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Welcome to the Herd!

We're so happy to have you! Below are a few reminders and instructions to help you get the most out of your herdsharing experience! Please don't hesitate to call, text or email if you have any other questions.

Pick Ups

- You are welcome to pick up your milk any time between 7am-7pm. If you need to pick up outside of those hours, please send a text or email and just let us know.
- Herdshare owners agree to a weekly pick-up day. Milk will be guaranteed less than 24 hours old if picked up before 7pm on your regular day. If you are unable to pick up your milk on your regular day we will leave it in the refrigerator for an extra day, just know that it will be one day old.
- If you have a week where you need to switch days, please reach out at least one day ahead and if possible we will try to make your milk available on an alternate day. This is not guaranteed, nor should this be considered common practice, but we will do what we can.
- After milking, raw milk will be rapidly cooled then bottled and held between 35°F and 38°F until pick-up.
- Upon pick-up, please return cleaned, prepared and capped replacement jar(s) for use the following week. We ask that you be sure your name is written on your jars in permanent marker when you drop off.

Transportation

- **Maintenance of the 'cold chain', or the rapid cooling and maintenance of liquid milk temperature between 35°F and 38°F from collection through consumption, is the most important part of maintaining freshness and flavor.**
- **We highly recommend bringing a cooler with ice and/or frozen ice packs to pick up your milk. Raw milk will maintain freshness longer if kept under 40°F**

Storage

- Raw milk should be stored in a refrigerator maintained at 35°F and 38°F and placed in the coldest part of the refrigerator. The door shelf is NOT the coldest part of the refrigerator. Promptly return your jar to the fridge after pouring milk from it. Do not allow milk to stay out on the table/counter. Allowing your milk to warm will greatly affect the taste of your raw milk.
- Milk placed in a properly cleaned and prepared jar and lid **with the 'cold-chain' maintained** should keep for 7-10 days.

Cleaning and Sanitizing

General Comments:

- Your milk is only as fresh and delicious as the jar it's in. You are responsible for your jars.
- All glass jars intended for receiving your fresh raw milk must be properly cleaned, prepared, dried and capped. If your jars are not clean, or have an 'off' odor when opened, we will conclude they have not been properly cleaned and/or prepared and will NOT fill them.
- Milk stone, mineralization or pitting of glass provides a surface for microorganisms to grow and multiply. Please provide jar(s) free of milk stone, mineral deposits, or pitting.
- Brand new jars must still be cleaned and prepared prior to filling - they are NOT 'clean' or ready for filling.
- ***Ensure jars and lids are completely dry prior to capping and storage. This helps immensely with odors.***

Cleaning Options:

Upon emptying your milk jar, rinse with warm water to avoid setting milk stones.

1. Hand washing
 - a. Wash in hot water with soap, rinse in hot water and air dry.
 - b. When washing the lid, be sure to remove all milk residue from threads.
 - c. Allow to air dry completely before capping. Do not towel dry.
2. Dishwasher
 - a. Place jar on bottom rack with hot water or sanitize setting. Lid can also be placed in the dishwasher.
 - b. Examine jar to be sure all milk residue was removed and that the jar and lid are completely dry before capping. Do not towel dry.

Sanitation Options:

We recommend sanitizing once a month or any time your jars get an "off" odor.

1. Bleach Solution
 - a. Rinse jars and lids in a solution made with 1/2 Tablespoon chlorine bleach per 1/2 gallon of hot water. Rinse well and air dry
2. Hydrogen Peroxide (H₂O₂) Solution
 - a. Immediately after cleaning the jar, spray or pour enough 3% H₂O₂ solution over the jar mouth and inside surface to completely wet the entire jar interior.
 - b. Cap the jar and shake/swirl the H₂O₂ solution for 60-90 seconds, ensuring coverage of the entire jar interior and inner lid surface. If the H₂O₂ foams, repeat the jar and lid cleaning/drying process and H₂O₂ solution preparation until there is no 'foaming'.
 - c. Rinse well and invert the jar and lid on a clean drying rack to air dry
3. Oven
 - a. Place washed, rinsed and dried jar in an oven for 20 minutes at 200°F.
 - b. Do NOT place lids in an oven. Use 3% H₂O₂ solution to prepare lids.
 - c. Allow jar to cool in the closed oven for safety and handling ease.