feature

ENRICH THE MILK AND THE FARM

Milk is a nutrient-dense food that provides vitamins, minerals, and protein. Fats in milk help the body absorb fat-soluble vitamins such as A, E, and D. The amount of fat and protein that milk contains directly impacts the quality of milk. Milk fat content is highly variable and can be impacted by diet and nutrition. Healthy cows produce milk with higher percentages of fat, directly impacting a farm's bottom line. Over 50% of the monetary value of milk is defined by milk fat.

Dairy farmers face the challenge of keeping milk fat percentages up thereby avoiding milk fat depression (a drop in milk fat percentage by 0.2% or more), at all costs. Although genetics and management factors such as heat or overcrowding play a role, the fat percentage of milk relies heavily on the quality of nutrition.





Therefore, it is important to preserve the quality of the feed and supplement nutrition where appropriate. Acetates are naturally produced in the cow's stomach and are essential building blocks for milk fat synthesis. Studies have shown that feed supplementation with acetates can cause an increase in milk fat yield greater than 30%.

Not only does Jarace™ Sodium Acetate supplement the naturally produced acetates leading to an increase in milk fat yield, but it is also a flavor enhancer that enriches livestock feed.



