

Crossbreeding in Canada getting popular

By Seppo Niskanen, Export manager, VikingGenetics



VikingGenetics' Red bulls are well appreciated in two Canadian herds which run crossbreeding using VikingRed to improve the cattle.

The goal was to get good longevity and easy calving and Corjan and Sandra Doornenbal, who moved from the Netherlands to Ontario, Canada, almost 15 years ago opened for a crossbred herd and today they milk about 180 cows. When they started, they had a pure Holstein herd but Corjan started to use some Swedish Red bulls like Orraryd and A Linné. Now the oldest Swedish cows are in their sixth lactation, and Corjan and Sandra are very happy with them.

"The production level is good, calvings are easy and the cows have good conformation", Corjan says. At this moment, the best crossbred cows in the herd are Orraryd and A Linné daughters. There are many VR Cigar and Buckarby daughters among heifers and they look very promising.

Many daughters by Gunnarstorp

Dave and Anneke De Boer milk about 120 cows in Ontario, Canada. Dave started crossbreeding almost ten years ago after his father visited Sweden and saw red cows there. Dave started to use Gunnarstorp in his herd years ago and there are still many daughters on the farm. They have good longevity

and look very good. Orraryd daughters have done the same. The best cow in the herd is a Peterslund daughter, in fourth lactation. The cow had twin calves last time but no problems and she is pregnant again. "She is the best cow in the herd and produces more than 50 kg milk per day now.", says Dave. ●



Pieter Schuurmans from CHV Canada and Dave De Boer with crossbred heifers.

Chilean cheese made of VikingRed milk

By Suvi Johansen, Export Manager, VikingGenetics

Domingo Ursua owns the farm Fundo Hueñaucá, in Southern Chile. He milks around 300 Red cows in a grazing management and he has just established a cheese factory. Around 10% of the milk is converted to cheese, but the goal is to process 100%.

Average production of the herd is 8145 kg milk with 4.0% fat and 3.5% protein. Ursua raises his own heifers, produces cheese and is establishing a sales network to sell it in bakeries and small delicacy shops in the area.

Ursua explains that the cheese

called "Alimentos Hueñaucá", is made of milk from VikingRed cows fed on pasture and the milk is rich with conjugated linoleic acid. The protein of the milk has a good level of kappa casein, which has a positive effect on the cheese yield.

Domingo Ursua started to use VikingRed in 1998, and VikingRed was the perfect option to reduce the size of the cows and maintain the milk production level. ●