Ballard Jersey cow milk

HumanOS public profile · resource · Record id-ballard-jersey-milk

Dairy input

Idaho’s 2023 processor guide documents Jersey cow milk as the input for Ballard cheese and cheese curds. [1]

Upstream connections

Milk, whole, 3.25% milkfat, without added vitamin A and vitamin D · Classification · Design specification. USDA whole cow milk at 3.25% milkfat is a reference food for interpreting milk constituents. Its nutrient values apply to that reference, not this farm or a finished curd. [2] [1]

Downstream connections

Ballard Family Cheese · Supply · Documented. The 2023 state processor guide identifies Jersey cow milk as the input processed by Ballard in Gooding. [1]

Ballard Classic Cheese Curds · Composition · Documented. Ballard’s state profile documents Jersey cow milk as the input for its cheese curds. The published product identifies this variety. [1] [3]

Sources

1. Idaho State Department of Agriculture · A Guide to Idaho’s Dairy Processors · Ballard Cheese, 2023 · agri.idaho.gov (PDF)

2. USDA Agricultural Research Service · SR Legacy · whole milk reference, FDC 172217 · fdc.nal.usda.gov

3. Ballard Cheese · Classic Cheese Curds · ballardcheese.com