

What is the Raw Milk Difference?

DID YOU KNOW: Many people who cannot drink pasteurized milk can drink raw milk because of the availability of the lactase enzyme, which helps our body digest lactose milk sugar.

The health benefits of raw human milk can also be found in our raw cow's milk! See for yourself!

	RAW Human Milk	RAW Cow's Milk	Pasteurized Cow Milk	Pasteurized Almond Milk	Pasteurized Soy Milk
Enzymes	ACTIVE	ACTIVE	INHIBITED	INHIBITED	NONE
Biodiverse Probiotics	ACTIVE	ACTIVE	DESTROYED	DESTROYED	NONE
Good Omega-3 Fats	ACTIVE	ACTIVE	DAMAGED	INHIBITED	NONE
Lactase Producing Bacteria	ACTIVE	ACTIVE	DESTROYED	NONE	NONE
B-12 Binding Protein	ACTIVE	ACTIVE	INACTIVE	NONE	NONE
Bio-Available Vitamins	ACTIVE	ACTIVE	INHIBITED	INHIBITED	ALTERED
Bio-Available Calcium	ACTIVE	ACTIVE	INHIBITED	ALTERED	ALTERED
Phosphorous	ACTIVE	ACTIVE	INHIBITED	ALTERED	ALTERED
Phosphatase Enzyme	ACTIVE	ACTIVE	DESTROYED	NONE	NONE
Oligosaccharides	ACTIVE	ACTIVE	DIMINISHED	NONE	NONE
B-lymphocytes	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Macrophages	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Neutrophils	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Lymphocytes	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
IgA/IgG Antibodies	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
B12 Binding Proteins	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Bifidus Factors	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Fibronectin	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE
Gamma-Interferon	ACTIVE	ACTIVE	INACTIVATED	NONE	NONE

"ACTIVE" MEANS: Easily digestible, and not destroyed or changed from processing. Our bodies thrive MOST on active, unprocessed nutrients because it is natural and truly organic.