• The average size dairy herd in California is 806 cows per farm.

• California is home to 4 of the world's 10 largest cheese producing processing plants including the largest cheese processor in the world.

• Dairy cows must give birth to a calf in order to produce milk. Milk production will last about 10 months at which time they are bred again. Their production cycle lasts for 4 to 7 years.

• California has 60 cheesemakers who produce 200 varieties and styles of cheese.

• In California, feed costs represent approximately 50% of the total cost of producing milk.

• One cup of lowfat California milk has 348 mg. of calcium and 10 g. of protein - that’s almost one-third of the daily dietary reference intake for calcium.

• One ounce of a natural cheese such as Cheddar, Monterey Jack, or Mozzarella contains approximately 20% of a person's recommended daily calcium intake.

• Cheddar, Mozzarella, and Jack cheeses represent 87% of all cheese produced in California.

• It takes 12.5 pounds of milk to make one gallon of ice cream and 10 pounds of milk to make one pound of cheese.

• A cow produces six to eight gallons of milk each day, totaling over 2,000 gallons per year.

• California produces one out of every five glasses of milk consumed in the U.S.
For over 50 years, California has been the leading state in agricultural production and the sales of milk and cream continue to be an important commodity, generating $5.3 billion in 2004. California’s production of milk and dairy products continues to be a major factor in California’s agricultural landscape.

The state’s milk production reached 36.4 billion pounds, the highest recorded annual milk production for California, representing 21% of the nation’s total milk production. To put that figure into perspective, consider this — California’s milk production in 2004 was greater than the combined milk production of the 35 lower-ranked milk producing states in the U.S. Tulare County, the leading milk producing county in California and the U.S., at 9.4 billion pounds per year, would be the 5th ranking state in the U.S. in milk production, preceded by California, Wisconsin, New York, and Pennsylvania.

However, California is more than the leading milk producing state. It also leads all other states in the production of butter, nonfat powder, whey protein concentrate, ice cream, and Mozzarella cheese.

### 2004 California Pool Milk Utilization

The following summarizes how California Grade A pooled milk was utilized into the production of dairy products in 2004:

- **46%** Cheese
- **29%** Butter & Nonfat Dry Milk Products
- **16%** Fluid Milk Products
- **5%** Frozen Dairy Products
- **4%** Yogurt, Sour Cream, Cottage Cheese and other soft products

### Rankings

- California ranked No. 1 in the nation in milk production, followed by Wisconsin, New York, Pennsylvania, and Idaho.
- California ranked fifth in average milk produced per cow at 21,139 pounds, with the U.S. average milk production per cow at 18,957 pounds.
- California continues to lead the nation in the production of butter, nonfat dry milk, ice cream, and whey protein concentrate.
- California is second in the nation in total cheese production at 1.99 billion pounds.
- California is the largest producer of Hispanic-style cheese, producing 89 million pounds and 20 different varieties.
- Nearly half of all milk produced in California is made into cheese.

### Facts & Highlights

- California’s total milk production topped 36 billion pounds, 21 percent of all milk produced in the U.S.
- The five leading counties in milk production were, in ranking order: Tulare, Merced, Stanislaus, Kings, and San Bernardino. Collectively, these five counties accounted for 66 percent of all milk produced in California.
- There are 2,107 dairy farms in California housing 1.7 million milk cows, or approximately one out of every six cows in the U.S. is from California.
- California produces approximately one out of every five pounds of cheese produced in the U.S.