

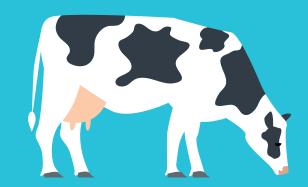
COWS UPCYCLE!

Did you know that cows UPCYCLE?

Upcycling: Reusing discarded objects in such a way to create a product of higher value than the original.

Did you know

of what cows eat cannot be eaten by people?



Dairy cows have a unique 4-chambered stomach, so they can unlock nutrition from parts of plants people can't or won't eat. Cows upcycle by eating products such as



• almond hulls



• orange peels



• corn husks



cottonseed



• spent grains

and turning them into wholesome milk!

Vitamin D
Calcium
Phosphorus
Vitamin A
Vitamin B12
Riboflavin
Protein
Potassium
Magnesium

Dairy farmer
Lowell Mueller
buys unused
bread from a
local bakery to
feed his cows
to produce
nutrient-rich
dairy.





Meyer Dairy receives spent grains from a local brewery, a byproduct of production, to feed their cows to produce nutrient-rich dairy.

FARMERS PRACTICE SUSTAINABILITY!

Did you know that farmers practice SUSTAINABILITY Every. Single. Day?

Here's how....

Water Recycling:











Nutrient Recycling:

Nutrients from cow manure are applied to plant-based croplands as a natural fertilizer.



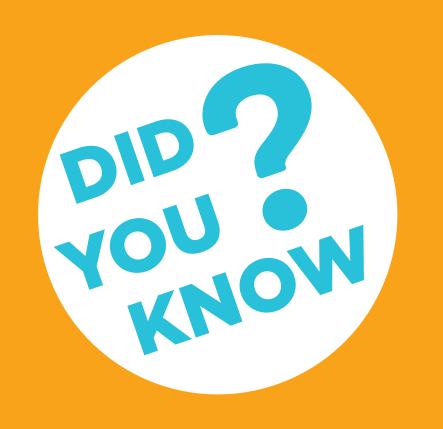
Energy Recycling:

Harnessing wind and solar power helps keep the earth green.

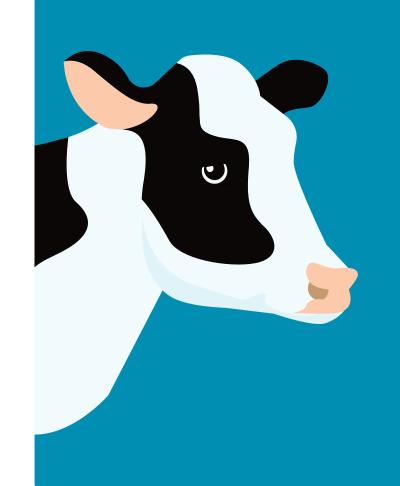
Adam and Brooke Engelman use a wind turbine to help conserve energy on their dairy farm.







NOURISH THE WORLD!



Did you know that cows nourish communities around the WORLD?





Powdered milk produced in the U.S. helps to nourish children and families in

countries around the world!



Cheese produced in the U.S. is enjoyed in meals around the globe—

Countries in fact!

Milk and dairy foods contain much more than just one nutrient.

They are a powerful package made possible by the sum of its parts!



Milk, cheese and yogurt contribute just

10% of calories

to the U.S. diet

while providing us with

58% Vitamin D

51% Calcium

28% Phosphorus

28% Vitamin A

26% Vitamin B12

25% Riboflavin

18% Protein

16% Potassium

13% Magnesium

Dairy packs a punch!

