Origin: Polish Red is a rare breed of meat and milk cattle, native to Poland. Polish Red cattle are one of the oldest breeds in Europe. For centuries the breed was kept only on Polish territory. The cattle come from a small aurochs. At the beginning of the 20th century the cattle was called as "bos brachyceros polonicus". The first of the cattle breeders' association was formed in 1894. Then the farmers appreciated the advantages of the cattle and the need for its preservation. Presently the breeding of this breed is the Organic Agriculture Research Station and Conservative Breeding, Polish Academy of Sciences in Popielno.

Characteristics: The feeding of Polish Red breed is very little demanding and disease-resistant. Moreover, Polish Red breed is characterized by longevity and good health status and very good fertility. This breed is referred to as meat and milk. Adult cow height is approximately 135 cm and 450-550 kg body weight, 140 cm and more than 550 kg body weight bull. Color is from light red to brown with a dark shade. Milk yield is about 3500-4500 kg/year. Based on the results of modern genetic testing found that the Polish Red cattle of 80% represents a separate genetic group compared with the other races.

Products: In the milk there is about 4.5% fat, and about 3.5% protein. Milk has a unique composition of kappa-casein and alfalaktoglobulin. It is an interesting feature that is not found in other breed a mutation in the gene alfaS2-casein. This has a specific effect on milk protein composition and its taste. Cheese products are registered with the Polish Red “Bryndza Podhalańska” among others. The milk of Polish Red is a traditional product, butter and curd also. Meat that can compete with Argentine beef is delicate, tender, and juicy.

Population number: Protected population includes 286 herds with a total number of 2425 animals since 2011.

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