

PA Milk Marketing Board
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Buy Local, Buy Pennsylvania!

An audience member at one of our listening sessions last year stated that she could not get Pennsylvania milk at her local retailer. She had looked for the company name on a milk jug and saw that it is located in Texas. We couldn't comment much on this since we hadn't seen the milk jug, but we suspected she was speaking about a product marketed by Dean Foods, headquartered in Texas, but processed in Pennsylvania most likely using PA milk.

There are several ways, each taking only a short amount of time, that you can be sure you are purchasing Pennsylvania milk. First, and the most obvious, is to buy milk that has the PA Preferred green checkmark and label somewhere on the bottle—the cap, the side, or displayed by the ingredients list. A PA Preferred product is one that is produced, processed and marketed in Pennsylvania. The PA Department of Agriculture has a list of retail outlets where you can find PA Preferred products at <https://papreferred.com/a/directory/category/33>. Some of the larger grocery store chains also label sections of their dairy case as “Local” so you can easily find PA dairy products there.

Another way to find Pennsylvania dairy products is to look at the processing plant code that is found on the bottle or carton. Each state has a unique code—the one for Pennsylvania is “42.” Sometimes the processor will state “Plant” or “Plant Code” so that it is easy to find; others do not. The plant code will be followed by a dash and another number (1 to 5 digits) that denotes the actual processing location, e.g. Galliker Dairy Company in Johnstown, PA (42-095), or Wawa Dairy Farms in Wawa, PA (42-263).

If you can find the code on your milk container, you can go to <https://www.whereismymilkfrom.com/finding-my-code> and locate where the milk was actually processed, but if you buy the “42” coded milk you are buying milk processed in Pennsylvania.

Thanks to the hard work of Pennsylvania's nearly 6,000 dairy farmers and families, and the tens of thousands of workers who support the dairy industry, fresh, nutritious milk is available near where you live. Pennsylvania milk is available locally, regionally and globally, and is made into products such as butter, ice cream, cheese and yogurt. Our many dairy farmers take care of their land and our natural resources; they take good care of their cows and provide a tremendous economic benefit to local communities and the Commonwealth.

The *Choose PA Dairy* website, <https://choosepadairy.com/retailers/>, provides another list of retailers where you can buy Pennsylvania dairy products. Look through your local phone books, newspapers, and talk with your neighbors to identify sources in your area.

PMMB is always available to respond to your questions and comments. I can be reached at 717-210-8244 and by email at chardbarga@pa.gov.