A VMA Positions on Pasteurization of Milk and Milk Products

Inasmuch as apparently healthy cows and goats can shed in their milk organisms which are pathogenic to human beings and may cause diseases such as brucellosis, Campylobacter enteritis, salmonellosis, and tuberculosis; and, inasmuch as milk handlers may introduce pathogenic agents during the handling of unpasteurized milk (including certified and raw milk), only pasteurized milk and milk products should be sold for human consumption. In those states where the sale of unpasteurized milk is authorized, those products should be labeled "Not Pasteurized and May Contain Organisms that cause Human Disease."
(Approved by the A VMA House of Delegates, 1980)

The AVMA directly and through each of its state and allied associations promotes the passage of state laws requiring pasteurization of all milk to be sold within the state and consumed as fluid milk or to be used in the manufacturer of dairy products.
(Approved by the AVMA House of Delegates, 1993)