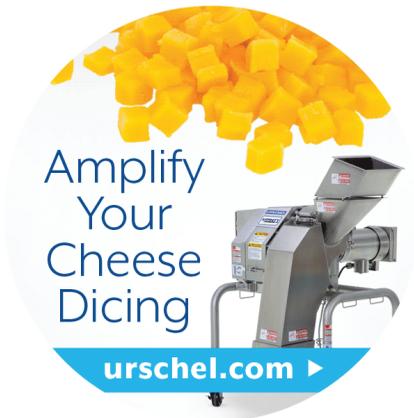




# CHEESE REPORTER

Vol. 147, No. 26 • December 9, 2022 • Madison, Wisconsin



## Report Finds Problems, Backs Changes To FDA Foods Program

### Expert Panel's Evaluation Addresses Culture, Structure/Leadership, Resources, Authorities

Washington—The findings and recommendations of an external evaluation of the US Food and Drug Administration's (FDA) Human Foods Program were released Tuesday.

In July, FDA Commissioner Robert M. Califf commissioned an external evaluation of FDA's Center for Food Safety and Applied Nutrition (CFSAN), the Office of Food Policy and Response (OFPR), and relevant parts of the Office of Regulatory Affairs (ORA). The evaluation, conducted by an expert panel facilitated by the Reagan-Udall Foundation, was asked to assess the processes and procedures, resourcing, and organizational structure for the Foods Program.

The expert panel included researchers, former regulators, and process improvement specialists who brought disciplinary expertise and experience in food science and safety, microbiology, nutrition, epidemiology, public health, and regulatory operations to the evaluation.

Former FDA Commissioner Dr. Jane Henney chaired the panel.

The expert panel's report addresses culture, structure/leadership, resources, and authorities to provide recommendations that would equip FDA to fulfill its regulatory responsibilities, strengthen its relationships with state and local governments, and secure the US food supply for the future.

In the area of organizational culture, the expert panel found that FDA has dedicated staff who are committed to protecting public health, but the current culture of the FDA Human Foods Program is inhibiting its ability to effectively accomplish this goal. There are several factors contributing to this culture, including the lack of a clear vision and mission; a disparate structure and a consensus governance model; competing priorities; and the lack of a strong, supportive leader and, when the situation requires, an ultimate decision-maker who is responsible for the Human Foods Program.

The lack of a single clearly identified person to lead the Human Foods Program "has adversely impacted the organizational culture and led to overlapping roles and competing priorities that result in what is perceived as constant turmoil," the report said.

The Human Foods Program approach of relying on consensus has significant drawbacks for making decisions about taking regulatory action, the report continued. "In the absence of a collaborative, problem-solving posture enabled by a clear process supporting timely decisions, the scales can be tipped in favor of inaction, minimizing risk, and maintaining the status quo. This culture creates an environment where decision-making is unacceptably slow."

To move the Human Foods Program toward a more enabling and effective culture, the expert panel recommended that FDA leadership consider, among other things, the following: establish an organizational structure with a clear leader and ensure that there is a clear articulation of roles and res-

• See **FDA Evaluation**, p. 11

## Cheese Production Rose 1.4% In Oct.; Butter Output Declined 2.0%

Washington—US cheese production during October totaled 1.17 billion pounds, up 1.4 percent from October 2021, USDA's National Agricultural Statistics Service (NASS) reported last Friday.

Cheese production during the first 10 months of 2022 totaled 11.6 billion pounds, up 1.7 percent from the first 10 months of 2021.

Regional cheese production in October, with comparisons to October 2021, was: Central, 560.8 million pounds, up 2.2 percent; West, 470.3 million pounds, up 1.1 percent; and Atlantic, 136.8 million pounds, down 0.9 percent.

October cheese production in the states broken out by NASS, with comparisons to October 2021, was: Wisconsin, 286.2 million pounds, up 1.5 percent; California, 204.6 million pounds, down 0.6 percent; Idaho, 85.1 million pounds, down 0.6 percent; New Mexico, 83.5 million pounds, up 2.1 percent; New York, 72.5 million pounds, up 3.3 percent; Minnesota, 68.1 million pounds, up 7.8 percent; Pennsylvania, 34.7 million pounds, down 8.0 percent; Iowa, 30.0 million pounds, up 8.3 percent; Ohio, 19.6 million pounds, down 7.0 percent; Vermont, 12.1 million pounds, up 1.1 percent; Illinois, 5.7 million pounds, down 4.1 percent; and New Jersey, 5.6 million pounds, down 5.7 percent.

• See **Cheese Output Up**, p. 6

## Ice Cream Maker Wells Enterprises To Be Acquired By Italy's Ferrero Group

Alba, Italy, and Le Mars, IA—The Ferrero Group and Wells Enterprises on Wednesday announced an agreement for Ferrero to acquire Wells, its operations, and its well-known ice cream brands, which include Blue Bunny®, Blue Ribbon Classics®, Bomb Pop® and Halo Top®.

The acquisition is part of Ferrero's strategic growth ambitions for the ice cream category and Wells' vision for accelerated growth.

Since its founding in 1913 by Fred H. Wells, Wells Enterprises has become what is described as the world's largest family-owned and managed ice cream company. Following the completion of its

• See **Wells & Ferrero**, p. 9

## US Dairy Exports Increased 25% In October; Dairy Imports Set Record

Washington—US dairy exports during October were valued at \$810.4 million, up 25 percent from October 2021, according to statistics released Tuesday by USDA's Foreign Agricultural Service (FAS).

That's the seventh time in the last eight months that the value of US dairy exports topped \$800 million.

During the January-October 2022 period, dairy exports were valued at \$8.0 billion, up 25 percent from the same period last year. That actually breaks the previous record for the value of dairy exports for an entire year, which was \$7.6 billion, set last year.

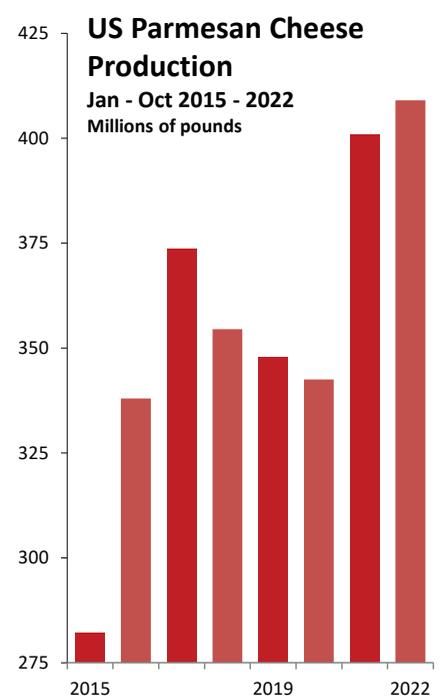
Leading markets for US dairy exports during the first 10 months of 2022, on a value basis, with comparisons to the first 10 months of 2021, were: Mexico,

\$2.0 billion, up 37 percent; Canada, \$857.5 million, up 22 percent; China, \$661.7 million, up 9 percent; South Korea, \$488.6 million, up 35 percent; Philippines, \$481.5 million, up 33 percent; Japan, \$427.8 million, up 38 percent; Indonesia, \$385.3 million, up 41 percent; Malaysia, \$200.7 million, up 44 percent; Vietnam, \$194.8 million, down 14 percent; and Australia, \$171.2 million, up 24 percent.

US dairy imports during October were valued at \$458.5 million, up 42 percent from October and a new single-month record for dairy imports. The previous record, \$417.2 million, was set in August of this year.

During the first 10 months of 2022, dairy imports were valued

• See **Oct. Dairy Trade**, p. 4





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### Monthly Cheese Statistics Resemble Previous Annual Numbers

There are quite a few familiar-looking statistics when looking over the cheese production figures contained in the monthly "Dairy Products" report published by USDA's National Ag Statistics Service. And that's a good thing, because it reflects how much the cheese industry has grown in recent decades.

For starters, the "Dairy Products" report includes cumulative cheese production statistics, and these figures each represent a milestone in US cheese production — as do the monthly cheese production statistics.

In October, for example, US cheese production totaled 1.17 billion pounds. In fact, the last time the US produced less than a billion pounds of cheese in a single month was in February 2018.

Historically, the first time the US produced more than 1.0 billion pounds in an entire year was in 1942, when cheese output reached a record 1.1 billion pounds. It then fell below a billion pounds in 1943, but has been above the billion-pound mark ever since. That includes 1947, when cheese production reached a record high of 1.18 billion pounds, or about 15 million pounds more than the US produced just in October of this year.

Cumulatively, just looking at quarterly cheese production, during the first quarter of 2022, US cheese production totaled 3.5 billion pounds, which was just slightly below cheese production for all of 1978; cheese production during the first half of 2022 totaled just under 7.0 billion pounds, which was just slightly above cheese output for all of 1995; and cheese production during the first three quarters of 2022 totaled 10.4 billion pounds, which is roughly the same as cheese production for all of 2010.

The largest cheese category, Italian-type cheese, also helps illustrate this statistical trend. In October, the US produced 495.4

million pounds of Italian cheese, which is about 42 million pounds more than was produced in the entire year of 1971.

Italian cheese production during the first quarter of this year totaled just under 1.5 billion pounds, or slightly less than was produced in all of 1985. During the first half of this year, Italian cheese production totaled 2.95 billion pounds, or slightly more than was produced in all of 1997. And Italian cheese output during the first three quarters of 2022 totaled 4.4 billion pounds, or exactly the same volume as was produced in all of 2010.

And through October, Italian cheese production totaled 4.91 billion pounds, slightly less than was produced in all of 2014.

Within the Italian cheese category, Mozzarella production during October totaled about 387 million pounds, or about 12 million pounds more than was produced in all of 1974.

Cumulatively, Mozzarella production during the first quarter of 2022 totaled 1.16 billion pounds, or slightly more than was produced in all of 1985; Mozz output during the first half of this year totaled 2.3 billion pounds, or slightly less than was produced in all of 1998; and production during the first three quarters of 2022 totaled 3.5 billion pounds, or exactly the same volume as was produced in all of 2010.

Through October, Mozzarella production totaled 3.9 billion pounds, slightly below production for all of 2014.

Also within the Italian cheese category, the US in October produced 42.4 million pounds of Parmesan, or about 3.2 million more pounds than in all of 1971.

Just during the first three months of 2022, US Parmesan production totaled 134.3 million pounds, about 4.0 million more pounds than was produced in all of 2004. Parm output during the first half of this year totaled 248.5 million pounds, or about 15 million more pounds than was produced in

Parm production during the first three quarters of 2022 totaled 366.7 million pounds, or almost 28 million pounds more than was produced in all of 2015.

all of 2010. And Parm production during the first three quarters of 2022 totaled 366.7 million pounds, or almost 28 million pounds more than was produced in all of 2015.

Monthly and cumulative cheese export statistics also help illustrate how much cheese exports have grown over the years. For example, in October, US cheese exports totaled 81.3 million pounds, or about half a million more pounds than was exported in all of 1998.

During the first quarter of this year, US cheese exports totaled 229 million pounds, or about 10 million pounds more than exports totaled in all of 2007. Cheese exports during the first half of 2022 totaled about 505 million pounds, or about 10 million pounds more than exports totaled in all of 2011.

And cheese exports during the first three quarters of 2022 totaled 750 million pounds, or slightly more than was exported during all of 2017.

On a value basis, US cheese exports during October were valued at \$194.6 million, or about \$3 million less than the value of cheese exports for all of 2004.

The value of cheese exports during the first quarter of 2022 was \$481 million, or about \$51 million higher than in all of 2009. During the first half of this year, cheese exports were valued at \$1.1 billion, roughly the same as for all of 2012. And during the first three quarters of 2022, cheese exports were valued at about \$1.7 billion, or about \$105 million more than in all of 2020.

Oh, and through October, cheese exports were valued at \$1.9 billion, breaking the previous record for an entire year, \$1.8 billion, which was just set last year.

Cheese production and cheese export milestones are being passed on an almost monthly basis these days, which serves as yet another reminder of just how much they've both grown, and set new records, over the past several decades.

## Global Dairy Trade Price Index Climbs 0.6%; Majority Of Product Prices Rise

**Auckland, New Zealand**—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction increased 0.6 percent from the previous auction, held three weeks ago.

That was the second straight increase in the GDT price index.

In this week's auction, which featured 158 participating bidders and 118 winning bidders, prices were higher for Cheddar cheese, skim milk powder, whole milk powder, anhydrous milkfat and buttermilk powder; and lower for butter and lactose.

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

**Cheddar cheese:** The average winning price was \$4,826 per metric ton (\$2.19 per pound), up 1.8 percent. Average winning prices were: Contract 1 (January), \$4,850 per ton, down 0.1 percent; Contract 2 (February), \$4,826 per ton, up 1.8 percent; Contract 3 (March), \$4,822 per ton, up 2.1 percent; Contract 4 (April), \$4,830 per ton, up 2.8 percent; Contract 5 (May), \$4,789 per ton, up 0.7 percent; and Contract 6 (June), \$4,841 per ton, up 1.1 percent.

**Skim milk powder:** The average winning price was \$3,102 per ton (\$1.41 per pound), up 1.7 percent. Average winning prices were: Contract 1, \$3,141 per ton, up 1.9 percent; Contract 2, \$3,067 per ton, up 0.7 percent; Contract 3, \$3,120 per ton, up 2.4 percent; Contract 4, \$3,132 per ton, up 2.5 percent; and Contract 5, \$3,176 per ton, up 3.4 percent.

**Whole milk powder:** The average winning price was \$3,400 per ton (\$1.54 per pound), up 0.1 percent. Average winning prices were: Contract 1, \$3,408 per ton, down 0.5 percent; Contract 2, \$3,379 per ton, up 0.2 percent; Contract 3, \$3,390 per ton, unchanged; Contract 4, \$3,505 per ton, up 1.2 percent; and Contract 5, \$3,522 per ton, up 0.3 percent.

**Butter:** The average winning price was \$4,725 per ton (\$2.14 per pound), down 1.9 percent. Average winning prices were: Contract 1, \$4,835 per ton, down 1.3 percent; Contract 2, \$4,730 per ton, down 1.4 percent; Contract 3, \$4,718 per ton, down 1.8 percent; Contract 4, \$4,679 per ton, down 3.1 percent; and Contract 5, \$4,724 per ton, down 2.4 percent.

**Anhydrous milkfat:** The average winning price was \$5,797 per ton (\$2.63 per pound), up 1.8 percent. Average winning prices were: Contract 1, \$5,789 per ton, up 1.8 percent; Contract 2, \$5,814 per ton, up 1.7 percent; Contract 3, \$5,769 per ton, up 1.9 percent;

Contract 4, \$5,762 per ton, up 0.9 percent; Contract 5, \$5,836 per ton, up 3.0 percent; and Contract 6, \$5,840 per ton, up 2.6 percent.

**Lactose:** The average winning price was \$1,222 per ton (55.4 cents per pound) down 0.8 percent. That was for Contract 2.

**Buttermilk powder:** The average winning price was \$2,979 per ton (\$1.35 per pound), up 4.7 percent. Average winning prices were: Contract 1, \$3,135 per ton, down 1.1 percent; Contract 2, \$2,880 per ton, up 3.5 percent; Contract 3, \$3,155 per ton, up 7.5 percent; Contract 4, \$3,125 per ton, up 6.1 percent; and Contract 5, \$3,125 per ton, up 5.9 percent.

The absence of Chinese demand remains "the Panda in the room" as each GDT auction goes by, ASB Bank noted in its "Commodities Weekly" report. The quantity of whole milk powder purchased by "North Asia" at each auction remains "far below" the levels of 12 months ago and even further below the levels reached in early 2021 when aggressive Chinese demand sent prices skyrocketing. The drop isn't a function of changes in offer volumes on the GDT platform; the quantity of whole milk powder bought by China has generally dropped more dramatically than any changes in the overall quantity sold.

In concert with tight global supply, aggressive purchases by China helped fuel the "massive gains" in dairy prices that were seen over

early 2021, and then largely kept prices high over the first part of 2022, ASB noted. The subsequent absence of strong Chinese demand has been sorely missed.

While Chinese COVID policy is the "big swing factor," dairy prices do retain important supports in the form of prevailing tight global supply. ASB said it would be "quite bearish" on the outlook if it weren't for the fact that production remains weak in most key regions. European production is managing some tentative year-on-year lifts, but that follows poor output all through the peak of the season.

In New Zealand, ASB expects high input costs, difficulty securing workers and challenges around the compliance burden to keep milk output relatively constrained.

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## Oct. Dairy Trade

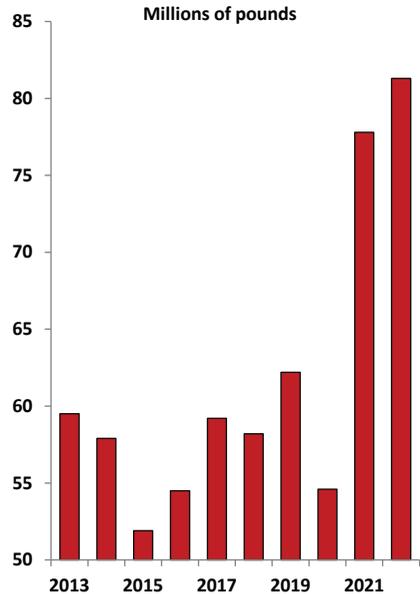
(Continued from p. 1)

at \$3.8 billion, up 27 percent from the first 10 months of 2021. That breaks the record for the value of dairy imports for an entire year, which was set last year.

Leading sources of US dairy imports during the January-October period, on a value basis, with comparisons to the same period

### US Cheese Exports

October: 2013 – 2022;  
Millions of pounds



last year, were: Ireland, \$598.1 million, up 49 percent; New Zealand, \$554.2 million, up 28 percent; Italy, \$426.4 million, up 3 percent; France, \$272.2 million, up 17 percent; Canada \$251.4 million, up 23 percent; Mexico \$215.5 million, up 55 percent; and Netherlands, \$212.2 million, up 20 percent.

Cheese exports during October totaled 81.3 million pounds, up 4 percent from October 2021. The value of those exports, \$194.6 million, was up 26 percent.

During the first 10 months of this year, cheese exports totaled 831.8 million pounds, up 12 percent from

the first 10 months of last year. The value of those exports, \$1.9 billion, was up 26 percent.

Markets for cheese exports during the first 10 months, on a volume basis, were: Mexico, 224.5 million pounds, up 17 percent; South Korea, 144.1 million pounds, up 8; Japan, 89.2 million pounds, up 13; Australia, 48.8 million pounds, up 8 percent; Canada, 26.9 million pounds, up 14; Panama, 26.6 million pounds, up 41 percent; Saudi Arabia, 24.0 million pounds, up 59 percent; Chile, 22.7 million pounds, down 17 percent; Guatemala, 21.3 million pounds, up 11; and Dominican Republic, 20.9 million pounds, up 39 percent.

Nonfat dry milk exports totaled 161.3 million pounds, up 11 percent from October 2021. Exports during the first 10 months totaled 1.53 billion pounds, down 8 percent from the same period of 2021.

Exports of dry whey totaled 51.0 million pounds, up 20 percent from October 2021. Dry whey exports during the 10-month period totaled 411.0 million pounds, down 3 percent from the same period last year.

Whey protein concentrate exports totaled 27.3 million pounds, up 6 percent from October 2021. WPC exports during the first 10 months of 2022 totaled 312.5 million pounds, up 20 percent from the first 10 months of 2021.

Lactose exports totaled 75.4 million pounds, down 1 percent from October 2021. Lactose exports during the January-October period totaled 828.4 million pounds, up 16 percent from a year earlier.

Butter exports totaled 15.7 million pounds, up 62 percent from October 2021. During the first 10 months, exports totaled 118.0 million pounds, up 43 percent from the first 10 months of 2021.

Ice cream exports totaled 10.3 million pounds, down 14 percent from October 2021. Ice cream exports during the 10-month was 135.9 million pounds, down 1 percent from the same period in 2021.

### Cheese Imports Increase

US cheese imports totaled 40.0 million pounds, up 1 percent from October 2021. That's the first time since November 2021 that cheese imports topped 40 million pounds.

The value of cheese imports, \$155.9 million, was up 6 percent from October 2021. Imports during the first 10 months totaled 343.0 million pounds, up 1 percent from the first 10 months of 2021. The value of those imports, \$1.3 billion, was up 5 percent.

Leading sources of US cheese imports during the January-October period, on a volume basis, with comparisons to the same period last year, were: Italy, 70.0 million pounds, up 2 percent; France 41.9 million pounds, up 18 percent; Netherlands, 30.8 million pounds, down; Spain, 11.8 million pounds, up 11 percent; Ireland, 17.0 million pounds, down 6 percent; Switzerland, 17.0 million pounds, down 8; United Kingdom, 15.1 million pounds, up 15; Nicaragua, 12.7 million pounds, down 16; and Greece, 12.7 million pounds, up 3.

### Butter Imports Jump

Imports of butter and other butterfat-based products totaled 16.0 million pounds, up 50 percent from October 2021. Imports during the month was 11.2 million pounds, up 50 percent from a year earlier.

During the first 10 months of 2023, butter and other butterfat-based imports was 123.2 million pounds, up 16 percent from the same period last year. Butter imports during the period totaled 87.8 million pounds, up 7 percent from a year earlier.

Casein imports during October totaled 11.8 million pounds, up 51 percent from October 2021. Casein imports during the first 10 months of 2022 totaled 92.9 million pounds, up 14 percent from the first 10 months of 2021.

Imports of caseinates totaled 5.5 million pounds, up 59 percent from October 2021. Imports, during the January-October period, totaled 43.0 million pounds, up 8 percent from the same period last year.

Imports of Chapter 4 milk protein concentrates totaled 4.1 million pounds, down 22 percent from October 2021. During the first 10 months, imports of Chapter 4 MPCs totaled 64.7 million pounds, down 15 percent from the first 10 months of 2021.

Imports of Chapter 35 MPCs totaled 5.9 million pounds, up 371 percent from October 2021. Imports of Chapter 35 MPCs during the period totaled 31.6 million pounds, up 144 percent from a year earlier.

## FROM OUR ARCHIVES

### 50 YEARS AGO

**Dec. 8, 1972: Syracuse, NY**—Chester Smith, economist for the Northeast Dairy Cooperative Federation, said USDA's proposal to pay producers the same price for milk used in manufacturing dairy products as is paid by unregulated butter-powder and cheese plants in Minnesota and Wisconsin is trying to fit square pegs into round holes.

**Milwaukee, WI**—Werner Geiger will fill the newly-created position of new products development manager at Len E. Ivarson, Inc. here. Geiger comes from Dow Chemical, where he spent the past 13 years in plastics research and development.

### 25 YEARS AGO

**Dec. 12, 1997: Washington**—New fluid milk labels that more clearly reflect fat content are heading for the dairy case, and health advocates say the changes will help Americans take better control of their diets. Instead of calling 2 percent milk "lowfat," it will be "reduced fat." Milk with no fat will be called "fat free" or "nonfat" instead of "skim," and 1 percent milk will be "lowfat."

**New London, WI**—Manitowoc Milk Producers' board president Bruce Raymakers said members "don't like the cheese price we see in the retail store" because of the large spread between the cheese plant and store price. "Cheese sales were down during the first six months of 1997," added MMPC general manager Dennis Donohue.

### 10 YEARS AGO

**Dec. 7, 2012: Arlington, VA**—Jim Mulhern has been hired as the new chief operating officer of the National Milk Producers Federation. Mulhern first joined NMPF in 1985 before transitioning to Capitol Hill as chief of staff to US Sen. Herb Kohl (D-WI).

**Litchfield, MN**—The North Central Cheese Industries Association recognized outgoing president Roger Schroeder of Le Sueur Cheese, Le Sueur, MN, for his contributions to NCCIA. The association also honored Vern Loch, Jr. of First District Association here for earning the Grand Champion title at this year's NCCIA Cheese Competition.

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## Dairy, Food, Farm Groups Urge Senate To Approve Ag Labor Reform Bill

Washington—Numerous dairy, food, and farm organizations this week urged Senate leaders to pass an agriculture labor reform bill this Congress that “provides the solution American agriculture needs.”

“The farm labor crisis is hindering production and contributing to food price inflation,” said the letter to Senate Majority Leader Chuck Schumer (D-NY) and Minority Leader Mitch McConnell (R-KY).

The letter was sent by the Agriculture Workforce Coalition (AWC), whose steering committee includes, among others, the National Milk Producers Federation (NMPF), American Farm Bureau Federation, National Farmers Union, National Council of Farmer Cooperatives and National Council of Agricultural Employers.

Other dairy groups that signed the letter include the International Dairy Foods Association, Arizona Dairy Producers Trade Association, Center for Dairy Excellence, Colorado Dairy Farmers, Cooperative Network, Dairy Producers of New Mexico, Dairy Producers of Utah, Idaho Dairymen’s Association, Illinois Milk Producers Association, Indiana Dairy Producers, Iowa State Dairy Association, Kentucky Dairy Development Council, Maine Dairy Industry Association, Milk Producers Council, Minnesota Milk Producers Association, National All-Jersey, Nebraska State Dairy Association, Ohio Dairy Producers Association, Oregon Dairy Farmers Association, South Dakota Dairy Producers, South East Dairy Farmers Association, Texas Association of Dairymen, United Dairy Farmers of Florida, Washington State Dairy Federation, Virginia State Dairymen’s Association, and Western States Dairy Producers Association.

Dairy cooperatives that signed the letter include Agri-Mark, Associated Milk Producers Inc., Bongards’ Creameries, California Dairies, Inc., Cayuga Marketing, Cooperative Milk Producers Association, Dairy Farmers of America, Edge Dairy Farmer Cooperative, Ellsworth Cooperative Creamery, FarmFirst Dairy Cooperative, First District Association, Foremost Farms USA, Land O’Lakes, Lone Star Milk Producers, Maryland & Virginia Milk Producers Cooperative Association, Michigan Milk Producers Association, Northwest Dairy Association/Darigold, Prairie Farms Dairy, Scioto Cooperative Milk Producers’ Association, Southeast Milk, Tillamook County Creamery Association, United Dairymen of Arizona, and Upstate Niagara Cooperative.

US Sens. Michael Bennet (D-CO) and Mike Crapo (R-ID)

are working on legislation to provide stability for existing workers and make key reforms to the H-2A program, the visa program farmers use to hire legal workers to supplement their US workforce, the letter noted. The House has passed legislation already “and it is time now for the Senate to act before the end of the year.”

Without immediate Senate action, “the federal government’s outdated policies and broken immigration system are forcing many farmers to consider whether they can continue in labor-intensive agriculture,” the letter continued. “The country cannot afford for the Senate to miss this opportunity to provide stability to both farmers and farmworkers.”

### Dairy Processors Air Concerns

In a related development, Michael Dykes, IDFA’s president and CEO, and IDFA member leaders on Wednesday detailed the urgent business needs facing the dairy processing industry due to a chronic shortage of workers on dairy farms, in manufacturing facilities, and throughout the dairy supply chain.

“Workforce is, by far and away, the number one issue facing our IDFA members,” Dykes said. “We have about a million open jobs in the workforce today; we have about two job openings for every person seeking employment.”

The Farm Workforce Modernization Act has already passed the House twice, and IDFA is “working to try to get 60 votes in the Senate,” Dykes said.

“Simply put, there’s not enough workers for the open positions that we have today,” said David Ahlem, CEO and president of Hilmar Cheese Company, Hilmar, CA,

and chair of the IDFA Executive Council. “These labor shortages are creating problems,” and could threaten food security and raise the cost of food to consumers.

“So we need some workforce reform to address this shortage, if we’re going to have affordable food; if we’re going to ensure availability of food going forward,” the Farm Workforce Modernization Act needs to be passed, Ahlem said. “We think now is the time to act.”

My company, and thousands of others like it, “have a serious problem retaining and attracting workers,” said Heather Draper, director of The Ice Cream Club, Boynton Beach, FL, and director on the IDFA Ice Cream Segment Board.

“Every time we have an opening, it is just a struggle. We are asking our employees to do more. We are unable to operate additional lines. We are unable to take on new business. And it’s hampering our ability to expand,” Heather Draper said.

Without the “much-needed” Farm Workforce Modernization Act, “our industry and food manufacturing companies are facing capacity issues, not for lack of facilities, but for lack of workers,” Draper added.

US voters are near unanimous in their concern for rising food prices, and an overwhelming majority want to see Congress work together in a bipartisan fashion to address high food prices through immigration reform, according to a new Morning Consult national tracking poll commissioned by IDFA.

Nine in 10 Democratic voters (88 percent), four in five Republican voters (79 percent), and four in five independent voters (80 percent) say that addressing food costs through bipartisan immigration reform is important to them.

## Perfect Day Gets OK From India’s Government For Its ‘Animal-Free’ Milk Proteins

Berkeley, CA—Perfect Day, Inc., last week announced that the Food Safety and Standards Authority of India has approved the company’s application for its animal-free milk proteins, opening the door for commercialization in India.

In the near term, Perfect Day said it will export animal-free protein produced in India to meet increasing global customer demands while it works on building a roadmap for domestic commercial opportunities.

Perfect Day completed its acquisition of Sterling Biotech Limited (SBL), advancing the company’s manufacturing capacity and owned manufacturing network.

This acquisition will double the company’s production capability in the near-term with the addition of four high-value assets, Perfect Day said. These manufacturing facilities include precision fermentation capabilities with existing fermenters that will allow the company to expand its precision fermentation capabilities in the months ahead while continuing to service existing SBL customers in both the protein and pharma sectors.

“We’re scaling our impact to all corners of the world. Expanding our commercialization and manufacturing capabilities in India is a critical step forward,” said Narayan TM, Perfect Day’s president.

Perfect Day’s flagship animal-free milk protein can be found in ice creams, cream cheese, baked goods and sports nutrition products in the US, Hong Kong and Singapore, the company said.

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## Cheese Output Up

(Continued from p. 1)

Cheese production in all other states during October totaled 260.1 million pounds, up 2.7 percent from October 2021.

American-type cheese production during October totaled 466.5 million pounds, up 1.3 percent from October 2021. During the January-October period, American-type cheese output totaled 4.6 billion pounds, down 0.5 percent from the same period last year.

October American-type cheese production in the states broken out by NASS, with comparisons to October 2021, was: Wisconsin, 87.9 million pounds, up 1.6 percent; Minnesota, 58.5 million pounds, up 13.1 percent; California, 45.5 million pounds, down 6.8 percent; Iowa, 15.3 million pounds, up 11.9 percent; and New York, 9.4 million pounds, up 9.2 percent.

Cheddar production during October totaled 334.3 million pounds, up 2.9 percent from October 2021. Cheddar output during the first 10 months of 2022 totaled 3.24 billion pounds, down 1.4 percent from the first 10 months of 2021.

Production of other American-type cheeses totaled 132.3 million pounds, down 2.6 percent from October 2021.

### Italian & Other Cheeses

October production of Italian-type cheeses totaled 495.4 million pounds, up 1.4 percent from October 2021. Italian cheese production during the first 10 months of 2022 totaled 4.9 billion pounds, up 2.9 percent from the first 10 months of 2021.

October Italian cheese production in the states broken out by NASS, with comparisons to October 2021, was: Wisconsin, 138.2

million pounds, up 2.0 percent; California, 134.9 million pounds, up 0.8 percent; New York, 30.5 million pounds, down 1.4 percent; Pennsylvania, 22.2 million pounds, down 1.7 percent; Minnesota, 9.3 million pounds, down 17.3 percent; and New Jersey, 2.9 million pounds, down 9.0 percent.

Mozzarella production during October totaled 386.8 million pounds, up 2.2 percent from October 2021. Mozzarella output during the January-October period totaled 3.9 billion pounds, up 3.8 percent from the same period a year earlier.

Production of other Italian cheese varieties during October, with comparisons to October 2021, was: Parmesan, 42.4 million pounds, up 4.6 percent; Provolone, 31.9 million pounds, up 0.6 percent; Ricotta, 21.0 million pounds, down 9.3 percent; Romano, 5.4 million pounds, down 12.0 percent; and other Italian types, 7.9 million pounds, down 7.9 percent.

October production of other cheese varieties, with comparisons to October 2021, was:

**Swiss:** 27.2 million pounds, down 2.7 percent.

**Cream and Neufchatel:** 90.8 million pounds, up 4.9 percent.

**Brick and Muenster:** 16.3 million pounds up 1.2 percent.

**Hispanic:** 32.9 million pounds, up 3.8 percent.

**Blue and Gorgonzola:** 7.5 million pounds, down 15.9 percent.

**Feta:** 14.5 million pounds, up 6.4 percent.

**Gouda:** 3.5 million pounds, down 7.7 percent.

**All other types:** 13.4 million pounds, down 7.6 percent.

### Whey Products Production

October production of dry whey, human, totaled 76.1 million pounds, up 8.2 percent from October 2021. Manufacturers' stocks of dry whey, human, at the end

of October totaled 66.5 million pounds, up 17.9 percent from a year earlier and 3.1 percent higher than a month earlier.

Lactose production, human and animal, during October totaled 97.2 million pounds, up 0.7 percent from October 2021. Manufacturers' stocks of lactose, human and animal, at the end of October totaled 164.8 million pounds, up 6.6 percent from a year earlier and 2.7 percent higher than a month earlier.

Whey protein concentrate, human, production during October totaled 46.0 million pounds, up 1.6 percent from October 2021. Manufacturers' stocks of WPC, human, at the end of October totaled 74.2 million pounds, up 15.5 percent from a year earlier and 2.8 percent higher than a month earlier.

Production of whey protein isolates during October totaled 12.6 million pounds, up 10.5 percent from October 2021. Manufacturers' stocks of WPI at the end of October totaled 18.2 million pounds, up 54.8 percent from a year earlier but down 14.3 percent from a month earlier.

### Butter & Dry Milk Products

October butter production totaled 161.0 million pounds, down 2.0 percent from October 2021. Butter output during the January-October period totaled 1.7 billion pounds, down 2.2 percent from the same period in 2021.

Regional butter production in October, with comparisons to October 2021, was: West, 86.6 million pounds, down 7.8 percent; Central, 62.7 million pounds, up 5.3 percent; and Atlantic, 11.7 million pounds, up 7.9 percent.

Nonfat dry milk production during October totaled 124.2 million pounds, up 2.9 percent from October 2021. NDM output during the first 10 months of 2022 totaled

1.64 billion pounds, down 3.4 percent from the first 10 months of 2021.

Manufacturers' shipments of nonfat dry milk during October totaled 154.8 million pounds, down 3.4 percent from October 2021. Manufacturers' stocks of NDM at the end of October totaled 247.5 million pounds, up 12.5 percent from a year earlier but down 9.4 percent from a month earlier.

Production of other dry milk products during October, with comparisons to October 2021, was: skim milk powder, 56.2 million pounds, down 27.6 percent; milk protein concentrate, 18.0 million pounds, up 15.0 percent; dry whole milk, 11.9 million pounds, up 26.4 percent; and dry buttermilk, 10.7 million pounds, up 10.8 percent.

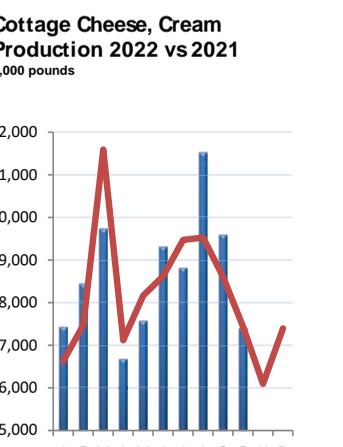
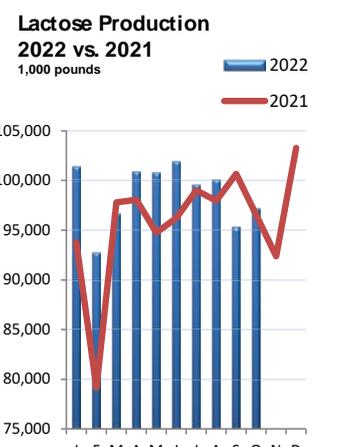
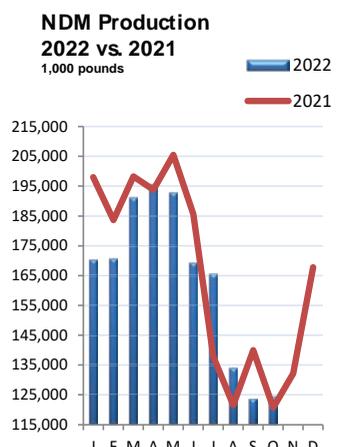
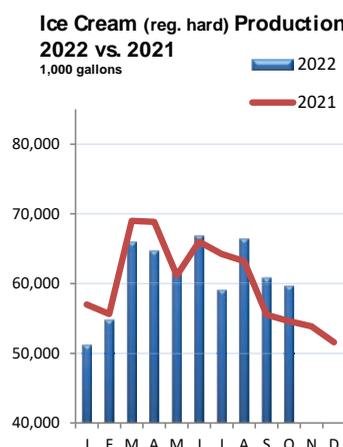
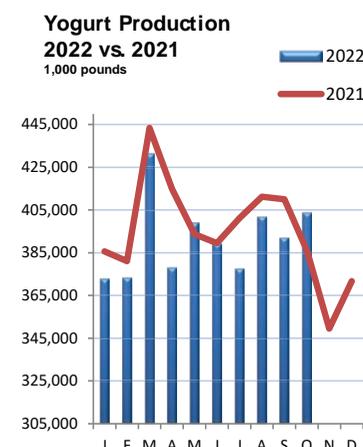
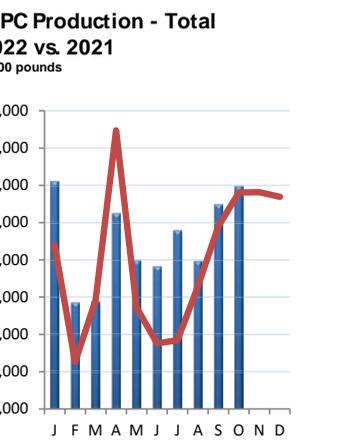
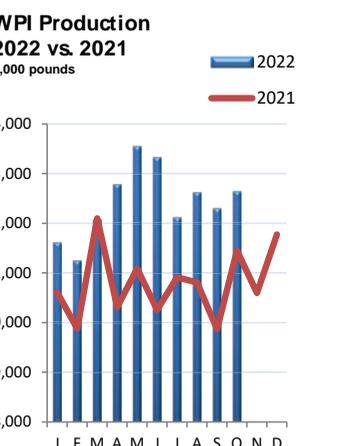
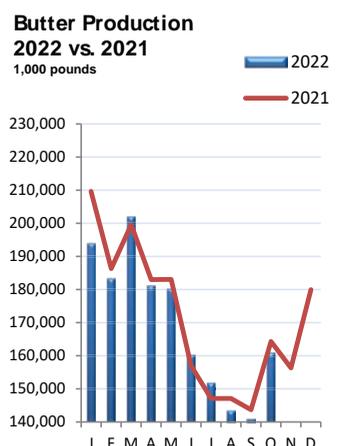
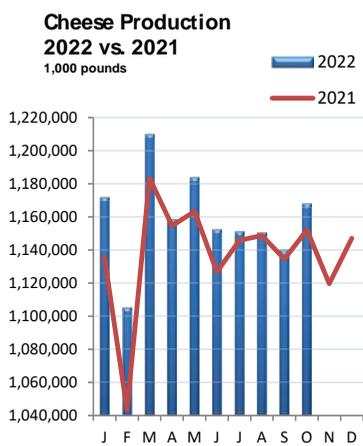
### Yogurt & Other Dairy Products

October production of yogurt, plain and flavored, totaled 403.9 million pounds, up 4.6 percent from October 2021. Yogurt output during the first 10 months of 2022 totaled 3.9 billion pounds, down 2.4 percent from the first 10 months of 2021.

Sour cream production totaled 130.7 million pounds, down 1.6 percent from October 2021. Sour cream output during the January-October period totaled 1.23 billion pounds, up 0.5 percent from the same period last year.

Cream cottage cheese production during October totaled 27.4 million pounds, down 0.1 percent from October 2021. Lowfat cottage cheese output during October totaled 24.0 million pounds, down 0.5 percent from a year earlier.

Production of regular ice cream during October totaled 59.7 million gallons, up 9.3 percent from October 2021. Lowfat ice cream output during October totaled 32.4 million gallons, down 8.1 percent from October 2021.



## Great Lakes Cheese Joins Farm Powered Strategic Alliance

**Boston, MA**—Great Lakes Cheese has joined the Farm Powered Strategic Alliance, a collaborative movement to boost food waste recycling and expand renewable energy production across the US, according to an announcement by Vanguard Renewables.

The Alliance was founded in 2020 by Vanguard Renewables, Unilever, Dairy Farmers of America and Starbucks and has now grown to include 15 US food companies.

“For more than 60 years, Great Lakes Cheese has been committed to creating quality products, supporting regional agriculture, and putting people and the environment first,” said Edward Learoyd, vice president of food safety, safety, quality, and regulatory at Great Lakes Cheese.

“We are committed to reducing our carbon footprint, from sourcing renewable energy to minimizing packaging waste, and now diverting our organic waste from the manufacturing process to create renewable energy via farm-powered anaerobic digestion,” Learoyd continued.

Great Lakes Cheese is headquartered in Hiram, OH, and has nine plants located in Ohio, Wisconsin, New York, Utah, Tennessee, and Texas. The company has committed to increasing renewable energy supply beyond its current sourcing of solar and hydropower, has actively partnered across the supply chain and internally to address plastic waste, and has reduced water consumption at its flagship location in Hiram, OH, by as much as 10,000 gallons per day.

“Vanguard Renewables is excited to welcome Great Lakes Cheese into the Farm Powered Strategic Alliance,” said Neil H. Smith, chief executive officer at Vanguard Renewables. “Our FPSA partners are each working tirelessly to do their part to fight the climate crisis and to decarbonize our country.”

The Farm Powered Strategic Alliance now includes Dairy Farmers of America, Stonyfield Organic, Cabot Creamery, Chobani, Schreiber Foods, Vermont Creamery, Unilever, Starbucks, Vanguard Renewables, Smithfield Foods, Food Tank, Kikkoman, Hillebrand, Polar Beverages, Johnsonville, and now Great Lakes Cheese.

The Alliance offers US food manufacturers and retailers a circular approach to reducing the detrimental environmental impacts of carbon dioxide emissions and provides a pathway toward a carbon-neutral footprint. For more information, visit [www.vanguardrenewables.com](http://www.vanguardrenewables.com).

## Slowing Demand, Rising Supplies To Push Prices Lower In 2023: Rabobank

**Utrecht, Netherlands**—Weaker global dairy markets remain a key theme as 2022 comes to a close, according to a Rabobank report.

After record farm milk prices in many dairy exporting regions this year, milk supply growth has emerged at last, led by the Northern Hemisphere, the report noted. However, as demand falters, farm milk prices will follow global commodity market trends lower in 2023.

Underlying dairy market fundamentals remain skewed to the downside, with much depending on internal Chinese policies and broader resilience for dairy demand worldwide, the report stated.

“Weaker supply growth has kept dairy commodity prices relatively elevated, but fragile growth is on the horizon,” said Emma Higgins, senior agriculture analyst at Rabobank. “With many economies experiencing broad-based food inflation, dairy demand is likely to get weaker in the short term before any remarkable improvement.”

“Any potential upside rally hinges on a supply shock in the Northern Hemisphere or a meaningful reopening of China in the new post-COVID world,” Higgins added.

After five straight quarters, the global milk supply recession looks set to end, driven by production in Europe and the US, the report said.

“Rabobank expects milk supply will gain modest momentum in 2023 in most regions apart from Australia, which saw another period of weather-disrupted production in the fourth quarter of 2022,” Higgins said. “In 2023, milk

production from the Big 7 export regions is anticipated to grow by 1 percent compared to 2022, enough to offset the 0.8 percent decrease in 2022 and remain on par with 2021’s production.”

Clear price weakness in dairy markets for the final quarter of 2022 has diverged between regions and products, the report explained. The large, domestically supported cheese and butter markets in the EU and the US remain elevated but off highs posted earlier this year.

Meanwhile, a 9 percent decline in Oceania Global Dairy Trade (GDT) index prices over the last three months has permeated through the global milk powder markets (Rabobank’s report was released before Tuesday’s GDT auction; for details on that auction, please see the story on p. 3).

After record or near-record farmgate prices in many regions this year, prices should move lower heading into 2023, the report predicted. Meanwhile, expensive input costs remain a clear headwind worldwide and, combined with lower milk prices, result in farm-level margin pressure.

The dairy demand resilience shown so far will be tested by waning confidence levels as disposable incomes take a hit, according to the report. Emerging markets are most at risk due to projected inflationary impacts on consumer budgets in the first half of 2023.

“Consumption growth in some export regions is becoming more challenging as consumers juggle significant price increases in the dairy cabinet,” Higgins said. “Dairy demand in the US has remained

defiant in the face of cost-of-living challenges, while European consumers are now feeling the pinch at the retail level. Some resilience in Southeast Asia is evident, but smaller sales volumes and downstream margin pressure illustrate the headwinds.”

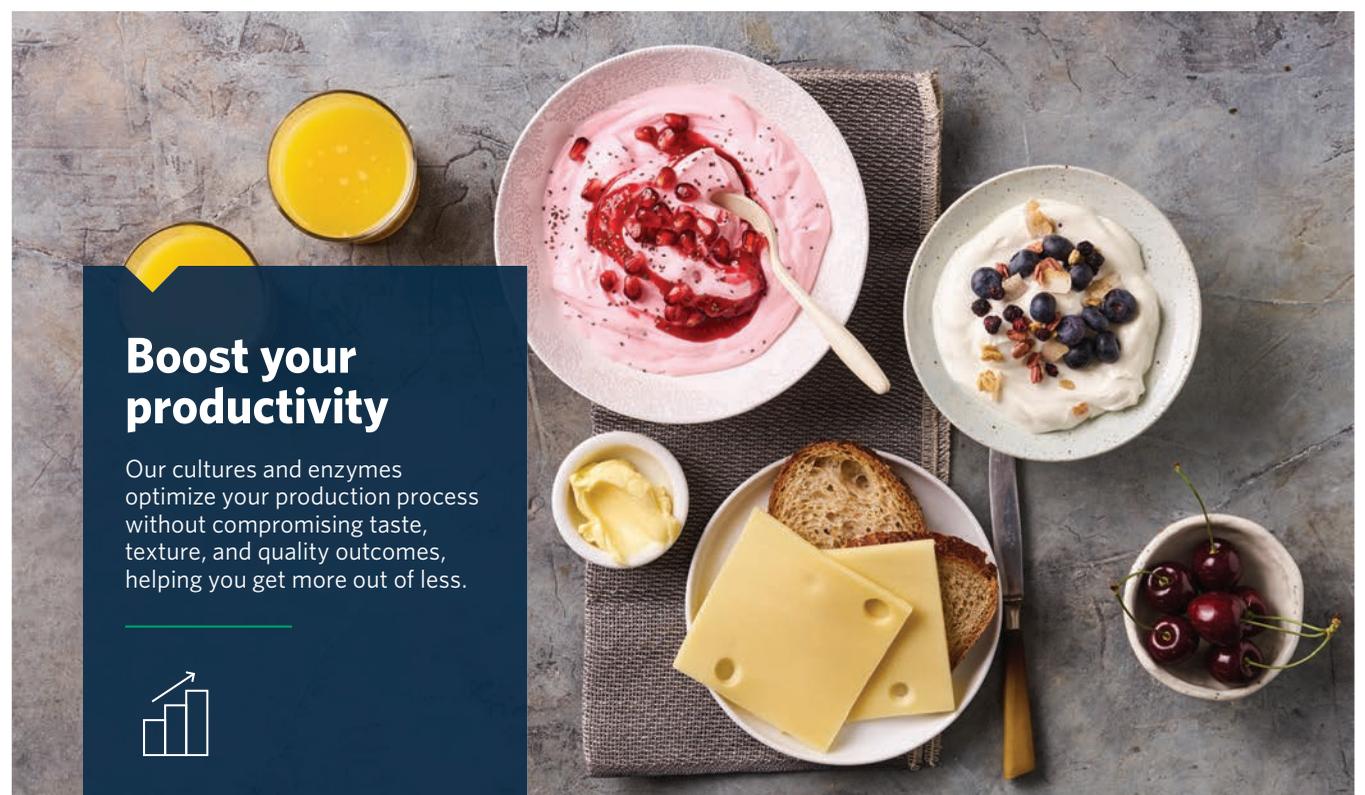
At the same time, eyes remain fixed on China, as COVID-19 policies remain firmly in place and the country works through local inventories and imported stock.

“We expect buying patterns will remain subdued across the first half of 2023, due to rolling lockdowns, milk production growth, and wavering consumption as challenging economic conditions take hold,” Higgins commented.

Rabobank lists several factors to watch in the months ahead, including the relative strength of the US dollar. A weaker dollar would help emerging markets’ buying power, but equally, a weaker dollar helps cushion farmgate milk prices in exporting regions.

Another factor to watch: feed prices. Drought conditions, low stocks, war, and expensive energy costs are all setting up 2023 for another year of expensive feed and farm input prices for dairy farmers, the report said. Continued price and supply volatility lie with export availability out of the Black Sea region.

Also, from 2023 and onward, Chinese buyers will not have to time New Zealand milk powder purchases during the late third quarter and early fourth quarter to arrive at the beginning of the new year to secure the zero-tariff quota for milk powder imports, the report explained. The zero-tariff milk powder quota from New Zealand (under the free trade agreement) applicable to 2023 was fully drawn down at the beginning of 2022.



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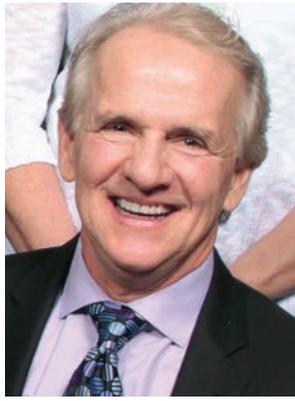
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Bert Sartori



Jim Sartori

## Sartori Cheese Names Bert Sartori CEO; Fourth Generation To Lead Company

Plymouth, WI—Representing the fourth generation of family leadership, Bert Sartori has been named CEO of Sartori Cheese.

He succeeds his father, Jim Sartori, who served as CEO for nearly 30 years. While Bert is poised to add his own creative vision for the company's future, he will also maintain the commitment to quality cheesemaking Sartori Cheese has built over the previous three generations.

"Sartori Cheese has always represented a culture of cheesemaking that celebrates creativity, passion, and authenticity," Bert Sartori said.

"I'm proud to lead a company anchored in tradition, while pushing the boundaries of our craft so we can share new-to-the-world, award-worthy cheeses with people across the globe," he continued.

Bert Sartori holds an MBA

from Kellogg School of Management at Northwestern University, is a licensed cheese maker and has over 17 years of experience in finance, operations, and business development.

His vision for the company's future is centered around a continued partnership with Wisconsin's best dairy farms and a commitment to the craft of cheesemaking.

Sartori Cheese employs four dozen licensed cheese makers, including one of only two female Master Cheesemakers in Wisconsin. The company also has an apprenticeship program that helps candidates hone their skills during the final steps of training.

"Making great cheese starts with exceptional people – and we're excited to continue investing in the talented, dedicated members of our team," Bert Sartori continued.

### PERSONNEL

## Miller Des Jardins Is New Marketing, Communications Director For WOW

Neenah, WI—WOW Logistics recently hired Bonnie Miller Des Jardins as director of marketing and communications, responsible for strategic direction of projects that support company growth.

Miller Des Jardins will also lead customer education initiatives and help develop new business opportunities.

Prior to WOW Logistics, Miller Des Jardins successfully led marketing and sales teams within the manufacturing, healthcare, trucking, and distribution industries. Throughout her career, she led the development and execution of marketing initiatives to support the needs of the customer while also supporting each organization's business goals.

"We have an incredible marketing team at WOW Logistics," Miller Des Jardins said. "I want to complement the expertise that resides within the team, while also leveraging existing strengths and skill-sets."

Short-term, Miller Des Jardins will serve in all of WOW's service offerings to help build an understanding of each strategic business unit.

Her long-term goals are to develop a strategy to increase visibility of key initiatives within the organization and analyze customers' needs to create the appropriate solution.

"The drive and commitment each person at WOW has to our customers is incredible," Miller Des Jardins said. "What's equally impressive is WOW's commitment to supporting and developing employees to attain their highest potential."

"Bonnie has an exceptional understanding of how strategic initiatives fit within an overarching vision," said WOW Logistics' chairman and CEO Howard Kameron.

TIM MULTERER has joined Dairy Farmers of Wisconsin (DFW) as vice president, dairy company communications. Multerer brings 30 years of sales and marketing experience in the cheese, dairy and deli segments to his new role. For the past decade, Multerer helped boost distribution and sales for Sartori's cheese retail business. In his new position with DFW, Multerer will manage partnerships with Wisconsin dairy manufacturers and marketers to help grow and improve the state's dairy industry.

DAVID A. HOEDT has been designated to serve as acting market administrator for the Mideast federal milk marketing order, effective the months of December 2022 and January 2023. SCOTT C. JONES has been designated to serve as acting market administrator, Mideast order, effective the months of February and March 2023. These designations follow the Dec. 3 retirement of SHARON R. UThER as the Mideast order's market administrator. Uther was with the federal order program for more than 43 years.

## Pennsylvania's Thompson To Chair House Ag Committee

Washington—The House Republican Steering Committee on Wednesday elected US Rep. Glenn "GT" Thompson (R-PA) as chairman of the House Agriculture Committee for the 118th Congress, which begins in early 2023.

Thompson currently serves as the top Republican ("ranking member") on the committee, which is chaired by US Rep. David Scott (D-GA). With Republicans taking control of the House next year, Republicans will take over control of all committees from Democrats.

"I am honored to lead the Committee on Agriculture and build on the accomplishments of the past two years as ranking member," Thompson said. "The political landscape in Washington may be fractured, but as chairman, I will prioritize the needs of our producers and rural communities — the backbone of this country."

"We will keep our foot on the gas to deliver principled solutions, robust oversight, and a farm bill that is responsive to the needs of the country's farmers, ranchers, and foresters," Thompson added.

Scott congratulated Thompson on his selection by House Republicans to chair the House Agriculture Committee, and wished him "the best in this role. I am encouraged by the bipartisan work we have accomplished together, particularly around our shared interest in broadband and access to USDA programs for our new and small producers."

Heading into the 2023 farm bill, Scott said he is "hopeful and prayerful that the collegial spirit will continue and that the Agriculture Committee will be able to deliver a farm bill with strong Republican and Democratic bipartisan support."

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## Murray's Cheese Opens 1,000th Shop In Kroger Stores

Cincinnati, OH—The Kroger Co. on Wednesday announced the opening of the 1,000th Murray's Cheese shop in Kroger banner stores, bringing Murray's shops to more than 30 states across the US.

Murray's in 2008 began opening cheese counters in Kroger stores to create the customer experience that Murray's has become known for at its flagship store in Greenwich Village in New York City.

Kroger purchased Murray's Cheese in 2017. At that time, Murray's Cheese had about 350 shops within Kroger stores.

Each Murray's shop within Kroger stores carries more than 150 cheeses, plus charcuterie, olives, crackers and specialty food items from around the world. Cheesemongers who work at the shops have completed Murray's Red Jacket Training program, learning about the hundreds of hand-picked products so they are ready to educate customers about the cheeses, best pairings and ways to cook with the ingredients at home.

"We are thrilled that customer favorite Murray's continues to grow its presence in our stores, as food lovers enjoy discovering their enormous selection of cheeses and specialty foods," said Dan De La Rose, group vice president of fresh merchandising at Kroger.

"We are exceptionally proud of our team's passion for sharing their love and knowledge of cheese with customers from coast to coast," commented Nick Tranchina, president of Murray's Cheese. "We are very excited by our 1,000th store. Like Kroger, Murray's is committed to bringing wonderful food to our stores and customers, and making the holidays even more delicious this year."

A unique feature of Murray's business is cheese caves located in New York City, where experts age cheese and develop unique new cheeses. The Murray's Cave Aged cheese line received several awards at the recent World Cheese Awards, including Super Gold Awards for Cave Aged Reserve Greensward and Cave Aged Reserve Hudson Flower, and Silver Awards for Cave Aged Original Stockinghall Cheddar and Cave Aged Original Buttermilk Basque.

Murray's Cheese first opened in Greenwich Village in 1940. Today, Murray's in New York City includes several retail shops, a restaurant, and an e-commerce program with gifts, monthly clubs and cheeses aged in the company's cheese caves. Cheese experts also host tasting classes and events.

For more information about Murray's Cheese, visit [www.murraycheese.com](http://www.murraycheese.com).

## Kraft Heinz Launches Philadelphia Brand Plant-Based Spread

Chicago—The Kraft Heinz Company this week announced that Philadelphia®, the leading Cream cheese brand, is introducing a plant-based spread.

Less than half of consumers that try plant-based spreads are repeat customers, indicating that current options aren't meeting the evolving preferences of Cream cheese lovers, according to Kraft Heinz. With this new offering, Philadelphia hopes to delight the 52 percent of consumers who want to add more plant-based foods to their diets.

The main ingredients in Philadelphia Plant-Based Original non-dairy spread are water, coconut oil, modified potato starch, and faba bean protein. The spread contains less than 2 percent of salt, xanthan gum, carob bean gum, guar gum, lactic acid, sorbic acid as a preservative, citric acid, and natural flavor.

"The influx of flexitarian consumers has driven growth within the plant-based market, which is now more than 20x the size of the vegan population," said Robert Scott, president of research and

development at The Kraft Heinz Company. "As the brand that has set the cream cheese standard for 150 years, we realized the current options weren't meeting consumer expectations and there was no trusted leader.

"Philadelphia Plant-Based spread not only provides a solution that mirrors the taste and texture of our iconic Philadelphia brand, but it also reinforces Kraft Heinz's bet to bring plant-based offerings to the masses," Scott added.

Philadelphia Plant-Based spread is currently available in the original Cream cheese flavor at select retailers in the Southeast US, with additional flavors planned for the national rollout next summer.

## Wells & Ferrero

(Continued from p. 1)

acquisition by Ferrero, Wells will remain a stand-alone business with its offices in Le Mars, IA, and production operations in Le Mars as well as in Henderson, NV, and Dunkirk, NY.

After the transaction closes, Mike Wells, a member of the founding family and current chief executive officer and chief engagement officer, will serve as an adviser to support the transition.

Liam Killeen, current Wells president, will be named chief executive officer, and the existing leadership team will remain in place.

Ferrero, which started in 1946 as a small pastry shop in Alba, Italy, has grown to become a global leader in sweet-packaged foods, including confectionery, biscuits, ice cream and better-for-you-snacking. Its brands include Nutella®, Kinder®, Tic Tac® and Ferrero Rocher®.

"We are a 100-year-old company focused on adapting for the next 100 years," Mike Wells commented. "Ferrero is a likeminded company with a commitment to providing high-quality, premium sweet-packaged food products that bring joy to consumers around the world.

"This acquisition puts the business in the best possible hands, and I look forward to supporting the entire Wells team and Ferrero with the transition," Wells added.

"This is an exciting day that accelerates growth and ensures a bright future for our company and everyone associated with it," Killeen said. "Ferrero's brands and reputation for world-class quality are a perfect match with what has made Wells so successful, and we will be even better together going forward."

This acquisition continues the Ferrero Group's expansion agenda in North America following the acquisitions of Fannie May (2017), former Nestle US confectionery

business and Kellogg company's cookies and fruit snacks businesses.

Ferrero's North American expansion has been further strengthened through its related parties, with the acquisition of Ferrara Candy Company, manufacturer and US candy market category leader of well-known brands.

The company has expanded its capabilities in the region, with a new Innovation Center and R&D Lab in Chicago, as well as two expansions to its Bloomington, IL, plant. This growth means Ferrero and its related parties count more than 8,000 employees, nine offices and 18 plants in North America.

"I am delighted that Wells has agreed to join the Ferrero Group. This represents a win-win partnership, bringing together ice cream experts and confectionery champions. Together, we have the power of one and are well placed to grow and compete in the ice cream market," said Giovanni Ferrero, executive chairman of the Ferrero Group.

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## USDA Extends Deadline To Sign Up For Dairy Margin Coverage To Jan. 31

Washington—The US Department of Agriculture (USDA) announced Thursday that it is extending the deadline for dairy producers to enroll in Dairy Margin Coverage (DMC) and Supplemental Dairy Margin Coverage (SDMC) for program year 2023 to Jan. 31, 2023.

The original deadline for signing up was Dec. 7, 2022.

“We recognize this is a busy time of year with many competing priorities, so we’ve extended the DMC enrollment deadline to ensure every producer who wants coverage for 2023 has the opportunity to enroll in the program,” said Zach Ducheneaux, administrator of USDA’s Farm Service Agency (FSA).

DMC is a voluntary risk management program that offers protection to dairy producers when the difference between the all-milk price and the average feed price (the margin) falls below a certain dollar amount selected by the producer.

Nearly 18,000 operations that enrolled in DMC for 2022 have received margin payments for August and September for a total

of \$76.3 million. DMC offers different coverage levels, even an option that is free, aside from a \$100 administrative fee.

“Early projections indicate DMC payments are likely to trigger for the first eight months in 2023,” Ducheneaux said. “We all know that markets fluctuate, sometimes at a moment’s notice and sometimes with no warning at all, so now’s the time to ensure your operation is covered. Please don’t let this second chance slide.”

Last year, USDA introduced Supplemental DMC, which provided \$42.8 million in payments to better help small- and mid-sized dairy operations that had increased production over the years but were not able to enroll the additional production.

Supplemental DMC is also available for 2023. The enrollment period for 2023 Supplemental DMC is also extended to Jan. 31, 2023.

Supplemental DMC coverage is applicable to calendar years 2021, 2022 and 2023. Eligible dairy operations with less than 5 million pounds of established production history may enroll supple-

mental pounds. For producers who enrolled in Supplemental DMC in 2022, the supplemental coverage will automatically be added to the 2023 DMC contract that previously established a supplemental production history.

National Milk Producers Federation (NMPF) thanked US Secretary of Agriculture Tom Vilsack and the FSA for extending the deadline for DMC program signup.

“With input costs at record highs and early projections showing possible DMC payments for the first eight months of 2023, it’s imperative that producers have time to consider their coverage needs and make choices that best fit their operations and risk-management plans,” said Jim Mulhern, NMPF’s president and CEO.

Dairy farmers also should use this extended DMC signup period to consider USDA’s full suite of risk management options, Mulhern said. While DMC is designed to promote stable revenues and protect against financial catastrophe for small and medium-sized producers, other options, including the Dairy Revenue Protection (DRP) program and the Livestock Gross Margin for Dairy Producers (LGM-Dairy) program, “provide important and effective risk management.”

## Dairy, Food Industry Groups Welcome Report On FDA’s Foods Program

Washington—Dairy and food industry organizations welcomed the expert panel’s report on the US Food and Drug Administration’s (FDA) Human Foods Program.

The report “only underscores the importance of reforming the FDA to streamline their regulatory activities, increase transparency, better respond to shifting consumer demands and trends, and put in place a management and organizational structure that can drive internal alignment, decision-making, and action, as well as being accountable to lawmakers and taxpayers,” said Joseph Scimeca, Ph.D., senior vice president of regulatory and scientific affairs for the International Dairy Foods Association (IDFA).

“For decades, FDA leaders have promised to modernize food standards to allow food makers more flexibility for innovation in response to shifting consumer demands and trends,” Scimeca noted. “However, food standards have become more complex and onerous, the FDA’s response times on pending rules and petitions has increased and promises to streamline rulemaking have not been kept.”

On the report’s call for strengthening the use of existing authority or raising new authorities, and recommendations made for increased resources, IDFA “urges caution and believes efforts to seek incremental funding should only be based on clearly identifiable operational gaps and/or regulatory activities that are directly tied to the advancement of public health and only when the FDA’s budget expenditures for the food program are fully transparent,” Scimeca said.

The American Frozen Food Institute (AFFI) “is particularly pleased to see the recommendation for a strong and empowered leader to make the necessary cultural and organizational changes that impact food safety,” commented Dr. Donna Garren, AFFI’s executive vice president of science and policy.

FMI-The Food Industry Association welcomed the report’s recommendations, “and we look forward to supporting FDA leadership as they make the necessary changes within the agency,” said Leslie G. Sarasin, FMI’s president and CEO.

“It is vital that FDA has the appropriate leadership, organizational structure, regulatory authority, resources and internal culture to most effectively carry out its mandate to assure the safety of our nation’s food supply,” Sarasin added.

## Schuman Cheese Mascarpone Bites Hit Truffle Category

Fairfield, NJ—Delve, a new line of chocolate-covered Mascarpone bites from Schuman Cheese, is hitting the truffle category this holiday season.

Schuman’s Delve confections are refrigerated, bite-sized Mascar-

pone truffles coated in sustainably-sourced chocolate.

Flavors include Sea-Salted Caramel Crème, Raspberry, Lemon, and Chocolate Ganache, each packaged in an 8-count box. A 36-count variety pack featuring Sea-Salted Caramel Crème, Chocolate Ganache and an exclusive Tiramisu flavor is also available.

For more details, visit [www.eat-delve.com](http://www.eat-delve.com).

## Chobani Adds Fall Flavors To Product Line, Oat Nog

Norwich, NY—Fall flavor fans will have two new Chobani products to enjoy this autumn, and a winter flavor assortment hitting retailers in a matter of days, the company announced.

Chobani with Zero Sugar Pumpkin Spice, a yogurt with zero sugar, is available for a limited time and packaged in 5.3-ounce single-serve cups.

Other new fall favorites include Greek Yogurt Pumpkin Spice Blended, seasoned with nutmeg and cinnamon, and packed in 5.3-ounce four-packs.

Chobani Flip Pumpkin Harvest Crisp, which is a pumpkin yogurt studded with oatmeal pastry pieces and cinnamon frosted cookies. This flavor is available in 4.5-ounce single-serve cups, the company announced.

Looking ahead to the holidays, Chobani will expand its line of classic seasonal creamers like Pumpkin Spice and Peppermint Mocha to include a limited edition Oat Milk Gingerbread Creamer, the company said.

For shoppers following a plant-based diet, Chobani just launched its new Oat-Nog as an alternative for egg nog.

The dairy-free nog is made using gluten-free oats.

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## FDA Evaluation

(Continued from p. 1)

responsibilities within the Human Foods Program and a culture that is well-equipped to survive leadership transitions; commit to transparency, timeliness, and predictability in decision-making, with a preference towards action; and develop and nurture a culture where regulatory decision-making is rooted in scientific evidence and FDA's legal framework.

### Structural Change Needed

The current structure of the FDA Human Foods Program "reinforces duplicative or competing roles and responsibilities, siloed work, and inadequate internal and external engagement," the report said. While a change in structure cannot address all the challenges identified by the expert panel, changing the current organizational configuration will assist the agency in advancing its mission.

There is no clear Human Foods Program leader or decision-maker, outside of the FDA commissioner, the report pointed out. The missions of CFSAN and OFPR have differences on paper, staff are often left wondering which program is responsible for decision-making.

Compounding the issue, the implementation of policies and field work done by ORA is largely independent of CFSAN, the organization that's responsible for developing and writing the policies that are then discharged with a majority of ORA's funding.

The expert panel "strongly supports some sort of structural change to address the challenges facing the Human Foods Program."

The panel agreed that the following recommendations should inform the structure of the Program: FDA should increase the visibility and prominence of the Human Foods Program; the Human Foods Program should have clear lines of authority; within the Human

Foods Program, the importance of nutrition should be elevated; the foods portfolio of ORA should be integrated directly with the other elements of FDA's Human Foods Program; the food-relevant work of FDA's Center for Veterinary Medicine (CVM) should be integrated with the overall FDA Human Foods Program; a new Foods Advisory Committee, at the commissioner level, should be established to strengthen external input to Human Foods Program activities; and structure changes should be implemented with cultural transformation efforts.

Several potential structures were proposed by the expert panel that would elevate and support an effective Human Foods Program. These proposed structures include:

- Create a new operating division within the Department of Health and Human Services (HHS): a Federal Food Administration that is separate from a Federal Drug Administration, each with a commissioner reporting directly to the HHS secretary.

- Separate foods and medical products within FDA. This would create both a deputy commissioner of foods and a deputy commissioner for medical products and tobacco; and would establish a chief foods officer within the Office of the Commissioner.

- Establish CFSAN as the overall lead for the FDA Human Foods Program. This would create a dual role for the CFSAN director as the overall lead for the FDA Human Foods Program; create a dual role and dual reporting relationship for the CVM director; and establish a chief foods officer within the Office of the Commissioner.

- Commissioner leads Foods Program; CFSAN and ORA are separated. This would challenge the commissioner to actively engage in and embrace the Human Foods Program responsibilities, serving as the agency lead for food-related topics; and would establish

a chief foods officer within the Office of the Commissioner.

- Create a deputy commissioner for foods with line authority over the Human Foods Program.

### Resource Shortcomings

The expectations of the FDA Foods Program and its impact on public health and the US economy "are immense," but relatively modest increases in federal budget authority, flat staffing levels, and lack of sustained and sufficient commitment to upgrading information technology (IT) have constricted the ability of the Human Foods Program to carry out its mission efficiently and effectively.

FDA's Human Foods Program "is significantly under-resourced and additional resources, in conjunction with other changes, are critical to future success."

In the area of personnel and workforce resources, the report recommends, among other things, that FDA should: secure the agile hiring authorities and salary flexibility of the 21st Century Cures Act to improve its ability to recruit, hire, and retain personnel with the needed skills to effectively meet its public health mandate around food; move to a stronger, more cooperative relationship with states and other local authorities; expand staff engagement in outside conferences; develop and implement a strategic plan for a robust competitive external research structure; and develop and adequately resource an internal Human Foods Program research strategy.

Regarding financial resources, the report recommended that FDA give the highest priority to the formulation of an appropriations strategy that begins with a well-defined agenda and a clear case for why increased Foods Program funding is necessary.

### New Authorities Needed

Since the inception of FDA, the agency's remit in food oversight "has grown significantly," the

report noted. Congress has tasked FDA with performing a range of standard-setting and oversight involving food and chemical safety, nutrition labels and fortification, and dietary supplement oversight.

The expert panel identified important and, in some cases urgent, areas where additional FDA authority should be considered and areas where the agency could be bolder, both in policy development and enforcement, in exercising its existing authority.

The report recommended that FDA seek authority to: request records from food manufacturers in advance of or in lieu of an inspection, with a reasonable timeframe, within reasonable limits, and in a reasonable manner, and either in electronic or physical form; and be notified when designated food categories, such as infant formula/medical foods, are likely to experience shortages or when supply chain disruptions are anticipated.

Also, FDA should seek authority to align the consequences for violations of the Preventive Controls rule requirements with the violations of FDA's food HACCP requirements. Just as the lack of a HACCP plan or an inadequate plan renders the food from that processor adulterated under FDA's seafood and juice HACCP regulations, it should also render food adulterated under the Preventive Controls regulation, the panel said.

The panel recommended: FDA work with stakeholders to structure the approach to the GRAS designation, including exploring a routine assessment of what qualifies for the designation; it should explore applying existing authority that infant formula manufacturers must retain testing records to require real time disclosure of final product results from infant formula manufacturers; FDA should use its recall authority frequently; and identify opportunities to monitor behavior, to understand industry implementation.

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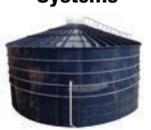
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# COMING EVENTS

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

## California Dairy Innovation Center 2023 Preliminary Course Schedule Released

**Tracy, CA**—The California Dairy Innovation Center Wednesday released its schedule of 2023 training programs for processors, producers, entrepreneurs, and students.

The courses, which have no prerequisites, will be held at a variety of California locations and are open to all participants. The preliminary schedule includes:

■ **Jan. 10-11: Coffee, Tea, and Creamers: The Science and Art of Milk in Beverages**, Chapman University, Orange county.

Attendees will learn to experiment with a variety of milk-containing tea and coffee products. The course will be valuable to processors and entrepreneurs, coffee shop personnel, students, dairy producers and suppliers of flavors and ingredients.

Early registration is available through Dec. 15 at [www.chapman.edu/CoffeeTeaCreamers](http://www.chapman.edu/CoffeeTeaCreamers).

■ **Jan. 17-20: Better Process Control School**, Chapman University. This course applies to processors of low acid, retorted, aseptic and acidified foods and products packaged in metal or plastic cans, glass jars, and flexible pouches.

Those who pass the course earn satisfactory completion of FDA and USDA-FSIS training requirements. Registration is \$900 and available online at [www.chapman.edu/bpcs](http://www.chapman.edu/bpcs).

■ **Feb. 8-9: Unit Operations in Dairy Processing**, Cal Poly Dairy Products Technology Center, San

Luis Obispo. This workshop focuses on the fundamentals of dairy processing, combining lectures with hands-on demonstrations in the pilot plant.

Students will have the opportunity to view equipment and better understand processes behind the production of fluid milk products, cheese, milk concentrates, powders and ice cream.

The curriculum is recommended for production staff and plant operators, supervisors and team leaders; technical and quality personnel; new product development personnel; and those considering a career in the dairy processing sector.

Additional program details and registration information is available at [www.dairy.calpoly.edu/short-course-symposia](http://www.dairy.calpoly.edu/short-course-symposia).

Looking ahead, upcoming courses hosted by the California Dairy Innovation Center include:

■ **Practical Cheesemaking: Feta, Fresh & Cream Cheeses** – Hosted in collaboration with Chico State, this course will be offered at Sierra Nevada Cheese Company in Willows, CA, in spring 2023.

■ **Advanced Cheesemaking** – Presented in collaboration with Cal Poly San Luis Obispo, this course will be offered at DPTC in April 2023.

■ **Hispanic Cheeses: Production, Characteristics and Utilization** – A collaboration between Cal Poly and Fresno State University, this course will be held at DPTC in June 2023.

## Registration Open For Better Process Cheese School Mar. 14-15 In Madison

**Madison**—The Food Research Institute at UW-Madison will host its Better Process Cheese School here March 14-15 at the Microbial Sciences Building on campus.

The course is designed to cover Low Acid Canned Foods (LACF) regulations pertaining to shelf-stable process cheese manufacture.

It's intended for operators, supervisors and management personnel in process cheese manufacturing facilities, along with food safety professionals and regulatory officials involved in audits or inspections, or LACF filling for process cheese products.

Topics to be covered include microbiology and control of clo-

stridium botulinum, thermal processing/pasteurization, formulation control, process instrumentation, HACCP, production and packaging controls, and record-keeping.

The registration deadline is Feb. 24. Cost to attend is \$595 per person. Special rates are available for FRI sponsors/federal government employees and students rates: \$350 and \$100, respectively.

The registration fee covers workshop materials, lunches and breaks. Space is limited, and students are encouraged to sign up early. No on-site registration will be offered.

For details or to register for the course, visit [www.fri.wisc.edu](http://www.fri.wisc.edu).

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## Online Ice Cream Food Safety Program Now Has Customized Open Enrollment

**Madison**—A newly-redesigned food safety curriculum for small- to medium-sized ice cream and frozen dessert manufacturers has launched online.

Funded by the Innovation Center for US Dairy, it was created by food safety and ice cream experts from North Carolina State University, Cornell University, University of Connecticut, and University of Wisconsin-Madison.

Students can now customize training to their individual needs. The open-enrollment program features 10 interactive modules with practical guidance on important food safety topics. It also includes links, downloadable guides, and templates for ice cream makers.

Students can sign up and complete modules at their own pace. Those who finish the program will earn a certificate of completion.

The Food Safety Basics for Ice Cream Makers course bundle includes all eight courses from the curriculum: Importance of Food Safety, Food Safety Hazards, Good Manufacturing Practices, Allergens, Sanitation Controls, Supplier Verification, Process Controls, and Environmental Monitoring.

It also features two navigational courses: Food Safety Control Strategies and Roadmap, for a total cost of \$250.

The Food Safety Control Strategies course provides an overview of concepts. Other lessons in the curriculum go into more detail.

The Roadmap course ties together information learned in the curriculum and provides other sources of food safety information. By the end of the course, students should be able to define a food safety plan and management system; describe the responsibilities of a preventive controls qualified individual; and identify where to pursue continuing education.

All eight courses are likewise available a la carte. They run from 20 to 60 minutes at \$35 each.

For more details, online registration and list of available courses in other areas of food safety, visit [www.ifpti.org/ice-cream-basics](http://www.ifpti.org/ice-cream-basics).

## PLANNING GUIDE

**Dairy Forum:** Jan. 22-25, J.W. Marriott Grande Lakes, Orlando, FL. Visit [www.dairyforum.com](http://www.dairyforum.com).

•  
**US Championship Cheese Contest:** Feb. 21-23, 2023, Green Bay, WI. To enter online and for more information, visit [www.uschampioncheese.org](http://www.uschampioncheese.org).

•  
**NYSCMA Spring Meeting:** March 6-7, 2023, DoubleTree Hotel, Syracuse, NY. Registration will kick off early next year at [www.nyscheesemakers.com](http://www.nyscheesemakers.com).

•  
**NCIMS Conference:** April 3-7, 2023, J.W. Marriott, Indianapolis, IN. Details available in the coming months at [www.ncims.org](http://www.ncims.org).

•  
**CheeseCon 23:** April 5-6, Alliant Energy Center, Madison, WI. Official event website now live at [www.CheeseCon.org](http://www.CheeseCon.org).

•  
**ADPI/ABI Joint Annual Conference:** April 23-25, Sheraton Grand Chicago. Visit [www.adpi.org](http://www.adpi.org) for future updates.

•  
**IDDBA 2023:** June 4-6, Anaheim Convention Center, Anaheim, CA. Check [www.iddba.org](http://www.iddba.org) for details in the coming months.

•  
**ADSA Annual Meeting:** June 25-28, Ottawa, Ontario. Early registration will kick off soon online at [www.adsa.org](http://www.adsa.org).

•  
**WDPA Dairy Symposium:** July 10-11, Landmark Resort, Door County, WI. Visit [www.wdpa.net](http://www.wdpa.net) for updates and registration.

•  
**IFT Expo:** July 16-19, McCormick Place, Chicago. Visit [www.iftevent.org](http://www.iftevent.org) for future updates.

•  
**ACS Conference:** July 18-21, Des Moines, IA. Online registration and updates available soon at [www.cheesesociety.org](http://www.cheesesociety.org).

•  
**IMPA Conference:** Aug. 10-11, Sun Valley Resort, Sun Valley, ID. Visit [www.impa.us](http://www.impa.us) for more information closer to event date.

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**NMPF, UDIA, NDB Joint Annual Meeting:** Nov. 13-15, Orlando, FL. Check [www.nmpf.org](http://www.nmpf.org) for updates.



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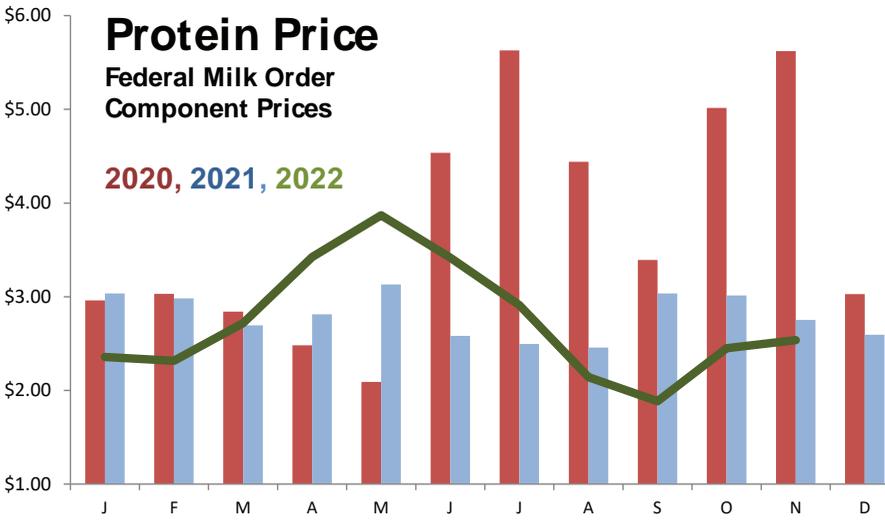
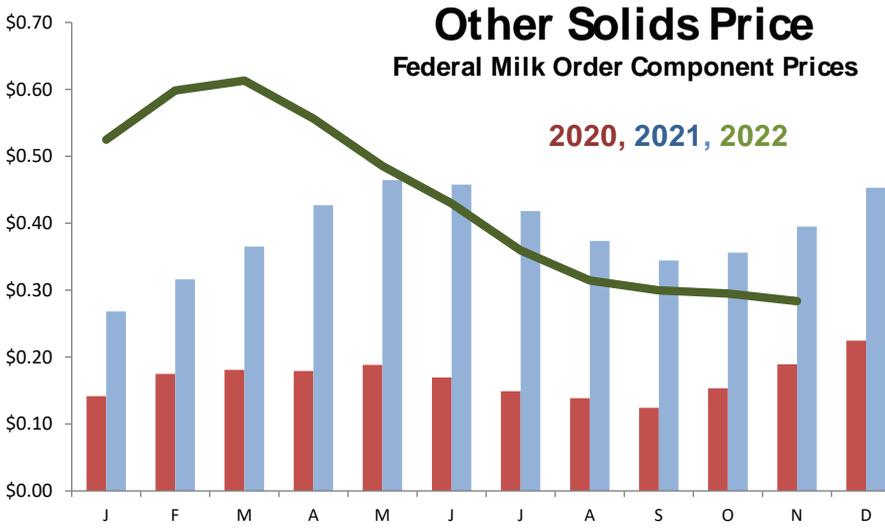
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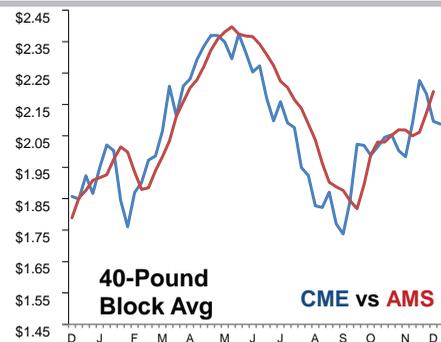


**AVERAGE MONTHLY WPC MOSTLY PRICES: USDA**

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'14	1.7663	1.7799	1.7694	1.7682	1.7530	1.6612	1.6089	1.5549	1.4355	1.3358	1.2751	1.2326
'15	1.1727	1.0970	1.0031	.9439	.9103	.8620	.7863	.6473	.5610	.5333	.5313	.5300
'16	.5445	.5750	.5852	.6076	.6239	.6616	.6937	.7151	.7305	.7706	.7961	.8608
'17	.9318	.9905	.9681	.9425	.9138	.9013	.8919	.8486	.8231	.8063	.7757	.7490
'18	.7268	.7211	.6960	.7027	.7502	.7949	.8092	.8144	.8437	.8658	.8817	.8851
'19	.8929	.8995	.9025	.9025	.9074	.9244	.9297	.9444	.9465	.9530	.9597	.9854
'20	1.0017	1.0140	1.0148	1.0027	.9590	.9356	.8945	.8591	.8500	.8810	.9124	.9255
'21	.9693	1.0134	1.0487	1.0977	1.1328	1.1513	1.1551	1.1548	1.1450	1.1540	1.2149	1.3174
'22	1.4378	1.5904	1.7102	1.7920	1.8160	1.8269	1.8313	1.8118	1.8052	1.8085	1.8073	

**DAIRY PRODUCT SALES**

**December 7, 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 NDM.



\*Revised

Week Ending	Dec. 3	Nov. 26	Nov. 19	Nov. 12
<b>40-Pound Block Cheddar Cheese Prices and Sales</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.1912	2.1229	2.0614	2.0499
<b>Sales Volume</b>	<b>Pounds</b>			
US	14,988,219	11,649,562	14,297,276	12,137,360
<b>500-Pound Barrel Cheddar Cheese Prices, Sales &amp; Moisture Contest</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.0775	2.1468	2.1583*	2.1672
<b>Adjusted to 38% Moisture</b>	<b>Dollars/Pound</b>			
US	1.9798	2.0473	2.0573*	2.0641
<b>Sales Volume</b>	<b>Pounds</b>			
US	14,233,561	11,026,905	13,569,686	12,247,921
<b>Weighted Moisture Content</b>	<b>Percent</b>			
US	34.94	34.99	34.96	34.90
<b>AA Butter</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	2.9491	2.9195*	2.8992*	2.8867*
<b>Sales Volume</b>	<b>Pounds</b>			
US	3,797,889	2,040,201*	3,408,372*	2,758,638
<b>Extra Grade Dry Whey Prices</b>				
<b>Weighted Price</b>	<b>Dollars/Pound</b>			
US	0.4707	0.4638*	0.4663*	0.4812
<b>Sales Volume</b>	<b>Pounds</b>			
US	4,142,394	293,216*	4,271,735	4,859,988
<b>Extra Grade or USPHS Grade A Nonfat Dry Milk</b>				
<b>Average Price</b>	<b>Dollars/Pound</b>			
US	1.4553	1.4908*	1.4857*	1.4960
<b>Sales Volume</b>	<b>Pounds</b>			
US	23,268,054	14,151,472*	20,041,805*	16,047,712

**DAIRY FUTURES PRICES**

SETTLING PRICE

\*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
12-2	Dec 22	20.29	21.70	45.825	143.575	2.120	2.0320	272.750
12-5	Dec 22	20.41	21.80	45.825	143.575	2.120	2.0400	275.125
12-6	Dec 22	20.47	21.90	46.675	143.500	2.120	2.0450	279.000
12-7	Dec 22	20.39	21.90	45.750	143.500	2.120	2.0400	277.525
12-8	Dec 22	20.38	21.85	45.850	142.925	2.120	2.0400	275.250
12-2	Jan 23	20.00	20.37	46.500	137.525	2.011	2.0100	250.225
12-5	Jan 23	19.99	20.37	46.500	138.000	2.011	2.0080	250.350
12-5	Jan 23	20.04	20.37	45.050	138.500	2.025	1.9940	248.025
12-7	Jan 23	19.62	20.39	43.050	139.600	2.009	1.9620	248.750
12-8	Jan 23	19.23	20.07	43.300	137.625	1.964	1.9500	247.000
12-2	Feb 23	19.89	20.07	45.200	136.900	1.990	2.0010	244.500
12-5	Feb 23	19.72	20.07	45.200	136.575	1.990	1.9990	244.425
12-6	Feb 23	19.74	20.07	44.250	137.975	1.990	1.9830	244.500
12-7	Feb 23	19.51	20.05	43.500	138.000	1.990	1.9760	244.000
12-8	Feb 23	19.18	19.79	43.000	135.025	1.960	1.9500	243.075
12-2	Mar 23	19.98	20.05	45.000	136.775	1.990	2.0140	243.675
12-5	Mar 23	19.84	20.05	45.000	137.000	1.990	2.0160	243.675
12-6	Mar 23	19.91	20.00	44.000	138.600	2.002	2.0060	243.500
12-7	Mar 23	19.73	20.00	43.500	137.750	2.005	2.0090	243.025
12-8	Mar 23	19.46	19.84	43.000	135.000	1.990	1.9770	243.000
12-2	Apr 23	20.00	20.15	45.500	138.300	2.028	2.0240	244.950
12-5	Apr 23	19.88	20.15	45.500	139.000	2.028	2.0300	244.000
12-6	Apr 23	20.03	20.15	44.000	140.000	2.028	2.0210	245.000
12-7	Apr 23	19.90	20.18	44.000	139.250	2.035	2.0120	243.275
12-8	Apr 23	19.66	19.85	43.500	136.500	2.022	1.9950	243.975
12-2	May 23	20.10	20.21	46.025	140.000	2.034	2.0280	244.000
12-5	May 23	20.08	20.21	46.025	140.000	2.034	2.0280	244.000
12-6	May 23	20.10	20.21	45.500	140.500	2.034	2.0280	245.000
12-7	May 23	19.94	20.21	45.500	139.825	2.040	2.0180	243.900
12-8	May 23	19.86	20.04	45.500	138.075	2.038	2.0140	243.000
12-2	June 23	20.14	20.27	46.250	140.775	2.046	2.0370	244.750
12-5	June 23	20.14	20.27	46.250	140.775	2.046	2.0380	245.000
12-6	June 22	20.20	20.38	46.000	141.525	2.046	2.0400	244.500
12-7	June 23	20.08	20.21	46.000	140.425	2.046	2.0340	243.750
12-8	June 23	20.04	20.21	46.000	138.950	2.046	2.0290	244.000
12-2	July 23	20.20	20.40	47.500	141.750	2.072	2.0500	247.000
12-5	July 23	20.25	20.40	47.500	142.000	2.072	2.0540	246.600
12-6	July 23	20.30	20.46	46.500	142.500	2.072	2.0630	246.600
12-7	July 23	20.24	20.45	46.500	142.450	2.072	2.0370	245.950
12-8	July 23	20.30	20.39	46.500	140.900	2.072	2.0520	245.950
12-2	Aug 23	20.25	20.54	47.525	142.250	2.069	2.0600	246.025
12-5	Aug 23	20.26	20.54	47.525	143.300	2.069	2.0600	247.000
12-6	Aug 23	20.40	20.60	47.525	143.725	2.069	2.0700	247.000
12-7	Aug 23	20.37	20.60	47.525	143.250	2.072	2.0700	246.500
12-8	Aug 23	20.46	20.54	47.525	142.250	2.078	2.0700	246.000
12-2	Sept 23	20.40	20.50	47.525	142.775	2.071	2.0650	250.000
12-5	Sept 23	20.43	20.50	47.525	143.000	2.058	2.0700	250.000
12-6	Sept 23	20.43	20.74	47.525	144.150	2.080	2.0800	250.000
12-7	Sept 23	20.43	20.74	47.525	144.175	2.083	2.0800	246.500
12-8	Sept 23	20.50	20.64	47.525	142.250	2.087	2.0790	249.150
12-2	Oct 23	20.40	20.60	47.525	143.325	2.051	2.0540	245.175
12-5	Oct 23	20.40	20.60	47.525	143.400	2.051	2.0700	245.175
12-6	Oct 23	20.40	20.59	47.525	144.425	2.069	2.0630	246.150
12-7	Oct 23	20.55	20.59	47.525	144.475	2.073	2.0630	246.150
12-8	Oct 23	20.60	20.59	47.525	144.475	2.075	2.0830	249.000
<b>Dec. 8</b>		<b>20,814</b>	<b>9,710</b>	<b>2,235</b>	<b>8,594</b>	<b>578</b>	<b>14,922</b>	<b>8,077</b>

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# DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

## WHOLESALE CHEESE MARKETS

**NORTHEAST - DEC. 7:** Milk production is steady in the Northeast, meeting some producers' seasonal expectations. Cheese makers say they are utilizing available volumes of milk to run active production schedules. Some plant managers say labor shortages and delayed deliveries of production supplies persist and are preventing them from operating full schedules. Retail demand for cheese is strong as some grocers are restocking in preparation for end-of-year holidays. Meanwhile, foodservice demand for cheese is unchanged. Stakeholders say export demand is softening. Cheese loads remain available for purchasing on the spot market.

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

Cheddar 40-lb block:	\$2.5575 - \$2.8450	Process 5-lb sliced:	\$1.9425 - \$2.4225
Muenster:	\$2.5450 - \$2.8950	Swiss Cuts 10-14 lbs:	\$3.6900 - \$6.0125

**MIDWEST AREA - DEC. 7:** Cheese sales are noted as seasonally steady from a number of cheese makers this week. There's a hesitancy from spot buyers as the block-to-barrel price gap on the CME hovers at nearly \$.20 favoring blocks. Buyers are aware that this could pressure block prices lower. Retail needs for the holiday have been reported as generally fulfilled. Barrel producers continue to report some extra inventories being available, but nothing above seasonal norms. Cheese makers continue to relay some downtime at plants for equipment maintenance, but there are lingering reports of labor shortages, as well. Generally, though, cheese processing activity is relatively steady at most facilities, as some plant managers say they are running seven days per week. Milk remains available and at similarly discounted prices, for the most part, as the past few weeks. There were some spot milk prices at Class, while most are falling within \$1 and \$2 under Class, as well.

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

Blue 5# Loaf :	\$2.6000 - \$3.8100	Mozzarella 5-6#:	\$2.1300 - \$3.2175
Brick 5# Loaf:	\$2.3300 - \$2.8975	Muenster 5#:	\$2.3300 - \$2.8975
Cheddar 40# Block:	\$2.0525 - \$2.5950	Process 5# Loaf:	\$1.8200 - \$2.2875
Monterey Jack 10#:	\$2.3050 - \$2.6525	Swiss 6-9# Cuts:	\$3.2050 - \$3.3075

**WEST - DEC. 7:** Retail demand for cheese is steady as grocers are purchasing loads to ensure they can meet holiday demands. Foodservice demand is unchanged. Export demand is softening, as some contacts say prices for loads of cheese produced in other countries are decreasing. Contacts report continued sales of cheese to purchasers in Asian markets looking for loads to ship in Q2 of 2023. Spot loads of cheese are available, and contacts say cheese barrel inventories are in greater supply than cheese blocks. Some contacts say this is contributing to the block-barrel price spread, as cheese block prices are currently 18.75 cents higher than barrels. Cheese makers are running busy production schedules, amid strong regional milk production. Some plant managers say labor shortages and delayed deliveries of production supplies are preventing them from running at or near capacity.

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

Cheddar 10# Cuts:	\$2.4325 - \$2.6325	Monterey Jack 10#:	\$2.4200 - \$2.6950
Cheddar 40# Block:	\$2.1850 - \$2.6750	Process 5# Loaf:	\$1.9450 - \$2.1000
		Swiss 6-9# Cuts:	\$2.4975 - \$3.9275

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

Variety	Date: 12/7	11/30	Variety	Date: 12/7	11/30
Cheddar Curd	\$2.40	\$2.44	Mild Cheddar	\$2.43	\$2.49
Young Gouda	\$2.00	\$2.12	Mozzarella	\$1.97	\$2.06

**FOREIGN -TYPE CHEESE - DEC. 7:** Foreign type cheese demand, albeit healthy ahead of the winter holidays, is not as robust as expected. Industry contacts describe retail demand as good and foodservice demand as stable. However, as the winter holidays get closer, some contacts think demand is lessening. Negotiations for business into the new year has been slow to develop as end users want to see what direction cheese prices take in the near term. Buyers are currently hesitant to take on additional cheese stocks as prices falter in some spot markets. Milk intakes are above expectations, and, as a result, cheese production is increasing. Foreign type cheese inventories are growing for many varieties.

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

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.4150 - 3.9025
Gorgonzola:	\$3.6900 - 5.7400	\$2.9225 - 3.6400
Parmesan (Italy):	0	\$3.8025 - 5.8925
Romano (Cows Milk):	0	\$3.6050 - 5.7600
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	\$3.7250 - 4.0500
Swiss Cuts Finnish:	\$2.6700 - 2.9300	0

## NDM PRODUCTS - DECEMBER 8

**NDM - CENTRAL:** As market participants prepare for next year's contracts, and winter holidays approach, not many expect spot market activity to pick up over the next few weeks. Availability is similarly open, but demand is slowing. Mexican demand, which typically slows at this time of year, is quiet. That said, contacts say Mexican end users will likely be in search of NDM for fortification and other end uses, as milk output remains lower in parts of the country due to drought conditions. High heat NDM inventories are not necessarily widely available, but end users aren't pushing processors to shift from low/medium heat NDM to high heat NDM.

**NDM - WEST:** There were fewer spot trades of low/medium heat NDM as domestic demand is softening. Export demand for low/medium heat NDM is steady, and loads are available on the spot market. Plenty of milk is available for drying, allowing strong production of low/medium heat NDM.

Some contacts say production is outpacing demand, causing inventories to grow. These contacts expect this to contribute to bearish markets in the coming weeks. High heat NDM production remains limited, as plant managers are focusing on the shorter drying times of low/medium heat NDM. Contacts say high heat NDM demand is strong, and spot availability remains tight.

**NDM - EAST:** Eastern trading is somewhat slow compared to Midwestern and Western regions. Laborer shortages are being reported. Still, supplies are somewhat available. End users are hesitant to enter the spot market, though, as end-of-year inventories are sufficient, and market actors are working on wrapping up contractual agreements for 2023. Brokers reported more offers being below the \$1.40 mark this week, but end users remain in a necessity purchasing mode. High heat NDM trading activity did pick up somewhat this week.

## NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads increased 15 percent, while total organic dairy ads increased by 6 percent. Conventional ice cream in 48- to 64-ounce containers continues to lead in the volume of advertised dairy product. The average retail advertised price of \$3.43 results from a 9 cent drop from last week.

Conventional 8-ounce shred packages of cheese appeared in 16 percent more ads this week and the average advertised price dropped by 5 cents to \$2.76. Meanwhile, 8-ounce block cheese appeared in 45 percent more ads with an average advertised price of \$2.84, up 15 cents. There were no ads for organic cheese.

Conventional milk ads grew by 83 percent this week, while organic milk ads increased by 88 percent. Ads for half-gallon containers of conventional milk increased by 2 percent and had a weighted average advertised price \$2.09. Meanwhile, half-gallon organic milk ads were reduced by 4 percent. The difference in the conventional and organic half-gallon milk prices is a \$2.37 organic premium.

## RETAIL PRICES - CONVENTIONAL DAIRY - DECEMBER 9

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.45	4.28	4.63	4.60	3.90	4.46	4.02
Cheese 8 oz block	2.84	3.04	2.58	3.20	2.85	2.70	2.33
Cheese 1# block	4.07	4.51	NA	3.50	3.50	3.98	NA
Cheese 2# block	6.18	4.90	NA	6.49	5.80	6.59	6.36
Cheese 8 oz shred	2.76	2.85	2.74	2.82	2.48	2.77	2.50
Cheese 1# shred	3.96	4.55	NA	3.50	3.50	3.98	3.98
Cottage Cheese	2.48	2.99	2.03	NA	2.39	2.25	NA
Cream Cheese	2.14	1.70	2.42	2.39	2.17	1.93	1.99
Egg Nog quart	3.28	3.84	2.50	NA	3.19	2.99	3.36
Egg Nog 1/2 gallon	4.54	5.99	3.99	3.99	4.23	4.21	5.60
Ice Cream 48-64 oz	3.43	3.58	3.57	3.13	3.09	3.54	3.14
Milk 1/2 gallon	2.09	2.99	2.43	1.88	.97	1.59	1.72
Milk gallon	3.36	4.26	3.38	2.72	3.33	2.99	2.84
Sour Cream 16 oz	2.14	2.09	2.11	2.16	1.86	2.14	NA
Yogurt (Greek) 4-6 oz	1.13	1.07	1.17	1.10	1.10	.98	1.13
Yogurt (Greek) 32 oz	4.83	4.60	5.36	4.98	5.99	3.96	6.99
Yogurt 4-6 oz	.58	.53	.56	.63	.68	.62	.39
Yogurt 32 oz	2.63	2.65	3.27	NA	NA	2.43	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:		Greek Yogurt 4-6 oz:	\$3.00
Butter 1 lb:	NA	Greek Yogurt 32 oz:	\$10.99
Cheese 8 oz shred:	NA	UHT Milk 8 oz:	NA
Cheese 8 oz block:	NA	Milk 1/2 gallon:	\$4.46
Cream Cheese 8 oz:	NA	Milk gallon:	\$5.32
Yogurt 4-6 oz:	\$2.00	Sour Cream 16 oz:	\$3.15
Yogurt 32 oz:	\$7.00	Ice Cream 48-64 oz:	NA

## WHOLESALE BUTTER MARKETS - DECEMBER 7

**NATIONAL:** Cream is available across all regions, and contacts in the Northeast say volumes are meeting processors' needs. Some Central butter makers are declining spot load offers of cream as they have reached their capacities. Butter makers in the West are running active schedules to work through available cream, though some say labor shortages are preventing them from running full churning schedules. In the Northeast and Central regions, churning is active. Retail customers in the Northeast are buying butter ahead of the holidays. Demand is strong from both retail and foodservice customers in the West. Central contacts also report strong demand for unsalted and salted butter.

**WEST:** Cream volumes are available in the West. Contacts say demand for cream is steady to lighter, as some sellers are getting fewer inquiries for cream than in prior weeks. Butter makers are actively churning, but some say tanker and labor shortages are preventing them from operating at or near capacity. Spot loads of butter are available for purchasing, though purchasers say loads of unsalted butter are more difficult to obtain than salted butter. Demand for butter is steady in food service markets. Contacts report strong demand from retail customers.

Some contacts say they are selling loads of bulk butter to ship in Q1 and Q2 of 2023. Bulk butter overages range from 5.0 to 16.0 cents above the market value.

**CENTRAL:** Butter producers report similar sentiments; cream is widely available, and expected to remain so through the rest of the year. Holiday orders have been fulfilled, but demand remains intact moving into 2023. Contacts suggest the near-term butter availability outlook is viewed as tight, or at most steady. Bulk butter loads are reportedly recently produced. Churning is as active as current employee capacities/schedules allow. Some producers report some scheduled downtime before and/or during the holidays.

**NORTHEAST:** Eastern butter makers are busy filling holiday orders and building a cushion of supply when they can. Cream is more available, but labor, supplies, and, in some cases, equipment issues are holding back churning capacities. A few market participants report they could sell more butter if they had it available. Butter demand is strong ahead of the winter holidays. Retail orders have eased back slightly in the last week but are still steadily pulling at 1 pound packaged butter supplies.

## WEEKLY COLD STORAGE HOLDINGS

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

DATE	BUTTER	CHEESE
12/05/22	31,381	86,299
12/01/22	30,630	83,149
Change	751	3,150
Percent Change	2	4

## CME CASH PRICES - DECEMBER 5 - 9, 2022

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

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NDFM	DRY WHEY
<b>MONDAY</b> December 5	\$1.9475 (+5)	\$2.0800 (-2)	\$2.9000 (NC)	\$1.3600 (NC)	\$0.4500 (NC)
<b>TUESDAY</b> December 6	\$1.9200 (-2¾)	\$2.1100 (+3)	\$2.9000 (NC)	\$1.3725 (+1¼)	\$0.4575 (+¾)
<b>WEDNESDAY</b> December 7	\$1.9200 (NC)	\$2.1075 (-¼)	\$2.8875 (-1¼)	\$1.3825 (+1)	\$0.4425 (-1½)
<b>THURSDAY</b> December 8	\$1.9500 (+3)	\$2.0700 (-3¾)	\$2.6850 (-20¼)	\$1.3800 (-¼)	\$0.4375 (-½)
<b>FRIDAY</b> December 9	1.9500 (NC)	\$2.0950 (+2½)	\$2.8125 (+12¾)	\$1.3650 (-1½)	\$0.4350 (-¼)
<b>Week's AVG \$ Change</b>	<b>\$1.9375 (+0.0915)</b>	<b>\$2.0925 (-0.0035)</b>	<b>\$2.8370 (-0.0760)</b>	<b>\$1.3720 (+0.0030)</b>	<b>\$0.4445 (-0.0035)</b>
<b>Last Week's AVG</b>	<b>\$1.8460</b>	<b>\$2.0960</b>	<b>\$2.9130</b>	<b>\$1.3690</b>	<b>\$0.4480</b>
<b>2021 AVG Same Week</b>	<b>\$1.6745</b>	<b>\$1.8485</b>	<b>\$2.0600</b>	<b>\$1.5840</b>	<b>\$0.7035</b>

## MARKET OPINION - CHEESE REPORTER

**Cheese Comment:** One car of blocks was sold Monday at \$2.0800, which set the price. No blocks were sold Tuesday; the price increased on an unfilled bid for 1 car at \$2.1100. No blocks were sold Wednesday; the price declined on an uncovered offer of 1 car at \$2.1075. One car of blocks was sold Thursday at \$2.0600; an unfilled bid for 1 car at \$2.0700 then set the price. No blocks were sold Friday; the price increased on an unfilled bid for 1 car at \$2.0950. The barrel price increased Monday on a sale at \$1.9475, dropped Tuesday on a sale at \$1.9200, then rose Thursday on a sale at \$1.9500.

**Butter Comment:** The price declined Wednesday on an uncovered offer at \$2.8875, plunged Thursday on a sale at \$2.6850, then jumped Friday on an uncovered offer at \$2.8125 (following a sale at \$2.8200).

**Nonfat Dry Milk Comment:** The price increased Tuesday on an unfilled bid at \$1.3725, rose Wednesday on an unfilled bid at \$1.3825, declined Thursday on an uncovered offer at \$1.3800, and fell Friday on an uncovered offer at \$1.3650.

**Dry Whey Comment:** The price rose Tuesday on a sale at 45.75 cents, fell Wednesday on an uncovered offer at 44.25 cents, declined Thursday on a sale at 43.75 cents, and fell Friday on a sale at 43.50 cents.

## WHEY MARKETS - DECEMBER 5 - 9, 2022

RELEASE DATE - DECEMBER 8, 2022

<b>Animal Feed Whey—Central:</b> Milk Replacer:	.3000 (NC) – .3500 (NC)
<b>Buttermilk Powder:</b>	
Central & East:	1.3500 (-4) – 1.5000 (-2) West: 1.3300 (NC) – 1.5800 (-5¾)
Mostly:	1.4200 (-5) – 1.5640 (-3½)
<b>Casein:</b> Rennet:	5.7400 (NC) – 6.2000 (NC) Acid: 6.5000 (NC) – 6.7500 (NC)
<b>Dry Whey—Central (Edible):</b>	
Nonhygroscopic:	.3900 (NC) – .4700 (-1) Mostly: .4100 (-1) – .4500 (NC)
<b>Dry Whey—West (Edible):</b>	
Nonhygroscopic:	.3975 (+¾) – .5250 (-½) Mostly: .4400 (NC) – .5150 (-½)
<b>Dry Whey—NorthEast:</b>	.4100 (-½) – .4950 (-¼)
<b>Lactose—Central and West:</b>	
Edible:	.3500 (NC) – .6000 (NC) Mostly: .4500 (NC) – .5200 (NC)
<b>Nonfat Dry Milk —Central &amp; East:</b>	
Low/Medium Heat:	1.3450 (-3½) – 1.4500 (-1) Mostly: 1.4000 (-1½) – 1.4400 (NC)
High Heat:	1.5200 (NC) – 1.6000 (-1)
<b>Nonfat Dry Milk —Western:</b>	
Low/Medium Heat:	1.3450 (-2) – 1.5400 (-½) Mostly: 1.3950 (-2) – 1.5200 (NC)
High Heat:	1.5050 (NC) – 1.6200 (-¼)
<b>Whey Protein Concentrate—34% Protein:</b>	
Central & West:	1.4500 (NC) – 1.9500 (-4¼) Mostly: 1.6500 (NC) – 1.9000 (-1½)
<b>Whole Milk—National:</b>	2.3500 (-5) – 2.5000 (NC)

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

## HISTORICAL MONTHLY AVG BUTTER PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	1.1096	1.1097	1.1770	1.2050	1.2526	1.2235	1.2349	1.2000	1.2199	1.2830	1.5008	1.3968
'10	1.3950	1.3560	1.4641	1.5460	1.5896	1.6380	1.7787	1.9900	2.2262	2.1895	1.9295	1.6327
'11	2.0345	2.0622	2.0863	1.9970	2.0724	2.1077	2.0443	2.0882	1.8724	1.8295	1.7356	1.6119
'12	1.5077	1.4273	1.4895	1.4136	1.3531	1.4774	1.5831	1.7687	1.8803	1.9086	1.7910	1.4848
'13	1.4933	1.5713	1.6241	1.7197	1.5997	1.5105	1.4751	1.4013	1.5233	1.5267	1.6126	1.5963
'14	1.7756	1.8047	1.9145	1.9357	2.1713	2.2630	2.4624	2.5913	2.9740	2.3184	1.9968	1.7633
'15	1.5714	1.7293	1.7166	1.7937	1.9309	1.9065	1.9056	2.1542	2.6690	2.4757	<b>2.8779</b>	2.3318
'16	2.1214	2.0840	1.9605	2.0563	2.0554	2.2640	2.2731	2.1776	1.9950	1.8239	1.9899	2.1763
'17	2.2393	2.1534	2.1392	2.0992	2.2684	2.5688	2.6195	2.6473	2.4370	2.3293	2.2244	2.2078
'18	2.1587	2.1211	2.2011	2.3145	2.3751	2.3270	2.2361	2.3009	2.2545	2.2600	2.2480	2.2071
'19	2.2481	2.2659	2.2773	2.2635	2.3366	2.3884	2.3897	2.2942	2.1690	2.1071	2.0495	1.9736
'20	1.8813	1.7913	1.7235	1.1999	1.4710	1.8291	1.6925	1.5038	1.5163	1.4550	1.3941	1.4806
'21	1.3496	1.3859	1.7153	1.8267	1.8124	1.7758	1.6912	1.6815	1.7756	1.8002	1.9714	2.1536
'22	<b>2.7203</b>	<b>2.6196</b>	<b>2.7346</b>	<b>2.7169</b>	<b>2.7514</b>	<b>2.9546</b>	<b>2.9506</b>	<b>3.0073</b>	<b>3.1483</b>	<b>3.1792</b>	2.8634	

## USDA Raises 2023 Milk Production Forecast; 2023 Price Forecasts Mixed

Washington—The USDA, in its monthly supply-demand estimates released today, raised its milk production forecast for next year, while its 2023 dairy product and milk price forecasts are mixed.

USDA's milk production forecast for 2022 is unchanged from last month, at 227.0 billion pounds, which would be up 700 million pounds from 2021's record output. The 2023 milk production forecast is raised by 300 million pounds from last month's forecast, to 229.5 billion pounds, with both higher expected cow numbers and slightly more rapid growth in output per cow.

Fat and skim-solids basis dairy imports for 2022 are raised, driven by recent trade data and expectations of continued demand for imported cheese and butterfat products. Forecasts for 2023 fat basis and skim-solids basis imports are raised on imports of butter and milk proteins, respectively.

Exports on a fat basis for 2022 and 2023 are raised on butter and cheese. Exports on a skim-solids basis are raised in 2022 as higher NDM more than offsets lower lactose. The 2023 forecast is reduced on lower lactose shipments.

Forecasts for cheese and butter are raised, to \$2.1100 per pound and \$2.8750, respectively, on recent prices and expectations of continued strength in demand, but dry whey and NDM prices are unchanged, at 60.50 cents and \$1.6800 per pound, respectively.

The 2022 Class III price is raised by 15 cents, to \$21.95 per hundred-weight, on the higher cheese price and the Class IV price is raised by 20 cents, to \$24.50 per hundred, on the higher butter price.

For 2023, the price forecasts for cheese and butter are raised, to \$1.9950 per pound and \$2.4650 per pound, respectively, as demand strength carries into 2023, but prices for dry whey and NDM are lowered, to 46.50 cents and \$1.3750 per pound, respectively, on pressure from markets.

The higher cheese price more than offsets the lower dry whey price, and the 2023 Class III price is raised to \$19.80 per hundred, while the Class IV price forecast is lowered, to \$20.10 per hundred, reflecting the lower NDM price.

The 2022 all milk price forecast is raised to \$25.65 per hundred and the 2023 all milk price is raised to \$22.70 per hundred.

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