunoglobulins.
  - Lactoperoxidase
  - Lactoferrin
  - Colicins and bacteriocins
- **Food enzymes break down** fat, protein, carbs/ sugars, and utilize minerals for complete digestion and absorption

\*These systems work together to make raw milk healthy and safe, and are only found in raw unprocessed milk. By heating raw milk into pasteurized and homogenized products these systems and values are changed and inactivated.

Immune depression is rampant in America today and is the cause of tens of thousands of deaths annually. Main causes include: sterilized foods, food preservatives and over use of antibiotics. Raw Milk helps consumers build strong immune systems like no other food or medication available today. It is a critical consumer choice.