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Milking Mythbusters!

Open House 2020

A dark blue diagonal graphic that starts from the bottom left corner and extends towards the top right corner, covering the lower half of the slide.

Chocolate milk comes from brown COWS.

Myth!

Cows of all colors produce white milk, which may go on to become cheese, yogurt, ice cream, or, yes, chocolate milk!

Cattle can generally be 3 different colors: black, brown, or red. The black and white cows we know and love are called Holsteins!

Cows constantly
need to be milked
all year round.

Myth!

Cows only produce milk to feed their calves, so if a cow has not had a calf recently, then she will not produce any milk. The milking period (days in a row a cow is milked) for a typical cow is around 305 days, meaning the cow will produce milk for about 10 months after giving birth. Once this period is over, the cows will be “dried off” before they have their next baby.

Cows in the US give
an average of 6.5
gallons of milk per
day.

Fact!

Farmers measure their milk production in pounds.
That's over 8 lbs of milk per day!

Milk is dyed white before being sold.

Myth!

No dyes are added to the milk available at grocery stores. The white color actually comes from casein, the most prominent protein within cows milk. Casein, along with other proteins and fats that appear white in color, are distributed throughout the liquid and the scattering of them prevents much color absorption from occurring.

Raw milk is better
for you than
ordinary milk.

Myth!

Raw milk, or unpasteurized milk, has not gone through the pasteurization process. This process entails heating up milk to a specific temperature for a set amount of time in an effort to kill harmful bacteria.

Without pasteurization, many foodborne pathogens can be passed on to humans and cause a multitude of serious illnesses.



We hope we amooooosed you!