What Is Dairy?

Dairy describes products made from or containing milk but also can be used to describe the farm or processing facilities for these products. Dairy products contain natural protein, vitamins and nutrients that come from milk. This category includes many foods that we eat or drink on a daily basis and are needed to maintain a healthy diet.

DID YOU KNOW?

Milk is produced in all 50 states.

ALABAMA DAIRY FACTS

- Alabama has 56 farms home to 7,000 dairy cows
- Alabama ranks 46th in the U.S. for milk production
- Top dairy producing counties: Houston, Morgan, Fayette and Cullman
- A dairy cow in Alabama cost $1,760 in 2015
- The average value of a cow’s daily milk production was $7.52 in 2016
- Dairy is ranked 11th among the state’s commodities.
- June is National Dairy Month

Milk Production In The U.S.

Based on 2015 numbers
**DAIRY CAREERS**

Careers in the dairy industry are very diverse and can range from the farm to the bank. Working in the dairy industry does not mean you have to be a farmer who gets up early every morning to milk cows. Let’s explore some possible careers in the dairy industry.

**Producer:** This is the farmer that raises the cows and works every day on the farm to ensure the cows are fed and milked properly. The farmer makes sure that all aspects of the farm are running smoothly and the animals are being treated well.

**Veterinarian:** A veterinarian is a doctor for animals that helps keep them healthy and makes them feel better when they are sick. They are responsible for giving medicine, doing x-rays and helping deliver calves if needed.

**Truck driver:** Truck drivers in the dairy industry are important in two different areas, from the farm to the plant and from the plant to the grocery store. The driver from the farm is responsible for making sure that all the stored milk is received at the plant in a quick manner so the milk can be processed and made into the products to go to the store. The driver from the plant is responsible for making sure the dairy products stay cold and safe for consumption.

**Ag Lender:** The ag lender is someone who works at a bank focused on loaning money to farmers. This job helps the farmer buy his farm, equipment and even cows for his herd.

**Plant Manager:** The plant manager is responsible for making sure the milk is pasteurized properly and that all dairy products leaving the facility are safe to eat.

**Breeds Of Dairy Cows**

**Holstein:** Has the highest milk production of all dairy breeds.

**Jersey:** Produces more butterfat than any other dairy breed.

**Guernsey:** A very hearty cow; has a yellow color to its milk.

**Brown Swiss:** Has a calm behavior; known for appearing very hearty and rugged.
Buttermilk
Milk that has been pasteurized and had “good bacteria” added in order to give it a thicker texture

Sour Cream
Fermented cream that, when certain bacteria is added, thickeners

Yogurt
Made with milk and “good bacteria” to promote immune and digestive health; recommended to be eaten at every stage of life

Milk
Liquid food that provides all nine essential nutrients to promote a balanced diet

How Is Milk Processed?

1. Farm - Cows live and are milked on the farm. Once the milk is collected, it is held in storage containers at refrigerated temperatures.
2. Transport - The transport trucks pick up the milk from the farm and deliver it to the processing plant.
3. Plant - Milk is pasteurized at dairy plants before it is sold or made into other dairy products such as cheese or ice cream.
4. Store - Once the dairy products leave the plant, they are taken to a grocery store where they will be sold.
5. Kitchen - After the product is bought, it ends up in a kitchen, where people will eat it or use it to cook with in order to gain daily nutrients.

DID YOU KNOW?

Dairy cows get milked 2 to 3 times a day.
Milk Math

If a cow can produce 5 gallons of milk a day and a bathtub can hold 80 gallons of liquid, how many cows would it take to fill the bathtub with milk?

Home made ice cream

Ingredients

Makes 5 gallons (divide recipe to make less)

- 5 (12-ounce) cans evaporated milk
- 5 (14-ounce) cans condensed milk
- 7 cups sugar
- 2 1/2 gallons whole milk
- 1/2 gallon half-and-half
- 1 teaspoon salt
- 2 tablespoons vanilla
- 1 quart whipping cream
- 5 bags of ice

Preparation

Combine evaporated and condensed milks and sugar. Mix with other ingredients, except ice. Use a 5-gallon ice cream maker or make in batches using a 2-gallon ice cream maker according to machine directions.

DID YOU KNOW?

It takes 12 pounds of whole milk to make 1 gallon of ice cream.

SOURCES:
Alabama Farmers Federation
U.S. Department of Agriculture
Texas FFA Association
Dairy Management Inc.