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US Dairy Exports Increased 23% In Feb.; Dairy Imports Jumped 47%

February Cheese Exports Rose 9%, Cheese Imports Fell 1%; Butter Exports, Imports Rose

Washington—US dairy exports during February were valued at $687.9 million, up 23 percent from February 2021, according to figures released Tuesday by USDA's Foreign Agricultural Service (FAS).

That's the ninth time in the last 12 months that the monthly value of US dairy exports has topped $600 million.

During the first two months of this year, dairy exports were valued at $1.27 billion, up 20 percent from the first two months of last year.

Leading markets for US dairy exports during the first two months of 2022, on a value basis, with comparisons to the first two months of 2021, were: Mexico, $298.2 million, up 30 percent; Canada, $151.7 million, up 23 percent; China, $101.8 million, up 16 percent; Philippines, $91.1 million, up 39 percent; South Korea, $78.5 million, up 28 percent; Japan, $72.3 million, up 51 percent; Indonesia, $53.9 million, up 31 percent; Vietnam, $40.5 million, down 13 percent; Malaysia, $32.9 million, up 62 percent; Australia, $29.1 million, up 14 percent; and Taiwan, $24.2 million, up 10 percent.

US dairy imports during February were valued at $297.0 million, up 47 percent from February 2021. Dairy imports during the first two months of 2022 were valued at $615.1 million, up 39 percent from the first two months of 2021.

Leading sources of US dairy imports during the first two months of this year, on a value basis, with comparisons to the first two months of last year, were: New Zealand, $107.4 million, up 48 percent; Ireland, $86.3 million, up 152 percent; Italy, $72.4 million, up 10 percent; France, $47.8 million, up 39 percent; Canada, $42.8 million, up 20 percent; Netherlands, $25.7 million, down 8 percent; and Mexico, $25.3 million, up 27 percent.

Cheese exports during February totaled 72.5 million pounds, up 9 percent from February 2021. The value of those exports, $152.4 million, was up 13 percent.

During the first two months of 2022, cheese exports totaled 137.3 million pounds, up 13 percent from the first two months of 2021. The value of those exports, $286.3 million, was up 15 percent.

Leading markets for US cheese exports, on a volume basis, during the first two months of this year, with comparisons to the first two months of last year, were: Mexico, 36.4 million pounds, up 28 percent; South Korea, 23.3 million pounds, down 2 percent; Japan, 14.4 million pounds, up 26 percent; Australia, 9.5 million pounds, up 21 percent; and Chile, 4.0 million pounds, down 9 percent.

February exports of nonfat dry milk totaled 139.8 million pounds, down 11 percent from February 2021.

Nonfat dry milk exports during the first two months of 2022 totaled 270.8 million pounds, down 9 percent from the first two months of 2021.

Dry whey exports during February totaled 32.6 million pounds,

• See **Feb. Dairy Trade,** p. 9

Cheese Production Rose 6.3% In Feb.; Output Up In All Reporting States Except Vermont

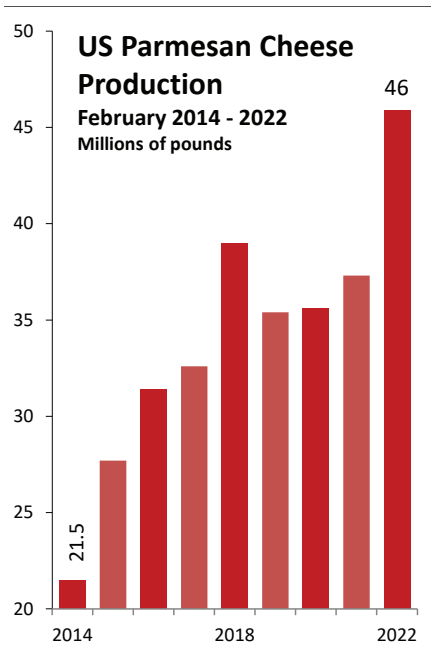
Washington—US cheese production during February totaled 1.11 billion pounds, up 6.3 percent from February 2021, USDA's National Agricultural Statistics Service (NASS) reported last Friday.

Cheese output during the first two months of 2022 totaled 2.3 billion pounds, up 4.7 percent from the first two months of 2021.

Regional cheese production in February, with comparisons to February 2021, was: Central, 536.7 million pounds, up 8.1 percent; West, 437.8 million pounds, up 4.6 percent; and Atlantic, 135.0 million pounds, up 5.2 percent.

February cheese production in the states broken out by NASS, with comparisons to February 2021, was: Wisconsin, 278.3 million pounds, up 5.3 percent; California, 201.6 million pounds, up 4.0 percent; New Mexico, 76.1 million pounds, up 5.0 percent; Idaho, 73.0 million pounds, up slightly; New York, 71.8 million pounds, up 5.5 percent; Minnesota, 62.6 million pounds, up 5.9 percent; South Dakota, 44.3 million pounds, up 2.6 percent; Pennsylvania, 36.0 million pounds, up 5.6 percent; Iowa, 30.7 million pounds up 15.0 percent; Ohio, 20.2 million pounds, up 6.9 percent; Oregon, 18.4 million pounds, up 9.6 percent; Vermont, 11.4 million

• See **Cheese Output Up,** p. 6



Valley Queen Cheese Announces Three Year, $195 Million Expansion At Milbank Location

Milbank, SD—The Valley Queen Cheese board of directors has voted unanimously to approve a three-year, $195 million expansion at its location in Milbank, SD.

The expansion will be the largest in the company's 93-year history.

Set for groundbreaking late next month, the expansion will be fully operational by January 2025, Valley Queen said. It includes plans to increase cheese production capacity by 125 million pounds and create an additional daily milk processing capacity of 3 million pounds. A projected 140 employ ees will be hired over three years to

• See **Valley Queen,** p. 8

Class Action Lawsuit Accuses DFA, Select Milk Of Depressing Milk Prices

Albuquerque, NM—Dairy Farmers of America (DFA) and Select Milk Producers, Inc., "have conspired with one another to stabilize and depress the prices paid to these cooperatives' farmers" for their milk, a lawsuit filed Monday in US District Court for the District of New Mexico alleges.

The six plaintiffs in the case are New Mexico dairy farms that, during all times relevant to the complaint, marketed their raw Grade A milk through DFA.

In addition to DFA and Select Milk, the Greater Southwest Agency (GSA) is listed as a defendant in the lawsuit. GSA is owned by DFA, Select Milk, and Lone Star Milk Producers, according to the lawsuit, which alleges that various other persons, firms and corporations not named as defendants have participated as co-conspirators with the defendants and have performed acts and made statements "in furtherance of the conspiracy."

During the class period (Jan. 1, 2015, until present), DFA and Select Milk collectively controlled a majority of the market for the supply of raw Grade A milk in the Southwest US, the lawsuit stated.

Unlike other milk handlers operating in federal milk marketing orders, such as distributing and supply plants, dairy cooperatives like DFA and Select Milk may pay their producer members in whatever manner the co-op determines, and are not obligated to pay the federal order minimum prices, the lawsuit stated. However, milk from co-ops is classified

• See **Dairy Lawsuit,** p. 11

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...to their credit, these and some other marketers of plant-based dairy alternatives seem to do a better job of listing the nutrient contents of their products (such as they are) than do the marketers of real dairy products.

Will Interest In Plant-Based 'Sustainability' Fuel Malnutrition?

A survey recently conducted for Arla Foods doesn't bode well for nutritionally adequate diets in the future, and also potentially doesn't bode well for the future of plant-based dairy alternatives. But it does appear to offer some potential for using dairy's sustainability and nutrition stories as a way to both market dairy products as well as improve nutritional outcomes.

As noted in a story back in our Mar. 4th issue (please scan the QR Code on above to locate that issue), some two-thirds of consumers in the United Kingdom, Denmark, Sweden and Germany don't see nutrition as a part of sustainable diets. While the majority of consumers in those countries said that they try to make sustainable choices wherever they can, their attention is mostly on carbon footprint, biodiversity, packaging and animal welfare.

The nutritional value of the food product is to a much lesser extent being considered when choosing a sustainable diet.

So what does this have to do with plant-based dairy alternatives? Well, a random survey of a few plant-based dairy alternatives marketers indicates that sustainability is a big part of their "pitch" to consumers.

Daiya Foods touts its plant-based dairy alternative products as "better for the environment." Meanwhile, the greenhouse gas (GHG) footprint for Miyoko's Creamery's cashew milk cheeses is more that 10 times lower than that of animal dairy cheese, according to the company. And Kite Hill, which makes plant-based cheese and yogurt, among other products, "strives to create foods that are both irresistible and sustainable," according to the company's website.

These and many other companies are obviously finding some success in the marketplace. As we reported on our front page two weeks ago, US retail sales of plant-based foods grew 6.2 percent in 2021 to a record high of $7.4 billion, according to data from the Plant Based Foods Association, the Good Food Institute and SPINS.

Specifically for plant-based dairy alternatives in 2021, among other categories, plant-based milk sales rose 4 percent to $2.6 billion; plant-based cheese sales grew 7 percent to $291 million; and plant-based yogurt sales grew 9 percent, to $377 million.

Certainly these products are tapping into a growing consumer desire for more sustainable foods. As Julie Emmett, PBFA senior director of retail partnerships, noted, "More and more consumers are turning to plant-based options that align with their values and desire to have a positive impact on personal and planetary health."

But are consumers that turn to plant-based dairy alternatives really having a positive impact on their personal health? Not in at least some respects.

As we reported just last week (please see the story on page 19), few plant-based cheese alternatives can be considered good dietary sources of either protein or calcium, according to a study published in the journal *Nutrients*.

For that study, the ingredients and nutritional content of 245 plant-based cheese alternatives were recorded. And the study found that the median values for the protein and calcium content of the non-dairy cheeses were zero; only 3 percent of the products reached a level of five grams of protein per serving. Also, of the top seven selling brands of non-dairy cheese alternatives, only one-third of the products had calcium fortification.

By contrast, dairy cheese typically contains roughly five to eight grams protein per serving, and 10 to 20 percent of the Daily Value for calcium, which is "substantially more" than the non-dairy alternatives, according to the study.

These findings are reflected in the plant-based products offered by the three companies noted earlier, at least when it comes to protein. That is, several cheese alternatives from Daiya Foods contain zero grams of protein per serving; the cashew milk cheeses from Miyoko's Creamery contain one to three grams of protein per serving; and Kite Hill's Garlic and Herb Soft Spreadable Cheese contains two grams of protein per serving.

As an aside, and to their credit, these and some other marketers of plant-based dairy alternatives seem to do a better job of listing the nutrient contents of their products (such as they are) than do the marketers of real dairy products. Consumers looking to compare plant-based products to real dairy products might find it difficult to make such comparisons without visiting an actual store.

Cheese-type products aren't the only plant-based dairy alternatives that come up short when it comes to nutritional content in general and protein content specifically. Among others, some brands and types of plant-based milks also contain little or no protein.

With this in mind, we can't help but wonder about the nutritional adequacy of the diets of consumers who switch from traditional dairy to plant-based alternatives. If, for example, someone who consumes the recommended three servings of dairy per day (one serving each of cheese, milk and yogurt) switches completely to plant-based alternatives, they are potentially reducing their protein intake by 20 to 30 grams per day.

And they are also generally consuming inferior forms of protein.

With rising incidence of obesity, type 2 diabetes and other diet-related maladies, it's safe to say that consumers haven't exactly been doing a great job of making nutritionally sound food and beverage choices in recent years.

To the extent that they choose the perceived superior sustainability of plant-based foods over the real sustainability of dairy foods, the incidence of these diet-related maladies will only continue to rise.

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Global Dairy Trade Price Index Declines 1.0%; Majority Of Product Prices Fall

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade dairy commodity auction declined 1.0 percent from the previous auction, held three weeks ago.

That's the second consecutive decline in the GDT price index. Prior to these declines, the price index had posted five increases.

In this week's GDT trading event, which featured 159 participating bidders and 101 winning bidders, prices were higher for Cheddar cheese, skim milk powder and buttermilk powder, and lower for whole milk powder, butter, anhydrous milkfat and lactose. An average price for sweet whey powder wasn't available.

Results from this week's GDT auction, with comparisons to the previous auction, were as follows:

Cheddar cheese: The average winning price was $6,472 per metric ton ($2.94 per pound), up 2.7 percent. Average winning prices were: Contract 1 (May), $6,540 per ton, up 4.7 percent; Contract 2 (June) $6,459 per ton, up 2.1 percent; Contract 3 (July), $6,464 per ton, up 2.1 percent; and Contract 5 (September), $6,445 per ton.

Skim milk powder: The average winning price was $4,599 per ton ($2.09 per pound), up 1.0 percent. Average winning prices were: Contract 1, $4,685 per ton, up 1.0 percent; Contract 2, $4,586 per ton, up 1.2 percent; Contract 3, $4,598 per ton, up 1.2 percent; Contract 4 (August), $4,550 per ton, down 0.3 percent; and Contract 5, $4,670 per ton, up 1.7.

Whole milk powder: The average winning price was $4,532 per ton ($2.06 per pound), down 1.5 percent. Average winning prices were: Contract 1, $4,426 per ton, down 3.2 percent; Contract 2, $4,531 per ton, down 2.2 percent; Contract 3, $4,455 per ton, down 1.1 percent; Contract 4, $4,455 per ton, down 1.3 percent; and Contract 5, $5,260 per ton, up 11.1.

Butter: The average winning price was $6,891 per ton ($3.13 per pound), down 0.6 percent. Average winning prices were: Contract 1, $6,875 per ton, down 1.5 percent; Contract 2, $6,967 per ton, up 0.4 percent; Contract 3, $6,835 per ton, down 1.6 percent; Contract 4, $7,120 per ton, up 2.1 percent; Contract 5, $6,775 per ton, down 3.6 percent; and Contract 6 (October), $6,760 per ton.

Anhydrous milkfat: The average winning price was $6,908 per ton ($3.13 per pound), down 2.5 percent. Average winning prices were: Contract 1, $6,882 per ton, down 2.7 percent; Contract 2, $6,860 per ton, down 3.4 percent; Contract 3, $6,868 per ton, down 3.1 percent; Contract 4, $7,008 per ton, down 0.8 percent; Contract 5, $7,455 per ton, up 5.1 percent; and Contract 6, $7,005 per ton.

Lactose: The average winning price was $1,598 per ton (72.5 cents per pound), down 0.6 percent. That was for Contract 2.

Buttermilk powder: The average winning price was $4,461 per ton ($2.02 per pound), up 6.3 percent. Average winning prices were: Contract 1, $4,675 per ton, up 3.8 percent; Contract 2, $4,375 per ton, up 6.3 percent; Contract 3, $4,655 per ton, up 6.6 percent; Contract 4, $4,700 per ton, up 7.3 percent; and Contract 5, $4,670 per ton, up 6.4 percent.

ASB Bank, in its "Commodities Weekly" report, said the latest lockdown in China looks like "the culprit" in the decline in the GDT price index on this week's auction. The upshot of Shanghai's new restrictions is that the "all-important" Chinese whole milk powder market "is now quite well supplied."

Still, the current dynamic in China isn't likely to be permanent, which is a positive for New Zealand producers, ASB noted. It seems buyers aren't expecting the current whole milk powder glut to last.

The contract curve is "looking unexciting" over the near term, but "there's a sharp kink" at Contract 5, which suggests prices still have quite a bit of momentum and there's an eagerness to secure supply once the near-term whole milk powder glut subsides.

Looking further ahead, Chinese economic growth is set to slow over the course of the year, but dairy's status as a staple food means demand isn't all that elastic, ASB noted.

Also, dairy demand is a global story: buying activity from Southeast Asia and the Middle East is also acting as a support.

Meanwhile, global dairy production is still "looking very weak indeed," ASB continued. The latest production data in the US and Australia is poor, and things "aren't flash" in New Zealand either, with drought conditions stretching into the spring now.

ASB has retained its "lofty" milk price forecasts for this season and next.

Agriculture Can Provide Large-Scale GHG Emissions Reductions: IPCC Report

Cellular, Plant-Based Alternatives Can Bring Big Reductions In GHG Emissions

Geneva, Switzerland—Agriculture, forestry, and other land use can provide large-scale emissions reductions and also remove and store carbon dioxide at scale, according to the latest Intergovernmental Panel on Climate Change (IPCC) report, released Monday.

In 2010-2019, average annual grobal greenhouse gas emissions (GHG) were at their highest levels in human history, but the rate of growth has slowed, the report said. Without immedicate and deep emissions reductions across all sectors, limiting global warming to 1.5 degrees C is beyond reach.

Net anthropogenic GHG emissions have increased since 2010 across all major sectors globally. In 2019, approximately 34 percent of total net anthropogenic GHG emissions came from the energy supply sector, 24 percent from industry, 22 percent from agriculture, forestry and other land use (AFOLU), 15 percent from transport and 6 percent from buildings.

The AFOLU sector encompasses managed ecosystems and offers "significant mitigation opportunities" while providing food, wood and other renewable resources as well as biodiversity conservation, provided the sector adapts to climate change, the report said.

The AFOLU sector, on average, accounted for 13 to 21 percent of global GHG emissions in the period 2010-2019. At the same time, managed and natural terrestrial ecosystems were a carbon sink, absorbing around one-third of carbon dioxide emissions.

Land use change drives net AFOLU carbon dioxide emission fluxes, the report explained. The rate of deforestation, which acounts for 45 percent of total AFOLU emissions, has generally declined, while global tree cover and global forest growing stock levels are likely increasing.

The AFOLU sector offers "significant" near-term mitigation potential at relatively low cost and can provide 20 to 30 percent of the 2050 emissions reduction described in scenarios that likely limit warming to 2 degrees C or lower, the report said. Between 2020 and 2050, mitigation measures in forests and other natural ecosystems provide the largest share of the AFOLU mitigation potential, followed by agriculture and demand-side measures.

Agriculture provides the second-largest share of the mitigation potential, from cropland and grassland soil carbon management, agroforestry, use of biochar, improved rice cultivation, and livestock and nutrient management.

Realizing the full mitigation potential from the food system requires change at all stages from producer to consumer and waste management, which can be facilitated through integrated policy packages, the report said. Some 23 to 42 percent of global GHG emissions are associated with food systems, while there is still widespread food insecurity and malnutrition.

Both supply and demand side measures are important to reduce the GHG intensity of food systems, the report said. Integrated food policy packages based on a combination of market-based, administrative, informative, and behavioral policies can reduce cost compared to uncoordinated interventions, address multiple sustainability goals, and increase acceptance across civil society.

Diets high in plant protein and low in dairy and meat are associated with lower GHG emissions, the report said. Ruminant meat shows the highest GHG intensity. Beef from dairy systems has lower emissions intensity than beef from beef, when some emissions are allocated to dairy products.

The wide variations in emissions reflects differences in production systems, which range from intensive feedlots with stock raised largely on grains through to rangeland and transhumance production systems, the report noted. Where appropriate, a shift to diets with a higher share of plant protein, moderate intake of animal-source foods and reduced intake of saturated fats could lead to substantial decreases in GHG emissions.

"Emerging food technologies such as cellular fermentation, cultured meat, plant-based alternatives to animal-based food products, and controlled environment agriculture, can bring substantial reduction in direct GHG emissions from food production," the report stated.

These technologies have lower land, water, and nutrient footprints, and address concerns over animal welfare, the report continued.

Realizing the full mitigation potential depends on access to low-carbon energy as some emerging technologies are relatively more energy intensive.

FROM OUR ARCHIVES

50 YEARS AGO

April 7, 1972: Minneapolis, MN—D.H. Henry, president of Land O'Lakes, Inc. here, has named two senior vice presidents and 14 vice presidents to help lead the cooperative. Senior vice presidents are Harvey Ebert and Ralph Hofstad.

Madison—The rules which govern the 1972 World Championship Natural Cheese Contest will now be open to any manufacturer of natural cheese across the globe. Since the competition first launched in 1957, it was limited to makers of Cheddar cheese.

25 YEARS AGO

April 4, 1997: Green Bay, WI—The top three winners of the US Championship Cheese Contest were recognized here this week. Winners include US Champion Cheese Maker Rickey Rufer, Bresse Bleu, Watertown, WI; First Runner-Up Steve Stettler, Decatur Dairy, Brodhead, WI; and Second Runner-Up Thomas Jenny, Old Wisconsin Cheese, Platteville, WI.

Sodus, NY—Heluva Good Cheese, Inc. has embarked on an aggressive new multi-media marketing campaign that focuses on the company's brand name and products behind the name. The campaign embraces a new tag line for Heluva Good Cheese – "You'll Love It. We Swear."

10 YEARS AGO

April 6, 2012: New York—Functional beverages, yogurt and kefir are among the fastest growing segment of the US specialty food industry with cheese claiming the top spot for consumer spending. In 2011, the specialty cheese category brought in $3.44 billion in retail sales.

Westport, MA—A small, coastal Massachusetts farmstead cheese company is making a name for itself throughout New England by producing one of the most labor-intensive cheeses ever imagined. Called "Hannahbells," the thimble-sized cheeses are hand-made in limited quantities by Shy Brothers Farm, a third-generation dairy farm. The thimbles of cheese were originally called "Boutons de Coulottes," or "trouser buttons" in French. They were stowed in the pockets of French grape-pickers as snacks out in the vineyard.

Congress Should Double Funding For USDA Export Programs: USDEC's Harden

Washington—As Congress looks toward the next farm bill, the US Dairy Export Council (USDEC) is urging that funding be doubled for two US Department of Agriculture (USDA) agricultural export promotion programs, according to Krysta Harden, USDEC's president and CEO.

Harden made her recommendation to double funding for USDA's Market Access Program (MAP) and the Foreign Market Development (FMD) program in testimony at a Wednesday House Agriculture livestock and foreign agriculture subcommittee hearing entitled "A 2022 Review of the Farm Bill: International Trade and Food Assistance Programs."

Over the past five years, USDEC has received an average of $5.3 million annually in MAP funding and an average of $697,000 annually in FMD funding, Harden noted. MAP funds are largely used for investments in USDEC's international office network of "boots on the ground" in key markets around the world; global cheese communication and education work conducted through USDEC's USA Cheese Guild; retail cheese promotions; strategic market research; participation in the Middle East's flagship trade show, Gulfood; and market servicing work in one of the US dairy industry's largest export destinations, Southeast Asia.

USDEC FMD funds are largely used for investments in strategic research; communications, seminars, shows and workshops focused on driving international use of US dairy ingredients, Harden said.

MAP is currently funded at $200 million annually, while FMD is at $34.5 million, Harden noted. Based on various factors, including inflation, sequestration, and administrative expenses taken out of the program, the value of the MAP has been reduced to approximately $129 million, while over $3.0 million has been stripped from FMD.

Recent reports from the US Grains Council and the US Agriculture Export Development Council show that doubling MAP and FMD would add $44.1 billion, or 3.6 perent, to US agricultural export revenues.

In addition to its traditional promotion and research-oriented activities under the MAP program, USDEC has also been an active participant in various Global Based Initiatives (GBI), cross-sector projects that benefit from a small portion of the total MAP funding, Harden said. USDEC is "particularly active" through the Consortium for Common Food Names (CCFN) in leading the charge to defend the use of common food and beverage names against aggressive global efforts by the European Union (EU) to impose geographical indications (GI) trade barriers in markets around the world.

To complement the industry-led activities executed through the GBI program, USDEC has urged the US government to secure firm and explicit trade commitments assuring the future use of specific generic food and beverage names targeted by EU monopolization efforts and rejecting the use of GIs as barriers to trade in products relying on common names, Harden said.

The US-Mexico-Canada Agreement's (USMCA) common food name side letter provisions established a new precedent affirming market access rights for a non-exhaustive list of commonly used product terms but, to effectively combat the EU's "trade-distorting and WTO-illegal actions," the US government must proactively and consistently expand beyond this precedent to rectify these trade barriers with other trading partners, Harden said. Accomplishing this will ensure that market access protections for US-made common food name products are strengthened and these "cloaked barriers to trade" are rejected.

Language in the 2023 farm bill would help combat the challenge of GIs restricting trade of US exports of common food names products, according to Harden. This would ensure that the US Trade Representative (USTR) and USDA negotiate proactively to defend the ability to use common names through bilateral agreements, memorandums of understanding (MOUs) and exchanges of letters.

Despite the "robust scientific evidence" that demonstrates the nutritional benefits provided by dairy, dairy products are not widely used in US food aid programs, Harden pointed out.

"USDEC encourages Congress to examine opportunities to increase the use of US dairy ingredients in a targeted manner in US food programs in order to draw more heavily on the high-quality nutrition that dairy can offer, particularly for vulnerable groups such as children who are experiencing the devastating consequences of malnutrition," she said.

Cheese Output Up

(Continued from p. 1)

pounds, down 1.7 percent; Illinois, 5.9 million pounds, up 22.1 percent; and New Jersey, 4.6 million pounds, up 14.3 percent.

Cheese production in all other states during February totaled 174.8 million pounds, up 14.4 percent from February 2021.

American-type cheese production in February totaled 444.4 million pounds, up 4.3 percent from February 2021. American-type cheese output during the first two months of 2022 totaled 916 million pounds, up 1.7 percent from the first two months of 2021.

American-type cheese production, with comparisons to February 2021, was: Wisconsin, 88.7 million pounds, up 2.9 percent; Minnesota, 51.1 million pounds, up 5.4 percent; Idaho, 48.7 million pounds, up 6.1 percent; California, 42.8 million pounds, down 8.3 percent; Oregon, 18.2 million pounds, up 9.4 percent; Iowa, 15.7 million pounds, down 1.7 percent; and New York, 13.2 million pounds, up 11.0 percent.

Cheddar production totaled 312.3 million pounds, up 3.9 percent from February 2021. Cheddar output during the first two months of 2022 totaled 644.8 million pounds, down 0.4 percent from the first two months of 2021.

Production of other American-type cheeses during February totaled 132.1 million pounds, up 5.2 percent from February 2021.

Italian & Other Cheeses

Production of Italian-type cheese totaled 469.9 million pounds, up 6.0 percent from February 2021.

Italian cheese output during the first two months of this year totaled 973.5 million pounds, up 5.3 percent from a year earlier.

Italian cheese production with comparisons to February 2021, was: California, 135.9 million pounds, up 7.5 percent; Wisconsin, 134.8 million pounds, up 6.6 percent; New York, 29.6 million pounds, up 2.8 percent; Pennsylvania, 22.0 million pounds, down 0.4; Idaho, 20.1 million pounds, down 13.7 percent; Minnesota, 11.2 million pounds, up 7.2; and New Jersey, 2.3 million pounds, up 23.1 percent.

Mozzarella production totaled 360.8 million pounds, up 4.4 percent from February 2021. Mozz output during the first two months of 2022 totaled 755.6 million pounds, up 4.9 percent from the first two months of 2021.

Production of other Italian cheese varieties, with comparisons to 2021, was: Parmesan, 45.9 million pounds, up 23.0 percent; Provolone, 29.8 million pounds, up 6.1; Ricotta, 19.2 million pounds, down 11.5 percent; Romano, 7.0 million pounds, up 53.9 percent; and other Italian types, 7.2 million pounds, up 17.2 percent.

Production of other cheese varieties during February, with comparisons to February 2021, was:

Swiss cheese: 28.1 million pounds, up 22.4 percent.

Cream and Neufchatel: 84.4 million pounds, up 16.0 percent.

Brick and Muenster: 15.1 million pounds, up 3.5 percent.

Hispanic cheese: 28.8 million pounds, up 1.9 percent.

Blue and Gorgonzola: 8.2 million pounds, up 20.7 percent.

Feta: 12.1 million pounds, down 0.1 percent.

Gouda: 5.5 million pounds, up 5.3 percent.

All other types of cheese: 13.0 million pounds, up 14.4 percent.

Whey Products Production

February production of dry whey, human, totaled 73.7 million pounds, down 0.7 percent from February 2021. Manufacturers' stocks of dry whey, human, at the end of February totaled 61.9 million pounds, down 10.5 percent from a year earlier but up 11.0 percent from a month earlier.

Lactose production, human and animal, totaled 92.9 million pounds, up 17.4 percent from February 2021. Manufacturers' stocks of lactose, human and animal, at the end of February totaled 164.0 million pounds, up 24.2 percent from a year earlier but down 0.9 percent from a month earlier.

Whey protein concentrate, human, production totaled 45.8 million pounds, up 23.6 percent from February 2021. Manufacturers' stocks of WPC, human, at the end of February totaled 65.9 million pounds, up 1.2 percent from a year earlier and 1.5 percent higher than a month earlier.

Production of whey protein isolates totaled 10.9 million pounds, up 10.0 percent from February 2021. Manufacturers' stocks of WPI at the end of February totaled 13.1 million pounds, down 10.3 percent from a year earlier but up 1.4 percent from a month earlier.

Butter & Dry Milk Products

February butter production totaled 183.6 million pounds, down 1.4 percent from February 2021. Butter output during the first two months of 2022 totaled 377.7 million pounds, down 4.6 percent from the first two months of 2021.

Regional butter production, with comparisons to February 2021, was: West, 95.3 million pounds, up 1.7 percent; Central, 71.2 million pounds, down 5.3 percent; and Atlantic, 17.1 million pounds, down 1.9 percent.

Nonfat dry milk production totaled 171.0 million pounds, down 6.9 percent from February 2021. NDM output during the first two months of 2022 totaled 341.3 million pounds, down 10.6 percent from the first two months of 2021.

Manufacturers' shipments of nonfat dry milk during February totaled 137.2 million pounds, down 0.1 percent from February 2021. Manufacturers' stocks of NDM at the end of February totaled 288.8 million pounds, down 16.0 percent from a year earlier but 10.4 percent higher than a month earlier.

February production of other dry milk products, with comparisons to February 2021, was: skim milk powder, 29.6 million pounds, down 6.4 percent; dry whole milk, 10.1 million pounds, down 8.8 percent; milk protein concentrate, 19.4 million pounds, up 5.8 percent; and dry buttermilk, 12.9 million pounds, up 8.7 percent.

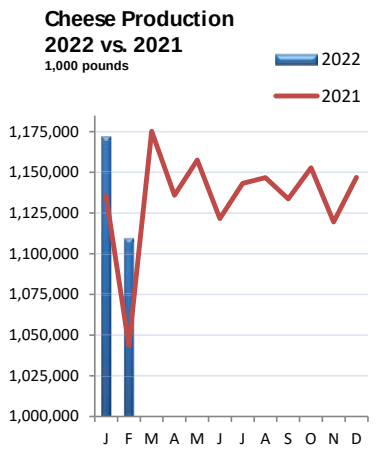
Yogurt, Other Dairy Products

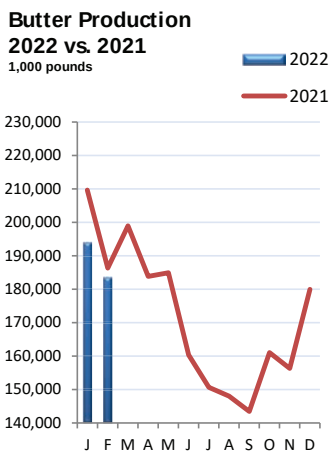
Production of yogurt, plain and flavored, totaled 372.0 million pounds, down 2.1 percent from February 2021. Yogurt output during the first two months of 2022 totaled 745.9 million pounds, down 2.7 from a year earlier.

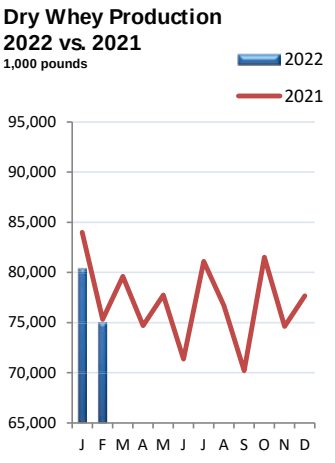
Sour cream production totaled 114.6 million pounds, up 0.8 percent from February 2021. Output during the first two months of this year totaled 236.0 million pounds, up 3.1 percent from the first two months of last year.

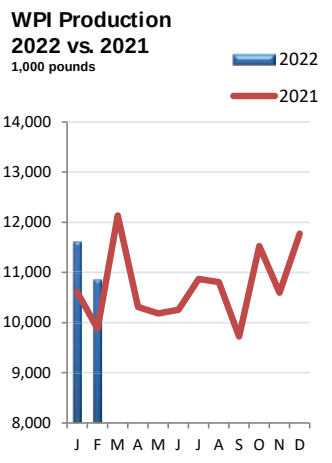
Cream cottage cheese production totaled 28.1 million pounds, up 2.2 percent from February 2021. Output during February totaled 24.8 million pounds, up 2.0 percent from a year earlier.

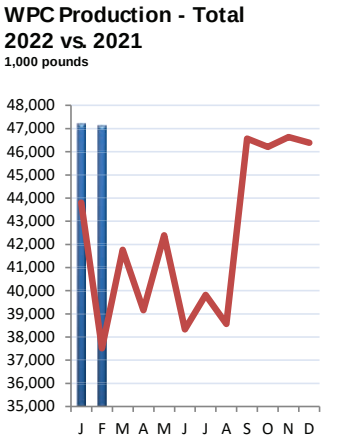
Regular hard ice cream production during February totaled 52.3 million gallons, down 6.0 percent from February 2021. Lowfat ice cream output during February totaled 30.9 million gallons, down 7.6 percent from a year earlier.

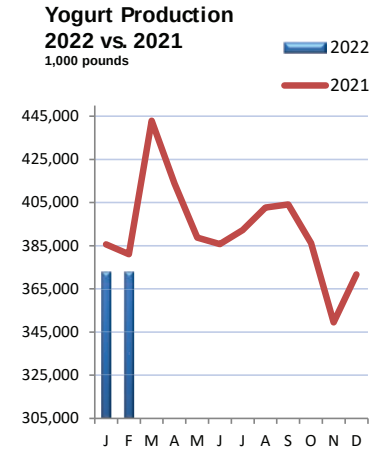


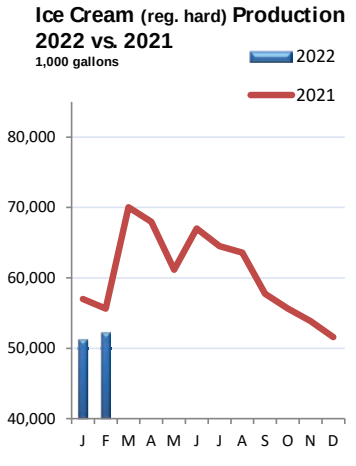


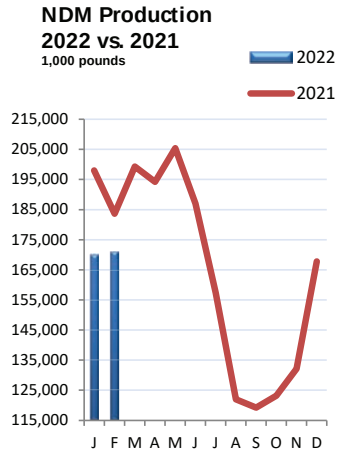


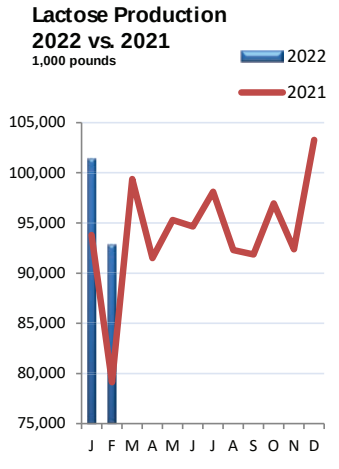


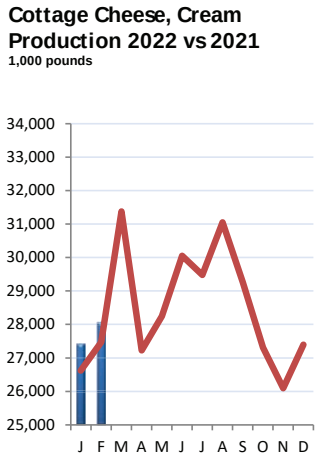












FAO Dairy Price Index Posts Seventh Straight Increase

Rome, Italy—The UN Food and Agriculture Organization's (FAO) Dairy price index averaged 145.2 points in March, up 2.6 percent, or 3.7 points, from February, the FAO reported today.

That marked the seventh consecutive monthly increase and lifted the Dairy Price Index 23.6 percent, or 27.7 points, above its value in March 2021, the FAO noted.

The FAO Dairy Price Index had reached a recent low of 116.2 points in August 2021, and has risen every month since then. It averaged 119.1 points for all of 2021, its highest average since 2014, when it averaged 130.2. The Dairy Price Index averaged a record high of 140.9 in 2013.

The upward trend in dairy product prices persists, mainly supported by the tightening of global markets due to inadequate milk production in Western Europe and Oceania to meet global demand, the FAO noted. Quotations for butter and milk powders rose steeply in March, underpinned by a surge in import demand for near- and long-term deliveries, especially from Asian markets, and solid internal demand in Western Europe.

Meanwhile, cheese markets were also facing a tight supply situation due to strong internal demand in Western Europe, but the index value eased marginally, reflecting currency movements.

The FAO Dairy Price Index is computed using eight price quotations for four dairy products (cheese, butter, skim milk powder and whole milk powder) from two representative markets. Within each dairy product, prices are weighted by the trade shares of their respective markets, while the dairy products are weighted by their average export shares for 2014-2016.

The FAO Food Price Index (FFPI) is a measure of the monthly change in international prices of a basket of food commodities, which includes not only dairy products, but also cereals, vegetable oils, meats and sugar. It consists of the average of those five commodity group price indices weighted by the average export shares of each of the groups over the 2014-16 period.

The FAO Food Price Index averaged 159.3 points in March, up 12.6 percent, or 17.9 points, from February, reaching the highest level since its inception in 1990. The latest increase in the FFPI reflects new all-time highs for vegetable oils, cereals and meat sub-indices, while those of dairy products and sugar also rose significantly.

House Members Want Administration To Seek Deeper Reforms Of Canada's TRQs

Washington—A bipartisan group of eight House members believes Canada's recently proposed allocation and administration policy changes for dairy tariff-rate quotas (TRQs) would "continue to fall short" of what the US-Mexico-Canada Agreement (USMCA) requires, and urged the Biden administration to "insist on much deeper reforms" to bring the system into compliance with Canada's USMCA commitments.

For example, Canada's proposal "continues to exclude major swaths of its food and agricultural sector from the TRQ by blocking access of retailers and food service companies," the House members said in a letter to US Trade Representative Katherine Tai and US Agriculture Secretary Tom Vilsack.

Canada's proposed approach to allocating shares of access would continue to deliver the bulk of the TRQ volumes to US dairy manufacturers' competitors.

"In short, Canada's proposal amounts to little more than window dressing as it appears designed to effectively preserve the status quo of who can bring in the vast majority of US dairy products under USMCA's dairy TRQ".

As the first dispute resolution case under the USMCA, this despite "will set a powerful precedent," the letter stated. The decisions the US government makes next will send a clear signal to its trading partners regarding future dispute panels and the degree of compliance the US will require.

"That is why it is critical that this compliance stage of the USMCA dairy case demonstrate that the USMCA enforcement process works — not just to deliver the right finding, as it did in January — but to ensure faithful implementation of the overall agreement and drive real, tangible reforms that are seen on store shelves, to the benefit of American dairy producers and manufacturers, as intended," the letter stated.

"The USMCA is not a list of optional suggestions and aspirational ambitions. Yet Canada has treated its obligations to American dairy producers as a game, seeing what they can get away with," said Jim Mulhern, president of NMPF.

Valley Queen

(Continued from p. 1)

fully staff the expanded operation.

In addition to a growing workforce, the project will also support considerable growth in dairy along the I-29 corridor, Valley Queen noted. An estimated 30,000 cows will be added to the region over the next three years across existing herds and some yet to be established.

"It's a good time to be in the South Dakota dairy industry," commented Doug Wilke, Valley Queen's CEO. "We're excited to be positioning ourselves for many more years of product innovation with customers and even stronger relationships with key dairy producers here in the I-29 corridor."

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—Doug Wilke, Valley Queen

South Dakota's milk production has more than doubled since 2008, rising from just under 1.8 billion pounds that year to just over 3.6 billion pounds in 2021. The state's 2021 milk production was up 15.5 percent, or 483 million pounds, from 2020.

As of February 2022 (the most recent month for which figures are available), South Dakota had a total of 170,000 milk cows, up 27,000 head from February 2021 and up 78,000 head from February 2013.

South Dakota's cheese production has also grown tremendously in recent years, rising from 186 million pounds in 2006 to a record 450 million pounds in 2020.

Last year, a preliminary estimate puts South Dakota's cheese production at a record 515 million pounds, which would mean that the state's cheese production grew by about 220 million pounds just from 2018 through 2021, according to the USDA.

In addition to expanded capacity in Milbank, Valley Queen Cheese will establish a distribution center in western Wisconsin to better serve customers.

The Valley Queen distribution center will allow for more efficiency and flexibility in transportation and logistics, the company explained.

"We see an opportunity to supply more high-quality cheese to a growing industry and our dairy producers are looking for the opportunity to expand. Our team has demonstrated time and again their ability to lead change and execute on our strategic plan," Wilke remarked.

"Continuous growth and improvement are at the core of our company's successful history, and we're proud to continue those traditions with this next phase of growth," Wilke added.

Founded in Milbank in 1929 by Swiss immigrants Alfred Nef and Alfred Gonzenbach, Valley Queen Cheese produces a variety of cheese and dairy ingredients for customers around the world.

In 2019, the company celebrated its 90th anniversary, a milestone that also corresponded with an increase of 25 percent in processing capabilities as part of the VQNext project.

For more information, visit *www.valleyqueen.com*.

OBITUARIES

Donald Brick, 90, who spent his entire lifetime working in the dairy industry, died March 27, 2022, in Bettendorf, IA. Brick began his career with The Borden Company in Rock Island, IL. In 1966, he purchased Model Dairy in Davenport, IA, which he owned and operated for 10 years before selling the business to Downings Dairy of Rock Island. Brick also opened a convenience store and pizza parlor in Davenport with partner Harvey Fest called the Yum Yum Barn. They later opened a second location in Moline, IL. Brick capped his career as vice president of Swiss Valley Farms – a position he held for 19 years before he retired in 2001. During his career at Swiss Valley, he was a member of the American Dairy Products Institute, where he served as a director for many years and as a president for a two-year term.


Don Brick

PERSONNEL

RICARDA DEMARMELS, chief financial officer for **Emmi Group**, will succeed CEO URS RIEDENER on Jan. 1, 2023. Demarmels has served as CFO and member of Emmi's group management since June 2019. Before joining Emmi, Demarmels was CFO of Orior, and held various management and consulting positions at investment and strategy consulting companies. Urs Riedener, who has held the position of Emmi CEO for the past 14 years, will now serve as chairman of Emmi Group's board of directors, succeeding KONRAD GRABER.

IAN DAVIS has been tapped as CEO of **QualiTru Sampling Systems**. With more than 25 years of senior level management experience, Davis began his career at a dairy facility in his native British Columbia. He held leadership positions in sales, operation and information technology at food and logistics companies.

World Dairy Expo has welcomed JENNA LANGREHR as the organization's new communications specialist. Langrehr will engage with Expo's audience on social media, write press releases, and design materials in preparation for the annual event. Langrehr is a May 2021 graduate of the University of Wisconsin-Madison.

Judges Wanted For 2022 WDE Championship Dairy Product Contest

Madison—The Wisconsin Dairy Products Association (WDPA) this week issued a call for judges for its 19th annual World Dairy Expo (WDE) Championship Dairy Product Contest.

The judging panel will be led by head judge Dr. Bob Bradley with the UW-Madison.

WDPA is seeking judges for the following: cheese and butter, 16 judges needed; yogurt, four judges needed; ice cream and sherbet, 10 judges needed; whey products, two judges; Cottage cheese, sour cream and sour cream dips, six judges needed; and fluid milk and cultured buttermilk, 10 judges needed.

Interested parties should send their resumes to: Wisconsin Dairy Products Association, 8383 Greenway Blvd. #130, Middleton, WI 53562 by May 20.

The WDPA contest committee will review all resumes and select the judges.

This year's contest will have 100 different categories, encompassing a range of dairy products that include, cheese, butter, milk, ice cream, yogurt, whey, Cottage cheese, sour cream, and whipping cream. Last year's contest received a record 1,500 product entries.

"To reach 1,500 entries in such a short period of time is unprecedented and a testament to the inclusiveness of all dairy products, as well as the professional, exacting standards used for judging these product entries," said WDPA executive director Brad Legreid.

"We take a great deal of pride ensuring that all aspects of the contest are second-to-none so that participating companies are proud to be associated with this event," Legreid said.

Contest entry forms will be mailed to dairy plants in late June. All entries must be shipped during the week of Aug. 15 with judging taking place Aug. 23-25. The winning entries will be auctioned off on Tuesday, Oct. 4 at World Dairy Expo.

WDPA will conduct all three days of judging at the Madison College Culinary School.

WDPA will donate non-winning entries to the Culinary Arts School for classroom training and education, as well as various charities like the River Good Pantry.

For more information, contact WDPA at (608) 836.3336 or via email: *info@wdpa.net*. Details will also be available online at *www.wdpa.net*.

USDA's Final Rule On Origin Of Livestock For Organic Dairy Animals Effective June 6, 2022

Washington—The US Department of Agriculture's final rule amending the origin of livestock requirements for dairy animals under the agency's organic regulations was published in Tuesday's *Federal Register*.

The effective date of the final rule is June 6, 2022.

Certified organic operations must comply with all provisions of the final rule by Apr. 5, 2023. This means that a certified organic operation may only add transitioned animals to their operation up to the compliance date of Apr. 5 2023, USDA explained. Any certified operation may source or sell transitioned animals in the period prior to the compliance date, but certified operations may not start new transitions that would not be completed by Apr. 5, 2023.

Starting on the compliance date of Apr. 5, 2023, all certified operations (i.e., operations certified as of the compliance date) must fully comply with the provisions of the final rule.

The final rule explicitly requires that milk or milk products labeled, sold, or represented as organic be from dairy animals organically managed from the last third of gestation onward, with a one-time exception for newly certified organic livestock operations to convert (or "transition") nonorganic dairy animals to organic milk production. This exception allows an eligible operation to transition nonorganic dairy animals to organic milk production one time by managing animals organically for 12 months rather than from the last third of gestation. The transition must occur over a single 12-month period and all transitioning animals must end the transition at the same time.

After the transition to organic production is complete, an operation is not allowed to transition additional nonorganic animals to organic milk production, and the certified operation may not source animals transitioned by other operations. After the transition, an operation replacing culled dairy animals and/or expanding its number of dairy animals must add dairy animals that have been under continuous organic management from the last third of gestation.

USDA's National Organic Program (NOP), which will oversee the new rule, will hold an informational webinar on the final rule on Wednesday, Apr. 20, 2022, from 1:00 to 1:30 p.m. Eastern Time.

For more information, visit *www.ams.usda.gov*.

Feb. Dairy Trade

(Continued from p. 1)

down 20 percent from February 2021. Dry whey exports during the January-February period totaled 59.3 million pounds, down 27 percent from a year earlier.

Exports of whey protein concentrate during February totaled 29.5 million pounds, down 1 percent fro February 2021. WPC exports during the first two months of 2022 totaled 51.0 million pounds, down 5 percent from the first two months of 2021.

Lactose exports during February totaled 63.5 million pounds, up 15 percent from February 2021.

Lactose exports during the first two months of this year totaled 128.4 million pounds, up 14 percent from the first two months of last year.

Butter exports during February totaled 11.2 million pounds, up 46 percent from February 2021. During the first two months of 2022, butter exports totaled 19.0 million pounds, up 37 percent from the first two months of 2021.

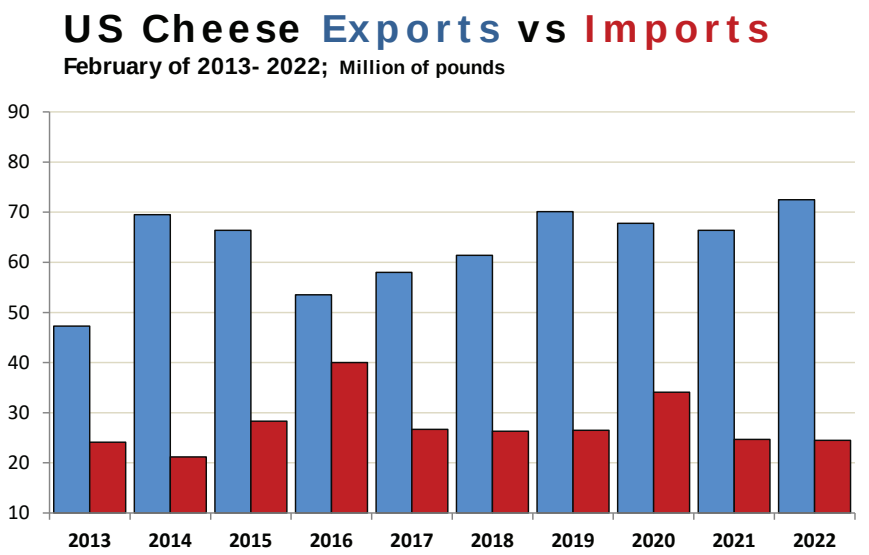
February ice cream exports totaled 12.9 million pounds, up 7 percent from February 2021. Ice cream exports during the January-February period totaled 23.8 million pounds, up 3 percent from a year earlier.

Cheese Imports Decline

February US cheese imports totaled 24.5 million pounds, down 1 percent from February 2021 and the lowest monthly volume of cheese imports since June 2020, when they totaled 24.1 million pounds.

The value of February's cheese imports, $94.2 million, was up 6 percent from February 2021.

Cheese imports during the first two months of 2022 totaled 53.7 million pounds, down 1 percent from the first two months of 2021. The value of those imports, $202.8 million, was up 6 percent.



Leading sources of US cheese imports during the first two months of this year, on a volume basis, with comparisons to the first two months of last year, were:

Italy: 12.1 million pounds, up 4 percent.

France: 7.0 million pounds, up 35 percent.

Spain: 3.2 million pounds, up 24 percent.

Netherlands: 3.1 million pounds, up 1 percent.

United Kingdom: 2.8 million pounds, up 67 percent.

Switzerland: 2.7 million pounds, down 17 percent.

Ireland: 2.1 million pounds, down 10 percent.

Norway: 2.0 million pounds, up 121 percent.

US imports of butter and other butterfat-based products (primarily anhydrous milkfat) during February totaled 7.0 million pounds, up 64 percent from February 2021. Butter imports during February totaled 5.5 million pounds, up 58 percent from a year earlier.

Imports of butter and other butterfat-based products during the first two months of 2022 totaled 15.9 million pounds, up 63 percent from the first two months of 2021. Butter imports during this period totaled 11.9 million pounds, up 84 percent from a year earlier.

Casein imports during February totaled 9.3 million pounds, up 65 percent from February 2021. During 2022's first two months, casein imports totaled 20.5 million pounds, up 35 percent from 2021's first two months.

February imports of caseinates totaled 3.0 million pounds, down 4 percent from February 2021. Imports of caseinates during the January-February period totaled 6.9 million pounds, up 5 percent from the same period last year.

Imports of Chapter 4 milk protein concentrates during February totaled 8.0 million pounds, up 47 percent from February 2021. Imports of Chapter 4 MPCs during the first two months of 2022 totaled 14.2 million pounds, up 6 percent from the first two months of 2021.

February imports of Chapter 35 MPCs totaled 3.5 million pounds, up 255 percent from February 2021. Imports of Chapter 35 MPCs during 2022's first two months totaled 7.8 million pounds, up 322 percent from 2021's first two months.

Agathangelou Offering Equipment Lines For Paneer, Halloumi, Grilled Cheese Production

Nicosia, Cyprus—The main expertise of Cyprus-based Agathangelou, a specialized engineering firm with more than 60 years of experience in the design and manufacture of plants and equipment in the dairy sector, is Paneer, Halloumi and grilled cheese production lines.

Agathangelou serves a wide range of clients from small artisan, family-run cheese makers to commercially driven, high-yield clients. Agathangelou said its approach includes detailed, targeted, and efficient solutions, using cutting-edge technology and a highly experienced team.

For Paneer, Agathangelou has developed a range of automatic and semi-automatic lines; the company said its automatic Paneer production lines reduce handling and improve yield, due to reduced human involvement and more standardized production.

Agathangelou said it has the longest-standing experience in Halloumi and grilled cheese equipment production worldwide, and has been supplying industry leaders with innovative solutions for Halloumi and similar products' production, thereby enabling the growth and expansion of their markets.

For more information on Christakis Agathangelou Ltd, visit *www.agathangelou.com*; or visit the company's booth, number 1408, at CheeseExpo.

Supplier New Products, Partnerships, & Acquisition News

Ecolab Forms Sanitation Partnership With Kelley Supply Boosting Efficiencies

Abbotsford, WI—Ecolab, a leading provider of comprehensive sanitation, recently announced a strategic partnership with Kelley Supply that's designed to help food manufacturers produce safe, high-quality foods and boost operational efficiencies in their sanitation programs.

Ecolab and Kelley Supply, a leadinig business-to-business distributor to dairy and food manufacturers, will contribute a market-leading team of technical expertise, real-world data and technologies to create a competitive advantage in the marketplace, the companies said.

"This unique partnership is an important step to successfully bring forth food safety programs that are beneficial to food manufacturers in an industry focused on quality, food safety and sustainability," said Greg Alberts, president of Kelley Supply.

"Additionally, we are proud to help service and support Ecolab's continued leadership in creating new innovations in food safety," Alberts continued. "Together we aim to formulate a highly competitive program that reduces chemical spend and improves operational efficiencies."

Specifically, Kelley Supply will harness Ecolab's commodity, processing aid and food ingredient chemistry to service and supply entire plant sanitation processes, from upstream to downstream.

Kelley Supply's highly experienced technical sales and support team is key to optimizing tailored solutions that increase operational efficiency and reduce processing downtime for improved productivity, the company said.

Kelley Supply's sales and support teams bring over 75 yearss of experience in food safety and plant sanitation. Mike Hemling, chemical program manager, and Reda Yacoub, coordinator of membranes, both bring years of experience and technical knowledge to enhance Ecolab's technical expertise.

"These capabilities will help substantiate Ecolab's value across the marketplace and evidence of Kelley Supply's support and distribution. Together we will optimize every aspect of dairy and whey production with innovative solutions that protect food safety and food quality while improving sustainability for the dairy industry," Alberts said. "Together we are better."

For more information on the partnership, visit Kelley Supply at *www.kelleysupply.com*; or Ecolab, at *www.ecolab.com*.

Dot Foods To Build Distribution Center In Tennessee

Manchester, TN—Dot Foods, a food industry redistributor, announced Tuesday that Manchester, TN, will be the home of its next US distribution center.

Dot will invest $50.5 million into the 177,000-square-foot plant and create 251 new jobs in Coffee county. Dot Transportation, Inc., the trucking affiliate of Dot Foods, is already hiring truck drivers in the region.

The Manchester location will include offices and dry, refrigerated, and frozen warehouse space; warehouse and office positions will be posted in spring 2023. The Manchester location will be designed with the ability to expand all warehouse and office spaces in future years to meet Dot Foods' growing customer demand in the southeastern US.

Work on the Manchester distribution center will get underway late this summer, with a goal of having the facility operational in fall 2023.

Dot already has an existing facility in Dyersburg, TN.

Founded in 1960 and headquartered in Mt. Sterling, IL, Dot Foods carries 125,000 products from 1,000 food industry manufacturers, making the company what it describes as the largest food industry redistributor in North America.

For more information, visit *www.dotfoods.com*.

XPO Logistics Sells Intermodal Division To STG Logistics

Greenwich, CT, and Chicago—XPO Logistics, Inc., announced that it has divested its North American intermodal business to STG Logistics, Inc., for cash proceeds of about $710 million.

The XPO intermodal division acquired by STG is North America's third largest provider of containerized transportation services, providing intermodal drayage and rail brokerage services for retailers, manufacturers, third-party logistics providers, and other types of customers, according to STG. The network features 48 locations, 11,000 containers, 2,200 tractors, and 5,200 chassis. The division was formed through XPO's purchase of Pacer in 2014 and Bridge Terminal Transport in 2015.

STG is a provider of facilities-based containerized logistics services including container deconsolidation, reconsolidation, transloading, warehousing, and outsourced transportation solutions. STG operates a nationwide facility network comprised of 28 port locations totaling more than 5 million square feet and maintains relationships with more than 65 inland partners.

The combined business, which will go to market as STG Logistics, will stand as a leading provider of seamless, fully integrated, port-to-door containerized logistics services including drayage, transloading, warehousing, fulfillment, rail transportation, and associated final mile distribution, STG stated.

"We are thrilled to complete this initial stage of our journey with the team at STG and excited to have the opportunity to reinvest in the combined business as it embarks on its next phase of growth," said Konrad Salaber, managing director at Wind Point.

Dairy Lawsuit

(Continued from p. 1)

and pooled (assuming the milk is pooled) like milk from other handlers. Put differently, assuming the co-op pools its milk for a given month in a given federal order, the co-op assumes certain financial rights and obligations towards the pool (i.e., the right to draw money from the pool or the obligation to pay money to the pool).

Just how DFA and Select Milk calculate the costs and expenses they pass on to their members — which need not be reported to the US Department of Agriculture (USDA) and which appear, if at all, only as summary line item deductions on class members' pay statements — is "unclear," and defendants exploit this to their advantage, the lawsuit said.

As co-ops, regardless of whether DFA and Select Milk do or do not pool milk for a given month, they are not required to pay their members the federal order prices, the lawsuit noted. Instead, DFA and Select Milk may first deduct various costs and expenses from their members' milk checks. That is, "DFA and Select Milk get to pay themselves first before paying their members."

Although DFA's and Select Milk's members' monthly pay statements sometimes break out certain purported costs and expenses that the co-ops are deducting, the calculation "is nebulous at best," the lawsuit continued. DFA and Select Milk do not share with their members specific information on, inter alia, what price DFA and Select Milk received for the milk they sold each month, specific terms of contracts or agreements with customers (including often enough, those cooperatives' own subsidiaries, affiliates, or joint ventures), and/or any breakdown of how the various costs and expenses are determined or what the members' money specifically went to.

Accordingly, DFA's and Select Milk's pricing is not transparent, and they preclude their members from access to critical market information, the lawsuit alleges. These co-ops hold a significant advantage over their members as they have easier access to resources and market information.

High Barriers To Entry

There are "significant barriers" to entering the Southwest raw Grade A milk market, according to the lawsuit. The primary barriers to entry are capital cost, risk, and market concentration. A new entrant faces a costly startup requiring significant financial investment and industry resources.

DFA and Select Milk control an "overwhelming portion" of the supply of raw Grade A milk in the Southwest, the lawsuit stated. Because of the market concentration in the Southwest, it is "very difficult" for a farmer to sell their milk directly to an end customer without participating in either DFA's or Select Milk's cooperative.

Within the last 20 years, a group of farmers attempted to leave the DFA co-op and start their own, "but were forced to return to DFA," the lawsuit stated.

Upon information and belief, DFA and Select Milk have engaged in "anticompetitive misconduct" in the Southwest, according to the lawsuit. For example, plaintiffs believe that these defendants have reached agreements, whether formal or informal, written or unwritten, with various processors and/or customers in the Southwest who could elect to purchase their raw Grade A milk directly from farmers, through which those processors and/or customers have agreed to purchase their raw Grade A milk only through DFA and Select Milk.

This arrangement has precluded plaintiffs and members of the class from selling their milk directly to potential customers "and forced them to market their milk through DFA and/or Select Milk," the lawsuit stated. "It is extremely difficult for a dairy farmer to sell their milk independently, without being a member of a cooperative."

According to the lawsuit, DFA and Select Milk, including through their control of defendant GSA, "conspired and colluded to fix the prices paid to Southwestern dairy farmers for the raw Grade A milk they produced in the United States beginning in at least January 2015."

Each month, DFA's and Select Milk's members are assessed a fee that shows on their payment invoices as "GSA Operating Cost." This is one of the many costs or fees that DFA assesses to its members after the members' milk is marketed and sold, but before the member receives their compensation, the lawsuit said.

DFA and Select Milk utilize GSA as a mechanism for the exchange of information, such as prices paid to member-producers, those member-producers' costs, and other information that directly informs what DFA and Select Milk pay their members, according to the lawsuit. The monthly rate that DFA and Select Milk pay their member-farmers is always within pennies per hundredweight. Given different cost structures of each entity, "such a result is unlikely absent collusion."

Using publicly available information, the New Mexico monthly mailbox milk price can be compared with the component value of milk using average pool component tests in the Southwest federal order, the lawsuit noted. New Mexico monthly mailbox milk prices can also be compared to the sum of the component value of milk and the Southwest order's producer price differential (PPD), the lawsuit noted.

This data demonstrates that during the class period, New Mexico mailbox prices were "substantially lower" relative to the commodity value of milk based on average component tests in the Southwest federal order, versus the previous period, from 2005 to 2014, the lawsuit stated. Specifically, the New Mexico mailbox milk price was $1.09 per hundredweight lower than the Southwest order component value of milk during the 2005-09 period, 97 cents per hundred lower in 2010-14, $2.07 per hundred lower during the 2015-19 period, and $4.24 per hundred lower during the 2020-22 period.

Plaintiffs bring this action for treble damages under the antitrust laws of the US against the defendants, and demand a trial by jury.

DFA was made aware of this lawsuit earlier this week, and its team is still in the process of thoroughly reviewing the filing, according to Kristen Coady, DFA's senior vice president, corporate affairs. The co-op believes any allegations that it violated the intent of antitrust laws "lack merit, and we will vigorously defend ourselves in this case."

Jasper Hill Teams With Big Picture Farm For Spring Gift Collection

Greensboro Bend, VT—This month, Jasper Hill Farm here will offer two limited edition cheeses and a collaboration with Vermont's Big Picture Farm for its spring holiday gift collection.

Jasper Hill's latest "Conundrum" style is the company's first cheese made exclusively with goat milk.

Using raw milk from its goat herd at Bridgman Hill Farm, the Tomme has a natural rind and a dense paste, somewhere between the texture of a Cheddar and a Mature Gouda, the company said.

The second new cheese is a limited-release batch of Jasper Hill's award-winning Willoughby, bathed in cider for a complex flavor profile and spreadable paste.

Also included in the collection is Jasper Hill's mixed-milk, washed-rind bricks of Eligo.

Cheeses are paired with Farmstead Goat Milk Caramels made by Vermont's Big Picture Farm.

All collections and orders over $99 ship free.

For more information, visit *www.jasperhillfarm.com.*

Coming Events

www.cheesereporter.com/events.htm

Registration Open For 3-A SSI Meeting, Education Program May 17-19 In MN

Bloomington, MN—Registration is open for the return of 3-A Sanitary Standards, Inc. (3-A SSI) education program and annual meeting, set for May 17-19 here at the Hilton Minneapolis/St. Paul Airport Hotel.

The program will feature experts on a range of topics surrounding the hygienic design of food processing equipment.

The education program kicks off Tuesday morning with a one-day introductory session on the foundations of hygienic design.

Discussion topics cover standards and regulation, construction materials, principles of hygienic facility design, cleaning and sanitizing, operations and quality.

The second day will build on the theme "Design to Clean: Creating a Hygiene-focused Culture." Keynote speaker Darin Zehr of Commercial Food Sanitation, LLC, will examine challenges food processors face in creating a strong hygiene culture, where focus on design is a critical enabler. Participants will hear how design decisions – including equipment design– impact success in reducing food safety risk.

Speakers will share perspectives on improving the design and construction of food processing equipment, and proving the effectiveness of specific equipment cleaning and sanitizing procedures. Topics and presenters include:

Benjamin Warren, senior science advisor for food safety, US Food & Drug Administration, will give an update on the Food Safety Modernization Act (FSMA).

Dave Blomquist, DFB Consulting, will cover how to minimize biofilms by design.

Christian Becker with GEA will lead another session dedicated to improving sanitation efficiency by design.

Roger Porter and Tom DeBoom, Mead & Hunt, will cover plant environmental air practices for pathogen control, and Craig Nelson, Food Automation, Inc., will discuss integrating for fail safe design.

Curtis Weller, professor of food science and technology, University of Nebraska-Lincoln, will outline limitations and possibilities of dry cleaning.

Leprino Foods' Monty Bohanan will talk about dry cleaning for hygienic equipment, and University of Nebraska-Lincoln professor Joseph Baumert will cover allergen control strategies.

The half-day, 3-A SSI annual meeting will open on Thursday morning with a networking breakfast, followed by a business meeting and presentations on the future of the 3-A General Requirements Standard and panel discussion on COVID recovery, according to event organizers.

For complete agenda, hotel information and online registration, visit *www.3-a.org/News-Events-Updates/Events*.

PLANNING GUIDE

ADPI/ABI Joint Annual Meeing: April 24-26, Hyatt Regency Downtown, Chicago, IL.Visit www.adpi.org.

•

International Dairy Deli Bakery Association (IDDBA) Meeting & Expo: June 5-7, Atlanta, GA. Visit www.iddba.org for details.

•

Summer Fancy Food Show: June 12-14, Javits Center, New York. Visit www.specialtyfood.com.

•

ADSA 2022 Annual Meeting: June 19-22, Kansas City, MO. Check www.adsa.org for updates and registration details.

•

IFT Annual Meeting & Expo: July 10-13, Hybrid Virtual and In-Person Event, Chicago. Visit www.iftevent.org for updates.

•

WDPA Dairy Symposium: July 11-12, Landmark Resort, Door County, WI. Visit www.wdpa.net for upcoming details.

IDF Nutrition & Health Symposium To Be May 12; Covers Dairy At Every Age

Brussels, Belgium—The International Dairy Federation (IDF) will host a free, virtual Nutrition & Health Symposium stressing the importance of dairy consumption during all stages of life.

The event will take place online May 12.

It's specifically tailored to provide the latest scientific knowledge to nutritionists, dietitians, and other health professionals on the role of dairy in the health of children, adolescents, and aging populations.

Speakers will cover the benefits of dairy consumption for maternal diets and child health; importance of animal-sourced foods for children and adolescents; the place of dairy in dietary guidelines for young children; and dairy intake to reduce sarcopenia risk, organizers stated.

Other topics are dairy consumption and aging bones; dairy, brain antioxidant and brain health in aging; and the debate regarding whether kids should consume reduced fat or full fat dairy products.

For more information and to sign up for the virtual symposium, visit *www.fil-idf.org/idf_events*.

WSCI Annual Meeting May 20 Will Highlight Finding, Retaining Quality Employees

Wisconsin Dells, WI—The Wisconsin Specialty Cheese Institute (WSCI) will return to the Chula Vista Resort here May 20 for its annual meeting.

The event will focus on finding, hiring and retaining quality staff in today's environment. Speakers include Specialty Cheese Company president and founder Paul Scharfman. Speaker Erin Arango-Escalante is an administrator with the Wisconsin Department of Children & Families' Division of Early Care & Education.

The third speaker is Kristine Valk, vice president training director for Merchants Financial Group. Valk will share insights from her 27-year career in employee engagement and coaching.

Cost to attend the event is $35 for WSCI members and $100 for non-members. Online registration is available at *www.wispecialtycheese.org*.

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DAIRY PLANTS FOR SALE: https://dairyassets.weebly.com/m--a.html. Contact Jim at 608-835-7705; or by email at **jimcisler7@gmail.com**

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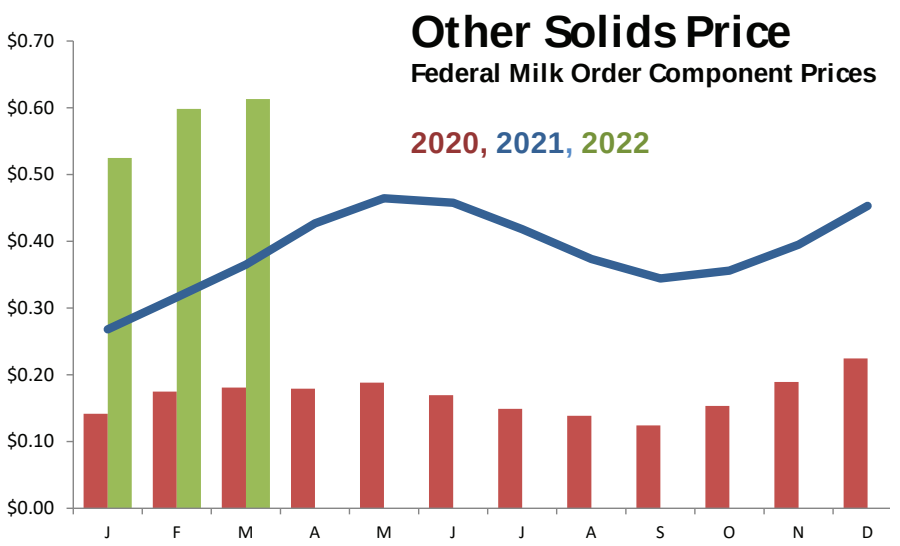
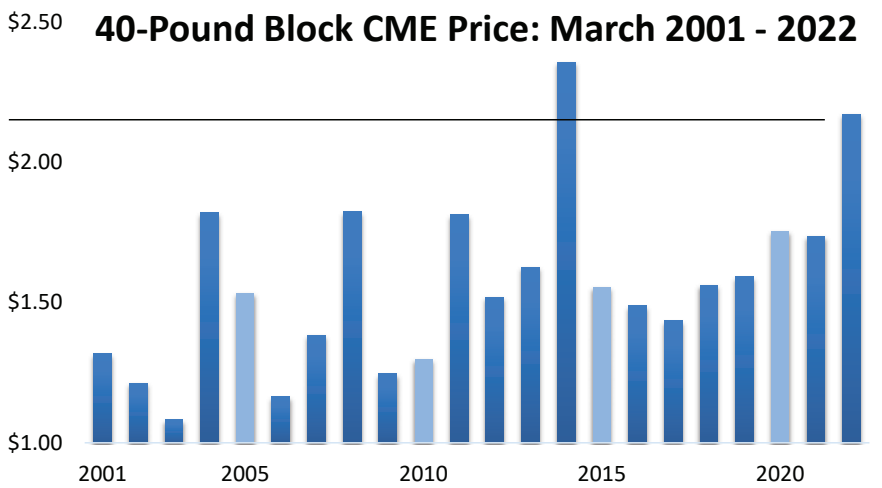




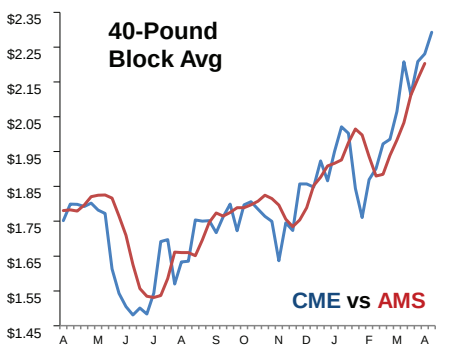
AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'14	1.7663	1.7799	1.7694	1.7682	1.7530	1.6612	1.6089	1.5549	1.4355	1.3358	1.2751	1.2326
'15	1.1727	1.0970	1.0031	.9439	.9103	.8620	.7863	.6473	.5610	.5333	.5313	.5300
'16	.5445	.5750	.5852	.6076	.6239	.6616	.6937	.7151	.7305	.7706	.7961	.8608
"17	.9318	.9905	.9681	.9425	.9138	.9013	.8919	.8486	.8231	.8063	.7757	.7490
'18	.7268	.7211	.6960	.7027	.7502	.7949	.8092	.8144	.8437	.8658	.8817	.8851
'19	.8929	.8995	.9025	.9025	.9074	.9244	.9297	.9444	.9465	.9530	.9597	.9854
'20	1.0017	1.0140	1.0148	1.0027	.9590	.9356	.8945	.8591	.8500	.8810	.9124	.9255
'21	.9693	1.0134	1.0487	1.0977	1.1328	1.1513	1.1551	1.1548	1.1450	1.1540	1.2149	1.3174
'22	1.4378	1.5904	1.7102									

DAIRY PRODUCT SALES

April 6, 2022—AMS' **National Dairy Products Sales Report**. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM.

•Revised



Week Ending	April 2	March 26	March 19	March 12
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		**Dollars/Pound**		
US	2.2034	2.1593•	2.1124•	2.0330
Sales Volume				
US	14,239,923	13,541,377•	12,533,786•	11,550,852
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		**Dollars/Pound**		
US	2.2423	2.1575•	2.1404	2.0886
Adjusted to 38% Moisture				
US	2.1292	2.0515•	2.0309	1.9388
Sales Volume		**Pounds**		
US	13,221,260	12,262,907•	13,719,207	14,534,846
Weighted Moisture Content		**Percent**		
US	34.71	34.79•	34.66	34.71
AA Butter				
Weighted Price		**Dollars/Pound**		
US	2.7912	2.7416	2.7515•	2.7297
Sales Volume		**Pounds**		
US	3,271,279	3,639,893	3,719,894•	4,576,247
Extra Grade Dry Whey Prices				
Weighted Price		**Dollars/Pound**		
US	0.7846	0.7938	0.7901•	0.7985•
Sales Volume				
US	4,268,839	4,034,304	6,096,726•	4,512,759
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		**Dollars/Pound**		
US	1.8225	1.8076•	1.7945•	1.7986
Sales Volume		**Pounds**		
US	18,103,454	20,168,935•	23,526,564•	21,530,640

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
3-25	April 21	23.69	25.10	72.050	182.500	2.250	2.2310	273.600
3-28	April 21	23.55	25.10	72.150	182.400	2.230	2.2060	275.400
3-29	April 21	23.72	25.10	72.625	182.025	2.230	2.2250	276.075
3-30	April 21	23.94	25.13	74.000	181.900	2.230	2.2420	276.075
3-31	April 21	24.13	25.25	72.050	181.900	2.230	2.2520	276.850
3-25	May 22	24.55	25.10	65.275	184.500	2.400	2.3660	270.250
3-28	May 22	23.99	25.10	63.850	183.500	2.353	2.3130	272.750
3-29	May 22	24.40	25.08	65.000	182.725	2.360	2.3400	274.500
3-30	May 22	24.85	25.00	68.625	180.500	2.370	2.3610	273.750
3-31	May 22	24.70	25.12	65.275	180.800	2.390	2.3470	277.250
3-25	June 22	24.35	25.15	62.775	186.300	2.400	2.3640	267.600
3-28	June 22	23.83	25.15	60.275	185.425	2.400	2.3050	270.500
3-29	June 22	24.33	25.10	62.000	184.000	2.400	2.3340	271.500
3-30	June 22	24.82	24.97	66.000	181.000	2.400	2.3800	272.000
3-31	June 22	24.59	25.10	62.775	181.850	2.390	2.3500	275.750
3-25	July 22	24.17	25.12	62.125	187.500	2.369	2.3420	265.500
3-28	July 22	23.74	25.16	59.200	186.800	2.357	2.3350	268.000
3-29	July 22	24.05	25.05	61.500	185.325	2.360	2.3500	268.000
3-30	July 22	24.73	24.99	63.600	182.500	2.363	2.3520	269.500
3-31	July 22	24.51	25.21	62.125	183.250	2.363	2.3520	272.775
3-25	Aug 22	24.02	25.03	60.975	187.500	2.350	2.3290	264.500
3-28	Aug 22	23.74	25.18	58.025	187.500	2.350	2.3200	267.475
3-29	Aug 22	23.91	25.18	61.000	185.775	2.360	2.3520	267.475
3-30	Aug 22	24.46	25.00	64.000	183.000	2.360	2.3520	267.475
3-31	Aug 22	24.33	25.09	60.975	184.000	2.360	2.3480	271.325
3-25	Sept 22	23.81	24.86	60.000	185.575	2.355	2.3150	266.500
3-28	Sept 22	23.57	25.00	59.500	185.800	2.355	2.3100	266.500
3-29	Sept 22	23.79	25.00	59.500	185.750	2.360	2.3360	266.500
3-30	Sept 22	24.29	24.89	63.000	182.500	2.360	2.3540	266.500
3-31	Sept. 22	24.18	25.00	60.000	184.000	2.360	2.3370	270.200
3-25	Oct 22	23.45	24.45	58.500	183.900	2.326	2.3040	262.200
3-28	Oct 22	23.40	24.58	57.750	184.000	2.326	2.3010	262.700
3-29	Oct 22	23.50	24.62	59.000	182.750	2.347	2.3300	264.000
3-30	Oct 22	23.95	24.60	62.000	180.475	2.347	2.3370	264.000
3-31	Oct 22	23.88	24.60	60.000	182.250	2.347	2.3200	267.500
3-25	Nov 22	22.95	24.11	60.000	183.025	2.292	2.2700	259.000
3-28	Nov 22	23.10	24.30	58.100	183.075	2.305	2.2860	259.275
3-29	Nov 22	22.96	24.50	58.500	181.750	2.331	2.3070	261.000
3-30	Nov 22	23.54	24.27	61.500	179.900	2.331	2.2870	261.000
3-31	Nov 22	23.52	24.35	60.000	181.350	2.331	2.2910	264.000
3-25	Dec 22	22.38	23.75	61.000	180.500	2.232	2.2200	254.000
3-28	Dec 22	22.70	23.83	60.475	180.500	2.250	2.2430	254.000
3-29	Dec 22	22.96	23.83	59.000	181.500	2.273	2.2610	257.000
3-30	Dec 22	22.98	23.83	61.000	179.050	2.273	2.2520	257.000
3-31	Dec 22	22.94	24.00	61.000	180.100	2.273	2.2490	260.075
3-25	Jan 23	22.00	23.09	58.000	179.000	2.188	2.1720	243.000
3-28	Jan 23	22.10	23.09	58.000	179.000	2.188	2.1950	243.000
3-29	Jan 23	22.36	23.25	58.000	179.000	2.205	2.2080	245.275
3-30	Jan 23	22.26	23.24	58.000	178.100	2.205	2.2050	245.275
3-31	Jan 23	22.19	23.24	58.000	178.100	2.205	2.2000	245.275
3-25	Feb 23	21.55	22.50	58.000	176.550	2.144	2.1400	238.000
3-28	Feb 23	21.55	22.50	58.000	176.550	2.146	2.1500	238.000
3-29	Feb 23	21.90	22.60	58.000	176.550	2.161	2.1610	238.000
3-30	Feb 23	21.90	22.60	58.000	176.000	2.161	2.1610	238.000
3-31	Feb 23	21.84	22.81	58.000	176.000	2.161	2.1700	238.000
Interest - April 7		**31,085**	**13,607**	**2,533**	**9,156**	**1,064**	**16,287**	**10,591**

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - APRIL 1: Demand notes remain positive for most US cheese makers. Western contacts relay Asian customers are beginning to lock in Q4 and Q1 2023 shipments. Cheese inventories are more balanced nationwide, but western contacts relay spot inventories are available due to persistent port problems. Milk is available, and due to limited staffing at plants where management shifts from cheese production to updates/maintenance in the Central region, there were some discounts reported as low as $4 below Class.

NORTHEAST - APRIL 6: Milk production continues to increase, and steady supplies are clearing to northeastern Class III operations. Plant managers are keeping active cheese production schedules. Some dairy processing facilities continue to navigate labor issues, transportation bottlenecks, and/or supply shortages. Despite such challenges, cheese output is strong and regional inventories are sturdy. Export interest is reportedly good as global milk supplies remain tighter and U.S. cheese prices are favorable on international markets. Market participants report healthy cheese demand across domestic sectors as well.

Wholesale prices, delivered, dollars per/lb:			
Cheddar 40-lb blocks:	$2.6825 - $2.9700	Process 5-lb sliced:	$2.3100 - $2.7900
Muenster:	$2.6700 - $3.0200	Swiss Cuts 10-14 lbs:	$3.7400 - $6.0625

MIDWEST AREA - APRIL 6: Some cheese plants continue to run lighter production schedules, adding to maintenance/cleaning in lieu of cheesemaking, due primarily to staffing shortages. Neighboring cheese producers are clearing more of the milk that would normally flow into other plants. Therefore, spot milk at this point in the week is still mostly discounted, although there were some Class prices reported. Cheese demand remains steady to busy. Cheddar and Pizza cheese producers relay buyers have been more active in recent weeks, as curd producers say customers have been somewhat active for most of the year. Cheese inventories are moving well via contractual channels, not noted as tight or loose.

Wholesale prices delivered, dollars per/lb:		Cheddar 40# Block:	$2.1775 - $2.7200
Blue 5# Loaf :	$2.7250 - $3.9350	Mozzarella 5-6#:	$2.2550 - $3.3425
Brick 5# Loaf:	$2.4550 - $3.0225	Process 5# Loaf:	$2.1875 - $2.6550
Monterey Jack 10#	$2.4300 - $2.7775	Grade A Swiss 6-9#:	$3.2550 - $3.3725

WEST - APRIL 6: International interest for cheese is strong as western stakeholders say that some Asian purchasers are interested in buying loads to ship in early 2023. Contacts report that this demand is affected by domestic cheese prices that are favorable compared to loads produced in other countries. Demand for cheese is steady across both foodservice and retail markets. Stakeholders say that the ongoing truck driver shortage is increasing load delivery times and that export loads are facing further delays due to port congestion. Spot cheese inventories are increasing regionally. Milk is available, allowing cheese makers to run busy schedules. Labor shortages are causing some production facilities to run below capacity, though some plant managers say that they have been able to fill open positions and increase production schedules in recent weeks.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$2.5450 - $2.8200
Cheddar 10# Cuts:	$2.5575 - $2.7575	Process 5# Loaf:	$2.3125 - $2.5675
Cheddar 40# Block:	$2.3100 - $2.8000	Swiss 6-9# Cuts:	$3.5475 - $3.9775

EEX Weekly European Cheese Indices (WECI): Price Per/lb (US Converted)

Variety	Date: 4/6	3/30	Variety	Date: 4/6	3/30
Cheddar Curd	$2.64	$2.67	Mild Cheddar	$2.60	$2.60
Young Gouda	$2.51	$2.53	Mozzarella	$2.57	$2.54

FOREIGN -TYPE CHEESE - APRIL 6: European cheese demand for hard and semi-hard cheese is robust. Cheese market observers suggest the pull is strong from retail and industrial accounts. A primary concern for buyers is to assure adequate supply. However, stocks are tight for some varieties due to weaker than normal seasonal milk supplies. Some cheese manufacturers are finding it more difficult to meet consumers' predilection for cheese. Wholesale cheese prices are rising, and some contacts note that the cost increases are getting passed on to consumers. Some believe it will take some time to sort out how shoppers will respond to the higher cheese prices found at the checkout line.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$2.5400 - 4.0275
Gorgonzola:	$3.6900 - 5.7400	$3.0475 - 3.7650
Parmesan (Italy):	0	$3.9275 - 6.0175
Romano (Cows Milk):	0	$3.7300 - 5.8850
Sardo Romano (Argentine):	$2.8500 - 4.7800	0
Reggianito (Argentine):	$3.2900 - 4.7800	0
Jarlsberg (Brand):	0	0
Swiss Cuts Switzerland:	0	$3.7750 - 4.1000
Swiss Cuts Finnish:	$2.6700- 2.9300	0

NDM PRODUCTS - APRIL 7

NDM - CENTRAL: Availability remains tight according to both producers and end users. Contacts relay western availability has increased, but hauling constraints for longer-hauls are prohibitive due to driver shortages. Central buyers are looking for locally sourced inventories, which remain firm regarding supplies. Condensed skim is steadily available, but contacts continue to say hauling and drying milk solids is far from comparable to what it was prior to COVID and the staffing shortages hence. High heat NDM availability remains very snug in the region. Price points slipped, but trading activity is quieter due to limited supplies.

NDM - WEST: Demand for low/medium heat NDM is mixed. Domestic interest is steady to higher; some ice cream makers are purchasing additional loads of NDM as they ramp up production in preparation for warmer weather. Meanwhile, international demand is declining. Stakeholders say that international prices for skim milk powder (SMP) are at a premium to domestic NDM, but buyers in Mexico continue to balk at current low/medium heat NDM market prices. Production of low/medium heat NDM is steady as drying operations are working through available milk supplies.

NDM - EAST: Trading picked up after some slower previous trading weeks, but still pales in comparison to Central trading activity. Availability is snug in the Central region, while noted as even tighter for eastern end users. Some reports are that condensed skim is available, but not at discounted rates. Hauling solids remains burdensome in all regions. High heat trading activity was quiet, as prices slid, but the price points are based more on light activity than bearishness.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads increased nine percent from last week, while organic dairy ads are up six percent. The most advertised dairy item is ice cream in 48- to 64-ounce containers. The national average advertised price for ice cream in 48- to 64-ounce containers is $3.22, down from $3.51 last week. Ads for Cream cheese in 8-ounce containers surged 106 percent and feature an average advertised price of $1.91, 14 cents more than last week.

Conventional cheese ads are down two percent. Organic cheese is not advertised. This week's most advertised cheese item is conventional 8-ounce shred cheese, with 31 percent more ads than last week. The average advertised price for conventional 8-ounce shred cheese is $2.45, a penny less than last week.

Total conventional milk ads dropped 14 percent. Organic milk ad numbers are five percent lower than last week. Conventional gallon milk is the most advertised milk item this week, with ads featuring an average price of $3.35, up six cents. The national average price for conventional milk half-gallons is $2.17, compared to $4.17 for organic milk half-gallons.

RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 8

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.89	4.14	3.24	3.24	3.54	3.66	4.09
Cheese 8 oz block	2.31	2.41	2.13	2.13	2.18	2.09	1.97
Cheese 1# block	4.11	3.65	5.99	NA	NA	3.68	4.83
Cheese 2# block	6.15	NA	5.70	4.97	4.97	6.94	6.34
Cheese 8 oz shred	2.45	2.29	2.55	2.45	2.42	2.66	2.08
Cheese 1# shred	3.69	3.28	NA	NA	NA	4.22	NA
Cottage Cheese	1.95	2.58	1.66	1.84	1.30	1.87	1.27
Cream Cheese	1.91	1.86	2.06	2.00	1.91	1.81	1.75
Flavored Milk ½ gallon	2.22	2.73	NA	2.28	2.50	1.84	1.61
Flavored Milk gallon	3.68	4.89	NA	NA	NA	2.89	2.78
Ice Cream 48-64 oz	3.22	3.21	3.03	3.03	3.13	3.48	2.95
Milk ½ gallon	2.17	2.54	NA	NA	NA	1.86	2.15
Milk gallon	3.35	4.07	NA	NA	3.33	2.89	2.78
Sour Cream 16 oz	1.78	1.86	1.76	1.74	1.40	1.86	1.71
Yogurt (Greek) 4-6 oz	.99	1.01	1.00	1.02	1.00	.89	1.09
Yogurt (Greek) 32 oz	4.38	4.17	5.00	4.48	2.99	4.19	4.57
Yogurt 4-6 oz	.55	.59	.53	.40	.47	.47	.57
Yogurt 32 oz	2.32	2.34	2.33	NA	NA	2.07	2.32

US: National **Northeast (NE):** CT, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VT; **Southeast (SE):** AL, FL, GA, MD, NC, SC, TN, VA, WV; **Midwest (MID):** IA, IL, IN, KY, MI, MN, ND, NE, OH, SD, WI; **South Central (SC):** AK, CO, KS, LA, MO, NM, OK, TX; **Southwest (SW):** AZ, CA, NV, UT; **Northwest (NW):** ID, MT, OR, WA, WY

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 1 lb:	$6.49	Greek Yogurt 4-6 oz:	NA
Ice Cream 48-64 oz:	$6.99	Greek Yogurt 32 oz:	$5.00
Cheese 8 oz block:	NA	UHT Milk 8 oz:	NA
Cottage Cheese 16 oz:	NA	Milk ½ gallon:	$4.17
Yogurt 4-6 oz:	$1.50	Milk gallon:	$5.93
Yogurt 32 oz:	$3.83	Sour Cream 16 oz:	NA
		Cream Cheese 8 oz:	NA

WHOLESALE BUTTER MARKETS - APRIL 6

WEST: Cream demand is steady to higher in the West. Ice cream makers are increasing production activity in preparation for warmer weather, while butter makers are utilizing cream loads to build their inventories. Stakeholders say that cream inventories have tightened in recent weeks, but that loads remain available to meet current production needs. Contacts report that some purchasers in other regions with tighter supplies are looking to the West for loads of cream. Butter demand is steady at foodservice, but retail demand is trending higher. Stakeholders say that they expect strong retail demand to continue as customers prepare for upcoming spring holidays. Export demand for butter is steady, as domestic loads of butter are priced below internationally produced loads. Some exporters report that port congestion is preventing them from selling greater butter volumes to international markets Butter makers are running busy schedules to work through available milk supplies.

CENTRAL: Although cream is expected to tighten due to the approaching spring holidays, butter producers continue to churn somewhat available cream supplies week to week. Regional butter makers continue to find locally sourced cream and some from the western region. Butter demand remains hearty. Spring demand was slower to pick up, according to some contacts' expectations, but it has been particularly busy on the foodservice side in recent weeks. Bulk butter remains tight and wholly at premiums. Export demand has notably picked up, as there have been concerns reported regarding inventories being pulled in multiple directions from domestic/export customers. Butter market tones remain on terra firma.

NORTHEAST: Cream availability and butter production schedules vary across producers and from week to week. Some industry contacts are reporting tighter cream access and higher multiples locally this week, resulting in reduced flows to their churns and reduced butter output. Production runs are predominantly salted butter. Butter inventories are somewhat mixed, but some plant managers feel that supply levels are adequate for current needs. Market participants indicate retail sales appear to have plateaued ahead of upcoming spring holidays. Likewise, foodservice demand is said to be fairly level week over week. Through Tuesday, butter spot prices have inched higher on the CME. Eastern bulk butter overages are unchanged from last week.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/04/22	43,927	86,519
04/01/22	44,101	86,576
Change	-174	-57
Percent Change	0	-0

CME CASH PRICES - APRIL 4 - APRIL 8, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY April 4	$2.2675 (+1½)	$2.2625 (-3¼)	$2.7200 (+1)	$1.8500 (NC)	$0.5900 (-2)
TUESDAY April 5	$2.2600 (-¾)	$2.2625 (NC)	$2.7400 (+2)	$1.8400 (-1)	$0.5900 (NC)
WEDNESDAY April 6	$2.3000 (+4)	$2.3100 (+4¾)	$2.7475 (+¾)	$1.8150 (-2½)	$0.6175 (+2¾)
THURSDAY April 7	$2.3125 (+1¼)	$2.3100 (NC)	$2.7825 (+3½)	$1.8175 (+¼)	$0.6350 (+1¾)
FRIDAY April 8	$2.3675 (+5½)	$2.3200 (+1)	$2.7825 (NC)	$1.8225 (+½)	$0.6350 (NC)
Week's AVG $ Change	**$2.3015 (+0.0905)**	**$2.2930 (+0.0620)**	**$2.7545 (+0.0390)**	**$1.8290 (-0.0125)**	**$0.6135 (-0.0580)**
Last Week's AVG	**$2.2110**	**$2.2310**	**$2.7155**	**$1.8415**	**$0.6715**
2021 AVG Same Week	**$1.5835**	**$1.7995**	**$1.8420**	**$1.1930**	**$0.6500**

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Four cars of blocks were sold Monday, the last at $2.2625, which set the price. There was no block market activity at all on Tuesday. On Wednesday, 1 car of blocks was sold at $2.2650; an unfilled bid for 1 car at $2.3100 then set the price. There was no block market activity at all on Thursday. Four cars of blocks were sold Friday, the last at $2.3200, which set the price. The barrel price increased Monday on a sale at $2.2675, declined Tuesday on an uncovered offer at $2.2600, rose Wednesday on a sale at $2.3000, increased Thursday on an unfilled bid at $2.3125, and rose Friday on a sale at $2.3675.

Butter Comment: The price rose Monday on a sale at $2.7200, increased Tuesday on an unfilled bid at $2.7400, rose Wednesday on an unfilled bid at $2.7475, and climbed Thursday on a sale at $2.7825.

Nonfat Dry Milk Comment: The price fell Tuesday on an uncovered offer at $1.8400, declined Wednesday on a sale at $1.8150, rose Thursday on a sale at $1.8175, and increased Friday on a sale at $1.8225.

Whey Comment: The price declined Monday on a sale at 59.0 cents, rose Wednesday on an unfilled bid at 61.75 cents, and increased Thursday on a sale at 63.50.

WHEY MARKETS - APRIL 4 - APRIL 8, 2022

RELEASE DATE - APRIL 7, 2022

Animal Feed Whey—Central: Milk Replacer: .5400 (-6) – .5650 (-9)

Buttermilk Powder:
Central & East: 1.8100 (NC) – 1.9300 (NC) West: 1.7900 (+4) – 1.8900 (+3)
Mostly: 1.8100 (+4) – 1.8500 (+5)

Casein: Rennet: 5.1300 (+2) – 5.2100 (NC) Acid: 6.4200 (NC) – 6.7100 (NC)

Dry Whey—Central (Edible):
Nonhygroscopic: .6000 (-5) – .7850 (-½) Mostly: .6100 (-8) – .6800 (-6)

Dry Whey–West (Edible):
Nonhygroscopic: .6225 (-7¼) – .8550 (+½) Mostly: .6500 (-6) – .6750 (-7)

Dry Whey—NorthEast: .6900 (-2¾) – .8200 (-½)

Lactose—Central and West:
Edible: .3200 (NC) – .5300 (NC) Mostly: .3600 (NC) – .4900 (+2)

Nonfat Dry Milk —Central & East:
Low/Medium Heat: 1.8600 (+1) – 1.9500 (NC) Mostly: 1.8800 (NC) – 1.9300 (NC)
High Heat: 1.9900 (-1) – 2.0350 (-1½)

Nonfat Dry Milk —Western:
Low/Medium Heat: 1.7925 (-1) – 1.8950 (-3) Mostly: 1.8100 (-½) – 1.8600 (+1)
High Heat: 1.9550 (NC) – 2.0450 (-3)

Whey Protein Concentrate—34% Protein:
Central & West: 1.7000 (+5) – 1.9125 (+1¼) Mostly: 1.7450 (+4½) –1.8125 (+3¾)

Whole Milk—National: 2.1000 (NC) – 2.4200 (NC)

Visit www.cheesereporter.com for historical dairy, cheese, butter, & whey prices

HISTORICAL MONTHLY AVG BUTTER PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	1.1096	1.1097	1.1770	1.2050	1.2526	1.2235	1.2349	1.2000	1.2199	1.2830	1.5008	1.3968
'10	1.3950	1.3560	1.4641	1.5460	1.5896	1.6380	1.7787	1.9900	2.2262	2.1895	1.9295	1.6327
'11	2.0345	2.0622	2.0863	1.9970	2.0724	2.1077	2.0443	2.0882	1.8724	1.8295	1.7356	1.6119
'12	1.5077	1.4273	1.4895	1.4136	1.3531	1.4774	1.5831	1.7687	1.8803	1.9086	1.7910	1.4848
'13	1.4933	1.5713	1.6241	1.7197	1.5997	1.5105	1.4751	1.4013	1.5233	1.5267	1.6126	1.5963
'14	1.7756	1.8047	1.9145	1.9357	2.1713	2.2630	2.4624	2.5913	2.9740	2.3184	1.9968	1.7633
'15	1.5714	1.7293	1.7166	1.7937	1.9309	1.9065	1.9056	2.1542	2.6690	2.4757	2.8779	2.3318
'16	2.1214	2.0840	1.9605	2.0563	2.0554	2.2640	2.2731	2.1776	1.9950	1.8239	1.9899	2.1763
'17	2.2393	2.1534	2.1392	2.0992	2.2684	2.5688	2.6195	2.6473	2.4370	2.3293	2.2244	2.2078
'18	2.1587	2.1211	2.2011	2.3145	2.3751	2.3270	2.2361	2.3009	2.2545	2.2600	2.2480	2.2071
'19	2.2481	2.2659	2.2773	2.2635	2.3366	2.3884	2.3897	2.2942	2.1690	2.1071	2.0495	1.9736
'20	1.8813	1.7913	1.7235	1.1999	1.4710	1.8291	1.6925	1.5038	1.5163	1.4550	1.3941	1.4806
'21	1.3496	1.3859	1.7153	1.8267	1.8124	1.7758	1.6912	1.6815	1.7756	1.8002	1.9714	2.1536
'22	**2.7203**	**2.6196**	**2.7346**									

USDA Hikes 2022 Cheese, Butter, NDM Price Forecasts, Reduces Dry Whey

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates report released today, raised its 2022 milk production forecast and also raised most of its dairy product and milk price forecasts.

The 2022 milk production forecast for 2022 is raised 300 million pounds from last month's forecast, to 226.3 billion pounds, on higher dairy cow numbers. That would put 2022 milk production at the same level as 2021's record output.

USDA's fat basis import forecast is lowered on lower expected imports of cheese and butterfat products, while exports are raised on stronger cheese and butter shipments.

On a skim-solids basis, the import forecast is raised as imports of milk proteins are projected to more than offset weaker projected cheese imports. Exports are raised on higher projected shipments for whey and skim milk powder.

Price forecasts for cheese and butter are raised from last month on tighter stocks and firm demand. Nonfat dry milk prices are raised fractionally, while dry whey prices are lowered, as US prices are expected to become competitive with international prices.

USDA's 2022 dairy product price forecasts, with comparisons to last month's forecast and with 2021 prices, are as follows:

Cheese: $2.1500 per pound, up 12 cents from last month's forecast and up more than 47 cents from 2021.

Butter: $2.6400 per pound, up 6.5 cents from last month's forecast and up almost 91 cents from 2021.

Nonfat dry milk: $1.7450 per pound, up 0.5 cent from last month's forecast and up almost 48 cents from 2021.

Dry whey: 69.0 cents per pound, down two cents from last month's forecast but up almost 12 cents from 2021.

With the higher cheese price more than offsetting a lower dry whey price, USDA's Class III price is raised $1.10 from last month, to $22.75 per hundredweight. That would be $5.67 higher than 2021's Class III price average.

USDA's Class IV price forecast is also raised, due to higher butter and nonfat dry milk prices, to $24.05 per hundred, up 35 cents from last month's forecast and up $7.96 from 2021's average. The 2022 all milk price forecast is increased by 75 cents, to $25.80 per hundred.

USDA's season-average farm price for corn is raised 15 cents to $5.80 per bushel. Soybean meal prices are unchanged.