



CHEESE REPORTER

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Senate, House Bills Would Address Mislabeling Of Non-Dairy Products

Reintroduced DAIRY PRIDE Act Draws Praise From Numerous Dairy Industry Organizations

Washington—Bipartisan legislation reintroduced in both the Senate and House Thursday would require non-dairy products made from nuts, seeds, plants, and algae to no longer be labeled with dairy terms such as cheese, yogurt, ice cream or milk.

The Defending Against Imitations and Replacements of Yogurt, milk, and cheese to Promote Regular Intake of Dairy Everyday Act (DAIRY PRIDE Act) of 2021 was introduced in the Senate by US Sens. Tammy Baldwin (D-WI), chair of the Senate Agriculture Appropriations subcommittee, and US Sen. Jim Risch (R-ID); and in the House by US Reps. Peter Welch (D-VT) and Mike Simpson (R-ID).

The legislation has five co-sponsors in the Senate and 33 co-sponsors in the House.

Similar legislation was introduced in both the House and Senate two years ago.

Current US Food and Drug Administration (FDA) regulations

define dairy products as being from dairy animals, the legislation's sponsors noted.

But FDA has not enforced these labeling regulations and the mislabeling of plant-based imitation dairy products as "cheese," "yogurt," "milk" and other dairy terms has increased rapidly in recent years.

The DAIRY PRIDE Act would require FDA to issue guidance for nationwide enforcement of mislabeled imitation dairy products within 90 days and require the agency to report to Congress two years after enactment to hold the agency accountable for this update to its enforcement obligations.

The legislation drew support and praise from numerous dairy industry organizations.

"FDA is responsible for the integrity and safety of our nation's food, medicine, and medical devices, and it's crucial that it enforce its own standards and requirements. Without enforcement, we are left open to the potential for questionable

products, deceptive practices and, in cases such as mislabeled plant-based products that masquerade as having nutritional benefits similar to dairy's, negative effects to our health," said Jim Mulhern, president and CEO of National Milk Producers Federation (NMPF).

"Americans deserve clear, truthful labels as they choose the foods they buy and serve to their families," said John Umhoefer, executive director of the Wisconsin Cheese Makers Association (WCMA).

"The makers of cheese imitations would like you to think their products offer better nutrition, but that's simply not the case," said WCMA President Dave Buholzer of Klondike Cheese Company in Monroe, WI. "Milk and cheese naturally deliver nutrients like calcium and protein and potassium like none of the imitation products can."

"When consumers buy foods labeled as cheese, yogurt and ice cream at the grocery store, they're expecting those products to be made with real milk, and not a

• See **Imitation Products**, p. 8

Milk Production Rose 2.0% In March; Cow Numbers Keep Increasing; Texas Tops New York

Washington—US milk production in the 24 reporting states during March totaled 18.84 billion pounds, up 2.0 percent from March 2020, USDA's National Agricultural Statistics Service (NASS) reported Wednesday.

February's milk production estimate was revised up by 36 million pounds, so output was up 2.5 percent from February 2020 (after adjusting for the extra day in February 2020 due to leap year), rather than up 2.3 percent as originally estimated.

Production per cow in the 24 reporting states averaged 2,104 pounds for March, 19 pounds above March 2020.

The number of milk cows on farms in the 24 reporting states was 8.954 million head in March, 93,000 head more than March 2020, and 7,000 head more than February 2021. Milk cow numbers have now increased every month since reaching a 2020 low of 8.834 million last June.

Milk production for the entire US in March totaled 19.75 billion pounds, up 1.8 percent from March 2020.

During the first quarter of this year, US milk production totaled 56.7 billion pounds, up 1 percent from the first quarter of last year (which had an extra day). The

• See **Milk Output Rises**, p. 6

Great Lakes Cheese Planning To Build \$185 Million Cheese Packaging Facility In Abilene, TX

Abilene, TX—Great Lakes Cheese plans to establish a new packaging and distribution facility in Abilene, TX, a project that will create over 500 new jobs and represents almost \$185 million in capital investment, Texas Gov. Greg Abbott announced last Friday.

A Texas Enterprise Fund (TEF) grant of \$3 million has been extended to Great Lakes Cheese, a manufacturer and packager of natural and processed bulk, shredded, and sliced cheeses.

Great Lakes Cheese is headquartered in Hiram, OH, and operates cheese conversion plants in Plymouth and Wausau, WI; Fill-

• See **Great Lakes Plant**, p. 5

Artisan Cheese Makers Concerned About Quality And Spoilage Issues

Philadelphia, PA—Over 90 percent of the participants in a recent survey of artisan cheese makers indicated that they are at least somewhat concerned about quality problems in their cheese-making.

That's one of the findings noted in an article appearing in the *Journal of Dairy Science*. For the article, scientists from Tufts University took the pulse of artisan cheese makers through an industry survey.

Surface-ripened cheeses, including those with bloomy, washed, and natural rinds, are an important category of products that are increasing in the specialty cheese market, the article pointed out. Bloomy rind cheeses, such as Camembert and Brie, are high-moisture cheeses that are inoculated with specific

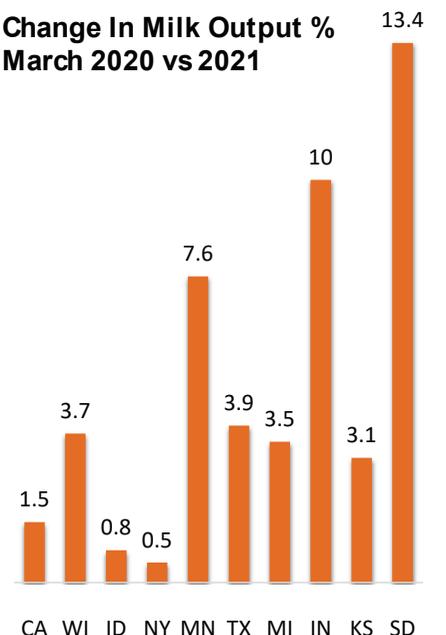
bacterial and mold cultures during production that give them their characteristic softness and white color.

Washed rind cheeses, such as Gruyere and Limburger, are repeatedly washed with a salt solution during aging, which creates a characteristic pink or orange pigmented biofilm on their rind. Natural rind cheeses, such as traditional Blue cheeses and Tomme de Savoie, are usually neither disturbed nor manipulated during aging. This process leads to a thick, mottled, dry rind composed of molds, yeast, and bacteria present in the aging environment.

Although these three kinds of surface-ripened cheeses have different characteristics, they all

• See **Quality Issues**, p. 9

Change In Milk Output % March 2020 vs 2021





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it's difficult if not impossible to come up with any dairy or related program that had more of a short-term impact on the dairy industry.

The Short, Impactful Life Of USDA's Food Box Program

USDA's Farmers to Families Food Box Program had a very short life, especially in the context of some previous long-term dairy programs, but it's difficult if not impossible to come up with any dairy or related program that had more of a short-term impact on the dairy industry. And considering at least three records that were established during the Food Box Program's short life, the program will also have some long-term legacies.

As reported on our front page last week, USDA will be extending the Food Box Program through May to use remaining temporary funds intended for the program, and then the program will end, to be replaced by other nutrition and commodity purchase programs, according to a USDA spokesperson.

So the life of the Food Box Program spanned just over a year. Indeed, the program didn't initially even have an official name. On Apr. 17, 2020, then-US Ag Secretary Sonny Perdue announced the Coronavirus Food Assistance Program (CFAP), a new USDA program that was going to take several actions to help farmers, ranchers and consumers in response to the COVID-19 national emergency.

Among those programs noted in a press release dated Apr. 17 2020: a USDA purchase and distribution program, under which USDA would partner with regional and local distributors to purchase \$3 billion in dairy, meat and fresh produce. Under this program, distributors and wholesalers would provide a "pre-approved box of fresh produce, dairy, and meat products" to food banks and other non-profits serving Americans in need.

Two days later, USDA announced that it would issue a solicitation in the next two weeks to invite proposals from offerors to supply commodity boxes to non-profit organizations, identified by the offeror, on a mutually agreeable, recurring schedule. And then on Apr. 27, 2020, USDA's Agricul-

tural Marketing Service provided additional details, in the form of Frequently Asked Questions, about the Farmers to Families Food Box Program. So at least from a news release standpoint, that appears to be the first actual reference to the program as it came to be known.

On May 8, 2020, USDA announced that it had approved \$1.2 billion in contracts under the Food Box Program. That first round of purchases occurred from May 15 through June 30, 2020, and saw more than 35.5 million boxes delivered in the first 45 days.

Four more rounds of purchases have been made under the program, and as of Thursday, USDA contractors had delivered 160,271,947 boxes of fresh produce, milk, dairy and meats to disadvantaged Americans across the US.

With this timeline in mind, it's pretty easy to see the program's impact from the dairy industry perspective. On Apr. 15, 2020, or two days before Perdue announced the Coronavirus Food Assistance Program, under which USDA would be buying \$100 million per month of a variety of dairy products as part of a food purchase and distribution program, the CME Block Cheddar price fell to \$1.00 per pound, down 87.25 cents from a month earlier (the block price had reached \$1.8725 per pound on Mar. 13, 2020, and stayed there until Mar. 19), and the lowest block price since Feb. 28, 2003, when it hit 99.25 cents per pound.

Between Apr. 17, when the CME Block Cheddar price was \$1.0125 a pound, and May 8, when USDA announced that it had approved \$1.2 billion in Food Box Program contracts, the block price rose by almost 30 cents, to \$1.3050 a pound. And, as it turned out, cheese price increases were just getting started.

On June 4, Perdue announced that the Food Box Program had distributed more than 5 million food boxes. That was on a Thursday; the CME block price actually

set three new record highs that week, including \$2.5250 on June 4 and then \$2.5525 the following day.

Less than two weeks later, on June 17, USDA announced that it would be extending the contracts of select vendors from the first round of the Food Box Program. By then, the CME Block Cheddar price has backed off a bit, to \$2.5000 per pound.

The following week, on June 23, Perdue announced that USDA had distributed more than 20 million food boxes under the Food Box Program. By then, the CME Block Cheddar price had risen to a then-record \$2.8100 per pound.

During that first round of the Food Box Program, which ended June 30, 35.5 million food boxes were delivered. And then on July 1, USDA announced the approval of up to \$1.27 billion in 189 extended contracts and up to \$218 million in 17 new contracts.

And the CME Block Cheddar price, which had fallen to \$2.5750 a pound on June 25 and stayed there the following day, started to climb again on June 29 and didn't stop until it reached a record \$3.00 per pound on July 13.

So therein lies at least part of the Farmers to Families Food Box Program. It helped contribute to three price records: the \$3.00 per pound Block Cheddar price, the \$2.5300 per pound Barrel price, and the \$2.00 spread between the low and high Block Cheddar price during 2020 (and, more accurately and more amazingly, in a roughly three-month period).

And now the Farmers to Families Food Box Program is being retired. It's safe to say the dairy industry has never before experienced a more impactful short-term program.

Given all the fallout from the Food Box Program — including the record price volatility and the federal order depooling, to mention just two — let's hope we never see anything like this again.

Global Dairy Trade Price Index Falls 0.1%; Cheddar, WMP Prices Increase

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction declined 0.1 percent from the previous auction, held two weeks ago.

That marked the second decline in the GDT price index in the last three auctions.

In this week's auction, which featured 157 participating bidders and 100 winning bidders, prices were higher for Cheddar cheese and whole milk powder; lower for butter, anhydrous milkfat and lactose; and unchanged for skim milk powder. Buttermilk powder wasn't offered, and an average price wasn't available for sweet whey powder.

Results from this week's GDT auction, with comparisons to the auction held two weeks ago, were as follows:

Cheddar cheese: The average winning price was \$4,436 per metric ton (\$2.01 per pound), up 1.2 percent. Average winning prices were: Contract 5 (September), \$4,495 per ton, up 1.9 percent; and Contract 6 (October), \$4,380 per ton, up 0.8 percent.

Skim milk powder: The average winning price was \$3,365 per ton (\$1.53 per pound), unchanged. Average winning prices were: Contract 1 (May), \$3,410 per ton, down 0.1 percent; Contract 2 (June), \$3,348 per ton, down 0.1 percent; Contract 3 (July), \$3,363 per ton, up 0.2 percent; Contract 4 (August), \$3,385 per ton, down 0.1 percent; Contract 5, \$3,390 per ton, down 0.7 percent; and Contract 6, \$3,410 per ton, up 2.4 percent.

Whole milk powder: The average winning price was \$4,097 per ton (\$1.86 per pound), up 0.4 percent. Average winning prices were: Contract 1, \$4,083 per ton, up 0.1 percent; Contract 2, \$4,089 per ton, up 0.5 percent; Contract 3, \$4,094 per ton, up 0.6 percent; Contract 4, \$4,180 per ton, down 0.8 percent; Contract 5, \$4,161 per ton, up 0.5 percent; and Contract 6, \$4,141 per ton, up 1.7 percent.

Butter: The average winning price was \$5,736 per ton (\$2.60 per pound), down 0.6 percent. Average winning prices were: Contract 1, \$5,720 per ton, down 0.7 percent; Contract 2, \$5,750 per ton, down 0.4 percent; Contract 3, \$5,735 per ton, down 1.4 percent; Contract 4, \$5,715 per ton, down 0.8 percent; Contract 5, \$5,775 per ton, up 0.5 percent; and Contract 6, \$5,735 per ton, down 0.3 percent.

Anhydrous milkfat: The average winning price was \$6,003 per ton (\$2.72 per pound), down 3.3 percent. Average winning prices were: Contract 1, \$6,054 per ton, down 5 percent; Contract 2, \$5,976 per ton, down 3.4 percent;

Contract 3, \$5,998 per ton, down 3.4 percent; Contract 4, \$6,010 per ton, down 3 percent; Contract 5, \$6,019 per ton, down 2.3 percent; and Contract 6 \$6,126 per ton, down 1.1 percent.

Lactose: The average winning price was \$1,260 per ton (57.1 cents per pound), down 3.4 percent. That was for Contract 2.

Following this week's GDT auction, ASB Bank noted that dairy prices are holding most of their gains from earlier in the year and remain "remarkably high."

This week's GDT auction saw China "retake the driver's seat" after its conspicuous absence from the last auction, ASB Bank said. After a string of auctions were

marked by aggressive purchases, the first April GDT auction saw China recede and other regions take the front foot.

"That looks to have been a blip, with China returning to its dominant position this auction, particularly for WMP," ASB Bank reported.

Another bearish sign ASB Bank saw last time around also reversed itself. At the last auction, not all WMP product was sold, and ASB Bank noted at the time that this suggested short-term demand is already being met. That development also proved short-lived, with 99 percent of product on offer sold this time around.

The shape of the contract curve suggests prices maintain momentum heading into next season, according to ASB Bank. The further-dated contracts (for shipment

in August-October) continue to trade at a modest premium over those nearer. The shape continues to suggest it's not just short-term supply anxieties that are fueling gains at the auction. An uncertain outlook for Northern Hemisphere production and rising global consumption should keep prices supported over the medium term.

ASB Bank retained its \$7.60 per kilogram of milk solids milk price forecast for the 2020/21 season but revised its 2021/22 forecast up to \$7.50 (from \$7.30). GDT auction developments have relatively limited implications for the current season at this late stage in the current season, but the price signals for 2021/22 have been "consistently favorable."

Westpac upgraded its 2021/22 milk price forecast by 75 cents to \$8.00 per kilogram of milk solids.

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Several Factors Supporting Stronger Prices by Dr. Bob Cropp Dairy Situation & Outlook: April 21, 2021

Despite relatively strong milk production growth, dairy product prices continued to show strength during April. While prices on the CME moved up and down during the month, the price of cheese, dry whey, butter and nonfat all strengthened. The 40-pound Cheddar block price was as low as \$1.74 per pound, strengthened to \$1.80 and currently is \$1.7950. Cheddar barrels were as low as \$1.5125 per pound but have strengthened currently to \$1.8050. Barrels have been well below the block price but now have surpassed blocks.

Dry whey ranged from \$0.63 per pound to \$0.7025 and currently is \$0.6825. Butter ranged from \$1.8150 per pound to \$1.950 and currently is \$1.7925. Nonfat dry milk ranged from \$1.18 per pound to currently at \$1.24. The result of these stronger dairy product prices the April Class III price will be near \$17.70 compared to \$16.15 for March and the April Class IV price near \$15.50 compared to \$14.18 for March.

These stronger prices are the result of several factors. Food service which normally accounts for about 50 percent of cheese and butter sales has improved as more restaurants have more fully opened and some schools have returned to partially or full in-classroom instruction. Dairy products have been purchased under the Farmers to Families Food Box Program which was to end on April 30th but has been extended to the end of May. And there have been dairy product purchases for the Supplemental Nutrition Assistance Program (SNAP).

Dairy exports continue to increase as dairy product prices are competitive on the world market. Adjusting for leap year last year, the volume of February exports on a milk solids equivalent basis were 17.2 percent higher than a year ago. Cheese exports were up 1.1 percent, whey product exports up 33.9 percent as exports to China was up 159 percent, butter-

fat exports up 120.4 percent and nonfat dry milk/skim milk powder exports were up 36.1 percent.

USDA estimates production for the month was 1.8 percent higher than a year ago. Milk cow numbers continue to increase with 8,000 more than February resulting in 77,000 more cows than a year ago for an increase of 0.8. The increase in milk per cow slowed some with an increase of 1.0 percent.

There were major milk cow expansions from a year ago in Texas with 27,000, South Dakota 18,000, Michigan 14,000, Minnesota 17,000, and Indiana 17,000. This resulted in increases in milk production from a year ago of 3.9 percent for Texas, 13.4 percent for South Dakota, 3.5 percent for Michigan, 7.6 percent for Minnesota, and 10.0 percent for Indiana.

There were major milk cow expansions from a year ago in Texas with 27,000, South Dakota 18,000, Michigan 14,000, Minnesota 17,000, and Indiana 17,000.

Wisconsin also added 7,000 cows and had an increase in milk production of 3.7 percent. California had 2,000 fewer cows but more milk per cow resulted in 1.5 percent more milk production. Milk production was up just 0.8 percent in Idaho and 0.5 percent in New York. For March Texas surpassed New York as the fourth leading milk production state. Milk production was considerably lower in Florida down 7.3 percent with fewer cows and lower milk per cow, Arizona down 3.1 percent also from fewer cows and lower milk per cow and New Mexico down 1.1 percent with lower milk per cow.

The level of milk production for the remainder of the year is very crucial to how milk prices will fare. USDA is forecasting a relatively

strong increase in milk production for the year being up 2.3 percent higher than last year leap year adjusted. Milk cow numbers are forecasted to average 72,000 head higher or 0.8 percent and milk per cow 1.5 percent higher.

This amount of milk will be difficult to move through the domestic market and exports and maintain relatively favorable milk prices. But milk production could well slow by the second half of the year as higher feed costs could encourage heavier culling of cows and ration adjustments that reduces the increase in milk per cow.

Continued improvement in the economy, further opening of restaurants, return of fans to sports events, conferences and in-person classroom instruction all for the second half of the year would support milk prices. With some improvement in the world economy, modest increase in milk production around 1 percent for major dairy exporters like Western Europe, New Zealand and Australia, and US dairy product prices competitive on the world market should all be favorable for dairy exports this year. But unless milk production ends up less than what USDA is currently forecasting there will a lot of pressure on milk prices.

Class III futures have been somewhat volatile during the month with Class III at times in the \$17's and in the \$19's. Class IV futures have shown continued strengthening. Currently Class III futures are rather optimistic being in the \$19's May through September and the higher \$18's October through December. If these prices are realized for Class III, the average for the year would be close to the \$18.16 average last year.

One needs to recognize how important dry whey prices are. Strong exports have strengthened dry whey prices from \$0.39 per pound a year ago to currently \$0.6825. This strength adds about \$1.80 to the Class III price.

Class IV futures are in the \$16's May through July and the \$17's August through December. USDA's latest forecast is not this optimistic. USDA forecasts Class III to average 17.10 for the year compared to \$18.16 last year. The Class IV price to average \$15.15 compared to \$13.49 last year.

So, uncertainty as to where milk prices will end the year continues. Unless milk production ends up lower than what USDA is currently forecasting, in my opinion \$19 Class III futures are too optimistic. I could see Class III in the \$17's. I hope I am wrong, but time will tell. We will need to keep watching how things develop month to month.

FROM OUR ARCHIVES

50 YEARS AGO

April 23, 1971: Washington— Investigations into the practicality of the commercial processing of cheese whey by reverse osmosis will be made by H.P. Hood & Sons under a contract with USDA. The study will specifically look at the process for fractionating and removal of 75 percent of the moisture in Cottage cheese whey.

Madison—Included in a package of seven consumer protection bills introduced this week is one that would require food retailers to clearly mark the perishable date for all foods that might spoil.

25 YEARS AGO

April 19, 1996: Sacramento, CA— Joseph Gallo Farms of Atwater, CA, which owns and operates a large dairy that supplies milk for its popular Joseph Farms cheese, has petitioned USDA to discontinue its promotion assessment on milk producers. The petition claims that such a tax is unconstitutional.

Washington—The "lite" food market in the US is a "confirmed superstar," with some 92 percent of adults this year reporting that they consume low-calorie, sugar-free and/or reduced fat food and beverages. Ten years ago about 45 percent of shoppers consumed "lite" products. In 1993, that number rose to 81 percent.

10 YEARS AGO

April 22, 2011: Grafton, VT— New cheeses are currently being aged in the recently constructed aging cave at Grafton Village Cheese under the leadership of award-winning cheese maker Dane Huebner. Basically, the company is undergoing a complete renaissance, said new CEO David Rachlin. The company is also launching a new line of its traditionally aged Cheddars and award-winning Maple Smoked Cheddar.

Green Bay, WI—TOSCA Ltd., a Green Bay-based business that manages and services pools of returnable cheese and other food and beverage containers, recently joined the Green Tier ranks of Wisconsin companies committed to exceeding the standards for environmental regulations. TOSCA started as a returnable and reusable container business more than 50 years ago.

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USDA To Raise Voluntary Dairy Grading, Other Fees Starting Oct. 1, 2021

Washington—USDA's Agricultural Marketing Service (AMS), in a notice published in Tuesday's *Federal Register*, announced the 2021/2022 rates it will charge for voluntary grading, inspection, certification, auditing, and laboratory services for a variety of agricultural commodities, including dairy products.

For dairy products, the 2021/2022 regular, overtime, holiday and laboratory services rates will be applied starting on Oct. 1, 2021, which is the beginning of fiscal year 2022.

The rates reflect direct and indirect costs of providing services. Direct costs include the cost of salaries, employee benefits and, if applicable, travel and some operating costs.

Indirect or overhead costs include the cost of program and agency activities supporting the services provided to the industry. The formula used to calculate these rates also includes operating reserve, which may add to or draw upon the existing operating reserves.

Specific fiscal year 2022 rates for Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products, with changes from fiscal 2021 if any, will be as follows:

Continuous Resident Grading Service: The regular rate is \$80.00 per hour, up from \$76.00 per hour; the overtime rate is \$96.49 per hour, up from \$90.92 per hour; and the holiday rate is \$112.97 per hour, up from \$107.24 per hour.

Non-resident and Intermittent Grading Service; State Grad-

ers: The regular rate is \$90.00 per hour, up from \$82.00 per hour; the overtime rate is \$107.89 per hour, up from \$96.76 per hour; and the holiday rate is \$125.78 per hour, up from \$116.64 per hour.

Non-resident Services 6:00 p.m. to 6:00 a.m. (10 percent night differential): The regular rate is \$99.00 per hour, up from \$90.20 per hour; the overtime rate is \$118.68 per hour, up from \$106.44 per hour; and the holiday rate is \$138.36 per hour, up from \$128.32 per hour.

Export Certificate Services: The rate is \$85.00 per certificate.

Equipment Review: The regular rate is \$100.00 per hour; the overtime rate is \$121.25 per hour; and the holiday rate is \$142.49 per hour.

Audit Services: The regular rate is \$103.00 per hour, and the overtime rate is \$119.00 per hour.

Special Handling: The regular rate is \$41.00 per hour, unchanged.

Fax/PDF Charge: The regular rate is \$4.00 per copy which is unchanged.

Derogation Application: The regular rate is \$123.00 per application, unchanged.

AMS' grading and certification, audit and accreditation, plant process and equipment verification, and laboratory approval services are voluntary tools paid for by the users on a fee-for-service basis. The agriculture industry can use these tools to promote and communicate the quality of agricultural commodities to consumers.

AMS is required by statute to recover the costs associated with these services.

Great Lakes Plant

(Continued from p. 1)

more, UT; and Manchester, TN. The company also operates cheese manufacturing plants in Adams and Cuba, NY, and La Crosse, WI.

"Great Lakes Cheese is a family business built on the values of hard work, honesty, and integrity," said Dan Zagzebski, the company's CEO. "These values continue to support our long-term growth in the dairy industry, and help us identify the employee-owners, customers, suppliers, and communities that align with our culture."

"We feel fortunate to have found that fit with Abilene, and are proud to welcome Texans into our Great Lakes Cheese family," Zagzebski added.

"We are proud to welcome Great Lakes Cheese to the state of Texas, and we are excited for the impact that this company will have on Abilene's economic success," Abbott said.

"Great Lakes Cheese is a perfect match for Abilene given the company's long-standing track record of investing in thriving communities and the core values the company represents reflect those of all Texans," said Jack Rich, board chair of the Development Corporation of Abilene (DCOA).

"The economic impact study commissioned by the DCOA

showcases a \$1.3 billion impact over the next 10 years. This project is great for Abilene and the state of Texas," Rich added.

"I am so proud of our determined economic development team and all of those who are working hard to make this partnership with Great Lakes Cheese a reality," said Misty Mayo, president and chief executive officer of the DCOA.

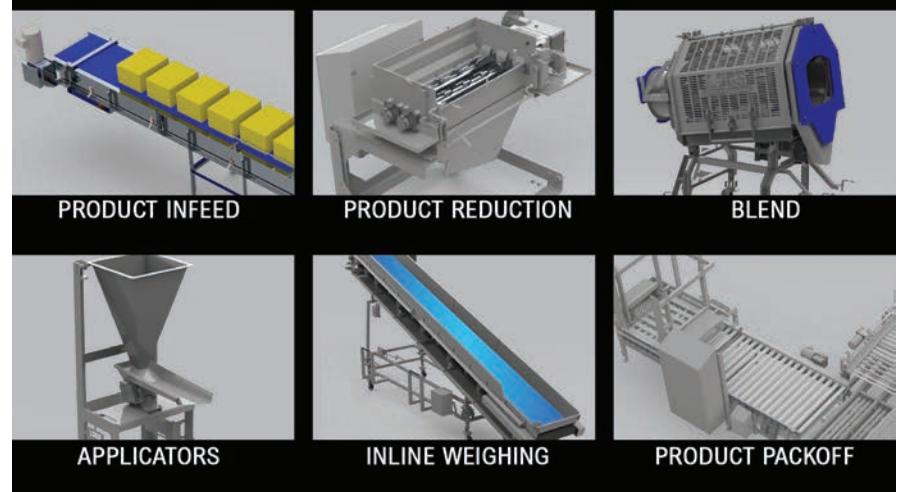
"With a projected creation of over 500 high-paying jobs, these opportunities are critical for Abilene's future and we look forward to officially welcoming Great Lakes Cheese to its newest home in Abilene, Texas," Mayo added.

"This is the biggest opportunity recruited to the city of Abilene in the last 30 years and is the perfect example of what strategic economic development should be," said Abilene Mayor Anthony Williams. "This successful partnership with Great Lakes Cheese will benefit Abilene and the state of Texas by generating opportunities for decades to come."

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Milk Output Rises

(Continued from p. 1)

average number of milk cows in the US during the first quarter was 9.46 million head, 29,000 head more than the fourth quarter of 2020 and 80,000 head more than the first quarter of 2020.

California's March milk production totaled 3.73 billion pounds, up 1.5 percent from March 2020, due to 2,000 fewer milk cows but 35 more pounds of milk per cow. California's first-quarter milk production totaled 10.66 billion pounds, up 0.7 percent from 2020's first quarter. The state's fourth-quarter 2020 milk output had been up 0.9 percent from 2019's fourth quarter.

Wisconsin's March milk production totaled 2.72 billion pounds, up 3.7 percent from March 2020, due to 7,000 more milk cows and 65 more pounds of milk per cow. Wisconsin's January-March milk output totaled 7.8 billion pounds, up 2.4 percent from a year earlier. The state's fourth-quarter 2020 milk production had been up 2.6 percent from a year earlier.

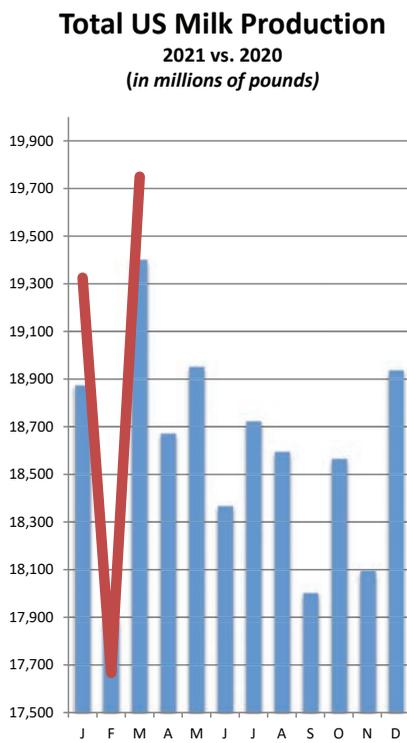
March milk production in Idaho totaled 1.4 billion pounds, up 0.8 percent from March 2020, due to 5,000 more milk cows but unchanged output per cow. Idaho's first-quarter milk production totaled 4.0 billion pounds, down

slightly from 2020's first quarter. The state's fourth-quarter 2020 milk production had been up 1.6 percent from 2019's fourth quarter.

Texas moved ahead of New York in monthly milk production in March; the Lone Star State's milk output of 1.336 billion pounds was up 3.9 percent from March 2020, due to 27,000 more milk cows but 15 less pounds of milk per cow. Milk production in Texas during the January-March period totaled 3.85 billion pounds, up 3.7 percent from a year earlier. The state's fourth-quarter 2020 milk output had been up 8.5 percent from 2019's fourth quarter.

New York's March milk production totaled 1.327 billion pounds, up 0.5 percent from March 2020, due to unchanged milk cow numbers and 10 more pounds of milk per cow. New York's first-quarter milk production totaled 3.8 billion pounds, down 0.1 percent from 2020's first quarter. The state's October-December 2020 milk output had been up 2 percent from a year earlier.

Michigan's March milk production totaled 1.03 billion pounds, up 3.5 percent from March 2020, due to 14,000 more milk cows and five more pounds of milk per cow. Michigan's January-March milk production totaled 3 billion pounds, up 2.9 percent from a year



STATE	April 2020	April 2021	% Change	Change Cows
California	3676	3732	1.5	-2000
Wisconsin	2621	2718	3.7	7000
Idaho	1381	1392	0.8	5000
Texas	1286	1336	3.9	27000
New York	1321	1327	0.5	NC
Michigan	999	1034	3.5	14000
Minnesota	850	915	7.6	17000
Pennsylvania	907	893	-1.5	-10000
New Mexico	729	721	-1.1	1000
Washington	580	573	-1.2	-2000
Ohio	481	497	3.3	7000
Iowa	462	474	2.6	5000
Colorado	432	451	4.4	9000
Arizona	457	443	-3.1	-4000
Indiana	360	396	10.0	17000
Kansas	351	362	3.1	4000
South Dakota	253	287	13.4	18000
Oregon	226	224	-0.9	-2000
Vermont	232	222	-4.3	-5000
Florida	219	203	-7.3	-8000
Utah	192	187	-2.6	-3000
Illinois	159	162	1.9	1000
Georgia	163	160	-1.8	-2000
Virginia	137	134	-2.2	-1000

millions of pounds 1,000 head

earlier. The state's fourth-quarter milk output had been up 4.1 percent from 2019's fourth quarter.

March milk production in Minnesota totaled 915 million pounds, up 7.6 percent from March 2020, due to 17,000 more milk cows and 70 more pounds of milk per cow. Minnesota's first-quarter milk output totaled 2.6 billion pounds, up 6 percent from 2020's first quarter. The state's fourth-quarter milk production had been up 5.4 percent from 2019's fourth quarter.

Pennsylvania's March milk production totaled 893 million pounds, down 1.5 percent from March 2020, due to 10,000 fewer milk cows but 10 more pounds of milk per cow.

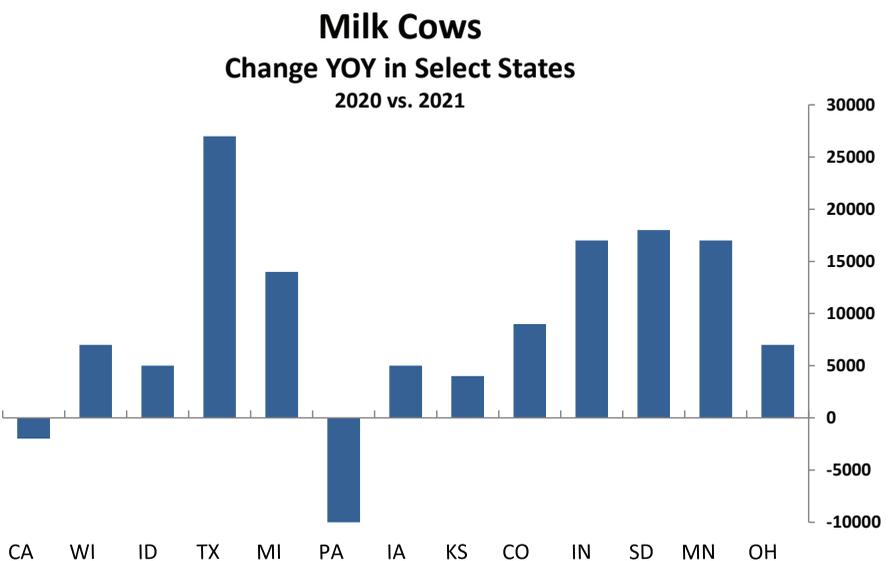
Pennsylvania's first-quarter milk production totaled 2.57 billion pounds, down 1.6 percent from 2020's first quarter. The state's October-December milk production had been up 2.2 percent from a year earlier.

New Mexico's March milk production totaled 721 million pounds, down 1.1 percent from March 2020, due to 1,000 more milk cows but 30 less pounds of milk per cow. New Mexico's January-March milk output totaled 2.1 billion pounds, down 0.7 percent from a year earlier.

The state's fourth-quarter production had been up 2.7 percent from 2019's fourth quarter.

March milk production in Washington totaled 573 million pounds, down 1.2 percent from March 2020, due to 2,000 fewer milk cows and 10 less pounds of milk per cow. Washington's first-quarter milk production totaled 1.65 billion pounds, down 2.8 percent from 2020's first quarter. The state's October-December milk output had been down 0.6 percent from a year earlier.

All told for the 24 reporting states in March, compared to March 2020, milk production was higher in 14 states, with those increases ranging from 0.5 percent in New York to 13.4 percent in South Dakota; and lower in 10 states, with those declines ranging from 0.9 percent in Oregon to 7.3 percent in Florida.



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Legislation Aims To Reach Net-Zero Emissions In US Agriculture By 2040

Standardized Food Date Labeling Included In Measure

Washington—US Rep. Chellie Pingree (D-ME), alongside US Sen. Martin Heinrich (D-NM) and 16 of Pingree's House colleagues, on Thursday reintroduced the Agriculture Resilience Act (ARA), which sets a roadmap to achieve net-zero emissions from agriculture by 2040.

To help achieve that goal, the total federal investment in public food and agriculture research and extension should, at a minimum, triple by not later than 2030 and quadruple by not later than 2040, with a heightened emphasis on climate change adaptation and mitigation, soil health and carbon sequestration, nutrient and manure management to curb nitrous oxide and methane emissions, agroforestry, advanced grazing management and crop-livestock integration, other agro-ecological systems, on-farm and food system energy efficiency and renewable energy production, farmland preservation and viability, food waste reduction, and related topics, the bill says.

One section of the legislation would standardize food date labeling. Under the bill, if a food labeler includes a quality date on food packaging, the label has to use the uniform quality date label phrase "BEST If Used By."

If a food labeler includes a discard date on food packaging, the uniform discard date label phrase has to be "USE By."

Decisions on whether to include a quality date or a discard date would be at the discretion of the food labeler.

Each quality date and discard date would have to be stated in terms of day and month and, as appropriate, year. Under the legislation, a food labeler could use a standard abbreviation of "BB" and "UB" for the quality date and discard date, respectively, only if the food packaging is too small to include the uniform phrase.

Other sections of the legislation deal with increasing USDA research and regional climate hubs, improving soil health, protecting existing farmland, and boosting investments in on-farm energy initiatives. That latter section directs USDA to research dual-use energy systems that integrate renewable energy production with animal or crop production.

Meanwhile, the Senate Agriculture Committee on Thursday passed the bipartisan Growing Climate Solutions Act of 2021 by a voice vote. The legislation can

now be considered by the full Senate.

The Growing Climate Solutions Act would create a USDA certification program to help solve technical entry barriers that prevent farmer and forest landowner participation in carbon credit markets. These issues, including access to reliable information about markets and access to qualified technical assistance providers and credit protocol verifiers, have limited both landowner participation and the adoption of practices that help reduce the costs of developing carbon credits, the bill's sponsors noted.

To address this, the bill would

establish a Greenhouse Gas Technical Assistance Provider and Third-Party Verifier Certification Program through which USDA will be able to provide transparency, legitimacy, and informal endorsement of third-party verifiers and technical service providers that help private landowners generate carbon credits through a variety of agriculture- and forestry-related practices. As part of the program, USDA would administer a new website to serve as a "one stop shop" of information and resources for producers and foresters who are interested in participating in carbon markets.

The legislation was reintroduced earlier this week with the support of 42 senators and over 70 agricultural and environmental organizations, including National Milk

Producers Federation (NMPF), American Farm Bureau Federation (AFBF), National Farmers Union (NFU), Sustainable Food Policy Alliance, National Council of Farmer Cooperatives (NCFC), Food and Agriculture Climate Alliance, US Chamber of Commerce, and National Association of State Departments of Agriculture (NASDA).

The legislation, if passed, would be invaluable for dairy farmers seeking to achieve the sector's goal to achieve carbon neutrality or better by 2050 through dairy's Net Zero Initiative, NMPF said.

"This legislation will enhance the proactive sustainable initiatives dairy farmers are expanding as our sector strives to achieve carbon neutrality," said Jim Mulhern, NMPF's president and CEO.



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Imitation Products

(Continued from p. 1)

plant-based imitator,” said Jeff Schwager, president of Sartori Company, Plymouth, WI. “Current labeling is misleading to many, and we encourage members of Congress to join Sen. Baldwin in her important effort to deliver truth in food product labeling.”

“Dairy farmers and processors have worked for generations to develop our reputation for delivering nutritious, delicious foods. It’s no wonder that the makers of plant-based imitators would want to label their foods with dairy names — but that doesn’t make it right,” said Marieke Penterman, owner and cheese maker at Marieke Gouda, Thorp, WI.

“Research has shown that customers are confused by the way dairy imitations are presented in the marketplace. Mislabeling is not tolerated in most sectors of the economy, but it is pervasive in the dairy aisle,” said Brody Stapel, president of Edge Dairy Farmer Cooperative. “We are excited to see Senator Baldwin re-introduce this bill, telling the makers of plant-based imitations that they need to play by the rules, while supporting real dairy products produced by Wisconsin’s farmers and processors.”

“The Idaho Dairymen’s Association strongly supports the DAIRY PRIDE Act,” said Rick Naerebout, CEO of the Idaho Dairymen’s Association. “People buying foods labeled milk, cheese and yogurt deserve to know they are getting the nutrition and quality they are paying for, and the DAIRY PRIDE Act would do just that.”

“For years we have been engaged on the issue to require FDA to enforce milk standards of identity, which prohibit using dairy terms on non-dairy products. We com-

mend Senator Baldwin for her persistent efforts to hold the FDA accountable through her direct communication with FDA and the reintroduction of the DAIRY PRIDE Act,” said Jeff Lyon, general manager of FarmFirst Dairy Cooperative.

“Consumers deserve transparency and want clear and accurate food labels on the food they buy,” Lyon added.

“Dairy farmers invest a great deal of time and money to produce a wholesome, nutritious product for consumers, and take pride in the milk they produce. The federal government has promised to ensure that the term ‘milk’ on store shelves can only be used on dairy products. But they have fallen short on that promise,” said Steve Etko of the Midwest Dairy Coalition. “We are grateful to Senator Tammy Baldwin for her efforts to ensure that products labeled as milk are indeed dairy products. Consumers and dairy farmers alike will be the beneficiaries of this effort.”

“There is a growing interest among consumers in where their food comes from, and the DAIRY PRIDE Act ensures they will be fully informed on what they’re buying as they decide what food to put on their tables,” said Zippy Duvall, president of the American Farm Bureau Federation.

“Consumers these days are confronted with an overwhelming number of choices at their grocery stores, and confusing or misleading labels can make already difficult purchasing decisions even harder. There’s no reason it needs to be like this,” said Rob Larew, president of the National Farmers Union. “With accurate and informative labels, the DAIRY PRIDE Act will give Americans with the ability to make more informed purchasing decisions.”

Heiman Brothers Of Nasonville Dairy Honored With Life Membership Award



The Central Wisconsin Cheesemakers and Buttermakers Association presented its 2020 Life Membership Award to: (from left to right in photo) Ken, Kelvin and Kim Heiman of Nasonville Dairy at a special dinner for association board members and honorees. The award, which was to be presented originally in March of 2020, was finally presented this week to the Heimans “In appreciation of your many Years of Support & Service to the Cheese Industries”. The three Heiman brothers have owned and operated Nasonville Dairy since purchasing the operation from their parents, Arnie and Rena Heiman, in 1986. The next generation of the Heiman family is also currently working at the central Wisconsin cheese plant.

RECOGNITION

Kubehl Wins WOW Logistics’ Dairy Science Scholarship

Neenah, WI— University of Wisconsin-Madison senior Kyra Kubehl has been selected as this year’s winner of WOW Logistics’ \$1,000 dairy science scholarship.

Kubehl is pursuing a bachelor’s degree in dairy science, and serves as an intern and farmhand at Kubrook Farms. She also coaches the Dairy Judging Team at Marshall High School in Marshall, WI, and volunteers at Friends of Marshall Community Library.

After receiving her degree, Kubehl plans to continue working as a herd manager and advocating for the dairy industry within her community.

In addition to her professional and extracurricular involvement, she maintains a 4.0 grade-point average in her dairy-related courses.

Looking ahead, Kubehl aspires to enhance dairy products through improvements to milk production and daily farm management. She plans to leverage her knowledge to improve milk quality, resulting in higher-caliber finished dairy products.

“Kyra is determined to increase consumer and community support of dairy and agriculture through education and involvement,” said Amanda Lindberg, vice president of marketing, WOW Logistics.

WOW Logistics’ \$1,000 dairy science scholarship was estab-

lished in 2010 and is awarded annually to a qualifying student seeking a degree in the dairy or food science fields from the University of Wisconsin-Madison.

Danone Names Fellowship Grant Program Winners

White Plains, NY—Catherine Shelton of Vanderbilt University and Alice Solomon, University of Arizona, have been selected as this year’s honorees of the Danone North America Gut Microbiome, Yogurt & Probiotics Fellowship Grant Program.

With a \$25,000 scholarship per student, Shelton and Solomon will lead investigations that expand the study of probiotics and gut bacteria.

Both of the selected proposals intend to explore the characteristics and factors that affect how gut health and the microbiome can be improved and sustained.

PERSONNEL

Saputo Inc. announced Wednesday the appointment of LEANNE CUTTS as president and chief operating officer, international and Europe, effective in the second half of 2021. Cutts joins Saputo from serving as global chief marketing officer at one of the world’s largest banks. Previously, she held positions overseeing marketing, new product development, manufacturing and operations for global food and beverage companies.

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Quality Issues

(Continued from p. 1)

have communities of microbes that originate from various sources, including starter cultures, milk microbiota, and house microbiota, the article explained.

During the aging process, the microbial community undergoes succession. Lactic acid bacteria dominate the microbial communities of the cheese curd, breaking down lipids and proteins, and making lactic acid and lactate from lactose. This acidification makes way for acid-tolerant yeasts and molds, such as *Debaryomyces hansenii* and *Geotrichum candidum*, that develop the early stages of the rind on the curd surface.

Fungal growth makes the rind less acidic, allowing less acid-tolerant bacteria, such as various Proteobacteria and Actinobacteria species, to grow, the article continued. Secondary reactions such as fatty acid catabolism and amino acid catabolism by fungi and bacteria during the latter stages of community succession impart important flavors.

Little Research On Quality Issues

Thus far, a large amount of research on surface-ripened cheese microbiology has focused on food safety and important concerns about human pathogens in cheeses, but relatively little research has focused on quality issues of these cheeses, which are often caused by undesirable bacteria and fungi, the article noted. Quality issues, also known as defects, include undesirable characteristics in flavor, texture or body, and appearance.

The US lacks critical baseline data on spoilage concerns and the economic effect of quality problems, the article said. This is especially true for surface-ripened cheeses with desirable microbial communities that are encouraged through affinage. Quality, profitability, and sustainability in the burgeoning US artisanal cheesemaking industry can only be improved by understanding these issues.

The survey's goals were to assess the quality concerns of artisan cheese makers in the US making surface-ripened cheeses, to document some of the common issues encountered that are related to cheese rinds and the negative effects of these problems, and to understand what resources and tools are currently used and what additional resources cheese makers would find beneficial.

Background communications and interactions with cheese makers at American Cheese Society (ACS) meetings over the past six years were used to develop the survey. Anecdotal information about cheesemaking problems resulted from authors' participation in panels, scientific discussions at ACS

meetings, and interactions with cheese guilds across the US about the microbial diversity of surface-ripened cheeses.

Most of the survey participants indicated that they made multiple kinds of cheeses, and 82 percent of respondents made one or more cheeses with a rind. Only 11 of the 61 respondents made none of the following: "soft cheese (rennet-set) with bloomy rind," "soft cheese (rennet-set) with washed rind," or "uncooked pressed (e.g., Cheddar)."

Cheese Rind Quality Problems

When asked about general quality problems, cheese makers were divided as to what the most important quality problems were; 56 percent and 54 percent of respondents indicated that consistency of flavor and consistency of texture were most important, respectively.

However, between 20 and 31 percent of respondents also thought that cheese texture, the consistency of ripening speed, consistency of rind development, variability within a single batch, bitterness, or rind appearance were most important.

Most cheese makers (80 percent) responded that they were concerned about more than one of several possible rind quality concerns listed. The top two rind issues respondents had experienced were undesirable surface molds (71 percent) and incorrect or unexpected colors or pigments (54 percent). Other listed concerns included stickiness (44 percent), rind slippage (42 percent), rinds sticking to aging shelves or otherwise falling off (32 percent), unpleasant aromas (29 percent), undesirable internal molds (24 percent) and unwanted divots or dimples (22 percent).

Those who responded that "other" rind quality concerns had been experienced shared that late blowing, the formation of larger-than-normal eyes, pockets, and even cracks, were an issue.

When survey participants were asked how concerning quality problems were to them, 18 percent indicated that they were extremely concerned about these problems. Three-quarters of combined participants' responses indicated that they were moderately (48 percent) or slightly (28 percent) concerned, and 7 percent said they were not at all concerned about quality problems in their cheesemaking.

Survey participants were asked to indicate how frequently their finished cheeses have had quality problems that caused them to fall below the standards that they hoped to achieve. More than half of the participants indicated that quality standards were not met on either an annual (39 percent) or monthly (33 percent) basis. Quality standards were not met weekly by 3 percent of respondents.

Participants were asked to assess how widespread quality problems were. A combined 41 percent indicated that they either agreed or strongly agreed that not achieving quality standards was a widespread problem. Only 18 percent of participants combined either disagreed or strongly disagreed.

"The growing US artisan cheesemaking industry will require additional sources moving forward that address not only safety, but also quality and spoilage concerns."

The amount of product that is completely lost due to spoilage is not the only economically concerning factor because quality defects can render cheese less valuable, the study noted. Some 62 percent of survey respondents said that 0 to 5 percent of their cheese was lost or rendered less valuable because of quality issues in the last year. Twenty-eight percent of the remaining respondents indicated that 5 to 10 percent, and 3 percent of respondents indicated that 10 to 20 percent, of their cheese was lost or rendered less valuable because of quality issues in the last year.

More Resources Are Needed

To better understand what tools and resources are already being used to manage cheese quality and prevent spoilage, respondents were asked to select what they used from a list of possible tools and resources.

The most used resource indicated was scientific articles related to spoilage and quality with 73.8 percent of respondents.

More than half of the cheese makers responded that they used in-person training (68.8 percent), online forums for cheese makers (57.4 percent), diagnostic resources to identify spoilage microbes (57.4 percent), and consultants (50.8 percent) to manage cheese quality and spoilage. Tools used by about a third or less of the cheese makers who responded included extension services and digital tools, such as online training and podcasts.

Most respondents indicated that they either strongly agreed (36 percent) or agreed (52 percent) that cheese makers need additional resources to help address quality issues. Participants who responded to an open-ended question about what tools, resources and/or knowledge would help them improve cheese quality showed a desire for better communication.

One idea that appeared to be shared by many was that they wanted online resources. Ideas included digital forums and resources that facilitate discussion of issues and help them find science-based solutions, respectively.

Some respondents were specific to the kind of access to information that they wanted. They asked for a digital space where scientific and technical experts in cheese can engage with them directly.

"The growing US artisan cheesemaking industry will require additional sources moving forward that address not only safety, but also quality and spoilage concerns," the article noted. "Addressing concerns of cheese makers will remain challenging because of resource and tool development bottlenecks, the relatively few scientists that currently study these issues, and the limited funding sources available for this type of research."

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Tetra Pak Introduces 14 Best Practice Lines For Cheese Manufacturers

Madison, WI—Tetra Pak has announced the development of 14 new Best Practice Lines (BPLs) for cheese manufacturers.

Those cheeses benefiting from these BPLs, Tetra Pak said, include Cheddar, Mozzarella, semi-hard cheese, fresh cheese, and Cottage cheese. Together, these types make up 79 percent of all cheese volumes and have a compound annual growth rate (CAGR) forecast of 3 percent (2021-2025).

Leveraging over 50 years of experience in the category, the BPL concepts provide a complete production solution for customers, optimized to fit their needs, Tetra Pak said. The processing lines utilize proven equipment combined with industry-leading expertise to create a safe and easy route to profitable production with a higher yield, while incorporating traditional cheesemaking techniques.

The hygienic production process enables a longer product shelf life, as well as consistent and replicable quality, Tetra Pak said. Sustainability is also a factor, with solutions focusing on reducing water, steam, and power consumption.

The demand for cheese is constantly growing, said Henning vonAlm, business stream cheese director at Tetra Pak. “We see good growth in mature markets like North America and Central Europe,” vonAlm said. “We also have strong expectations in the emerging markets like South America, as well as in Asia Pacific like China and Vietnam.

“This provides us with a sophisticated toolkit that enables us to tailor solutions to be completely suited to the customers’ needs, and we are so confident in these new Best Practice Line solutions that they come with performance guarantees,” said Fred Griemsmann,

vice president, Cheese & Powder Systems, at Tetra Pak.

Tetra Pak Equipment Meeting Consumer/Customer Demand

The most popular is yellow cheese, accounting for 34 percent of the global cheese volume, and includes both hard and semi-hard varieties.

When we look at the North American and South American market, we see similar needs for Mozzarella and Cheddar demand, vonAlm said. We also see strong demand in semi-hard and hard cheese for the Europe and Eastern Europe market while for the Asian market, Tetra Pak sees a demand in Mozzarella and String cheese.

The Tetra Pak draining belt portfolio provides continuous production of fused and stirred Cheddar and Pasta Filata cheese types.

These enclosed belt systems are designed to automatically drain, acidify and texture, mill, salt and mellow cheese curd, similar to the traditional cheese method. Fines from whey are captured by a fines saver screen integrated in the belt machine, maximizing yield. This design allows for consistent curd production, resulting in uniform acidity, moisture, salt concentration and loading rate.

Mozzarella is the second most popular category. With a focus on yield, product quality, and reduced environmental impact for Mozzarella production, the Tetra Pak Cooker Stretcher DDA dry cooker uses a patented heated auger and dimpled heated jacket technology to heat the product indirectly, resulting in higher fat retention in the final product.

“The Cooker Stretcher is a product we are offering to all of the markets,” said Graham Archer, processing director cheese evaporation & drying at Tetra Pak.

“The primary benefit is it is a dry cooker so we’re not losing fat through the use of hot water,” Archer said. “It’s very energy efficient but it also produces a better quality cheese.”

Employing nine independent heating zones with integrated ingredient addition capabilities, the Cooker Stretcher DDA offers producers unprecedented control of the cooking process.

When it comes to improving or enhancing Tetra Pak equipment to meet consumers’ demand, vonAlm said the cheese manufacturer and his company work together.

“When we talked about the Cooker Stretcher, the manufacturer identified the need,” he said. “We talked about hygiene, energy loss, we talked about it being as accurate as possible on the temperature. We talked whey collection. This was a journey together.”

Archer agreed and said manufacturers need to process a lot more milk in a 24-hour period than ever before.

“One of the big pushes we are being asked about is reducing downtime, especially CIP time, so that milk processors can be back up producing,” Archer said. “The critical thing for our customers is clearing milk. The equipment has to be reliable and able to run milk as quickly as possible.”

Tetra Pak said its draining and forming systems set the benchmark in the industry. The Tetra Pak Blockformer system — where curd is compacted in a series of vacuum and pressure relief cycles — employs an advanced design enabling it to run Parmesan cheese as well as Cheddar cheese.

Tetra Pak Casomatic systems efficiently drain and form semi-hard cheese and promote high-quality whey production, the company said.

“One of the key areas where we strongly invested in is the draining and forming of cheese,” vonAlm said. “The basis of that focus is on the semi-hard side. We really have a good touch on the moisture and the dry matter.”

The Casomatic system maximizes yield with a highly controlled process that eliminates weight and moisture variations in the final cheese product, the company said. The hygienic design enables long production runs and short cleaning cycles to optimize uptime.

“We really focus on yield. We really focus on standardized quality, hygiene and sustainability” vonAlm said. “The configuration of our plants is for mass production and we spend a lot of effort in increasing running times for our customers.”

“We’ve expanded and deepened our expertise and knowledge over the last decade, consolidated our proficiency and sites in the US, and recently invested 25 million euros to create a world-class cheese

production center in Poland,” Griemsmann continued. “We are the only supplier for complete solutions from milk intake, cheese production, through to packaging.

Consumers Boost Cheese Intake

COVID-19 has shifted consumer behaviors in many ways and cheese is no exception, with some 36 percent of consumers surveyed by Tetra Pak last month saying they have significantly increased their intake of cheese throughout the global pandemic.

“Generally, the survey just really confirms what we are seeing from our customers,” Archer said. “That is requiring more equipment for consumed-at-home type cheese. The results kind of reaffirm that.”

Consumers are spending more time at home, providing increased opportunities to eat cheese.

Consumers are very attuned to the health benefits of cheese, acknowledging that it is healthy (56 percent), nutritious (51 percent), and high in protein (42 percent) and calcium (41 percent), Tetra Pak’s survey found.

The leading reason for consuming cheese is taste, followed by health and nutrition, and ease of use. Over 50 percent of respondents have tried flavored cheese, especially herbs, spices and pepper, and many are also open to trying different flavors, such as truffle, salmon, mushrooms and spices.

An overwhelming majority (77 percent) of consumers expressed an interest in the process of cheese production, specifically the ingredients and where they are from (72 percent), where the product is made (52 percent), the heat treatments used (41 percent) and the sterile production (37 percent). Over a third also place particular value on environmentally friendly packaging.

Looking at the survey data three consumer segments emerged: Innovative Explorers, 53 percent of those surveyed, who are very fond of cheese and like to search for innovations and novelties, to experience new tastes, flavors or textures, and consequently consume a large variety of cheeses; Traditional Cheese Lovers (30 percent), who enjoy eating cheese also in recipes, and are very traditional in their consumption; and Selective Consumers (17 percent), who are not really cheese addicted and consume few types of cheese, but purchase it very frequently.

Tetra Pak’s survey was comprised of 4,500 online interviews in nine countries.

“People are becoming more adventurous in terms of taste and texture, and we have the facility to accommodate this, ensuring that there is no compromise on the overall quality of the end result,” Griemsmann said.

For more information, visit www.tetrapak.com.



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For more information, visit www.penn dairy.com

USDA Seeks Comments On How To Improve Food System Supply Chains

Washington—The US Department of Agriculture (USDA) is seeking comments on a department-wide effort to improve and reimagine the supply chains for the production, processing and distribution of agricultural commodities and food products, US Secretary of Agriculture Tom Vilsack announced Wednesday.

USDA is taking this action in response to an executive order issued on Feb. 24, by President Biden on “America’s Supply Chains,” which directs several agency actions to secure and strengthen supply chains. One of these directions is for the secretary of agriculture to submit, within one year, a report to the president that assesses the supply chains for the production of agricultural commodities and food products.

USDA is particularly interested in comments directed to the policy objectives listed in the executive order as they affect agricultural and food products supply chains, including but not limited to the following elements:

- The critical goods and materials underlying agricultural and food product supply chains. Under the executive order, “critical goods and materials” means goods and raw materials currently defined under statute or regulation as “critical” materials, technologies, or infrastructure.

- Other essential goods and materials underlying agricultural and food product supply chains, including digital products, and infrastructure. Under the executive order, “other essential goods and materials” means those that are essential to national and economic security, emergency preparedness, or to advance the policy set forth in the executive order, but are not included within the definition of “critical goods and materials.”

USDA will also consider “other essential goods and materials” relative to nutrition security, given its related importance to national and economic security.

USDA is particularly interested in comments on the following goods and materials pertaining to agricultural and food supply chain resilience, including, but not limited to, livestock/animal health, water, energy, the agricultural workforce (sufficiency, reliability, documentation, health and well-being), access to capital/financing, access to farm production tools, access to critical food distribution assets (shipping containers, cold chain equipment, and materials such as packaging), and technology, access to food processing and markets, and access to training, education, and technical assistance.

- The manufacturing or other capabilities necessary to produce the materials identified in the earlier subsections, including emerging capabilities. USDA is particularly interested in comments on the processing and distribution, capacity, and access issues associated with food production across all agricultural commodities, the varying scales at which processing is available (including availability for small to mid-size producers), the geographic distribution of such processing, access to transportation hubs and export facilities, and cold chain infrastructure and capacity, access to packaging, as well as the ownership and financial viability of such facilities.

- The defense, intelligence, cyber, homeland security, health,

climate, environmental, natural, market, economic, geopolitical, human-rights or forced-labor risks or other contingencies that may disrupt, strain, compromise, or eliminate the supply chain — including risks posed by supply chains’ reliance on digital products that may be vulnerable to failures or exploitation, and risks resulting from the elimination of, or failure to develop domestically, the capabilities identified in the earlier subsection — and that are sufficiently likely to arise so as to require reasonable preparation for their occurrence.

- Specific policy recommendations important to transforming the food system and increasing reliance in the supply chain for the sector. Such recommendations may include sustainably reshoring supply chains and developing domestic supplies, cooperating with allies and partners to identify alternative supply chains, building

redundancy into domestic supply chains, ensuring and enlarging stockpiles, developing workforce capabilities, enhancing access to financing, expanding research and development to broaden supply chains, addressing risks due to vulnerabilities in digital products relied on by supply chains, addressing risks posed by climate change, strengthening supply chains’ ability to promote nutrition security, and any other recommendations.

Through this notice, USDA is also requesting comments to inform its thinking on how stimulus relief programs and spending related to food supply chain resilience can help to increase durability and resilience within the US food supply.

Comments must be received by USDA by May 21, 2021. Comments may be submitted electronically, at www.regulations.gov; the docket number is AMS-TM-21-0034.

USDA To Launch Electronic Trade Certification System; Webinars Planned

Washington—The US Department of Agriculture (USDA) on May 6 will launch the Agriculture Trade Licensing and Attestation Solution (ATLAS), the first phase of what is described as an improved electronic trade certification system (eTDE) for use by the dairy industry.

USDA’s Agricultural Marketing Service (AMS) is leading the modernization of eTDE, which is the current electronic certification system, to streamline agriculture trade activities and improve the customer experience.

ATLAS is a single enterprise-wide portal that allows the secure

exchange of trade data and documents needed for shipments to worldwide ports from marketing through delivery for the dairy industry.

ATLAS is part of USDA’s information technology modernization strategy, which includes measures to improve customers’ digital experience and modernize applications, USDA said.

Once ATLAS is launched, dairy exporters will be able to use the portal to request and receive export certificate documents needed to engage in global trade, AMS explained. ATLAS will provide customers with increased

transparency throughout the certificate process and will improve their ability to request and update export certificate requests, communicate with USDA staff about specific certificates, and review certificate billing information.

USDA will hold training webinars to explain to dairy stakeholders how to use the system on Apr. 29 and May 4, 2021.

An introductory video and information on how to attend the webinars will be posted on the ATLAS web page, at www.ams.usda.gov/services/imports-exports/dairy-exports/edocs.

Additional training materials, including short “how-to” videos and a user manual, will also be posted online before the May 6 launch.

ENTRIES NOW OPEN

Wisconsin State Fair Dairy Products Contest



DATES TO REMEMBER:

June 4
Entry Deadline

June 24
Wisconsin State Fair Dairy Products Contest

August 12
Blue Ribbon Dairy Products Auction

Entry information is available for the 2021 Wisconsin State Fair Dairy Products Contest at: <https://wistatefair.com/competitions/dairy-products/>.

The contest will take place on June 24 at Wisconsin State Fair Park. Class winners — as well as the 2021 Grand Master Cheese Maker — will be announced at the Blue Ribbon Dairy Products Auction on Thursday, August 12.

CLASSES: ■ Cheese ■ Butter ■ Yogurt
■ Sour Cream ■ Fluid Milk ■ Custard

For more information about contest entries, email entryoffice@wistatefair.com or call 414-266-7052.



For more information, visit www.wistatefair.com/competitions/dairy-products/

COMING EVENTS

www.cheesereporter.com/events.htm

IDDDBA, UW-Madison Partner For Online Leadership Course For Food Retailers

Madison—A new certificate program designed to help retail food industry members develop successful leadership skills will kick off July 13.

The program was created in partnership with the International Dairy Deli Bakery Association (IDDDBA) and the Wisconsin School of Business Center for Professional & Executive Development, an affiliate of the Wisconsin School of Business.

The 10-session online course will be held on select days beginning July 13.

Faculty and retail food industry experts will outline leadership behaviors that create personal and

organization success, along with what today's customers want and expect from a food business in terms of health and sustainability, organizers stated.

Students will also learn about consumers' awareness of context and culture when selecting food at retail, and how to gain consumer insight using trend analysis and the latest social media methods.

Instructors will likewise highlight ways to analyze performance impact and efficiencies in product sales and inventory.

"2020 was a tough year for many business professionals, but despite the uncertainties and new ways of



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PLANNING GUIDE

June 6-8: Canceled – IDDDBA 2021, Houston, TX. Next year's tradeshow event set for June 5-7 in Atlanta, GA. For details, visit www.iddba.org.

July 12-13: Dairy Symposium, The Landmark Resort, Egg Harbor, WI. For more information, visit 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.

July 19-21: New Date & Format – IFT Annual Meeting & Digital Event. More information will be available online at www.iftevent.org.

July 28-30: New Date & Format - American Cheese Society Virtual Education & Networking Event. Visit www.cheesesociety.org for updates.

Aug. 12-13: Idaho Milk Processors Association Annual Meeting, Sun Valley, ID. Visit www.impa.us.

August 17-19: The World Dairy Expo Championship Dairy Products Contest, Madison, WI. For more information, visit 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.

Sept. 27-29: New Date - Fancy Food Show 2021, Javits Convention Center, New York, NY. Visit www.specialtyfood.com for more information.

Oct. 25-28: ADPI Dairy Technology Week, Peppermill Resort & Casino, Reno, NV. For details, visit www.adpi.org.

engaging consumers and clients, many leaders rose to the challenges," said IDDDBA professional development coordinator Jessica Ives.

Tuition is \$3,075 per person for International Dairy Deli Bakery Association members and \$4,075 per person for nonmembers. The registration deadline is May 28, and class size will be limited to 20 individuals.

Participants who complete the course will receive a Professional Certificate in Retail Leadership from the Center for Professional and Executive Development.

To register online and for more information, visit www.iddba.org.

Cheesemakers Panel will also explore the unique challenges that face LGBTQ+ cheese makers.

Attendees will learn about the evolution of dairying for raw milk cheesemaking, the ideal amount of environmental monitoring, getting serious about sustainable dairy practices, and unlocking flavor development in cheese.

Networking opportunities have also been scheduled, including the popular Meet the Cheesemaker event.

For more conference details, visit www.cheesesociety.org.

Registration For American Cheese Society's Completely Virtual Meeting Opens April 30

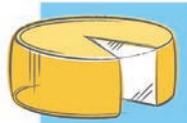
Denver, CO—Online registration will launch Friday, April 30 for the American Cheese Society's (ACS) annual meeting, set for July 28-30 in a completely virtual space.

The theme of this year's event is "Moving Forward Together With Purpose." A tentative schedule for the event will include educational sessions on critical topics like practical tools and solutions for developing and implementing a food safety plan, the real cost (or not) of having an aging program, cri-

sis marketing during the pandemic era, and troubleshooting – how small issues can have big impacts on quality and productivity.

Speakers will discuss Covid's impact on the artisan cheese industry, using social media on an "artisan budget," and growing great cheese – how animal feed influences cheese flavor.

The new LGBTQ+ Luminary



the sponsored tee box. A gift will be given out on your company's behalf for the winner on each hole challenge. Interested sponsors should register no later than May 20th with organizers.

For questions, contact Jim Banks at (715) 305-5474 or via email: jpsadie58@live.com. Download registration and sponsorship forms at www.cheesereporter.com/CCGO.htm

able. Sponsors receive golf, lunch and dinner for four; company logo on the golf event website and recognition on the WSCI website for one year; and prominent signage and social media coverage.

The early registration deadline is July 15. For questions, contact WSCI's Joanne Gauthier at (608) 695-9729 or via email: wsciexecdir@gmail.com.

16th Annual Charity Cheesemakers' Golf Outing, June 23

Oneida WI—The 16th Annual Charity Cheesemakers' Golf Outing benefitting local charities will take place here, June 23.

Registration is open to everyone for the four-person scramble format that will take place at the

Thornberry Creek Golf Course in Oneida, WI. Registration deadline is June 9. The tournament begins at 10 a.m. with registration and a shotgun start at 11:00 a.m.

The cost is \$155 and includes 18 holes of golf, dinner, two drink tickets, and first-, second- and third-place trophies to winners.

Sponsorship opportunities include recognition on the Sponsor Board as well as signage on

at 10 a.m. with registration and a shotgun start at 11:30 a.m. Lunch is also included in the registration fee.

Post-tournament, attendees can enjoy a tailgate dinner and awards program with raffle prizes, door prizes and hole contest prizes.

A number of corporate sponsorship opportunities are avail-

WSCI's Golf Outing Slated For Sept. 14

Oregon, WI—Registration kicked off this week for the Wisconsin Specialty Cheese Institute (WSCI) annual golf outing here Tuesday, Sept. 14 at The Legend at Bergamont Golf Course.

The scramble tournament begins



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1. Equipment for Sale

EQUIPMENT FOR SALE: Cryovac Rotary Chamber Vac. Model 8610-14. 4 chambers with 14" dual seal wire set-up. Chamber product size is 12"x14" or 6"x18". Machine is 460 volt 3 phase. Completely refurbished. Call 608-437-5598 x 2344 or email: akosharek@dairyfoodusa.com

WESTFALIA SEPARATORS: New arrivals! Great condition. Model number 418. Call **GREAT LAKES SEPARATORS** at (920) 863-3306 or e-mail drlambert@dialez.net.

FOR SALE: 1500 and 1250 cream tanks. Like New. (800) 558-0112. (262) 473-3530.

SEPARATOR NEEDS - Before you buy a separator, give Great Lakes a call. TOP QUALITY, reconditioned machines at the lowest prices. Call Dave Lambert, **GREAT LAKES SEPARATORS** at (920) 863-3306; drlambert@dialez.net for more information.

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1. Equipment for Sale

SOLD: ALFA-LAVAL SEPARATOR: Model MRPX 518 HGV hermetic separator. **JUST ADDED: ALFA-LAVAL SEPARATOR:** Model MRPX 718. Call Dave Lambert at **Great Lakes Separators** at (920) 863-3306 or e-mail drlambert@dialez.net.

2. Equipment Wanted

WANTED TO BUY: Westfalia or Alfa-Laval separators. Large or small. Old or new. Top dollar paid. Call Great Lakes Separators at (920) 863-3306 or email drlambert@dialez.net

3. Replacement Parts

REPLACEMENT PARTS: Spares for nearly all sanitary pumps, valves and sensors. Contact  **GD PROCESS DESIGN** at Sales@gdprocessdesign.com or 262-361-4080.

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



6. Cheese Moulds, Hoops

CHEESE FORMS, LARGEST SELECTION EVER: Includes perforated forms! **Rectangular sizes:** 11" x 4' x 6.5" • 10.5" x 4" 6.5" • 10" x 4" x 4" **Round sizes:** 4.75" x 18" • 7.25" x 5" • 7.25" x 6.75". Many new plastic forms and 20# and 40# Wilsons. Call **INTERNATIONAL MACHINERY EXCHANGE** for your cheese forms and used equipment needs. 608-764-5481 or email sales@imexchange.com for more information.

6. Cheese Moulds, Hoops

WILSON HOOPS: NEW! 20 and 40 pound hoops available. Contact **KUSEL EQUIPMENT** at (920) 261-4112 email: sales@kuselequipment.com

7. Interleave Paper, Wrapping

SPECIALTY PAPER MANUFACTURER specializing in cheese interleave paper, butter wrap, box liners, and other custom coated and wax paper products. Made in USA. Call Melissa at **BPM Inc.**, 715-582-5253 www.bpmpaper.com

8. Cheese & Dairy Products

KEYS MANUFACTURING: Dehydrators of scrap cheese for the animal feed industry. Contact us for your scrap at (217) 465-4001 or email keysmsg@aol.com.

UNDERGRADE CHEESE WANTED: International Ingredient Corporation is looking to purchase undergrades for use in Animal Feed. Competitive prices, pick-up as needed; FSMA compliant. Contact Jason at jhrdlicka@intcos.com or 636-717-2100 ext. 1239

9. Co-Packing, Manufacturing

10. Sheep Milk

SHEEP MILK AVAILABLE: We have recently completed our growth plans and ramped up production of a consistent, high-quality supply of sheep milk. Shipments available in both fluid tanker or frozen totes which enable us to ship anywhere throughout the U.S., and in quantities to match your current production needs and future growth. Convenient long-term or short-term agreements are available. For more information, email jeffw@msjandco.com.

11. Help Wanted

12. Promotion & Placement

PROMOTE YOURSELF - By contacting **Tom Sloan & Associates**. Job enhancement thru results oriented professionals. We place cheese makers, production, technical, maintenance, engineering and sales management people. Contact Dairy Specialist David Sloan, Tom Sloan or Terri Sherman. **TOM SLOAN & ASSOCIATES, INC.**, PO Box 50, Watertown, WI 53094. Phone: (920) 261-8890 or FAX: (920) 261-6357; or by email: tsloan@tsloan.com.

13. Walls & Ceiling

EXTRUTECH PLASTICS NEW! Anti-microbial **POLY BOARD-AM** sanitary panels provide non-porous, easily cleanable, bright white surfaces, perfect for incidental food contact applications. CFIA and USDA accepted, and Class A for smoke and flame. Call **Extrutech Plastics** at 888-818-0118 or www.epiplastics.com for more information.

14. Warehousing

COLD STORAGE SPACE AVAILABLE: Sugar River Cold Storage in Monticello, WI. has space available in it's refrigerated buildings. Temp's are 36, 35 and 33 degrees. We are SQF Certified and work with your schedule. Contact Kody at 608-938-1377 or visit our website www.sugarrivercoldstorage.com.

15. Help Wanted

Have you recently lost your job or down-sized from your position? Would you like the ability to stay in touch with the latest job offerings? Apply for a free 3-month subscription to Cheese Reporter by calling 608-316-3792 or visit www.cheesereporter.com for all the latest listings.

16. Testing Services

Operations Manager

Yodelay Yogurt, an award-winning specialty yogurt manufacturer located in Madison, WI, is seeking a personable, multi-faceted, individual to join our small but growing team.

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Federal Order Class 1 Minimum Prices & Other Advanced Prices - May 2021

Class I Base Price (3.5%)	\$17.10 (cwt)
Base Skim Milk Price for Class I	\$10.56 (cwt)
Advanced Class III Skim Milk Pricing Factor	\$10.75 (cwt)
Advanced Class IV Skim Milk Pricing Factor	\$8.88 (cwt)
Advanced Butterfat Pricing Factor	\$1.9755 (lb.)
Class II Skim Milk Price	\$9.58 (cwt)
Class II Nonfat Solids Price	\$1.0644 (lb.)

Two-week Product Price Averages:

Butter	\$1.8028 lb.
Nonfat Dry Milk	\$1.1645 lb.
Cheese	\$1.6728 lb.
Cheese, US 40-pound blocks	\$1.7809 lb.
Cheese, US 500-pound barrels	\$1.5347 lb.
Dry Whey	\$0.6082 lb.

Dairy Product Stocks in Cold Storage

TOTAL STOCKS AS REPORTED BY USDA (in thousands of pounds unless indicated)

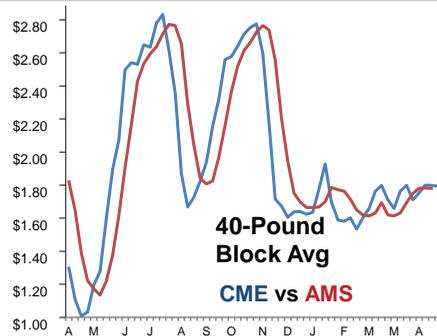
	Stocks in All Warehouses			March 31, 2021 as a % of		Public Warehouse Stocks
	March 31 2020	Feb 28 2020	March 31 2021	March 31 2020	Feb 28 2020	
Butter	309,587	354,595	354,624	115	100	344,509
Cheese						
American	776,360	817,178	831,795	107	102	
Swiss	23,272	21,692	22,707	98	105	
Other	574,875	597,383	611,753	106	102	
Total	1,374,507	1,436,253	1,466,255	107	102	1,148,221

AVG MONTHLY LACTOSE MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'15	.3210	.2870	.2472	.2370	.2354	.2170	.1995	.1912	.1893	.1850	.1851	.1914
'16	.2061	.2166	.2280	.2408	.2551	.2616	.2769	.2948	.3208	.3416	.3525	.3633
'17	.3718	.3750	.3826	.4038	.4100	.3998	.3745	.3435	.2958	.2633	.2417	.2208
'18	.2146	.2159	.2200	.2333	.2573	.2796	.3099	.3254	.3363	.3475	.3510	.3580
'19	.3700	.3639	.3650	.3525	.3339	.3150	.3085	.2973	.2919	.2809	.2884	.2900
'20	.2979	.3043	.3107	.3467	.4018	.4618	.5170	.5136	.5056	.5002	.4751	.4333
'21	.4089	.4145	.4309									

DAIRY PRODUCT SALES

April 21, 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 17	April 10	April 3	Mar. 27
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	1.7793	1.7824	1.7808	1.7488
Sales Volume	12,953,139	13,399,449*	13,122,333	11,459,910
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price	Dollars/Pound			
US	1.6346	1.5863	1.5937	1.6227
Adjusted to 38% Moisture				
US	1.5579	1.5122	1.5220	1.5459
Sales Volume	Pounds			
US	13,003,485	13,371,008	13,253,688	13,537,385
Weighted Moisture Content	Percent			
US	34.95	34.96	35.08	34.92
AA Butter				
Weighted Price	Dollars/Pound			
US	1.8374	1.7750*	1.6732*	1.5984
Sales Volume	Pounds			
US	4,259,377	5,297,906*	3,746,406	10,347,303
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pounds			
US	0.6093	0.6070*	0.5897	0.5806
Sales Volume	Pounds			
US	4,929,442	4,472,157*	3,477,382	4,956,775
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.1645	1.1644*	1.1481*	1.1366
Sales Volume	Pounds			
US	19,970,007	17,310,177*	16,715,887*	16,860,225

DAIRY FUTURES PRICES

SETTLING PRICE

*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-16	Apr 21	17.64	15.47	62.000	116.900	1.799	1.7000	180.000
4-12	Apr 21	17.67	15.52	62.000	117.400	1.799	1.7040	180.000
4-20	Apr 21	17.68	15.52	62.000	117.500	1.799	1.7070	178.575
4-21	Apr 21	17.70	15.52	62.000	117.800	1.799	1.7070	178.600
4-22	Apr 21	17.65	15.52	1.700	117.500	1.799	1.7060	178.800
4-16	May 21	19.04	16.02	64.225	119.800	1.851	1.8300	185.000
4-12	May 21	19.16	16.15	65.350	121.500	1.851	1.8380	186.350
4-20	May 21	19.32	16.09	67.500	123.000	1.842	1.8390	181.000
4-21	May 21	19.16	16.09	66.525	124.000	1.842	1.8340	180.500
4-22	May 21	18.68	16.00	64.800	123.000	1.801	1.7930	176.625
4-16	June 21	19.06	16.37	62.000	122.900	1.882	1.8410	187.900
4-12	June 21	19.10	16.51	63.450	125.025	1.882	1.8440	188.500
4-20	June 21	19.30	16.46	65.900	126.000	1.877	1.8460	184.000
4-21	June 21	19.19	16.53	66.000	128.000	1.876	1.8440	183.875
4-22	June 21	18.82	16.47	64.700	128.175	1.873	1.8100	179.800
4-16	July 21	19.10	16.60	58.500	125.000	1.900	1.8680	191.000
4-12	July 21	19.05	16.85	60.250	126.750	1.900	1.8540	191.600
4-20	July 21	19.29	16.89	63.250	128.200	1.900	1.8690	185.750
4-21	July 21	19.29	16.80	63.250	129.750	1.900	1.8610	185.750
4-22	July 21	18.89	16.75	61.200	130.200	1.880	1.8340	181.500
4-16	Aug 21	18.95	16.85	57.200	127.250	1.900	1.8650	193.000
4-12	Aug 21	18.94	17.08	58.500	128.625	1.900	1.8650	193.000
4-20	Aug 21	19.29	16.74	61.000	129.375	1.900	1.8730	188.000
4-21	Aug 21	19.17	17.01	61.200	131.000	1.900	1.8710	188.000
4-22	Aug 21	18.90	16.98	58.500	131.975	1.900	1.8550	183.500
4-16	Sept 21	18.78	17.00	54.700	128.250	1.900	1.8590	194.000
4-12	Sept 21	18.80	17.16	56.175	129.750	1.900	1.8590	193.975
4-20	Sept 21	19.18	17.16	59.250	130.250	1.900	1.8740	191.475
4-21	Sept 21	19.02	17.16	59.175	131.750	1.900	1.8730	189.500
4-22	Sept 21	18.84	17.12	55.500	133.000	1.900	1.8680	184.750
4-16	Oct 21	18.65	17.15	52.750	129.900	1.900	1.8670	195.000
4-12	Oct 21	18.65	17.15	53.525	131.000	1.900	1.8670	194.000
4-20	Oct 21	19.00	17.15	56.700	130.775	1.900	1.8720	189.500
4-21	Oct 21	18.81	17.15	55.000	132.000	1.900	1.8720	189.500
4-22	Oct 21	18.65	17.15	51.750	133.500	1.900	1.8650	186.500
4-16	Nov 21	18.40	17.15	52.250	130.750	1.870	1.8420	195.200
4-12	Nov 21	18.40	17.26	52.250	131.500	1.870	1.8420	195.200
4-20	Nov 21	18.61	17.26	54.900	132.500	1.870	1.8420	189.500
4-21	Nov 21	18.22	17.26	54.175	133.250	1.875	1.8500	190.500
4-22	Nov 21	18.38	17.26	51.000	133.750	1.875	1.8450	195.200
4-16	Dec 21	18.19	17.30	50.500	132.250	1.850	1.8210	193.000
4-12	Dec 21	18.20	17.30	50.500	132.500	1.850	1.8190	193.000
4-20	Dec 21	18.36	17.30	53.725	133.475	1.852	1.8290	189.500
4-21	Dec 21	18.57	17.31	53.725	134.000	1.860	1.8240	189.500
4-22	Dec 21	18.09	17.31	50.000	134.500	1.860	1.8200	186.500
4-16	Jan 22	17.82	17.40	50.950	132.675	1.806	1.7900	189.000
4-12	Jan 22	17.83	17.40	50.950	132.500	1.806	1.7910	189.000
4-20	Jan 22	17.99	17.40	52.475	134.925	1.806	1.7950	189.000
4-21	Jan 22	18.30	17.40	50.550	132.675	1.806	1.8000	189.000
4-22	Jan 22	17.73	17.40	51.150	134.500	1.806	1.8000	187.000
4-16	Feb 22	17.74	17.40	49.500	133.500	1.800	1.7860	190.000
4-12	Feb 22	17.70	17.40	49.500	133.275	1.800	1.7880	190.000
4-20	Feb 22	17.88	17.40	52.375	136.475	1.800	1.7900	186.275
4-21	Feb 22	17.99	17.40	49.500	136.475	1.800	1.7950	186.275
4-22	Feb 22	17.85	17.40	51.125	136.475	1.800	1.7950	186.275

Interest - April 22	26,341	2,414	4,948	6,979	3,220	26,008	8,793
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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - APRIL 16: Contacts say foodservice demand has picked up week by week. Demand for barrels has increased, naturally, with foodservice upticks. Therefore, western cheese contacts relay tightening barrel supplies. Spot milk prices ranged from \$5 under to \$1 under Class. Although milk prices are edging higher, there is still an abundant supply for cheese makers throughout the nation during flush.

NORTHEAST - APRIL 21: Cheese makers are currently running through steady milk supplies. Some operations are scheduling upcoming shutdowns for plant maintenance. In general, cheese production is stable. On Tuesday's CME, the barrel cheese cash price exceeded the block price. There are reports cheese demands continue to improve in the foodservice sector. Manufacturers' customers continue to order additional cheese supplies. Retail sales remain healthy. Cheese markets are showcasing signs of a hardy tone.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb blocks: \$2.2450 - \$2.5325 Process 5-lb sliced: \$1.8025 - \$2.2825
Muenster: \$2.2325 - \$2.5825 Swiss Cuts 10-14 lbs: \$3.2525 - \$3.5750

MIDWEST AREA - APRIL 21: Midwestern cheese plant managers say spot milk remains available. The spot milk pricing lows of last week have been reported again, at or around \$5 under Class III. Cheese plant managers say they can resell some milk on some days during the week, while the other days they are trying to stay ahead of the robust milk availability by busy production means. Production schedules are full. Some cheese contacts say this year is record-setting for production days. That said, other producers have only recently upped production schedules to fulfill demand. Regarding cheese demand, notes are mostly positive. Curd producers say spring weather has brought buyers back to the table. Barrel producers provided similar sentiment. They report that when loads become available, they are not available long. Cheese market tones are uncertain. Barrel market prices overtook block prices on Tuesday, which creates questions about near term trends. As with a large price spread, contacts question when (or how) the "normal structure" of block prices trending anywhere from a few cents to a dime, at most, above barrel prices will return.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf: \$2.4300 - \$3.4975 Mozzarella 5-6#: \$1.9600 - \$2.9050
Brick 5# Loaf: \$2.1600 - \$2.5850 Muenster 5# Loaf: \$2.1600 - \$2.5850
Cheddar 40# Block: \$1.8825 - \$2.2825 Process 5# Loaf: \$1.7875 - \$2.1475
Monterey Jack 10# \$2.1350 - \$2.3400 Grade A Swiss 6-9#: \$2.7675 - \$2.8850

WEST - APRIL 21: Cheese demand for foodservice has increased in the West, as more areas loosen COVID restrictions. Some contacts report a shift in production focus from retail orders, which are and have remained steady, to growing restaurant/food service interests. Specifically noted this week was the growth in demand reported by Swiss cheese producers. Changes in government programs regarding the purchase of cheese and dairy products has caused some market instability. The market price for cheese barrels has surpassed the price of blocks, leaving contacts with a level of uncertainty regarding near-term market stability. Production schedules are full, and there continues to be plenty of milk available in the region. Block availability is steady for spot purchases, but barrel stocks remain tight.

Wholesale prices delivered, dollars per/lb: Monterey Jack 10#: \$2.1075 - \$2.3825
Cheddar 10# Cuts: \$2.1200 - \$2.3200 Process 5# Loaf: \$1.8050 - \$2.0600
Cheddar 40# Block: \$1.8725 - \$2.3625 Swiss 6-9# Cuts: \$3.0600 - \$3.4900

FOREIGN -TYPE CHEESE - APRIL 21: Foreign cheese markets are stable. Most Western European cheese makers are maintaining steady to slightly higher production schedules. Seasonal increases in milk production are generally moving into cheese. Pressure to fill orders continues. While shipping delays are never welcome, that factor helped to obfuscate some delays in EU cheese exports as to whether the source was production schedules or shipping factors. Overall, most export customers are receiving cheese in April close to on time. Increased Western European cheese production and improved shipping timeliness are merging to move cheese export flows closer to normal.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.2525 - 3.7400
Gorgonzola:	\$3.6900 - 5.7400	\$2.7600 - 3.4775
Parmesan (Italy):	0	\$3.6400 - 5.7300
Romano (Cows Milk):	0	\$3.4425 - 5.5975
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (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 21

WEST: Western cream is abundant. Contacts say there are a few pockets of seemingly tightening output, but even in these areas, cream supply is still meeting demand. Limited tanker availability continues to stymie the transportation of greater volumes of cream in and out of the region. Butter makers are maintaining seasonally active production schedules. Inventories are stable. Foodservice demand is booming; some cafeterias, restaurants, and other foodservice outlets are nearing pre-pandemic levels of operation. Retail sales are steady. Export demand is beginning to decline as US butter prices, both spot and futures, are becoming less competitive on the global market.

CENTRAL: Since roughly the Ides of March, foodservice sales have incrementally shifted higher. This week, butter plant contacts are saying sales were somewhat subdued. Some of those contacts question whether once-depleted pipelines have

begun to fill up. Churning is busy. There is another shift in direction, but in regards to cream availability. Butter plant managers relay finding cream in multiples at/around the low/mid 1.20s, again. Some plants undergoing maintenance in the Midwest and eastern regions have begun to create more availability for continually-running plants. Bulk butter buyers are still actively looking, but the focus remains on the unsalted, 82 percent variety.

NORTHEAST: Butter makers are working through stable/active production schedules in the East. Butter operations are mostly receiving a steady amount of milk/cream supplies. There are reports cream availability is mixed in some areas. In some cases, cream contract prices are higher than spot market prices, showing seasonally higher regional cream availability. Market participants are creating future cream contracts at this time. Demand at foodservice has been improving. Retail orders are stable.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Throughout April, the most advertised conventional dairy item has been ice cream in 48- to 64-ounce containers. The trend continued this week, being featured in 14 percent more ads than last week. Conventional ice cream in 48- to 64-ounce containers had a lower weighted average price from the previous week, melting off \$0.11, dipping down to \$3.05.

Conventional cheese ads fell by 10 percent this week, dropping in every package size and type, other than 8-ounce shred cheese, which grew by 18 percent. The average advertised price of conventional 8-ounce shred cheese dropped to \$2.38, a decrease of \$0.11 from the previous week. The number of ads for organic cheese also declined this week, with only 8-ounce shred cheese appearing in the survey. The weighted average price of 8-ounce shred organic cheese grew by \$0.45 compared to \$3.99 last week.

Total organic yogurt ads fell slightly, by 5 percent, in this week's survey. Organic 32-ounce Greek yogurt ads grew this week by 10 percent, with prices increasing by \$1.10 to a weighted average price of \$5.57. Ads for both conventional and organic milk decreased this week.

RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 23

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	2.88	3.55	2.39	3.23	3.74	3.03	1.99
Cheese 8 oz block	2.48	2.40	2.66	2.40	2.26	2.52	1.67
Cheese 1# block	3.74	3.99	NA	NA	3.49	NA	3.50
Cheese 2# block	7.14	NA	5.98	NA	NA	7.43	NA
Cheese 8 oz shred	2.38	2.33	2.38	2.32	2.47	2.46	2.44
Cheese 1# shred	3.50	NA	NA	NA	NA	NA	3.50
Cottage Cheese	2.17	2.41	1.76	2.09	2.29	1.49	NA
Cream Cheese	2.16	1.67	2.56	NA	1.00	1.93	2.00
Flavored Milk ½ gallon	1.22	NA	NA	.88	2.50	.88	NA
Flavored Milk gallon	1.94	NA	1.62	NA	1.77	NA	1.99
Ice Cream 48-64 oz	3.05	2.90	3.10	3.12	3.23	3.05	2.77
Milk ½ gallon	1.59	NA	2.99	NA	1.50	NA	.99
Milk gallon	2.40	NA	NA	NA	NA	2.99	1.99
Sour Cream 16 oz	1.90	1.92	1.86	2.39	1.99	1.74	1.39
Yogurt (Greek) 4-6 oz	.88	.91	.90	.91	.93	.83	.77
Yogurt (Greek) 32 oz	4.64	4.58	4.24	4.99	3.96	4.98	3.49
Yogurt 4-6 oz	.53	.52	.54	.53	.54	.55	.50
Yogurt 32 oz	2.32	2.38	2.50	1.98	NA	NA	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:	\$3.41
Butter 1 lb:	Greek Yogurt 32 oz:	\$5.57
Cheese 8 oz shred:	Milk UHT 8 oz:	NA
Cheese 1 lb block:	Milk ½ gallon:	\$3.92
Cream Cheese 8 oz:	Milk gallon:	NA
Cottage Cheese 16 oz:	Sour Cream 16 oz:	NA
Yogurt 4-6 oz:	Ice Cream 48-64 oz:	NA

NDM PRODUCTS - APRIL 22

NDM - CENTRAL: Low/medium heat NDM prices continued to shift higher this week. Even with active production, domestic and export (namely Mexico-based) customers are actively seeking out loads. Domestic end users are still reporting some prices nearer to the mid to high \$1.10s, but most prices are moving at or around \$1.20. Producers say supplies range from very limited to nonexistent. Condensed skim is available during the flush, but hauling issues are creating some issues moving it from the Central/Southwest region to balancing plants. Regarding NDM markets as loads are being locked in throughout the second quarter, tones are bullish.

NDM - WEST: The low/medium heat NDM price range moved higher in the West. The mostly price series also saw movement on the top end, while the bottom held steady. Exports of low/medium heat NDM into Mexico and Asia are increasing. The higher shift in prices reflects the strong demand for NDM intended for export markets as domestic demand has remained steady. Production is active as milk is readily available. Low/medium heat NDM inventories are available. Near-

term offers in the West are priced higher compared to last week, implying a bullish market. Prices for high heat NDM moved higher this week, with light spot trading. Demand is steady and inventories are limited. With an abundance of milk, in the region, manufacturers continue to focus on the production of low/medium heat NDM.

NDM - EAST: Low/medium heat NDM prices are moving northerly again. Eastern contacts reported a steady amount of trades this week, but respective prices are up nearly a nickel from last week in some cases. Production rates are busy, but producers are reporting available loads are limited to nonexistent. Contacts say condensed skim is available, but from one week to the next availability can shift in either direction. High heat NDM prices moved higher on the bottom of the range, as high heat NDM trading was limited.

LACTOSE: The overall market tone for lactose is stable, and the mostly price series narrowed in equal proportions. Manufacturers say there is a steady pull on lactose supplies, and end users seem to be taking regular shipments.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/19/21	67,711	77,668
04/01/21	62,556	79,714
Change	5,155	-2,046
Percent Change	8	-3

CME CASH PRICES - APRIL 19 - APRIL 23, 2021

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY April 19	\$1.7425 (+5¼)	\$1.8000 (+2)	\$1.8700 (+2)	\$1.2350 (+2)	\$0.6750 (NC)
TUESDAY April 20	\$1.8050 (+6¼)	\$1.8000 (NC)	\$1.7975 (-7¼)	\$1.2300 (-½)	\$0.7025 (+2¼)
WEDNESDAY April 21	\$1.8050 (NC)	\$1.7950 (-½)	\$1.7925 (-½)	\$1.2400 (+1)	\$0.6825 (-2)
THURSDAY April 22	\$1.7950 (-1)	\$1.7750 (-2)	\$1.7400 (-5¼)	\$1.2525 (+1¼)	\$0.6600 (-2¼)
FRIDAY April 23	\$1.8050 (+1)	\$1.7925 (+1¼)	\$1.7700 (+3)	\$1.2525 (NC)	\$0.6200 (-4)
Week's AVG \$ Change	\$1.7905 (+0.0880)	\$1.7925 (+0.0035)	\$1.7940 (-0.0870)	\$1.2420 (+0.0315)	\$0.6680 (+0.0070)
Last Week's AVG	\$1.7025	\$1.7890	\$1.8810	\$1.2105	\$0.6610
2020 AVG Same Week	\$1.0255	\$1.0310	\$1.1525	\$0.8250	\$0.3860

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Seven cars of blocks were sold Monday, the last at \$1.8000, which raised the price. Two cars of blocks were sold Tuesday, the last at \$1.8000, which left the price unchanged. On Wednesday, 4 cars of blocks were sold, the last at \$1.7950, which set the price. Five cars of blocks were sold Thursday at \$1.7750, which set the price. Four cars of blocks were sold Friday at prices between \$1.7750 and \$1.7900; an unfilled bid for 1 car at \$1.7925 then set the price. The barrel price rose Monday on an unfilled bid at \$1.7425, jumped Tuesday on a sale at \$1.8050, fell Thursday on a sale at \$1.7950, then rose Friday on an unfilled bid at \$1.8050.

Butter Comment: The price rose Monday on a sale at \$1.8700, fell Tuesday on a sale at \$1.7975, declined Weds on an unfilled bid at \$1.7925 (following a sale at \$1.7750), fell Thursday on a sale at \$1.7400, then rose Friday on a sale at \$1.7700.

Nonfat Dry Milk Comment: The price rose Monday on a sale at \$1.2350, declined Tuesday on a sale at \$1.2300, rose Wednesday on a sale at \$1.2400, and increased Thursday on a sale at \$1.2525.

Dry Whey Comment: The price increased Tuesday on an unfilled bid at 70.25 cents, declined Wednesday on a sale at 68.25 cents, fell Thursday on a sale at 66.0 cents, and dropped Friday on a sale at 62.0 cents.

WHEY MARKETS - APRIL 19 - APRIL 23, 2021

RELEASE DATE - APRIL 22, 2021

Animal Feed Whey—Central: Milk Replacer: .5200 (NC) – .5925 (+2¼)

Buttermilk Powder:

Central & East: 1.1000 (NC) – 1.1675 (NC) West: 1.1000 (+5) – 1.1900 (NC)
Mostly: 1.1100 (NC) – 1.1450 (NC)

Casein: Rennet: 3.7100 (+5) – 3.7800 (+2) Acid: 4.1800 (+2) – 4.3200 (+1)

Dry Whey—Central (Edible):

Nonhygroscopic: .5700 (NC) – .7000 (+3) Mostly: .6125 (+¾) – .6425 (+¼)

Dry Whey—West (Edible):

Nonhygroscopic: .6050 (+1¼) – .7100 (+1) Mostly: .6375 (+2¼) – .6600 (+1)

Dry Whey—NorthEast: .6000 (+2) – .6625 (+1¼)

Lactose—Central and West:

Edible: .4000 (NC) – .5500 (-5) Mostly: .4200 (+1) – .4800 (-1)

Nonfat Dry Milk —Central & East:

Low/Medium Heat: 1.1500 (+1) – 1.2500 (+2½) Mostly: 1.1900 (+1) – 1.2200 (+1)
High Heat: 1.2800 (+3) – 1.3800 (NC)

Nonfat Dry Milk —Western:

Low/Medium Heat: 1.1550 (+1¾) – 1.2775 (+3) Mostly: 1.1800 (NC) – 1.2400 (+3½)
High Heat: 1.2700 (+1¾) – 1.4150 (+2)

Whey Protein Concentrate—Central and West:

Edible 34% Protein: 1.0400 (-½) – 1.2700 (NC) Mostly: 1.0500 (NC) – 1.1450 (NC)

Whole Milk—National: 1.7100 (+1) – 1.7800 (NC)

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

HISTORICAL MONTHLY AVG BARREL PRICES

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

USDA Inviting Offers To Sell Pepper Jack, Cheddar, Butter, Yogurt, UHT Milk

Washington—The US Department of Agriculture (USDA) in the past week has invited offers to sell several different dairy products to the agency for use in various programs.

The agency is inviting offers to sell 194,000 pounds of shredded Pepper Jack cheese, 4/5-pound packages, and 149,760 pounds of yellow sliced 0.75-ounce Cheddar cheese, 12-pound packages, for use in the National School Lunch Program and other federal food and nutrition assistance programs. Deliveries are to be made between July 1 and Sept. 30, 2021.

Offers are due by 1:00 p.m. Central time on Friday, Apr. 30.

USDA is also inviting offers to sell 71,820 pounds of salted print butter, 36/1-pound packages; as well as 224,550 pounds of high protein blueberry yogurt, 24/4-ounce cups, 175,542 pounds of high protein strawberry yogurt, 24/4-ounce cups, 83,130 pounds of high protein vanilla yogurt, 24/4-ounce cups, and 163,344 pounds of high protein vanilla yogurt, 6/32-ounce tubs, for use in the National School Lunch program and other federal food and nutrition assistance programs. Deliveries are to be made between July 1 and Sept. 30, 2021.

Deliveries are to be made between July 1 and Sept. 30, 2021.

Offers are due by 1:00 p.m. Central time on Thursday, Apr. 29.

Questions about these two solicitations should be directed to the contracting officers, Jenny.Babulich@usda.gov, or Raquel.Clinton@usda.gov.

USDA on Thursday invited offers to sell 111,537 pounds of skim evaporated milk and 12,419,356 pounds of 1 percent UHT milk for delivery in July, August and September. The products being procured under this solicitation are currently for the National School Lunch Program, Summer Food Service Program, Food Distribution Program on Indian Reservations, and The Emergency Food Assistance Program.

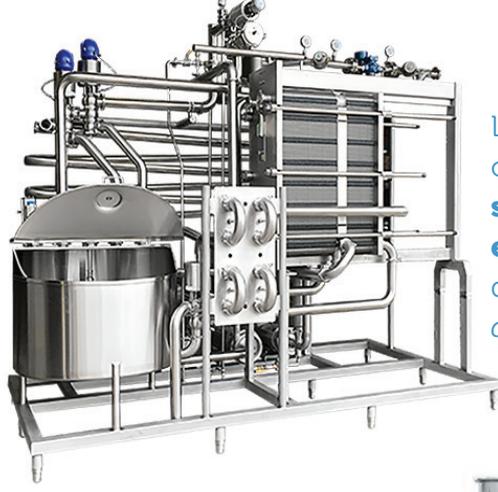
Offers are due by 9:00 a.m. Central time on, May 4. For details, contact Clyde King, at clyde.king@usda.gov; phone (816) 926-2610.

Finally, USDA today announced the awarding of a contract to United Dairy, Inc., for a total of 72,900 half-gallon containers of 2 percent fluid milk, for delivery from May 3 through June 30, 2021. The price range for the fluid milk was \$1.4797 to \$1.5217 per container; the total price of the contract is \$109,394.23.

More information on selling food to USDA is available at www.ams.usda.gov/selling-food.

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