



# CHEESE REPORTER

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## FDA Urged To Reform Handling Of Food Safety, Nutrition Issues

### Key Senator Voices Concerns After Report Of Dysfunction Across FDA Food Safety Efforts

Washington—US Sen. Patty Murray (D-WA), chair of the US Senate Committee on Health, Education, Labor, and Pensions (HELP), on Monday urged US Food and Drug Administration (FDA) Commissioner Robert Califf to reform the way FDA handles longstanding food safety and nutrition issues.

In a letter to Califf, Murray said she was “deeply concerned” about a new *Politico* report into “longstanding, significant delays and dysfunction across food safety efforts” at FDA.

The agency’s failure over decades to regulate and enforce food safety standards “has put the health of Americans at risk,” Murray stated in her letter. “I am calling on you to make these issues a priority and take immediate action to ensure the FDA is doing all it can to fulfill all aspects of its mission to protect the health and safety of the American people.”

According to the *Politico* report, which was based on over 50 inter-

views, FDA’s food safety efforts have received little attention within the agency and have been beset by delays and management challenges for years. FDA’s Center for Food Safety and Applied Nutrition (CFSAN) has repeatedly failed to take timely action on a wide range of safety and health issues the agency has been aware of for several years.

The *Politico* report highlighted several delays in regulatory action that have endangered the public health, Murray told Califf. More than a decade after the Food Safety Modernization Act (FSMA) was implemented, FDA has yet to issue safety standards required by the law.

Murray said she is “further concerned” by FDA’s failure to ensure timely inspections and recalls, which are “critical” for ensuring that food is free from harmful contaminants. According to the *Politico* report, the number of FDA food safety inspections has generally decreased over time.

During his confirmation hearing, Califf committed to Murray that he would “hit the ground running,” and prioritize consumer and patient protection issues, Murray noted.

“I am calling on you to fulfill that promise and take immediate action to ensure the FDA’s food safety efforts are robust, timely, and effective in keeping the American people healthy and safe,” Murray added.

Also, Murray requested the following information from Califf no later than Apr. 25, 2022:

- What steps is Califf taking or planning to take to improve FDA’s food safety efforts, including the timeliness and rigor of regulatory and enforcement activities?

The *Politico* report highlights significant, years-long delays in addressing water used to grow produce, toxic substances in baby food, and sodium levels in food. Has FDA assessed the causes of these delays?

If so, Murray asked Califf to provide the results or findings of any such assessment. If not, she asked

• See **FDA Dysfunction**, p. 4

## Dairy CPI Rose 1.2% In March To New Record High; Retail Whole Milk Price Tops \$3.90 A Gallon

Washington—The Consumer Price Index (CPI) for dairy and related products was a record 245.3 in March (1982-84=100), up 1.2 percent from February and 7.0 percent higher than in March 2021, the US Bureau of Labor Statistics (BLS) reported Tuesday.

The dairy CPI has now reached a new record high in five of the last six months.

In March, the CPI for all items was 287.5, up 1.3 percent from February and 8.5 percent higher than in March 2021. That’s the largest 12-month increase since the period ending December 1981, the BLS noted.

March’s CPI for food was 295.7, up 1.0 percent from February and up 8.8 percent from March 2021, the largest 12-month increase since the period ending May 1981, the BLS said.

The CPI for food at home was 278.6 in March, up 1.5 percent from February and up 10.0 percent from March 2021. The index for food away from home was 321.7 in March, up 0.3 percent from February and 6.9 percent higher than in March 2021.

March’s CPI for cheese and related products was a record-high 250.5, up 1.1 percent from February and 3.1 percent higher than in March 2021. That’s the first time

• See **Milk Tops \$3.90**, p. 4

## USDA, HHS Seek Public Input On Scientific Questions As First Step In 2025 Dietary Guidelines

Washington—As the first step in the development process of the Dietary Guidelines for Americans, 2025-2030, the US Departments of Agriculture (USDA) and Health and Human Services (HHS) are releasing proposed scientific questions for public comment.

The public comment period will be open for 30 days, until May 16. USDA and HHS said they are committed to transparency and providing opportunities for public participation during the five-step process leading up to the release of the next edition of the Dietary Guidelines in 2025.

The proposed scientific ques-

• See **Dietary Guidelines**, p. 8

## World Championship Cheese Contest Winners Feted; Auction Sets Record

Milwaukee, WI—Winners of the 2022 World Championship Cheese Contest, including three-time contest champion Michael Spycher of Mountain Dairy Fritzenhaus, Gourmino AG, Bern, Switzerland, were honored here Thursday night during the 2022 World Champions Awards Banquet at CheeseExpo.

Spycher’s Gourmino Le Gruyere AOP had received a Champion Round score of 98.423 in the contest, which is sponsored by the Wisconsin Cheese Makers Association (WCMA).

Spycher had previously captured top honors in the contest in 2008 and in 2020.

Also honored during the banquet were all Best of Class, Second Award and Third Award winners in the contest, as well as the First Runner Up, Hans Naf,

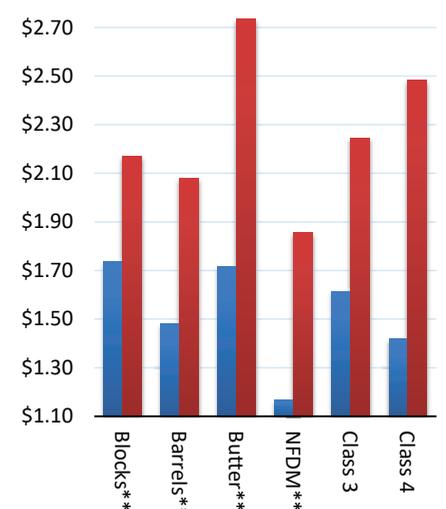
Kaserei Niederburen AG, St. Gallen, Switzerland; and the Second Runner-Up, Othmar Pichler and team, Erzherzog Johann, Obersteirische Molkerei eGen, Knittelfeld, Steiermark, Austria.

Also during the banquet, Steve Bechel, of Eau Galle Cheese Factory, Durand, WI, the current WCMA president, honored John Umhoefer, the WCMA’s executive director, for his 30 years of service in that role.

Six individuals of the 2022 class of the Wisconsin Master Cheesemaker® Program were honored during the banquet, including Charles Henn, Agropur, Weyauwega; Ken Kane, Sartori, Plymouth; Shawn Sadler, AMPI, Jim Falls; Jamie Fahrney, Chalet Cheese, Monroe; Matt

• See **Honors & Auction**, p. 6

**March Avg Prices - 2021 vs 2022**  
Average CME Prices\*\*  
Class 3 and Class 4 Milk Price x 10





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### Going Beyond The Nutrition Facts Requirements

Not that we need to be reminded of this point, but several times in recent months, dairy industry organizations have noted just how much of a nutrition powerhouse dairy products are. And we think dairy marketers could and should do a better job of communicating this point to consumers.

Just to cite one example of these recent reminders: In comments recently submitted to USDA's Food and Nutrition Service (and reported on our front page on Mar. 25th) regarding transitional standards for milk, sodium and whole grains in child nutrition programs, the International Dairy Foods Association and National Milk Producers Federation pointed out that milk (including lowfat flavored milk) provides 13 essential nutrients.

Further, whole milk contains the same nutrients as all other fluid milk, including calcium, phosphorus, protein, vitamins A, D and B12, pantothenic acid, riboflavin, and niacin, NMPF and IDFA noted. This is true of other dairy products at all fat levels.

But when it comes to communicating this point to consumers, there are a couple of problems. First, the Nutrition Facts label doesn't come close to requiring the disclosure of all the 13 essential nutrients that dairy products provide.

That's due at least in part to the fact that the Nutrition Facts label remains more of a negative than a positive conveyor of information. That is, at least some of the information required to be in boldface, closer to the top of the label, tends to be stuff consumers have been told for decades to avoid, such as total fat, cholesterol, and sodium. And of course calories gets top billing.

Down at the bottom of the Nutrition Facts label, four nutrients are required: vitamin D, calcium, iron, and potassium. Not required are several of the nutrients that dairy products are a good

source of, including the minerals phosphorus, magnesium, selenium and zinc, among others, and the vitamins thiamin, riboflavin, and vitamin B12, among others.

All of that positive nutrition information — most of the beneficial minerals and vitamins that dairy products contain — isn't required and therefore isn't listed on the Nutrition Facts labels of most dairy products.

That leads to the second problem here: very few dairy product marketers appear to be going above and beyond what's currently required — and what will continue to be required for the foreseeable future — on the Nutrition Facts label.

Keep in mind that there's a limited amount of information that's actually required on the Nutrition Facts label. That information doesn't change very often, although it did change a few years ago, with FDA dropping the requirement to list vitamin A and vitamin C and adding the requirement to list potassium and vitamin D.

But food and beverage companies can also voluntarily list additional vitamins and minerals in the Nutrition Facts label. We are reminded of this point from time to time when we are checking out the Nutrition Facts label on certain products, and can't help but notice that that label is quite a bit longer than labels that contain only mandatory information.

For example, we recently came across a bag of pistachios that included, after the four mandatory vitamins and minerals, information on the following: thiamin, vitamin B6, phosphorus, magnesium, copper and manganese. The percent Daily Value for these vitamins and minerals ranged from 8 percent for magnesium to 40 percent for copper.

Meanwhile, we also recently came across a can of almonds that included, after the mandatory vitamins and minerals, information on magnesium and vitamin E; the per-

Frankly, we think it would be nice to see more dairy product marketers follow the example of the pistachio and almond marketers and include additional information about nutrients.

cent DV for these nutrients was 20 percent and 50 percent, respectively.

The point of these two examples is to show that at least some marketers of nutrient-dense products are providing consumers with more than the required amount of information on the Nutrition Facts label. And make no mistake about it, these are nutrient-dense products, not necessarily because of the mandatory nutrition information that's on their Nutrition Facts label (such as dietary fiber and protein), but also because of their significant content of non-mandatory nutrients.

Dairy products, too, are nutrient-dense foods, as evidenced by not only what consumers can see on the Nutrition Facts label — including protein, calcium and potassium information — but also because of what consumers can't see on the Nutrition Facts label.

And frankly, we think it would be nice to see more dairy product marketers follow the example of the pistachio and almond marketers and include additional information about nutrients.

Granted, this isn't necessarily going to be easy, given the already-crowded nature of product labels these days. But certainly some packages have room to spare and can include more information; gallon and half-gallon milk containers, for example, and pretty much any package of cheese that's more than about eight ounces.

If there's no room on the product label, it would seem that additional nutrient content information could be posted on company websites. As noted in this space last week, at least some marketers of plant-based dairy alternatives currently do a better job of posting the (usually inferior) nutrient contents of their products than do the majority of dairy marketers.

Many if not most dairy products provide numerous essential nutrients. It's time to better convey that fact to consumers.

## Pierre's Ice Cream To Be Acquired By Ohio Processors, Inc.

Cleveland, OH—Pierre's Ice Cream Company, a manufacturer and distributor of ice cream and other frozen desserts, and Ohio Processors, Inc., a manufacturer and distributor of dairy-related products, this week announced that they have finalized an agreement under which Ohio Processors will acquire Pierre's Ice Cream.

The agreement brings together two leading Ohio-based businesses and allows Ohio Processors to expand its product line, customer base, and geographic reach, according to the announcement.

Ohio Processors, a fourth-generation family-operated business based in the Columbus, OH, area, is owned by the Smith family, which has been involved in operating food manufacturing and distribution companies since 1934.

Shelley Roth, president of Pierre's Ice Cream Company, reflected on the transition.

"I have spent long hours thinking about and working toward a succession plan that would ensure continuity for the business," Roth said. "That is why I am pleased to announce the impending transition of Pierre's to Ohio Processors, Inc."

"The philosophies of Ohio Processors and the Smith family align with our succession priorities as well as the value and directions we have cultivated over the years," Roth continued. "The Smith family shares the same core values that have been instilled in the Pierre's organization. They understand food manufacturing and distribution, and will be able to build upon the foundation that has already been created. They recognize the importance of supporting team members, creating high-quality products, and providing excellent customer service."

"One of the highest priorities in the succession plan was that any new owner would appreciate what has been built during the company's 90-year history; particularly recognizing the accomplishments and contributions of Pierre's experienced and dedicated team and the value we place in our relationships with customers, suppliers, and the community," Roth added.

The Pierre's team and Ohio Processors will continue to produce ice creams and frozen desserts and provide delivery services from the same Pierre's location in Cleveland, OH.

"We are thrilled to announce the acquisition of Pierre's Ice Cream," commented Doug Smith, president of Ohio Processors. "We are excited to get to work and continue Shelley's success with Pierre's."

## EU Cheese, Whey Production To Keep Growing Despite Stable Milk Output

Brussels, Belgium—European Union (EU) production of cheese and whey is expected to keep growing this year despite stable EU milk production, according to the spring 2022 edition of the short-term EU agricultural outlook, published earlier this month by the European Commission.

Last year, the seasonal trend of milk price decline during the spring flush did not occur, and prices improved in every month of the year, the report noted. Despite the higher prices, EU milk deliveries dropped by 0.4 percent, the first decline since 2009. The trend was negative in all quarters but the spring peak (second quarter).

EU milk deliveries could continue declining at least in the first half of 2022, before recovering slightly at the end of the year. Overall, this could result in flat milk deliveries for the whole year.

The drop in 2021 EU milk production led to adjustments in processing channels, considering EU competitiveness and global opportunities for respective dairy products, the report said. Among these, EU cheese production gained, benefitting from home and out-of-home consumption (up 2 percent in total) as well as some export opportunities, with shipments to the US back to pre-COVID levels.

Overall, however, total EU cheese exports in 2021 declined 1.2 percent, due to the drop in exports to the UK, the EU's main export destination (more than 50 percent historically, currently declining).

The increase in cheese and whey production predicted for this year would be driven by the competitive EU cheese prices, which

could support exports (up 2 percent) assuming that some export destinations would compensate for the losses on the UK market, according to the report. Domestic demand, in particular foodservice, could gain slightly (up 0.2 percent) after strong growth last year.

Global and EU demand for whey is expected to increase this year due to increasing prices of other proteins (for example, skim milk powder used in fat-filled powder processing), and a possibility to use more whey for feeding purposes. These could translate into a growth in domestic use, exports, and production above 2 percent.

In 2021, EU production of skim milk powder and whole milk powder declined, driven by the decline in EU exports (down 2 percent) as a consequence of rising prices. More than 50 percent of SMP is usually exported.

EU shipments of SMP to Algeria (the second largest EU export market) declined by 24 percent last year. Domestic processing of SMP (e.g., into fat-filled powders) was also negatively impacted (down 5 percent) by higher prices.

The main driver of the whole milk powder market in 2021 was the strong demand in China, mainly supplied by New Zealand, the most competitive global WMP provider (with exports five times those of the EU). This had a spillover impact on EU prices, which increased, thus contributing to reduced shipments to some destinations as well as some reduction in domestic use, also due to higher exports in 2020.

In 2022, the EU's production of SMP could slightly recover (up

1.5 percent), supported by higher exports (up 3 percent) as some countries could build up stocks for food security reasons and oil-producing countries, traditional importers of SMP, would benefit from high oil prices.

EU WMP production could drop further (down 3.5 percent) as relatively high prices would hamper the growth in EU exports and domestic use (down 5 percent and down 2.3 percent, respectively). The situation in Russia may also negatively impact the chocolate industry, the main WMP user, the report said.

In 2021, the production of EU drinking milk started to decline again after an exceptional year in 2020, the report noted. Yogurt production dropped as well, while cream production grew. EU exports of fresh dairy products (FDP) grew by 48 percent, supported by shipments to the UK, which covered 75 percent of total EU yogurt exports. Cream exports rose 18 percent, with China as the main driver.

This year, the EU fresh dairy products export growth could remain strong, albeit lower than in 2021 (up 5 percent). EU consumption could continue declining (down 0.4 percent), with a potentially stronger decline being prevented by the inflow of refugees from Ukraine, children in particular. As a result, EU FDP production could remain stable.

Due to an increase in cheese and cream production, EU butter production declined in 2021. The increase in butter prices compared to 2020 led to a sharp decline in exports (down 16 percent) while, similar to cheese consumption, home and out-of-home consumption contributed to the increase in domestic use (up 0.6 percent).



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## Milk Tops \$3.90

(Continued from p. 1)

ever that the cheese CPI has been above 250. In March, the average retail price for a pound of natural Cheddar cheese was \$5.49, up almost four cents from February but down almost 20 cents from March 2021. Average retail Cheddar prices have been under \$5.50 per pound for 12 consecutive months.

Average retail Cheddar prices in the four major regions in March, with comparisons to a month earlier and a year earlier, were:

**Northeast:** \$5.80 per pound, down six cents from February and down more than 39 cents from March 2021.

**Midwest:** \$5.32 per pound, up more than 14 cents from February but down more than 14 cents from March 2021.

**South:** \$5.08 per pound, up more than four cents from February but down more than 89 cents from March 2021.

**West:** \$5.89 per pound, up over two cents from February and up almost 54 cents from March 2021.

In March, the average retail price for a pound of American processed cheese was \$3.98, up slightly from February but down more than 16 cents from March 2021. The average retail price for American processed cheese has now been below \$4.00 a pound for six straight months.

### Whole Milk Price Tops \$3.90

In March, the CPI for whole milk was a record-high 244.5, up 1.3 percent from February and 14.5 percent higher than in March 2021. That's the second straight month in which the whole milk CPI topped 240.

March's CPI for "milk" was 167.7 (December 1997=100), up 1.1 per-

cent from February and 13.3 percent higher than in March 2021. The CPI for milk other than whole in March was 171.7, up 1.0 percent from February and 12.8 percent higher than in March 2021.

The average retail price for a gallon of whole milk in March was a record-high \$3.92, up more than four cents from February and up almost 57 cents from March 2021. That's the first time ever that the average retail whole milk price topped \$3.90 per gallon.

Average retail whole milk prices in the three major regions reported by the BLS (prices aren't available for the Midwest) in March, with comparisons to a month earlier and a year earlier, were:

**Northeast:** \$4.34 per gallon, up more than three cents from February and up almost 43 cents from March 2021.

**South:** \$3.76 per gallon, up almost three cents from February and up more than 49 cents from March 2021.

**West:** \$4.20 per gallon, up over nine cents from February and up over 81 cents from March 2021.

### Butter CPI Jumps

March's butter CPI was a record-high 281.2, up 7.1 percent from February and 12.5 percent higher than in March 2021. That's the first time ever that the butter CPI has been above 270.

In March, the CPI for ice cream and related products was 239.4, down 0.4 percent from February but up 3.3 percent from March 2021. The average retail price for a half-gallon of regular ice cream was \$5.06 in March, up more than one cent from February and up 11 cents from March 2021. That's the second straight month in which the average retail price for a half-gallon of ice cream was over \$5.00.

## FDA Dysfunction

(Continued from p. 1)

him to explain why such assessments have not been conducted and if there are any plans to do so.

■ The *Politico* report indicates that an organizational change made under the Trump administration may have further hampered FDA's food safety efforts. What steps, if any, is Califf considering to ensure FDA's organizational structure supports timely and effective decision-making on food-related issues?

Under this organizational structure, Frank Yiannas is deputy FDA commissioner for food policy and response, reporting directly to the commissioner, but his post doesn't actually have authority over the foods program, the *Politico* article explained. Susan Mayne is the director of CFSAN, which means she oversees the foods program, but she also reports directly to the commissioner and doesn't report to Yiannas. It's an unconventional setup that tends to pit the two top officials against each other.

■ For each year over the past 10 years, how many food safety inspections has FDA conducted, by inspection type? And how many food and food packaging samples did FDA test for toxic elements?

The *Politico* article also mentions the decades-long effort to amend the federal standard of identity for yogurt. Last June, FDA issued a final rule to amend and modernize that standard, but the International Dairy Foods Association (IDFA) and Chobani formally objected to several provisions of the final rule.

Last month, FDA published a notice to clarify that effectiveness of certain provisions of the yogurt standard of identity final rule have been stayed, which means that the corresponding requirements in the 1981 final yogurt standard of identity rule remain in effect.

While a stay is helpful at this stage, IDFA's efforts to reform the yogurt standard of identity "will continue into an inexplicable fifth decade," noted Michael Dykes, IDFA's president and CEO.

"IDFA remains deeply disappointed in the FDA process that led to the yogurt SOI final rule. After 40 years since FDA first issued standards for yogurt, IDFA and our yogurt members are back to where we started several decades ago, beseeching the FDA to work with yogurt makers to make commonsense updates to a category that has been waiting more than four decades for modernization," Dykes said last month. With many significant provisions stayed, IDFA will continue to work on the yogurt standard of identity "with an aim to ensure FDA continues to move forward in responding appropriately to IDFA's objections in a timely manner."

## FROM OUR ARCHIVES

### 50 YEARS AGO

**April 14, 1972: Tokyo, Japan**—Six Wisconsin food processing firms will take part in the American Food Festival here next month. They include L.D. Schreiber Cheese Co.; 3F, Inc.; Jones Dairy Farm; Stauffer & Sons, Inc.; Stokely-Van Camp, Inc.; and the Larsen Company.

**Lincoln, NE**—Nebraska is developing a healthy cheese industry, especially considering the fact that no cheese was produced there in the early 1960s, and the state ranked among the top 10 states in production of American cheese in 1971. A movement is now underway to offer more Nebraska-made cheese to customers across the US.

### 25 YEARS AGO

**April 11, 1997: Madison**—John Jacobs of the Antigo Cheese Company, Antigo, has been elected president of the Wisconsin Specialty Cheese Institute, succeeding Dominique Delugeau of Belgioioso Cheese, Inc., Denmark, WI. Delugeau recently resigned as WSCI president to accept a position with Arthur Schuman Co. in New Jersey.

**Arlington, VA**—After more than two years of negotiations, the European Commission and the US have failed to reach an agreement on compliance requirements for dairy products exported to the European Union. Therefore, the failure prohibits the US from issuing export certificates for dairy products shipped to the EU.

### 10 YEARS AGO

**April 13, 2012: Milwaukee, WI**—Brian Eggebrecht of Welcome Dairy, Colby, WI, is the newest Life Member of the Wisconsin Cheese Makers Association. Eggebrecht has served as contest chairman for the WCMA-sponsored World and US Championship Cheese Contests for 22 years. His father, James Eggebrecht, earned the Life Member award in 1985.

**Madison**—The dairy industry-wide campaign to build a new \$32 million research and education facility in Babcock Hall on the UW-Madison campus here has had a great response, with more than \$6 million already committed, said Dave Fuhrmann, president and CEO, Foremost Farms.

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## IRI, NPD Group Agree To Merge

Port Washington, NY, and Chicago—Information Resources, Inc. (IRI) and The NPD Group late last week announced the signing of a definitive agreement through which the companies will merge.

The combination will create a leading global technology, analytics and data provider that offers clients a view of total retail purchasing and consumption trends powered by advanced, predictive analytics, the announcement said.

NPD provides market information and advisory services for general merchandise as well as foodservice and food consumption. This will be combined with IRI's market measurement, supply chain and media optimization solutions, technology platform, retail relationships and data assets for the CPG industry, the announcement added.

"This combination is a win for IRI, NPD, our clients and our teams as we bring together two industry leaders to offer a total store view," said Kirk Perry, IRI's president and CEO. "We look forward to joining forces with the NPD team, which brings expertise in parts of the store that IRI does not cover today.

"As the global retail landscape continues to evolve, IRI and NPD will have innovative technology, analytics, data resources, talent and geographic reach to best support the growth of the world's leading brands and retailers," Perry added.

"We are excited about the prospect of combining our companies to give clients the tools and information they need to succeed amid changing consumer behavior," said Karyn Schoenbart, NPD's CEO. "Both NPD and IRI share similar client-focused, innovative and collaborative cultures, making this combination a natural fit."

The transaction, which is subject to customary closing conditions, is expected to close in the second half of this year. Terms of the agreement were not disclosed.

Under the transaction, Hellman & Friedman, a global private equity firm, will acquire a majority stake in IRI and merge IRI with H&F portfolio company NPD.

H&F will lead an ownership group consisting of existing long-term IRI investors Vestar Capital Partners and New Mountain Capital, which will both retain significant investments in the combined company.

Following the close of the transaction, Perry will become CEO of the combined company and serve on the board of directors. Tod Johnson, NPD executive chairman, will be chairman of the combined company's board, and Schoenbart will also join the board.

## Wisconsin Agencies Announce New Ag Export Advisory Council; Dairy, Other Members Named

Madison—The creation of a new Wisconsin Agricultural Export Advisory Council (WAXC) was announced Tuesday by Randy Romanski, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), and Missy Hughes, secretary and CEO of the Wisconsin Economic Development Corporation (WEDC).

The newly-created WAXC will help guide the initiatives created through the Wisconsin Initiative for Agricultural Exports (WIAE), a collaborative project between

DATCP and WEDC to promote the export of Wisconsin's agricultural and agribusiness products.

The council includes international trade experts from DATCP and WEDC, along with state legislators, and agriculture organizations and agribusinesses representing dairy, meat and crop products.

Dairy industry representatives on the WAXC include: Chad Vincent, CEO, Dairy Farmers of Wisconsin; Ryan Wucherer, director of global sales, MCT Dairies; and Jeff Schwager, CEO, Sartori Company.

Meat industry representatives include Amy Radunz, Wisconsin Beef Council; Keith Heikes, GENEX; and Bob Fitzgerald, Johnsonville. Crop industry representatives are Brandon Bickham, Delong; Brian Cummins, Wisconsin Distillers Guild; Jackie Fett, Ginseng Board of Wisconsin; Larry

Krueger, Krueger Lumber; Charles Wachsmuth, Chippewa Valley Bean; Bob Wilson, The Cranberry Network; and Kevin Lipps, Seneca.

The two at-large members of the WAXC are Kevin Krentz, president of Wisconsin Farm Bureau Federation and a dairy farmer from Berlin, WI; and Craig Briess, Briess Industries. Ex officio members are State Sens. Jeff Smith and Joan Ballweg, and State Reps. Dave Considine and Tony Kurtz.

The council will meet at least twice a year, and the first council meeting will take place on May 4 at the WEDC headquarters in Madison.

"DATCP recognizes the importance of ensuring that stakeholders and policymakers have a seat at the table as we work to increase the export of Wisconsin products," Romanski said.



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## Honors & Auction

(Continued from p. 1)

Henze, Decatur Dairy, Brodhead; and Gerard Knaus, Weyauwega Star Dairy, Weyauwega. Members of the Master Cheesemaker classes of 2021 and 2020 were also honored, as were Marianne Smukowski and Joanne Gauthier of the Wisconsin Center for Dairy Research (CDR), for their many years of dedication and service to the program.

The Schlinsog Award, named after Emeritus Chief Judge Bill Schlinsog, was presented to Onno Boersma, secretary of the Dutch Dairy Trade Association, GemZu, on behalf of "The Cheese Craftsmen of the Netherlands."

The award lauds industry partners who have built and supported the growth of WCMA's Championship Cheese Contest. This marks the 50th anniversary of Dutch cheese makers in the World Championship Cheese Contest.

### Cheese Auction Breaks Record

The in-person return of Wednesday's Championship Cheese Auction highlighted both the talent and generosity of the world's cheese industry, bringing in a record \$333,125 to support future contests, scholarship programs and educational workshops.

Two years ago, the World Championship Cheese Contest Auction took place online, bringing in a total of \$93,337.50 for the 44 items. The 2018 in-person event garnered a total of \$210,030, up slightly from 2016's grand total of \$197,110.

The 2022 World Champion Cheese, a 70-pound Gourmino Le Gruyere AOP made by Michael Spycher, was purchased by Decatur Dairy and Guggisberg Cheese for \$225.00 per pound, or \$15,750.00 total.

Winning bids for the other 40 items auctioned off Wednesday night include:

### Marvelous Arla

19 pounds of Castello Smoked Cracked Pepper Gouda made by Dave Newman and Dofino Havarti made by Trace Peterson, Arla Foods, Kaukauna, WI, was bought by Chr. Hansen for \$70.00 per pound, or \$1,330.00 total.

### Valley Queen Victorious

Nelson-Jameson purchased 40 pounds of Reduced Fat Cheddar made by Valley Queen Cheese, Milbank, SD, for \$200.00 per pound, or \$8,000.00.

### Mighty Meister

10 pounds of Smoked Cheddar made by Meister Cheese Company, Muscoda, WI, was purchased by Milk Specialties Global for \$775.00 per pound, or \$7,750.00 total.

### Agropur's Finest

23 pounds of Whole Milk Mozzarella and Provolone made by Pat Doell, Agropur, Luxemburg, WI, was purchased by DSM for \$525.00 per pound, or \$12,075.00 total.

### Exceptional Ellsworth

50 pounds of Pizza Cheese and Hot Pepper Cheese, Habanero Ghost Pepper Jack Cheese, and Hickory Bacon Cheese Curds made by Ellsworth Cooperative Creamery in New London, Comstock and Ellsworth, respectively, was bought by DR Tech for \$375.00 total, or \$18,750.00 total – the highest bid of the evening.

### Deer Creek + Hennings = Deerlicious

22 pounds of Deer Creek The Night Walker made by Henning's Cheese for Deer Creek, Kiel, WI, was purchased by TC Jacoby for \$350.00 per pound, or \$7,700.00 total.



Second runner up in the 2022 World Championship Cheese Contest, Othmar Pichler (left) and World Champion Michael Spycher (right) were on hand Thursday night at the awards ceremony in Milwaukee, WI. First runner up Hans Naf could not attend.

### Super Chalet

40 pounds of Baby Swiss made by Richard Buss, Jr., Chalet Cheese Cooperative, Monroe, WI, was purchased by Milk Specialties Global for \$175.00 per pound, or \$7,000.00 total.

### Cabot, Nab It!

TC Transcontinental purchased the Cabot, Nab It! lot consisting of 40 pounds of Cabot Mild Cheddar & Pepper Jack Cracker Cuts and Cabot Pepper Jack made by Cabot Creamery of Cabot, VT, and Chateaugay, NY, respectively, for \$325.00 per pound, or \$13,000.00 total.

### Outstanding Old Croc

10 pounds of Old Croc Medium Cheddar Slices made by Trugman-Nash Cheese Company, Melbourne, Australia, was bought by Wabash for \$250.00 per pound, or \$2,500.00 total.

### Cedar Valley Supreme

Food Safety Net Services purchased the Cedar Valley Supreme lot of 11 pounds of Smoked Mild Provolone made by First Shift Team, Cedar Valley Cheese, Belgium, WI, for \$325.00 per pound, or \$3,575.00 total.

### Alpine Elegance

Emmi Roth purchased the Alpine Elegance lot of 100 pounds of Erherzog Johann made by Othmar Pichler & Team, Obersteirische Molkerei eGen, Steiermark, Austria; Arzberger Aurum, Franz Moestl & Team, Almenland Stollenkaese, Arzberg, Austria; Gmunder Milch Stoderer Kauchkase made by Yaser Yilmaz, Gmunder Molkerei, Oberosterreich, Austria; and Baldauf Allgauer Bergkase, Lindenberg, Bavaria, Germany, for \$75.00 per pound, or \$7,500.00 total.

### Williams Wonder

10 pounds of Williams Original Horseradish Gourmet Spreadable Cheese made by Team 1, Williams Cheese Company, Linwood, MI, was purchased by Novak's Cheese for \$175.00 per pound, or \$1,750.00 total.

### Klondike Gold

30 pounds of Odyssey Feta made by Kristi Wuthrich, Odyssey Peppercorn Feta and Odyssey Lowfat Feta made by Steve Webster, Klondike Cheese, Monroe, WI, was bought by Milk Specialties Global for \$400.00 per pound, or \$12,000.00 total.

### Westby's Bestby

10 pounds of Good Culture Organic Strawberry Cottage Cheese made by Westby Cooperative Creamery, Westby, WI, was purchased by Vivolac Cultures Corporation for \$525.00 per pound, or \$5,250.00 total.

### Remarkable Renard's

21 pounds of Traditional Red Wax Daisy Cheddar made by Renard's Rosewood Dairy, Algoma, WI, was bought by Wisconsin Aging & Grading Cheese for \$275.00 per pound, or \$5,775.00 total.

### Land O'Lakes O' My!

45 pounds of Queso Bravo Cheese Dip and Aged Cheddar made by Land O'Lakes of Spencer, WI, and Kiel, WI, respectively, was purchased by DSM for \$30.00 per pound, or \$13,500.00 total.

### Crave That Crave Brothers

10 pounds of Fresh Mozzarella made by Crave Brothers Farmstead Cheese Company, Waterloo, WI, was purchased by ALPMA for \$325.00 per pound, or \$3,250.00 total.

• See Honors & Auction, p. 7

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## Honors & Auction

(Continued from p. 6)

### Pure Michigan MWC

40 pounds of Monterey Jack made by MWC, St. Johns, MI, was purchased by Loos Machine for \$350.00 per pound, or \$14,000.00 total.

### Emmi Eminence

Milk Specialties Global bought 36 pounds of Emmi Roth Creamy Havarti and Grand Cru Surchoix made by Emmi Roth, Monroe, WI; and Lamb Chopper made by Cypress Grove of Aracta, CA, for \$450.00 per pound, or \$16,200.00 total.

### Nuestro Queso Perfeccion

10 Pounds of Panela/Nuestro Queso made by Hispanic Cheese Makers, Nuestro Queso, LLC, Kent, IL, was purchased by ProActive Solutions. ProActive purchased the lot for \$425.00 per pound, or \$4,250.00 total.

### Distinguished Decatur

10 pounds of Muenster and Muenster Curds made by Steve Stettler, Decatur Dairy, Brodhead, WI, was purchased by Masters Gallery Foods. Masters Gallery purchased the lot for \$900.00 per pound, or \$9,000.00 total.

### Swiss Wonders

300 pounds of Appenzeller Mild-Wurzig made Hans Naf, Kaserei Niederburn, Niederburn, Switzerland; Gourmino Emmentaler, Sten Haldner, Village Dairy Sommeri, Gourmino AG, Bern, Switzerland; Appenzeller Extra Wurzig, Marcel Gabriel, Kaserei Gabriel, Oberburgen, Switzerland; Biocella, Bruisauer Kase, Kunten, Switzerland; Alte Geiss & Bluemli-Chas, Franz Scheuber, Flack-Chasi, Beromunster, Switzerland; Tete de Moine AOP, Fromages Spielhofer, Bern, Switzerland; Mont Valley Reserve, Kaserei Schafer, Fribourg, Switzerland; and Switzerland Swiss, Simmental Switzerland, Bern, was purchased by Great Lakes Cheese for \$50.00 per pound, or \$15,000.00 total.

### Skilled Southwest

A 40-pound White Cheddar made by Southwest Cheese, Clovis, NM, was bought by Nelson-Jameson for \$200.00 per pound, or \$8,000.00 total.

### Artisan Excellence

Dairy Connection purchased the Artisan Excellence lot of 50 pounds of Flagship Reserve, Beecher's Handmade Cheese, Seattle, WA; Ocooch Reserve, Brenda Jensen, Hidden Springs Creamery, Westby, WI; St. Malachi, Farm at Doe Run, Coatesville, PA; Cave Aged Chandoka, Robert Garves, LaClare Creamery, Malone, WI; and St. Germain, Veronica Pedraza, Blakesville Creamery,

Port Washington for \$90.00 per pound, or \$4,500.00 total.

### Joyous BelGioioso

64 pounds of CreamyGorg made by Jeff Allen; Mandarini Aged Provolone by Kevin Benzel; and Asiago Fresco by Mitchy Borzych, BelGioioso Cheese, Denmark, WI, was purchased by Kelley Supply for \$80.00 per pound, or \$5,120.00 total.

### Astonishing Arena

12 pounds of Original Recipe Colby Jack Deli made by Arena Cheese, Arena, WI, was purchased by Kelley Supply for \$400.00 per pound, or \$4,800.00.

### Sartori Splendor

25 pounds of Tuscan Blend Classic Asiago made by Sartori Cheese, Plymouth, WI, was purchased by Hydrite for \$350.00 per pound, or \$8,750.00 total.

### Rockin' Roelli

Dairy Connection purchased the Rockin' Roelli lot consisting of nine pounds of Red Rock made by Roelli Cheese Co., Shullsburg, WI, for \$500.00 per pound, or \$4,500.00.

### Premium Prairie Farms

Chr. Hansen bought the Premium Prairie Farms lot of 10 pounds of 4% Small Curd Cottage Cheese made by Prairie Farms Dairy, Quincy, IL, for \$350.00 per pound, or \$3,500.00 total.

### Glorious Glanbia

40 pounds of Sharp Cheddar by Juan Torres; Colby by Mirsad Zuko; Pepper Jack, David Banza; Colby Jack with Peppers, Heather Swinney; and Red & Green Habanero Color Cheddar by Maryann Swinney, Glanbia Nutritionals,

Twin Falls, ID, was purchased by DR Tech for \$200.00 per pound, or \$8,000.00 total.

### Pine River Gold Pack

Masters Gallery Foods purchased the Pine River Gold Pack consisting of 20 pounds of Chunky Bleu Cold Pack Cheese Food and Pimento Cold Pack Cheese Spread made by Pine River Pre-Pack, Inc., Newton, WI, for \$500.00 per pound, or \$10,000.00 total.

### Shooting Star Sparkles

10 pounds of Sagittarius made by Shooting Star Creamery and Central Coast Creamery, Paso Robles, CA, was purchased by Vivolac Cultures for \$300.00 per pound, or \$3,000.00.

### Magnificent Marieke

20 pounds of Gouda made by Marieke Gouda, Thorp, WI, was bought by DSM Food Specialties for \$400.00 per pound, or \$8,000.00 total.

### Agropur Perfection

Advanced Process Technologies (APT) purchased 40 pounds of Agropur Grand Cheddar made by Agropur, Notre-Dame-du-Bon-Conseil, Quebec, Canada, for \$350.00 per pound, or \$14,000.00 total.

### Upstate Niagara Rises

10 pounds of low moisture part skim Culture String Cheese & Part Skim Retail Cheese made by Upstate Niagara Cooperative, Campbell, NY, was purchased by Ivarson for \$5200.00 per pound, or \$2,000.00 total.

### Schuman Shines

Oshkosh Cold Storage purchased the Schuman Shines lot consisting of 20 pounds of Cello Parmesan by Lake Country Dairy, Turtle

Lake Cheese, Turtle Lake, WI, for \$675.00 per pound, or \$13,500.00 total.

### Dutch Masters

100 pounds of Mild Goat Cheese by Team Gerkesklooster, Royal Friesland Campina, Amersfoort, Netherlands; Holland Master Cantenaar & Vermeer, Team Steenderen, Royal Friesland Campina, Amersfoort, Netherlands; Roemer Sweet, Van der Heiden Kaas Bodegraven, Zuid-Holland, Netherlands; Old Amsterdam Mild Gouda, Westland Kaasexport Huizen, Noord Holland, Netherlands; and Beemster Royal and Royal Grand Cru made by Lieke Kortekass, Beemster, Westbeemster, Netherlands, was bought by Great Lakes Cheese. Great Lakes purchased the lot for \$70.00 per pound, or \$7,000.00 total.

### A-M-P-I Like It!

Ivarson, Inc. purchased the A-M-P-I Like It! lot of 10 pounds of Dinner Bell Pasteurized Process American Cheese made by Associated Milk Producers Inc (AMPI), Portage, WI, for \$1,300.00 per pound, or \$13,000.00 total.

### Victorious V&V

12 pounds of Cotija Cheese Wheel by V&V Supremo Foods, Chicago, IL, was bought by ProActive Solutions for \$400.00 per pound, or \$5,250.00 total.

### Lactalis Landmarks

Ten pounds of Ricotta Whole Milk and Bella Gento Mascarpone made by Lactalis American Group, Buffalo, NY, and Sonita Rass, Sorrento Lactalis, Nampa, ID, respectively, was purchased by Custom Fabricating & Repair for \$575.00 per pound, or \$5,750.00 total.



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## PERSONNEL

**United Dairymen of Arizona (UDA)** has appointed JOSH SUSANY as chief financial officer, responsible for all finance functions for the cooperative. He joins UDA from Eagle Family Foods, where he served as vice president, finance, for Eagle's manufacturing and distribution operations in the company's Baking Evaporated & Sweetened Condensed Milk sector. Susany also worked at Nestle, USA's Innovation & Commercial Finance Group, developing business strategies and forecasting models for new product development within its Baking Division. UDA has also promoted ASHLEY ELLIXSON to chief business operations officer. Ellixson joined the cooperative in 2017, and was instrumental in establishing and gathering support for UDA's 2030 Science-Based Sustainability Goals. She currently represents UDA on several dairy boards and committees including chair for Environmental Committee, National Milk Producers Federation (NMPF); chair for the Trade Policy Committee, International Dairy Foods Association (IDFA); and board member, US Dairy Export Council (USDEC). In her newly expanded role, Ellixson oversees several key business functions including legal operations, export logistics, corporate communications, and sustainability.

BARBARA GRAYES has joined **QualiTru Sampling Systems** as the company's new vice president of sales. Grayes comes to her new role with over 30 years of sales experience in the dairy, food processing, beverage and industrial industries. ANNE BIGALKE has also been promoted to vice president of strategic development for QualiTru.

**Neutral Foods**, which claims to be the first carbon-neutral food company in the US, has hired three new leaders to help reduce the dairy and agriculture industry's overall carbon footprint. ISABELLE FRANCOIS joins Neutral as head of revenue. She comes the company with years

of food industry leadership experience, including more than a decade of senior strategic positions at Whole Foods Market. Francois is also a board member at Food System 6, a business accelerator for entrepreneurs in the food and agriculture industry. JIM JARMAN is Neutral's new vice president of product and commercialization. Jarman has spent most of his career in the food and manufacturing industries, working directly with farmers, retailers, and foodservice partners. He most recently served as vice president of strategic channels for Organic Valley. JILL VISIT joined Neutral as executive creative director, having previously spent more than a decade as global creative director at Whole Foods Market.

SUNG POBLETE has been selected by **Food Allergy Research & Education (FARE)** to serve as CEO, succeeding interim CEO BRUCE ROBERTS, who will continue his role as FARE's chief research strategy and innovation officer. Poblete joins FARE from Stand Up To Cancer, where she served as CEO since 2011. She began her teaching career at Rutgers University over 25 years ago.

ANDREW JUDD has been appointed chief commercial officer for **Laird Superfood, Inc. (LSF)**, responsible for the overall commercial strategy and development of the company. In his new role, Judd will oversee marketing, sales, product development, and customer experience to drive business growth and expand market share. He joins LSF as an experienced marketing leader, most recently serving as chief marketing officer of Yasso. Before that, he was chief marketing officer of ONE Brands and vice president of marketing for the Boulder Brands business unit of Pinnacle Foods. Previous roles included leading the management of the So Delicious brand at WhiteWave; category director for ice cream, iced coffee, blended beverages and value-added milk portfolio at Saputo Dairy Foods; and various executive level roles at Campbell Soup Company.

## Dietary Guidelines

(Continued from p. 1)

tions that will inform the next edition of the Dietary Guidelines will focus on diet and health outcomes across the lifespan. This will include the relationship between diet and risk of overweight and obesity with a new emphasis on weight loss and weight maintenance.

The proposed scientific questions were informed by:

—Questions addressed by the 2020 Dietary Guidelines Advisory Committee, particularly those that informed the development of the current Dietary Guidelines, and future directions documented in the committee's 2020 Scientific Report.

—Consideration of nutrition science and potential new topics of public health interest.

—Input from federal nutrition scientists and program experts from across the federal government.

USDA and HHS proposed these scientific questions based on relevance, importance, potential impact on federal programs, and avoiding duplication. Research availability will also be evaluated for the proposed questions to determine whether there is sufficient evidence available to conduct a new review or update an existing systematic review.

The proposed systematic review questions are organized into the following topics:

**Dietary patterns across life stages:** Questions include: What is the relationship between dietary patterns consumed and: growth, size, body composition, risk of overweight and obesity, and weight loss and maintenance? risk of cardiovascular disease? risk of type 2 diabetes? risk of certain types of cancer (breast, colorectal, lung, prostate)? risk of cognitive decline, mild cognitive impairment, dementia, and Alzheimer's disease? risk of sarcopenia? bone health? and all-cause mortality?

Also, what is the relationship between consumption of dietary patterns with varying amounts of ultra-processed foods and growth, size, body composition, risk of overweight and obesity, and weight loss and maintenance? And what is the relationship between dietary patterns consumed before and during pregnancy and lactation and developmental milestones, including neurocognitive development, in the child?

**Specific dietary pattern components:** One of the questions in this area is, what is the relationship between food sources of saturated fat consumed and risk of cardiovascular disease? Also, what is the relationship between beverage consumption (beverage patterns, dairy milk and milk alternatives, 100 percent juice, low- or

no-calorie sweetened beverages, sugar-sweetened beverages, coffee, tea, water) and: growth, size, body composition, risk of overweight and obesity, and weight loss and maintenance? and risk of type 2 diabetes?

Other questions in this area deal with added sugars and complementary foods and beverages.

**Strategies related to diet quality and weight management:** Questions in this area address the relationship between repeated exposure to foods and food acceptability; the relationship between timing of eating occasions (e.g., eating breakfast, limiting eating late in the day, snacking, intermittent fasting, time-restricted eating) and growth, size, body composition, risk of overweight and obesity, and weight loss and maintenance, and consuming a dietary pattern that is more aligned with the Dietary Guidelines for Americans; and the relationship between specific food-based strategies during adulthood and body composition, risk of overweight and obesity, and weight loss and maintenance.

Following this request for public comments on the proposed scientific questions, USDA and HHS will issue a call for nominations from the public and the appointment of a Dietary Guidelines Advisory Committee. The committee will then conduct a review of the evidence related to the scientific questions, which culminates in the submission of a scientific report to the secretaries of HHS and USDA.

The committee will discuss its work in public meetings and supporting materials will be provided to the public through DietaryGuidelines.gov. HHS and USDA will consider the committee's report, along with federal agency and public comments, as they develop the next edition of the Dietary Guidelines.

Once released, the new edition is implemented throughout the nutrition and health community both within and outside of the federal government.

Anyone can comment via *Regulations.gov* (the docket number is OASH-2022-0005). A link to the specific Regulations.gov page will be posted on DietaryGuidelines.gov. HHS and USDA will consider all public comments posted to Regulations.gov in relation to the specified criteria above in prioritizing the scientific questions to be examined by the Committee to inform the development of the Dietary Guidelines for Americans, 2025-2030.

USDA and HHS are required, under the National Nutrition Monitoring and Related Research Act of 1990, to publish the Dietary Guidelines for Americans at least every five years. The most recent edition was released at the end of 2020.

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**Duties/Essential Job Functions:**

- The Senior Process Engineer will work alongside the other engineers within RSP on projects to develop solutions specific to client needs
- Meet with clients for scope and process development

**Duties/Essential Job Functions:**  
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**Experience in process engineering and design**

**Excellent communication skills**

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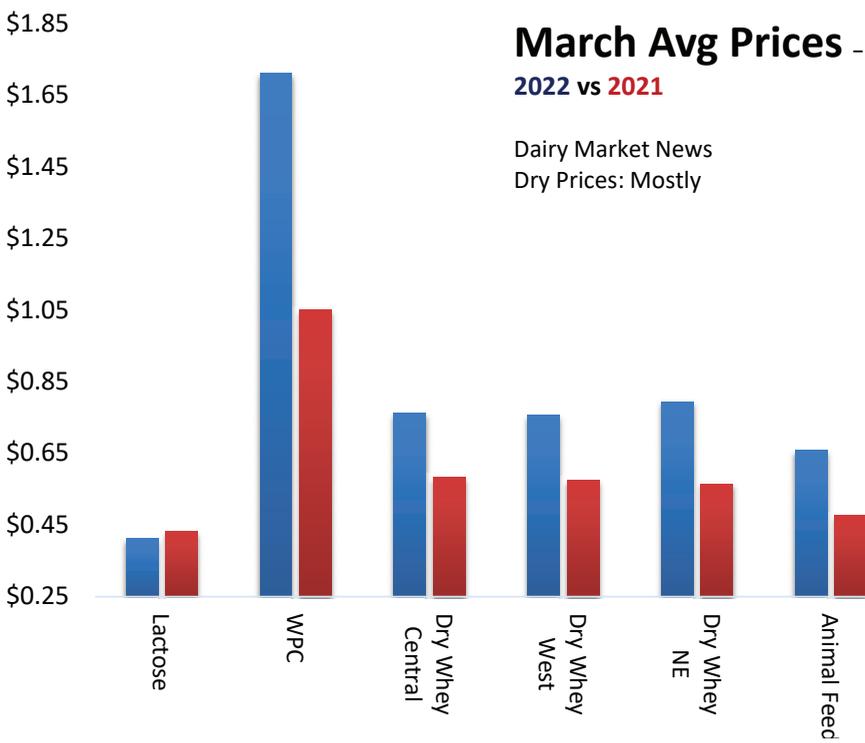
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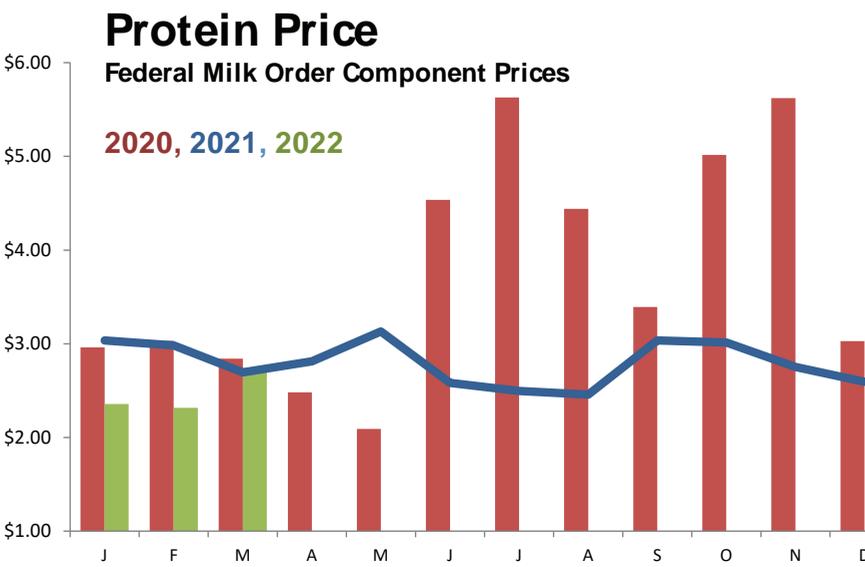
**Western Repack, LLC**  
**(801) 388-4861**



## DAIRY FUTURES PRICES

SETTLING PRICE \*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-8	April 21	24.18	25.32	74.500	181.500	2.230	2.2550	277.950
4-11	April 21	24.21	25.32	74.000	181.500	2.235	2.2610	277.950
4-12	April 21	24.10	25.25	74.500	181.250	2.235	2.2500	277.950
4-13	April 21	24.22	25.25	74.875	181.025	2.235	2.2620	277.625
4-14	April 21	24.33	25.25	74.975	181.750	2.240	2.2730	277.625
4-8	May 22	24.85	25.20	69.350	181.500	2.350	2.3570	277.500
4-11	May 22	24.93	25.20	69.000	182.300	2.380	2.3750	277.500
4-12	May 22	24.81	25.20	69.000	182.000	2.365	2.3640	276.750
4-13	May 22	24.17	25.00	69.500	182.000	2.384	2.3900	276.500
4-14	May 22	25.46	25.02	69.750	181.500	2.400	2.4220	276.000
4-8	June 22	24.64	25.16	67.750	182.250	2.390	2.3500	277.500
4-11	June 22	24.82	25.16	67.500	183.000	2.390	2.3720	276.975
4-12	June 22	24.83	25.16	67.500	182.750	2.386	2.3770	275.475
4-13	June 22	25.10	25.02	68.000	182.500	2.404	2.4050	275.500
4-14	June 22	25.31	25.03	68.000	182.050	2.401	2.4100	275.500
4-8	July 22	24.50	25.20	65.625	185.100	2.363	2.3550	273.525
4-11	July 22	24.69	24.95	66.000	185.100	2.381	2.3610	273.250
4-12	July 22	24.65	25.12	66.000	185.000	2.381	2.3720	272.000
4-13	July 22	24.90	25.07	66.000	185.000	2.390	2.3800	270.375
4-14	July 22	24.99	25.12	66.000	184.800	2.395	2.3850	273.000
4-8	Aug 22	24.40	25.10	64.500	186.000	2.360	2.3500	271.325
4-11	Aug 22	24.56	25.10	65.000	186.000	2.370	2.3590	271.325
4-12	Aug 22	24.35	25.10	65.000	186.000	2.370	2.3550	271.700
4-13	Aug 22	24.49	25.14	65.275	186.250	2.370	2.3550	268.900
4-14	Aug 22	24.60	25.19	65.250	186.675	2.370	2.3600	271.000
4-8	Sept 22	24.20	25.04	64.250	185.200	2.360	2.3390	270.200
4-11	Sept 22	24.25	25.04	64.500	185.500	2.360	2.3390	270.200
4-12	Sept 22	24.14	25.00	64.500	185.900	2.360	2.3310	269.225
4-13	Sept 22	24.40	25.10	65.500	186.000	2.360	2.3310	268.900
4-14	Sept 22	24.44	25.10	65.500	186.600	2.368	2.3450	268.900
4-8	Oct 22	24.00	24.78	63.000	183.975	2.351	2.3330	267.500
4-11	Oct 22	24.02	24.78	63.000	183.500	2.355	2.3380	267.500
4-12	Oct 22	23.92	24.78	63.000	183.500	2.355	2.3350	266.000
4-13	Oct 22	23.95	24.75	63.825	182.775	2.355	2.3350	266.000
4-14	Oct 22	24.08	24.80	63.825	183.025	2.357	2.3400	266.500
4-8	Nov 22	23.60	24.52	62.525	182.400	2.331	2.2960	264.000
4-11	Nov 22	23.60	24.52	62.525	182.400	2.331	2.3010	262.000
4-12	Nov 22	23.50	24.52	63.000	182.400	2.331	2.3010	262.000
4-13	Nov 22	23.60	24.35	63.000	182.000	2.331	2.3050	262.000
4-14	Nov 22	23.75	24.40	63.000	182.000	2.331	2.3050	262.000
4-8	Dec 22	23.10	24.07	61.775	181.500	2.273	2.2530	260.075
4-11	Dec 22	23.10	24.07	61.775	181.500	2.274	2.2580	258.000
4-12	Dec 22	23.14	24.07	63.000	180.750	2.274	2.2530	256.975
4-13	Dec 22	23.31	24.00	63.000	180.500	2.277	2.2640	256.975
4-14	Dec 22	23.35	23.95	63.000	180.500	2.277	2.2650	256.975
4-8	Jan 23	22.30	23.25	58.900	179.500	2.205	2.2030	245.275
4-11	Jan 23	22.36	23.25	58.900	179.500	2.205	2.2100	246.225
4-12	Jan 23	22.28	23.25	59.000	179.500	2.205	2.2080	245.000
4-13	Jan 23	22.41	23.10	60.025	179.250	2.205	2.2110	244.975
4-14	Jan 23	22.50	23.01	60.025	178.925	2.217	2.2200	244.975
4-8	Feb 23	21.85	22.75	58.000	177.900	2.174	2.1730	238.000
4-11	Feb 23	21.90	22.75	58.000	177.900	2.182	2.1820	240.000
4-12	Feb 23	21.85	22.80	59.000	177.900	2.182	2.1820	238.975
4-13	Feb 23	21.81	22.70	59.000	177.800	2.182	2.1820	238.975
4-14	Feb 23	22.00	22.65	59.000	176.975	2.186	2.1850	235.000

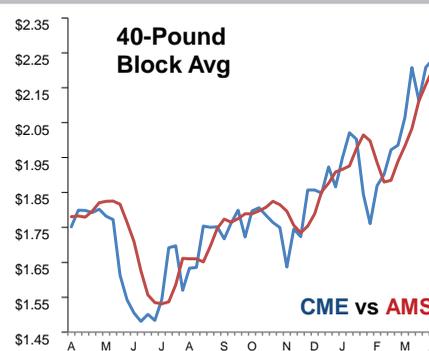


## AVG MONTHLY LACTOSE MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'20	.2979	.3043	.3107	.3467	.4018	.4618	.5170	.5136	.5056	.5002	.4751	.4333
'21	.4089	.4145	.4309	.4495	.4500	.4518	.45584	.4534	.4414	.4245	.4129	.4050
'22	.4050	.4050	.4111									

## DAIRY PRODUCT SALES

**April 13, 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 9	April 2	March 26	March 19
<b>40-Pound Block Cheddar Cheese Prices and Sales</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.2283	2.2035*	2.1593	2.1124
<b>Sales Volume</b>	<b>Pounds</b>			
US	12,821,742	14,281,466*	13,541,377	12,533,786
<b>500-Pound Barrel Cheddar Cheese Prices, Sales &amp; Moisture Content</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.3112	2.2423	2.1575	2.1404
<b>Adjusted to 38% Moisture</b>	<b>Dollars/Pound</b>			
US	2.1943	2.1292	2.0515	2.0309
<b>Sales Volume</b>	<b>Pounds</b>			
US	13,437,741	13,221,260	12,262,907	13,719,207
<b>Weighted Moisture Content</b>	<b>Percent</b>			
US	34.70	34.71	34.79	34.66
<b>AA Butter</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.7445	2.7871*	2.7416	2.7515*
<b>Sales Volume</b>	<b>Pounds</b>			
US	3,700,038	3,643,860*	3,639,893	3,719,894*
<b>Extra Grade Dry Whey Prices</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	0.7684	0.7849*	0.7941*	0.7901
<b>Sales Volume</b>	<b>Pounds</b>			
US	5,265,777	4,268,839	4,076,467*	6,096,726
<b>Extra Grade or USPHS Grade A Nonfat Dry Milk</b>				
<b>Average Price</b>	<b>Dollars/Pound</b>			
US	1.8316	1.8223*	1.8076	1.7945
<b>Sales Volume</b>	<b>Pounds</b>			
US	18,715,315	18,264,940*	20,168,935	23,526,288*

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Cheese Processor

Cheese Packager

Cheese Marketer(broker, distributor, retailer)

Other processor (butter, cultured products)

Whey processor

Food processing/Foodservice

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# DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

## WHOLESALE CHEESE MARKETS

**NATIONAL - APRIL 8:** Domestic cheese demand is steady throughout the US. Export demand for cheese is strong, as loads produced domestically are priced favorably compared to cheese produced internationally. Purchasers in Asia are looking to lock in loads for shipment in early 2023. Spot cheese inventories are available throughout all regions. Milk is available for cheese makers to run busy schedules. Some midwestern cheese plants reported that labor shortages are contributing to some unplanned down time, but nearby cheese plants are processing loads of milk intended for these plants.

**NORTHEAST - APRIL 13:** Class III milk intakes are strong as milk output slowly increases. Despite staffing shortages and supply chain interruptions of some production/packaging materials, cheese plant managers are maintaining robust production schedules. Regional inventories are abundant, although market participants say steadily strong demand keeps supply levels manageable. Export interest is good; US cheese prices remain favorable on global markets. Across domestic sectors, cheese sales are trending stable to stronger.

**Wholesale prices, delivered, dollars per/lb:**

Cheddar 40-lb blocks: \$2.7450 - \$3.0325 Process 5-lb sliced: \$2.4000 - \$2.8800  
Muenster: \$2.7325 - \$3.0825 Swiss Cuts 10-14 lbs: \$3.7400 - \$6.0625

**MIDWEST AREA - APRIL 13:** Cheese sales reports remain very strong. There are events this week in which cheese makers are receiving annual awards. They say in normal years, these awards may add to customer interest, but right now production capacities are nearly full or full, and any extra interest is going to be difficult to fulfill near term. Regarding production, there remain difficulties among the staffing and, more particularly, hauling sectors. Due to stunted production rates at some plants, milk is accessible. That said, it's a mixed bag according to cheese plant managers. They say milk is more balanced, and some handlers are asking them to release contracted milk loads in order to fulfill other cheese/bottling plants' needs. Still, more discounts are being reported than Class prices.

**Wholesale prices delivered, dollars per/lb:** Monterey Jack 10#: \$2.4925 - \$2.8400  
Blue 5# Loaf: \$2.7875 - \$3.9975 Mozzarella 5-6#: \$2.3175 - \$3.4050  
Brick 5# Loaf: \$2.5175 - \$3.0850 Process 5# Loaf: \$2.2775 - \$2.7450  
Cheddar 40# Block: \$2.2400 - \$2.7825 Grade A Swiss 6-9#: \$3.2550 - \$3.3725

**WEST - APRIL 13:** Demand for cheese is steady across both retail and foodservice markets, as well as international markets. Despite increasing prices, contacts report that cheese produced domestically is being sold at favorable prices compared to internationally-produced loads. Stakeholders say that this price discrepancy is contributing to strong export demand, and that Asian purchasers continue to show interest in buying loads to ship in early 2023. Port congestion and a shortage of available truck drivers are causing delays to both export and domestic loads of cheese. Cheese inventories are available for spot purchasing in the region. Milk production is steady to higher throughout the region, leaving supplies available for cheese makers to run busy schedules. Cheese production is active, though some plant managers say that labor shortages are preventing them from running at capacity.

**Wholesale prices delivered, dollars per/lb:** Monterey Jack 10#: \$2.6075 - \$2.8825  
Cheddar 10# Cuts: \$2.6200 - \$2.8200 Process 5# Loaf: \$2.4025 - \$2.5575  
Cheddar 40# Block: \$2.3725 - \$2.8625 Swiss 6-9# Cuts: \$3.5475 - \$3.9775

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

Variety	Date:	4/13	4/6	Variety	Date:	4/13	4/6
Cheddar Curd		\$2.63	\$2.64	Mild Cheddar		\$2.65	\$2.60
Young Gouda		\$2.52	\$2.51	Mozzarella		\$2.59	\$2.57

**FOREIGN -TYPE CHEESE - APRIL 13:** Prices for European cheese continue to rise. Milk production is sluggish, and cheese makers must compete for milk supplies with other dairy processors. As a result, they're unable to keep up with demand, and cheese inventories remain low. Within aging facilities, the age of the cheese stored there tends to be younger than typical. Retail outlet demand is strong ahead of the spring holidays, and restaurant sales are higher, but industry analysts are questioning how consumers will react to rising prices. Shoppers are seeking out private labels and specials to gain some relief from higher prices.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.6025 - 4.0900
Gorgonzola:	\$3.6900 - 5.7400	\$3.1100 - 3.8275
Parmesan (Italy):	0	\$3.9900 - 6.0800
Romano (Cows Milk):	0	\$3.7925 - 5.9475
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 14

**NDM - CENTRAL:** Trading was steadily active week to week, and the trading range in the countryside remains in a somewhat snug zone in the high \$1.80s/low \$1.90s. Production remains relatively steady, as condensed skim is available, but there remains a growth of somewhat recent concerns from hauling/plant staffing shortages to increasing costs or simply a lack of production supply needs. Low, medium and high heat NDM supplies are noted as tight in the Midwest. High heat trading remains somewhat sluggish due to short supplies, as prices are unchanged from last week's. Market tones remain firm.

**NDM - WEST:** Export demand for low/medium heat NDM is lackluster. Contacts report that purchasers in Mexico remain hesitant to buy at current market prices. Meanwhile, domestic demand is steady to higher, as some ice cream makers are ramping up

production and purchasing additional loads of low/medium heat NDM. Both ends of the price range and the top of the mostly price series moved lower this week. International prices for skim milk powder are strong, and some say that this could contribute to higher NDM prices in the coming weeks. Low/medium heat NDM spot inventories are becoming more available.

**NDM - EAST:** Although eastern region trading picked up last week, this week returned to the spring norm of trading in the East: it was quiet. NDM is tight in the Midwest, but even tighter in the eastern region. Condensed skim is available, but in some cases haulers are not. Therefore, difficulties continue to be reported regarding the logistical aspects of moving skim solids from one area to the next, even within the same region. High heat NDM is very tight.

## NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Retailers saw it as an opportune time to advertise butter and cream cheese leading into a spring holiday weekend. Ads for conventional Cream cheese in 8-ounce containers jumped 84 percent, and conventional 1-pound butter ads moved 44 percent higher. The average price for 1-pound butter is \$3.41, 48 cents less than last week.

Conventional cheese ads are up 41 percent, and there are no organic cheese prices this week. The most advertised cheese item is conventional 8-ounce shred cheese, with 52 percent more ads than last week. The average price for conventional 8-ounce shred cheese is \$2.29, 16 cents less than last week.

The most advertised dairy item is conventional ice cream in 48- to 64-ounce containers. The national average advertised price for conventional ice cream in 48- to 64-ounce containers is \$3.31, up from \$3.22 last week. Organic gallons are the most advertised organic dairy item this week. When compared to the weighted average price for organic gallon milk, \$5.70, the resulting organic premium is \$2.09.

## RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 15

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.41	4.09	3.13	2.64	2.63	3.11	3.49
Cheese 8 oz block	2.20	2.27	2.20	2.16	2.09	2.11	2.53
Cheese 1# block	4.47	3.65	5.21	NA	NA	4.37	NA
Cheese 2# block	6.15	NA	6.09	NA	5.13	7.21	5.45
Cheese 8 oz shred	2.29	2.26	2.11	2.35	2.28	2.50	2.51
Cheese 1# shred	3.57	2.77	NA	NA	NA	4.44	4.22
Cottage Cheese	2.33	2.64	2.47	2.21	2.02	1.87	2.00
Cream Cheese	1.93	1.75	2.02	2.04	2.00	1.86	1.96
Flavored Milk 1/2 gallon	2.30	2.62	NA	2.79	2.89	1.82	1.94
Flavored Milk gallon	3.61	4.39	NA	NA	NA	3.04	3.24
Ice Cream 48-64 oz	3.31	3.28	3.49	3.31	3.41	3.13	3.15
Milk 1/2 gallon	2.27	2.46	NA	NA	2.89	1.82	1.86
Milk gallon	3.61	3.95	NA	3.99	3.69	3.04	3.14
Sour Cream 16 oz	1.95	1.94	2.01	1.95	1.94	1.74	1.89
Yogurt (Greek) 4-6 oz	.98	1.00	1.00	1.00	1.05	.91	1.00
Yogurt (Greek) 32 oz	4.26	4.03	4.69	4.77	4.49	4.02	4.43
Yogurt 4-6 oz	.55	.58	.56	NA	.60	.47	.58
Yogurt 32 oz	2.21	2.14	2.63	3.00	1.97	2.16	1.92

**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:	Greek Yogurt 4-6 oz:	\$1.88
Butter 1 lb:	Greek Yogurt 32 oz:	\$4.66
Ice Cream 48-64 oz:	UHT Milk 8 oz:	NA
Cheese 8 oz block:	Milk 1/2 gallon:	\$3.98
Cottage Cheese 16 oz:	Milk gallon:	\$5.70
Yogurt 4-6 oz:	Sour Cream 16 oz:	\$1.74
Yogurt 32 oz:	Cream Cheese 8 oz:	\$2.82

## WHOLESALE BUTTER MARKETS - APRIL 13

**WEST:** Cream demand is strengthening. Contacts report that cream cheese and ice cream producers are purchasing more loads of cream as they are increasing production for warmer weather. Some butter makers say they're internally utilizing cream supplies as they build inventories. Cream is available for production. Demand for butter is steady in foodservice markets, while retail demand has declined. Contacts report that retail purchasing for upcoming spring holidays is slowing. Strong export demand for butter is present, as US produced butter is being sold at a discount when compared to internationally produced loads. Stakeholders say that international demand is strong, but that port congestion is preventing them from increasing their volume of exports. Bulk butter inventories are available for spot purchasing, though unsalted inventories remain tighter than salted. Contacts report that some purchasers in other regions are purchasing butter from the West to meet current market demands. Butter production is steady to higher as butter makers are running busy schedules to work through available supplies of cream.

**CENTRAL:** Butter producers in the region say sales were boosted late last week and into the weekend for last-minute orders

ahead of the spring holidays. Now, though, production sites' emphases are strewn between fall demand and export interests. As cream remains available, churning remains active despite continued staffing shortage reports. Bulk butter is tight and remains at a premium. Contacts say production of 82 percent milkfat/unsalted loads remain intermixed with 80 percent/salted loads for domestic end users. Butter market tones are firm. Butter market prices are seemingly set in a newfound range in the mid to high \$2.70s.

**NORTHEAST:** Some industry contacts relay looser cream supplies this week ahead of the holiday weekend. Butter churning schedules are mixed, and salted butter is the primary output at this time. Inventories vary from one manufacturer to another. Some plant managers are comfortable with current butter stock levels. Some buyers, however, have purchased butter from other regions; they have relayed tighter availability and some difficulties in sourcing local spot supplies. Retail consumer demand is firm. Week over week, foodservice sales are fair stable. Eastern bulk butter overages are steady from last week and range from 8.0 to 15.0 cents above the CME market value.

## WEEKLY COLD STORAGE HOLDINGS

**SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT**

DATE	BUTTER	CHEESE
04/11/22	51,424	87,403
04/01/22	44,101	86,576
Change	7,323	827
Percent Change	17	1

## CME CASH PRICES - APRIL 11 - APRIL 15, 2022

Visit [www.cheesereporter.com](http://www.cheesereporter.com) for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
<b>MONDAY</b> April 11	\$2.3675 (NC)	\$2.3200 (NC)	\$2.7825 (NC)	\$1.8250 (+¼)	\$0.6350 (NC)
<b>TUESDAY</b> April 12	\$2.3675 (NC)	\$2.3200 (NC)	\$2.7750 (-¾)	\$1.8200 (-½)	\$0.6350 (NC)
<b>WEDNESDAY</b> April 13	\$2.3800 (+1¼)	\$2.3300 (+1)	\$2.7750 (NC)	\$1.8200 (NC)	\$0.6350 (NC)
<b>THURSDAY</b> April 14	\$2.4400 (+6)	\$2.3725 (+4¼)	\$2.7550 (-2)	\$1.8225 (+¼)	\$0.6350 (NC)
<b>FRIDAY</b> April 15	No Trading	No Trading	No Trading	No Trading	No Trading
<b>Week's AVG \$ Change</b>	<b>\$2.3888</b> <b>(+0.0873)</b>	<b>\$2.3356</b> <b>(+0.0426)</b>	<b>\$2.7719</b> <b>(+0.0174)</b>	<b>\$1.8219</b> <b>(-0.0071)</b>	<b>\$0.6350</b> <b>(+0.0215)</b>
<b>Last Week's AVG</b>	<b>\$2.3015</b>	<b>\$2.2930</b>	<b>\$2.7545</b>	<b>\$1.8290</b>	<b>\$0.6135</b>
<b>2021 AVG Same Week</b>	<b>\$1.7025</b>	<b>\$1.7890</b>	<b>\$1.8810</b>	<b>\$1.2105</b>	<b>\$0.6610</b>

## MARKET OPINION - CHEESE REPORTER

**Cheese Comment:** There was no block market activity at all on Monday. Tuesday's block market activity was limited to an uncovered offer of 1 car at \$2.3200, which left the price unchanged at that level. Three cars of blocks were sold Wednesday, the last at \$2.3300, which set the price. On Thursday, 5 cars of blocks were sold, the last at \$2.3725, which set the price. The barrel price increased Wednesday on a sale at \$2.3800, then jumped Thursday on a sale at \$2.4400. A total of 8 carloads of blocks were traded this week at the CME. The last time 500-pound barrels reached this price level was November 5, 2020 when the CME price reached \$2.4875. A total of 40 carloads of barrels have been traded thusfar in April.

**Butter Comment:** The price declined Monday on an uncovered offer at \$2.7750, and fell Thursday on a sale at \$2.7550.

**Nonfat Dry Milk Comment:** The price increased Monday on a sale at \$1.8250, fell Tuesday on an unfilled bid at \$1.8200 (following a sale at \$1.8100), then rose Thursday on a sale at \$1.8225.

**Dry Whey Comment:** The price was unchanged all week at 63.50 cents per pound. There were 2 carloads of Dry Whey traded this week at the CME.

## WHEY MARKETS - APRIL 11 - APRIL 15, 2022

RELEASE DATE - APRIL 14, 2022

<b>Animal Feed Whey—Central:</b> Milk Replacer:	.5400 (NC) – .5650 (NC)
<b>Buttermilk Powder:</b>	
Central & East:	1.8500 (+4) – 1.9300 (NC) West: 1.7900 (NC) – 1.8900 (NC)
Mostly:	1.8100 (NC) – 1.8500 (NC)
<b>Casein:</b> Rennet:	5.1300 (NC) – 5.2100 (NC) Acid: 6.4200 (NC) – 6.7100 (NC)
<b>Dry Whey—Central (Edible):</b>	
Nonhygroscopic:	.6100 (+1) – .7800 (-½) Mostly: .6200 (+1) – .6650 (-1½)
<b>Dry Whey—West (Edible):</b>	
Nonhygroscopic:	.5625 (-6) – .8450 (-1) Mostly: .6300 (-2) – .6600 (-1½)
<b>Dry Whey—NorthEast:</b>	.6200 (-7) – .8150 (-½)
<b>Lactose—Central and West:</b>	
Edible:	.3200 (NC) – .5200 (-1) Mostly: .3800 (+2) – .4900 (NC)
<b>Nonfat Dry Milk —Central &amp; East:</b>	
Low/Medium Heat:	1.8600 (NC) – 1.9400 (-1) Mostly: 1.8800 (NC) – 1.9300 (NC)
High Heat:	1.9900 (NC) – 2.0350 (NC)
<b>Nonfat Dry Milk —Western:</b>	
Low/Medium Heat:	1.7800 (-1¼) – 1.8900 (-½) Mostly: 1.8100 (NC) – 1.8500 (-1)
High Heat:	1.9550 (NC) – 2.0400 (-½)
<b>Whey Protein Concentrate—34% Protein:</b>	
Central & West:	1.7000 (NC) – 1.9500 (+3¼) Mostly: 1.7300 (-1½) – 1.8700 (+5¼)
<b>Whole Milk—National:</b>	2.1000 (NC) – 2.4200 (NC)

Visit [www.cheesereporter.com](http://www.cheesereporter.com) for historical dairy, cheese, butter, & whey prices

## HISTORICAL MONTHLY AVG BARREL PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'08	1.8774	1.9560	1.7980	1.8010	2.0708	2.0562	1.8890	1.6983	1.8517	1.8025	1.6975	1.5295
'09	1.0832	1.1993	1.2738	1.1506	1.0763	1.0884	1.1349	1.3271	1.3035	1.4499	1.4825	1.4520
'10	1.4684	1.4182	1.2782	1.3854	1.4195	1.3647	1.5161	1.6006	1.7114	1.7120	1.4520	1.3751
'11	1.4876	1.8680	1.8049	1.5756	1.6902	2.0483	2.1124	1.9571	1.7010	1.7192	1.8963	1.5839
'12	1.5358	1.4823	1.5152	1.4524	1.4701	1.5871	1.6826	1.7889	1.8780	2.0240	1.8388	1.6634
'13	1.6388	1.5880	1.5920	1.7124	1.7251	1.7184	1.6919	1.7425	1.7688	1.7714	1.7833	1.8651
'14	2.1727	2.1757	2.2790	2.1842	1.9985	1.9856	1.9970	2.1961	2.3663	2.0782	1.9326	1.5305
'15	1.4995	1.4849	1.5290	1.6135	1.6250	1.6690	1.6313	1.6689	1.5840	1.6072	1.5305	1.4628
'16	1.4842	1.4573	1.4530	1.4231	1.3529	1.5301	1.7363	1.8110	1.5415	1.5295	1.7424	1.6132
'17	1.5573	1.6230	1.4072	1.4307	1.4806	1.3972	1.4396	1.5993	1.5691	1.6970	1.6656	1.5426
'18	1.3345	1.4096	1.5071	1.4721	1.5870	1.4145	1.3707	1.5835	1.4503	1.3152	1.3100	1.2829
'19	1.2379	1.3867	1.4910	1.5925	1.6278	1.6258	1.7343	1.7081	1.7463	2.0224	2.2554	1.8410
'20	1.5721	1.5470	1.4399	1.0690	1.5980	2.3376	2.4080	1.4937	1.6401	2.2213	1.8437	1.4609
'21	1.5141	1.4442	1.4811	1.7119	1.6923	1.5639	1.4774	1.4158	1.5319	1.8008	1.5375	1.6548
'22	1.8204	1.9038	2.0774									

## USDA Seeks String Cheese, Butter, Yogurt, Milk For July-Sept. Delivery

**Washington—**The US Department of Agriculture (USDA) this week issued solicitations for String cheese, butter, yogurt and fluid milk for delivery during the July-September period.

The agency is seeking a total of 2,494,800 pounds of low moisture, part skim String cheese, 360/1-ounce boxes, for delivery between July 1 and Sept. 30, 2022. The String cheese is being procured for use in the National School Lunch Program.

Bids are due by 1:00 p.m. Central time on Friday, Apr. 22.

USDA is seeking 82,080 pounds of salted print butter, 36/1-pound cartons, for delivery during the second half of July and the first half of September. Bids are due by 9:00 a.m. Central time on Apr. 26.

Also, USDA is seeking a total of 547,272 pounds of high-protein yogurt for delivery between July 1 and Sept. 30. The yogurt is being procured for use in the National School Lunch Program.

The agency is specifically seeking 204,948 pounds of high protein blueberry yogurt, 24/4-ounce cups; 209,688 pounds of high protein strawberry yogurt, 24/4-ounce cups; 109,296 pounds of high protein vanilla yogurt, 24/4-ounce cups; and 23,340 pounds of high

protein vanilla yogurt, 6/32-ounce tubs. Offers are due by 1:00 p.m. Central time on Apr. 22.

Under one fluid milk solicitation, USDA is seeking 3,804,300 containers of fluid milk for delivery from July 4 through Sept. 28. The milk is being purchased for use in federal food and nutrition assistance programs.

Specifically, USDA is seeking 270,000 gallons and 672,300 half-gallons of 1 percent milk; 651,600 gallons and 947,700 half-gallons of 2 percent milk; 82,800 gallons and 48,600 half-gallons of skim milk; and 442,800 gallons and 688,500 half-gallons of whole milk.

Under a second fluid milk solicitation, USDA is seeking 16,200 half-gallons of 1 percent milk, also for delivery from July 4 through Sept. 28.

Bids under both of these solicitations are due on Apr. 22.

Offers under all of these solicitations must be submitted electronically via the Web-Based Supply Chain Management System (WBSCM).

USDA buys a variety of dairy and other food products for delivery to schools, food banks and households in communities across the US. For more information, visit [www.ams.usda.gov/selling-food](http://www.ams.usda.gov/selling-food).







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