Please remember that when you exhibit your animals at shows and fairs, you are representing all dairy farmers. Consumers have questions about how you care for your cattle and where their dairy products come from. They want to hear from dairy farmers!

The cows are housed separately, in a hospital pen, so that they can be closely monitored and wear leg bands to make sure they are not milked with the rest of the herd.

The well-being, protection and comfort of cows are top priority on all farms. Access to pasture is determined by geography, land availability and weather conditions. Many of today's dairy farms use "free-stall housing," a type of climate-controlled barn, where cows move about as they choose, equipped with fans, misters, curtains and soft bedding like sand, mattresses or waterbeds to keep them comfortable.
Dairy farmers are committed to providing safe, nutritious milk. To ensure wholesome milk, they care for their cows by providing plenty of nutritious food, clean water and comfortable housing.

Dairy cows eat about 100 pounds of feed and drink 30-50 gallons of water (about a bathtub full) each day. Their meals are specially created by a cow nutritionist to provide the nutrients that cows need.

Insulated tanker trucks haul fresh milk from the farm to a processing facility. For your safety, milk is never touched by human hands.

Dairy farmers milk their cows two or three times a day. It only takes about 5-7 minutes for a cow to be milked! The milking machine gently collects milk from each cow’s udder then is quickly cooled to 45 degrees to ensure quality.

Scientists test samples of milk for quality and safety at the processing facility. Milk containing antibiotics is discarded. Dairy foods are some of the safest foods you can purchase.

Milk is standardized to various fat levels (fat-free, 1 percent, 2 percent or 3.25 percent, also known as “whole” milk). It is also pasteurized to kill potentially harmful bacteria without affecting the taste or nutritional value of milk. Finally, milk is homogenized which means the fat in the milk is broken into smaller particles so it doesn’t separate and rise to the top.

Refrigerated trucks transport milk and dairy foods to grocery stores or local schools for you and your family to enjoy!

Connect with us for science-based dairy nutrition and health information and learn about how dairy farmers care for their cows, their land and the milk they produce.

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1 cow produces 17 gallons of manure per day – that’s enough natural fertilizer to grow 84 pounds of tomatoes or 56 pounds of corn or it can even be recycled into renewable energy.

75% of a cow’s diet is inedible to humans.

By-products from human food and fiber industries like citrus pulp & cottonseed are converted to milk rather than sent to landfills.

Today a gallon of milk is produced with 65% less water & 63% less carbon than a gallon of milk in 1944.