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2023 US Milk Production Revised; Was Down Slightly From 2022

Decline Was First Since 2009; Jan. Milk Output Fell 0.9% On Fewer Cows, Less Milk Per Cow

Washington—US milk production during 2023 totaled 226.36 billion pounds, down 0.02 percent, or 52 million pounds, from 2022's record output, USDA's National Agricultural Statistics Service (NASS) reported Wednesday.

Revisions to 2022 milk production reduced the annual total by 46 million pounds, to 226.42 billion pounds. Revised 2023 milk production was down 187 million pounds from last month's NASS estimate, which had indicated that 2023 milk output was up 0.04 percent from 2022.

Production per cow in the US averaged a record 24,117 pounds for 2023, 30 pounds above 2022. The average annual rate of milk production per cow has increased 8.4 percent since 2014, when it was 22,249 pounds.

The average number of milk cows on farms in the US during 2023 was revised down 9,000 head from last month, to 9.39 million head, down 0.1 percent from 2022.

The average annual number of milk cows has increased 1.3 percent since 2014, when it totaled 9.26 million head.

Milk production in the 24 reporting states during January totaled 18.3 billion pounds, down 0.9 percent from January 2023. That was the fourth consecutive monthly decline in milk production.

Production per cow in the 24 reporting states averaged 2,062 pounds for January, nine pounds below January 2023.

The number of milk cows on farms in the 24 reporting states in January was 8.87 million head, 49,000 head less than January 2023 and 21,000 head less than December 2023.

California's January milk production totaled 3.53 billion pounds, down 0.1 percent from January 2023, due to 9,000 fewer milk cows but 10 more pounds of milk per cow.

For all of 2023, California's milk production totaled 40.9 bil-

lion pounds, down 2.1 percent from 2022 and the state's lowest milk production since 2019's 40.6 billion pounds.

California's milk production had reached a record 42.3 billion pounds in 2014.

Wisconsin's January milk production totaled 2.72 billion pounds, up 0.9 percent from January 2023, due to unchanged milk cow numbers but 20 more pounds of milk per cow.

In 2023, Wisconsin's milk production totaled a record 32.1 billion pounds, up 0.8 percent from 2022's record output. Wisconsin's milk production has now reached new record highs every year since 2009, when output totaled 25.2 billion pounds. Wisconsin's milk production hasn't declined since 2004.

Idaho ranked fourth in January milk production but third in milk production in 2023. Idaho's January milk production totaled 1.38 billion pounds, down 2.1 percent from January 2023, due to 1,000 fewer milk cows and 40 less pounds of milk per cow.

• See **Milk Output Falls**, p. 6

EU Continues To Misuse GIs, CCFN Testifies; Federal Government Urged To Do More

Washington—Despite the efforts of the Consortium for Common Food Names (CCFN), the European Union's (EU) "aggressive campaign and attacks" on US cheese and other exports via protected geographical indications (GIs) are "ongoing and escalating," according to Jaime Castaneda, CCFN's executive director.

"Throughout 2023, US producers and exporters faced increased restrictions, or attempts to impose restrictions, on the use of common food and beverage terms in various markets. These abuses of geographical indication rules don't only contradict international commitments adopted by US trading partners but call into question the integrity of procedures under the intellectual property systems of the different countries involved," Castaneda said in oral testimony Wednesday at a US Trade Representative (USTR) public hearing regarding its 2024 Special 301 review.

Each year, the Office of the US Trade Representative conducts a review to identify countries that deny adequate and effective protection of intellectual property (IP) rights or deny fair and equitable market access to US persons who rely on IP protection. That review

• See **EU Misuses GIs**, p. 5

Farm Bureau, Farmers Union Seek Emergency Return To 'Higher-Of' Class I Mover

Washington—The American Farm Bureau Federation (AFBF) and National Farmers Union (NFU) on Thursday called for the expedited return to the "higher-of" Class I mover formula in federal milk marketing orders.

"The current Class I mover was a well-intentioned but misguided policy that has reduced dairy farmer income," AFBF and NFU said in a letter to US Secretary of Agriculture Tom Vilsack. "Emergency implementation of the 'higher-of' Class I mover formula will staunch persistent losses associated with a policy that has left

• See **'Higher-Of' Mover**, p. 4

Collegiate Dairy Products Evaluation Contest To Hold 100th Event In April

Milwaukee, WI—The Collegiate Dairy Products Evaluation Contest's board of directors has announced a momentous milestone: the 100th event in the contest's history will take place here in less than two months.

Established in 1916, the competition has been a cornerstone of dairy products training, education, and sensory evaluation throughout its existence.

To mark the 100th event, the Collegiate Dairy Products Evaluation Contest will be hosting a special centennial celebration event on Wednesday, Apr. 17, at CheeseExpo in Milwaukee, during the awards ceremony right before the World Championship Cheese Contest Cheese Auction.

The Collegiate Dairy Products Evaluation Contest itself

will take place earlier in the day on Apr. 17.

Because of its commercial importance, butter was the only product judged at the first Collegiate Dairy Products Evaluation Contest, held in 1916 and known at that time as the Students Butter Judging Contest.

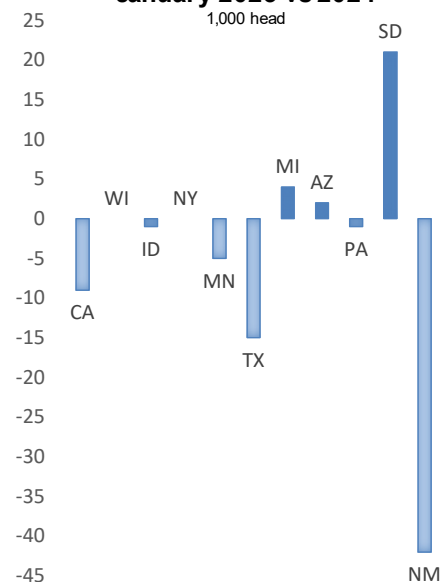
The contest was held in connection with the National Dairy Show, sponsored by the National Dairy Association.

Cheddar cheese and fluid milk were added to the contest in 1917, ice cream was added in 1926, cottage cheese was added in 1962, and finally yogurt was added in 1977.

The contest has been held every year except during World

• See **100th CDPEC**, p. 8

Change In Milk Cows January 2023 vs 2024





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2810 Crossroads Drive, Suite 3000
Madison, WI 53718-7972
(608) 246-8430 • Fax (608) 246-8431
<http://www.cheesereporter.com>

DICK GROVES
Publisher/Editor

e-mail: dgroves@cheesereporter.com
608-316-3791

MOIRA CROWLEY
Specialty Cheese Editor
e-mail: mcrowley@cheesereporter.com
608-316-3793

KEVIN THOME
Advertising & Marketing Director
e-mail: kthome@cheesereporter.com
608-316-3792

BETTY MERKES
Classifieds/Circulation Manager
e-mail: info@cheesereporter.com
608-316-3790

REGULAR CONTRIBUTORS:
Jen Pino-Gallagher, Bob Cropp, Brandis Wasvick,
Ty Rohloff, Dan Strongin, John Umhoefer
You can e-mail our contributors at:
contributors@cheesereporter.com

Cheese Reporter is the official publication of the following associations:

California Cheese & Butter Association
Lisa Waters,
1011 Pebble Beach Dr, Clayton, CA 94517

Central Wisconsin Cheesemakers' and Buttermakers' Association
Peggy Noeldner
pnoeldner@nasonvilledairy.com

Cheese Importers Association of America
204 E St. NE, Washington, DC 20002

Eastern Wisconsin Cheesemakers' and Buttermakers' Association
Barb Henning, Henning's Cheese
21812 Ucker Road, Kiel, WI 53042

International Dairy-Deli-Bakery Association
8317 Elderberry Road, Madison, WI 53717

Missouri Butter & Cheese Institute
Terry S. Long, 19107 Factory Creek Road,
Jamestown, MO 65046

Nebraska Cheese Association
Ed Price, Fremont, NE 68025

New York State Cheese Manufacturer's Assn
Kathryn Boor, 11 Stocking Hall,
Cornell University, Ithaca, NY 14853

North Central Cheese Industries Assn
Prafulla Salunke, SDSU, Box 2104,
Brookings, SD 57007

North Dakota Cheese Makers' Assn
Chuck Knetter, Medina, ND 58467

Ohio Swiss Cheese Association
Lois Miller, P.O. Box 445,
Sugar Creek, OH 44681

South Dakota State Dairy Association
Howard Bonnemann, SDSU, Box 2104,
Brookings, SD 57007

Southwestern Wisconsin Cheese Makers' Association
Melissa Meinke, Dairy Connection,
2312 Vondron Road, Madison, WI 53718

Wisconsin Association for Food Protection
Bob Wills
PO Box 620705, Middleton WI 53562

Wisconsin Cheese Makers' Association
John Umhoefer, 5117 W. Terrace Dr.,
Suite 402, Madison, WI 53718

Wisconsin Dairy Products Association
Amy Winters, 8383 Greenway Blvd.,
Middleton, WI 53562

EDITORIAL COMMENT



DICK GROVES

Publisher / Editor
Cheese Reporter
e: dgroves@cheesereporter.com

US Remains A Very Attractive Market For Dairy Imports

While the US didn't set a new record for dairy exports last year, it did set a new record for dairy **imports**. And it doesn't look like that record is going to last for very long.

As reported on our front page two weeks ago, US dairy imports in 2023 were valued at a record \$4.86 billion, up 5 percent from 2022's record.

Strictly by value, US dairy imports have been increasing at an impressive pace in recent years. To put this in some historical perspective, it's useful to go back to the turn of the century and examine dairy import trends since then.

In the early years of the 21st century, US dairy imports increased from \$1.5 billion in 2000 to \$2.1 billion in 2004 and then to a record \$2.7 billion in 2008. But due at least in part to the global financial crisis, dairy imports dropped to \$2.1 billion in both 2009 and 2010 and didn't break that 2008 record until 2014, when they reached \$2.9 billion.

After 2014, dairy imports stagnated in 2015 and then declined for two consecutive years, to \$2.7 billion in 2017. As noted earlier, that's the same value that dairy imports had reached back in 2008.

But starting in 2018, and especially in 2019, dairy imports started to increase significantly, topping \$3.0 billion for the first time ever in 2019, and reaching \$3.6 billion in 2021.

In 2022, dairy imports took an impressive leap, rising by more than \$1 billion in value, to \$4.65 billion. And then dairy imports increased again in 2023, to a record \$4.86 billion.

In other words, dairy imports have risen by more than \$2.0 billion in value just from 2018 to 2023.

As far as short-term prospects are concerned, it wouldn't be at all surprising to see US dairy

imports top the \$5 billion mark this year. Indeed, dairy imports did top \$5 billion in value during fiscal 2023, which ended Sept. 30, 2023.

USDA, in its latest ag trade outlook (released in late November 2023), projected that dairy imports in fiscal 2024 would reach \$5.4 billion in value. So it seems at least possible that dairy imports in calendar year 2024 will top \$5.0 billion in value (although, for what it's worth, the value of dairy imports during the fourth quarter of calendar year 2023 was down almost 9 percent from the fourth quarter of calendar year 2022).

Beyond the value of US dairy imports, what's going on with some key import categories? While cheese imports have topped 400 million pounds for three straight years, they aren't close to where they were over 20 years ago, when they reached a record high of 474.6 million pounds in 2002, were above 470 million pounds for three straight years (2002-04), and were above 450 million pounds for five straight years (2002-06).

But the value of the cheese being imported into the US today is a lot higher than it was back when volumes were at their peak. Back in that 2002-06 period, the value of cheese imports was under \$1.0 billion for three years (2002-04), and then just above \$1.0 billion for two years (2005-06).

But cheese imports have actually topped \$1.0 billion in value every year since 2011 (when imports totaled 312.8 million pounds, their second-lowest level this century, trailing only 2010's 304.8 million pounds). And last year, the value of cheese imports set a new record, at \$1.76 billion.

A little math tells us that cheese imports were valued at around \$1.66 a pound back in 2002, when they were setting a volume record, and at around

A little math tells us that cheese imports were valued at around \$1.66 a pound back in 2002, when they were setting a volume record, and at around \$4.15 a pound in 2023, when they were setting a value record.

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Not only are the values and volumes of US cheese imports changing, so too are the main sources. In 2002, the leading sources of US cheese imports, on a volume basis, were, in order: New Zealand, Italy, France, Denmark, Lithuania, Netherlands, Germany, Australia, United Kingdom and Argentina.

In 2023, the leading sources of US cheese imports, on a volume basis, were, in order: Italy, France, Netherlands, Spain, Ireland, Nicaragua, Switzerland, United Kingdom, Canada and Greece.

Meanwhile, the US has also been importing more butter in recent years. Since 2000, butter imports fluctuated wildly for a number of years, ranging from just 8.1 million pounds in 2010 to 45.5 million pounds in 2001.

But with the exception of the COVID-19 year 2020, butter imports have clearly been on the upswing over the past decade, rising from 24.2 million pounds in 2014 to 100.5 million pounds in 2021 and then continuing to increase, reaching 118.6 million pounds last year.

Perhaps the most eye-opening statistics regarding butter imports is their value. In 2001, the US imported 45.5 million pounds of butter with a value of \$31.6 million; last year's 118.6 million pounds of butter imports were valued at \$440.9 million.

Finally, we note that the US remains a major destination for imports of skim solids from around the world. In 2023, the US imported 133 million pounds of casein and caseinates, plus 125 million pounds of milk protein concentrates (Chapters 4 and 35), at a total value of about \$1.0 billion.

No doubt about it, the US remains an attractive market for various imported dairy products from around the world.

Global Dairy Trade Price Index Climbs 0.5%; 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 0.5 percent from the previous auction, held two weeks ago.

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

In this week’s auction, which featured 155 participating bidders and 101 winning bidders, prices were higher for Mozzarella cheese, skim milk powder, butter and anhydrous milkfat; and lower for Cheddar cheese, whole milk powder and lactose. An average price wasn’t available for butter-milk powder.

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

Cheddar cheese: The average winning price was \$4,143 per metric ton (\$1.88 per pound), down 7.6 percent. Average winning prices were: Contract 1 (March), \$4,149 per ton, down 5.5 percent; Contract 2 (April), \$4,138 per ton, down 7.7 percent; Contract 3 (May), \$4,128 per ton, down 8.6 percent; Contract 4 (June), \$4,118 per ton, down 8.1 percent; and Contract 5 (July), \$4,265 per ton, down 4.8 percent.

Mozzarella: The average winning price was \$3,960 per ton (\$1.80 per pound), up 5.3 percent. That was for Contract 2.

Skim milk powder: The average winning price was \$2,788 per ton (\$1.26 per pound), up 1.3 percent. Average winning prices were: Contract 1, \$2,793 per ton, up 0.6 percent; Contract 2, \$2,758 per ton, up 1.4 percent; Contract 3, \$2,830 per ton, up 2.1 percent; Contract 4, \$2,840 per ton, up 0.4 percent; and Contract 5, \$2,835 per ton, up 0.5 percent.

Whole milk powder: The average winning price was \$3,388 per ton, down 1.8 percent. Average winning prices were: Contract 1, \$3,368 per ton, down 2.2 percent; Contract 2, \$3,373 per ton, down 1.9 percent; Contract 3, \$3,396 per ton, down 1.8 percent; Contract 4, \$3,467 per ton, down 1.2 percent; and Contract 5, \$3,468 per ton, unchanged.

Butter: The average winning price was \$6,526 per ton (\$2.96 per pound), up 0.1 percent. Average winning prices were: Contract 1, \$6,603 per ton, down 2.0 percent; Contract 2, \$6,527 per ton, up 1.3 percent; Contract 3, \$6,496 per ton, down 0.9 percent; Contract 4, \$6,535 per ton, down 1.5 percent; and Contract 5, \$6,535 per ton, down 0.9 percent.

Anhydrous milkfat: The average winning price was \$6,552 per ton (\$2.97 per pound), up 8.6

percent. Average winning prices were: Contract 1, \$6,554 per ton, up 8.4 percent; Contract 2, \$6,513 per ton, up 6.7 percent; Contract 3, \$6,543 per ton, up 10.3 percent; Contract 4, \$6,572 per ton, up 9.1 percent; and Contract 5, \$6,686 per ton, up 11.1 percent.

Lactose: The average winning price was \$785 per ton (35.6 cents per pound), down 1.0 percent. That was for Contract 2.

There’s not long to go now until the end of New Zealand’s dairy season, and things are still on track for a farmgate milk price at or close to \$8.00 per kilogram of milk solids, ASB Bank noted in its “Commodities Weekly” report

released after the GDT auction. Barring a sharp correction over the next GDT auction or two, a price in the upper part of Fonterra’s current \$7.30 to \$8.30 per kilogram of milk solids forecast range looks likely.

ASB said it’s worth noting, too, that non-reference dairy products like cheese, that aren’t explicitly captured in the milk price formula, have also been continuing to outperform whole milk powder and the broader GDT index, which should bode well for Fonterra’s other income streams.

As far as the next season is concerned, uncertainty is “always pronounced” this far out, but ASB did note that prices look to have a reasonable degree of momentum as the 2023/24 season finishes and the dairy sector

shifts the focus to 2024/25. The latter dated contracts currently trading on the GDT platform are covering July, with prices stable across the curve, and above long-run averages.

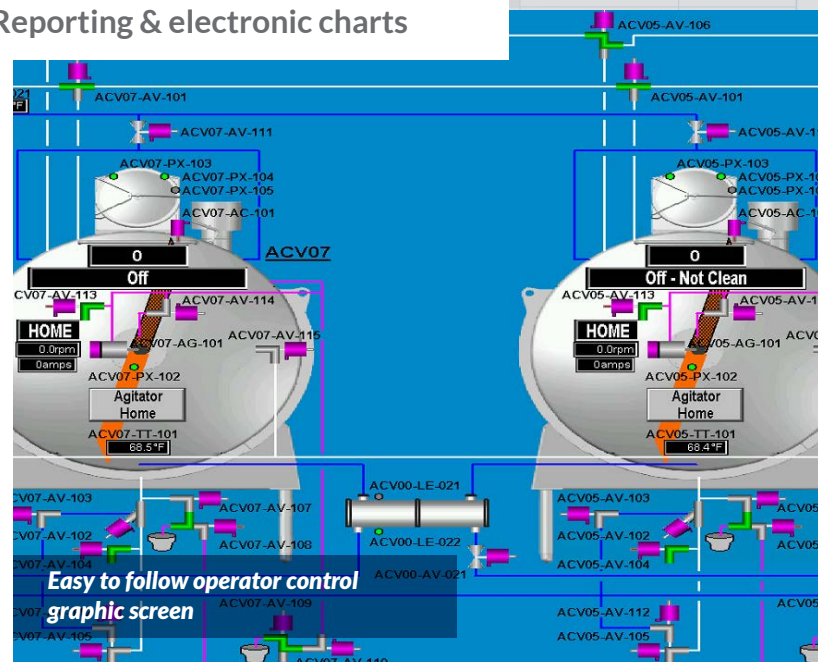
At the very least, whole milk powder prices should start off the next season on the front foot, ASB noted.

Westpac’s initial forecast farmgate milk price for 2024/25 is \$8.40 per kilogram of milk solids, up from its forecast milk price of \$7.90 per kilogram of milk solids for the 2023/24 season. Combined with an easing in prices for some on-farm inputs, this should leave dairy farmers modestly above breakeven on average.

Near-term, world dairy prices are expected to remain relatively steady, Westpac said.

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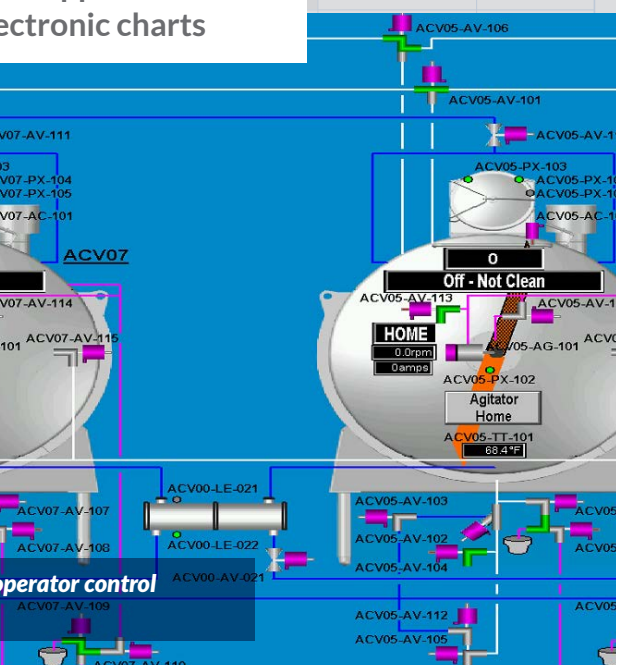
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'Higher-Of' Mover

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dairy farmers struggling to make ends meet.”

One of the many challenges facing dairy farmers is the ongoing milk price spreads that have substantially lowered farm milk prices under the current “average of” Class I mover formula, AFBF and NFU noted.

They asked Vilsack to address this challenge by issuing an interim final decision in the current federal milk marketing order hearing process that returns the Class I mover formula to the “higher-of” the Class III or IV calculations, as it was before the 2018 farm bill.

That farm bill included a provision that swapped the higher-of the advanced Class III or IV skim milk price formula for the simple average-of advanced Class III and IV skim milk formulas plus 74 cents, the letter explained. This was intended to produce a roughly equal long-term Class I milk price.

“This statutory change was made at the request of dairy processors and dairy cooperatives and was intended as a revenue-neutral way to improve risk management opportunities for beverage milk,” the letter continued. “The current formula was based on a quick legislative decision and not based on a hearing record of demonstrated need; it has also not turned out to be revenue neutral for dairy farmers.

“A return to the ‘higher-of’ is supported by the record in the current hearing, as well as by the rulemaking at the time it was first established in 2000,” the letter added.

Disruptive market conditions during the COVID-19 pandemic led to “very high Class III values, a huge imbalance between Class III and Class IV prices, and over \$700 million in Class I revenue losses to producers in the 11 federal order pools in 2020 alone resulting from the ‘average-of plus’ Class I mover,” the letter stated. “This, along with the delay associated with advanced pricing, resulted in manufacturing milk prices higher than the market blends, leading to massive de-pooling of producer milk by manufacturing plants to capture those higher market prices.

“These large negative producer price differentials created significant disparities among the milk checks of different groups of farmers,” the letter said.

These losses in pool value have continued through 2023 and into 2024, as Class IV prices have become the driver of the dairy market and the gap between Class III and Class IV prices has flipped, but remained large, with no end in sight, according to the letter. As of December 2023, cumulative pool losses have surpassed \$1 billion since the formula went into effect in May 2019, including pool losses of \$50 million in November 2023 and \$38 million in December 2023.

“Dairy farmers with pooled milk face ongoing threats of decreased milk checks linked to the current Class I mover formula,” the letter said.

Members of both AFBF and NFU, through their respective grassroots policy development processes, have unanimously expressed the high priority they put on a speedy return to the “higher-of” Class I mover, the letter explained.

AFBF policy states that, given the circumstances of the Class I mover changes in the 2018 farm bill, “we support returning to the Class I milk mover formula to the higher-of Class III or IV in the most expedient manner possible.”

A special order of business adopted by the delegates at the 2023 NFU convention supports the immediate return to a Class I pricing formula based on the higher-of Class III or Class IV.

The federal order hearing process has completed only step five of a 12-step process before changes would potentially go into effect, the letter pointed out.

“With about \$55 million in Class I losses related to the current Class I formula in January 2024, each additional month without a change poses a threat to dairy farmers’ livelihoods,” the letter added. “An interim final decision could speed implementation of this change by six months or more.”

Meanwhile, all transcripts from the recently concluded national federal milk marketing order pricing formula hearing have been posted, USDA’s Agricultural Marketing Service (AMS) announced this week.

Transcript corrections must be received by 5:00 p.m. Eastern time on March 22. Corrections should be sent to FMMOhearing@usda.gov.

Interested persons may file post-hearing briefs by 4:30 p.m. Eastern time on Monday, Apr. 1, 2024.

Briefs should be emailed to SM.OHA.HearingClerks@usda.gov; by fax, to (844) 325-6940; or mailed to USDA Hearing Clerk, STOP 9203-Room 1031, 1400 Independence Avenue SW, Washington, DC 20250-9200.

FROM OUR ARCHIVES

50 YEARS AGO

March 1, 1974: Washington—A memo from Assistant Ag Secretary Clayton Yeutter recommends USDA stop procuring commodities for distribution in domestic food programs by next year. This drew sharp reaction from Sen. George McGovern (D-SD), who expressed concern over the lack of available commodities to meet the needs of school children and disaster victims.

Manitowoc, WI—William Pauly, 88, one of the founders of the Pauly Cheese Company first located here, passed away Feb. 27. All four of the Pauly brothers were involved in the cheese industry, with the family company relocating to Green Bay, WI, and now part of Swift & Co.

25 YEARS AGO

Feb. 26, 1999: Louisville, KY—Papa John’s International announced record revenues of \$188.2 million for the fourth quarter of 1998. “Our system overcame the highest cheese prices in our history,” said Papa John’s founder and CEO John Schnatter.

Arlington, VA—Five US dairy organizations have asked US Ag Secretary Dan Glickman to make immediately available the cumulative unused export subsidies for nonfat dry milk, dry whole milk and cheese available under the Dairy Export Incentive Program.

10 YEARS AGO

Feb. 21, 2013: Marshfield, WI—Bruce Albrecht of Gad Cheese was awarded a life membership in the Central Wisconsin Cheesemakers & Buttermakers Association during its 100th annual convention. The Albrecht family and Gad Cheese can trace their lineage back to 1929 when Bruce’s grandfather, Art Albrecht, purchased the company.

Central Point, OR—To commemorate 80 years of operation, Rogue Creamery has just introduced a limited release of its hand-milled, full cream 80th Anniversary Cheddar. Rogue Ale is poured over the curd during the make process, then dipped and pressed into blocks and aged.



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Raw Farm Recalls Certain Lots Of Raw Cheddar Cheese

Fresno, CA—The US Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC), in collaboration with state and local partners, are investigating a multistate outbreak of *E. coli* O157:H7 infections linked to Raw Farm-brand Raw Cheddar cheese made by Raw Farm, LLC, of Fresno, CA.

In response to this investigation, Raw Farm, LLC, has agreed to initiate a recall of certain lots of Raw Farm-brand Raw Cheddar cheese currently within shelf life. FDA is continuing to work with the company to remove additional product from the market.

Raw Farm said the affected products are only Raw Cheddar Cheese blocks (8- and 16-ounce packages) older than batch 20231113-1 and shredded Raw Cheddar cheese (8-ounce packages) older than batch 20240116.

Product en route for delivery, being delivered now, and in the future is not affected by this voluntary recall, Raw Farm stated in a voluntary product recall announcement dated Feb. 16, 2024.

As of Feb. 16, 2024, a total of 10 confirmed infections have been reported from four states, including California, Colorado, Texas, and Utah, FDA noted. Whole genome sequencing analysis of *E. coli* isolates from ill people shows that they are all closely related genetically to each other. This means that people in this outbreak are likely to share a common source of infection.

State and local public health officials have interviewed people about the foods they ate in the week before they became ill, FDA stated. Six ill people reported consuming Raw Farm-brand Raw Cheddar cheese.

Epidemiologic evidence shows that Raw Farm-brand Raw Cheddar cheese made by Raw Farm, LLC, is the likely source of this outbreak, according to FDA.

The investigation is ongoing to determine the source of contamination and whether additional products are linked to illnesses. FDA said it will update its advisory should additional consumer safety information become available.

Public health investigators are using the PulseNet system to identify illnesses that may be part of this outbreak, the CDC explained.

CDC PulseNet manages a national database of DNA fingerprints of bacteria that cause foodborne illnesses. DNA fingerprinting is performed on bacteria using a method called whole genome sequencing (WGS).

EU Misuses GIs

(Continued from p. 1)

included Wednesday's hearing, as well as a public comment period that ended on Jan. 30.

The EU's GI regulations are not impartially written and enforced; quite the opposite, Castaneda noted.

"Unlike most intellectual property rules, the pursuit of GI registrations is done by a foreign government, under table not through the actions of individual applicants," Castaneda said. "This creates a deeply imbalanced power and funding dynamic that augments the greater challenge that opponents face in most IP systems versus the advantages provided to applicants."

This happened while the US "stayed still" during previous administrations. The IP approach has failed producers when it comes to negotiations between the EU and trading partners.

"GI approvals are not dealt with objectively through an impartial and objective process," Castaneda explained. "The results of EU trade agreements are made in obscurity; even where a public opposition process is conducted, the decisions about how, not whether, to register the EU's requested GIs are conducted at the trade negotiating table. These are government-driven barriers to trade that require a government-driven response to counteract."

Despite years of advocacy from Congress and CCFN members with the US government, "we have yet to stop the European Union from bullying other countries into agreeing to their demands, hurting US jobs. We applaud the Biden administration for showing a strong interest in restoring some balance in the discussions, but we need to be even more resolute in making sure that any country that violates its trade commitments just to appease the EU (i.e., Chile) will pay the consequences."

For years, the US has not matched the EU in bilateral agreements, Castaneda pointed out.

"In fact, we have seen how the EU forces countries to disregard their own IP rules and hurt their own producers and consumers without acting with equal force," he said. "It is the right time to be loud and clear to the world. If any country damages the interests of the United States by giving in to the EU's unreasonable demands, there will be consequences."

"It is time for the United States to have a clear policy to defend consumers, producers, manufacturers, and retailers, including many of America's small businesses, and fight the monopolization of generic food and beverage names," Castaneda said.

Looking ahead, "we expect the EU to continue its false narrative that GIs are sacred protections that cannot be questioned," Castaneda remarked.

CCFN also submitted extensive comments to the USTR regarding the 2024 Special 301 Review.

Also submitting written comments were the NMPF and USDEC. In their joint comments, NMPF and USDEC expressed their "strong support" for CCFN's comments.

"US dairy exporters continue to grapple with the deepening impacts of the EU's misuse of GI policies to create non-tariff agricultural trade barriers to our products," NMPF and USDEC stated. "US dairy companies rely on the use of food names that long ago entered into the public domain as generic terms used to market their American-made products not only here in the US but also around the world."

"When countries prohibit their usage in response to requests to do so by the EU government, it creates a deeply uneven playing field that makes it much more difficult to successfully export the products that American workers have created using milk from US farms," USDEC and NMPF added.

The organizations urged the Biden administration to secure "firm and explicit commitments"

assuring the future use of specific generic food and beverage terms targeted by or at risk of EU monopolization efforts. This approach is necessary in order to establish a level playing field for American-made products and prevent overseas competitors from creating barriers designed to block the sale of those products.

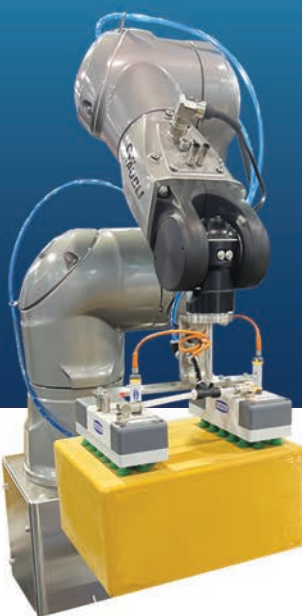
USDEC and NMPF underscored the reality of factors that make the challenges the industry faces distinct from those encountered by most other US stakeholders in the IP arena:

• "The barriers to our products are primarily put in place as a result of the pursuit of GI registrations by a foreign government, not through the actions of individual GI applicants. This creates a deeply imbalanced power and funding dynamic that augments the greater challenge that opponents face in most IP systems vs. the advantages provided to applicants."

• "With 'very rare exceptions,' these government-filed GI applications are not dealt through an objective process. Records and the results of EU agreements are entirely clear: even where a public opposition process is conducted, the decisions about how (not whether, as none appear to receive rejection notices) to register the EU's requested GIs are conducted at the trade negotiating table."

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Milk Output Falls

(Continued from p. 1)

For all of 2023, Idaho's milk production totaled a record 16.8 billion pounds, up 1.2 percent from 2022. Idaho's milk production has now reached a new record high for six straight years.

January milk production in Texas totaled 1.39 billion pounds, down 3.9 percent from January 2023, due to 15,000 fewer milk cows and 35 less pounds of milk per cow.

In 2023, milk production in Texas totaled a record 16.57 billion pounds, up 0.2 percent from 2022. Texas's milk output has now set new record highs for eight consecutive years, and has more than doubled since 2007, when it totaled 7.4 billion pounds.

New York's January milk production totaled 1.34 billion pounds, down 0.4 percent from January 2023, due to unchanged milk cow numbers but 10 less pounds of milk per cow.

For all of 2023, New York's milk production totaled a record 16.1 billion pounds, up 2.8 percent from 2022. New York's milk output has now set new records for five straight years.

Michigan's January milk production totaled 1.01 billion pounds, down 0.6 percent from January 2023, due to 4,000 more milk cows but 35 less pounds of milk per cow.

In 2023, Michigan's milk production totaled a record 12.1 billion pounds, up 2.9 percent from 2022. That breaks the state's previous milk production record of 11.9 billion, which was set in 2021.

January milk production in Minnesota totaled 889 million pounds, down 0.8 percent from

January 2023, due to 5,000 fewer milk cows but five more pounds of milk per cow.

For all of 2023, Minnesota's milk production totaled 10.5 billion pounds, up 0.3 percent from 2022. That was the fourth straight year in which Minnesota's milk production topped 10 billion pounds; however, output remains below the record of 11.16 billion pounds, set in 1964.

Pennsylvania's January milk production totaled 835 million pounds, down 1.5 percent from January 2023, due to 1,000 fewer milk cows and 25 less pounds of milk per cow.

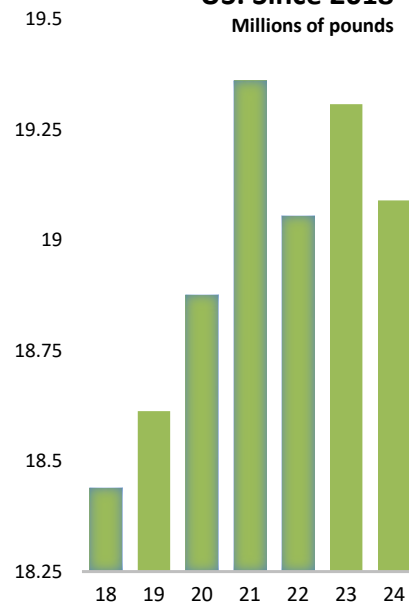
In 2023, Pennsylvania's milk production totaled 9.86 billion pounds, down 0.9 percent from 2022 and the lowest level for the state's milk output since 1984, when it totaled 9.4 billion pounds. Pennsylvania's milk production was above 10.0 billion pounds every year from 1990 through 2021, but has now been below that mark for two straight years.

New Mexico ranked 10th in January milk production but ninth in milk production in 2023. New Mexico's January milk production totaled 511 million pounds, down 16.0 percent from January 2023, due to 42,000 fewer milk cows and 25 less pounds of milk per cow.

For all of 2023, New Mexico's milk production totaled 6.66 billion pounds, down 6.7 percent from 2022. That was the fifth straight decline in the state's milk production, after it reached a record high of 8.29 billion pounds in 2018.

Washington's January milk production totaled 518 million pounds, unchanged from January 2023, due to 2,000 more milk cows but 15 less pounds of milk per cow.

January Milk Production US: Since 2018
Millions of pounds



In 2023, Washington's milk production totaled 6.22 billion pounds, down 0.3 percent from 2022 and the third straight decline in the state's milk output.

All told for the 24 reporting states in January, compared to January 2023, milk production was higher in six states, with those increases ranging from 0.7 percent in Illinois to 10.8 percent in South Dakota; lower in 16 states, with those declines ranging from 0.1 percent in California to 16.0 percent in New Mexico; and unchanged in Washington and Virginia.

Among the 24 reporting states in 2023, compared to 2022, milk production was higher in 13 states, with those increases ranging from 0.2 percent in Texas to 7.9 percent in South Dakota; and lower in 11 states, with those declines ranging from 0.05 percent in Georgia to 6.7 percent in New Mexico.

Licensed Dairy Herds Decline

The February NASS Milk Production report includes a table listing

Milk Production by State

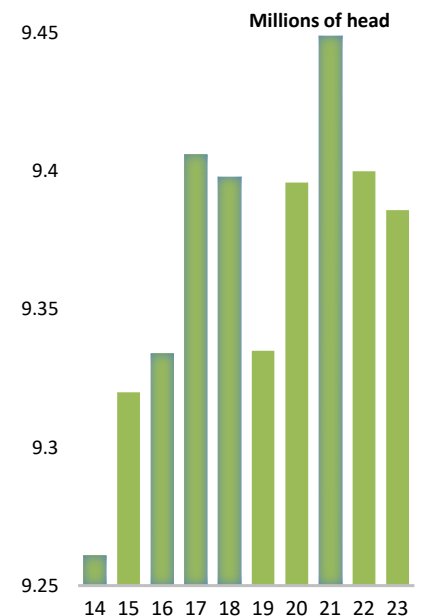
STATE	Jan 2023 millions of lbs	Jan 2024 millions of lbs	% output change	Change Cows
California	3533	3531	-0.1	-9000
Wisconsin	2699	2724	0.9	NC
Texas	1450	1394	-3.9	-15000
Idaho	1408	1379	-2.1	-1000
New York	1345	1339	-0.4	NC
Michigan	1020	1014	-0.6	4000
Minnesota	896	889	-0.8	-5000
Pennsylvania	848	835	-1.5	-1000
Washington	518	518	-	2000
New Mexico	608	511	-16.0	-42000
Iowa	503	498	-1.0	-1000
Ohio	473	481	1.7	4000
Colorado	441	434	-1.6	-3000
Arizona	410	417	1.7	2000
South Dakota	360	399	10.8	21000
Indiana	382	380	-0.5	2000
Kansas	357	353	-1.1	-1000
Vermont	219	211	-3.7	-2000
Oregon	218	205	-6.0	-6000
Georgia	183	177	-3.3	-1000
Utah	177	174	-1.7	-2000
Florida	159	169	6.3	6000
Illinois	146	147	0.7	NC
Virginia	121	121	-	-1000

the number of licensed dairy herds by state and for the entire US.

In 2023, there were 26,290 licensed dairy herds in the US, down 5.9 percent, or 1,642 herds, from 2022.

A total of six states had more than 1,000 licensed dairy herds in 2023, according to NASS. Those states, their number of licensed dairy herds, and the changes from 2022, were as follows: Wisconsin, 5,920 herds, down 430 herds; Pennsylvania, 4,940 herds, down 60 herds; New York, 3,040 herds, down 170 herds; Minnesota, 1,855 herds, down 180 herds; Ohio, 1,465 herds, down 60 herds; and California, 1,070 herds, down 45 herds.

Total US Milk Cows: Year



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Dairy Prices Expected To Be Higher In 2024; Global Markets To Be Key Factor

Arlington, VA—Milk prices are expected to be higher in 2024 than in 2023, as modest increases in production, coupled with robust demand for dairy products from both domestic and global markets, support the values of most dairy products, according to Michael McConnell, livestock, dairy and poultry analyst for USDA's World Agricultural Outlook Board.

Global dairy markets are expected to be an influential factor in the US dairy outlook for 2024, McConnell observed at USDA's Agricultural Outlook Forum. Overall, global dairy trade is expected to be constrained by lower milk production in several key exporters, notably the European Union and New Zealand.

Lower milk production in these markets is expected to translate into lower exports of several dairy products, in particular butter and nonfat dry milk. This is expected to support global dairy prices.

The reduced production in the EU and Oceania would provide opportunities for other exporters to meet global demand, with the US positioned to ship product to key markets, McConnell said.

For 2024, fat basis exports are projected to grow at a higher rate than imports, at 10 percent and 1 percent, respectively. This reflects improved price competitiveness for US products given relatively tight supplies among competing exporters, McConnell explained. Skim-solids exports in 2024 are also projected to be 4 percent higher than 2023, although international demand is expected to compete with US domestic use.

The US dairy market began the year with sharply lower beginning stocks of dairy products, both on a fat and skim-solids basis, McConnell noted. At the end of 2023, fat basis stocks were 4 percent lower than the previous year, while skim-solids basis stocks were 15-percent lower.

For skim solids basis products, there was a particularly strong decline in dry whey products and WPC which historically have been more oriented toward export. In 2023, however, these products saw substantial increases in domestic use, in part spurred by the relatively low whey prices through much of the year, McConnell said.

On the fat basis side, butter stocks were 9 percent lower at the end of 2023 compared with the previous year, as growth in domestic use outpaced production during the year, helping support butter prices.

American-style cheese was a notable exception in 2023, as

stock levels increased relative to 2022. This may be in part due to the increased cheese production capacity that has occurred over the past decade which has resulted in production outpacing use, McConnell said. In 2023, uncompetitive cheese prices for much of the year resulted in lower exports, and inventories built.

Overall, domestic use increased 2 percent on a fat basis and 3 percent on a skim-solids basis in 2023.

For 2024, domestic use on a fat basis is projected to increase 1 percent. On a skim-solids basis, domestic use is projected to decline about 1 percent, as domestic use is expected to have to compete with

foreign demand.

Milk Production Prospects

For 2024, US dairy producers are expected to face lower feed costs and relatively improved forage supplies from the past several years, McConnell said. Milk cow inventories have been declining since the beginning of 2023 and growth in milk output per cow continues to be lower than historical trends.

Milk production growth in 2024 is projected to be constrained by the availability of cows and bred heifers to bring into the domestic milking herd. On Jan. 1, 2024, the dairy herd was 0.4 percent lower than a year earlier. Further, dairy heifer replacements were also 0.4 percent lower and the number of heifers expected to calve in 2024 was down more than 1 percent.

USDA's projection for the number of milk cows is lower than 2023, but the quarterly projections have inventories during the fourth quarter at the level they are projected to be during the first.

Milk production is projected to rise 0.7 percent in 2024 to a record 228.2 billion pounds. The growth in production is due to higher output per cow, projected to increase 0.9 percent relative to the previous year, taking into account the extra milking day in 2024.

In 2023, growth in milk per cow was just 0.1 percent higher than in 2022.

This was largely due to lower milk production levels in the second half of the year, at least in part due to extremely hot summer conditions in several key milk-producing regions of the US.



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NE-DBIC Offering Dairy Product Trade Show Assistance From Feb. To June

Montpelier, VT—The Northeast Dairy Business Innovation Center recently announced the availability of funds through the Dairy Product Trade Show Assistance Grant program.

This grant is open to dairy processors and/or producer associations seeking to exhibit and sell value-added dairy products at domestic and/or international business-to-business trade shows.

The grant will support established value-added dairy processor businesses and producer associations in increasing exposure and promotion of their regionally produced dairy products, organizers stated.

Grant funds will cover the cost of attending trade shows, including registration, travel, costs of product samples, production and distribution of sell-sheets and other marketing materials, professional branding and design services, trade show booth set-up, and more.

Grants are available to applicants on a rolling basis from February to June in all 11 Northeast states: Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont.

The rolling application period opens on Tuesday, Feb. 27, and closes on Tuesday, June 25, or until available funds are expended. Trade shows must occur between Mar. 1 and Dec. 31, 2024.

A total of \$125,000 is available under this grant program.

Grants will range from \$5,000 to \$20,000, with a cash and/or in-kind match requirement of 25 percent.

Applicants eligible for these grants must fall into at least one of the following categories:

- Dairy processor that currently transforms raw milk into an edible product and is licensed in a way that their product can be sold across state lines, and: is headquartered or based in the Northeast, sources or produces milk within the Northeast, and, if a value-added processor, manufactures products within the Northeast.

- Dairy producer association/dairy council which represents and promotes dairy products and dairy businesses in the Northeast. Grant projects submitted by dairy producer associations must support multiple dairy businesses in attending trade shows in order to be eligible for this grant.

For more information, visit www.nedairyinnovation.com.

100th CDPEC

(Continued from p. 1)

Wars I and II (there was no contest in 1918 and from 1942 through 1946) and during COVID-19 (there was no contest in 2020 or 2021). That's why the contest itself is over 100 years old but this year's contest will be the 100th event in the contest's history.

In the century-plus in which the contest has been held, five generations of college students have been trained in sensory methods of evaluating the quality of the six dairy products judged. The number of college teams over the years has ranged from just three in 1917, the contest's second year, to 33 in 1956.

The contest represents the culmination of an intense training of students by college professors who are experts in product evaluation. Over the years, more than 4,000 students from around the world have participated in the contest.

The CDPEC is not only about wins and competition. It has served as a crucial educational tool.

It has allowed undergraduate teams of participants as well as graduate students to hone their skills, gain practical experience, and develop a profound understanding of dairy products' quality and characteristics.

The impact of this initiative is reflected in the countless successful careers it has nurtured.

The Contest has been sponsored by several organizations over the years. The first butter judging contest was sponsored by the National Dairy Association, later followed by the American Dairy Science Association (ADSA), Dairy and Food

Industries Supply Association (DFISA)/International Association of Food Industry Suppliers (IAFIS), and the American Dairy Association and International Dairy Foods Association.

Today, the three primary sponsoring organizations are Wisconsin Cheese Makers Association (WCMA), the USDA, and the Dairy Recognition and Education Foundation (DREF). The WCMA has hosted the contest since 2017, either in Madison or Milwaukee.

Companies throughout the dairy industry also support the contest in many ways through hosting contest space, donations to the contest, product samples to judge, as well as time by industry leaders, to judge, officiate and organize the event.

Many companies and individuals have been pivotal to the contest's continued success, with several stepping up to form a board of directors in 2008.

Students have received awards, scholarships, and memorable experiences through stipends. Trips are sponsored for winners and their coaches, including judging side by side with professionals at the US and World Championship Cheese Contests, judging at the American Cheese Society Judging and Competition, and a trip to the QCS Annual Conference.

As it celebrates its past, the Collegiate Dairy Products Evaluation Contest is also looking forward to the future.

The CDPEC remains committed to fostering training, excellence, and collaboration within the dairy industry.

For more information about the Collegiate Dairy Products Evaluation Contest, visit www.dairyproductscontest.org.

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USDA Reauthorizes Dairy Forward Pricing Program

Washington—USDA's Agricultural Marketing Service (AMS), in a final rule published in Wednesday's *Federal Register*, reauthorized the Dairy Forward Pricing Program, and made two administrative changes to the DFPP's provisions to include the California federal milk marketing order to the list of eligible orders where use of a forward contract is applicable.

Establishing new contracts under the Dairy Forward Pricing Program was prohibited between the expiration of the program on Sept. 30, 2023, and passage of the Extension Act on Nov. 16, 2023.

The Extension Act reauthorizes the DFPP to allow handlers to enter into new contracts until Sept. 30, 2024. Any forward contract entered prior to the Sept. 30, 2024, deadline must expire by Sept. 30, 2027.

The DFPP, which was initially established by the 2008 farm bill, allows handlers to pay dairy producers or cooperative producer associations a negotiated price for producer milk, rather than the federal order minimum blend price for non-fluid classes of milk (Classes II, III, and IV).

The DFPP does not allow for forward contracting of fluid or Class I milk.

Participation in the DFPP is voluntary for dairy farmers, dairy cooperatives, and handlers. Handlers may not require producer participation in a forward pricing program as a condition for accepting milk.

USDA, including market administrator personnel, does not determine the terms of forward contracts or enforce negotiated prices. The DFPP regulation also does not affect contractual arrangements between a cooperative and its members.

Under the DFPP, regulated handlers must still account to the federal order pool for the classified use value of their milk. Regulated handlers claiming exemption from the federal order minimum pricing provisions must submit to the market administrator a copy of each forward contract.

The contract must contain a disclosure statement, either as part of the contract itself or as a supplement, to ensure producers understand the nature of the program as well as the basis on which they will be paid for their milk. Contracts that don't contain a disclosure statement are deemed invalid. Signed contracts must be received by the market administrator before the first of a month in order to be effective for the month.

Class IV Volume On Seven Federal Orders In Jan.: 724.9 Million Pounds

Washington—The volume of milk pooled on the federal milk marketing orders that pay dairy farmers a producer price differential (PPD) totaled 724.9 million pounds, down 90.3 million pounds from December and down 864.2 million pounds from January 2023, according to the uniform price announcements for those orders.

Class III volume on the orders that pay dairy farmers a PPD totaled 6.91 billion pounds, down 14 million pounds from December and down 446 million pounds from January 2023.

All orders reported positive PPDs in January, ranging from 42 cents per hundredweight on the Upper Midwest order to \$4.14 per hundred on the Northeast order.

On the California order, Class III volume totaled 1.51 billion pounds, up 60.6 million from December and up 113.3 million pounds from January 2023. That's the second-highest monthly Class III volume ever on the order.

Class III utilization on the California order was 72.6 percent, unchanged from December but up from 59.6 percent in January 2023.

Class IV volume on the California order was 52.9 million pounds, down 7.4 million from December and down 369.3 million from January 2023. Class IV utilization was 2.5 percent, down from 3.0 percent in December and down from 18.1 in January 2023.

A total of 2.07 billion pounds of milk was pooled on the California order, up 84 million pounds from December but down 263 million pounds from January 2023.

Class III volume on the Upper Midwest order was 2.41 billion pounds, down 69 million pounds from December. Class III utilization was 91.8 percent down from 93.0 percent in January 2023.

January Class IV volume on the Upper Midwest order totaled 17.0 million pounds, up slightly from December and up 1.2 million

pounds from January 2023. Class IV utilization was 0.6 percent, unchanged from December but up from 0.5 percent in January 2023.

2.63 billion pounds of milk was pooled on the Upper Midwest, down 58.8 million pounds from December and down 449 million pounds from January 2023.

On the Southwest, Class III volume totaled 670 million pounds, up 8.9 million from December but down 28.3 million pounds from January 2023. Utilization was 61.6 percent, up from 54.5 percent in January 2023.

Class IV volume on the Southwest was 6.6 million pounds, down 2.8 million pounds from December and down 159.1 million pounds from January 2023. Utilization was 0.6 percent, down from 0.9 percent in December.

A total of 1.09 billion pounds of milk was pooled on the Southwest order, up 42 million pounds from December but down 194 million pounds from January 2023.

Class III volume on the Central was 670.6 million pounds, up 2.7 million pounds from December but down 51.8 million pounds from January 2023. Utilization was 52.0 percent, down from 52.3 percent in December but up from 49.5 percent in January 2023.

Class IV volume on the Central was 140.0 million pounds, down 23.6 million pounds from December and down 117 million pounds from January 2023. Utilization was 10.9 percent, down from 12.8 percent in December and down from 17.6 percent in January 2023.

A total of 1.29 billion pounds of milk was pooled on the Central order, up 12.3 million pounds from December but down 170.4 million pounds from January 2023.

January Class III volume on the Mideast order totaled 637 million pounds, down 48.6 million pounds from December and down 68 million pounds from January 2023. Class III utilization was 42.6

percent, down from 50.5 percent in December and down from 47.6 percent in January 2023.

Class IV volume on the Mideast order in January totaled 63.4 million pounds, up 37.4 million pounds from December but down 68.7 million pounds from January 2023. Class IV utilization was 4.2 percent, up from 1.9 percent in December but down from 8.8 percent in January 2023.

A total of 1.49 billion pounds of milk was pooled on the Mideast order, up 138 million pounds from December and up 13 million pounds from January 2023.

Class III volume on the Northeast was 693.5 million pounds up 21.2 million pounds from December and up 37.7 million pounds from January 2023. Class III utilization was 30.7 percent, up from 29.8 percent in December and up from 28.4 percent in January 2023.

January Class IV volume on the Northeast order totaled 316.1 million pounds, down 75.9 million pounds from December and down 74.5 million pounds from January 2023. Class IV utilization was 14.0 percent, down from 17.4 percent in December and down from 16.9 percent in January 2023.

A total of 2.26 billion pounds was pooled on the Northeast, up less than 1.0 million pounds from December but down 52.4 million pounds from January 2023.

On the Pacific Northwest, Class III volume totaled 317.2 million pounds up less than 1.0 million pounds from January 2023. Class III utilization was 52.1 percent, up from 44.7 percent in January 2023.

Class IV volume on the Pacific Northwest order was 129.0 million pounds, down 18.1 million pounds from December and down 77 million pounds from January 2023. Class IV utilization was 21.2 percent, down from 24.2 percent in December and down from 29.0 percent in January 2023.

A total of 608.7 million pounds was pooled on the Pacific Northwest order, up 1.6 million pounds from December but down 100.7 million pounds from January 2023.

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Monger & Educator: ACS Certification Helps Industry Share ‘Same Message’

Englewood, CO—As the number of cheese professionals earning certification through the American Cheese Society (ACS) continues to grow, so does the quality and consistency of the US artisan cheese sector as a whole.

First launched in 2012, the ACS Certified Cheese Professional exam encompasses a broad range of topics including raw ingredients, the cheesemaking process, storing and handling cheese, selecting distributors, marketing and communicating about cheese, nutrition, and regulations and sanitation.

Those who pass earn the title of ACS Certified Cheese Professional or ACS CCP, a formal recognition of their expertise.

“It’s a way to talk about cheese and be on the same page,” said Nathan Aldridge, enrichment manager at Gourmet Foods International and guest speaker at an event hosted by the International Dairy Deli Bakery Association.

Aldridge began his career at New York’s Murray’s Cheese, where he worked for 13 years. He also serves as manager of education at the Institut Du Fromage.

“All those involved in the world of cheese – producers, mongers, retailers, restaurateurs – are all sharing the same message,” Aldridge said.

It’s not just a test for cheese mongers or dairy farmers, he continued. It’s a test for all of us, so we can all be on the same page.

Earning a certification requires preparation and commitment. There’s also a difference between a certificate versus certification, Aldridge said.

“You might get a certificate after you’ve completed some kind of academic program or study,” he explained. “There’s some great certificates out there.”

“Certification is different from a certificate in that it’s a professional credential that’s earned through an assessment,” he continued.

You’ll be assessed on your knowledge of cheese in all areas – from production, distribution and safe food handling, to cutting, pairing, and selling cheese. It’s an all-encompassing certification, Aldridge said.

Application Deadline Is March 31

The application period for ACS certification exams runs through March 31, 2024, with in-person and virtual/remote options available for the first time. The application fee is \$35. Cost of the exam is \$500 for ACS members and \$650 for non-members.

Those eligible to take the test must have the equivalent of two years of full-time work in a cheese-related field.

It’s not for novices, he continued. Those eligible must have previously ordered cheese, handled cheese, sold cheese, and maybe even paired cheese. Eligibility hours are set so that exam-takers have enough experience in much of what’s covered in the test.

“I had at least 13 years of cheese knowledge and experience before I took this test, and I still had to study,” Aldridge said.

In Person, Virtual Tests Are July 10

In-person CCP exams will be held Wednesday, July 10, 2024, in con-

junction with the ACS annual conference in Buffalo, NY.

ACS will offer a remote, virtual version of the CCP exam held simultaneously with the in-person exam. The test has 150 multiple choice questions that must be completed in three hours.

Don’t rush through it; take your time, Aldridge said. For each question, there will be four possible answers, and there’ll be some math equations to figure out.

While the exam focuses on American cheeses, it requires a broader knowledge of European cheeses as well, Aldridge said. He recommends sticking to big European cheeses like Manchego and other popular European varieties.

A primary resource for study materials is the ACS website, which includes information on cheese definitions and categories, cheese lexicons, and the *Best Practice Guide for Cheese Makers*.

Study groups are also important, and Aldridge suggests reaching out to those who have already taken the exam.

“Plan to study at least four hours per week,” he said. “Take one hour per day to study, talk about, and taste cheese. It’s a tremendous help.”

Another part of the test is sensory evaluation, where participants will be asked to identify smells such as mushroom, garlic, or onion from a 2-ounce container.

“You open the top of the container, give it a smell, and then write down what you think it is,” Aldridge continued.

The ACS will also hold its T.A.S.T.E. test on July 10, which evaluates cheese professionals’ knowledge and skills in the assessment of cheese. For more information and to apply online, visit www.cheesesociety.org.

ACS Launches New Certified In Cheese Scholarship; April 2 Deadline To Apply

Denver, CO—The American Cheese Society (ACS) announced Thursday the creation of a new Certified in Cheese Scholarship sponsored by the artisan cheese industry to improve access to certification exams.

This fund gives a cheese professional with certification ambition a boost to reach their goals, ACS reported.

Crowd-funding for and by cheese professionals across the industry has paved the way for one certification seeker to elevate their career in the world of cheese.

The scholarship will cover costs for one person to attend the American Cheese Society conference, including conference registration fees, hotel, and travel, as well as the exam fee for either the ACS CCP exam or T.A.S.T.E. Test.

Applicants must demonstrate a need for outside support in reaching their certification goals, including, but not limited to financial need, and have been accepted to take one of this year’s exams.

Applications are due on April 2, 2024.

The American Cheese Education Foundation (ACEF) awards a variety of named scholarships, including a mixture of full scholarships that cover registration, travel stipends, and hotel costs, and partial scholarships that cover conference registration, ACEF stated.

They include the Forever Cheese Scholarship for Cheesemongers; the Peterson Company Scholarship for applicants who identify as Black, Indigenous, or a Person of Color (BIOPC); and the Comté Association Conference Fund.

While we prioritize first-time attendees and first-time applicants, we thoroughly review every application that comes in and will award scholarships to as many people as we can, ACEF said.

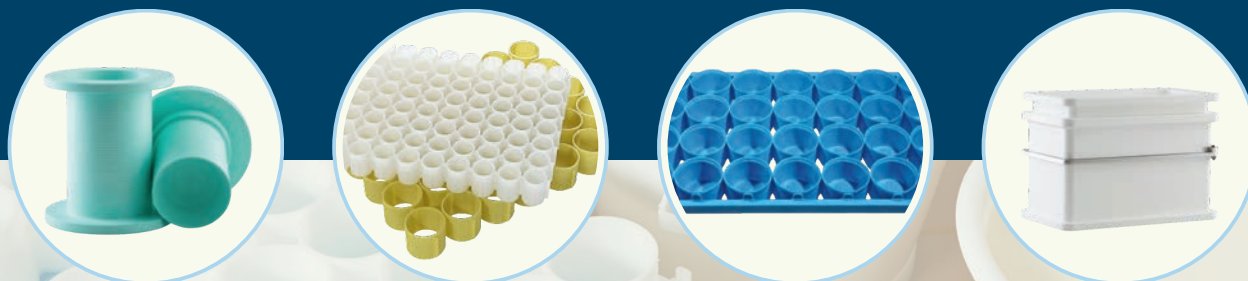
Any applicants that do not receive a scholarship will receive a discount code for the lowest cost of conference registration.

Organizers said each submission must include a resumé or a description of the applicants last three jobs, an a short, three-paragraph essay on why a scholarship would be beneficial to the candidate.

For more information and to apply online, visit www.cheesesociety.org/scholarships.

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dsm-firmenich To Separate Out Animal Nutrition, Health Business

Kaiseraugst, Switzerland, and Heerlen, Netherlands—dsm-firmenich late last week announced the initiation of a process to carve out and separate out the Animal Nutrition and Health (ANH) business from the group.

dsm-firmenich believes that the full potential of the ANH business could be best realized through a different ownership structure for which all potential separation options will be considered. The company expects to be in a position to separate the business in the course of 2025.

“ANH is a fantastic business that over the years we have built to be a true leader in the industry,” said Dimitri de Vreeze, CEO of dsm-firmenich. “This is a difficult moment, but we strongly believe that a separation would be better for both businesses and their employees, and ultimately generate better value for all our stakeholders.”

A separation would enable dsm-firmenich to strengthen its position as a world leader in nutrition, health, and beauty, according to the announcement. By fully focusing on Taste, Texture & Health (TTH); Health, Nutrition and Care (HNC); and Perfumery and Beauty (P&B), the company can further develop its complementary scientific research, technologies and manufacturing excellence.

The perimeter of the Animal Nutrition and Health business expected to be separated out is being reviewed as part of this process. Given Bovaer’s role in reducing emissions across the dairy industry, an important segment for TTH, and Veramaris’ significant potential for dietary supplements, it is expected that both businesses would remain part of dsm-firmenich.

Ivo Lansbergen will continue to lead the ANH business. He joined in 1997 and has led ANH since 2019.

“We have an amazing team within ANH that has built a global leader with scale, a unique portfolio and unrivalled innovation capabilities to help our customers tackle some of the most challenging food security issues and with a strategy that is strongly focused on Making Animal Farming Sustainable,” Lansbergen said.

Self-Affirmed GRAS Declared For Dairy Proteins Made Via Fermentation

San Leandro, CA, and Delft, Netherlands—Two companies have recently announced generally recognized as safe (GRAS) self-affirmation for dairy proteins produced via fermentation.

New Culture, which describes itself as an animal-free dairy company, has self-affirmed that its animal-free casein is GRAS following a recent review by an independent panel of qualified scientific and toxicology experts.

The company said its self-GRAS determination means its casein can be sold, used, and consumed in the US like any other food ingredient.

This GRAS status is the result of New Culture casein matching the identity and macro-nutritional profile of the cow casein it replaces and being made from a manufacturing process that is reproducible, industry-standard, and food safe, the company stated. This manufacturing process, precision fermentation, has been used for decades to make food ingredients and pharmaceuticals cost effectively, sustainably and animal-free.

New Culture said it intends to notify FDA of its self-GRAS determination in the near future.

Thanks to its casein, New Culture said its first product, Mozzarella for pizzerias, melts, stretches, bubbles and browns like conventional cheese. The company continues to scale its manufacturing capacity in preparation for the first sale of its cheese later this year.

“Achieving GRAS status proves that animal inputs aren’t needed to produce casein protein

and marks an essential step on our path toward commercialization,” commented Inja Radman, co-founder and CSO, New Culture.

For more information, visit www.newculture.com.

Meanwhile, Vivici said its whey protein from fermentation (beta-lactoglobulin) is commercially available for customers now, with self-affirmed GRAS in the US.

Vivici, which was founded by DSM (now dsm-firmenich) and Fonterra, said its beta-lactoglobulin is a highly pure dairy whey protein equivalent to nature’s version.

“Nutritionally, Vivici’s beta-lactoglobulin isolate is superior to plant protein isolates, even outperforming whey protein isolates in specific applications because it’s higher in the amino acids beneficial for muscle growth and recovery,” said Marcel Wubbolts, Vivici’s CTO.

In a related development, Health Canada recently notified Remilk that it has no objection to the food use of B-lactoglobulin protein (r-BLG) from yeast strain *Komagataella phaffii* yRMK-66. The agency said it conducted a comprehensive assessment of this protein according to its “Guidelines for the Safety Assessment of Novel Foods.”

Health Canada said it has not authorized an animal-derived protein produced by microbial fermentation as a novel food.

Depending on the intended end use of the r-BLG ingredient used in making consumer-ready products, additional regulations may apply beyond pre-market food

safety considerations, Health Canada said.

Remilk’s r-BLG ingredient is a soluble protein purified from the fermentation media and spray dried to yield a shelf-stable product that possesses the functionality of milk protein, Health Canada noted in a summary of Remilk’s notification and the agency’s evaluation. The intent is for r-BLG to be sold in bulk quantities direct to food manufacturers, as a non-animal source ingredient for use in a variety of foods such as nutritional products, plant-based beverages, dairy-based products (cheese, yogurt and fermented beverages, fluid milk and drink mixes, ice cream) and other products.

r-BLG is not intended for sale direct to consumers or for use in infant formula, Health Canada noted.

In February 2023, Remilk received a letter from the US Food and Drug Administration (FDA) stating that the agency has “no questions at this time” regarding Remilk’s conclusion that B-lactoglobulin is GRAS under its intended conditions of use.

Remilk said it also received the Singapore Food Agency’s approval in February 2023, and in April became the first company to receive regulatory approval of its kind in Israel.

“Health Canada’s acceptance of our animal-free protein is additional validation of its safety and purity,” said Dr. Ori Cohavi, co-founder and CTO at Remilk. “Regulatory approvals serve to not only open new markets for the sale of our proteins but, also, as reassurance for both industry and consumers that our protein is the same milk protein they have been consuming and enjoying for decades.”

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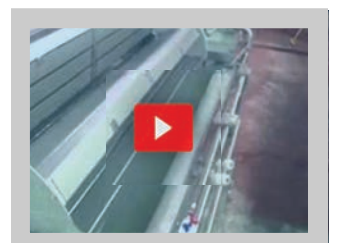
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Cornell Artisan Ice Cream Workshop Returns; In-Person Session April 16-17

Ithaca, NY—Cornell University has opened registration for its Introduction To Artisan Ice Cream & Frozen Desserts Hybrid Workshop.

The course, designed for small-scale artisan ice cream and frozen dessert manufacturers, combines online lectures with an in-person session April 16-17, 2024, on campus.

Both sessions are required, and the online session will be available upon registration.

The ice cream workshop is designed to help participants identify frozen dessert composition, compare different types of products such as bulk and novelties, and learn different physical properties of ice cream and frozen desserts.

Both dairy and plant-based ingredients will be reviewed and discussed.

Instructors will introduce the latest innovation trends like frozen Greek yogurt, made-to-order, and utilization of 3-D printing, organizers stated.

Students will learn about basic ice cream food safety, including microbiological hazards that pose unique challenges in ice cream

– Listeria and Salmonella from ingredients added post-pasteurization – and potential consumer uses that may modify microbiological risks like smoothies.

Workshop teachers will introduce basic ice cream equipment required to start a small-scale operation, as well as industrial ice cream equipment for the purposes of flavoring, freezing, extruding, and coating.

The in-person session will teach participants step-by-step, small-scale ice cream production; introduce them to fruit, flavorings, and ingredient processing; and specific sensory elements of ice cream and a variety of frozen desserts, organizers said.

The ice cream course also includes a continuous freezer ice cream production video tour, and a troubleshooting question-answer session.

Early registration ends March 14. Fees prior to the deadline are \$650 for New York State registrants and \$725 for out-of-state registrants.

After March 14, cost is \$725 and \$880, respectively. To sign up, visit www.cals.cornell.edu/education.

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IDDBA 2023 By The Numbers:

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Penn State Webinar On Co-Packing For Value-Added Dairy To Be Held March 12

University Park, PA—The pros and cons of co-packing for value-added dairy businesses will be explored in a webinar hosted by Penn State Extension, March 12.

The webinar is designed for existing small- and medium-sized dairy food processors, as well as entrepreneurs considering value-added dairy food processing.

Led by two dairy processors who offer co-packing services, participants will learn that while working with a co-packer may be a cost-effective choice for production in certain situations, it should be thoroughly researched before pursuing it.

Instructors will highlight considerations like product specifications, food safety, milk transport, and delineating the responsibilities of farmers and co-packers.

Attendees will hear about considerations when selecting a co-packer, such as product, food safety and milk transport, and specific responsibilities of the farmer and co-packer.

The webinar is free, but attendees must register by 1 p.m. March 12 to get the access link.

To sign up, visit the Penn State Extension website at www.extension.psu.edu/exploring-co-packing-for-value-added-dairy-foods-businesses.

PLANNING GUIDE

World Championship Cheese Contest: March 5-7, Monona Terrace Convention Center, Madison. Visit www.worldchampioncheese.org for updates.

ADPI Global Ingredients Summit: March 11-13, 2024, Peppermill Resort, Reno, NV. Visit www.adpi.org for more information.

International Pizza Expo & Conference: March 19-21, Las Vegas Convention Center, Las Vegas, NV. Visit www.pizzaexpo.com.

Ice Cream Technology Conference and Yogurt & Cultured Innovation Conference: April 9-10, Hilton Clearwater Beach Resort, Clearwater, FL. Visit www.idfa.org for more information.

Cheese Expo: April 16-18, 2024, Baird Center, Milwaukee, WI. Registration online at www.cheeseexpo.org.

ADPI/ABI Joint Annual Conference: April 28-30, Sheraton Grand Chicago Riverwalk, Chicago, IL. Visit adpi.org/events for updates.

National Restaurant Show: May 18-21, McCormick Place, Chicago, IL. Visit www.nationalrestaurantshow.com for more information.

IDDBA 2024: June 9-11, George R. Brown Convention Center, Houston, TX. Visit iddba.org.

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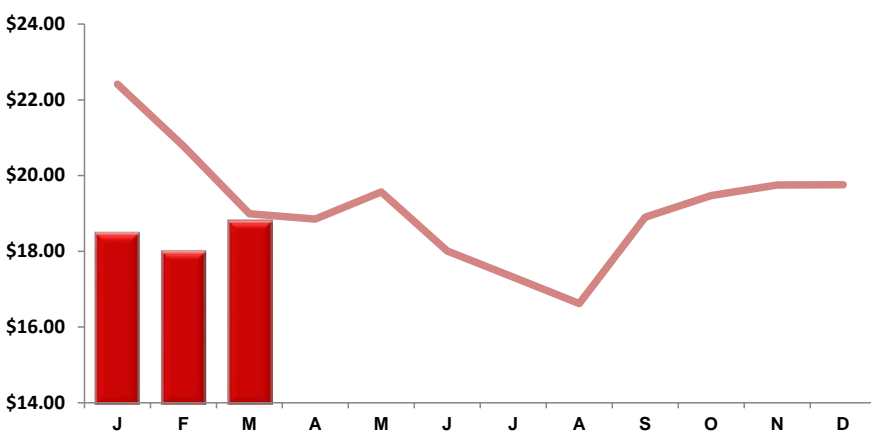
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Federal Order Class 1 Minimum Prices & Other Advanced Prices - March 2024

Class I Base Price (3.5%)	\$18.80 (cwt)
Base Skim Milk Price for Class I	\$8.14 (cwt)
Advanced Class III Skim Milk Pricing Factor	\$5.38 (cwt)
Advanced Class IV Skim Milk Pricing Factor	\$9.41 (cwt)
Advanced Butterfat Pricing Factor	\$3.1269 (lb.)
Class II Skim Milk Price	\$10.11 (cwt)
Class II Nonfat Solids Price	\$1.1233 (lb.)
Two-week Product Price Averages:	
Butter	\$2.7536 lb.
Nonfat Dry Milk	\$1.2242 lb.
Cheese	\$1.6012 lb.
Cheese, US 40-pound blocks	\$1.6071 lb.
Cheese, US 500-pound barrels	\$1.5663 lb.
Dry Whey	\$0.4621 lb.

Class I Milk Prices: Federal Order Minimum 2023 vs. 2024



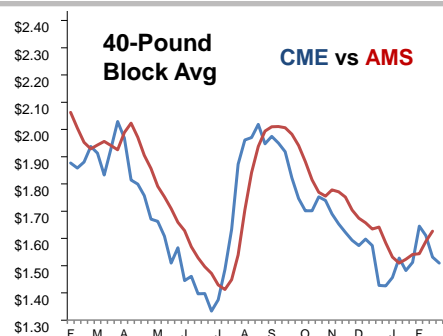
HISTORICAL MILK PRICES - CLASS I

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'19	15.12	15.30	15.98	15.76	16.42	17.07	17.18	17.89	17.85	17.84	18.14	19.33
'20	19.01	17.55	17.46	16.64	12.95	11.42	16.56	19.78	18.44	15.20	18.04	19.87
'21	15.14	15.54	15.20	15.51	17.10	18.29	17.42	16.90	16.59	17.08	17.98	19.17
'22	19.71	21.64	22.88	24.38	25.45	25.87	25.87	25.13	23.62	22.71	24.09	22.58
'23	22.41	20.78	18.99	18.85	19.57	18.01	17.32	16.62	18.90	19.47	19.75	19.76
'24	18.48	17.99	18.80									

DAIRY PRODUCT SALES

Feb. 21, 2024—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDm.

•Revised



Week Ending	Feb. 17	Feb. 10	Feb. 3	Jan. 27
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		Dollars/Pound		
US	1.6263	1.5886	1.5436	1.5415
Sales Volume		Pounds		
US	10,799,691	11,101,193	10,247,352	9,943,733
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price		Dollars/Pound		
US	1.6648	1.6269	1.5850	1.5776
Adjusted to 38% Moisture				
US	1.5880	1.5471	1.5080	1.5038
Sales Volume		Pounds		
US	12,575,777	14,158,304	12,616,798	13,407,377
Weighted Moisture Content		Percent		
US	35.00	34.80	34.84	34.96
AA Butter				
Weighted Price		Dollars/Pound		
US	2.7585	2.7473	2.6637	2.6114
Sales Volume		Pounds		
US	4,065,624	3,171,950	4,434,555	4,889,801
Extra Grade Dry Whey Prices				
Weighted Price		Dollars/Pound		
US	0.4739	0.4498	0.4393	0.4362
Sales Volume		Pounds		
US	5,872,631	5,657,022	4,757,260	5,169,323
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		Dollars/Pound		
US	1.2237	1.2247	1.2100	1.2125
Sales Volume		Pounds		
US	15,666,688	16,337,229	16,469,668	16,401,970

DAIRY FUTURES PRICES

SETTLING PRICE							*Cash Settled	
Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
2-16	Feb 24	16.17	19.91	45.550	122.000	1.625	1.6100	273.550
2-19	Feb 24							
2-20	Feb 24	16.18	19.91	45.550	121.900	1.625	1.6100	273.575
2-21	Feb 24	16.18	19.91	45.500	121.675	1.625	1.6090	273.575
2-22	Feb 24	16.19	19.91	45.675	121.675	1.625	1.6080	273.775
2-16	Mar 24	16.84	19.99	49.200	120.150	1.670	1.6550	279.250
2-19	Mar 24							
2-20	Mar 24	16.99	19.99	49.750	120.900	1.670	1.6680	278.550
2-21	Mar 24	16.98	20.04	49.000	120.650	1.670	1.6620	282.000
2-22	Mar 24	17.13	20.20	50.500	120.500	1.677	1.6720	283.250
2-16	April 24	17.09	20.24	49.225	122.150	1.720	1.6780	280.975
2-19	April 24							
2-20	April 24	17.15	20.24	49.500	121.875	1.720	1.6850	281.025
2-21	April 24	17.20	20.24	49.500	122.100	1.720	1.7850	282.500
2-22	April 24	17.66	20.37	51.000	122.750	1.720	1.7260	284.000
2-16	May 24	17.47	20.43	50.000	123.675	1.757	1.7170	282.350
2-19	May 24							
2-20	May 24	17.58	20.39	50.000	123.250	1.757	1.7250	282.250
2-21	May 24	17.54	20.39	50.000	123.775	1.757	1.7190	284.000
2-22	May 24	17.95	20.57	51.000	124.400	1.761	1.7530	285.025
2-16	June 24	18.03	20.74	50.000	126.075	1.799	1.7750	285.150
2-19	June 24							
2-20	June 24	18.07	20.73	50.250	125.500	1.799	1.7750	284.750
2-21	June 24	18.08	20.83	50.250	125.100	1.799	1.7720	286.675
2-22	June 24	18.39	20.87	51.000	126.050	1.799	1.7940	288.125
2-16	July 24	18.32	21.00	50.000	128.150	1.842	1.8100	287.350
2-19	July 24							
2-20	July 24	18.30	21.00	50.000	127.075	1.842	1.8120	285.100
2-21	July 24	18.40	21.02	50.000	127.575	1.845	1.8040	287.650
2-22	July 24	18.56	21.12	50.275	128.000	1.850	1.8260	289.925
2-16	Aug 24	18.53	21.15	50.000	129.850	1.860	1.8310	288.800
2-19	Aug 24							
2-20	Aug 24	18.46	21.15	50.000	129.200	1.860	1.8290	288.025
2-21	Aug 24	18.60	21.25	50.000	129.250	1.863	1.8290	291.500
2-22	Aug 24	18.85	21.28	51.000	129.700	1.868	1.8400	290.625
2-16	Sept 24	18.75	21.30	50.000	131.250	1.866	1.8460	290.000
2-19	Sept 24							
2-20	Sept 24	18.69	21.30	50.000	131.000	1.866	1.8420	289.500
2-21	Sept 24	18.78	21.35	50.000	131.250	1.869	1.8450	291.500
2-22	Sept 24	18.99	21.43	51.000	131.225	1.874	1.8560	291.500
2-16	Oct 24	18.73	21.42	49.000	132.400	1.871	1.8410	292.000
2-19	Oct 24							
2-20	Oct 24	18.65	21.47	49.000	132.000	1.871	1.8410	281.500
2-21	Oct 24	18.71	21.47	50.250	132.000	1.874	1.8430	291.000
2-22	Oct 24	18.85	21.59	50.250	132.600	1.879	1.8550	293.025
2-16	Nov 24	18.64	21.50	48.000	133.100	1.859	1.8300	291.000
2-19	Nov 24							
2-20	Nov 24	18.57	21.42	48.000	133.000	1.859	1.8300	291.000
2-21	Nov 24	18.58	21.46	50.050	132.975	1.859	1.8300	275.825
2-22	Nov 24	18.70	21.59	50.050	133.675	1.859	1.8400	293.025
2-16	Dec 24	18.19	20.82	47.000	133.825	1.839	1.8050	276.000
2-19	Dec 24							
2-20	Dec 24	18.19	20.83	47.000	134.000	1.839	1.8050	275.825
2-21	Dec 24	18.21	20.90	47.000	133.950	1.839	1.8050	275.825
2-22	Dec 24	18.28	21.00	47.000	134.225	1.839	1.8100	277.600
Feb. 22		24,928	10,166	3,584	9,230	2,594	19,585	9,453

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - FEB. 16 : Cheese plant managers relay seasonally steady production schedules in the East. Contacts share block cheese inventories are growing. Cheese demand in the Central region is noted to be seasonally quiet. Contacts in the Midwest are focusing on building inventories for spring demand. Milk availability is tighter than predicted. During week seven of last year, spot milk prices were \$10- to \$2-under Class III, whereas below-Class prices for spot milk loads have yet to be reported this month. Some end users report tight milk availability in the West, while others suggest Class III spot loads are generally available when needed. Plant managers share steady cheese production schedules. In the West, spot cheese inventories are tighter than in recent weeks.

NORTHEAST - FEB. 21: Farm level milk production has flattened in the eastern region. Cheese plant managers relay seasonally steady production schedules. Some contacts note some plants are still running below capacity due to staffing shortages. Closing prices for cheese on industry cash exchanges still show a block/barrel inversion is in place. Foodservice demand is steady to lighter. Retail demand is seasonally strong.

MIDWEST AREA - FEB. 21: Cheese buying interests remain quiet according to most cheese plant contacts in the region. Cheddar and some Italian style cheese makers say orders, particularly those outside of contracts, have been limited in recent weeks. Some Midwestern processors say eastern-based pizza cheese customers have cut down buying. Barrel producers say orders are steady, if not strong. They say cheese loads are going at above-market pricing, and if one customer backs away, another one will step in. Milk pricing is holding around Class III for the most part. Prices reported range from \$.50-under to \$.50-over Class. This time last year, spot milk prices ranged from \$10- to \$2.50-under Class III. Cheese production has held steadier in recent weeks, as Cheddar inventories are slowly increasing in the region. Market tones remain under some bearish pressure.

WEST - FEB. 21: Retail demand for varietal cheeses is steady to lighter in the West. Stakeholders indicate foodservice demand is stronger. Manufacturers and distributors relay steady to moderate demand from international buyers. Contacts say Class III milk spot load availability varies from somewhat tighter to somewhat looser. Stakeholders relay a current health safety recall of product by an ethnic cheese manufacturer, and a major processor scheduling some downtime for a system changeover, will further contribute to looser Class III milk availability and tighten available processing capacity for some parts of the West region. Cheese makers note steady production schedules. A few manufacturers note near term inventories for spot buyers are tight.

FOREIGN -TYPE CHEESE - FEB. 21: European cheese retail demand continues to be strong. Foodservice demand for European cheese is mixed; manufacturers and distributors relay inconsistent purchasing interest and some hesitation from buyers. Industrial food manufacturers utilizing European cheese stocks are steadily drawing on contractual amounts. Industry sources indicate inquiries from outside the European Union continue to increase recently. Approaching holiday tourism is expected to strengthen demands. Production schedules are strong to steady. Cheese makers indicate current demands are drawing well on current production and keeping built up cheese inventories lower. In Germany and France, milk production is strengthening. However, 2024 year-over-year milk production comparisons with 2023 for Germany are lower thus far. In France, 2024 year-over-year milk production comparisons with 2023 are higher thus far.

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

Variety	Date:	2/21	2/14	Variety	Date:	2/21	2/14
Cheddar Curd		\$2.00	\$1.99	Mild Cheddar		\$2.01	\$2.01
Young Gouda		\$1.93	\$1.91	Mozzarella		\$1.78	\$1.73

WHOLESALE BUTTER MARKETS - FEBRUARY 21

NATIONAL: Retail demand is steady throughout the US. Foodservice demand is strong in the East and steady in all other regions. Cream loads are readily available for butter makers to utilize throughout most of the country. Some butter plant contacts expect cream offers to be abundant for the remainder of the month. Butter manufacturers are running busy production schedules to build for anticipated spring demands. Stakeholders note unsalted butter availability is tight. Distributors relay inquiries from international customers have been more frequent recently.

CENTRAL: Butter contacts say this week is similar in most every facet as previous weeks. They say cream is still abundant. A number of contacts suggested early in the month that cream availability expectations would be soundly accessible throughout the month. Those expectations have come to fruition. Cream multiples are hovering at market up to 1.15 for churners. Slower ice cream production remains a factor in available cream loads for butter makers. Butter demand is seasonally standard both on the foodservice and retail sides of the coin. Plant managers say active churning rates are prioritizing later-year demand needs. Market tones are firm.

WEST: Plenty of cream is available to utilize throughout most of the West. Butter makers are drawing on cream volumes to run busy at-or-near capacity production schedules. Manufacturers are working to build up adequate supplies for demands during Q2/Q3. Some contacts say butter

supplies are tighter compared to the last couple years. However, loads are available to meet most immediate needs of buyers. Stakeholders relay unsalted butter loads are somewhat tight. Domestic demand is stronger. Distributors indicate international purchaser inquiries have been more frequent recently. Export demand is steady. The CME butter price picked up some steam heading towards the \$2.80 mark, with a price of \$2.7750 for today.

NORTHEAST: Cream availability remains strong in the East. Butter plant managers share they are operating churns at full capacity. Contacts continue to share that they are freezing butter to micro-fix later in the year. Butter closed at \$2.7175 last Wednesday and rose to \$2.7750 as of today, hinting at some bullish movement. Retail demand is seasonally flat. Contacts share foodservice demand is steady.

WESTERN EUROPE: Prices for both European butter and butteroil moved lower. Market contacts say some retailers and end users are eager to acquire the butter needed ahead of the spring holiday season. European butter inventories are quite low for the time of year. Manufacturers are starting to make butter in anticipation of the seasonal demand. As a result, cream prices have increased. In addition, butter makers are hopeful that business opportunities may develop for European butter out of a large food trade show in the Middle East. European butter is currently favorably priced against other global suppliers, and that should help in negotiations.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Despite fewer reported ad tallies for conventional 1-pound butter compared to last week, it remains the second-most advertised dairy with an average price of \$4.66, unchanged from last week. Conventional shred cheese, in 6- to 8-ounce packaging, was the most advertised cheese item. Total Cottage cheese ads, conventional, slipped 12 percent lower, while organic Cottage cheese ad totals dropped 19 percent. Total conventional sour cream ads decreased 5 percent, while organic sour ad totals were unchanged. Block cheese of the same size was the most advertised organic cheese item.

Conventional dairy retail ads increased 9 percent, while organic ad totals climbed by 43 percent. Conventional ice cream in 48- to 64-ounce containers was the most advertised single item, while organic half-gallon milk ads remained atop organic retail entries. The average price of organic half-gallon milk is \$4.29, \$1.17 higher than last week's price.

RETAIL PRICES - CONVENTIONAL DAIRY - FEBRUARY 23

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	2.26				2.26		
Butter 1#	4.66	4.28	4.60		4.98	4.04	4.73
Cheese 6-8 oz block	2.25	2.40	2.24	2.65	2.19	2.13	1.28
Cheese 6-8 oz shred	2.36	2.51	2.13	2.48	2.34	2.62	1.50
Cheese 6-8 oz sliced	2.46	2.82	2.57	2.63	2.30	2.29	1.50
Cheese 1# block	3.68	3.99	3.61	3.50	3.70	4.32	
Cheese 1# shred	4.98	3.59	5.33	4.03	2.34	3.86	
Cheese 1# sliced	4.49	4.22		3.50	5.31	4.66	
Cheese 2# block	6.81	8.49			6.99	6.24	
Cheese 2# shred	7.80	7.61	8.19	7.99		7.09	
Cottage Cheese 16 oz	2.32	2.47	1.98	1.99	1.69	2.99	3.79
Cottage Cheese 24 oz	3.28	3.99	3.31	2.92	3.22		
Cream Cheese 8 oz	2.47	2.49	2.34	2.40	2.86	2.62	
Flavored Milk 1/2 gallon	2.23		2.42	2.99	1.82	1.97	
Flavored Milk gallon	3.00		2.76	4.55	3.03		
Ice Cream 14-16 oz	3.37	3.38	3.47	4.00	3.12	3.37	3.49
Ice Cream 48-64 oz	4.67	3.64	5.37	3.22	4.99	3.60	3.48
Milk 1/2 gallon	2.42		2.07	1.29	2.76	2.24	2.39
Milk gallon	3.47	3.64		2.78	4.00	3.29	2.49
Sour Cream 16 oz	2.21	2.19	2.14	2.40	2.9	2.51	0.99
Sour Cream 24 oz	3.09	3.99	3.12		3.03	2.99	
Yogurt (Greek) 4-6 oz	1.11	1.10	1.23	1.07	1.09	0.96	1.04
Yogurt 4-6 oz	0.57	0.60	0.54	0.51	0.29	0.62	0.60
Yogurt (Greek) 32 oz	4.12	4.78	4.66	5.69	3.38		3.39
Yogurt 32 oz	2.71	2.88	2.79		2.36	3.49	

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Cheese 6-8 oz shred:	\$3.30	Ice Cream 48-64 oz	\$8.99
Cheese 6-8 oz block:	\$7.20	Flavored Milk 1/2 gallon:	\$3.98
Cheese 6-8 oz sliced:	\$3.00	Flavored Milk gallon:	\$8.99
Cottage cheese 16 oz:	\$4.59	Milk 1/2 gallon:	\$4.29
Cottage cheese 24 oz:		Milk gallon:	\$6.53
Cream Cheese 8 oz:	\$4.00	Yogurt 32 oz:	\$3.82
Sour Cream 4-6 oz:	\$4.00	Greek Yogurt 4-6 oz:	\$1.50
Ice Cream 14-16 oz	\$4.99	Greek Yogurt 32 oz:	\$6.88
		Yogurt Greek 32 oz	\$6.21

DRY DAIRY PRODUCTS - FEBRUARY 22

WPC CENTRAL/WEST: Most of the whey complex, from sweet whey powder to whey protein isolates (WPI,) has been on a bullish run since the fall of last year. Processor contacts have anticipated WPC 34% markets to follow suit, but there has been little price movement so far. Some buyers relay that 2023 markets are fresh in their memory. They say they bought high, and quick bearish pricing turns created financial situations they are not soon to forget. Therefore, higher-protein blends, such as instantized WPC 80% and WPI, are more sought after than their 34% cousincommodity. All said, market tones are steady to slightly bullish just ahead of Q2.

NDM CENTRAL/EAST: Market activity is quiet. Condensed skim is growing in availability, despite contacts saying it's not loose, and more drying facilities are down either to updating or staffing limitations, in both the Central and East regions, they expect skim supplies to build in coming weeks. As was mentioned, production is not running at full capacity in the regions,

but demand is noted as lackluster. Some late-week notes suggest Mexican supplies have begun to dissipate. If so, and Mexican interests perk up in near-term weeks, contacts expect a clear bullish push ahead.

DRY WHEY/CENTRAL: Contacts have variant views on near-term dry whey market tones. Some say consistently firm markets of high protein blends, such as WPC 80%, have kept processors' priorities away from drying sweet condensed whey. Others suggest brokers' and traders' supplies are not tight. Processors note their volumes are either snug or simply unavailable for anything but fulfilling contractual needs.

DRY WHEY/WEST: Some stakeholders say the current whey market is tight. Plenty of liquid whey is available from cheese production. Dry whey production is steady. That said, a strong whey protein concentrate market continues to incentivize some manufacturers to focus production schedules there, contributing to tightness for dry sweet whey.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
02/19/24	52,973	81,537
02/01/24	43,767	81,963
Change	9,206	-426
Percent Change	21	-1

CME CASH PRICES - FEBRUARY 19 - 23, 2024

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY February 19	No Trading	No Trading	No Trading	No Trading	No Trading
TUESDAY February 20	\$1.6075 (NC)	\$1.5225 (+4¼)	\$2.7750 (+2½)	\$1.1925 (+2¼)	\$0.5100 (-1)
WEDNESDAY February 21	\$1.6075 (NC)	\$1.5150 (-¾)	\$2.7750 (NC)	\$1.1950 (+¼)	\$0.5100 (NC)
THURSDAY February 22	\$1.6100 (+¼)	\$1.5000 (-1½)	\$2.8125 (+3¼)	\$1.1975 (+¼)	\$0.5150 (+½)
FRIDAY February 23	\$1.6150 (+½)	\$1.5500 (+5)	\$2.8500 (+3¼)	\$1.2000 (+¼)	\$0.5225 (+¾)
Week's AVG \$ Change	\$1.6100 (+0.0235)	\$1.5219 (-0.0096)	\$2.8031 (+0.0791)	\$1.1963 (+0.0128)	\$0.5144 (-0.0076)
Last Week's AVG	\$1.5865	\$1.5315	\$2.7240	\$1.1835	\$0.5220
2023 AVG Same Week	\$1.5725	\$1.9375	\$2.3925	\$1.2163	\$0.4594

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Two cars of blocks were sold Tuesday, the last at \$1.5225, which set the price. One car of blocks was sold Wednesday at \$1.5150, which set the price. On Thursday, 2 cars of blocks were sold at \$1.5000, which set the price. On Friday, a total of 14 cars of blocks were sold, the last at \$1.5500, which set the price. The barrel price increased Thursday on a sale at \$1.6100, and rose Friday on a sale at \$1.6150.

Butter Comment: The price increased Tuesday on a sale at \$2.7750, rose Thursday on a sale at \$2.8125, and climbed Friday on a sale at \$2.8500. 24 carloads of butter were traded this week on the CME.

Nonfat Dry Milk Comment: The price rose Tuesday on an unfilled bid at \$1.1925, increased Wednesday on a sale at \$1.1950, climbed Thursday on a sale at \$1.1975, and rose Friday on an unfilled bid at \$1.2000. A total of 21 carloads of NDM have been traded this month so far at the CME.

Dry Whey Comment: The price declined Tuesday on a sale at 51.0 cents, increased Thursday on an unfilled bid at 51.50 cents, and rose Friday on an unfilled bid at 52.25 cents. A total of 6 carloads of Dry Whey have been traded this month so far at the Chicago Mercantile Exchange.

WHEY MARKETS - FEBRUARY 19 - 23, 2024

RELEASE DATE - FEBRUARY 22, 2024

Animal Feed Whey—Central: Milk Replacer:	.3500 (NC) – .3700 (NC)
Buttermilk Powder:	
Central & East:	1.1000 (-1) – 1.1500 (NC) West: 1.0800 (NC) – 1.2600 (NC)
Mostly:	1.1300 (-1) – 1.2200 (-1)
Casein: Rennet:	3.6000 (NC) – 3.9000 (NC) Acid: 3.6000 (NC) – 4.0000 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.4100 (-3) – .5250 (NC) Mostly: .4750 (NC) – .5000 (NC)
Dry Whey—West (Edible):	
Nonhygroscopic:	.4450 (+½) – .5500 (+1) Mostly: .4700 (+1) – .5300 (+2)
Dry Whey—NE:	.4625 (+3¼) – .5350 (+3)
Lactose—Central and West:	
Edible:	.1325 (NC) – .3975 (NC) Mostly: .2400 (NC) – .3400 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.1700 (-2) – 1.2400 (-2) Mostly: 1.1900 (-1) – 1.2200 (NC)
High Heat:	1.3250 (+½) – 1.3700 (NC)
Nonfat Dry Milk —Western:	
Low/Med Heat:	1.1650 (-1¼) – 1.2500 (-1) Mostly: 1.1800 (-1) – 1.2200 (-2)
High Heat:	1.3000 (-¾) – 1.4675 (-½)
Whey Protein Concentrate—34% Protein:	
Central & West:	.9500 (+1) – 1.1750 (+2½) Mostly: .9600 (+1) – 1.0500 (NC)
Whole Milk:	2.0000 (NC) – 2.2000 (NC)

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

AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'10	.9271	.9307	.9130	.9102	.9238	.9432	.9444	.9555	.9662	.9845	.9950	.9950
'11	1.0233	1.0597	1.2404	1.3686	1.5043	1.5570	1.5650	1.5376	1.4900	1.4363	1.4458	1.4600
'12	1.5239	1.5271	1.5091	1.4195	1.3010	1.1977	1.1401	1.1272	1.1862	1.2283	1.2358	1.2483
'13	1.2606	1.2472	1.2150	1.2378	1.2786	1.3172	1.3518	1.3670	Govt Shutdown	1.6046	1.6908	1.6908
'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	.9696	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	1.7478
'23	1.6671	1.4846	1.3440	1.2238	1.0989	.9482	.8743	.8191	.8254	.8670	.8974	.9420
'24	.9705											

USDA Seeks Barrels For Delivery In April; Buys Butter, Yogurt, Fluid Milk

Washington—The USDA issued a solicitation inviting offers to sell 1,346,400 pounds of 500-pound barrels for delivery in April.

Today, USDA announced the awarding of contracts for 360,408 pounds of high protein yogurt and 123,120 pounds of butter for delivery in April, May and June.

Contracts were awarded as follows: **Chobani LLC:** 257,508 pounds of yogurt, at a total price of \$434,066.64; **Darigold:** 123,120 pounds of butter, at a total price of \$408,758.40; and **De Lune Corp.:** 102,900 pounds of yogurt, at a total price of \$167,002.29.

Contracts were awarded to: **Anderson Erickson Dairy:** 7,200 containers, at a price of \$23,777.09.

Cedar Crest Dairy: 7,200 containers, at a price of \$20,880.00.

Cream-O-Land Dairy: 50,400 containers, at a price of \$150,754.68.

Dairy Farmers of America: 23,400 containers, at a price of \$46,566.00.

Darigold: 36,000 containers of milk, at a price of \$163,451.40.

DEA Dairy Brands Fluid LLC: 93,600 containers, at a price of \$311,312.40.

Foster Dairy Farms: 62,100 containers, at a price of \$176,643.00.

Galliker Dairy: 36,000 containers, at a price of \$135,432.00.

GH Dairy, Chino, CA: 95,400 containers, at a price of \$255,116.70.

GH Dairy, El Paso, TX: 54,000 containers, at a price of \$220,212.00.

Hiland Dairy Foods: 80,100 containers, at a price of \$309,537.00.

Hollandia Dairy: 3,600 containers, at a price of \$11,700.00.

HP Hood: 3,600 containers, at a price of \$10,692.00.

McArthur Next: 14,400 containers, at a price of \$48,814.56.

New Dairy Opc: 14,400 containers, at a total price of \$55,851.24.

Prairie Farms Dairy: 180,000 containers, at a price of \$527,388.00.

Royal Crest Dairy: 18,000 containers, at a price of \$68,724.00.

Ruby Robinson Company: 44,100 containers, at a price of \$151,239.00.

United Dairy: 54,900 containers, at a price of 4196,713.00.

Upstate Niagara: 10,800 containers, at a price of \$31,386.96.

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