



THE BEST OF THE BEST

From applicants across North America, these operations stood out for having produced high-quality milk consistently. Applications were evaluated for measures of quality, systems of monitoring udder health, milking routine, protocols for detection and treatment of clinical and subclinical cases of mastitis, and strategies for overall herd health and welfare.

PLATINUM WINNERS

Recipient/Nominator

- **Gettyvue Farm, Brian, Terry, and Kevin Getty, Granville, N.Y.**
Brett Abbey, Stewart's Shops
- **Green Hill Dairy, Donald Janssen, Scipio Center, N.Y.**
Lisa Ford, Cayuga Marketing
- **Larson Acres, Mike, Sandy, Ed, and Barb Larson, and Jim, Brooke, Dane, and Luke Trustem, Evansville, Wis.**
Randy Hardyman, Grande Cheese Co.
- **Schultz Dairy, David and Kelton Schultz, Sandusky, Mich.**
Ella Cloud-Schneider, **MMPA
- **Tollgate Holsteins, Jim and Karen Davenport, Ancramdale, N.Y.**
Ruth McCuin, Agri-Mark
- **Walnut Ridge Dairy, Jacob and Steve Palladino, and Keith Chapin, Lansing, N.Y.**
Lisa Ford, Cayuga Marketing

GOLD WINNERS

Recipient/Nominator

- **Cottonwood Dairy, Jim Winn and Brian and Randy Larson, South Wayne, Wis.**
Randy Hardyman, Grande Cheese Co.
- **Crandall Dairy Farms LLC, Brad, Monica, and Mark Crandall, Battle Creek, Mich.**
Brandon Ewers, **MMPA
- **Dorner Farms, Cory and Maria Dorner, Luxemburg, Wis.**
Ryan VandenPlas, Total Dairy Service
- **Ehlers Family Farm, Nick and Tim Ehlers, Theresa, Wis.**
Mark Sosalla, Waupun Veterinary Service
- **Endres Berryridge Farms, Steve, Jeff, and Randy Endres, Waunakee, Wis.**
Bill Mueller, Grande Cheese Co.
- **Evergreen Dairy Farm, Kris and Carla Wardin, St. Johns, Mich.**
Logan Archibald, **MMPA
- **Fischer-Clark Dairy Farm, Mike, Sue, Jon, and Heidi Fischer, Hatley, Wis.**
Jolynne Schroepfer, Sartori
- **Hammond Dairy Farm, Derrick, Jennifer, Kim, and Norman Hammond, Dowling, Mich.**
Emily Patton, **MMPA
- **Horning Farms, Earl, Jeff, and Mason Horning, and Katelyn Packard, Manchester, Mich.**
Brandon Ewers, **MMPA
- **Maly Farms, Butch and Ron Maly, and Alicia Sippl, Bryant, Wis.**
Jolynne Schroepfer, Sartori
- **Maskita Farm, Kevin Ten Have, Saint-Hyacinthe, Quebec, Canada**
Jean-Philippe Roy, Université de Montréal

- **Mueller Farms, Eric, Dennis, Terra, and Eileen Mueller, Van Dyne, Wis.**
Mike Munger, Waupun Veterinary Service
- **Naatz Dairy Farm, William, Karen, and Tristin Naatz, Mantorville, Minn.**
Dale Heintz, Ag Partners Cooperative
- **Pollack Dairy, Ben, John, and Lynn Pollack, Van Dyne, Wis.**
Mike Munger, Waupun Veterinary Service
- **Shady Crest, Scott and Michelle Herber, Utica, Minn.**
Josh Brown, Northern Valley Livestock Services
- **VanPolen Farms, Duane, Laurie, Mike, and Ken VanPolen, and Bethany (VanPolen) Benson, Marion, Mich.**
Chelsea Smith, **MMPA
- **Wargo Acres, Craig Carncross, Lodi, Wis.**
Bill Mueller, Grande Cheese Co.

SILVER WINNERS

Recipient/Nominator

- **Cook Farms, Jeff Cook, Lansing, N.Y.**
Lisa Ford, Cayuga Marketing
- **Gallagher Dairy Farm, Chad and Mark Beck, West Branch, Mich.**
Chelsea Smith, **MMPA
- **Gasser Farms 1, Virgil Gasser, Massillon, Ohio**
Doug Soehnlén, **MMPA
- **Gasser Farms 2, Virgil Gasser, Wooster, Ohio**
Doug Soehnlén, **MMPA
- **Hafferman Hillside Dairy, Josh Hafferman, Bowler, Wis.**
Jolynne Schroepfer, Sartori
- **Koppenol Dairy Farms, Alan and Deborah Koppenol, and Ken Raterink, Coopersville, Mich.**
Emily Patton, **MMPA
- **Meffert Homestead, Jeff and Luke Meffert, Waunakee, Wis.**
Beth Yanke, Foremost Farms USA
- **Mierson Farms, Larry Mier, West Branch, Mich.**
Steve Steely, *DFA
- **Mooville Dairy, Karl and MaryAnn Bontrager, Wolcottville, Ind.**
Brandon Ewers, **MMPA
- **Neeper Dairy, Nathan and Heather Neeper, Wapakoneta, Ohio**
Jeff Rohlf, *DFA
- **S & L Goebel, Steve and Leo Goebel, Fond du Lac, Wis.**
Mark Sosalla, Waupun Veterinary Service
- **Stoney Acres, Bryce Harding, Wausaukee, Wis.**
Ryan VandenPlas, Total Dairy Service
- **Vevoda Dairy, John, Kris, Robert, and Ronald Vevoda, Ferndale, Calif.**
Hannah Stefenoni, Clover Sonoma

*Dairy Farmers of America, **Michigan Milk Producers Association

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Paying attention to detail

Small changes add up to big wins for these National Dairy Quality Platinum Award winners.

THEY say that one of the key factors to success is doing many small things right. For these herds, attention to detail pays off when it comes to animal, environmental, health, safety, people, and management factors at the farm level. The farms highlighted below can attest to that statement, as each has been recognized as a winner of this year's National Dairy Quality Awards.

To kick off the process, herds from across the U.S. and Canada were nominated by farm consultants. The pool of contestants was then narrowed down, with the remaining 47 contestants becoming finalists. The previous page lists all of this year's top recipients in the Platinum, Gold, and Silver divisions. In this article, you will have the opportunity to dig into how small tweaks add up to the big changes that make these dairies eligible to win an award at the Platinum level.

Hoard's Dairyman is proud to co-sponsor these awards with the NMC: The Global Milk Quality Organization. The program is also made possible with the support of major sponsor Boehringer Ingelheim, and contributing sponsors Cargill, GEA, and Conewango.

Describe your milking procedure.

Gettyvue Farm LLC: For our milking procedure, we first dry-wipe teats, predip, strip out foremilk, dry teats again, attach milking units, and then postdip. Milkers always wear gloves, and we use single-use paper towels to dry teats.

Green Hill Dairy: Starting off by putting on gloves, our routine looks like this: step one, predip; step two, strip out foremilk; step three, dry teat with cloths and towels; step four, attach the milking unit; step five, automatic takeoffs; step six, postdip.

Larson Acres: After putting on gloves, our milking crew strips out foremilk, washes the udder with our teat scrubber sanitizer, dries teats with teat scrubber, attaches unit, and finishes by postdipping.

Schultz Dairy: After grabbing a pair of gloves, we predip, strip out foremilk, dry-wipe with paper towels, attach unit. After milking we apply a postdip.

Tollgate Farm: Occasionally if the teats are wet or dirty we preclean with a single service paper towel first. Then we forestrip into a strip cup, then predip with a non-return dipper. After 45 seconds we dry the teats with a single service paper towel. Upon completion of milking we remove the cluster and postdip. We strive for complete coverage of the teat both pre-and post-dipping. After milking the strip cup and dipper are broken down and washed with a chlorinated manual cleaner, rinsed in water containing phosphoric acid, and drip dried until next use.

Walnut Ridge Dairy: Wearing a pair of gloves, our milking process looks like this: step one, strip out foremilk; step two, predip; step three, dry teats using cloth towels; step four, attach units; step five, postdip.

How do you maintain healthy teats?

Gettyvue: We do regular equipment maintenance, use high-quality teat dips with high levels of emollients (glycerin), and provide clean, dry stall beds.

Green Hill: To maintain healthy teats, we focus on milk letdown, wiping, conditioner in dip product, and maintaining proper vacuum levels.

Larson Acres: We utilize a mechanical scrubber in our parlors to obtain a consistent prepping procedure. We also complete teat end scoring routinely. Milking unit on-times and milk flows are monitored weekly to make sure units are not on

any longer than needed. An evaluation of data from milking reports from DairyComp 305 is done weekly.

Schultz: The milking team follows a variety of strategies to support and maintain healthy teat ends. Key practices include using pre- and postmilking dips that contain emollients to keep teat skin smooth and protected in all weather conditions. During colder months, a powder dip is used as needed to prevent chapping.

Cows are closely monitored to avoid overmilking, and special attention is given to the teat ends of heifers. If any signs of irritation appear, an ointment is applied to prevent further damage. Thorough cow preparation is also a priority. Teats are cleaned well, and the ends are carefully wiped with the milker's thumbs before attaching milking units.

Maintaining overall cow cleanliness is essential, and routine equipment care supports this effort. Brown Dairy Equipment visits annually for scheduled maintenance of the pulsators and other milking system components. Inflatons are replaced every 45 days.

Tollgate: We use 60/40 pulsation, maintain clean and dry stalls, and use square bore liners.

Walnut Ridge: Maintaining healthy teats consists of monthly pulsation and vacuum checks, constant evaluation of the units, and adjusting emollient levels in dips for proper skin condition.

How do you keep cows comfortable?

Gettyvue: Our barn is naturally ventilated with automated curtains on the sidewalls and automated fans over the stall alley and headlocks. Alleys are scraped twice daily, while stall beds are cleaned, and fresh bedding is pulled back three times daily. We try to never have more cows than stalls.



GETTYVUE FARM LLC OF GRANVILLE, N.Y., milk 193 cows 2x in a double-9 herringbone parlor. The herd maintains a rolling herd average of 29,900 pounds of milk with 1,260 pounds of fat and 998 pounds of protein. The farm recently recorded a 12-month average somatic cell count (SCC) of 61,000, and an average standard plate count of 1,000. Milk quality management is led by Winston Getty by implementing written milking protocols and ensuring consistent glove use by family milkers. While the herd is not enrolled in DHI, individual cow SCCs are monitored using a DeLaval cell counter to identify subclinical mastitis. Cows are housed in freestall facilities with natural ventilation, automated curtains, and fans. Alleys are scraped 2x, stalls are groomed multiple times per day, and stocking density does not exceed one cow per stall. Pictured left to right, back row: Terry, Kevin, Brian, Winifred, and Winston Getty. Front center: Alyce Harrington.



GREEN HILL DAIRY IN SCIPIO CENTER, N.Y., achieves milk quality by doing many small things right. The 1,810-cow Holstein herd milks cows 3x in a double-30 parallel parlor, producing a rolling herd average of 29,430 pounds of milk with an average SCC of 85,000. Written milking protocols, consistent glove use, individual cloth towels, and attention to milk letdown and teat-end health help this operation achieve success. Cows are housed in deep-bedded virgin sand stalls with fans, sprinklers, with meticulous attention to stall management to ensure comfort and cleanliness. The herd uses DHI testing with individual cow SCC, selective dry cow therapy, routine culturing, and vaccination to help make treatment and culling decisions. Pictured left to right, back row: Lenin, Jack, and Don Janssen, and Dirk Cutten. Middle row: Wilson, Erling, Cristian, and Alma, Alex, Mazie, and Jean Janssen. Front row: Norah Janssen (holding farm cat, Spooky), Holly Janssen, and Maria. Front: Eve Janssen.



LARSON ACRES OF EVANSVILLE, WIS., operates a 2,900-cow Holstein herd with cows milked 3x daily in two parallel parlors, a double-20 and a double 22. The herd boasts a rolling average of 30,801 pounds of milk with 1,397 pounds of fat and 1,016 pounds of protein. The dairy also has an average SCC of 61,000. The herd milk quality oversight is led by owner and herd manager Jim Trustem. All clinical mastitis cases are cultured, helping guide the team in making culling and treatment decisions. Subclinical mastitis is monitored through monthly DHIA testing, with high SCC cows tested using California milk testing (CMT) and cultures. Cows are housed in freestall barns with frequent stall grooming, manure scraping 3x, and a combination of cross-ventilated and naturally ventilated facilities. Pictured left to right: Dane Trustem, Brooke Trustem, Sandy Larson, Stephanie Miranda, Mike Larson, Gerardo Ojeda, Jim Trustem, and Luke Trustem.



SCHULTZ DAIRY OF SANDUSKY, MICH., milks 122 cows in a double-6 herringbone parlor. The herd averages 24,190 pounds of milk with 969 pounds of fat, 1,409 pounds of protein, and a 75,000 SCC. Keeping tabs on milk quality are Dave and Hannah by ensuring written milking protocols and consistent glove use. Teat health is maintained with pre- and post-dips containing emollients, targeted chlorhexidine treatment for irritation, and consistent preparation. Equipment is monitored biannually with routine inflation replacement and maintenance to prevent overmilking. Cows are housed in sand-bedded freestalls, with alleys scraped daily and ventilation controlled by fans and curtains. Dry-off procedures include intramammary therapy and internal teat sealants, with a thorough vaccination protocol. Pictured are Hannah Gildner, Carson and David Schultz. Not pictured: Kelton Schultz.

Stalls are bedded twice weekly with kiln-dried shavings or sawdust. Cows lay on Kraiberg and EASYFIX tri-layered mattresses with EASYFIX Dream plastic stall dividers.

Green Hill: We include deep virgin sand in our freestalls, install fans, maintain stall grooming, and use selective sprinklers.

Larson Acres: Stalls are groomed three times daily. Seventy percent of our cows are in the cross ventilated barn with cooling cells, while 30% are housed in a naturally ventilated barn with fans. Our manure is scraped three times daily, and we keep our stocking density near 115%.

Schultz: Our stalls are bedded with either virgin sand or screened sand. Virgin sand is used to minimize bacterial growth, while washed sand helps prevent hoof damage caused by stones. Sand is added to stalls at least once a week, or more frequently as needed. At every milking, the back of the stalls are cleaned, and fresh sand is raked back into place.

The feed alley is scraped twice daily, and the opposite alley is scraped at least once a day. Fans are used to maintain proper ventilation and moisture levels, enhancing cow comfort during the summer months. Pour-on fly spray is applied in the summer to keep cows comfortable and reduce tail swinging. Additionally, tails are trimmed regularly to help maintain cleanliness.

Tollgate: By utilizing tunnel ventilation, gutter grates, sawdust, and lime in stalls, we keep cows comfortable. Stalls are scraped numerous times a day. We clean the barn daily, scraping back wet and dirty bedding and pulling back dry bedding four times daily and during milking. Each day when the cows go outside, we apply 3 ounces of hydrated lime and one cubic foot of kiln-dried sawdust to each stall.

Walnut Ridge: We use sand bedding on bedding savers in two-thirds of the barns and paper bedding on mattresses on the other third. We bed three times per week and clean the back of the stalls for each group every milking. One-third of the groups have alley scrapers, the rest are cleaned by skid steer. We have automatic cow brushes, fans, and hybrid tunnel ventilation, and all auto-

matic curtains for each group. We also singe udder hairs and trim tail switches every month or two.

What about dry cow comfort?

Gettyvue: Our stall beds are Kraiberg & EASYFIX tri-layered mats that are bedded twice weekly with kiln-dried shavings or sawdust and cleaned three times daily with fresh bedding pulled back. Stall dividers are EASYFIX Dream plastic. Alleys are scraped twice daily when cows are moved into the holding area for milking.

Our barn is naturally ventilated with thermostatically controlled sidewall curtains and insulation under the roof with thermostatically controlled fans over the headlocks and stall alleys. There are always more stalls than cows.

Green Hill: To maintain dry cow comfort, we use virgin sand and have deep beds.

Larson Acres: Recycled sand is added every four days. We also groom twice daily, and manure is scraped twice daily as well.

Schultz: Dry cows are bedded with virgin sand for the same reasons mentioned in the lactating cow section. Sand is added to the stalls once a week, and the stalls are raked daily with fresh sand redistributed. The feed alley is scraped once daily, while the opposite alley is scraped at least once a day. Curtain sidewalls and fans are used to help regulate ventilation.

Tollgate: We use loop-free stalls with foam mattresses bedded with kiln-dried sawdust. Beds are scraped back twice daily with alleys scraped daily. We do have numerous fans in the barn for ventilation.

Walnut Ridge: For our dry cows, we have sand bedding on bedding savers, and cows are bedded twice per week. We also have hybrid tunnel ventilation and automatic brushes in each group. Groups and stalls are cleaned twice per day.

What steps do you take at dry-off?

Gettyvue: We use selective dry cow therapy on cows that leak milk and ones that have had issues in the past.

Dry cows are put in a dry-off pen with access to soft hay and fresh water. They are not milked for

three consecutive milkings and then are milked. The milk is dumped and then they are intramammary dry treated with Dry-Clox or Orbenin dry cow treatment, and Lockout teat sealant.

Green Hill: We use selective dry cow therapy and will treat if they have a somatic cell count (SCC) in the current lactation over 150,000 or a mastitis count equal to or greater than one within 90 days.

Larson Acres: Cows are dried off using Spectramast DC and Orbeseal, both intramammary (IMM). Cows giving more than 80 pounds at dry-off are given a Bovicalc Dry oral bolus.

Schultz: We use Spectramast DC to dry-off and Orbeseal IMM. Our procedure is to milk the cow out completely, wipe the teat end with an alcohol wipe, and wait a minute for the alcohol to work. We then use a short insertion on the tube for all four quarters, massage into the udder, then administer Orbeseal while pinching off the top of teat. Endovac is administered intramuscularly (IM) six weeks before dry-off and at dry-off. Scourguard 4KC is also administered IM six weeks before dry-off and at dry-off. Envision 7 is also administered IM at dry-off.

Tollgate: We use selective dry cow therapy. When it is time to dry off a cow, she is given 5 ml of Triangle 10 subcutaneous (SQ), and she is moved to a box stall, fed free-choice high quality dry grass hay and water until milk yield is less than 20 pounds per day. At the last milking, we wipe each teat end with a single-use alcohol pad and allow it to dry. We then infuse a tapped down, air-free tube of Dri-Shield internal teat sealant in each quarter and then completely cover each teat with postdip. Dried off cows are turned out to the dry herd several hours later, around midday.

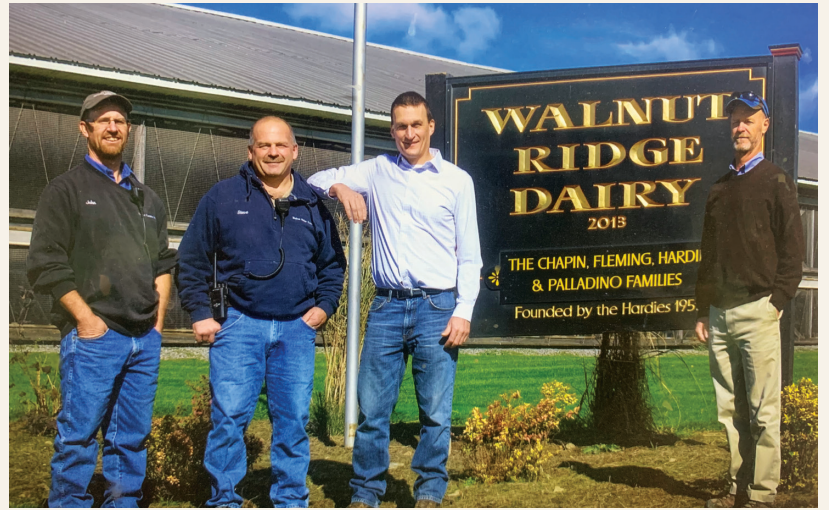
Walnut Ridge: We blanket treat all cows at dry-off with Orbenin-DC (cloxacillin benzathine intramammary infusion) and use the ShutOut teat sealant for all cows. Only herdspeople are allowed to perform dry-off. We use alcohol wipes for each individual teat before treatment and again before sealant.

Describe your fresh cow monitoring.

Gettyvue: Fresh cows are stripped extra in the first three milkings to ensure all teat seal-



TOLLGATE FARM IN ANCRAMDALE, N.Y., is home to 71 registered Holstein and Ayrshire milking cows and 165 tillable acres. With nearly 40 years of experience, the Jim and Karen Davenport family maintains a 24,390-pound herd average with 4.1% butterfat and 3.1% protein for their Holsteins, while their Ayrshires boast a 19,689-pound herd average with 3.8% butterfat and 3.1% protein. Jim says utilizing selective dry cow therapy and teat sealant has reduced dry cow antibiotic use by 90% or more, while culture-based treatment has reduced antibiotic usage on lactating cows. Tollgate Farm is an eight-time National Dairy Quality Award platinum winner. Pictured are, back row left to right, standing: Jim and Karen Davenport, Sam and Dan McDonald, Courtney Roberts, Dave Schillawski, Tim Roberts. Front row: Laura Davenport, Parker McDonald, Ellie and Maddie Roberts, and Owen McDonald.



WALNUT RIDGE DAIRY OF LANSING, N.Y., milks 2,200 Holsteins on a single site, maintaining strong production with a rolling herd average of 29,000 pounds of milk, 4.4% butterfat, and 3.3% protein. Milking takes place in a 60-stall rotary parlor equipped with a robot responsible for post-dipping cows, which helps streamline udder hygiene and milking procedures. Cows are housed in freestall barns designed for comfort, with roughly two-thirds of stalls bedded with sand and the remaining third using paper bedding. Walnut Ridge Dairy's commitment to cow health, consistency, and quality control has earned them national recognition. In 2025, the farm received a National Dairy Quality Award at the Silver level, highlighting their focus on somatic cell count, milk handling, and herd management practices that prioritize milk quality. Pictured are John Fleming, Steve Palladino, Keith Chapin, and Skip Hardie.

ant is removed and are milked into the bucket for those three milkings. If abnormalities are observed, the CMT paddle is used to get a quick reading on the situation.

Green Hill: We monitor all fresh cows closely.

Larson Acres: Cows are stripped three times daily in the parlor and fresh cows are additionally stripped by herdspeople at 3 days in milk (DIM) in the fresh pen. Cultures are only performed on animals with elevated SCC or clinical mastitis signs. No blanket treatments are in place for fresh animals.

Schultz: Cows are withheld from the milk tank for at least six milkings after calving and then tested with a beta-lactam snap test before their milk is added to the tank. They are also regularly monitored using the CMT paddle. If any clinical signs of mastitis are detected, cows are cultured for further evaluation. The herd veterinarian performs herd checks every two weeks, providing follow-up examinations and treatment recommendations for recently calved cows or any others showing clinical signs.

Tollgate: We screen all fresh cows with CMT, culture positive quarters, and treat based upon culture results.

Walnut Ridge: We take an aerobic and myco composite sample of each fresh cow and treat it according to protocol. We also CMT cows above 800,000 SCC at the first test and sample.

How is subclinical mastitis detected?

Gettyvue: We keep an eye on the reduction in production and CMT paddle culture to identify specific pathogens. If positive, we band legs, pull

a culture, give AHV Quick & Extra Boluses, and pail milk until it improves. If not, we treat with what culture results show to be appropriate. If it doesn't clear up, they are added to the culling list.

Green Hill: Cows' individual SCC results are observed in Dairy Herd Information Association (DHIA) data. For subclinical cows, we CMT test and culture. Monitoring the DHIA results, CMT, and milk cultures allows us to get a handle on an individual cow basis.

For those with high SCC but no clinical mastitis, it depends on the culture result. If they are not responsive to treatment, we may exclude a quarter, cull the cow, or add the milk to the pasteurizer group.

Larson Acres: Animals with elevated SCC are selected for further investigation using a CMT paddle and culture.

Animals that are culture positive on SCC investigation but not clinical are treated with intramammary antibiotics (protocol based on culture result) and logged under the SCCWork event in DairyComp 305.

Schultz: We use the CMT paddle on suspect cows that are lower in production than normal.

Subclinical cows are milked in a bucket and marked for further examination. The cow's number is recorded for future reference and a sample from the cow gets cultured, too.

Tollgate: We screen fresh cows with the CMT and monitor monthly DHIA reports. If they are positive for subclinical mastitis, we divert milk from the tank. If there is no culture growth, we will wait for SCC to return to normal. If the cow has consistently high CMT, we reculture. If

it is a bug that responds to antibiotic treatment, it will be treated with Spectramast for three consecutive milkings.

Walnut Ridge: We detect subclinical mastitis by using DHIA data. We CMT all cows over 800,000 SCC and sample and treat according to protocol.

How is clinical mastitis detected?

Gettyvue: We CMT paddle during forestripping. We also look for any signs of discomfort, inflammation and swelling in the quarter.

Green Hill: We keep an eye on clinical mastitis cases by observation of abnormal milk in the parlor. We are also able to detect with the help of rumination monitors that will tell us the first signs of any issues.

Larson Acres: We detect clinical mastitis through the strict observation of foremilk. By stripping out the foremilk, we can check for abnormalities, swelling, redness, or signs of tenderness.

Schultz: We detect clinical mastitis by sight during pre- or poststripping, and watching the milk pad.

Tollgate: We use a strip cup and look for inflammation, swelling, or any signs of discomfort while forestripping.

Walnut Ridge: Through the use of visual and sensory detection at forestripping, we are able to detect cases of clinical mastitis. We also can detect through the use of Afimilk data, and increased conductivity in the milk as telltale signs that we look for. 🐄

■ We extend our sincere thanks to the dairy farmers who generously shared their time and insights for this round table article.

	Gettyvue Farm	Green Hill Dairy	Larson Acres	Schultz Dairy	Tollgate Farm	Walnut Ridge Dairy
Cows (milking/dry)	193/18	1,607/204	2,578/324	122/23	71/13	1,904/267
Breed	Holstein	Holstein	Holstein	Holstein	Holstein, Ayrshire	Holstein
Milk (lbs.)	29,900	29,430	30,801	24,190	24,390 HO/19,689 AYR	30,500
Fat (%)	4.2	4.5	4.5	4.3	4.1 HO/3.8 AYR	4.3
Protein (%)	3.3	3.3	3.3	3.3	3.1 HO/3.1 AYR	3.3
SCC avg. (cells/milliliter)	61,000	85,000	61,000	75,000	31,000	82,000
SPC avg. (CFU/milliliter)	1,000	4,000	2,000	1,000	1,000	4,000