





Keep Your Unborn Baby Safe



Don't Eat Cheeses Made from Unpasteurized Milk

Many women don't realize that they are putting their unborn babies at risk. If you eat Mexican-style soft cheeses made from unpasteurized milk while you are pregnant, you could harm your baby!

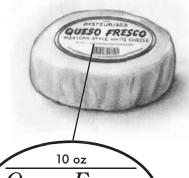
What does "Unpasteurized" Mean?

- Pasteurized milk is heated at a processing plant to kill bacteria.
- Unpasteurized (raw) milk can contain dangerous bacteria that can hurt or kill your unborn baby even if you don't feel sick!

Some Cheeses Could Harm Your Unborn Baby!

Cheeses made from raw or "unpasteurized" milk can contain bacteria that might make your baby sick — even before he is born.

- "Queso Fresco" is a Mexican-style soft cheese that is sometimes made with unpasteurized milk. Many types of cheeses are made "Queso Fresco"-style. These include Queso Fresco, Panela, Asadero, and Queso Blanco.
- These unpasteurized cheeses are often sold door-to-door, sold by unlicensed street vendors, or brought into the U.S. from Mexico or Latin America.
- Before eating any of these soft Mexican-style cheeses, check the label to make sure it says "Made from Pasteurized Milk." If it doesn't do not eat it.





Eating Cheese from Unpasteurized Milk Can Cause Listeriosis and Other Diseases

- *Listeria* is a bacteria that causes a disease called **listeriosis**. It can cause birth defects and other serious problems even the death of your baby.
- Other diseases caused by cheese made from unpasteurized milk include:
 - Tuberculosis
 - Salmonellosis
 - Brucellosis
- Symptoms of listeriosis can include:
 - fever
 - chills
 - muscle aches
 - upset stomach
 - nausea and/or diarrhea



Or, there may be no symptoms at all!

If You're Concerned That You've Eaten Contaminated Cheese While Pregnant:

- Call your doctor or clinic right away
- Your doctor may prescribe antibiotics that are safe to take during pregnancy