

## Delicious EM Milk, Less Stress for Cows

Okinawa, Japan

Country: [Japan](#)

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Tamaki Farm has been using EM for their milk production for a long time. Their EM Milk has become a famous brand in Okinawa, Japan. It is popular not only in Okinawa, but in other areas in Japan.

“Tamaki Farm EM Milk” is famous for its delicious taste and is the most famous EM brand of milk in Okinawa. It is popular among customers from Okinawa and some people from mainland Japan will order despite the expensive shipping costs.

Okinawan summer is harsh for milk cows and normally they do not produce good milk in the summer. Tamaki Farm overcame this problem by putting the cattle sheds on an airy hill and using EM for the cow's health maintenance. “We are mixing EM in the feed and water so our cows' are very healthy and very friendly.” says Mr. Tamaki. He is raising 300 cows at 3 different farms. They are mixing 1 - 3% EM Bokashi into the feed and make a 1,000 fold dilution of EM for the cow's drinking water.

They also make a 500 to 1,000 fold dilution of EM and spray it on the floors, walls, ceilings and drainage systems inside the barn. Foul smells and insect pests such as flies are suppressed thereby reduce the animals' stress.

Some people who don't like milk are saying, "I can drink this milk!" EM café latte, EM ice cream and EM soft serve using this delicious milk are also very popular products in Okinawa.



Spacious and hygienic environment. No foul smell in the barn.

Fresh EM milk being packed



EM Ice cream

EM Ice Cream



Mr. Tamaki

EM Cafe latte