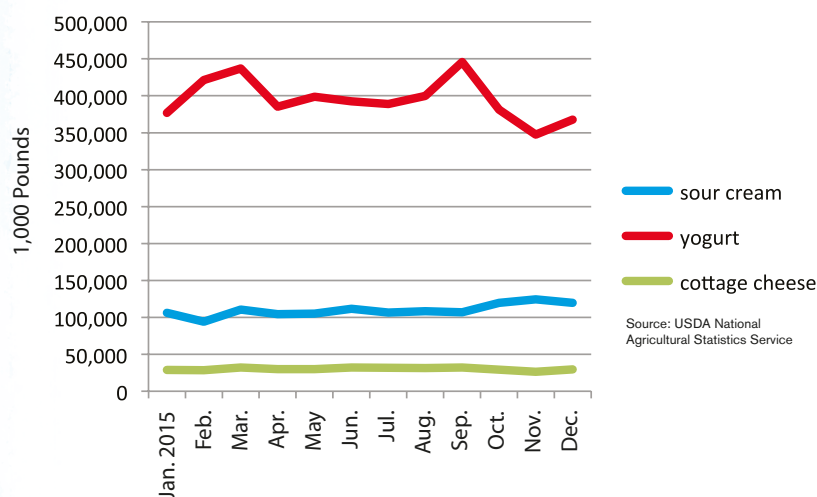


The Empire State is the Cultured Dairy State

When it comes to cultured dairy products, New York dairy processors manufacture more cottage cheese and sour cream than any other state in the union.

Sour cream production peaks in November, yogurt in September



Cottage cheese is a protein powerhouse. One cup of Daisy cottage cheese contains 26 grams of protein. An equivalent serving of Chobani Greek yogurt has 19.6 grams.

New York makes 26% of the nation's cottage cheese

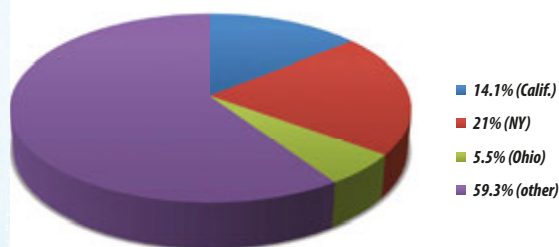
California	28,698
Illinois	35,126
New York	80,234
Ohio	13,264
Oregon	1,598
Utah	5,164
Other states	139,888

2014 production of creamed cottage cheese, fat content more than 4%, in 1,000 of pounds. Source: USDA National Agricultural Statistics Service



Cottage cheese takes to flavors. Crystal Creamery, Modesto, Calif., offers chive and pineapple varieties.

New York dairy processors made 273 million pounds of sour cream



2014 production of sour cream, in 1,000 of pounds. Source: USDA National Agricultural Statistics Service

There are 28 dairy plants in New York approved to make cottage cheese, acidified milk, yogurt or sour cream, according to the latest Interstate Milk Shippers list from the federal Food & Drug Administration.