From Bulk Tank Milk, milk is tested for components and volumes. The milk is then loaded into a tanker for hauling. At the silo at the plant, there is a loss of milk. From the silo, milk is sent to the pasteurizer. At the pasteurizer, there is a loss of milk. The separated milk components are taken to the separator, where there is a loss of milk. Sweet whey and whey cream are produced. The VAT reduces the milk to 90-93% of butterfat from the vat.