



FAQ's About Buying Raw Milk in Massachusetts:

- ***Is it legal to buy raw milk in Massachusetts?*** Yes. The Massachusetts Department of Agricultural Resources provides "Certificates of Registration" to our dairy farms and grants permission for the sale of raw milk for retail on the farm. In fact the number of raw milk dairies, in part due to assistance from the Department, has grown 170 percent from 10 in 2006 to 27 in 2010 representing nearly 20 percent of Massachusetts dairy farms that are approved to sell raw milk on the farm to consumers.
- ***Where can I find a farm to buy raw milk?*** MDAR publishes the names of farms that wish to advertise raw milk sales on our Agri-Tourism Map, which is updated annually (for information contact Rick LeBlanc at Richard.LeBlanc@state.ma.us or 617.626.1759). MDAR has also launched a new [MassGrown & Fresher](http://www.mass.gov/massgrown) website at www.mass.gov/massgrown to make it easy to connect consumers to their locally grown needs. Featured is an Agri-Google map that provides directions to farms and a summary of products (including raw milk) and services with just a click of the mouse.
- ***Does MDAR endorse the consumption of raw milk?*** A key component of what we do at MDAR is to educate the Commonwealth's residents about the significant benefits of supporting local agriculture and to help them identify farms that can meet their "buy local" needs. We strongly endorse the consumption of local products from local farms! Although we work closely with and provide a variety of support to trade organizations specific to certain products, the MDAR does not endorse any individual farm or product*.
- ***Why does MDAR want people to go to the farm to buy raw milk?*** Every tank of milk for pasteurization is tested. Raw milk is only tested once a month. The current structure of raw milk sales in the Commonwealth depends mostly on a direct relationship between the farm and the consumer to assure quality. Going directly to the farm gives consumers an opportunity to educate themselves about how their milk is produced and handled. Farms are required to post a warning regarding the potential increased health risks of consuming raw milk. The Department's authority regarding sanitation standards associated with raw milk and related confidence in product safety and quality is focused on the farm itself.
- ***More Information:*** Contact the Director of the Division of Animal Health, Michael Cahill, at 617.626.1794 or Michael.Cahill@state.ma.us for more information about buying raw milk in MA.

***Raw milk is not pasteurized. Pasteurization destroys organisms that may be harmful to human health.**