



About Origin Milk

ORIGIN Milk, the first always local A2 dairy brand in the U.S., was founded by entrepreneurs Adrian and Lauren Bota in 2015 in Cleveland, Ohio. Origin is leading the shift away from legacy dairy and “big dairy” to a regenerative, organic, always local model of “clean dairy.”

Origin’s product line began with Origin milk, the first 100% A2 dairy milk produced by Guernsey cows to be sold in the U.S, offering milk closer to the milk that humans have been drinking for centuries. Origin A2 Guernsey milk harkens back to the way milk was when cows were first domesticated, before the mutated A1 gene entered the dairy supply. With Origin, there is no genetic human intervention and no overprocessing of the milk – Origin milk is more like the milk that used to be delivered in glass bottles to front doorsteps.

Origin partners with small family run farms with heritage breeds of Guernsey cows that naturally produce 100% A2 milk. These cows produce three to four gallons of milk per day compared to big dairy’s 8-18 gallons. Origin then sells the products within 350 miles of where it was produced.

Today, Origin’s line of products include whole milk, 2% milk, skim milk, chocolate milk, heavy cream, butter, cheddar, ghee and cultured milk. Origin plans to expand to eggnog and soft cheeses in 2020 with cultured butter and yogurt coming in 2021. Origin products can be found in New York, New Jersey, Ohio, Pennsylvania, Maryland, Virginia, Vermont and Colorado, with further Rocky Mountain region expansion slated for 2021.

Origin products are uniquely creamy and more nutritious than any other milk. Guernsey cows produce less quantities of milk, resulting in more concentrated and nutritious milk. Due to the high fat content (>5%), A2 Guernsey milk is rich in flavor with a beautifully golden hue. Studies have shown that 60-80% of people with lactose intolerance symptoms and/or dairy allergies can enjoy A2 milk. It also features more Vitamin A and D, calcium, protein and Omega-3 than A1 milk.

In addition to creating more nutritional milk, Guernsey cows are good for the environment. Incorporating heritage breeds, like Guernsey cows – the last remaining Cow heritage breed - into the supply chain, creates biodiversity, ensuring natural sustainability. Holstein cows, with genetic makeup including A1 proteins, produce 99% of all dairy products in America. Additionally, Guernsey cows require 20-30% less feed and water, releasing 20-30% fewer methane emissions. The cows are free grazing and grass pastured and are free of antibiotics, growth hormones and GMOs.

A list of stores and locations where Origin is sold can be found [here](#).

For media inquiries, please contact:

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