CHOCOLATE MILK

Come from Brown Cows?

Milk comes from dairy cows. There are seven recognized dairy breeds in the US and they are a variety of colors. They are black and white, light golden brown, reddish brown and white, and gray brown cows. The most popular breed is *Holstein* (black and white). They are known for producing more milk than other breeds. **But all cows produce white milk!**

Chocolate milk is made by adding chocolate to white milk. It has the same nine essential nutrients your body needs as white milk. *Calcium* builds and maintains strong bones; *Vitamin D* helps your body absorb calcium, *Riboflavin* and *Niacin* convert food into energy; *Phosphorus* helps keep bones strong; *Protein* builds and maintains lean muscle; *Potassium* regulates fluid balance and blood pressure; *Vitamin A* promotes good vision and healthy skin; and *Vitamin B12* helps red blood cells.

Did you know **chocolate milk's** combination of fluids, carbs, and protein helps rehydrate and refuel your muscles after a workout?

The USDA and Dietary Guidelines for Americans recommends that kids eat (or drink) **3 servings of dairy** per day.

When milk
leaves a cow, it
is 101°. Farmers
store milk in a bulk
tank that cools it to
40°. Cooling milk
stops bacteria from
growing.

Cows are milked 2-3 times per day.



The average dairy cow produces 8 gallons of milk daily. That's more than 100 glasses!

Jerseys are fawn colored cows known for their calving ease and higher butterfat content in milk.

Milk
was named
Oklahoma's
state drink
in 2002.



The average

American

consumes almost **25 gallons** of milk a year!

Milk arrives at your grocery store within **48 hours** of leaving the farm.

