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Food, Other Groups Want FDA Deputy Commissioner For Food

Unified Structure And Full-Time Senior Leader Would Strengthen Food Program's Standing

Silver Spring, MD—A coalition of food industry, consumer and other groups on Monday called on US Food and Drug Administration (FDA) Commissioner Dr. Robert Califf to unify the FDA food program under a deputy commissioner for foods, with accountability to the commissioner and direct line authority over the Center for Food Safety and Applied Nutrition (CFSAN), the Center for Veterinary Medicine (CVM) and the food-related components and operations of the Office of Regulatory Affairs (ORA).

This "should be done urgently," and the person appointed deputy commissioner for foods should have relevant and appropriate food credentials, the organizations said in their letter to Califf.

"In addition to bringing focused leadership and accountability to the FDA's food program internally, a unified structure and a full-time senior leader will strengthen the program's standing externally, and its ability to be in effective dialogue with its many stakeholders," the letter added.

Food industry organizations that signed the letter included, among others, the Consumer Brands Association, FMI-The Food Industry Association, American Frozen Food Institute, Council for Responsible Nutrition, Global Cold Chain Alliance, National Confectioners Association, and American Bakers Association.

Consumer and public health groups that signed the letter included, among others, the Center for Science in the Public Interest, Consumer Federation of America, Consumer Reports, Center for Food Safety, STOP Foodborne Illness, Environmental Defense Fund, Environmental Working Group, Earthjustice, and Natural Resources Defense Council.

Also signing the letter: the Association of Food and Drug Officials (AFDO).

In their letter to Califf, the organizations said they appreciate FDA's past collaboration with the food industry, consumer groups, and the states in implementing the Food Safety Modernization Act (FSMA), and are "eager" to work in the future with Califf, the Biden administration, and Congress to help ensure that FDA succeeds in its critical food mission and to protect, promote, and advance public health.

"For these reasons, we are troubled by the recent Politico reporting of serious problems in the FDA food program's organizational structure, governance, and performance,' the letter said. "Many throughout the consumer community and food industry have observed such problems and are concerned about their impact on the well-being of both consumers and industry."

The structural, governance, and performance problems, including the lack of a single, fulltime, fully empowered, and expert leader, affect all aspects of FDA's food program, the letter noted.

"Perhaps most significant is the effect of these issues on the ongo-

• See **FDA Food Chief,** p. 6

Great Lakes Cheese Breaks Ground For $518 Million New York Cheese Plant

Franklinville, NY—Great Lakes Cheese has broken ground on a new, state-of-the-art cheese manufacturing and packaging plant in Franklinville and Farmersville, NY, New York Gov. Kathy Hochul announced Thursday.

With a capital investment of more than $518 million, the project is the largest infrastructure investment in the company's history and the largest economic development project in the history of Cattaraugus county, NY.

The new, 500,000-square-foot plant will replace the existing Great Lakes facility in Cuba, NY, upon project completion in 2025. With the new facility, Great Lakes Cheese will retain 228 jobs in the region, while adding an additional 215 employees.

It will also double its milk consumption to 1.42 billion pounds annually.

Great Lakes Cheese is a national manufacturer and packager of natural and processed bulk, shredded and sliced cheese. The company has eight existing plants, including two New York cheese manufacturing plants in Cuba and Adams. The company is also building a new cheese packaging and distribution facility in Abilene, TX, which is set to open at the end of this year.

"Great Lakes Cheese was uncompromising in its search for a

• See **Great Lakes In NY,** p. 7

Cheese Production Reached 13.7 Billion Pounds In 2021; Butter Output Fell

Washington—US cheese production in 2021 totaled a record 13.7 billion pounds, up 3.5 percent, or 466.9 million pounds, from 2020, according to *Dairy Products 2021 Summary*, which was released Wednesday by USDA's National Agricultural Statistics Service (NASS).

Butter production last year totaled 2.07 billion pounds, down 3.5 percent, or 74.2 million pounds, from 2020's record output. Production of yogurt, plain and flavored, totaled 4.7 billion pounds, up 5.2 percent from 2020.

More detailed analysis of 2021 dairy product production will be published in our exclusive *Dairy Production Extra* in the next several weeks.

EU's Geographical Indications Agenda Remains 'Highly Concerning': USTR

Washington—The European Union's (EU) geographical indications (GI) agenda "remains highly concerning" because it "significantly undermines" the protection of trademarks held by US producers and imposes barriers on market access for US-made products that rely on the use of common names, such as Parmesan or Feta.

That's among the conclusions of the 2022 "Special 301 Report" on the adequacy and effectiveness of US trading partners' protection and enforcement of intellectual property (IP) rights, which was released Wednesday by the Office of the US Trade Representative (USTR).

GIs typically include place names (or words associated with a place) and identify products as having a particular quality, reputation, or other characteristic essentially attributable to the geographic origin of the product, the report noted.

The EU's GI agenda raises concerns in two ways, according to the report. First, the EU GI system raises concerns regarding the extent to which it impairs the scope of trademark protection, including exclusive rights in registered trademarks that pre-date the protection of a GI.

Trademarks are among the most effective ways for producers to create value, to promote their goods and services, and to protect their brands, even with respect to food and beverage products covered by the EU GI system, the report noted. Trademark systems offer strong protections through

• See **EU's GI Agenda,** p. 6

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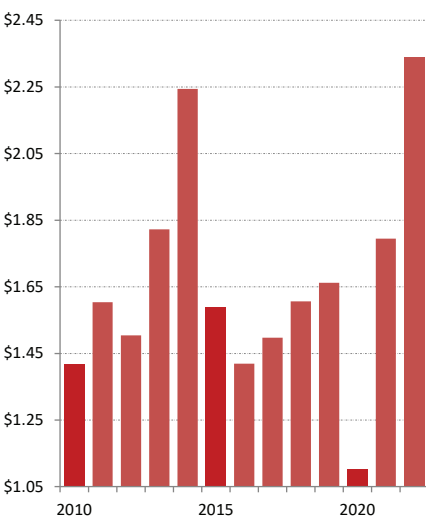

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if you take a look at how some of the western states fared in 2021 milk production-wise, another hot, dry year points to very tight milk supplies and higher prices in 2022.

Pondering Another Dry Year In Western US

For a number of years now, one of the more thought-provoking speakers at the joint annual ADPI/ABI conference has been Jon Davis, currently the chief meteorologist at Everstream Analytics. His presentation Monday morning in Chicago certainly lived up to expectations.

During his presentation, Davis focused on North America, because that's where the risk of heat and dryness is highest, globally. That risk affects agriculture in general and livestock in particular.

Over the October-March period, the trend for the western US was dryness, and that was also the case for parts of the southern US, Davis explained. By contrast, the trend for the Great Lakes during that period was wetness. And some of these trends are "very, very likely" to continue.

Looking at water resources in the Americas — it all starts with water, Davis observed, whether it's for agriculture, livestock, manufacturing, or whatever — the level that we're at right now is virtually the driest we've been at since 2000. That is, for cropland in North America, the dryness is the worst in the last 20 years.

Also, the trend has been dropping for four straight years, Davis continued. And that drop has gotten us where we are today: water resources on average are at their lowest level in the Americas since the turn of the century.

There are two items that are driving this over the last couple of years, Davis noted. One is the La Nina event (colder than normal waters in the equatorial Pacific Ocean), and the other is the negative PDO, or Pacific Decadal Oscillation. Those two items are driving precipitation patterns around the globe.

La Nina and the negative PDO have been in place for the last two and a half to three years. All indications point to the fact that these will continue to be the drivers for the remainder of this year, Davis said. The La Nina event is "firmly in place," and the negative PDO north of that is also "firmly in place."

So the trends that we've seen lately, including dryness in the Americas, look to continue through the remainder of 2022, Davis said.

Davis then applied this dryness to the US dairy industry. Looking at June, July and August 2021, there was an "arc" of heat and drought from California to the Pacific Northwest to the Northern Plains. And if you go back to the year 2000, looking at heat, last summer was the hottest on average from a dairy standpoint.

The western US is the area where you tend to have the most serious drought conditions, Davis said. It's been that way for the last two and a half years and, with what's happening in the Pacific Ocean, it will get worse over the next six months. The risk is in the western half of the US — the Great Plains to California.

So what will another hot, dry summer for the western US mean for the US dairy industry? Well, if you take a look at how some of the western states fared in 2021 milk production-wise, another hot, dry year points to very tight milk supplies and higher prices in 2022.

Specifically in 2021, compared to 2020, milk production in several key western states was as follows: California, up 1.3 percent; Idaho, up 1.1 percent; New Mexico, down 4.5 percent; Washington state, down 4.6 percent; Arizona, down 1.5 percent; and Oregon, down 0.6 percent.

Of course, it's not just milk that's produced in the western US. The states of California, Idaho and New Mexico ranked second, third and fourth, respectively, in US cheese production in 2021, and the West region as a whole accounted for about 40 percent of US cheese production last year.

It's in the area of butter and nonfat dry milk/skim milk powder that the impact of hot and dry weather in the western US could really be felt. In 2020, the West accounted for about 53 percent of US butter production and over 63 percent of US nonfat dry milk production.

Notably, during the first two months of 2022, butter production in the West region was down 2.0 percent from the first two months of last year, while nonfat dry milk production in the region was down 15.2 percent from a year earlier.

It's worth remembering that the West region, according to the regional dairy product production statistics from USDA's National Ag Statistics Service, does not include the state of Texas, which is now the number four milk-producing state in the US (as of 2021; it ranked third in both January and February of this year).

At the end of the 2021 growing season (which we'll consider roughly the end of October), a good chunk of Texas was experiencing no drought conditions, while other parts of the state, particularly the Texas Panhandle, were abnormally dry or experiencing just moderate drought, according to the US Drought Monitor.

Today, most of the western part of Texas, including all of the Panhandle, is experiencing either extreme or exceptional drought. Of course, Texas has experienced exceptional drought conditions before, such as in 2011, but still managed a large milk production increase that year and a small increase the following year.

What's the bottom line with these predicted hot and dry conditions for much of the western US in 2022? It's looking like USDA's forecast of milk production this year being about the same as in 2021 will prove to be accurate, if not a bit optimistic.

From a price perspective, it looks like average butter and nonfat dry milk prices might set new record highs this year, and average cheese prices might also end up setting new records.

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Dairy, Ag Associations Seek Meeting To Address Ocean Shipping Obstacles

Washington—Seven US dairy and agricultural associations this week asked three Biden administration officials to convene a meeting with ocean carrier companies and US agricultural exporters to negotiate a restoration of export services immediately.

US dairy products and other ag commodities "have been unable to reliably ship sold product to buyers worldwide and can no longer bear the burden of the persistent ocean shipping obstacles," said the letter to US Secretary of Agriculture Tom Vilsack, US Transportation Secretary Pete Buttigieg, and Brian Deese, director of the National Economic Council.

"This has included empty container and equipment shortages, broken export contracts and canceled bookings, and inadequate receiving windows by shipping carriers that have gone unaddressed for over a year," the letter continued. "This comes on top of rapidly escalating prices and new fees that have been assessed when equipment and accommodations are made available.

"These export shipping challenges have been damaging to our community, our industry, and our nation's position in the global economy, depressing our foreign market opportunities," added the letter, which was signed by the National Milk Producers Federation, US Dairy Export Council, Western United Dairies, California Farm Bureau Federation, Western Growers, Almond Alliance of California, and California Walnut Handlers Coalition.

The groups said they are mindful that President Biden and his administration have been focused on this issue, and they applauded the December letter from USDA and US DOT to carrier companies asking that they improve service to Oakland and other ports, and to ask that empty containers be made more available in the US.

The effort to establish pop-up terminal facilities in Oakland, Seattle, Savannah and elsewhere "has also been constructive," the letter added. "However, despite these efforts, the problems our members face getting our goods to export markets have persisted and need further attention."

The letter provided some examples of the ongoing ocean shipping challenges and consequences US agriculture producers are facing. Specifically for dairy:

—In 2021, supply chain challenges are estimated to have cost dairy exporters $1.5 billion due to higher direct costs, lost export sales and reduced value.

—Dairy exporters have reported losing long-term customers to other foreign producers due to an inability to reliably deliver product. A dairy export competitor noted that it is "getting additional milk powder business from China because shipping from New Zealand is more reliable than from the United States."

—Some dairy exporters have had to resort to extraordinary measures like airfreight to assure they can get their products to foreign customers.

—One dairy exporter reported that over 99 percent of its 2021 ocean shipments had been canceled and re-booked for a later date at least once, if not twice, and in some cases up to 10 times or more.

Regarding the container shortage, according to the letter:

—Three out of four containers at US ports are returning to Asia empty.

—In January and February of 2022, the Port of Oakland exported 35,775 and 32,135 empty containers, compared to just 17,282 and 19,981 in 2020.

—According to a recent University of California, Davis, study, California agriculture lost $2.1 billion in exports in a five-month period last year.

The organizations that signed the letter said they need the continued leadership of Vilsack, Buttigieg and Deese and asked that the administration act as the lead negotiator, convening a meeting with carriers to negotiate the following:

—Make available the necessary number of containers and required equipment; and

—Commit to adequate receiving windows (two to four days).

"These two objectives are our bottom line. We must move products. Our goal is to restore services and functionality to our supply chain, for all parties involved — farmers, truck and rail transportation, and carriers," the letter remarked.

"If we do not restore export services at the pace required, cash flow will be nearly eliminated, in what is quickly becoming the most expensive in farming," the letter continued. "We will lose farmers, farms, acreage, and market share as a result. We cannot emphasize this enough; the viability of our industry, and rural and disadvantaged communities that depend on it, and the global competitiveness of our nation, are at stake."

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Dairy, Farm Groups Want More Time To Comment On SEC Climate Proposal

Washington—More than 110 dairy and farm organizations this week asked the US Securities and Exchange Commission (SEC) for a 180-day extension to a recently proposed rule regarding climate-related disclosures for investors.

Last month, the SEC released a proposed rule that would require registrants to include certain climate-related information in their registration statements and annual reports, including certain information about climate-related financial risks and climate-related financial metrics in their statements.

The required information about climate-related risks would also include disclosure of a registrant's greenhouse gas emissions, which have become a commonly used metric to assess a registrant's exposure to such risks, according to the SEC. The proposed rules would define "greenhouse gases" as carbon dioxide, methane, nitrous oxide, nitrogen trifluoride, hydrofluorocarbons, perfluorocarbons, and sulfur hexafluoride.

The SEC said it is proposing to require these disclosures because the information can have an impact on public companies' financial performance or position and may be material to investors in making investment or voting decisions.

The deadline for submitting comments is Friday, May 20, 2022.

Organizations who asked the SEC to extend the comment deadline to Nov. 16, 2022, said they are "overwhelmingly not 'registrants' or otherwise subject in any way to the jurisdiction and oversight of the SEC."

But the proposed rule "changes this. We must be granted more time to read, absorb, analyze and then draft meaningful comments," said the letter to the SEC, which was signed by, among others, National Milk Producers Federation, Center for Dairy Excellence, Northeast Farmers Dairy Cooperatives, Oregon Dairy Farmers Association, Texas Association of Dairymen, Washington State Dairy Federation, American Farm Bureau Federation and National Council of Farmer Cooperatives.

"We require the additional time in order to fully review the SEC's proposal, retain legal and technical expertise, and understand the myriad ways it might impact our members," the organizations said in their letter to the SEC.

Further justification for extending the comment deadline is the fact that the proposed rule's "expansive treatment" of the reporting of "Scope 3" greenhouse gas emissions "not only directly effects our members' operations, but in doing so may create multiple, new sources of substantial costs and liabilities," the letter continued. "These include almost certain reporting obligations, technical challenges, significant financial and operational disruption and the risk of financially crippling legal liabilities.

"In doing so, the rule would have meaningful consequences for our members' ability to produce this country's food, fuel and fiber as well as for the security and stability of US agricultural supply chains," the letter added.

The proposed rule would define:

- Scope 1 emissions as direct GHG emissions from operations that are owned or controlled by a registrant;
- Scope 2 emissions as indirect GHG emissions from the generation of purchased or acquired electricity, steam, heat, or cooling that is consumed by operations owned or controlled by a registrant; and
- Scope 3 emissions as all indirect GHG emissions not otherwise included in a registrant's Scope 2 emissions, which occur in the upstream and downstream activities of a registrant's value chain. Upstream emissions include emissions attributable to goods and services that the registrant acquires, the transportation of goods (for example, to the registrant), and employee business travel and commuting.

Downstream emissions include the use of the registrant's products, transportation of products (for example, to the registrant's customers), end of life treatment of sold products, and investments made by the registrant.

The SEC's proposed rule, and in particular its expansive Scope 3 requirements, "is both incredibly complex and represents a wholly new potential reporting and liability risk for stakeholders in a context, before an agency, and under a variety of federal laws and regulations that they have never had to worry about," the letter stated. "Inadequate time for developing comments undermines stakeholders' due process rights and is counter to both the requirement of the Administrative Procedures Act and the vast body of executive orders that guide major federal rulemakings.

"Absent an extensive expansion of the current comment period, the nation's broad and robust agricultural sector, indeed the entire food supply chain, will have effectively been denied any meaningful opportunity to participate in the SEC's proposed rulemaking," the letter added.

The proposed SEC rule appeared in the Apr. 11 *Federal Register*.

Remilk To Build New Facility In Denmark To Produce Non-Animal Dairy Protein

Tel Aviv, Israel—Following the close of $120 million in Series B funding, Remilk announced it will build what it calls the world's largest full-scale precision fermentation facility on more than 750,000 square feet of newly acquired land in Kalundborg, Denmark.

Remilk developed a yeast-based fermentation process that produces non-animal milk proteins for use in dairy products traditionally made with cow-derived milk proteins.

The company claims its protein enables the production of products that are indistinguishable in taste and function from traditional dairy.

After an extensive search, Remilk selected Kalundborg, Denmark, as the site for its first full-scale fermentation facility because of the location's strategic advantage and approach to industrial sustainability, as well as access to a deep pool of local talent and the strategic cooperation and support from the city and the Danish government.

The new facility will be located within Kalundborg's Symbiosis project, which is described as a pioineering industrial ecosystem, the company said.

Within the network, byproducts of one company become resources for another.

Currently, Symbiosis is a collaborative effort involving more than a dozen companies, including Chr. Hansen, Novozymes, and Novo Nordisk.

At the new facility in Kalundborg, Remilk will produce non-animal dairy protein for use in products like cheese, yogurt, and ice cream, in volumes equivalent to that produced by 50,000 cows each year, according to the company.

"Remilk is committed to reinventing our dairy industry in a kind, sustainable way. Eliminating the need for animals in our food system is the only way to supply our world's growing demand without destroying it in the process," said Aviv Wolff, Remilk's co-founder and CEO.

"We are not just dreaming big, we are acting upon our promise to dramatically reduce the food industry's devastating impact on our planet," Wolff added. "Ending animals' historic role as providers of food for humankind is one of the most powerful measures we can take to reduce our impact on this planet."

FROM OUR ARCHIVES

50 YEARS AGO

April 28, 1972: Madison—State officials signed into law an amendment to remove the limits on special gross weight registration of vehicles used for the transportation of cheese, butter and powdered milk when such dairy products are transported within the state. The amendment was requested by the Wisconsin Cheese Makers Association.

Montpelier, VT—Vermont Water Resources Commissioner Martin Johnson has ordered cheese plants to stop dumping their whey by the end next month. An alternative now being developed by Boston dairy firm H.P. Hood & Sons is a whey processing plant to turn the watery waste into food.

25 YEARS AGO

May 2, 1997: Green Bay, WI—The last official trading session at the National Cheese Exchange here this week turned out to be more like a social hour than a business transaction. It marks the end of 80 years in centralized cheese trading in Wisconsin – nearly 41 years here and before that, in Plymouth, WI.

Madison—In response to concerns expressed by the Wisconsin Specialty Cheese Institute and WCMA, Wisconsin Milk Marketing Board has revised its marketing plans and will not release the proposed licensing program for a new series of Wisconsin cheese quality seals. The Institute and WCMA are concerned with shoppers mistaking the seal with the new Master Cheese Makers mark.

10 YEARS AGO

April 27, 2012: Plain, WI—Wisconsin Milk Marketing Board's Matt Mathison said cheese curd sales in supermarkets totaled 2.3 million pounds with a value of $14 million in 2011. Mathison presented these figures at a meeting here regarding the display, refrigeration and potential disposal of cheese curds.

Washington—Dr. Bob Bradley, emeritus food science professor at the University of Wisconsin, has received a patent for methods of recovering fines of cheese from a previous lot of milk and reincorporating the recovered fines into a subsequent cheese milk for increasing yield.

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USDA Awards String Cheese, Butter Purchase Contracts

Washington—The US Department of Agriculture (USDA) on Tuesday announced the awarding of a contract to Miceli Dairy Products Company for a total of 2,041,200 pounds of low moisture part skim Mozzarella String cheese for delivery July-September 2022.

The price range for the String cheese was $3.9337 to $4.1086 per pound. The total price of the contract was $8,155,754.33.

A total of 453,600 pounds of String cheese was not awarded due to capacity constraints, USDA said.

USDA on Wednesday awarded a contract to Darigold for 82,080 pounds of salted print butter for delivery in July and September. The price range was $3.1100 to $3.1700 per pound. The total price of the contract was $258,552.00.

FDA Food Chief

(Continued from p. 1)

ing implementation of FSMA and execution of the New Era of Smarter Food Safety blueprint," the letter said. Both of these key initiatives depend on all major food program units — CFSAN, CVM, and ORA — working together seamlessly with their state partners and with a common strategic direction, clear priorities, sound resource management, and internal accountability.

"Success also requires transparency and robust engagement with industry, consumer groups, state associations, and other stakeholders," the letter said. "We hope to see more of these elements in the future."

For these reasons, the organizations called on Califf to unify the FDA food program under a deputy commissioner for foods.

The organizations said they agree that FDA's food program may need "significantly increased funding" to fulfill its mission. Congress has provided considerable funding for FDA food programs, especially for implementation of FSMA, stretching back to fiscal year 2015.

"A transparent accounting of FDA expenditures since that time, within the food arena, would help us to assist the agency bolster its funding," the letter said. The groups signing the letter said they will continue working with FDA, the administration, and Congress "to see that the funds FDA needs are requested and appropriated."

"Our industry serves consumers best and is at its most innovative with a proactive FDA that is structured and funded for success," said Roberta Wagner, vice president of regulatory and technical affairs at Consumer Brands. "

The American Frozen Food Institute (AFFI) "believes that structural changes and improvements are needed" at FDA "to better ensure an independent, transparent, well-resourced, technically advanced, and efficient and effective FDA," said Alison Bodor, the AFFI's president and CEO.

"FDA currently lacks a single, empowered leader who understands the food system and can oversee all parts of the agency's food program. This hinders the ability for th eagency to act efficiently and transparently with the regulated community, including the frozen food industry," Bodor stated.

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EU's GI Agenda

(Continued from p. 1)

procedures that are easy to use, cost-effective, transparent, and provide due process safeguards.

"The EU GI system undermines trademark protection and may result in consumer confusion to the extent that it permits the registration and protection of GIs that are confusingly similar to prior trademarks," the report said.

Second, the EU GI system and strategy adversely impact access for US and other producers in the EU market and other rmarkets by granting protection to terms that are considered in those markets to be the common name for products, the report said.

"The EU has granted GI protection to thousands of terms that now only certain EU producers can use in the EU market, and many of these produers then block the use of any term that even 'evokes' a GI," the report said. However, many EU member countries still produce products that are claimed as GIs of other EU countries, such as Feta, and export these products outside of the EU using the protected GIs as the common names of the products.

For example, in 2019, the EU granted GI protection to Havarti, despite the long-standing and widespread use of the term by cheese makers around the world, the report said. The US, Australia, New Zealand and other countries produce Havarti, and Codex established an international standard for Havarti in 2007, premised on the fact that Havarti is produced and marketed in many countries around the world under that name.

The EU in 2017 granted GI protection to Danbo, a cheese that is covered by a Codex standard and is produced in Argentina, South Africa and other countries.

The EU's approval of GIs for Havarti and Danbo undermine the Codex standards for these products, and World Trade Organization (WTO) members have repeatedly challenged the EU to explain its disregard for Codex cheese standards at the WTO, including in the Technical Barriers to Trade Committee, the report said.

Further, Havarti is included in the EU's most favored nation tariff-rate quota (TRQ), indicating that Havarti was expected to be produced outside of and imported into the EU, the report continued. Several countries, including the US, opposed GI protection of these common names, both during the EU's opposition period and at the WTO, but the European Commission granted the protection over that opposition and without sufficient explanation or notice to interested arties.

As part of its trade agreement negotiations, the EU pressures trading partners to prevent any producer, except from those in certain EU regions, from using certain product names, such as Feta, Parmesan, Gorgonzola, Fontina or Asiago, the report said. In the EU and other markets that have protected EU GIs within their own GI systems, US producers and traders either are effectively blocked from those markets or must adopt "burdensome workarounds."

In response to the EU's aggressive promotion of its exclusionary GI policies, the US continues its intensive engagement in promoting and protecting access to foreign markets for US exporters of products that are identified by common names or otherwise marketed under previously registered trademarks, the report noted.

The USTR's report was welcomed by the Consortium for Common Food Names (CCFN), US Dairy Export Council (USDEC) and National Milk Producers Federation (NMPF).

"We whole-heartedly agree with USTR about the harm imposed by the EU's deliberate restriction of generic food and beverage terms in markets around the world," said Jaime Castaneda, CCFN's executive director. "USTR's Special 301 report should serve as a foundation upon which the administration can build a more proactive and focused global campaign of its own to counteract the EU's long-running efforts."

"Because we export the equivalent of 17 percent of US milk production, trade barriers like bans on the use of common cheese names have profound consequences for the entire American dairy industry, from the many small and medium-sized family-owned companies to farmer-owned cooperatives and the workers employed there," said Krysta Harden, USDEC's president and CEO.

"US dairy farmers and cheese makers only want a fair shot at sharing their high-quality, sustainably produced products with consumers around the globe," Harden continued. "By doubling down on combating global restrictions on the sale of common name products, USTR can defend opportunities for American-made products internationally and the jobs they support here at home."

"The US government has accurately diagnosed the EU's deliberate global strategy of cloaking nontariff trade barriers as 'GIs' so that it doesn't have to compete head-to-head in common product categories with US food producers," said Jim Mulhern, president and CEO of NMPF.

By deploying all of the tools at its disposal, the administration "can take strong action to establish concrete market access protections with our trading partners around the world," Mulhern added.

Great Lakes In NY

(Continued from p. 1)

site that worked for our employee-owners, our business, and the local community," said Dan Zagzebski, CEO of Great Lakes Cheese. "The community has understood and embraced our vision of, 'Together, for generations to come.' They have partnered with us on this historic investment so that generations of employee-owners can thrive in western New York."

Empire State Development (ESD), New York state's economic development agency, provided an award for a $3.7 million grant and up to $14.6 million in performance-based New York State Excelsior Jobs Program tax credits in exchange for creating 215 new jobs.

Also, the New York Power Authority (NYPA) will provide more than 5.3 megawatts of low-cost ReCharge NY power to support the facility.

"As Great Lakes Cheese breaks ground on an impressive new manufacturing plant and nearly doubles its local workforce, the company is securing its long-term future in western New York," said Hope Knight, ESD acting commissioner and president and CEO-designate.

"NYPA is proud to support Great Lakes Cheese's expansion, which will create 200 jobs and make a significant impact on the Cattaragus county economy," said Justin E. Driscoll, NYPA interim president and CEO. "NYPA hydropower is the backbone of economic development in western New York and our support for this project builds on the tens of thousands of jobs already supported by the Niagara Power Project."

"New York's economic comeback is stronger than ever and the new state-of-the-art Great Lakes Cheese manufacturing and packaging plant is a historic win for western New York," Hochul said. The new facility "will provide an extraordinary boost to the region's economic growth, nearly double the company's workforce, and icnrease the stability of our state's dairy farms."

"This is great news for New York dairy, the largest sector of New York's agricultural industry. Great Lakes Cheese has a long-standing tradition of producing some of our state's finest dairy products, and we are excited to see them continue to expand, increasing demand for New York dairy farmers' milk and creating over 200 new jobs — all great news for our dairy industry," said Richard A. Ball, New York's agriculture commissioner.

"This expansion will help solidify Great Lakes Cheese's future and ensure New York state remains a leader in dairy nationwide, and we look forward to our continued partnership with them," Ball added.

DATCP Awards 2022 Dairy Processor Grants To 19 Dairy Businesses

Madison—Wisconsin Gov. Tony Evers, along with the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), announced that 19 Wisconsin dairy companies will receive a DATCP Dairy Processor Grant this year.

These grants aim to foster innovation, improve profitability, and sustain the viability of Wisconsin's dairy processing facilities.

DATCP received 43 grant requests totaling more than $1.7 million; a total of $400,000 was available in grant funds in this funding round.

Grant recipients and their planned projects are as follows:

Alpine Slicing and Cheese, Monroe, $15,000 for plant relocation and expansion to meet quality demands and the needs of customers and employees.

Brunkow Cheese, Darlington, $18,500 for facility and process improvements to offer products to larger distributors and wholesalers.

Cedar Valley Cheese, Belgium, $25,000 for development of a new retail cheese shredding process.

Decatur Swiss Co-op, Brodhead, $24,000 for facility expansion to accommodate packaging, storage, cooler space, and an area for technological advancement.

Door Artisan Cheese, Egg Harbor, $25,000 for the development of an expanded marketing plan to reach new markets.

Henning Cheese, Kiel, $18,500 for website development to bring the company's website up-to-date for customers and corporate buyers to assist in increased sales.

Hill Valley Dairy, East Troy, WI, $20,000 for expansion planning to prepare dairy plant for a new facility.

Holland's Family Cheese, Thorp, $22,000 for expansion engineering and planning, including building and equipment designs, site development, financing, and marketing planning.

Landmark Creamery, Belleville, $22,000 for cheese plant expansion to inform the public about agriculture, dairy farming, and cheesemaking.

Lynn Dairy, Granton, $25,000 for the purchase of a cheese belt to increase output and create a less labor-intensive process.

Milk Specialties Global, Fond du Lac, WI, $28,000 to partner with more small- to medium-sized cheese plants to provide a consistent and reliable return for whey.

Muscoda Protein Products, Muscoda, $28,000 for a pre-treatment study for anaerobic wastewater treatment plant to assist others in the design of future anaerobic digestion of dairy solids.

Renard's Cheese, Algoma, $24,000 for the development of a new factory equipment engineer grant to ease the physical demands of artisan cheesemaking and increase production capabilities.

Specialty Cheese Company, Reeseville, $20,000 for the development of a reverse osmosis system for low protein whey.

Two Guernsey Girls Creamery, Freedom, $5,000 for the development of new products and expansion into block cheese production.

University of Wisconsin-Platteville, Platteville, $10,000 for expansion of retail opportunities and technical knowledge for student managers and workers employed by Pioneer Sweets.

Westby Co-op Creamery, Westby, $25,000 for plant modernization and expansion to utilize more milk and create new products.

Wisconsin Pride, Mauston, $25,000 for facility expansion and installation of a brine system.

Wiskerchen Cheese, Auburndale, $20,000 for the hiring of a bilingual human resources and administrative assistant to streamline communications process with employees and department managers.

Since its inception in 2014, DATCP has received 161 dairy processor grant proposals requesting more than $6.3 million.

DATCP has funded a total of 85 of those proposals totaling $1.7 million.

"Wisconsin's dairy processors are a critical element of our state's thriving dairy industry," said Randy Romanski, DATCP secretary. "As a national leader in the production of cheese, our processors are constantly seeking new technologies, modernizing, and finding new ways to meet the needs of consumers. These grants help processors accomplish those goals."

"I was proud to increase funding for these grants in our last budget, and I am glad to be awarding these funds today to ensure our dairy processors can continue to grow their businesses and consumers across the globe can continue to enjoy high-quality dairy products from America's Dairyland," Evers said.

For more information, visit *datcp.wi.gov/pages/agdevelopment/dairydevelopment.aspx*.

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

PERSONNEL

The **Dairy Business Association and Edge Dairy Farmer Cooperative** have hired MELISSA HAEN as marketing and events manager. Haen brings several years of executive-level marketing experience within various industries, including agriculture. She most recently served as senior director of events and marketing for the Fox Cities Chamber of Commerce in eastern Wisconsin, and is a trained advertising specialist through Promotional Products Association International. At DBA and Edge, Haen will develop and execute promotion strategies, as well as plan and coordinate events to maximize member growth and engagement.

The **US Department of Agriculture (USDA)** recently announced the names of individuals who will hold several senior staff positions. DIONNE TOOMBS will serve as acting director of the National Institute of Food & Agriculture (NIFA). With over a decade of USDA service, Toombs has contributed to USDA's agricultural research, education, and extension services while serving in various leadership roles. Most recently, she was director of the Office of the Chief Scientist (OCS). She served as head of the Division of Nutrition at NIFA and as the National Program Leader (NPL) for the Agriculture Food & Research Initiative. Prior to serving as NPL, Toombs was a program specialist for food science and nutrition at NIFA. MARY BETH SCHULTZ will serve as deputy general counsel. Before joining USDA, Schultz worked as the Democratic chief counsel for the US Senate Committee on Agriculture, Nutrition, & Forestry, which she joined in 2017. DEBORAH SWERDLOW will serve as chief of staff for Food, Nutrition, & Consumer Services. Swerdlow comes to USDA from the Center on Budget & Policy Priorities, where she led efforts to support people with low incomes and their families, including the Supplemental Nutrition Assistance Program (SNAP). ALBERTO GONZALEZ will serve as senior advisor for external engagement for the Food & Nutrition Service. Most recently, Gonzalez worked as senior project manager for health policy at Unidos US, where he worked on health and nutrition policy related to federal government programs. ALISON HARD will serve as senior policy advisor for the Food & Nutrition Service. She previously worked on the US House Committee on Education & Labor as professional staff for Chairman Robert Scott. JERRY CHAPIN has joined USDA as senior counselor in the Office of the General Counsel. Chapin comes to USDA after more than three years serving as associate director of the Office of Federal & Regional Affairs in the Executive Office of the Mayor of Washington, DC.

RECOGNITION

LAUREN DUTRA of Hanford and SIENA ROLLIN of Riverdale have been selected to represent the **California Milk Advisory Board (CMAB)** in Mexico during the 2022 CMAB International Internship Program. The interns – California college students enrolled in ag-related programs – were chosen based on academic achievement, their connection to the California dairy industry and a willingness to travel abroad and learn more about international dairy sales and marketing. The goal of the program is to provide students an opportunity to learn about dairy foods and marketing in the international marketplace, with a focus on developing leaders who will serve on dairy industry boards, work in dairy foods processing, or in sales or marketing. Dutra is currently working towards her bachelor's degree in dairy science from Cal Poly State University, where she serves as a representative of the Dairy Club and committee member of the Cal Poly Western Bonanza Management Team. Rollin is currently working towards her bachelor of science degree in ag communications at Texas Tech University, where she founded and organizes the Dairy Club.

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ADPI Honors MaryAnne Drake Of NCSU With Award Of Merit

Chicago—MaryAnne Drake, an internationally recognized expert in dairy flavor and William Neal Reynolds Professor at North Carolina State University, has been lauded by the American Dairy Products Institute (ADPI) with its 2022 Award of Merit.

Drake was celebrated here this week at the joint annual meeting of ADPI and the American Butter Institue (ABI).

The Award of Merit was established in 1991 to recognize individuals who have made a significant difference in the processed dairy products industry.

MaryAnn Drake has been with NCSU since 2001, and serves as director of the Southeast Dairy Foods Research Center (SDFRC), where she conducts research on the flavor and flavor chemistry of dairy foods.

Her research is focused on understanding how processing steps influence flavor, stability and ultimately, consumer perception.

Drake was the first to develop defined sensory languages for dairy foods and then apply processing and chemistry knowledge to link specific flavors with unit operations and volatile compounds.

Qualitative market research, descriptive analysis, consumer testing, and preference mapping are all used. Drake also employed instrumental analysis techniques including gas chromatography/olfactometry, gas chromatography/mass spectrometry, and liquid chromatography to relate sensory properties to the chemical components of foods.

This work has resulted in approaches to improve the flavor of cheese and dairy ingredients as well as customer/consumer messaging and communication.

She has worked closely with the industry, transferring flavor knowledge on a variety of dairy products and ingredients. Throughout her career, Drake has published more than 300 peer-reviewed manuscripts and 17 book chapters.

She has guided more than 80 students to advanced degrees, and has presented over 300 lectures/seminars throughout the world.

Her work has likewise been recognized by both the American Dairy Science Association (ADSA) and the Institute of Food Technologists (IFT). She is a past president of ADSA, and an ADSA and IFT fellow.

Wisconsin Dairy Products Association Announces Scholarship Winners

Middleton, WI—The Wisconsin Dairy Products Association (WDPA) announced this week recipients of its major scholarships for 2022.

Every year, WDPA awards three deserving college students with $2,000 each to help pursue careers in the dairy industry. Student scholarships include the Robert L. Bradley, Wisconsin Dairy Products Association, and WDPA Championship Contest scholarships.

Funding is derived from net proceeds of the World Dairy Expo Championship Dairy Product Contest auction.

In addition to these three scholarships, WDPA also awards a $2,000 scholarship to the MATC Culinary School and a $2,500 donation to the National Collegiate Dairy Products Evaluation Contest annually.

Claire Sipple is the winner of WDPA's Robert L. Bradley Scholarship. Sipple is completing her junior year at the University of Wisconsin-Madison, pursuing a degree in food science. Post graduation, Sipple plans to pursue a career in cheesemaking.

She has been active in 4-H, Future Farmers of America (FFA), the Association of Women in Agriculture, and the UW-Madison Food Science Club. Sipple has also received several awards, including the title of Individual Champion in state and national FFA Dairy Product Judging.

Tyler Schroepfer has been selected as winner of the 2022 Wisconsin Dairy Products Association Scholarship. Schroepfer will be a junior at UW-Madison this fall and like Sipple, pursuing a food science degree.

Growing up on his grandparents' dairy farm helped Schroepfer develop an interest in science and chemistry, which motivated him to pursue a food science degree.

Jalyssa Beaudry is this year's winner of the Championship Contest Scholarship. Beaudry is a sophomore at UW-River Falls, pursuing an agricultural business degree with a minor in dairy science.

Beaudry is planning to work as a creamery field representative. She currently serves as the Wright County Dairy Princess, and has received many honors and awards.

Sipple, Schroepfer and Beaudry will each receive a check for $2,000 for their respective scholarships at the WPDA World Dairy Expo Championship Dairy Product Contest auction on Oct. 4, 2022.

The event will be held in conjunction with World Dairy Expo at the Alliant Energy Center in Madison.

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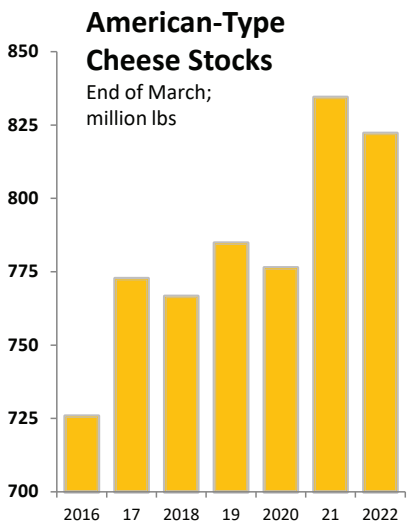
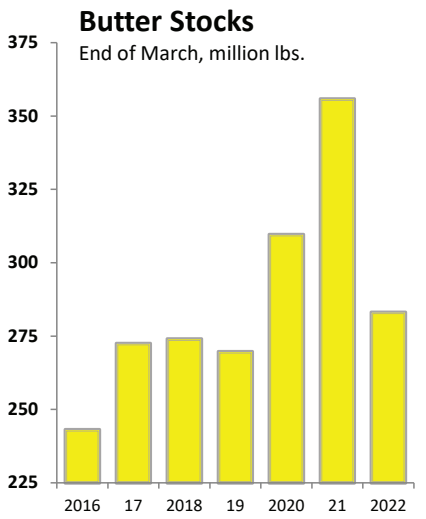
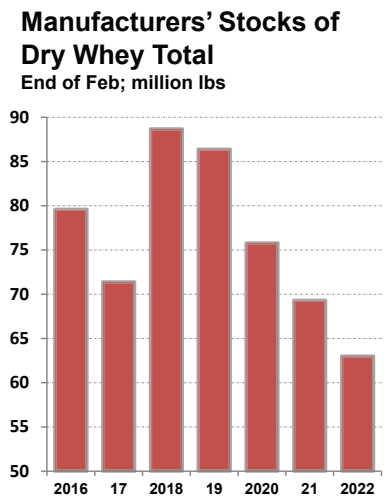
Dairy Product Stocks in Cold Storage

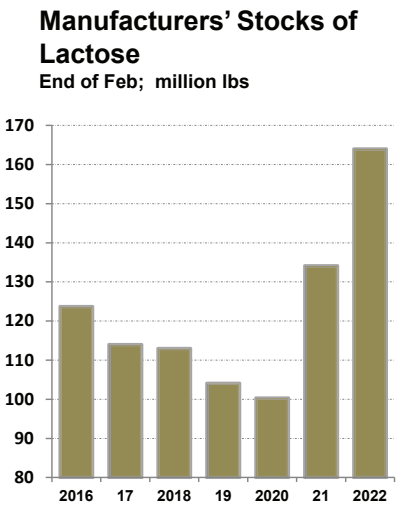
TOTAL STOCKS AS REPORTED BY USDA (in thousands of pounds unless indicated)

	Stocks in All Warehouses			March 31, 2022 as a % of		Public Warehouse Stocks
	Mar 31 2021	Feb 28 2022	Mar 31 2022	Mar 31 2021	Feb 28 2022	Feb 28 2022
Butter	355,784	263,028	283,114	80	108	265,786
Cheese						
American	834,403	831,198	822,213	99	99	
Swiss	222,661	25,206	23,080	102	92	
Other	611,912	610,581	612,819	100	100	
Total	1,468,976	1,466,985	1,458,112	99	99	1,160,019



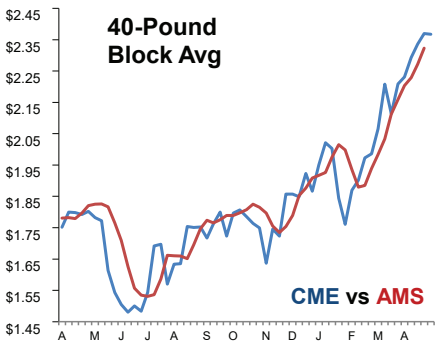






DAIRY PRODUCT SALES

April 27, 2022—AMS' **National Dairy Products Sales Report**. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM. *•Revised*



Week Ending	April 23	April 16	April 9	April 2
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		**Dollars/Pound**		
US	2.3230	2.2713•	2.2283	2.2035
Sales Volume				
US	12,855	12,626,570•	12,821,742	14,281,466
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		**Dollars/Pound**		
US	2.4885	2.4046	2.3113•	2.2423
Adjusted to 38% Moisture				
US	2.3624	2.2804	2.1944•	2.1292
Sales Volume		**Pounds**		
US	13,262,955	13,355,198	13,437,741	13,221,260
Weighted Moisture Content		**Percent**		
US	34.69	34.62	34.70	34.71
AA Butter				
Weighted Price		**Dollars/Pound**		
US	2.7718	2.7832•	2.7428•	2.7878•
Sales Volume		**Pounds**		
US	3,806,081	3,530,711•	3,906,719•	3,996,599•
Extra Grade Dry Whey Prices				
Weighted Price		**Dollars/Pound**		
US	0.7186	0.7296•	0.7663•	0.7819
Sales Volume				
US	3,976,526	4,092,333•	5,348,450•	4,268,839
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		**Dollars/Pound**		
US	1.8421	1.8290•	1.8319	1.8223
Sales Volume		**Pounds**		
US	18,662,644	20,236,784	18,947,294	18,308,481

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-22	April 22	24.30	25.20	74.175	182.000	2.240	2.2810	276.250
4-25	April 22	24.32	25.20	74.175	182.000	2.255	2.2810	275.750
4-26	April 22	24.31	25.20	74.175	182.000	2.255	2.2810	275.625
4-27	April 22	24.31	25.20	74.175	182.025	2.255	2.2810	275.625
4-28	April 22	24.39	25.30	74.125	182.000	2.255	2.2860	276.000
4-22	May 22	24.55	24.62	68.725	177.275	2.399	2.3460	266.000
4-25	May 22	24.68	24.62	68.500	177.325	2.399	2.3620	267.775
4-26	May 22	24.70	24.36	68.000	175.500	2.400	2.3700	267.025
4-27	May 22	24.31	24.45	67.000	176.525	2.400	2.3250	266.250
4-28	May 22	24.60	24.45	67.000	178.625	2.400	2.3580	266.500
4-22	June 22	24.78	24.24	66.750	173.850	2.386	2.3800	264.550
4-25	June 22	24.82	24.02	66.650	172.750	2.386	2.3900	267.125
4-26	June 22	24.64	23.71	63.000	169.650	2.386	2.3900	265.750
4-27	June 22	24.27	23.87	62.250	173.000	2.386	2.3600	263.975
4-28	June 22	24.62	24.02	62.500	176.500	2.400	2.3960	265.000
4-22	July 22	24.48	24.19	64.850	175.000	2.400	2.3740	263.525
4-25	July 22	24.45	24.00	64.850	172.725	2.400	2.3780	265.775
4-26	July 22	24.46	23.60	61.000	170.000	2.400	2.3900	265.000
4-27	July 22	24.13	23.70	60.000	173.000	2.399	2.3640	263.000
4-28	July 22	24.65	24.14	61.000	178.400	2.399	2.3810	264.000
4-22	Aug 22	23.98	24.40	63.500	177.600	2.380	2.3450	262.750
4-25	Aug 22	24.08	24.19	63.500	175.000	2.380	2.3450	265.000
4-26	Aug 22	24.05	23.70	61.275	171.125	2.380	2.3900	264.275
4-27	Aug 22	23.69	23.72	59.000	174.050	2.380	2.3320	261.250
4-28	Aug 22	24.41	24.24	59.500	180.000	2.380	2.3420	263.000
4-22	Sept 22	23.75	24.39	63.750	178.000	2.368	2.3250	264.500
4-25	Sept 22	23.84	24.20	63.750	176.725	2.368	2.3260	264.500
4-26	Sept 22	23.68	23.75	59.750	184.000	2.368	2.3600	264.500
4-27	Sept 22	23.50	23.65	58.000	174.625	2.355	2.3060	260.000
4-28	Sept. 22	24.04	23.95	59.000	180.000	2.355	2.3130	261.300
4-22	Oct 22	23.40	24.40	62.000	178.100	2.357	2.3200	261.500
4-25	Oct 22	23.70	24.10	62.000	176.225	2.357	2.3250	262.250
4-26	Oct 22	23.50	23.75	59.000	172.550	2.357	2.3300	262.250
4-27	Oct 22	23.26	23.55	56.650	173.750	2.357	2.3000	258.750
4-28	Oct 22	23.71	23.72	59.650	179.875	2.357	2.3050	259.750
4-22	Nov 22	23.40	24.04	62.000	177.000	2.330	2.2910	257.250
4-25	Nov 22	23.40	23.80	62.000	173.000	2.330	2.2960	258.000
4-26	Nov 22	23.11	23.51	58.475	172.000	2.330	2.2900	258.000
4-27	Nov 22	22.94	23.55	56.000	173.000	2.330	2.2750	255.000
4-28	Nov 22	23.40	23.47	57.000	178.000	2.330	2.2900	256.000
4-22	Dec 22	22.95	23.40	62.000	174.500	2.277	2.2510	251.000
4-25	Dec 22	22.77	23.40	62.000	170.750	2.277	2.2560	251.000
4-26	Dec 22	22.66	23.20	58.025	170.500	2.277	2.2600	251.000
4-27	Dec 22	22.48	23.25	65.325	171.500	2.277	2.2420	249.525
4-28	Dec 22	23.42	23.00	62.000	177.000	2.277	2.2480	249.525
4-22	Jan 23	22.25	22.70	59.025	175.675	2.222	2.1950	242.675
4-25	Jan 23	22.20	22.70	59.025	172.675	2.222	2.2200	242.675
4-26	Jan 23	22.02	23.34	59.025	168.500	2.222	2.2100	242.500
4-27	Jan 23	22.27	22.96	57.475	170.825	2.222	2.2030	237.500
4-28	Jan 23	23.13	22.20	57.475	177.475	2.222	2.2000	237.500
4-22	Feb 23	21.74	22.35	59.000	174.225	2.189	2.1950	235.000
4-25	Feb 23	21.80	22.40	59.000	171.225	2.189	2.2000	235.000
4-26	Feb 23	21.70	22.40	59.000	165.025	2.190	2.2000	235.000
4-27	Feb 23	21.48	22.32	59.000	168.975	2.190	2.2000	233.000
4-28	Feb 23	22.60	21.45	58.000	176.975	2.190	2.1990	230.000
Interest - April 28		**34,704**	**14,051**	**2,840**	**9,522**	**1,164**	**18,095**	**11,382**

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - APRIL 22: Cheese inventories are available for spot purchasing in the Northeast and West, though some Midwest stakeholders report that they are slimming some orders to fulfill others. Demand for cheese is strong in retail markets. Stakeholders in the Northeast and West say that foodservice demand is increasing and international demand is strong. Contacts in the West report that port congestion is preventing them from increasing the volume of cheese loads that they are sending to international markets. Cheese makers are running active schedules across the country, though plant managers cite staffing shortages as hindering their ability to increase production schedules.

NORTHEAST - APRIL 27: Regional farm level milk output is growing, and steady supplies are flowing to cheese makers. Class III production is active. Some plants, however, are operating at a reduced capacity due to supply chain issues and labor shortages. Cheese manufacturers' inventories are generally plentiful. Retail sales remain good on steadily strong consumer demand. Foodservice orders are level to higher. Export interest is hearty as US cheese prices are favorable to international buyers.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	$2.8825 - $3.1100	Process 5-lb sliced:	$2.4775 - $2.9575
Muenster:	$2.8100 - $3.1600	Swiss Cuts 10-14 lbs:	$3.7400 - $6.0625

MIDWEST AREA - APRIL 27: Milk is readily available for production. There continue to be reports of staffing shortages, keeping production limited in certain plants, which pushes more milk into regularly operating plants. Cheddar inventories are balanced to available from plant to plant, while other varietal cheese makers say their stores are balanced to tight, regionally. Demand notes are and have been strong. Some cheese curd customers were unable to take on their orders, but producers say they were easy to move into other channels. Cheese markets are experiencing some downward pressure this week, but remain firm.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	$2.8650 - $4.0750	Mozzarella 5-6#:	$2.3950 - $3.4825
Brick 5# Loaf:	$2.5950 - $3.1625	Muenster 5#:	$2.5950 - $3.1625
Cheddar 40# Block:	$2.3175 - $2.8600	Process 5# Loaf:	$2.3550 - $2.8225
Monterey Jack 10#:	$2.5700 - $2.9175	Grade A Swiss 6-9#:	$3.2550 - $3.3725

WEST - APRIL 27: Strong demand for cheese is present in both domestic and international markets. Stakeholders say that purchasers in Asia are buying loads to ship in Q4 of 2022, but that demand has slipped lower this week. Warmer weather and lightening COVID restrictions have contributed to an increase in foodservice demand. Port congestion and a shortage of available truck drivers are causing delays to cheese load deliveries throughout the region. Spot purchasers say that cheese inventories are growing. Milk supplies are available, allowing cheese producers to run busy schedules. Labor shortages and delayed deliveries of production supplies are causing some plant managers to run below capacity.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$2.6850 - $2.9600
Cheddar 10# Cuts:	$2.6975 - $2.8975	Process 5# Loaf:	$2.4800 - $2.6350
Cheddar 40# Block:	$2.4500 - $2.9400	Swiss 6-9# Cuts:	$3.5475 - $3.9775

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

Variety	Date: 4/27	4/20	Variety	Date: 4/27	4/20
Cheddar Curd	$2.63	$2.70	Mild Cheddar	$2.61	$2.67
Young Gouda	$2.49	$2.56	Mozzarella	$2.56	$2.61

FOREIGN -TYPE CHEESE - APRIL 27: While seasonal milk production is increasing, European cheese makers are still finding it difficult to stay ahead of market demand. Cheese production is active, but without more abundant milk supplies, or the labor to keep facilities running at full capacity, it is difficult to produce much more cheese. Industry sources relay that retail orders have eased somewhat following the spring holidays. But when coupled with a growing demand from restaurants and a steady pull from other food processors and export markets, market demand is above what cheese makers can easily fill. Contracts are getting filled regularly, but many deliveries are cut or juggled to fill immediate needs first. Inventories are very tight, and aging facilities report a young age profile for cheese. Industry contacts expect the situation with tight supplies and healthy demand to continue for the near term.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$2.6800 - 4.1675
Gorgonzola:	$3.6900 - 5.7400	$3.1875 - 3.9050
Parmesan (Italy):	0	$4.0675 - 6.1575
Romano (Cows Milk):	0	$3.8700 - 6.0250
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	$3.7750 - 4.1000
Swiss Cuts Finnish:	$2.6700- 2.9300	0

NDM PRODUCTS - APRIL 28

NDM - CENTRAL: Low/medium heat NDM prices ebbed this week on slower trading. There were multiple dairy industry events this week, which may have kept recently active trading limited. Markets are somewhat bearish this week. In Central region spot trading, though, spot trading is more active in the middle to upper $1.80s more often than not. Some contacts said condensed skim offers were above market this week, which may be bullish for near term inventories. Production and hauling have shown some improvements.

NDM - WEST: International demand for low/medium heat NDM is light. Purchasers from Mexico are, reportedly, buying limited volumes as they await lower prices. Domestic demand is steady. Spot purchasers say that inventories are available. Production of low/medium heat NDM is steady. Plant managers say that milk is available for production, but labor shortages and transportation delays are preventing them from running busier schedules. Prices for high heat NDM followed low/medium heat lower this week.

NDM - EAST: Prices moved lower, even as supplies remain somewhat snug. Condensed skim is slightly less available, but it remains within reach for processors. There remain issues with hauling condensed skim, though. Eastern production is still maintaining a general focus on low/medium heat NDM. Contacts have differing views on what the markets will do throughout the rest of the quarter. Some suggest tighter supplies will reverse the current market trend of lower prices in upcoming months, while others say the ceiling may have been reached.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Spring sprang in the organic dairy retail sector. Total conventional dairy ads increased 9 percent, while organic ads added 102 percent week to week. Conventional ice cream in 48- to 64-ounce options maintained the top spot over all other dairy ads, while 32-ounce yogurt ads, which nearly trebled in ad volumes this week, was the most advertised organic dairy item. Conventional butter in 16-ounce quantities dipped by 17 percent, while the weighted average advertised price was $.22 more than last week's $4.08.

Conventional cheese ads increased 13 percent this week, while grocers did not add organic cheese to their ads this week nor last. Conventional cheese in 8-ounce shreds was the most advertised cheese item for the past two weeks, while the current weighted average advertised price is $2.48, two cents below last week.

Milk ads grew on the organic and conventional aisles, by 19 and 13 percent, respectively. Conventional half-gallon milk's average advertised price was $1.82, compared to $4.14 for the organic option, an organic premium of $2.32.

RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 29

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.30	4.25	4.79	3.98	3.98	3.30	4.58
Cheese 8 oz block	2.43	2.46	2.12	2.78	2.62	2.14	2.50
Cheese 1# block	3.26	3.07	2.97	3.47	2.97	3.76	3.09
Cheese 2# block	6.26	NA	2.13	NA	5.99	6.44	5.98
Cheese 8 oz shred	2.48	2.56	1.97	2.78	2.32	2.43	2.53
Cheese 1# shred	3.69	5.79	2.97	3.74	2.97	3.95	2.77
Cottage Cheese	2.02	2.39	1.58	2.50	NA	1.77	NA
Cream Cheese	1.89	2.27	NA	NA	1.99	1.48	1.60
Flavored Milk ½ gallon	2.23	2.79	NA	NA	1.33	1.82	2.62
Flavored Milk gallon	3.61	3.68	NA	4.49	2.89	3.04	4.39
Ice Cream 48-64 oz	3.24	3.02	2.95	3.46	4.08	3.03	3.17
Milk ½ gallon	1.82	2.56	1.27	1.32	1.30	1.60	2.04
Milk gallon	3.78	3.95	NA	NA	2.50	3.04	4.07
Sour Cream 16 oz	1.84	1.90	1.81	2.05	2.12	1.76	1.49
Yogurt (Greek) 4-6 oz	.94	.95	.96	.91	.94	.91	.94
Yogurt (Greek) 32 oz	4.36	4.58	4.26	5.99	3.99	3.90	3.03
Yogurt 4-6 oz	.54	.57	.53	.50	.51	.51	.56
Yogurt 32 oz	2.32	2.33	NA	2.72	3.34	2.21	1.96

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 1 lb:	$5.97	Greek Yogurt 4-6 oz:	NA
Ice Cream 48-64 oz:	$5.99	Greek Yogurt 32 oz:	$3.81
Cheese 8 oz block:	NA	UHT Milk 8 oz:	NA
Cottage Cheese 16 oz:	$3.99	Milk ½ gallon:	$4.14
Yogurt 4-6 oz:	$0.89	Milk gallon:	$6.15
Yogurt 32 oz:	$3.81	Sour Cream 16 oz:	NA
		Cream Cheese 8 oz:	NA

WHOLESALE BUTTER MARKETS - APRIL 27

WEST: Cream inventories are steadily available. Demand is steady. Some stakeholders say that demand is present from purchasers in other regions looking for loads to meet current production needs. Regional ice cream makers continue to purchase loads of cream to run active production schedules. Demand for butter is steady to lower in both foodservice and retail markets. Higher prices for butter may have caused some retail customers to start utilizing some alternatives to butter. Inventories of unsalted butter are tight, but salted butter is available for spot purchasing. Butter makers in the region say that they are running busy schedules to meet current market demands and to build inventories. Some plant managers say that labor shortages and delayed deliveries of production supplies are preventing them from running at capacity.

CENTRAL: Cream is reportedly available, for butter producers, both within the region and from the West. Current cream levels are beneficial for plant managers during what they call unprecedented worker tightness, as churning requires fewer hands than does its production counterpart, micro-fixing. Additionally, bulk butter remains tight and exclusively at clear premiums. Contacts have mixed views regarding inventories for late summer/fall. As domestic demand is steadily hearty week over week, global inquiries are not expected to ebb in the near-term, either. More contacts expect butter stores to be short than the converse. Although market prices are back in the lower $2.60s from the lower $2.70s from early last week, market participants do not view the big picture as bearish. Globally short milkfat, continued domestic food service strengths, and worker/supply chain shortages at the plan, level are inimical to bears.

NORTHEAST: Cream is available, but access is tightening. Seasonally robust ice cream production is pulling some cream away from butter churns. Butter production is mixed. Some operations are churning less due to reduced cream intakes. Butter inventory levels vary. The opinions of industry stakeholders regarding inventories are divergent, as well. Some have expressed concern that butter stocks could fall short of autumn needs, but others feel more confident that supply and demand will achieve balance. Food service demand is steady to slightlyhigher. Retail sales have softened. Market participants cite both the post-holiday lull and higher prices at the checkout line as contributing factors.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/25/22	54,755	87,554
04/01/22	44,101	86,576
Change	10,654	978
Percent Change	24	1

CME CASH PRICES - APRIL 25 - APRIL 29, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY April 25	$2.3700 (NC)	$2.3925 (NC)	$2.6575 (-1)	$1.7550 (NC)	$0.6150 (-2)
TUESDAY April 26	$2.3800 (+1)	$2.3650 (-2¾)	$2.6500 (-¾)	$1.7075 (-4¾)	$0.5750 (-4)
WEDNESDAY April 27	$2.3400 (-4)	$2.3400 (-2½)	$2.6150 (-3½)	$1.7275 (+2)	$0.5750 (NC)
THURSDAY April 28	$2.3400 (NC)	$2.3800 (+4)	$2.6350 (+2)	$1.7400 (+1¼)	$0.5750 (NC)
FRIDAY April 29	$2.3400 (NC)	$2.3700 (-1)	$2.6750 (+4)	$1.7550 (+1½)	$0.6050 (+3)
Week's AVG $ Change	**$2.3540 (-0.0245)**	**$2.3695 (NC)**	**$2.6465 (-0.0605)**	**$1.7370 (-0.0520)**	**$0.5890 (-0.0480)**
Last Week's AVG	**$2.3785**	**$2.3695**	**$2.7070**	**$1.7890**	**$0.6370**
2021 AVG Same Week	**$1.8110**	**$1.8010**	**$1.7860**	**$1.3110**	**$0.6630**

MARKET OPINION - CHEESE REPORTER

Cheese Comment: There was no block market activity at all on Monday. Two cars of blocks were sold Tuesday, the last at $2.3650, which set the price. Wednesday's block market activity was limited to an uncovered offer of 1 car at $2.3400, which lowered the price. On Thursday, 1 car of blocks was sold at $2.3800, which raised the price. No blocks were sold Friday; the price fell on an uncovered offer of 1 car at $2.3700. The barrel price increased Tuesday on a sale at $2.3800, then dropped Wednesday on an uncovered offer at $2.3400.

Butter Comment: The price declined Monday on an uncovered offer at $2.6575, fell Tuesday on an uncovered offer at $2.6500, dropped Wednesday on an unfilled bid at $2.6150 (following a sale at $2.6125), increased Thursday on an unfilled bid at $2.6350, and rose Friday on a sale at $2.6750.

Nonfat Dry Milk Comment: The price dropped Tuesday on an uncovered offer at $1.7075, increased Wednesday on a sale at $1.7275, rose Thursday on a sale at $1.7400, and increased Friday on an unfilled bid at $1.7550.

Dry Whey Comment: The price fell Monday on an uncovered offer at 61.50 cents, declined Tuesday on a sale at 57.50 cents, then rose Friday on a sale at 60.50 cents.

WHEY MARKETS - APRIL 25 - APRIL 29, 2022

RELEASE DATE - APRIL 28, 2022

Animal Feed Whey—Central: Milk Replacer: .5200 (-2) – .5600 (NC)

Buttermilk Powder:
Central & East: 1.8500 (NC) – 1.9400 (+1) West: 1.8000 (NC) – 1.9100 (+2)
Mostly: 1.8200 (+2) – 1.8700 (+2)

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

Dry Whey—Central (Edible):
Nonhygroscopic: .6000 (NC) – .7675 (-1¼) Mostly: .6200 (NC) – .6500 (-1½)

Dry Whey–West (Edible):
Nonhygroscopic: .5875 (+¼) – .7900 (-3¾) Mostly: .6300 (NC) – .6800 (NC)

Dry Whey—NorthEast: .6175 (NC) – .7975 (-1¼)

Lactose—Central and West:
Edible: .3200 (NC) – .5200 (NC) Mostly: .3800 (NC) – .4900 (NC)

Nonfat Dry Milk —Central & East:
Low/Medium Heat: 1.8200 (-2) – 1.9300 (-2) Mostly: 1.8650 (-1½) – 1.8800 (-5)
High Heat: 1.9900 (NC) – 2.0250 (-1)

Nonfat Dry Milk —Western:
Low/Medium Heat: 1.7400(-3¼) – 1.8500 (-2) Mostly: 1.7700 (-3) – 1.8300 (-3)
High Heat: 1.8800 (-4) – 1.9800 (-4½)

Whey Protein Concentrate—34% Protein:
Central & West: 1.7000 (NC) – 1.9500 (NC) Mostly: 1.7300 (NC) –1.8700 (NC)

Whole Milk—National: 2.1000 (NC) – 2.4200 (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	1.7119	1.6923	1.5639	1.4774	1.4158	1.5319	1.8008	1.5375	1.6548
'22	1.8204	1.9038	2.0774	**2.3489**								

USDA Predicts CPI For Dairy Products Will Increase By 6-7% In 2022

Washington—The Consumer Price Index (CPI) for dairy products is predicted to increase 6.0 to 7.0 percent in the latest "Food Price Outlook" report, which was released Monday by USDA's Economic Research Service (ERS).

That's the fourth consecutive month in which ERS increased its forecast for the 2022 dairy CPI. Last month, the agency predicted that the dairy CPI would rise 4.0 to 5.0 percent this year.

Earlier this month, the US Bureau of Labor Statistics (BLS) reported that the CPI for dairy and related products was a record 245.3 in March (1982-84=100), up 1.2 percent from February and 7.0 percent higher than in March 2021. The dairy CPI has reached new record highs in five of the last six months.

Over the last three years, the dairy CPI increased 1.0 percent in 2019, 4.4 percent in 2020 and 1.4 percent in 2021. The 20-year historical average for the dairy CPI is a 1.7-percent annual average increase.

ERS also raised its forecast for 2022 food-at-home prices; the agency now predicts that they'll rise by 5.0 to 6.0 percent. Last month, ERS predicted that food-at-home prices would increase by 3.0 to 4.0 percent in 2022.

In addition to dairy products, the ranges for all food categories except for food away from home were revised upward this week by ERS; no food price categories were revised downward.

More specifically, amont others, ERS is predicting that the CPI for beef and veal will rise 6.0 to 7.0 percent in 2022, up from last month's prediction of an increase of 3.0 to 4.0 percent; that the CPI for pork will rise 4.0 to 5.0 percent in 2022, up from last month's prediction of an increase of 3.0 to 4.0 percent; and that the CPI for poultry will increase 7.5 to 8.5 percent, up from last month's prediction of an increase of 6.0 to 7.0 percent.

The Producer Price Index resembles CPI as it reflects price changes. But instead of retail prices, the PPI provides a measure of the average prices paid to domestic producers for their output. PPIs are typically far more volatile than the downstream CPIs.

Farm-level milk prices are now predicted to increase between 2.0 and 5.0 percent in 2022, and wholesale dairy prices are predicted to increase between 10.0 and 13.0 percent.

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