

Oregon Milk

**Locally Produced
Incredibly Nutritious
Undeniably Delicious**

**OREGON
DAIRY
COUNCIL**
— EST 1918 —



Scan to
find out more!

There's something special about an ice-cold glass of Oregon milk.

The landscape of Oregon Dairy is dynamic and ever-evolving to meet the consumer demands of today. Whether large or small, on the coast, in the valley, or east of the Cascades, dairies in Oregon provide exceptional milk that is made into nutritious products enjoyed at home and abroad.



Milk is More Sustainable Every Year¹

(Between 2007 - 2017)

30%
less water used

19%
less Greenhouse Gases

21%
less land used

20%
less manure produced

¹ USDairy.com/Sustainability/Environmental-Sustainability

Did you know that dairy cows upcycle?

Dairy cows have a 4-chamber stomach that allows them to eat various byproducts as part of their regular diet, contributing to their overall nutrition.

Much of the food waste going to cows consists of byproducts that are inedible for humans but suitable for cows.

Food Waste Upcycled by Cows



bakery waste
potato peels
corn husks
cottonseed
brewery grains
hazelnut shells



The average U.S. dairy cow consumes an estimated 26.5 pounds of byproducts each day.²

² Citation: de Ondarza, M.B., and J. Tricarico. 2021. Nutritional contributions and non-CO2 greenhouse gas emissions from human-inedible byproduct feeds consumed by dairy cows in the United States. J Clean Prod. 315.

Oregon Dairy By The Numbers

Dairy plays a key role in Oregon's economy.
Check out the impact below.



There are over 140
Grade A dairies
in Oregon



Milk has been Oregon's
official state beverage since 1997
thanks to Tillamook
elementary students



Milk has 13 essential
nutrients to keep you
healthy and active



Oregon's top 3
dairy products are
milk, cheese and ice cream



120,000 dairy cows
call Oregon home



Milk is Oregon's 4th
top producing commodity,
valued at \$724.9 million dollars



Oregon is home to
16 dairy processors and
6 farmstead creameries



Oregon produces over
306 million gallons
of milk a year



14 artisanal cheesemakers
make award-winning
cheeses and products

Want to know how local your milk is?

Check out WherelsMyMilkFrom.com to find out
where your milk is processed.



1

Dairy farmers use milking machines to milk their cows 2 to 3 times a day for about 5 to 7 minutes each time.

MOO!



5

Pasteurization rapidly heats the milk to further ensure it is safe to drink. Pasteurized milk is then cooled quickly and stored until bottled.

2

Milk is pumped through sanitized pipes and rapidly cooled before reaching the refrigerated bulk tank, where it is stored at 45°F.

6

Additional lab testing of the finished product for freshness and consistency occurs before leaving the processing facility.



3

Milk is tested for safety before it leaves the tank. If milk tests positive for antibiotics, it is disposed of and never enters the food supply.

7

Refrigerated trucks transport milk and dairy foods to places like grocery stores, local schools and restaurants for you and your family to enjoy!

4

Milk is transported in an insulated tanker to the processing facility. After being tested, the milk goes through a three-step process: pasteurization, standardization, and homogenization.



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