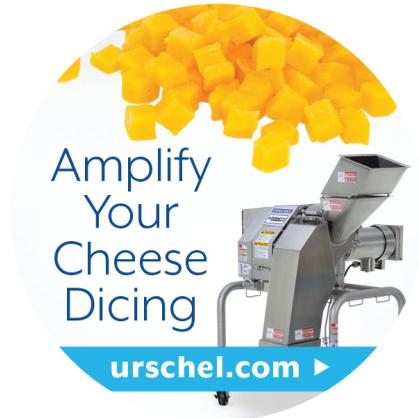




# CHEESE REPORTER

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## USDA To End Food Box Program, Launch Dairy Donation Program

### USDA Encourages Donations; Retroactive Reimbursements Allowed Under Program

Washington—The US Department of Agriculture (USDA) has decided to terminate the Farmers to Families Food Box Program, under which the agency purchased and distributed dairy and other agricultural products to those in need, according to a USDA spokesperson.

Funding to sustain the Farmers to Families Food Box Program was set to end by April 30. USDA recently decided to extend the program to a small group of vendors one final time through May to use remaining temporary funds intended for the program, and then it will sunset as intended and the agency will continue to ramp up other nutrition and commodity purchase programs, the spokesperson said.

The Farmers to Families Food Box Program was designed and implemented as a temporary, emergency relief effort to respond to severe market disruption caused by a global pandemic, including the collapse of food service, large-scale

food loss and waste, and curtailed export markets in the early stages of the pandemic, the spokesperson noted. It served that purpose, although with “serious challenges.” USDA will continue to make food purchases from agricultural and food producers, and direct those to existing, reliable channels of distribution as it transitions away from the food box program.

USDA had announced, on Apr. 17, 2020, that it was exercising its authority under the Families First Coronavirus Response Act to purchase and distribute agricultural products to those in need. The first round of purchases under the program occurred from May 15 through June 30, 2020, and saw more than 35.5 million boxes of dairy and other food products delivered. Since then, USDA has conducted four more rounds of purchases.

“The Farmers to Families Food Box Program represented an innovative approach to tackling what was a massive issue last spring:

finding a way to use existing food service distribution capacity to deliver nutritious dairy products, fruits, vegetables, and meat to people in need,” commented Michael Dykes, president and CEO of the International Dairy Foods Association (IDFA).

“While we’re optimistic about the positive trajectory of COVID-19 cases, vaccination rates, and the relative normalcy returning to restore our economy, millions of Americans continue to face hunger and nutrition insecurity,” Dykes continued. “IDFA looks forward to working with USDA on further bolstering of the US nutrition safety net through SNAP, TEFAP, and other important programs to ensure families struggling with hunger and malnutrition continue to receive the unique nutritional benefits of dairy products.”

“While the Farmers to Families Food Box program was very helpful last year in responding quickly to both last year’s food supply chain disruptions and the dramatic rise in the number of Americans expe-

• See **Food Box Program**, p. 5

## Six Federal Orders Post Negative PPDs In March; Class III Volume Totaled 1.49 Billion Pounds

Washington—The volume of milk pooled in Class III on the seven federal milk marketing orders that pay dairy producers a producer price differential (PPD) totaled 1.49 billion pounds in March, up 180 million pounds from February but down 2.55 billion pounds from March 2020, according to the statistical uniform price announcements from those orders.

Class III volume on those seven orders has been under 1.5 billion pounds in each of the first three months of 2021. By comparison, Class III volume on those orders was above 4 billion pounds in January and March 2020, and totaled 3.6 billion pounds in February 2020. And in 2019, Class III volume on those orders was above 7.0 billion pounds in January and March and totaled 6.5 billion pounds in February 2020.

Six of those seven federal orders reported negative PPDs in March, while the Northeast order posted a positive PPD of 35 cents per hundredweight. Six of the seven orders had also posted negative PPDs in February, with the Northeast order again being the exception, and all seven orders posted negative PPDs in January.

On the California federal order in March, the PPD was negative \$1.30 per hundredweight and the

• See **Negative PPDs**, p. 6

## Dairy CPI Fell 0.5% In March; Retail Cheddar Price Rose, Whole Milk Price Fell

Washington—The Consumer Price Index (CPI) for dairy and related foods was 229.2 in March (1982-84=100), down 0.5 percent from February but 1.6 percent higher than in March 2020, the US Bureau of Labor Statistics (BLS) reported Tuesday.

That’s the lowest level for the dairy CPI since last October, when it was 229.2. The dairy CPI was above 230 in December, January and February.

March’s CPI for all items was 264.9, up 0.7 percent from February and 2.6 percent higher than in March 2020. The CPI for food at home in March was 253.2, 0.2 percent higher than in February and

• See **Dairy CPI Falls**, p. 4

## Despite Objections, EU Approves PDO Status For Halloumi Cheese Of Cyprus

Brussels, Belgium—The European Commission Monday adopted a package of two measures regarding Halloumi/Hellim cheese from Cyprus.

First, the Commission registered Halloumi/Hellim as a protected designation of origin (PDO), protecting the name against imitation and misuse across the European Union (EU). Only Halloumi produced in Cyprus according to the product specification is now allowed to use the name in the EU.

Second, to facilitate that producers in the Turkish Cypriot community draw full benefits from the protection, the Commission has adopted a measure allowing the PDO product to cross the Green Line, provided that the cheese and milk from which it was made has met all

EU animal and public health standards.

The European Commission had published an application to register Halloumi as a PDO in 2015. The Commission received 17 notices of opposition to the registration from, among others, the Consortium for Common Food Names (CCFN), Dairy Australia, and Dairy Companies Association of New Zealand.

Among the objections raised by these and other entities: Halloumi/Hellim is produced in Bulgaria, Germany and Greece and, outside the EU, it is produced in Australia, Canada, the Gulf Cooperation Council countries, several Middle Eastern countries, New Zealand, Turkey and the United Kingdom. Also, a range

• See **PDO For Halloumi**, p. 11

**Average Cheddar Cheese Price**  
Retail vs. CME 40-pound Block  
March: 2011 – 2021;  
Price per pound





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### Processed, Ultra-Processed And Value-Added Foods

Ultra-processed foods have been making some headlines in recent years, mainly for negative reasons. But possibly the most important thing to remember when it comes to these foods is that there's still a fair amount of disagreement over just what ultra-processed foods actually are, and how bad they are.

As we reported last week (in a story that appeared on page 5 of that issue), higher consumption of so-called ultra-processed foods is associated with an increased risk of cardiovascular disease incidence and mortality, and each additional serving further increases risk, according to a study published in the *Journal of the American College of Cardiology*.

For the study, researchers used a modified version of something called the NOVA framework, which classifies foods according to the extent and purpose of the industrial process they undergo.

From a dairy industry perspective, NOVA group one includes unprocessed foods altered by industrial processes, such as pasteurization. None of these processes add salt, sugar, oils, or fats or other food substances to the original food. Fluid milk falls into this category.

NOVA group two includes processed culinary ingredients obtained directly from group one foods or from nature, like oils and fats, sugar and salt.

NOVA group three is of "processed foods," which are "industrial products" made by adding salt, sugar or other substances found in group two to group one foods, using preservation methods such as, in the case of cheese, non-alcoholic fermentation, it was explained in a "Commentary" published two years ago in the journal *Public Health Nutrition*.

So therein lies at least one problem with this approach to foods, including the processing and "ultra"-processing of foods: cheese is considered a "processed food." And, interestingly, the study that found an association between

ultra-processed foods and heart disease specifically stated that "processed foods" include "artisanal cheeses," while the "Commentary" that details the NOVA groups simply mentioned "cheeses."

The "Commentary" explains that food processing in the NOVA group three aims to increase the durability of group one foods and make them more enjoyable by modifying or enhancing their sensory qualities.

But this point overlooks the fact that, according to a growing body of evidence, preservation methods such as non-alcoholic fermentation actually seem to offer health benefits beyond what the unprocessed products offer.

This controversy reminds of comments submitted to the US Food and Drug Administration a few years ago, on the use of the term "healthy" in food labeling, by Prof. John Lucey and Rebekah McBride of the Wisconsin Center for Dairy Research. They noted that cheese "shines through as a protein rich, fermented food that offers consumers many highly bioavailable essential nutrients, a plethora of vitamins and no added sugar..."

Further, "science is now finding that the chemistry of cheese, or the cheese matrix, is a unique type of food product and an excellent vessel for important nutrients," Lucey and McBride pointed out. Researchers "are discovering that the structure of complex foods like cheese, as well as the specific combination of components, can impact digestion, absorption and ultimately human health."

So while food processing in the case of cheese enhances the durability of group one foods and makes them more enjoyable by modifying or enhancing their sensory qualities, it also appears, in some cases, to make them even more healthful.

Ultra-processed foods, or NOVA group four, are formulations of ingredients, mostly of exclusive industrial use, that result

if milk is considered a minimally processed food, what are plant-based milk alternatives considered? And if cheese is considered a processed food, what are plant-based cheese alternatives considered?

from a series of industrial processes, the 2019 "Commentary" explained. Processes enabling the manufacture of ultra-processed foods involve several steps and different industries. It starts with the fractioning of whole foods into substances that include sugars, oils and fats, proteins, starches and fiber.

Cheesemaking and yogurt production would seem to fall into this category, and indeed the "Commentary" states that ingredients that are characteristic of ultra-processed foods include varieties of sugar such as lactose, and protein sources such as casein and whey protein. And then ultra-processed foods include such foods as ice cream and pre-prepared pizza dishes.

If nothing else, this analysis ignores the history of whey processing, which took a product that for years was regarded as little more than a costly nuisance and turned it into a nutrient-dense ingredient consumed around the world. Whey proteins seem to be less "ultra-processed" and more "value-added."

This analysis also got us thinking about dairy's new competitors, including plant-based dairy alternatives and animal-free dairy ingredients, to mention a couple of examples. So if milk is considered a minimally processed food, what are plant-based milk alternatives considered? And if cheese is considered a processed food, what are plant-based cheese alternatives considered?

Then there are the animal-free dairy ingredients, such as Perfect Day's dairy protein. Perfect Day notes that it "invented the world's first real milk proteins made without animals," using fermentation. Are these proteins processed or ultra-processed foods?

Food classification decisions are probably best left to the consumer. And while many consumers may cringe at the long ingredient lists on "ultra-processed" foods, they still appreciate the added value.

## Lactose, Disdained Under ‘Total Sugar’ Approach, Is An Important Nutrient: IDF

**Brussels, Belgium**—While lactose naturally present in milk or dairy products is considered an added sugar by some health organizations or authoritative bodies, it is actually associated with some specific health benefits, according to a new bulletin from the International Dairy Federation (IDF).

Milk, cheese, yogurt and other cultured/fermented dairy products are composed of complex structures (i.e., the food matrix) and are important sources of several key nutrients, the bulletin explained. As part of their nutrient-rich package, most dairy products also contain lactose, a disaccharide composed of a glucose and galactose unit.

Cow’s milk contains approximately 4.7 percent lactose. The lactose content of dairy products varies, with most cheeses containing little or no lactose and fermented products such as yogurt containing less lactose than fluid milk products.

Developed by the experts from the IDF Action Team on Lactose, the bulletin summarizes the scientific evidence on lactose naturally present in milk and other dairy products and its nutritional and health properties based on the available science and outlines the key role that milk and dairy products play in healthy diets.

It is important to note that lactose, when naturally present in milk or milk products, is not considered to be added/free sugars by health organizations or authoritative bodies, the bulletin explained. Despite the distinction between naturally occurring and added/free sugars, some policies have been proposed to evaluate the health benefits of foods by looking at the total amount of sugars.

“However, considering total sugar content alone does not differentiate between naturally occurring and added/free sugars, nor does it consider the food source of the sugar, or the possible effects of the food matrix,” the bulletin pointed out. This should be taken into account when defining policy measures intended to lower the intake of nutrients of concern so that consumption of nutrient-dense core foods such as milk and yogurt are not unfairly discouraged.

There is a wealth of scientific evidence that supports the beneficial effects of milk and other dairy products on health and lactose specifically is associated with some specific health properties, such as enhancing intestinal calcium absorption in infancy and possibly in the elderly, the bulletin noted.

In addition, recent studies have shown that unabsorbed lactose could have prebiotic-like effects

in the digestive tract, the bulletin noted.

And, regarding the management of diabetes, lactose is considered to be a more acceptable carbohydrate than sucrose and glucose. Lactose is also less cariogenic compared to other sugars.

“Dairy foods are complex structures housing macronutrients, micronutrients and various other components including an abundant supply of high-quality protein, carbohydrates (in the form of lactose), calcium, phosphorus, potassium, iodine and B vitamins as well as various fatty acids and bioactive components,” the bulletin noted. “There is growing recognition that dietary guidance

should be based on evaluation of the health impact of the entire food matrix and this is especially true for whole dairy foods where the collective, synergistic effects appear to be stronger than that of individual nutrients.”

The assessment of how healthy a food is should be based on an evaluation of the health effects of the entire food matrix, not just single nutrients, the bulletin added.

“Owing to the natural lactose content of dairy, milk products could be unfairly classified as ‘high in sugar’ according to certain policy or regulatory proposals should a ‘total sugar’ approach be taken,” said Maretha Vermaak, a registered dietitian and IDF action team leader.

The review in the new IDF bulletin provides evidence-based information about the important

contribution of dairy, including lactose, to a healthy, balanced diet, Vermaak continued. The review “underscores that policy measures aimed at lowering the intakes of nutrients of concern (such as sugar) should not be defined at the expense of the consumption of core, nutrient-dense foods such as milk, milk-based products, cheese, and yogurt.”

“There is no justification to discourage consumption of naturally occurring lactose in dairy in public health policies,” commented Caroline Emond, IDF director general. “We hope that this IDF bulletin will help national authorities take the uniqueness of lactose into consideration when designing and promoting domestic nutrition policies, especially those recommending reduction in consumption of sugar.”

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## Dairy CPI Falls

(Continued from p. 1)

3.3 percent higher than in March 2020.

March's CPI for cheese and related products was 243.0, down 0.1 percent from February but up 2.7 percent from March 2020.

The cheese CPI has now been above 240 for eight straight months.

The average retail price for a pound of natural Cheddar cheese in March was \$5.68, up more than eight cents from February and up more than 35 cents from March 2020.

That's the highest average retail Cheddar price since April 2014, when it was \$5.73 per pound.

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

**Northeast:** \$6.19 per pound, down almost four cents from February and unchanged from March 2020.

**Midwest:** \$5.46 per pound, up more than 24 cents from February and up almost 57 cents from March 2020.

**South:** \$5.97 per pound, up almost two cents from February and up almost 57 cents from March 2020.

**West:** \$5.35 per pound, up almost four cents from February and up more than 20 cents from March 2020.

The average retail price for a pound of American processed cheese was \$4.15 in March, down almost two cents from February but up almost 24 cents from March 2020.

### Retail Whole Milk Price Declines

March's CPI for whole milk was 213.6, down 0.6 percent from February but 2.5 percent higher than in March 2020. That's the lowest level for the whole milk CPI since July 2020, when it was 209.5.

The CPI for "milk" in March was 148.1 (December 1997=100), down 0.7 percent from February but up 1.2 percent from March 2020. March's CPI for milk other than whole was 152.3, down 1.1 percent from February but 1 percent higher than in March 2020.

The average retail price for a gallon of whole milk in March was \$3.35, down two cents from February but up 10 cents from March 2020. That marked the eighth consecutive month in which the average retail whole milk price was above \$3.30 per gallon.

Average retail whole milk prices for the three regions reported by the BLS (no average prices are reported for the Midwest region) in March, with comparisons to a

month earlier and a year earlier, were as follows:

**Northeast:** \$3.91 per gallon, down almost two cents from February but up more than 32 cents from March 2020.

**South:** \$3.27 per gallon, down almost two cents from February but up slightly from March 2020.

**West:** \$3.39 per gallon, down more than five cents from February and down more than 11 cents from March 2020.

### CPI For Butter Increases

March's CPI for butter was 250, up 0.5 percent from February but down 1.9 percent from March 2020.

The butter CPI has been above 245 in each of the first three months of 2021.

The CPI for ice cream and related products in March was 231.8, down 0.4 percent from February but 1.2 percent higher than in March 2020.

The average retail price for a half-gallon of regular ice cream in March was \$4.95, up more than one cent from February and up more than three cents from March 2020.

March's CPI for other dairy and related products was 152.4 (December 1997=100), down 0.9 percent from February but 0.8 percent higher than in March 2020.

## FROM OUR ARCHIVES

### 50 YEARS AGO

**April 16, 1971: Washington—**House Democrats, charging that the war on poverty is being lost, opened a drive this week for a two-step increase in the minimum wage from \$1.60 per hour to \$2 an hour. Congress most recently raised the minimum wage in 1966, where it stood at \$1.25 per hour.

**Mayville, WI—**LeRoi, the famed Cream cheese from Denmark, is being introduced under the May-Bud brand by Purity Cheese Company here as a new addition to its line of fine specialty cheeses. LeRoi is twice as rich in butterfat as most other Cream cheese, and makes no pretense of "being for the diet-conscious," Purity vice president of marketing Dan Carter said.

### 25 YEARS AGO

**April 12, 1996: La Crosse, WI—**Bill Schlinsog, the "dean" of cheese judges in Wisconsin, was honored with a Wisconsin Cheese Makers Association Life Membership here this week. Schlinsog served as a US and World Championship Cheese Contest judge for 13 years and chief judge for six years.

**Madison—**Norm Kirschbaum, 70, a long-time Wisconsin Department of Agriculture official who also served for five years as executive director of the Wisconsin Dairy Products Association, died unexpectedly this week. Kirschbaum retired in 1985 after 35 of service with DATCP; the last 18 years as administrator of the food division.

### 10 YEARS AGO

**April 15, 2011: Albany, NY—**Sales of specialty yogurt products, particularly Greek-style yogurts, have grown rapidly in the US and New York State has emerged as a marketing and production leader. There are more than two dozen plants in the region, including Fage USA and Chobani Greek Yogurt.

**Batavia, NY—**Alpina, one of the most recognized dairy companies in the world and a leading dairy manufacturing company in South America, has decided to open its first specialty yogurt manufacturing plant here. Alpina currently sells 32 products in four categories: cheese, dairy, desserts and baby food.

## Koch Separation Solutions Offers Technology To Treat Industrial Waste Streams

**Wilmington, MA—**Koch Separation Solutions (KSS) recently announced the expansion of its tubular membrane product line with the launch of INDU-COR™ HD (High Density), an enhanced technology designed to treat various industrial waste streams more effectively.

INDU-COR HD provides a higher packing density of up to 300 percent, which makes crossflow filtration more economical while taking up less space, KSS said. This new product configuration increases operational efficiencies and sustainability while reducing customers' cost of waste treatment.

INDU-COR HD's 8mm PVDF tubule configuration is a complementary offering to Koch Separation Solutions' existing FEG PLUS, ULTRA-COR and INDU-COR product lines.

"As a leader in industrial wastewater treatment solutions, we understand that every customer has a unique set of challenges and that there is no one-size-fits-all solution for their operations," said Taylour Johnson, product manager of KSS.

The new INDU-COR HD will be available in a variety of sizes (4, 6, 8, 10-inch diameters) with standard grooved coupling connections, and will have housing material options of FRP, CPVC, and stainless steel.

"Building on KSS' more than 60 years of experience and leadership in membrane solutions, our INDU-COR HD technology will provide our customers with an enhanced membrane equipment option that is reliable, efficient, and cost-effective," Johnson continued.

The technology can be applied to new or retrofit applications such as streams high in emulsified oils, grease, heavy metals, suspended solids, and integrations with MBR (Membrane Bioreactor) throughout a variety of industries, including food and beverage.

For more information on INDU-COR HD, contact [getinfo@kochsep.com](mailto:getinfo@kochsep.com).



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## Food Box Program

(Continued from p. 1)

riencing food insecurity, it also had its challenges. That's why we are not surprised by the decision to move beyond the food box program, and in fact, expected it," said Jim Mulhern, president and CEO of the National Milk Producers Federation (NMPF). "The important focus now is addressing the twin needs of assisting food insecure families and aiding food supply chains like dairy that are still dealing with the effects of reduced food service demand."

Meanwhile, USDA on Tuesday stated that it will soon implement the Dairy Donation Program (DDP), which was established by the Consolidated Appropriations Act of 2021. The program aims to facilitate the timely donation of dairy products to nonprofit organizations who distribute food to people in need and prevent and minimize food waste.

Because the law allows retroactive reimbursements of donations made before donation and distribution plans are approved, USDA is providing advance notice of the minimum provisions to be included in the program to encourage the dairy industry to process and donate surplus milk supplies as it moves through the spring surplus milk production season.

Although DDP regulations have not yet been published, USDA said the following are the minimum key program requirements included in the law:

**Donation and Distribution Plan Requirements:** The law requires participating dairy cooperatives and processors to have a donation and distribution plan describing the process to be used for the donation, processing, transportation, temporary storage, and distribution of eligible dairy products.

The statute allows for retroactive reimbursement; therefore, plans covering donations made since the signing of the statute on Dec. 27, 2020, can be retroactively submitted for approval once the regulations are published.

**Reimbursement Rate:** The statute requires a reimbursement rate for dairy products at a value that encourages the donation of these products, facilitates orderly marketing, reduces volatility related to significant market disruptions, maintains traditional federal milk marketing order class price relationships, or stabilizes farm milk prices.

The rate also must be sufficient to avoid food waste and not interfere with the commercial marketing of milk or dairy products.

Until defined in the regulations, dairy organizations can plan on a

rate of reimbursement equal to the minimum classified value of the milk when the donated product was processed, USDA said.

**Required Documentation:** Donating cooperatives and processors will need to keep appropriate documents demonstrating eligibility that may include documentation of the date of production of the donated dairy product, amount paid for the raw milk used to make the product, and proof of donation.

**Supplemental Milk Donation Reimbursement Program (MDRP) Reimbursements:** For entities participating in the MDRP, supplemental reimbursements will be made equaling the difference between the MDRP reimbursed value and the value reimbursed in the DDP.

These supplemental reimbursements will not be made until the DDP becomes effective.

The parameters defined in a notice issued Tuesday by USDA's Agricultural Marketing Service (AMS) provide information regarding the minimum provisions likely to be included in the Dairy Donation Program and final program provisions will include additional specificity, the agency indicated.

"This important program will help dairy farmers and the cooperatives they own to continue to

do what they do best – feed people," Mulhern said. "Dairy stakeholders are eager to expand their partnership efforts with food banks and other distributors to provide a variety of nutritious dairy products to food insecure households who have faced uniquely difficult challenges throughout the COVID-19 pandemic, as hunger has risen significantly during the last year.

"We commend USDA for prioritizing implementation of the DDP and look forward to continue working with the department, the food bank community and all involved to make the program a success," Mulhern added.

"IDFA applauds USDA for advancing the Dairy Donation Program, which will facilitate the donation of fresh, nutritious dairy products to nonprofit organizations helping Americans currently struggling with hunger and nutrition issues," Dykes said. "The US dairy industry stepped up throughout the pandemic to partner with and aid non-profits, charities, and other organizations working to combat our nation's hunger issues that were exacerbated by the coronavirus pandemic.

"This new program will help ensure persons in need continue to receive assistance and the unique combination of essential nutrients that only dairy products can provide," Dykes continued.

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## Negative PPDs

(Continued from p. 1)

statistical uniform price was \$14.85 per hundred.

Class III volume on the California order in March totaled 29.2 million pounds, up 6.2 million pounds from February and the 14th consecutive month in which less than 60 million pounds of milk was pooled in Class III on the order. Class III volume on the California order hasn't topped 100 million pounds since January 2020, when it totaled 416 million pounds; and hasn't topped 1 billion pounds since June 2019, when it totaled 1.38 billion pounds.

In March, Class III utilization on the California order was 1.4 percent, up from 1.3 percent in February but down from 1.5 percent in March 2020.

A total of 2.04 billion pounds of milk was pooled on the California order, up 200 million pounds from February and up less than 1 million pounds from March 2020.

Class IV volume on the California order in March totaled 1.47 billion pounds, up 134 million pounds from February and up 40 million pounds from March 2020. The Class IV utilization percentage was 72.0 percent, down from 72.6 percent in February but up from 70.1 percent in March 2020.

On the Upper Midwest federal order in March, the statistical uniform price was \$15.64 per hundredweight and the PPD was negative 51 cents per hundred.

Class III volume on the Upper Midwest order in March totaled 355.5 million pounds, up 14.2 million pounds from February but down 1.7 billion pounds from March 2020. Class III utilization on the Upper Midwest order in March was 36.9 percent, down from 38 percent in February and

down from 81.9 percent in March 2020.

A total of 964.5 million pounds of milk was pooled on the Upper Midwest order in March, up 66.1 million pounds from February but down 1.6 billion pounds from March 2020.

On the Southwest order, the statistical uniform price was \$15.68 per hundredweight and the PPD was negative 47 cents per hundred.

Class III volume on the Southwest order in March totaled 36.7 million pounds, up 8.1 million pounds from February but down 19 million pounds from March 2020. Class III utilization was 3.6 percent, up from 3.0 percent in February but down from 5.6 percent in March 2020.

In March, 1.03 billion pounds of milk was pooled on the Southwest order, up 86 million pounds from February and up 20 million pounds from March 2020.

The statistical uniform price on the Central order was \$15.15 per hundredweight, and the PPD was negative \$1.00 per hundred.

Class III volume on the Central order in March totaled 52.7 million pounds, up 2.7 million pounds from February but down 471 million pounds from March 2020.

Class III utilization on the Central order in March was 5.4 percent, down from 5.7 percent in February and down from 36.3 percent in March 2020.

A total of 980.6 million pounds of milk was pooled on the Central order up 106.8 million pounds from February but down 464 million pounds from March 2020.

On the Mideast order in March, the statistical uniform price was \$15.68 per hundredweight and the PPD was negative 47 cents per hundred.

In March, the Mideast order's Class III volume totaled 253.8 mil-

lion pounds, up 59 million pounds from February but down 309 million pounds from March 2020. Class III utilization was 17.2 percent, up from 15.2 percent in February but down from 32.2 percent in March 2020.

A total of 1.48 billion pounds of milk was pooled on the Mideast order in March, up 193 million pounds from February but down 272 million pounds from March 2020.

The Northeast order's statistical uniform price for March was \$16.50 per hundredweight, and the PPD was a positive 35 cents per hundred.

Class III volume on the Northeast order in March totaled 596.9 million pounds, up 72 million pounds from February but down 10 million pounds from March 2020. Class III utilization was 25.4 percent, up from 25.0 percent in February but down from 25.7 percent in March 2020.

In March, 2.35 billion pounds of milk was pooled on the Northeast order, up 252 million pounds from February but down 12.1 million pounds from March 2020.

On the Pacific Northwest order in March, the statistical uniform price was \$15.15 per hundredweight and the PPD was negative \$1.00 per hundred.

Class III volume on the Pacific Northwest order in March totaled 170 million pounds, up 18 million pounds from February but down 11 million pounds from March 2020. Class III utilization was 27.1 percent, unchanged from February but down from 28.3 percent in March 2020.

A total of 627.3 million pounds of milk was pooled on the Pacific Northwest order in March, up 65 million pounds from February but down 11 million pounds from March 2020.

## Dairy Farmers Want Immediate Federal Order Hearing To Address Issue Of Negative PPDs

Washington—An "expedited" federal milk marketing order hearing should be requested immediately, along with an immediate solution to the negative producer price differentials (PPDs) that are being passed on to dairy farmers, more than 400 dairy farmers stated in a recent letter to the National Milk Producers Federation (NMPF) and International Dairy Foods Association (IDFA).

The dairy farmers thanked NMPF and IDFA for their willingness to pursue changes to the Class I price mover. That effort is a "commendable response to the disastrous effects" of negative PPDs which, based on data from USDA's Agricultural Marketing Service, represented a \$2.7 billion shortfall in federal order component pricing revenue sharing pools.

In 2019, the federal order Class I fluid milk price formula was changed, as required under the 2018 farm bill. Under the amended price formula, which became effective on May 1, 2019, the Class I skim milk price is the simple average of the monthly advanced pricing factors for Class III and Class IV skim milk, plus 74 cents per hundredweight, plus the applicable adjusted Class I differential.

Prior to that change, the Class I skim milk price was the higher of the two advanced pricing factors, plus the applicable adjusted Class I differential.

The closing of schools and restaurants early last year, and the subsequent federal response, inflated cheese and Class III prices, but "we did not see the same impact on Class IV milk values," the letter noted. "Processors with the ability to depool their milk opted out of the order, thus benefiting themselves. Meanwhile, dairy farmers shipping to regulated plants faced significant deductions on their milk checks via PPDs because of processors who opted out of the pool."

This "massive volume" of depooled milk reduced dairy processor costs and increased their bottom lines at the expense of dairy farmers, the letter said. "This is an unethical situation where processors got to choose what to pay dairy farmers. Farmers deserve full transparency from their processors and a seat at the table to negotiate pricing and federal orders going forward."

The dairy farmers asked NMPF and IDFA to "allow us a seat at the table for a more balanced voice of dairy farmers" in the effort to fix the current pricing formula.

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## Refreshed Scottish Dairy Strategy Emphasizes Cheese, Other Exports

**Glasgow, Scotland**—A refreshed strategy for the Scottish dairy sector was launched recently.

*Scotland's Dairy Sector — Rising to the Top 2030* sets out a new vision for the sector and five key priority areas for sustainable growth. The work led and championed by the Scottish Dairy Growth Board builds on the lessons and the success of the previous activity, *Ambition 2025*, which commenced in 2014.

The vision for the refreshed strategy highlights that Scotland has the perfect natural environment for global dairy production, producing milk to meet the needs of the market. Driving sustainable productivity and efficiency on farms will be critical as will ensuring minimal environmental impact and seeking a better return for farmers and those in the supply chain.

The key priority recommendations focus on driving international and UK market growth, underpinned with strong assured and authentic credentials of sustainable and conscientious production; encouraging new investment; realigning farming support and advice to sector needs; managing the sector's response to climate change; and developing market-responsive supply chain.

"We must use our strong provenance and environmental credentials to build stature and reputation among buyers as well as telling engaging stories about our farmers and processors," the strategy noted. "Aligned and added to the strength of our location and environment is the power of the Scottish dairy brand, which is now proven in international markets through cheddar."

Scotland has a "superb basket" of dairy products that use their provenance and location to distinguish themselves, the strategy explained. From well-known national brands to smaller niche local players, Scotland has world-class milk, butter, ice cream, yogurts, cream and cheeses that could appeal to consumers around the world.

However, there are important products that aren't yet produced in Scotland, including UHT dairy products or milk powder, which are key for entering new global markets, the strategy added.

There are three distinctive markets for Scottish dairy: international, the rest of the UK, and Scotland. Scotland's products and brands behave differently in each market, appealing to different customers and consumers. In the future, specific strategies for each will be key to success.

Early-stage market development work, which was driven by

the Scottish Dairy Growth Board, focused on identifying and assessing growth opportunities and capability within Scotland to deliver these.

Initial work concentrated on international markets, where it was known that products with a strong origin and unique heritage would appeal and where new business has been secured for Scottish artisan and Cheddar cheeses in 15 markets.

"This focused and dedicated work has helped artisan producers export for the first time, while encouraging scale processors to use their Scottish brands and credentials to open up new markets and supply chains," the strategy stated. "We now have the knowledge, experience and capability to tackle new markets."

The initial work now needs to be built upon and scaled up to get more Scottish cheeses to international customers, the strategy stated. Exporters need to have the knowledge and confidence to invest in both existing and new overseas customers.

### Cheese Export Success Stories

The strategy includes two case studies involving cheese export successes.

The creamery in Stranraer is best known for making Seriously Strong Cheddar, one of the leading cheese brands in the UK. In recent years, the creamery has become even more productive, making Scottish-branded Cheddar that is now enjoyed globally thanks to a relationship between the creamery

owner, Lactalis, and the Scottish Dairy Growth Board.

The Dairy Growth Board identified that there was a gap in global markets for a Scottish-branded Cheddar. By then working together with Lactalis, Old Edinburgh branded Cheddar was created and launched into North America, where it has had initial success within Costco.

Building on this experience, the top Lactalis brand, President, has recently launched President Cheddar, made in Stranraer from Scottish milk and available in Mild, Mature and Vintage versions.

Meanwhile, Isle of Kintyre several years ago recognized the potential which could be unlocked through working with the Scottish Dairy Growth Board and made a strategic decision to invest in its business in order to join the Board's program of international market entry and development, enabling the company to benefit from collaborative presence at international trade shows, representation in market visits and demand-generation activity undertaken by the Board.

The impact on Isle of Kintyre's business has been substantial: more than 50 percent growth in sales with exports on track to increase by 300 percent, triggering Isle of Kintyre's investment in a new manufacturing facility to accommodate further international growth.

### Investing In Processing

Growing the capacity and capability of Scottish dairy processing over the next five to 10 years will be key to the industry's long-term sustainability, the strategy noted. This isn't just about investing in current facilities, it means proac-

tively attracting inward investment to Scotland to make this happen.

Attracting investment isn't where it stops. It is also about ensuring that there is the appropriate support in place for continued process investment, product innovation and responding to climate change challenge pressures in manufacturing.

"We must also continue to work closely with those processors already operating in Scotland, sharing growth opportunities and providing access to resources such as grant support while ensuring a supportive business environment that benefits all in these supply chains," the strategy added.

Building a processing sector that is driven by market demands, is environmentally friendly and makes products that consumers want will need milk production that offers the right constituents to align with the products being made, the strategy pointed out. This will help achieve better prices and profitability for everyone in the supply chain and help improve supply and demand dynamics.

"Scotland has a growing reputation in world dairy, and we must use our credentials and reputation to more actively promote on the label our country of origin with pride in export markets," the strategy said.

"The launch of the refreshed dairy strategy marks an exciting new chapter of Scotland's food and drink success story and will help us build on the already proven demand for added-value Scottish products, particularly in cheese," said Ben Macpherson, Scotland's minister for rural affairs and the natural environment.



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## Steve Bechel Of Eau Galle Cheese Elected President Of WCMA; Wilke, Sipple To Be VPs

Madison—Steve Bechel of Eau Galle Cheese Factory in Durand, WI, has been elected president of the Wisconsin Cheese Makers Association (WCMA) board of directors in the 2021-2022 term, which begins July 1.

Bechel succeeds outgoing president Dave Buholzer of Klondike Cheese Company, Monroe, WI. Buholzer and WCMA board directors Greg Siegenthaler, Grande Cheese Company, Fond du Lac, WI, and Mark Witke of Zimmerman Cheese, South Wayne, WI, have retired after serving the maximum term limit of six years.

“Earning the confidence of my peers and friends to lead the Wisconsin Cheese Makers Association is a tremendous honor,” Bechel said. “I’m excited to continue the work our board has been doing to expand member services and the reach and impact of the Association’s advocacy work.”

Elections for new WCMA officers and directors were held last week for the 2021-2022 term. Doug Wilke of Valley Queen Cheese Factory in Milbank, SD, will serve as first vice president, and Mike Sipple of Agropur Inc.-USA, based in Appleton, WI, has been tapped as second vice president.

Mike Neu of Chr. Hansen in Milwaukee, WI, returns to his post

as treasurer, and Chris Renard of Renard’s Cheese in Sturgeon Bay, WI, is the new secretary.

Three new directors have been elected, including Tom Dahmen of V&V Supremo Foods/Chula Vista Cheese, Browntown, WI; Kyle Jensen, Hilmar Cheese Company, Hilmar, CA; and Chris Roelli of Roelli Cheese Company, Shullsburg, WI.

The full board of directors for 2021-22 also features Graham Archer, Tetra Pak, Inc., Winsted, MN; Brian Baker of Baker Cheese, St. Cloud, WI; Linda Lee, Prairie Farms Dairy, Inc., Cheese Division, Davenport, IA; Craig Filkouski, Great Lakes Cheese Company, Hiram, OH; Jeff Gentine, Masters Gallery Foods, Plymouth, WI; Gary Gosda, Schuman Cheese/Lake Country Dairy, Turtle Lake, WI; Richard Guggisberg, Guggisberg Cheese, Millersberg, OH; Mike Hinrichsen, Associated Milk Producers, Inc., New Ulm, MN; Randy LaGrander, LaGrander’s Hillside Dairy, Stanley, WI; Tim Omer, Emmi Roth USA, Fitchburg, WI; Paul Scharfman, Specialty Cheese Company, Reeseville, WI; Bruce Workman, Edelweiss Creamery, Monticello, WI; and Tayt Wuethrich, Grassland Dairy Products, Inc., Greenwood, WI.

## PERSONNEL

JOHN SLEGGs, a longtime employee and “huge asset” to the sales department of **Great Lakes Cheese Company (GLC)**, will retire this month after 45 years of service. “We will miss his thorough understanding of the industry, generosity, sharp wit, and sense of humor,” the company reported. “Help us wish John all the best on his new adventure.” Gretchen Wedge, another industry veteran who served over 40 years at Great Lakes Cheese in several departments, also announced plans to retire. “We would like to extend warmest wishes on retirement to Gretchen, who has been an extremely dedicated employee-owner,” GLC said. “We will miss you, Gretchen.”

**Idaho Milk Products** recently promoted PRATISHTHA VERMA to the position of research and development scientist. In her new role, she will be working on ingredient applications aimed at increasing protein load and developing new applications for milk ingredients. She will also assist Idaho Milk Products customers with any application-related challenges. Verma joined Idaho Milk Products in 2020 as a management trainee in research and development.

**Kelley Supply** has welcomed KRISTI WENZEL as its new director of quality programs. Wenzel joins the company with more than seven years of dairy industry quality management experience, having previously worked with both natural and processed cheese varieties. Armed with a master of science degree in food and nutritional science, Wenzel has previously served as a quality compliance manager/SQF practitioner, responsible for managing all aspects of the food safety and quality management system, as well as maintaining Global Food Safety Initiative (GFSI) certification.

Dairy economist MARIN BOZIC has joined **Edge Dairy Farmer Cooperative’s** board of directors as an adviser. In his new role, Bozic will help Edge with complex issues affecting farmers and processors as the co-op forms its federal advocacy positions. Bozic is an assistant professor in the department of applied economics at the University of Minnesota. His areas of expertise include the analysis of dairy policy, risk management and demand for dairy products. Marin Bozic is also a co-creator of the United States Department of Agriculture’s (USDA) Dairy Revenue Protection program.

JAIME CASTANEDA, currently a senior vice president of policy strategy and international trade with the **National Milk Producers Federation (NMPF)**, has been promoted to executive vice president for policy development and strategy. In his new role, Castaneda will work closely with all NMPF departments, focusing on policy strategy and execution. He also will continue to lead NMPF’s partnership with the USDEC. SHAWNA MORRIS has been promoted to senior vice president for trade policy. Morris will also work closely with USDEC to develop and promote the international policy interests of US dairy farmers. JAMIE JONKER has been promoted to chief science officer, adding to his title of vice president, sustainability and scientific affairs. Jonker will lead NMPF’s engagement with scientific groups such as the US Animal Health Association (USAHA), International Dairy Federation (IDF), World Animal Health Organization (OIE), and Codex Alimentarius. CLAUDIA LARSON has been promoted to senior director, government relations. Since joining NMPF in 2019, Larson has undertaken advocacy and outreach work on a range of issues, including ag labor reform. THERESA SWEENEY-MURPHY, currently communications manager, will become NMPF’s communications director. Joining NMPF in 2019, Sweeney-Murphy has lead new initiatives to improve outreach to members and the community.

GERRY BOYLE will retire as director of **Teagasc Agriculture & Food Development Authority** in September after 14 years of leadership. Over that period, Boyle has focused on improving Teagasc’s scientific excellence, its responsiveness to the needs of farmers and food companies, and its policy relevance. Teagasc research facilities have also developed considerably under Boyle’s leadership, particularly with construction of the National Food Innovation Hub.

## DEATHS

John “Jack” Meister, 80, co-founder and lifelong cheese maker at family-owned Meister Cheese Company, Muscoda, WI, died April 1, 2021 at his home. John Meister established the company in 1965 with his brother, Stanley Meister.



John Meister

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## Biden's Fiscal 2022 Funding Request Includes 16% Hike In USDA's Budget; Research Boosted

Washington—The White House Office of Management and Budget (OMB) last Friday submitted to Congress President Biden's discretionary funding request for fiscal year 2022.

Later this spring, the Biden administration will release the president's budget.

Biden's 2022 discretionary request includes \$27.8 billion for the US Department of Agriculture (USDA), a \$3.8 billion, or 16 percent, increase from the 2021 enacted level. Among other things, it:

- Invests in research and development capacity for farmers. The discretionary request provides \$4 billion, or \$647 million above the 2021 enacted level, for USDA's research, education, and outreach program. These investments in agricultural research aim to advance innovation and the application of science-based and data-driven tools to put US technologies into the hands of farmers. In addition, the discretionary request provides an increase of \$161 million above the 2021 enacted level to support a multi-agency initiative to integrate science-based tools into conservation planning.

- Supports a strong nutrition safety net. The discretionary request provides \$6.7 billion, more than \$1 billion above the 2021 enacted level, for nutrition programs, including the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC).

- Fosters development of regional food systems. The discretionary request proposes \$1.2 billion, an increase of \$74 million over the 2021 enacted level, for USDA's Food Safety and Inspection Service to bolster the capacity of small and regional meat processing establishments. The request also provides \$15 million for the local agriculture marketing program to support local supply chains, and supports fulfillment of the administration's promise to strengthen antitrust enforcement within the agriculture sector.

- Expands broadband access. The discretionary request provides an increase of \$65 million over the 2021 enacted level for Reconnect, the Rural e-Connectivity Program, which provides a down payment for grants and loans to deploy broadband to unserved areas.

"The president's budget commits to building back better and USDA is at heart of that historic commitment," said US Secretary of Agriculture Tom Vilsack.

## Rising Temperatures Expected To Impact Milk Production In East Africa

Palmira, Colombia—Heat stress in animals caused by rising temperatures and humidity will occur more frequently and for longer periods, impacting milk and meat productivity for dairy cattle, sheep, goats, beef cattle, pigs and poultry across East Africa, new research published in *Nature Food* warns.

Analysis of historical data from 1981 to 2010 shows that livestock have already been progressively subjected to heat stress conditions. This is set to worsen significantly, with severe implications for livestock unable to cope with the extra heat, projections indicate.

Researchers warn that 4 to 19 percent of current milk and meat production occurs in areas where dangerous heat stress conditions are likely to increase in frequency from 2071-2100. If climate conditions persist at their current accelerated rate, elevated levels of heat stress could make much of East Africa unsuitable for dairy cattle unless immediate action is taken.

Using limited available data and current climate projections, researchers said that dairy production is expected to be hit hardest in South Sudan, southern parts Eritrea, and eastern and northwestern parts of Kenya.

"This paper is an alarm bell for policymakers and anyone involved in livestock," said Klaus Butterbach-Bahl at the International Livestock Research Institute and the Karlsruhe Institute of Technol-

ogy. "In East Africa, where protein consumption is already low, this could worsen the food and nutrition security situation."

According to the study's authors, well-targeted adaptation will enable livestock production to continue and expand across East Africa. This includes making available productive breeds that are adapted to local conditions.

Countries like Rwanda and Kenya have moved towards using exotic breeds to meet the growing demand for milk in their countries.

"Holstein Friesians, a popular imported breed, are not indigenous to Africa. Although they produce more milk than local breeds, they do not cope well with heat," said livestock expert An Notenbaert at the Alliance of Bioversity International and International Center for Tropical Agriculture.



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## NE-DBIC To Begin Accepting Dairy Marketing Grant Applications Apr. 27

Montpelier, VT— The Northeast Dairy Business Innovation Center announced the availability of funds through the Dairy Marketing and Branding Services Grant Program.

This program will provide grants for established value-added dairy processors to access professional marketing and branding services to elevate their businesses. Established value-added dairy processors headquartered in the Northeast region of the US (Connecticut, Delaware, Massachusetts, Maine, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island and Vermont) may apply for this grant.

The application period for the grants opens on Apr. 27 and closes on June 8. Grants will range from \$10,000 to \$50,000 each, with \$400,000 in available funding.

The NE-DBIC's Dairy Marketing and Branding Services grant program serves to elevate established value-added dairy processor businesses across the Northeast. Projects funded by these grants will

aim to increase the exposure and promotion of regionally produced dairy products guided by marketing/branding professionals.

Grant funds will prioritize the grantee hiring a professional marketing/branding contractor to develop strategy and/or content. Up to 25 percent of the grant funds may be used to implement the strategy and/or content developed by the contractor.

Eligible marketing services may include, but are not limited to, activities related to: strategy and planning; branding, creative, and/or design services; digital marketing and web development; public relations; access to new markets; and analytics and reporting.

Implementation costs must be directly associated with the implementation of the strategies or content developed by the professional services paid for by the grant funds, with some exclusions. Examples include, but are not limited to: trade show display construction; production and distribution costs

of sell sheets, catalogs, shelf-talkers, posters, recipe cards, and related materials; production and distribution of press releases, press kits, and other information; the cost of production and placement of advertisements; online marketing; costs associated with websites that target consumers; promotions, demonstrations, shipment of promotional samples, temporary displays and rental of temporary space for displays; and costs associated with label production and printing.

All proposals must show matching funds which represent at least 25 percent of the grant request. Matching funds may be contributed by the applicant or by another organization. The 25 percent required match may be any combination of cash and in-kind funds in any expense category.

All applications must be submitted via the WebGrants system at [agriculturegrants.vermont.gov](http://agriculturegrants.vermont.gov). No paper applications will be accepted.

The Northeast Dairy Business Innovation Center hosted by the Vermont Agency of Agriculture, Food and Markets (VAAF), is one of three USDA Dairy Business Innovation Initiatives in the US.

## Wisconsin Bill Would Create Dairy, Ag Export Program

Madison—Wisconsin State Sen. Joan Ballweg and Rep. Tony Kurtz were joined by agriculture industry leaders to announce the introduction of legislation to create a state agriculture export program.

Specifically, the bill would require the Wisconsin Economic Development Corporation (WEDC) to work with the WDATCP to create a plan and achieve export objectives by 2026.

The agricultural export program would require the WEDC to spend \$2.5 million on increasing the value of Wisconsin's dairy product exports, \$1.25 million to increase the value of the state's meat exports and \$1.25 million to increase the value of Wisconsin's crop exports.

The WEDC and DATCP would be required to submit a report on the program's progress in achieving outcomes by June 30, 2024. The Legislative Audit Bureau would be required to conduct an evaluation of the program's effectiveness by no later than Dec. 31, 2026.

Wisconsin dairy companies are "doing a great job reaching American consumers," but "if we don't look beyond our borders and gain a foothold in emerging global markets, we're limiting the dairy industry's future growth," said Jack Heinemann, export sales manager for Specialty Cheese Company, Reeseville, WI.

"With a targeted state investment now, providing necessary guidance and organization for export success, Wisconsin has the opportunity to boost its cheese makers, dairy farmers and rural communities, strengthening the state's backbone economy for generations to come," Heinemann added.

"Securing existing exports and establishing new partnerships is critical to the viability of dairy in our state and to the survival of rural Wisconsin," said Tom Crave, president emeritus of the Dairy Business Association. "We hope this legislation will gain strong bipartisan support."

"We have to invest in our rural communities and this bill is one way we should do so. Increasing the exports of dairy, meat and other crop products is money well spent," said Kevin Krentz, president of the Wisconsin Farm Bureau Federation and a dairy farmer in Berlin, WI.

Wisconsin Gov. Tony Evers earlier this year announced that his 2021-23 biennial budget proposal includes a more than \$43 million investment in Wisconsin's agriculture economy.

Evers' proposal "falls short of recognizing all of Wisconsin's top exports," Kurtz said.

## Dairy Business Innovation Alliance Grant Applications Due April 30

Madison—The Dairy Business Innovation Alliance (DBIA), a partnership between the Wisconsin Cheese Makers Association (WCMA) and Wisconsin Center for Dairy Research (CDR), is accepting applications until Apr. 30 for its next round of grants.

DBIA will be distributing \$1 million in grants in this round.

Dairy enterprises in Wisconsin, Minnesota, Iowa, South Dakota and Illinois are eligible to apply. Grants of up to \$50,000 will be awarded through a competitive process. Eligible categories are:

- Dairy farm diversification through dairy product development, specialization, packaging and/or marketing strategies.
- Creation of value-added dairy products.
- Enhance the value of a commodity or product through product development or alternate use.
- Creation or expansion of a program for exporting products.

Applicants are encouraged to watch a webinar that provides more information on the program. To access the webinar, visit [www.cdr.wisc.edu/grant-webinar-spring-2021](http://www.cdr.wisc.edu/grant-webinar-spring-2021).

DBIA staff also encourage potential applicants to view the "Let's Get Started" webinar series prior to applying for a grant. The webinars share state and federal resources that can be helpful for dairy and farm businesses who wish to apply for a DBIA grant.

For more information about DBIA grants and trainings, visit [www.WisCheeseMakers.org](http://www.WisCheeseMakers.org); or [www.cdr.wisc.edu/dbia](http://www.cdr.wisc.edu/dbia).

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## PDO For Halloumi

(Continued from p. 1)

of registered trademarks include the term “Halloumi” in, among other countries, Germany, Greece, Australia, New Zealand and the United Kingdom. Trademarks referring to “Hellim” also exist in Germany, Sweden and Turkey. Hence, the PDO conflicts with existing names, trademarks and products.

Further, opponents noted, Halloumi is produced and marketed both inside and outside the EU. Standards for the production of Halloumi have been issued in Bahrain, Qatar and Saudi Arabia. The fact that the name Halloumi is commonly used on cheese products which are not of Cypriot origin is a relevant piece of evidence which tends to show that it has become a generic term.

Also, opponents noted that consumers in the EU and in third countries, such as Australia and New Zealand, associate Halloumi with a cheese type that has a high melting point, allowing it to be grilled or fried, a rubbery “squeaky” texture, and a salty taste. These taste, textural, and functional properties of Halloumi are what make it unique for consumers, irrespective of the origin of the cheese.

The Commission assessed the arguments made in the statements of opposition, and concluded that the name Halloumi/Hellim should be registered.

Among other things, the Commission noted that intellectual property rights are governed by the principle of territoriality. As a consequence, the registration of Halloumi/Hellim as a PDO within the EU is solely subject to the situation prevailing there. The pos-

sible production or marketing in third countries of a cheese bearing that name has no relevance in that connection. Likewise, the possible existence of regulatory production standards for this cheese outside the EU is of no relevance.

Regarding the alleged generic nature of Halloumi, the Commission stated that the perception of this term outside the EU and the possible existence of related production standards or judicial decisions adopted in third countries are not deemed relevant to its decision on PDO registration.

Also, contrary to the claims of opponents, Halloumi has not become a type of cheese produced all over Europe whose name has become generic, according to the Commission. The production of Halloumi outside Cyprus is “negligible,” while the product is known and consumed in most of the EU.

The Cypriot authorities have further convincingly demonstrated that EU consumers do not consider Halloumi or Hellim as a mere type of cheese, disconnected from a specific geographical origin, the Commission stated. Evidence from stakeholders in the food industry, export activity of Cypriot companies for over 100 years, numerous articles in the media, and cheese promotion/advertising activities “show beyond any doubt the intrinsic Cypriot identity of this cheese since centuries.”

### Australia Braces For Fight

According to the Australian Dairy Industry Council (ADIC), Australia’s industry is bracing for a fight over the name “Halloumi” after the EU granted PDO status.

The move could have severe consequences for any future trading relationship between Australia and the EU, said the ADIC, which

has campaigned against the EU’s system of GIs and urged Australian trade negotiators not to cave in to the EU’s demands.

While Halloumi is not listed as a GI request under the pending Australia-EU free trade agreement (FTA), this latest development could see it added once the trade deal comes into effect, ADIC said.

“The EU has already made a list of unreasonable demands to stop Australian cheese manufacturers using common cheese names,” said Terry Richardson, ADIC chair. Australian Halloumi is both sold in supermarkets and specialty stores throughout the country and exported, predominantly to Asia, according to ADIC.

Richardson said the dairy industry isn’t persuaded by the EU’s argument that Halloumi should be protected as a GI because it is unique to Cyprus.

“Halloumi is a cheese that can be, and is, produced anywhere in the world,” Richardson said. “The origin of the cheese is irrelevant because the name is generic and associated not with the region in Cyprus, but with a certain taste, texture, and functionality. Geography doesn’t enter into it. Claiming there is a special knowledge that only producers in Cyprus possess is absurd and will lead to an unfair and anti-competitive outcome.”

## Firm Introduces Microbe-Based Protein, To Launch Dairy-Free Cheese

New Castle, DE—Superbrewed Food, a new food company, is introducing its proprietary microbe-based protein, which the company said can create a variety of animal-free foods, including dairy products.

With \$45 million in funding and having recently acquired a production facility in Little Falls, MN, Superbrewed Food is entering the market with plans to launch a line of dairy-free cheeses that it said are high in protein, as well as dairy-free milk.

Taking advantage of expertise in anaerobic fermentation and industrial biotechnology, Superbrewed Food discovered a microbe that anaerobically converts plant fibers and starches into more than 85wt% complete microbial protein, which the company said was the highest concentration of protein in a single microbe ever reported.

Superbrewed Food was co-founded and is led by CEO Bryan Tracy, an industrial biotechnology entrepreneur.

For more information, visit [Superbrewedfood.com](http://Superbrewedfood.com).



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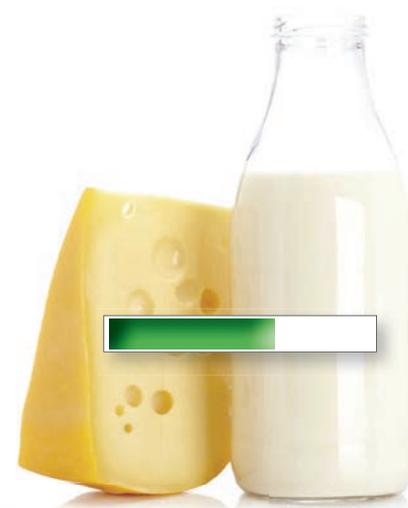
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# COMING EVENTS

[www.cheesereporter.com/events.htm](http://www.cheesereporter.com/events.htm)

## Virtual Course On Designing, Introducing Cheese Quality Attributes Begins May 18

**Davis, CA**—A virtual course on how to design and control the evolution of quality attributes in cheese will begin next month online.

The class, sponsored by the California Artisan Cheese Guild, is designed for cheese professionals with a basic understanding and knowledge of dairy chemistry and microbiology, as well as unit operations associated with cheesemaking and aging.

The online class will be instructed via Zoom in five three-hour individual sessions from 2 p.m. to 5 p.m. Pacific time on the following dates: May 18, May 20, May 25, May 27 and June 1.

Moshe Rosenberg, professor and dairy specialist at the University of California-Davis will lead the course.

Students will learn how the commercial success of a given cheese and its acceptability by consumers is dependent on its quality attributes. Specifically, they will be taught how to manipulate factors such as flavor, aroma, texture,

appearance, functionality, composition, and nutritional value. Specific topics of discussion include understanding cheese quality attributes; quality and properties of raw milk and their impact on cheese quality; designing and constructing the curd; introducing the desired microbiological populations and biochemical cascades that govern cheese quality; and the introduction and control of cheese flavor, functionality, texture and structure.

Students will also learn how to assess and quantify cheese quality attributes.

The early registration deadline is April 30. Cost to attend is \$100 for CACG members and \$150 for non-members. After the deadline, the registration fee is \$150 and \$200, respectively.

Registered participants will receive an email invitation to join the Zoom sessions and a complete set of lecture notes for the course.

For more information and to register online, visit [www.cacheeseguild.org/event](http://www.cacheeseguild.org/event).

## World Of Cheese Online Short Course Returns June 7-10; Registration Open

**Madison**—Registration is now open for the World of Cheese: From Pasture to Palate online short course hosted by the Wisconsin Center for Dairy Research (CDR).

The online survey course will take place June 7-10 via Zoom and will involve four half-day sessions each morning.

It's intended for culinary professionals, end users, brokers, distributors, retailers, and marketers. It's also designed to give non-cheese makers a broad knowledge of the cheesemaking process, while emphasizing the uniqueness of cheese products.

Instructors will not, however, address technical research issues.

Lectures will highlight cheesemaking, cheese handling and display; packaging fundamentals, cheese economics, and the basics of cheese grading and evaluation.

Virtual sessions include a "watch-along" cheesemaking lab and cheese functionality demonstrations.

Specific lecture topics history of cheesemaking; milk and milk

products for cheesemaking; the process of cheesemaking; cheese varieties and sensory fundamentals; and cheese functionality and melting.

Course instructors will also cover developing body and flavor in cheese, and dealing with cheese defects in the retail and foodservice sectors.

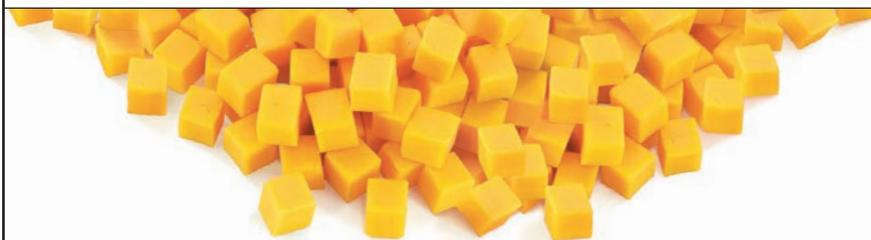
At the end of the course, each attendee will receive a participation certificate, according to course organizers.

All class material and lecture recordings will be available online after the course concludes. Students can also communicate with instructors and the rest of the class outside of lecture times through the discussion forums in Canvas, CDR's online learning management system.

Lectures and materials will be available online until December 15, 2021.

The registration deadline is May 26. For more information and to sign up online, visit [www.cdr.edu/shortcourses](http://www.cdr.edu/shortcourses).

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## Deadline To Apply For ACS CCP Exam Is April 30, 2021

**Denver, CO**—Those interested in taking the 2021 American Cheese Society (ACS) Certified Cheese Professional (CCP) exam need to apply by Friday, April 30.

ACS will hold the exam virtually on Aug. 4, using the same credible online proctoring software used to conduct the 2020 exam.

Those who pass earn the title of ACS Certified Cheese Professional or ACS CCP, a formal recognition of their expertise. The cost to participate is \$500 for ACS members and \$650 for non-members, along with a non-refundable \$35 application fee.

Exam fees are due in full by July 5 to reserve a seat. Visit [www.cheesesociety.org/certifications-apply](http://www.cheesesociety.org/certifications-apply).

ACS also announced that its T.A.S.T.E. Test (Technical, Aesthetic, Sensory, Tasting Evaluation) is slated to return in 2022.

## PLANNING GUIDE

**June 6-8: Canceled** – IDDBA 2021, Houston, TX. Next year's tradeshow event set for June 5-7 in Atlanta, GA. For details, visit [www.iddba.org](http://www.iddba.org).

**July 12-13: Dairy Symposium**, The Landmark Resort, Egg Harbor, WI. For more information, visit [www.wdpa.net](http://www.wdpa.net).

**July 18-21: IAFP Food Safety Conference**, Phoenix Convention Center, Phoenix, AZ. Details and registration will be available soon online at [www.foodprotection.org](http://www.foodprotection.org).

**July 19-21: New Date & Format** – IFT Annual Meeting & Digital Event. More information will be available online at [www.iftevent.org](http://www.iftevent.org).

**July 28-30: New Date & Format** - American Cheese Society Virtual Education & Networking Event. Visit [www.cheesesociety.org](http://www.cheesesociety.org) for updates.

**Aug. 12-13: Idaho Milk Processors Association Annual Meeting**, Sun Valley, ID. Visit [www.impa.us](http://www.impa.us).

**August 17-19: The World Dairy Expo Championship Dairy Products Contest**, Madison, WI. For more information, visit [www.wdpa.net](http://www.wdpa.net).

**Sept. 10-14: Tentative New Date** - National Conference on Interstate Milk Shipments, Indianapolis, IN. Updates on the show are available online at [www.ncims.org](http://www.ncims.org).

**Sept. 27-29: New Date** - Fancy Food Show 2021, Javits Convention Center, New York, NY. Visit [www.specialtyfood.com](http://www.specialtyfood.com) for more information.

**Oct. 25-28: ADPI Dairy Technology Week**, Peppermill Resort & Casino, Reno, NV. For details, visit [www.adpi.org](http://www.adpi.org).

## Specialty Food Live! Virtual Marketplace Set For May 10-14

**New York**—The Specialty Food Association (SFA) will host its Specialty Food Live! Virtual Marketplace May 10-14, featuring educational sessions, award announcements and hundreds of exhibitors – all in a digital platform.

The five-day event is designed to bring together specialty food buyers and manufacturers for networking and business opportunities. Online features include live chats, messaging, and available scheduling for video conference meetings.

The event also includes a live "main stage" session via Zoom each day on the latest research, trends, and news from influencers in the specialty food industry. Topics include mega trends in foodservice, how food and beverage brands can win at retail fulfillment, and buying in 2021 and beyond.

Registration is free for qualified buyers. For more details, visit [www.specialtyfood.com](http://www.specialtyfood.com).



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**FBF HOMOGENIZERS:** For service, support, replacement parts or new homogenizers, contact **FBF NORTH AMERICA SALES AND SERVICE CENTER** at 262-361-4080; [info@fbfnorthamerica.com](mailto:info@fbfnorthamerica.com) or visit [www.fbfnorthamerica.com](http://www.fbfnorthamerica.com)

## 5. Real Estate

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

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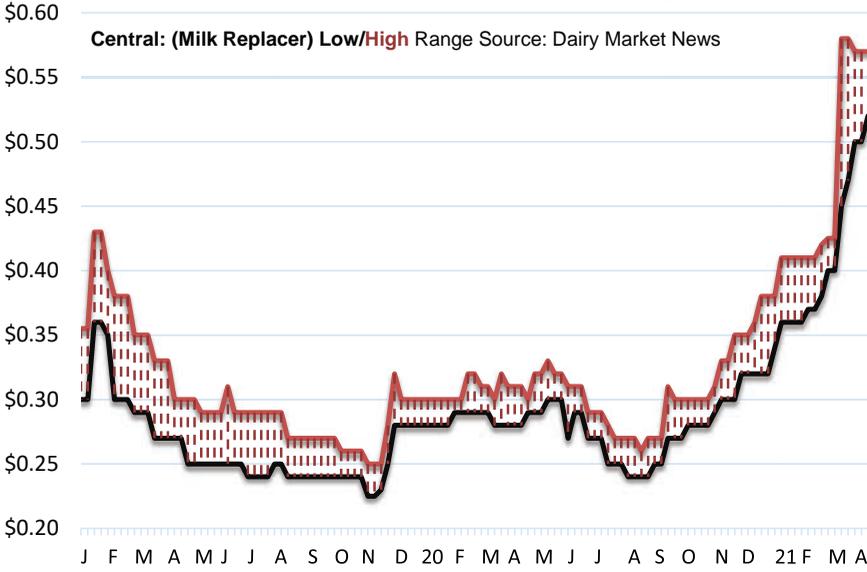
Please Contact:

**Jason Hrdlicka**

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2019 – April 16: Animal Feed Whey Prices

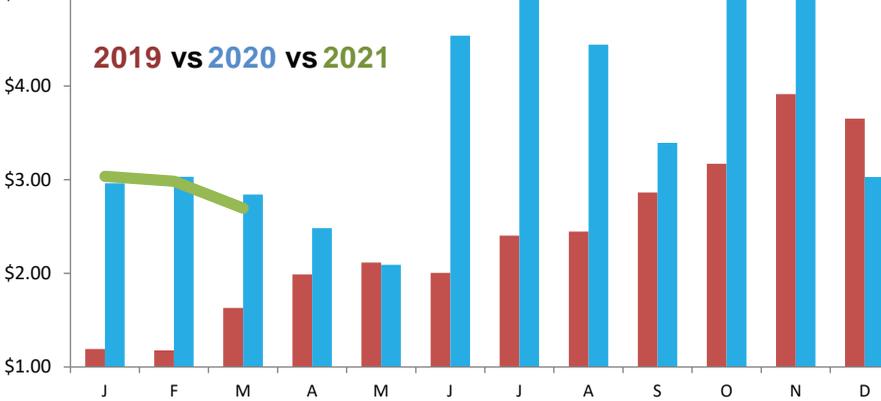


DAIRY FUTURES PRICES

SETTLING PRICE \*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-9	Apr 21	17.68	15.37	60.500	115.600	1.814	1.7140	179.050
4-12	Apr 21	17.86	15.43	60.600	115.975	1.828	1.7330	180.225
4-13	Apr 21	17.60	15.43	60.750	115.950	1.799	1.7090	180.000
4-14	Apr 21	17.49	15.43	60.650	115.500	1.799	1.6950	180.000
4-15	Apr 21	17.56	15.44	60.950	116.500	1.799	1.6990	180.000
4-9	May 21	19.38	16.01	60.550	119.200	1.935	1.8850	188.425
4-12	May 21	19.96	16.26	61.000	120.000	1.965	1.9430	191.550
4-13	May 21	19.46	16.08	61.250	117.875	1.918	1.8960	189.000
4-14	May 21	18.83	16.00	61.000	118.500	1.851	1.8270	188.000
4-15	May 21	18.50	16.00	62.500	119.750	1.830	1.7890	186.750
4-9	June 21	19.45	16.50	58.000	123.175	1.966	1.9200	191.000
4-12	June 21	20.02	16.84	59.000	123.750	1.969	1.9540	196.500
4-13	June 21	19.59	16.52	59.500	121.350	1.950	1.9200	193.000
4-14	June 21	18.95	16.38	58.750	121.800	1.920	1.8490	189.675
4-15	June 21	18.58	16.38	60.025	122.650	1.876	1.8110	189.675
4-9	July 21	19.30	16.85	55.975	125.500	1.962	1.9080	192.950
4-12	July 21	19.58	17.20	56.175	126.100	1.962	1.9230	198.750
4-13	July 21	19.37	16.89	56.175	123.600	1.962	1.9020	195.000
4-14	July 21	18.82	16.70	55.950	122.100	1.933	1.8580	193.000
4-15	July 21	18.65	16.80	56.575	124.750	1.880	1.8340	192.000
4-9	Aug 21	19.00	17.00	54.000	127.500	1.926	1.8990	194.000
4-12	Aug 21	19.19	17.29	55.200	127.800	1.926	1.8990	200.750
4-13	Aug 21	19.00	17.14	55.200	125.200	1.926	1.8930	198.375
4-14	Aug 21	19.00	16.85	54.025	125.000	1.926	1.8500	194.250
4-15	Aug 21	18.57	16.85	54.750	126.575	1.890	1.8400	194.000
4-9	Sept 21	18.90	17.20	52.700	129.650	1.906	1.8790	196.000
4-12	Sept 21	19.04	17.40	53.225	129.500	1.906	1.8920	201.000
4-13	Sept 21	18.87	17.25	53.225	127.300	1.906	1.8840	198.500
4-14	Sept 21	18.55	17.00	52.350	127.250	1.906	1.8500	195.000
4-15	Sept 21	18.50	17.00	52.350	128.250	1.890	1.8370	195.000
4-9	Oct 21	18.77	17.30	52.000	131.000	1.902	1.8830	197.000
4-12	Oct 21	18.84	17.52	52.000	131.000	1.902	1.8830	202.000
4-13	Oct 21	18.74	17.15	52.000	128.875	1.902	1.8760	199.950
4-14	Oct 21	18.40	17.15	51.000	128.750	1.902	1.8500	196.000
4-15	Oct 21	18.37	17.15	51.000	129.900	1.890	1.8500	195.500
4-9	Nov 21	18.37	17.25	51.500	131.500	1.869	1.8490	198.000
4-12	Nov 21	18.44	17.61	51.575	131.500	1.869	1.8490	199.500
4-13	Nov 21	18.40	17.53	51.575	130.225	1.869	1.8490	198.025
4-14	Nov 21	18.22	17.15	51.000	130.500	1.870	1.8350	195.200
4-15	Nov 21	18.21	17.15	51.000	130.750	1.870	1.8300	195.200
4-9	Dec 21	18.11	17.25	50.500	132.500	1.841	1.8200	194.025
4-12	Dec 21	18.19	17.60	50.550	132.500	1.846	1.8200	197.025
4-13	Dec 21	18.19	17.60	50.550	131.775	1.847	1.8240	197.000
4-14	Dec 21	18.01	17.30	49.800	131.000	1.850	1.8180	193.000
4-15	Dec 21	18.04	17.30	49.800	132.500	1.850	1.8180	193.000
4-9	Jan 22	17.69	17.20	50.900	133.300	1.796	1.7830	188.750
4-12	Jan 22	17.77	17.40	50.900	130.750	1.796	1.7840	191.450
4-13	Jan 22	17.77	17.40	50.900	132.675	1.796	1.7870	191.450
4-14	Jan 22	17.73	17.40	50.550	132.675	1.806	1.7900	191.450
4-15	Jan 22	17.73	17.40	50.475	132.675	1.806	1.7900	191.450
4-9	Feb 22	17.65	17.20	50.400	134.000	1.781	1.7810	188.000
4-12	Feb 22	17.70	17.40	50.400	131.000	1.782	1.7820	188.000
4-13	Feb 22	17.70	17.40	50.400	133.975	1.785	1.7850	190.000
4-14	Feb 22	17.65	17.40	49.500	133.975	1.800	1.7870	190.000
4-15	Feb 22	17.65	17.40	49.500	133.975	1.800	1.7860	190.000
Interest - April 15		25,658	2,391	4,929	6,513	2,966	25,147	8,730

Federal Milk Order Component Protein Price

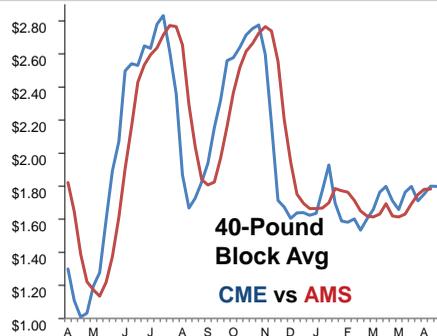


AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	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									

DAIRY PRODUCT SALES

April 14, 2021—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 NFD. \*Revised



Week Ending	April 10	April 3	Mar. 27	Mar. 20
<b>40-Pound Block Cheddar Cheese Prices and Sales</b>				
Weighted Price		Dollars/Pound		
US	1.7824	1.7808*	1.7488	1.6941
Sales Volume	13,357,361	13,122,333	11,459,910	12,746,126
<b>500-Pound Barrel Cheddar Cheese Prices, Sales &amp; Moisture Contest</b>				
Weighted Price		Dollars/Pound		
US	1.5863	1.5937	1.6227	1.5926
Adjusted to 38% Moisture				
US	1.5122	1.5220	1.5459	1.5199
Sales Volume		Pounds		
US	13,371,008	13,253,688	13,537,385	13,233,129
Weighted Moisture Content		Percent		
US	34.96	35.08	34.92	35.03
<b>AA Butter</b>				
Weighted Price		Dollars/Pound		
US	1.7724	1.6729*	1.5984	1.6233
Sales Volume		Pounds		
US	5,039,306	3,746,406*	10,347,303	3,516,444
<b>Extra Grade Dry Whey Prices</b>				
Weighted Price		Dollars/Pounds		
US	0.6074	0.5897*	0.5806	0.5568
Sales Volume				
US	4,387,832	3,477,382	4,956,775*	4,935,336
<b>Extra Grade or USPHS Grade A Nonfat Dry Milk</b>				
Average Price		Dollars/Pound		
US	1.1645	1.1483*	1.1366	1.1321
Sales Volume		Pounds		
US	17,226,177	16,798,661*	16,860,225	18,002,080*

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Cheese Manufacturer

Cheese Processor

Cheese Packager

Cheese Marketer(broker, distributor, retailer)

Other processor (butter, cultured products)

Whey processor

Food processing/Foodservice

Supplier to dairy processor

**JOB FUNCTION:**

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Plant Management

Plant Personnel

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# DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

## WHOLESALE CHEESE MARKETS

**NATIONAL - APRIL 9:** Spring flush levels of milk continue to meet cheese vats throughout the US. Interestingly, spot milk prices increased on the top end according to Midwestern cheese producers. The spot milk range was \$5 to \$1.50 under Class. During week 14 of 2020, spot milk prices ranged from \$5 to \$4 under. Cheese plant managers say demand upticks, particularly from the foodservice sector, are a factor in the increased milk prices. Demand tones from all regions are similar: steady from retail customers to steady/busier on the foodservice side, as more areas ease COVID-19 related dining/public gathering restrictions. Barrel manufacturers in the Midwest say April/May customer interest has kept inventories balanced to lighter. Cheese market tones are following demand trends: steadily bullish.

**NORTHEAST - APRIL 14:** Milk supplies are robust in the Northeast. Cheese operations are receiving a stable supply of milk for strong cheese productions. Market participants note Mozzarella, Provolone and Cheddar productions are fairly steady in the region. Foodservice sales continue to thrive throughout the East. There are reports restaurants are ordering additional cheese supplies. Retail orders remain solid for several grocery stores. Cheese prices have shifted a bit higher. Cheese markets are somewhat stabilized for the near term.

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

Cheddar 40-lb blocks: \$2.2550 - \$2.5425 Process 5-lb sliced: \$1.6825 - \$2.1625  
Muenster: \$2.2425 - \$2.5925 Swiss Cuts 10-14 lbs: \$3.2525 - \$3.5750

**MIDWEST AREA - APRIL 14:** Production is busier than it was this time last month. A number of cheese producers who were running four- and five-day work-weeks have added a day to their schedules in light of stronger demand and strengthening market prices. Some producers have remained active throughout most of the year and still report being behind on current orders. Spot milk is tightening up a bit. Although all prices that have been reported this week remain below Class III, there were fewer offers and the top of the current range is starting to move toward flat market. With spring flush underway, contacts are unsure what to expect as warmer weather will bring lower overall milk output. After some turbulence early in the week on the CME, cheese contacts are somewhat confident in healthy market tones.

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

Blue 5# Loaf: \$2.4400 - \$3.5075 Mozzarella 5-6#: \$1.9700 - \$2.9150  
Brick 5# Loaf: \$2.1700 - \$2.5950 Muenster 5# Loaf: \$2.1700 - \$2.5950  
Cheddar 40# Block: \$1.8925 - \$2.2925 Process 5# Loaf: \$1.6675 - \$2.0275  
Monterey Jack 10# \$2.1450 - \$2.3500 Grade A Swiss 6-9#: \$2.7675 - \$2.8850

**WEST - APRIL 14:** Western foodservice cheese demand has continued to grow, while retail cheese demand held steady. Some contacts report improvements at ports with getting vessel space and shipping containers, making it possible to move exports more readily. The recent announcement of the cancellation of the USDA Farmers to Families Food Box program is causing manufacturers to closely monitor cheese markets, watching cheese futures for any signal of price direction and subsequent demand. With the uncertainty of what government purchases may look like, the market tone within cheese markets is more unsettled than what it had been a few weeks ago. Cheese producers are running at or near capacity. Cheese barrel stocks have tightened and supplies for cheese blocks are more readily available, causing the block/barrel price spread to narrow.

**Wholesale prices delivered, dollars per/lb:** Monterey Jack 10#: \$2.1175 - \$2.3925  
Cheddar 10# Cuts: \$2.1300 - \$2.3300 Process 5# Loaf: \$1.6850 - \$1.9400  
Cheddar 40# Block: \$1.8825 - \$2.3725 Swiss 6-9# Cuts: \$3.0600 - \$3.4900

**FOREIGN -TYPE CHEESE - APRIL 14:** Cheese imports by the US in early 2021 are slowed by lower than hoped for milk and cheese production in some Western European nations. Slowed shipping logistics are also a factor. Western European sources are confident that the cheese supply squeeze will level out as 2021 progresses. Expectations are that more available Western European milk will go into cheese production if needed to maintain export relationships as the year moves forward. European cheese makers are very committed to maintaining dominance as the largest global cheese exporting region.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.2625 - 3.7500
Gorgonzola:	\$3.6900 - 5.7400	\$2.7700 - 3.4875
Parmesan (Italy):	0	\$3.6500 - 5.7400
Romano (Cows Milk):	0	\$3.4525 - 5.6075
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggiano (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	\$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	\$3.2875 - 3.6125
Swiss Cuts Finnish:	\$2.6700- 2.9300	0

## WHOLESALE BUTTER MARKETS - APRIL 14

**WEST:** Western cream is still plentiful. While some cream is flowing eastward, limited tanker availability is a barrier for moving heavier volumes out of the region. Butter production is seasonally active. Inventories are stable. Week after week, foodservice demand continues to swell; some, but not all, market participants feel strongly that rebounding foodservice orders are the main force behind higher butter prices. Retail butter demand is stable to strong. Export demand is steady, and some industry contacts report that port congestion issues seem to be improving.

**CENTRAL:** Churning remains busy for now, but some butter producers suggest the time for active churning may be limited. Cream availability was notably tighter this week. Spot cream has been tightening week to week for the past month. Plant managers report not landing spot cream at bids in the mid 1.20s anymore. Ice cream producers are ramping up production ahead of their

busy season and playing a role in keeping cream from butter producers in the early flush season. Some contacts are interested in what a month from now will bring regarding the availability of cream. Butter sales are steady to robust, particularly on the foodservice side. Butter market tones are firm.

**NORTHEAST:** Butter production is currently stable in the East. Some operations are working through internal milk/cream supplies and are not purchasing additional cream loads at this time. Cream suppliers are offering loads in the mid to high 1.30s. There are reports ice cream plants are pulling a hefty amount of cream for increased production schedules. Butter makers relay there has been a slight halt in retail orders. In addition, private label brands are also limiting regular orders at this time. Foodservice sales for butter are improving throughout the region. The butter market is holding a fairly stable tone.

## NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Ads for conventional 1-pound blocks of cheese increased 243 percent this week, with the weighted average price dropping \$0.97 from last week, landing at \$3.96. Organic 1-pound blocks of cheese are not advertised. The most frequently advertised cheese item this week, in both conventional and organic coolers, is 8-ounce shred cheese. The average price for 8-ounce shred cheese is \$2.49 for conventional and \$3.54 for organic, resulting in an organic premium of \$1.05.

Ice cream in 48- to 64-ounce containers is the most advertised conventional dairy item this week, featured in 42 percent more ads than last week. The average price is \$3.15, \$0.07 lower than last week. There are no ads for organic 48- to 64-ounce ice cream.

The most advertised conventional yogurt item is yogurt in 4- to 6-ounce containers, with a weighted average price of \$0.54. Organic 4- to 6-ounce containers of yogurt have a weighted average price of \$0.69, for an organic premium of \$0.15. The national weighted average price for conventional half-gallon milk is \$2.59, up \$1.34 from last week's average of \$1.25.

## RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 16

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.19	3.02	NA	3.19	3.25	NA	3.54
Cheese 8 oz block	2.55	2.49	2.55	2.53	2.66	2.56	2.63
Cheese 1# block	3.96	3.49	4.54	2.50	5.23	NA	NA
Cheese 2# block	6.92	7.99	7.99	7.88	NA	6.09	6.82
Cheese 8 oz shred	2.49	2.41	2.48	2.55	2.53	2.44	2.59
Cheese 1# shred	3.65	3.99	4.99	2.50	2.50	NA	NA
Cottage Cheese	2.30	2.68	2.00	2.63	2.37	1.67	NA
Cream Cheese	2.32	2.08	2.90	2.35	1.59	1.65	1.99
Flavored Milk 1/2 gallon	2.67	NA	NA	2.38	2.50	2.24	3.79
Flavored Milk gallon	NA						
Ice Cream 48-64 oz	3.16	2.89	3.04	3.17	3.79	3.24	3.18
Milk 1/2 gallon	2.59	NA	NA	NA	1.88	2.74	NA
Milk gallon	2.74	3.08	NA	NA	2.58	2.89	1.99
Sour Cream 16 oz	1.88	1.82	1.84	1.99	1.79	1.77	2.19
Yogurt (Greek) 4-6 oz	.96	.94	.96	1.00	.96	.93	1.00
Yogurt (Greek) 32 oz	4.65	4.84	5.00	NA	3.29	4.68	NA
Yogurt 4-6 oz	.54	.54	.54	.57	.50	.54	.46
Yogurt 32 oz	2.34	2.77	2.00	NA	2.89	1.50	NA

**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:	Yogurt 32 oz:	\$4.04
Butter 1 lb:	Greek Yogurt 32 oz:	\$4.47
Cheese 8 oz shred:	Milk UHT 8 oz:	\$1.00
Cheese 1 lb block:	Milk 1/2 gallon:	\$4.14
Cream Cheese 8 oz:	Milk gallon:	\$6.38
Cottage Cheese 16 oz:	Sour Cream 16 oz:	NA
Yogurt 4-6 oz:	Ice Cream 48-64 oz:	NA

## NDM PRODUCTS - APRIL 15

**NDM - CENTRAL:** Low/medium heat NDM prices moved higher on the top of the range and both sides of the mostly series this week. Aside from some maintenance/cleaning in plants, production is busy. Condensed skim availability is reported as tighter week to week, but dryer time is dedicated to drying NDM in light of export interests and continued market strength. Some contacts suggest there are NDM loads available, but producers are less willing to budge on prices as demand remains hearty. High heat NDM prices moved up on the bottom of the range, but processing/availability is quite limited. More high heat NDM loads moved at above \$1.30 this week. NDM market tones are healthy.

**NDM - WEST:** The price range and mostly price series for low/medium heat NDM have moved higher in the West. Export demand is steady as congestion has decreased at western ports, allowing more domestic NDM loads to reach foreign markets. In domestic markets, demand is strong. Milk continues to be readily available for active production of low/medium heat NDM. Inventories are available for spot and contract purchases. With limited

trading, the high heat NDM spot purchase price range has expanded. Inventories remain limited as manufacturers opt to produce low/medium heat NDM.

**NDM - EAST:** Eastern low/medium heat NDM prices are trending higher this week. Trading was steady, as prices run the gamut of the range from the low end to the high. Supplies of NDM are starting to edge lower, though. Production is steadier in the East than in the Central region, but condensed skim prices are reportedly strengthening. High heat NDM prices moved higher on the bottom of the range. NDM market tones are somewhat bullish this week, and some contacts expect some longer-term steadiness to come.

**LACTOSE:** Some industry contacts say the market seems to be in a holding pattern; others report demand is still strong. Manufacturers suggest buyer interest has picked up once again, but feed buyers are starting to look for lower-cost alternatives to dairy carbohydrates. While different perspectives of market demand are present, most market participants view lactose supplies as being in balance to slightly snug.

## WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/12/21	62,519	78,249
04/01/21	62,556	79,714
Change	-37	-1,465
Percent Change	0	-2

## CME CASH PRICES - APRIL 12 - APRIL 16, 2021

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 12	\$1.7650 (+7¼)	\$1.8600 (+3)	\$1.9050 (+2½)	\$1.2150 (+1)	\$0.6500 (+2)
<b>TUESDAY</b> April 13	\$1.7200 (-4½)	\$1.8050 (-5½)	\$1.8950 (-1)	\$1.2050 (-1)	\$0.6600 (+1)
<b>WEDNESDAY</b> April 14	\$1.6800 (-4)	\$1.7600 (-4½)	\$1.8775 (-1¼)	\$1.2050 (NC)	\$0.6600 (NC)
<b>THURSDAY</b> April 15	\$1.6575 (-2¼)	\$1.7400 (-2)	\$1.8775 (NC)	\$1.2125 (+¾)	\$0.6600 (NC)
<b>FRIDAY</b> April 16	\$1.6900 (+3¼)	\$1.7800 (+4)	\$1.8500 (-2¼)	\$1.2150 (+¼)	\$0.6750 (+1½)
<b>Week's AVG \$ Change</b>	<b>\$1.7025 (+0.1190)</b>	<b>\$1.7890 (-0.0105)</b>	<b>\$1.8810 (+0.0390)</b>	<b>\$1.2105 (+0.0175)</b>	<b>\$0.6610 (+0.0110)</b>
<b>Last Week's AVG</b>	<b>\$1.5835</b>	<b>\$1.7995</b>	<b>\$1.8420</b>	<b>\$1.1930</b>	<b>\$0.6500</b>
<b>2020 AVG Same Week</b>	<b>\$1.0115</b>	<b>\$1.0080</b>	<b>\$1.1575</b>	<b>\$0.8585</b>	<b>\$0.3650</b>

## MARKET OPINION - CHEESE REPORTER

**Cheese Comment:** Eight cars of blocks were sold Monday, the last at \$1.8600, which set the price. No blocks were sold Tuesday; the price fell on an uncovered offer of 2 cars at \$1.8050. No blocks were sold Wednesday; the price declined on an uncovered offer of 1 car at \$1.7600. On Thursday, no blocks were sold; the price fell on an uncovered offer of 1 car at \$1.7400. Ten cars of blocks were sold Friday, the last at \$1.7800, which raised the price. The barrel price jumped Monday on a sale at \$1.7650, fell Tuesday on a sale at \$1.7200, declined Wednesday on a sale at \$1.6800, fell Thursday on a sale at \$1.6575, then rose Friday on a sale at \$1.6900.

**Butter Comment:** The price rose Monday on an unfilled bid at \$1.9050, declined Tuesday on a sale at \$1.8950, fell Wednesday on a sale at \$1.8775, and declined Friday on a sale at \$1.8500.

**Nonfat Dry Milk Comment:** The price increased Monday on a sale at \$1.2150, fell Tuesday on a sale at \$1.2050, rose Thursday on a sale at \$1.2125, and increased Friday on a sale at \$1.2150.

**Dry Whey Comment:** The price rose Monday on a sale at 65.0 cents, increased Tuesday on a sale at 66.0 cents, and rose Friday on an unfilled bid at 67.50 cents.

## WHEY MARKETS - APRIL 12 - APRIL 16, 2021

RELEASE DATE - APRIL 15, 2021

**Animal Feed Whey—Central:** Milk Replacer: .5200 (+2) – .5700 (NC)

**Buttermilk Powder:**

Central & East: 1.1000 (+1) – 1.1675 (+½) West: 1.0500 (+5) – 1.1900 (+6)  
Mostly: 1.1100 (+3) – 1.1450 (+3½)

**Casein:** Rennet: 3.6600 (+1) – 3.7600 (+1) Acid: 4.1600 (+1) – 4.3100 (+1)

**Dry Whey—Central (Edible):**

Nonhygroscopic: .5700 (NC) – .6700 (+4) Mostly: .6050 (+½) – .6400 (+2)

**Dry Whey—West (Edible):**

Nonhygroscopic: .5875 (+¾) – .7000 (+4) Mostly: .6100 (+1) – .6500 (+2)

**Dry Whey—NorthEast:** .5800 (-1) – .6500 (+½)

**Lactose—Central and West:**

Edible: .4000 (NC) – .6000 (NC) Mostly: .4100 (NC) – .4900 (NC)

**Nonfat Dry Milk —Central & East:**

Low/Medium Heat: 1.1400 (NC) – 1.2250 (+½) Mostly: 1.1800 (+2) – 1.2100 (+3)  
High Heat: 1.2500 (+2) – 1.3800 (NC)

**Nonfat Dry Milk —Western:**

Low/Medium Heat: 1.1375 (+1¾) – 1.2475 (+3) Mostly: 1.1800 (+3) – 1.2050 (+2¼)  
High Heat: 1.2525 (-1¼) – 1.3950 (+3)

**Whey Protein Concentrate—Central and West:**

Edible 34% Protein: 1.0450 (NC) – 1.2700 (NC) Mostly: 1.0500 (NC) – 1.1450 (+¾)

**Whole Milk—National:** 1.7000 (+3) – 1.7800 (+2)

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

## HISTORICAL MILK PRICES - CLASS III

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	10.78	9.31	10.44	10.78	9.84	9.97	9.97	11.20	12.11	12.82	14.08	14.98
'10	14.50	14.28	12.78	12.92	13.38	13.62	13.74	15.18	16.26	16.94	15.44	13.83
'11	13.48	17.00	19.40	16.87	16.52	19.11	21.39	21.67	19.07	18.03	19.07	18.77
'12	17.05	16.06	15.72	15.72	15.23	15.63	16.68	17.73	19.00	21.02	20.83	18.66
'13	18.14	17.25	16.93	17.59	18.52	18.02	17.38	17.91	18.14	18.22	18.83	18.95
'14	<b>21.15</b>	<b>23.35</b>	<b>23.33</b>	<b>24.31</b>	<b>22.57</b>	<b>21.36</b>	21.60	<b>22.25</b>	<b>24.60</b>	<b>23.82</b>	21.94	17.82
'15	16.18	15.46	15.56	15.81	16.19	16.72	16.33	16.27	15.82	15.46	15.30	14.44
'16	13.72	13.80	13.74	13.63	12.76	13.22	15.24	16.91	16.39	14.82	16.76	17.40
'17	16.77	16.88	15.81	15.22	15.57	16.44	15.45	16.57	16.36	16.69	16.88	15.44
'18	14.00	13.40	14.22	14.47	15.18	15.21	14.10	14.95	16.09	15.53	14.44	13.78
'19	13.96	13.89	15.04	15.96	16.38	16.27	17.55	17.60	18.31	18.72	20.45	<b>19.37</b>
'20	17.05	17.00	16.25	13.07	12.14	21.04	<b>24.54</b>	19.77	16.43	21.61	<b>23.34</b>	15.72
'21	16.04	15.75	16.15									

## USDA Seeking To Buy String Cheese For July-Sept. Delivery, Fluid Milk For May, June Delivery

**Washington—**The USDA is inviting offers to sell to the agency a total of 1,587,600 pounds of String cheese for use in the National School Lunch Program and other federal food and nutrition assistance programs.

Bids are due by 1:00 p.m. on Friday, Apr. 23. The String cheese deliveries are to be made between July 1 and Sept. 30, 2021.

Offers must be submitted electronically via the Web-Based Supply Chain Management System (WBSCM). Offerers are cautioned to bid only quantities they can reasonably expect to deliver.

Purchases will be made on an f.o.b. destination basis to cities listed on the solicitation. Destination quantities listed are estimates and subject to adjustment based on offerings, changes in recipient needs, market conditions, and program operations.

Meanwhile, USDA this week announced that it is also inviting offers to sell to the agency a total of 72,900 half-gallons of fresh 2 percent fluid milk for use in fed-

eral food and nutrition assistance programs.

This fluid milk solicitation is being issued under the authority of Section 32. Bids under this solicitation are due by 1:00 p.m. Central time on Apr. 20. Fluid milk deliveries are to be made from May 3 to June 30, 2021.

Purchases will be made on an f.o.b. destination basis to cities listed in the solicitation. Offers must be submitted electronically via the WBSCM.

Questions regarding either of these solicitations should be directed to the contracting officer at USDA's Agricultural Marketing Service, at (202) 720-4517.

USDA, which this week announced that it will be sunseting the Farmers to Families Food Box Program by the end of May, will continue to make food purchases from agricultural and food producers, and direct those to existing, reliable channels of distribution as it transitions away from the food box program, according to a USDA spokesperson.

The agency will continue to look for opportunities to use existing channels to meet food assistance needs.

For more information about selling cheese, milk or other dairy products to USDA, visit [www.ams.usda.gov/selling-food](http://www.ams.usda.gov/selling-food).




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