

Dairy

Milk's Journey



Top three dairy breeds

Holstein

- Black and white
- About 1,500 lbs. at mature weight
- Originated from the Netherlands and was first imported to the U.S. in the 1850s.



Jersey

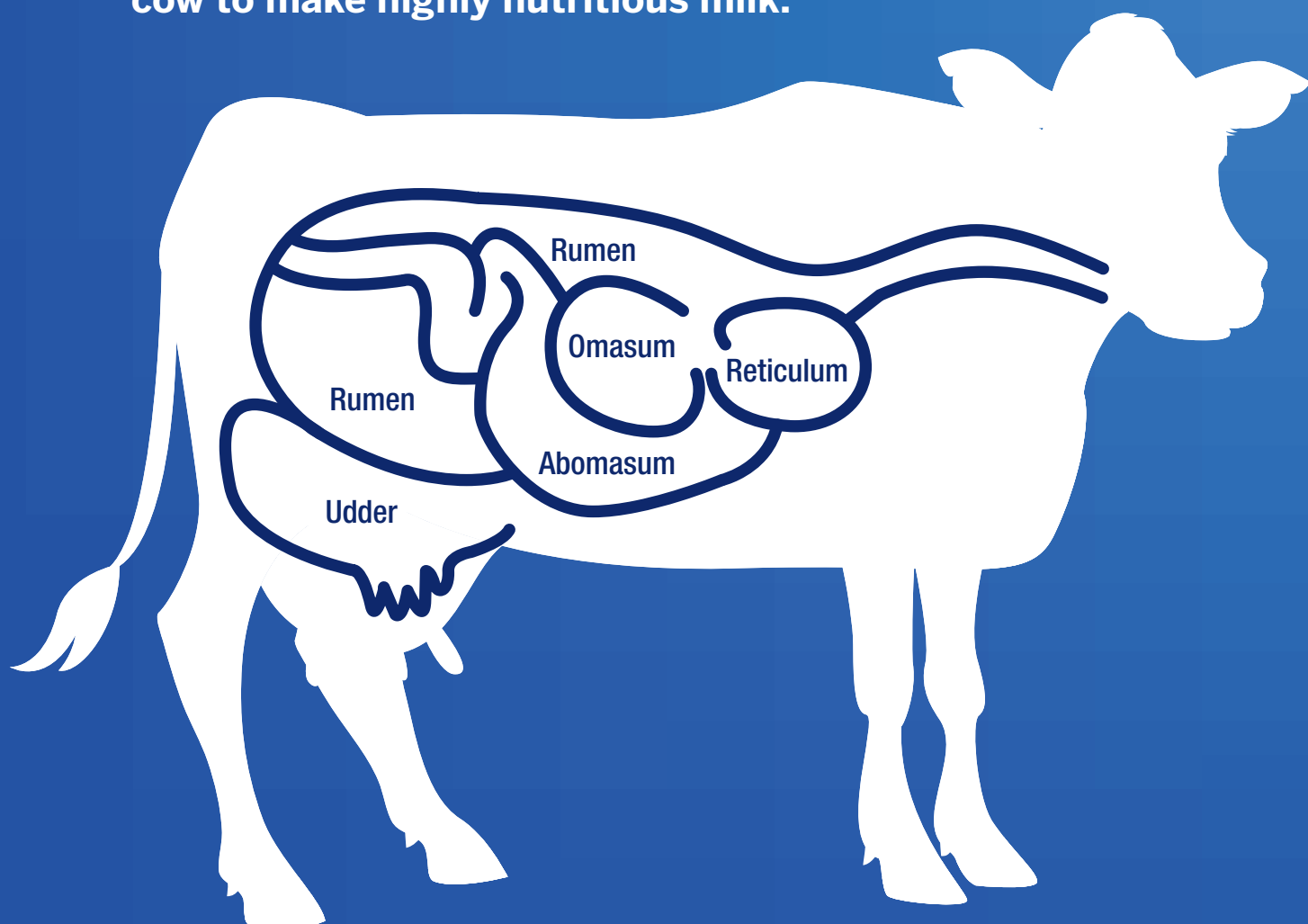
- Light brown
- Originated from the Island of Jersey, a small British Island in the English Channel
- Milk is higher in butterfat

Brown Swiss

- Silver to dark brown and have large ears
- Originated in the Alps of Switzerland
- Milk is ideal for making cheese because it is high in protein-to-fat ratio

How a cow makes milk

Cattle are called ruminants, meaning they have one large stomach with four separate compartments. Each compartment helps break down the nutrients within the food in a different way. The broken-down substances can be utilized by the dairy cow to make highly nutritious milk.



- 1 Food enters the mouth of the cow.
- 2 Food goes in the rumen where it is mixed with bacteria to break down into small pieces.
- 3 After the rumen, it goes into the reticulum. Then, the nutrients from the food go into the bloodstream.
- 4 Then, the softened food (cud) is sent back up to the cow's mouth, where it is re-chewed before going back down into her stomach to continue digestion.
- 5 After the cow swallows her cud, it goes into the omasum and then abomasum where further digestion occurs, and more nutrients are absorbed into the bloodstream.
- 6 Finally, after all nutrients are absorbed into the bloodstream, they are carried into the udder to produce milk.

Dairy as a commodity in Texas



Texas ranks in the top five states in the U.S. in dairy production.

About **600,000 cows** produce around **15 billion lbs.** of milk in a year.