Dairy cows upcycle nutrients found in foods that humans can’t or won’t eat to make nutritious milk.

A study published in the *Journal of Cleaner Production* quantified milking cows byproduct (BP) consumption. The survey data described 33.5% of U.S. lactating cows* - making this the most comprehensive survey of U.S. BP usage in dairy cows.¹

- BP comprise almost 30% of the world’s agricultural production. For decades, BP have been fed to dairy cows providing them valuable nutrients.
- The average U.S. dairy cow consumes an estimated 26.5 pounds of BP each day, supplying valuable nutrients for the cow that they turn into nutritious milk for human consumption.

Further, BP feeding results in considerably less methane and nitrous oxide than landfill disposal or composting.

*2,617,110 out of a total 7,801,830 cows.

**Key Takeaway:**

Feeding byproducts to dairy cows benefits human life with reduction in food waste, minimization of environmental impact and production of nutritious milk.
Did You Know?
Cows can upcycle these byproducts:

- Almond hulls
- Bakery leftovers
- Cereal
- Beet pulp
- Brewer’s grains
- Citrus pulp
- Corn meal
- Cottonseed
- Peanut hulls
- Potato skin
- Rice bran
- Soybean hulls
- and more!

Orange Cream Chiller
Makes 2 servings

Ingredients

- 3 ounces orange juice
- 1 cup milk
- 1/2 cup plain Greek yogurt
- 1 small frozen banana or 3 frozen strawberries
- 1 teaspoon honey
- 1/2 teaspoon vanilla extract

Instructions

1. Combine the orange juice, milk, yogurt, frozen banana, honey and vanilla in a blender. Blend on high until smooth.
2. Divide between two 12-ounce glasses.

Serve immediately.

Consider This!

- When processing oranges or grapefruit for juice, nearly 45 to 60% of the fruit is left as a peel or seeds. Citrus byproducts can provide valuable nutrients to dairy cows for milk production.³
- Byproduct feed varies regionally based on local production.¹

References