



## BOVINE COLOSTRUM FLOW CHART



Liquid colostrum is collected from certified dairy herds and immediately frozen. Colostrum is transported to La Belle processing facilities, thawed, and co-mingled.



Co-mingled liquid is sampled and assayed for overall quality.



Liquid colostrum is heat-treated in accordance with the Pasteurized Milk Ordinance to ensure microbial purity.



Colostrum is cooled and maintained at  $\leq 45^{\circ}\text{F}$ .



Cooled colostrum is homogenized and spray dried.



Free-flowing powder is sifted directly into double-lined polyethylene bags and a corrugated box.



Product is sampled and analyzed for compositional and biological purity.



Product is released after Quality Assurance review.