

Many people choose raw milk thinking it will improve their health, but it can cause serious illness in anyone.



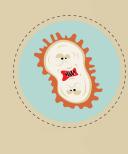
WHAT IS RAW MILK ANYWAY?



Raw milk has not been pasteurized to kill harmful, disease-causing germs, including bacteria, viruses, and parasites.



of heating milk to kill harmful bacteria.



a common source of foodborne illness.

Before most milk in the U.S. was pasteurized, raw milk was

RAW MILK OUTBREAKS ARE ON THE RISE IN THE U.S.

150x

The risk of an outbreak caused by raw milk is at least 150 times higher than the risk of an outbreak caused by pasteurized milk.



The average number of

outbreaks linked to raw milk was 4 times higher from 2007-2012 compared to 1993-2006.



In all, 81 outbreaks in 26 states were linked to raw milk from 2007-2012

Some germs linked to raw milk outbreaks





Salmonella

Campylobacter





Children

>>>>>>





Older adults



59%

child under 5 years People with weakened

immune systems

(including people with HIV/

such as diabetes and cancer)

AIDS and chronic diseases

of outbreaks reported

included at least one

from 2007-2012





By 2011, this increased to 30 states.

2

Most outbreaks (81%) happened in states where

selling raw milk was legal.



81%

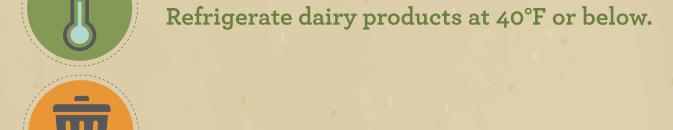
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Throw away any expired product.

label. If in doubt, don't buy it!

BE WISE. ONLY DRINK MILK THAT'S PASTEURIZED!



For more information on raw milk, please visit www.cdc.gov/foodsafety/rawmilk