Butter Composition and Texture from Cows with Different Milk Fatty Acid Compositions Fed Fish Oil or Roasted Soybeans. By Bobe et al., page 2596. Softer, more unsaturated butter can be produced either by feeding cows unsaturated fat (e.g., fish oil or roasted soybeans) or by selecting cows with a more unsaturated milk fatty acid composition. We determined that feeding cows supplemental roasted soybeans while selecting cows with a more healthful milk fatty acid composition additively improved butter fatty acid composition and texture.