



CHEESE REPORTER

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Dairy CPI Declined 1.3% In 2023, But Increased 0.1% In December

Average Retail Cheddar, Whole Milk Prices In December Were Lower Than In December 2022

Washington—The Consumer Price Index (CPI) for dairy and related products was 267.9 in December (1982-84=100), up 0.1 percent from November but down 1.3 percent from December 2022, the US Bureau of Labor Statistics (BLS) reported Thursday.

The dairy CPI has now been below 270 for nine consecutive months, after being above that level every month from November 2022 through April 2023.

The dairy CPI averaged 270.8 during the first six months of 2023 and 268.3 during the second half of the year. By comparison, the dairy CPI averaged 249.4 during the first half of 2022 and then averaged 269.0 during the second half of 2022.

December's CPI for all items was 306.7, down 0.1 percent from November but up 3.4 percent from December 2022. The CPI for all items rose above 300 in February, at 300.8, and then remained above that level during the entire year.

December's CPI for food was 325.4, up 0.1 percent from November and 2.7 percent higher than in December 2022.

Also in December, the CPI for food at home was 303.0, down 0.1 percent from November but 1.3 percent higher than in December 2022.

Within the food at home category in December: the CPI for meats, poultry, fish, and eggs was 320.1, up 0.1 percent from November but down 0.1 percent from December 2022; the CPI for cereals and bakery products was 353.8, down 0.7 percent from November but up 2.6 percent from December 2022; and the CPI for fruits and vegetables was 350.3, down 0.1 percent from November but up 0.3 percent from December 2022.

The CPI for food away from home in December was 361.6, up 0.3 percent from November and 5.2 percent higher than in December 2022.

December's CPI for cheese and related products was 263.9, down

0.2 percent from November and down 3.3 percent from December 2022. That's the lowest level for the cheese CPI since June 2022, when it was 263.5. The cheese CPI was above 270 every month from August 2022 through May 2023.

In December, the average retail price for a pound of natural Cheddar cheese was \$5.55, down more than 10 cents from November and down 45 cents from December 2022. That's the lowest average retail price for Cheddar cheese since March 2022, when it was \$5.49 per pound. The average retail Cheddar price had reached a record high of \$6.08 per pound in September 2022.

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

Northeast: \$6.15 per pound, down almost 12 cents from November and down almost 27 cents from December 2022.

Midwest: \$5.17 per pound, down 25 cents from November

• See **CPI Fell In 2023**, p. 5

Cheese Production Rose 0.7% In Nov.; Output Of Cheddar, Mozzarella Fell

Washington—US cheese production during November totaled 1.16 billion pounds, up 0.7 percent from November 2022, USDA's National Agricultural Statistics Service (NASS) reported.

Cheese production during the first 11 months of 2023 totaled 12.9 billion pounds up 0.3 percent from the first 11 months of 2022.

Regional production with comparisons to November 2022, was: Central, 565.6 million pounds, up 0.3 percent; West, 459.1 million pounds, up 0.3; and Atlantic, 139.1 million pounds, up 3.1.

November cheese production in the states broken out by NASS, with comparisons to November 2022, was: Wisconsin, 291.5 million pounds, up 1.8 percent; California, 210.3 million pounds, up 2.0 percent; New Mexico, 82.7 million pounds up 2.4 percent; Idaho, 76.7 million pounds, up 3.0 percent; New York, 72.9 million pounds, up 4.4 percent; Minnesota, 64.7 million pounds, down 4.0 percent; South Dakota, 45.7 million pounds, up 6.8 percent; Iowa, 32.4 million pounds, down 4.9 percent; Ohio, 21.1 million pounds, down 0.8 percent; Vermont, 12.0 million pounds, down 4.4 percent; New Jersey, 5.6 million pounds, up 3.4 percent; and

• See **Cheese Output Up**, p. 6

USDA Lowers 2024 Milk Production Forecast; Price Forecasts Mixed

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released today, lowered its 2024 milk production forecast, while its price forecast changes are mixed.

Milk production for 2023 is lowered by 300 million pounds from last month, to 226.6 billion pounds, with lower milk cow inventories and lower expected milk per cow.

That would mean that US milk production in 2023 increased by just 100 million pounds from 2022's record output.

USDA's 2024 milk production forecast is lowered by 700 million

• See **Revised Forecasts**, p. 16

US Dairy Exports Declined 21% In November; Dairy Imports Fell 5%

Washington—US dairy exports during November were valued at \$623.5 million, down 21 percent from November 2022, according to figures released Tuesday by USDA's Foreign Agricultural Service (FAS).

US Dairy exports during the first 11 months of 2023 were valued at \$7.39 billion, down 16 percent from the first 11 months of 2022.

Leading markets for US dairy exports during the January-November period, on a value basis, with comparisons to the same period in 2022, were: Mexico, \$2.1 billion, down 16 percent; Canada, \$994.0 million, up 4 percent; China, \$569.8 million, down 23 percent; Japan, 4360.1 million, down 25 percent; Philippines, \$353.6 million, down 35 percent; Indonesia, \$295.6 mil-

lion, down 31 percent; South Korea, \$293.6 million, down 44 percent; Australia, \$171.6 million, down 12 percent; Vietnam, \$130.5 million, down 39 percent; and Dominican Republic, \$125.0 million, down 16 percent.

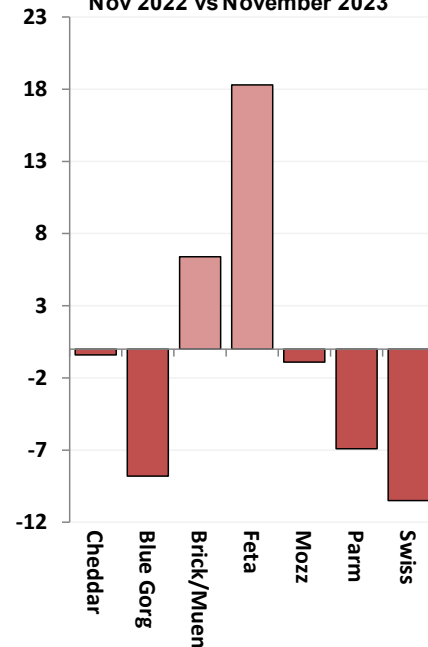
US dairy imports during November were valued at \$406.2 million, down 5 percent from November 2022.

Dairy imports during the first 11 months of 2023 were valued at \$4.49 billion, up 7 percent from the first 11 months of 2022, FAS reported.

Leading sources of US dairy imports during the January-November period, on a value basis, with comparisons to the same period in 2022, were: Ireland, \$638.9 million, down 8 per-

• See **Nov. Dairy Trade**, p. 11

Cheese Production:
Percent Change: Select Cheese
Nov 2022 vs November 2023





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EDITORIAL COMMENT



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High-Fat Diets Shouldn't Be Universally Condemned

A recent University of California, Riverside, study was publicized by the university with a story headlined as follows: "New reasons eating less fat should be one of your resolutions." The story's "subhead" was as follows: "High fat impairs immune, intestinal, and brain health."

And here's the first sentence of that UC Riverside news release: "A UC Riverside study to motivate your new year's resolutions: it demonstrates that high-fat diets affect genes linked not only to obesity, colon cancer and irritable bowels, but also to the immune system, brain function, and potentially COVID-19 risk."

Our first thought when reading this was: wow, it really sounds like diets that are high in fat can be mighty harmful to your health. This can't possibly be positive news for the dairy industry.

But then we started reading the actual study, which was published in *Scientific Reports* (which is published by Nature Portfolio), and found that it's not actually a "high-fat diet" that's the alleged problem, but a diet that's specifically high in three types of fat.

And, in a stunning upset, none of those fats are derived from animals.

For this study — which was headlined "Impact of various high fat diets on gene expression and the microbiome across the mouse intestines" — UC Riverside researchers fed mice three different diets over the course of 24 weeks where at least 40 percent of the calories came from fat. They then looked not only at the microbiome, but also at genetic changes in all four parts of the intestines.

The study explained that, over the last several decades, the average US diet has become "increasingly high" in fat, and there has also been a change

in the type of fat consumed by Americans, such that soybean oil, high in polyunsaturated fat, is currently the predominant source of dietary fat.

For the study, one group of mice ate a diet based on saturated fat from coconut oil, another group of mice got a monounsaturated, modified soybean oil, and a third got an unmodified soybean oil high in polyunsaturated fat.

Compared to a lowfat control diet, all three groups experienced concerning changes in gene expression, the process that turns genetic information into a functional product, such as a protein.

"Word on the street is that plant-based diets are better for you, and in many cases that's true. However, a diet high in fat, even from a plant, is one case where it's just not true," said Frances Sladek, a UC Riverside cell biology professor and senior author of the study.

The high fat diets that were the subject of the study "impair immune system genes in the host, and they also create an environment in which harmful gut bacteria can thrive," Sladek commented.

So, what's the problem here? It's a problem that's been around for decades: lumping all fats under the "fat is bad" umbrella.

Back in 1980, in the very first edition of the Dietary Guidelines for Americans, one of the seven recommendations was as follows: "Avoid too much fat, saturated fat, and cholesterol."

To avoid consuming too much fat, saturated fat, and cholesterol, one of the pieces of advice offered was to limit your intake of butter, cream, hydrogenated margarines, shortenings and coconut oil, and foods made from such products. That advice seems awfully dated, considering, among other things, that "hydrogenated" margarines are

Dietary fat advice has become somewhat more focused, but it's still far too general. The advice to limit intake of saturated fats ignores the fact that not all saturated fats are created equal.

no longer generally recognized as safe (GRAS), and in fact aren't available even if consumers weren't avoiding them.

Another piece of advice from the 1980 Dietary Guidelines: read labels carefully to determine both amount and types of fat contained in foods. That's interesting advice given that it would be roughly 15 years before the Nutrition Facts label became mandatory on most packaged foods. And even that "progress" was tainted because, among other things, the first rendition of the Nutrition Facts label included such useless information as calories from fat, and cholesterol content.

Unfortunately, things have in some ways gotten worse instead of better since 1980. Among other things, whole milk isn't allowed in schools, and the latest edition of the Dietary Guidelines (released in late 2020) contains numerous references to lowfat and fat-free dairy products.

Dietary fat advice has become somewhat more focused, but it's still far too general. The advice to limit intake of saturated fats ignores the fact that not all saturated fats are created equal.

As a recent study published in the journal *Nutrients* explained, dairy fat is "the most complex and diverse dietary fat source in nature comprised of an impressive fatty acid (FA) repertoire" that accounts for the "myriad of nutritional, organoleptic, and technological characteristics of milk and dairy products."

Finally, we note the ongoing lack of attention being paid to the food matrix, and how, for example, saturated fats in dairy products, particularly fermented dairy products, differ greatly from the three plant-based fats that were the focus of the UC Riverside research.

Diets high in various fats need much more study before being universally condemned.

Federal Report Examines Foodborne Illness Outbreaks For Food Groups

Silver Spring, MD—The Interagency Food Safety Analytics Collaboration (IFSAC) recently released its newest annual report, which examines foodborne illness attribution estimates for 2021 for *Listeria monocytogenes*, *Salmonella*, and *Escherichia coli* 0157.

The IFSAC — a collaboration between the US Food and Drug Administration (FDA), Centers for Disease Control and Prevention (CDC), and USDA's Food Safety and Inspection Service (FSIS) — was established in 2011 to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis, and use.

Using outbreak surveillance data from 1998 through 2021, IFSAC's latest annual report presents annual estimates of the percentages of foodborne illness attributed to 17 food categories for *Listeria monocytogenes*, *Salmonella*, and *E. coli* 0157.

For this report, IFSAC analyzed data extracted from the CDC's Foodborne Disease Outbreak Surveillance System (FDOSS) on outbreaks (defined as two or more illnesses with a common exposure) that were confirmed or suspected to be caused by three priority pathogens — *Listeria*, *Salmonella* and *E. coli* 0157 — from 1998 through 2021.

Excluded from the analysis were outbreaks that met one or more of the following conditions: occurred in a US territory; had no identified food vehicle or contaminated ingredient; or were caused by more than one pathogen (including pathogens not included in this report).

Also excluded were outbreaks that were caused by both *Salmonella* serotype Enteritidis and any other *Salmonella* serotype and those that were caused by both *E. coli* 0157 and any other *E. coli* serotype, as these were difficult to classify for modeling purposes.

Each outbreak was assigned to a single food category using the IFSAC food categorization scheme based on confirmed or suspected implicated foods and ingredients (i.e., a single ingredient was confirmed or suspected to be implicated or all ingredients in the food were assigned to the same food category). Outbreaks were excluded that couldn't be assigned to a single food category, as the food was often complex and the contaminated ingredient in the complex food couldn't be identified.

IFSAC identified 3,878 outbreaks that occurred from 1998 through 2021 and that were confirmed or suspected to be caused

by *Listeria*, *Salmonella* or *E. coli* 0157, including 199 outbreaks that were confirmed or suspected to be caused by multiple pathogens or serotypes.

Numerous outbreaks were excluded for various reasons, resulting in a dataset that included 1,322 outbreaks in which the confirmed or suspected implicated food or foods could be assigned to a single food category: 987 caused or suspected to be caused by *Salmonella*, 275 by *E. coli* 0157, and 60 by *Listeria*.

For *Salmonella*, over 75 percent of illnesses were attributed to seven food categories: chicken, fruits, pork, seeded vegetables

(such as tomatoes), other produce (such as nuts), beef, and turkey. Just 2.9 percent of *Salmonella* illnesses were attributed to dairy products.

Over 80 percent of *E. coli* 0157 illnesses were attributed to vegetable row crops (such as leafy greens) and beef. Just 3.4 percent of *E. coli* illnesses were attributed to dairy products.

Over 75 percent of *Listeria* illnesses were attributed to dairy (37.4 percent), vegetable row crops (21.5 percent) and fruits (18.0 percent). However, the rarity of *Listeria* outbreaks makes these estimates less reliable than those for other pathogens.

Attribution estimates for *Campylobacter* are not presented in this report due to continued concerns about the limitations

of using outbreak data to attribute *Campylobacter* illnesses to sources. These concerns are largely due to the outsized influence of outbreaks in certain foods that pose a high individual risk for *Campylobacter* infection but don't represent the risk to the general population.

Most of the reported *Campylobacter* outbreaks related to dairy were associated with unpasteurized milk, which is not widely consumed, the report explained. The most recent FoodNet Population Survey estimates that only 2 percent of persons consumed raw milk in the previous seven days.

Similarly, the majority of reported *Campylobacter* outbreaks related to chicken were due to chicken liver products, which are not widely consumed.

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Listeria Concerns Prompt Recall Of Aged Cotija Mexican Grating Cheese

Modesto, CA—Rizo Lopez Foods, Inc. of Modesto, CA, is recalling a total of 344 cases of Aged Cotija Mexican Grating Cheese, UPC 72724200043 batch number 4DW-23318, because it has the potential to be contaminated with *Listeria monocytogenes*.

The Rizo Lopez Foods' Aged Cotija Mexican Grating Cheese

(8oz) was distributed nationwide through distributors, the company noted.

The recall was a result of a routine sampling program by the Hawaii State Department of Health's Food and Drug Branch, it was announced.

The recall began on Wednesday, Jan. 3, 2024.

At the time it was revealed that the finished product contained the bacteria.

Rizo Lopez Foods, Inc. has ceased the production and distribution of the product.

The US Food and Drug Administration (FDA) and Rizo Lopez Foods will be continuing their investigation as to what caused the issue.

As of Thursday, no confirmed illnesses related to this product have been reported, according to the company.

FROM OUR ARCHIVES

50 YEARS AGO

Jan. 4, 1974: Washington—In coordination with the Cost of Living Council, USDA has requested and President Nixon signed a proclamation to temporarily increase import quotas for Cheddar cheese on an emergency basis. The action will increase Cheddar imports by 100 million pounds by March 31, 1974.

St. Paul, MN—Minnesota consumers will have a new tool to guard against food budget wastage with state regulations requiring open dating of certain perishable foods, including fluid milk. Processors must print the quality assurance date on food products that are perishable in 90 days or less.

25 YEARS AGO

Jan. 8, 1999: New York—The Besnier Group and J.R. Simplot Co. signed a letter of intent whereby Besnier will acquire Simplot Dairy Products, a cheese producer with operations in Idaho, Wisconsin and Washington state. Based in France, Besnier is the largest dairy company in the EU.

Milbank, SD—Construction of a \$3.5 million Midwest Dairy Institute here has been put on hold. Local residents want to enforce a recently passed law that bans barns of more than 500 animals less than one mile from a shallow aquifer.

10 YEARS AGO

Jan. 3, 2013: Washington—In response to requests from numerous food and dairy organizations, the FDA has extended its comment period on its tentative determination that partially hydrogenated oils (PHOs) are not generally recognized as safe for any food use and therefore subject to regulation as food additives. If finalized, food manufacturers would no longer be permitted to sell PHOs, either directly or as ingredients in other food products.

Chicago—Yogurt has not only conquered increasing real estate at retail, in refrigerators and in lunch bags; it's now a double-digit growth category for many foodservice operations, including universities, hospitals, and recreation.

Applications For ACS Conference Cheesemongers Due January 23

Buffalo, NY—The American Cheese Society (ACS) will accept applications for its team of Official Conference Cheesemongers (OCC) now through Jan. 23.

The OCCs are skilled cheesemongers selected to be a crucial part of the ACS Conference Back of House (CBOH) Team.

This year's American Cheese Society conference will be held here July 10-13.

The OCCs are in charge of food receiving, inventory, preparation, and safety for all conference events including food tasting sessions, sponsored events, and meals.

They will also gain expertise and leadership skills needed to potentially fill more permanent American Cheese Society leadership roles in the future.

Those selected for OCS will receive round-trip airfare to Buffalo, NY; lodging for the duration of the conference; complimentary registration; personalized ACS

logo chef's jackets; and profile/photo in the conference event guide.

Cheesemongers will also earn complimentary 2025 American Cheese Society conference registration.

Applications must include letter of recommendation, letter outlining interest in this role, resume, and signed employer acceptance letter acknowledging volunteer requirements.

After the application period closes, the American Cheese Society management team evaluates all applications and conducts interviews with top applicants.

The final three candidates are chosen and notified by the end of March of the conference year, the ACS organizers reported.

For more information about applying to be an Official Conference Cheesemonger and to apply online, visit www.cheesesociety.org/conference/official-cheesemonger.

Sartori Teams With Publix For Launch Of New BellaVitano Spreads & Dips Line

Plymouth, WI—Fans of award-winning Sartori BellaVitano Cheese have a new way to enjoy its flavors – the company's first Spread & Dip options, now available exclusively at Publix grocery locations.

The new Spread & Dip line features two flavors: Merlot BellaVitano and Garlic & Herb BellaVitano.

Versatility of the new products allow customers to enjoy Sartori Cheese's signature BellaVitano cheese in a variety of applications, including as a sandwich spread or a dip for chips, crackers and vegetables, or consumer preference.

"At Sartori, we're always exploring new ways to push the boundaries of flavor and product innovation," said Sartori Cheese CEO Bert Sartori.

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CMAB To Hold Mozz Foodservice Recipe Contest

Tracy, CA—The California Milk Advisory Board (CMAB) on Tuesday announced the launch of the 2024 Great Mozzarella Showdown, an inaugural foodservice recipe contest challenging professional chefs and culinary students to develop creative, non-pizza dishes using California’s number one cheese product: Mozzarella.

The CMAB is hosting this online recipe contest to build on the ongoing popularity of Mozzarella at foodservice and how it can be used in endless menu innovation. The goal is to showcase ideas using two styles of this versatile cheese in a variety of dishes for different dayparts, including appetizers and handheld items.

In 2022 (the most recent year for which statistics are available), California’s Mozzarella production totaled 1.49 billion pounds, and accounted for about 60 percent of the state’s total cheese output of 2.46 billion pounds. California’s Mozzarella output has more than doubled since 2002, according to figures from USDA’s National Agricultural Statistics Service (NASS).

The Great Mozzarella Showdown is open to professional chefs and culinary students in the US and offers participants the opportunity to submit creative recipes in two categories: California Mozzarella and California Fresh Mozzarella.

Foodservice judges will select eight winning recipes from the online submissions based on criteria including innovation, use of cheese as a primary ingredient, and flavor expectations. Professional chefs will conduct a cook-off of the eight winning recipes and grand prize champions will be named for each category.

Each chef finalist will receive \$2,000, with the winning dishes receiving an additional \$2,000 for a total of \$4,000 to each category champion. In total, the CMAB will award \$20,000 in prize money.

The entry period for submitting recipes is Jan. 8 through Feb. 16, 2024. The eight winning recipes/chefs will be announced on Feb. 29, 2024, with the two grand champions named in mid-April.

For details, including entry details, visit greatmozzarellashowdown.realcaliforniamilk.com/.

“This recipe contest is part of our continued efforts to partner with chefs and next generation culinary professionals to showcase the versatility and performance of California Mozzarella as a key foodservice ingredient,” said Mike Gallagher, business and market development consultant for the CMAB.

CPI Fell In 2023

(Continued from p. 1)

and down 59 cents from December 2022.

South: \$5.37 per pound, down more than two cents from November and down almost 37 cents from December 2022.

West: \$5.74 per pound, down more than four cents from November and down almost 56 cents from December 2022.

The average retail price for a pound of American processed cheese in December was \$4.96, up almost 21 cents from November and up more than 29 cents from December 2022.

Whole Milk Price Reaches \$4.01

The CPI for whole milk was 254.4, up 0.4 percent from November but down 2.3 percent from December 2022. The whole milk CPI has now increased for four consecutive months, after reaching a recent low of 247.1 in August.

Also in December, the CPI for “milk” was 176.7 (December 1997=100), up 0.5 percent from November but down 1.8 percent from December 2022; and the CPI for milk other than whole was 182.9, up 0.6 percent from November but down 1.4 percent from December 2022.

The average retail price for a gallon of whole milk was \$4.01, up less than one cent from November but down more than 20 cents from December 2022.

That’s the first time the average retail whole milk price has been above \$4.00 per gallon since May, when it was \$4.04. The average retail whole milk price hasn’t been below \$3.90 a gallon since February 2022, when it was \$3.88.

Average retail whole milk prices in December in the three major regions reported by the BLS, with

comparisons to a month earlier and a year earlier, were:

Northeast: \$4.46 per gallon, up more than eight cents from November but down almost six cents from December 2022.

South: \$4.06 per gallon, unchanged from November but down almost 16 cents from December 2022.

West: \$3.97 per gallon, unchanged from November but down more than 29 cents from December 2022.

Butter CPI Stays Above 300

December’s CPI for butter was 306.3, up 0.2 percent from November but down 2.9 percent from December 2022.

That’s the sixth straight month in which the butter CPI was 300 or higher. And it’s the 17th time in the last 19 months in which the butter CPI has been 300 or higher; the exceptions were April 2023, when it was 299.9; and June 2023, when it was 298.1.

The butter CPI had reached a record high of 322.6 in January 2023.

December’s CPI for ice cream and related products was a record 279.7, up 1.1 percent from November and 2.8 percent higher than in December 2022. The previous record high for the ice cream CPI, 276.6, was set in November 2023.

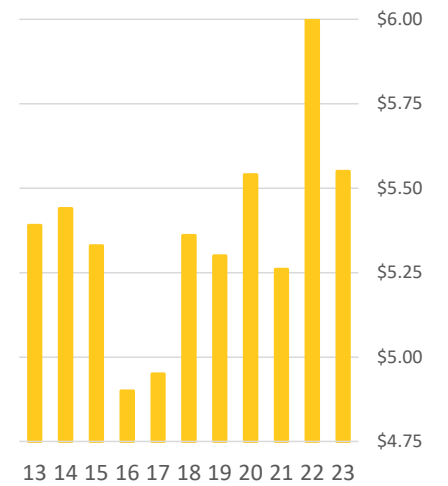
In December, the average retail price for a half-gallon of regular ice cream was \$6.01, unchanged from November but up more than 45 cents from December 2022. That’s the third straight month in which the average retail ice cream price has been above \$6.00 per half-gallon.

The CPI for other dairy and related products was 186.2 (December 1997=100), down 0.5 percent from November and down 0.8 percent from December 2022.

Average Retail Cheddar Price

December 2013 - 2023

Price per pound: US Bureau of Labor Statistics



The CPI report “brings welcome news for Americans looking for an easing of inflation amidst recent economic challenges,” said Andy Harig, vice president, tax, trade, sustainability and policy development at FMI-The Food Industry Association. The inflation rate for food at home has slowed to just 1.3 percent year-over-year, “remarkable progress from just a year ago and signifying a positive trend towards market stabilization in the new year.

“According to a recent analysis of FMI shopper data, weekly household grocery spending has remained stable since the summer of 2023 while concerns related to escalating food retail prices have eased slightly since October.

“As we enter 2024, there is a growing sense of optimism among shoppers regarding grocery prices in the year ahead. While there are a number of factors that bear watching in the new year, slowing inflation as 2023 ended should set the stage for further progress in 2024,” Harig added.

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Cheese Output Up

(Continued from p. 1)

Illinois, 5.4 million pounds, down 9.5 percent.

American-type cheese production totaled 469.4 million pounds, up 0.7 percent from November 2022. American-type cheese output during the January-November 2023 period totaled 5.24 billion pounds, up 1.6 percent from the same period in 2022.

Production of American-type cheese, with comparisons to November 2022, was: Wisconsin, 89.7 million pounds, up 1.7 percent; Minnesota, 55.0 million pounds, down 1.0 percent; California, 46.4 million pounds, up 3.0 percent; Iowa, 16.8 million pounds, down 11.7 percent; and New York, 11.3 million pounds, down 4.4 percent.

Cheddar cheese production totaled 322.6 million pounds, down 0.4 percent from November 2022. Cheddar output during the first 11 months of 2023 totaled 3.66 billion pounds up 1.1 percent from the first 11 months of 2022.

Production of other American-type cheeses during November totaled 146.8 million pounds, up 3.1 percent from November 2022.

Italian & Other Cheeses

November production of Italian-type cheese totaled 485.4 million pounds, down 0.7 percent from November 2022. Italian cheese output during the first 11 months of 2023 totaled 5.35 billion pounds, down 0.8 percent from the first 11 months of 2022.

November Italian cheese production in the states broken out by NASS, with comparisons to November 2022, was: Wisconsin, 140.7 million pounds, up 1.0 percent; California, 137.2 million pounds, up 0.7 percent; New

York, 30.8 million pounds, up 2.8 percent; Pennsylvania, 21.7 million pounds, up 4.2 percent; Minnesota, 9.6 million pounds, down 16.6 percent; and New Jersey's cheese production was 2.7 million pounds, up 0.2 percent.

Mozzarella production during November totaled 380.7 million pounds, down 0.9 percent from November 2022.

Mozzarella output during the January-November 2023 period totaled 4.22 billion pounds, down 0.2 percent from the same period in 2022.

Production of other Italian cheese varieties during November, with comparisons to November 2022, was: Parmesan, 38.2 million pounds, down 6.9 percent; Provolone, 30.6 million pounds, down 1.7 percent; Ricotta, 23.2 million pounds, up 14.9 percent; Romano, 5.4 million pounds, up 23.5 percent; and other Italian types, 7.2 million pounds, down 8.2 percent.

Production of other cheese varieties, with comparisons to November 2022, was:

Swiss cheese: 26.4 million pounds, down 10.5 percent.

Cream and Neufchatel: 91.7 million pounds, up 5.7 percent.

Brick and Muenster: 16.8 million pounds, up 6.4 percent.

Hispanic cheese: 36.2 million pounds, up 6.8 percent.

Blue and Gorgonzola: 7.1 million pounds, down 8.8 percent.

Feta: 11.5 million pounds, up 18.3 percent.

Gouda: 5.5 million pounds, up 6.3 percent.

All other types of cheese: 13.9 million pounds, up 10.2 percent.

Whey Products Output

Production of dry whey, human, totaled 62.6 million pounds, down 10.9 percent from November 2022. Manufacturers' stocks of dry whey, human, at the end

of November totaled 66.9 million pounds, down 6.7 percent from a year earlier and down 6.2 percent from a month earlier.

Lactose production, human and animal, totaled 85.9 million pounds, down 3.1 percent from November 2022. Manufacturers' stocks of lactose, human and animal, at the end of November totaled 116.0 million pounds, down 32.4 percent from a year earlier but up 1.9 percent from a month earlier.

Production of whey protein concentrate, human, during November totaled 38.2 million pounds, down 1.4 percent from November 2022. Manufacturers' stocks of WPC, human, at the end of November totaled 63.1 million pounds, down 15.4 percent from a year earlier but up 2.8 percent from a month earlier.

Production of whey protein isolates totaled 10.5 million pounds, up 16.4 percent from November 2022. Manufacturers' stocks of WPI at the end of November totaled 18.4 million pounds, down 17.8 percent from a year earlier but up 3.9 percent from a month earlier.

Butter & Dry Milk Products

Butter production totaled 165.2 million pounds, down 3.7 percent from November 2022.

Butter output during the first 11 months of 2023 totaled 1.92 billion pounds, up 2.5 percent from the first 11 months of 2022.

Regional butter production, with comparisons to November 2022, was: West, 90.9 million pounds, down 1.2 percent; Central, 62.2 million pounds, down 6.3 percent; and Atlantic, 12.0 million pounds, down 7.6 percent.

Nonfat dry milk production during November totaled 115.7 million pounds, down 28.0 percent from November 2022. NDM out-

put during the January-November 2023 period totaled 1.73 billion pounds, down 3.8 percent from the same period in 2022.

Manufacturers' stocks of nonfat dry milk at the end of November totaled 208.9 million pounds, down 16.9 percent from a year earlier and down 3.6 percent from a month earlier.

Production of other dry milk products during November, with comparisons to November 2022, was: skim milk powder, 57.9 million pounds, up 17.8 percent; dry whole milk, 10.0 million pounds, down 5.5 percent; milk protein concentrate, 15.4 million pounds, up 5.0 percent; and dry buttermilk, 10.8 million pounds, down 14.1 percent.

Yogurt & Other Dairy Products

November production of yogurt, plain and flavored, totaled 352.1 million pounds, up 4.5 percent from November 2022.

Yogurt output during the first 11 months of 2023 totaled 4.39 billion pounds, up 3.3 percent from the first 11 months of 2022.

Sour cream production during November totaled 143.6 million pounds, up 7.2 percent from November 2022.

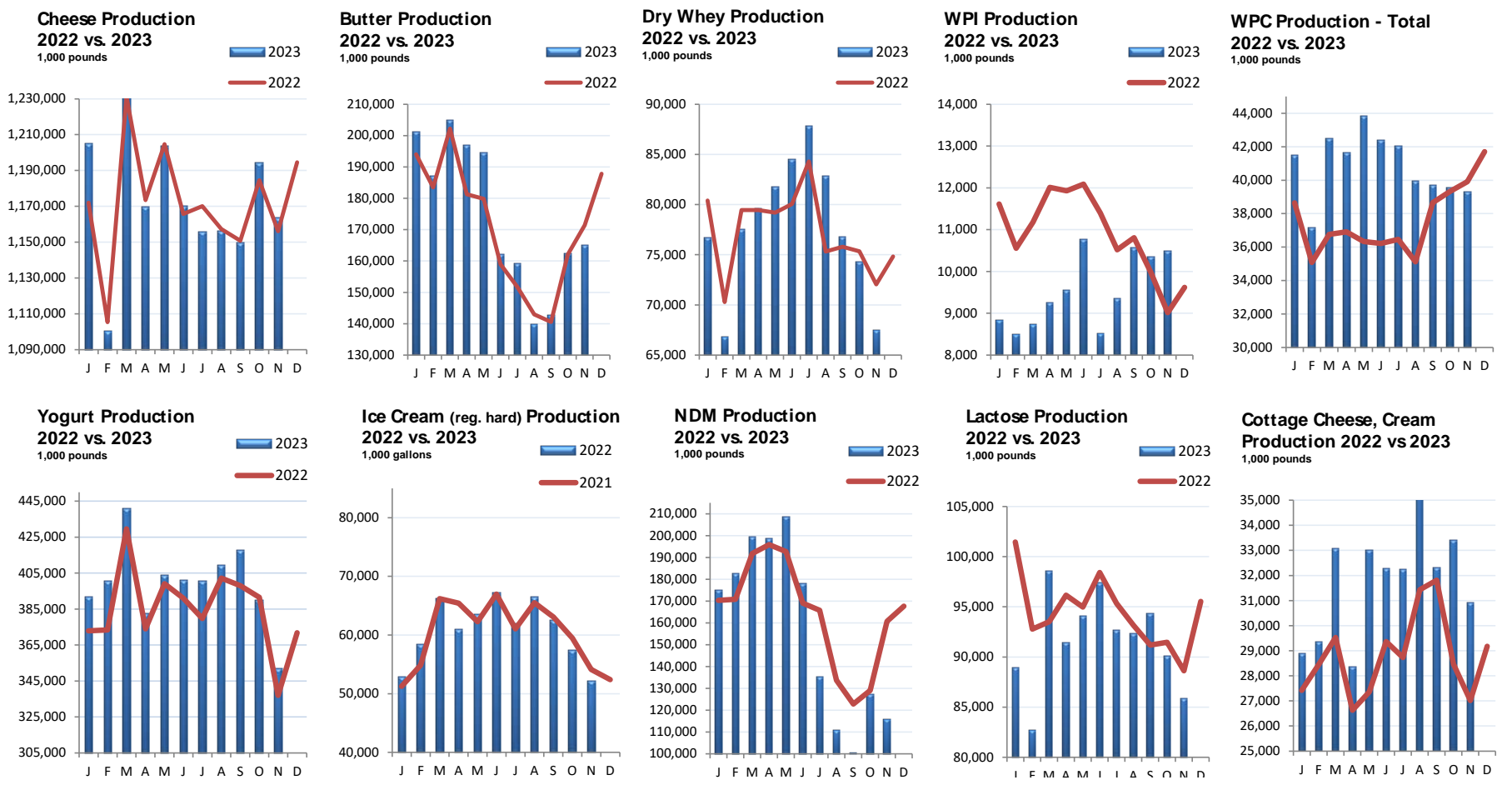
Sour cream output during the January-November period totaled 1.39 billion pounds, up 1.2 percent from the same period in 2022.

Cream cottage cheese production totaled 31.3 million pounds, up 9.8 percent from November 2022.

Lowfat cottage cheese output totaled 26.0 million pounds, up 17.9 percent from a year earlier.

Regular ice cream production during November totaled 52.1 million gallons, down 3.8 percent from November 2022.

Lowfat ice cream output totaled 27.8 million gallons, down 4.5 percent from a year earlier.



PAG Private Equity To Become Majority Shareholder In Food Union Europe

Riga, Latvia—PAG Private Equity, a global alternative investment firm, has agreed to acquire a majority controlling interest in Food Union Europe, a provider of ice cream and other frozen treats to consumers in six European countries.

After the transaction and regulatory approval which is expected in the first quarter of 2024, full operational control over dairy and ice cream production and direct-to-consumer distribution enterprises in Europe will pass to PAG, an existing stakeholder and board member of Food Union Europe entities.

These operations include brands in Latvia (Rigas piena kombinats, Valmieras piens and Premia FFL), Estonia (Premia TKH), Lithuania (Premia KPC), Denmark (Premier Is, Hjem Is and Frast), Norway (Isbjorn Is and Den Norske Isbilen), and Romania (Alpin57Lux).

“PAG Private Equity has been invested in Food Union Europe since February 2017. We believe strongly in the company’s unrivaled market position across its core markets in Latvia, Estonia, Lithuania, Denmark, Norway and Romania,” said Lincoln Pan, partner and co-head of private equity at PAG.

“We look forward to working with the existing management to support Food Union’s continued growth and expansion,” Pan added.

Arturs Cirjevskis, CEO of Food Union Group in Europe, and the previous general managers of the group companies will continue to manage Food Union Europe, which will continue to operate under its existing corporate name and business structure.

“Food Union today is a strong, resilient, and well-positioned player in regions where further growth is anticipated,” Cirjevskis commented. “This is attributed to historically developed and robust product brands and the company’s focus on product innovation.

“With ongoing and upcoming investments in manufacturing technologies, automation, and operational excellence in general, we anticipate further strengthening in domestic markets and exports in the coming years,” Cirjevskis continued.

PAG Private Equity is an active investor in the food industry, especially in frozen food. Recent transactions include the acquisition of two leading Australian companies in the food and consumer sector.

New Zealand’s Milk Production Seen Falling, As Are Export Volume, Value

Wellington, New Zealand—New Zealand’s milk production is likely to decline by 1.5 percent in the season to May 31, 2024, driven by a lower number of cows and a likely drier summer in the key dairy production regions of Waikato and parts of Taranaki due to El Nino, according to the recently released “Situation and Outlook for Primary Industries” report.

The decline in cow numbers in 2023/24 is mainly attributed to a greater rate of culling due to higher empty rates. A wet and unfavorable spring in 2022/23 resulted in suboptimal breeding outcomes and a higher rate of empty cows, the report explained.

Also, with profits being squeezed due to high input costs and a lower farmgate milk price, dairy farmers have been more focused on managing costs, which includes culling less-efficient cows.

New Zealand milk production in the first four months of the 2023/24 season increased by 0.4 percent compared with 2022/23, but production from June to September 2023/24 remained 3.1 percent below the five-year average.

With El Nino likely to affect milk production in the second half of the 2023/24 season, a strong finish similar to 2022/23 is unlikely, the report said. Moreover, there has been a drop in milk production on a liquid milk basis but an increase in milk solids over the first four months of the 2023/24 season, which could affect product mix in the near future towards the dairy fat complex.

New Zealand’s dairy export revenue is forecast to decline 7 per-

cent, to \$24.1 billion, in the year to June 30, 2024. This decrease comes off the back of record-high export revenue of \$26.0 billion in 2022/23.

Global dairy prices are expected to be lower in 2023/24 due to weak global demand, especially from China, New Zealand’s largest export market.

In the year to June 30, 2023, China accounted for 35 percent of New Zealand’s total dairy export revenue and, on a value basis, was New Zealand’s leading export market for whole milk powder; butter, anhydrous milkfat and cream; skim milk and buttermilk powder; cheese; infant formula; and other dairy products.

China was the number two export market for New Zealand casein and protein products, trailing only the US.

New Zealand’s dairy export volumes are likely to decline in the year to June 30, 2024, as well, because of the expected decline in milk production.

Dairy export revenues and volumes declined by 9 percent and 21 percent, respectively, in the September quarter of 2023/24, compared with the same quarter a year earlier, the report stated. Last season, export volumes in the September quarter of 2022 were boosted by a material increase in inventory (product) from 2021/22 being shipped during 2022/23.

Since the sale prices for those dairy products were set when global dairy prices were much higher (and close to when dairy prices were at their peak in March 2022), export revenues in the Sep-

tember quarter of 2022 were substantially higher than average.

Dairy export revenues declined for all products except other dairy products in the September quarter of 2023 compared to the same quarter of 2022. In addition to previous seasons’ product boosting export revenues in the September quarter of 2022, the weaker performance in the September quarter of 2023 can be attributed to sluggish demand from China, the report said.

A slowdown in the Chinese economy and good levels of domestic milk production and processing resulted in subdued import demand for dairy products from China, the report explained. This particularly affected Chinese whole milk powder imports, which declined by 41 percent in value with both export volume (down 30 percent) and export price (down 17 percent) being below the September quarter of 2022.

New Zealand’s current declining output prices and high input costs are expected to be a short-term challenge. In the medium to long term, improved global economic growth should support an increase in demand for dairy products.

Meanwhile, global supply of dairy products is likely to be constrained by several factors, particularly climate change and increased frequency of adverse events, the report said. Improved demand and weak supply should result in an increase in global dairy prices, which in turn will support a strong farmgate milk price.

On the input side, once inflation is reined in, debt servicing costs are expected to decline, supporting a lift in farm profitability in the medium to long term.

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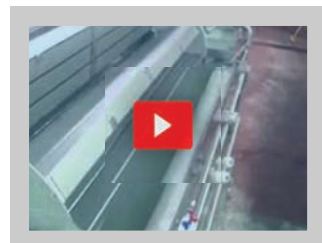
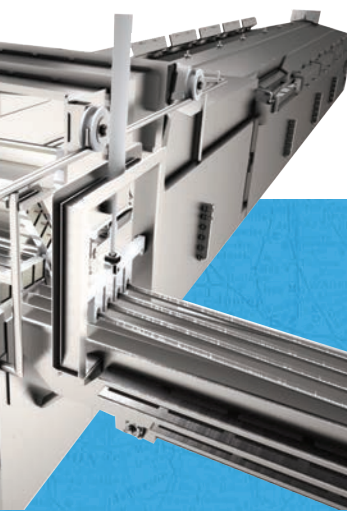
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Finalists Announced In Good Food Awards; Winners Revealed April 28

San Francisco, CA—Cheese and dairy entries earning finalist status in the 2024 Good Food Awards were announced Monday by the Good Food Foundation.

The competition drew over 1,650 entries representing 44 US states.

A team of more than 200 judges whittled down entries to 311 finalists.

These producers have demonstrated a commitment to creating extraordinary flavors, sustainable practices, supporting their communities, and fostering transparency throughout their supply chains, said GFF executive director Sarah Weiner.

“This year’s finalists are true leaders in the good food movement,” Weiner said.

Winners will be announced April 29 at the Good Food Awards Ceremony in Portland, OR, alongside the Portland Mercantile on April 28.

Tickets and registration for Awards Weekend will be available later this month on www.goodfoodfdn.org.

Finalists in the cheese category include: **Briar Rose Creamery**, Dundee, OR, Butterbaby; **Canal Junction Farmstead**, Defiance, OH, Charloe; **Cascadia Creamery**, Rockport, WA, Cloud Cap and Sleeping Beauty; **Jasper Hill Farm**, Greensboro, VT, Harbison; **Cherry Grove Farm**, Lawrence Township, NJ, Trilby; **Climax Foods**, Berkeley, CA, Climax Blue; **Green Dirt Farm**, Weston, MO, Prairie Tomme; **Landmark Creamery**, Belleville, WI, Sweet Annie; **Nounós Creamery**, West Babylon, NY, 5% Whole Milk Plain; **Penny-**

royal Farm, Boonville, CA, Boont Corners Vintage; **Point Reyes Farmstead Cheese Company**, Point Reyes, CA, Bay Blue, TomaRashi and TomaTruffle; **Rogue Creamery**, Central Point, OR, Bluehorn Blue Cheese and Touvelle Cheese; **Samish Bay Cheese**, Bow, WA, Organic Labneh; **Spring Brook Farm Cheese**, Reading, VT, Tarentaise; **St. Isidore’s Dairy**, Osseo, WI, Cheddar; **Sweet Grass Dairy**, Thomasville, GA, Green Hill and Thomasville Tomme; **The Grey Barn & Farm**, Prufrock, Massachusetts; **Tomales Farmstead Creamery**, Petaluma, CA, Fortuna and Liwa; **Tulip Tree Creamery**, Indianapolis, IN, Foxglove; and **Working Cows Dairy**, Slocomb, AL, Rinske’s Farmstead Cheese.

In the beverage category, **Alexandre Family Farm** of Crescent City, CA, was among the finalists with its A2/A2 100% Grass-fed Regenerative Organic Probiotic Kefir.

Caramel product entries in the confection category, include **Fire-type Chocolates**, Passion Fruit Caramel; **Kwoka Caramel**, Pistachio Sea Salt Caramel; **San Juan Island Sea Salt**, Salted Honey Caramel; **St. Croix Chocolate Company**, Macadamia Shortbread Bars; **The Blu Kitchen**, Gingerbread Caramel; **Videri Chocolate Factory**, Backyard Fig & Fennel Caramel and Chewy Coffee Crunch Caramel; and **Wildwood Chocolate**, Chai Caramel, Chocolate Caramel and Merquen Smoked Chili Maple Caramel.

For the full list of finalists, visit www.goodfoodfdn.org/awards/finalists.

OBITUARIES

Fran Ullmer, 78, life member of the Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA), passed away Jan. 7, at his home in Pulaski, WI. Ullmer was a lifelong cheese maker, working alongside his father and brothers at family-owned Isaar Cheese in Seymour, WI. He eventually started his own company, Ullmer’s Dairy Equipment, which is now owned and operated by his son, Paul Ullmer. In 2013, EWCBA honored Fran and his two brothers, Dean and Lee Ullmer, with Lifetime Membership Awards for their outstanding contributions and lifelong service.

Dick Norgord, 85, of Cottage Grove, WI, Dec. 24. Norgord was a longtime employee with Wisconsin Cheeseman of Sun Prairie, WI. He began his career with the company in 1967, and retired as executive vice president in 1990.

PERSONNEL

JOHN FROST has been appointed the new chief customer officer for **Chobani**. Frost joins the Chobani executive leadership team from PepsiCo, where for over two decades he drove business strategy and sales acceleration for Frito Lay.

SCOTT JONES has been appointed as market administrator for the **Mideast federal milk marketing order**, effective Dec. 31, 2023. Jones has been serving as the assistant market administrator in the Mideast order since 2020, and as the acting

market administrator on a rotational basis since December 2022 when SHARON UTHER, the previous market administrator, retired. Jones began his federal career with the Mideast order as an auditor in 2001. He became a supervisory marketing specialist responsible for managing the Mideast pool and economics units in 2014. Jones was promoted to assistant market administrator in 2020. During his career with the Mideast order, Jones has been involved in a variety of aspects related to auditing, pooling, pricing, and economics. He also has assisted with several multi-order projects, including working on the California federal order implementation and education process.

The **International Dairy Deli Bakery Association (IDDBA)** has appointed KRIS NEILSON as its new membership director. Neilson comes to IDDBA from the Wisconsin Grocers Association where she served as vice president of events. Her background includes roles with the Wisconsin Association of Independent Colleges and Universities (WAICU).

ERIC UPDIKE has recently taken on the role of regional sales manager for **Dobot Robotics**. In his new post, Updike is responsible for overseeing sales in the central region of North America.

Penn State Extension has hired KASEY HOWER as a dairy educator based in Berks County, Pennsylvania. Originally from a dairy farm, Hower spent the past three years traveling, selling liquid feeds to dairy operations.

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Perfect Day's Founders To Step Away From Management Roles; Narayan Named CEO

Berkeley, CA—Perfect Day last Friday announced that it has raised a pre-series E financing round of up to \$90 million, led by internal investors, to support the company's evolved strategic goals.

The company said it has successfully de-risked its technology and is now moving to focus on executing scaled manufacturing of dairy protein from fermentation.

This inflection point allows the company's founders, Ryan Pandya and Perumal Gandhi, to transition away from their operational management roles to focus on future opportunities.

Perfect Day's current president, TM Narayan, will assume the role of interim CEO. He will be supported by newly appointed co-chairmen of the board, Aftab Mathur and Patrick Zhang, of Temasek and Horizon Ventures, respectively.

"This has been a journey we could have only dreamed of when we first started this company in April of 2014. Because of the incredible people behind this business, we've de-risked world-changing technology, and we've brought it to life globally across over a dozen categories," commented Pandya, co-founder and former CEO.

"It is an honor to be a part of leading Perfect Day into its next chapter of impact, and to continue building a kinder, greener tomorrow with this mission-driven team," Narayan said. "Ryan and Perumal achieved well beyond what anyone could have imagined possible when they founded Perfect Day in 2014, and we are now laser-focused on scaling that vision and securing a resilient future for the business and our planet," Narayan continued.

Perfect Day said it plans to announce a major CPG partner launch with its whey from precision fermentation in the weeks ahead, as well as new molecules which will bring the impact of precision fermentation to more products and markets.

For more information about the company, visit www.perfectday.com.

USDEC To Receive \$5.2 Million Under USDA Export Promotion Programs

Washington—USDA's Foreign Agricultural Service (FAS) is awarding more than \$203 million to almost 70 agricultural organizations, including the US Dairy Export Council (USDEC), to help expand export markets for US food and agricultural products via the Market Access Program (MAP) and Foreign Market Development (FMD) program.

Through MAP, FAS will provide \$174.3 million for fiscal year 2024 to 68 nonprofit organizations and cooperatives. USDEC will receive \$4,587,026 under this program.

Other organizations receiving MAP funding allocations in fiscal 2024 include, among others: Food Export Association of the Midwest USA, \$10,110,053; Food Export USA NE, \$8,298,019; National Association of State Departments of Agriculture (NASDA), \$1,010,280; Organic Trade Association, \$760,633; Southern United States Trade Association, \$6,650,568; and Western US Agricultural Trade Association, \$7,487,652.

Through the MAP, FAS partners with US agricultural trade associations, cooperatives, state regional trade groups and small businesses to share the costs of overseas marketing and promotional activities that help build commercial export markets for US agricultural products and commodities.

According to FAS, the average MAP participant provides more than \$2.50 in contributions for every \$1.00 in federal funding it receives through the program.

Under the FMD program, FAS will allocate \$27 million for fiscal year 2024 to 20 trade organizations that represent US agricultural producers. USDEC will receive \$636,59 under this program.

The Foreign Market Development Program, also known as the Cooperator Program, helps create, expand and maintain long-term export markets for US agricultural products. Under the program, FAS partners with US agricultural producers and processors, who are represented by non-profit commodity or trade associations called "cooperators," to promote US commodities overseas.

The FMD program focuses on generic promotion of US commodities, rather than consumer-oriented promotion of branded products. Preference is given to organizations that represent an entire industry or are nationwide in membership and scope.

FMD-funded projects generally address long-term opportunities to reduce foreign import con-

straints or expand export growth opportunities. For example, this might include efforts to:

- Reduce infrastructural or historical market impediments,
- Improve processing capabilities,
- Modify codes and standards, or
- Identify new markets or new uses for the agricultural commodity or product.

Each year, FAS announces the MAP and FMD program application periods and criteria on its website and via Grants.gov. Applicants apply for MAP and the FMD program through the Unified Export Strategy (UES) process, which allows eligible organizations to request funding from multiple USDA market development programs through a single, strategically coordinated proposal.

FAS reviews the proposals and awards funds to applicants that demonstrate the potential for effective performance based on a clear, long-term strategic plan.

"Over the years we have seen the tremendous impact both MAP and FMD have on expanding US exports to markets across the globe," said FAS Administrator

Daniel B. Whitley. "For each \$1 invested in export market development, US agricultural exports have increased by more than \$24.

"These programs provide a significant boost to the US agricultural industry, which in turn helps strengthen the economy not just in rural communities, but across the entire United States," Whitley added.

Late last year, USDA also announced a new fund that complements the fiscal year 2024 funds that were announced Monday.

The new Regional Agricultural Promotion Program (RAPP) will provide \$1.2 billion to help exporters reach non-traditional markets and ensure continuity of relationships and trust in existing markets.

RAPP complements MAP and FMD by encouraging exporters to establish, build and grow their presence in markets with increased demand for US products and growing middle classes. Applications for the first tranche of RAPP funding, \$300 million, are being accepted through Feb. 2, 2024.

Applicants will be able to apply for projects that last up to five years.

For more information, visit www.fas.usda.gov; or www.grants.gov.

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Altamont Capital Partners Invests In Mini Melts USA; Expansion Eyed

Palo Alto, CA—Altamont Capital Partners announced an investment into Mini Melts USA, LLC, which Altamont describes as a leading brand in premium, beaded, single- and bulk-serve frozen novelty products.

Altamont is partnering with the CEO and founder of Mini Melts USA, Dan Kilcoyne, to provide growth capital to support the ongoing expansion of

the company's distribution footprint and manufacturing capabilities. Kilcoyne will remain CEO of the business and a major investor alongside Altamont and existing shareholders.

Mini Melts distributes Mini Melts ice cream, which is made with 14 percent butterfat, nationally to over 15,000 locations, including convenience and drug stores, family entertainment centers, amusement parks, malls, sports venues, and more. The company is headquartered in the Philadelphia metro area with a manufacturing facility in Norwich, CT, and distribution centers located around the US.

Mini Melts now serves over 30 million cups per year of its frozen novelty products. Mini Melts manufactures using a proprietary cryogenic freezing process and distributes across its network of over 20 distribution centers. The company expects to open numerous new distribution centers in 2024 and continue to expand its fully integrated, white glove distribution model. Mini Melts delivers its frozen novelty products by hand.

"The fully integrated white glove distribution model is a real difference maker. It enables an entirely seamless experience for the company's channel partners, and a better quality product for consumers," said Kevin Mason, Altamont managing director.

"This model is made possible by the world class team supporting the Mini Melts brand, a team that we felt an immediate cultural connection with and that we are honored and thrilled to be partnering with," Mason added.

"Mini Melts has established itself as a leader in frozen novelties. The brand's products are some of the highest selling single-serve products in on-the-go locations today. We believe the beaded ice cream category has expandable growth potential," said Kabir Mundkur, Altamont principal.

"Mini Melts brings moments of joy to life with a product that's quite simply delicious," Mundkur continued. "We are excited to invest in the brand and bring Mini Melts into more consumers' hands while fostering new and exciting innovation in the future."

"Our partnership with Altamont will bolster our growth plans, allowing us to spread into new markets and grow with new customers," Kilcoyne said.

"We are excited to leverage Altamont's experience scaling family-owned businesses and in multi-unit operations, food manufacturing, and distribution to support our next phase of growth," Kilcoyne added.

USDA Seeks String Cheese For Second-Quarter Delivery

Washington—The US Department of Agriculture (USDA) on Tuesday issued a solicitation inviting offers to sell Mozzarella String cheese for delivery between Apr. 1 and June 30, 2024.

USDA is specifically seeking 52,920 pounds of String cheese for use in domestic food distribution programs.

Bids are due by 1:00 p.m. Central time on Tuesday, Jan. 23. Offerors are cautioned to bid only quantities they can reasonably expect to produce and deliver.

Products offered in response to this solicitation must be manufactured in a plant approved by USDA Dairy Programs.

For more information about this solicitation, or about selling dairy and other food products to USDA, visit www.ams.usda.gov/selling-food.

UK Retailer Scraps 'Use By' Dates In Favor Of 'Best Before' Dates On Yogurt, Fresh Milk

London, UK—United Kingdom retailer Lidl GB recently announced changes to labeling on its yogurt and fresh milk ranges, in a move intended to help customers reduce food waste at home.

Scrapping "Use By" dates in favor of "Best Before," Lidl has become the latest retailer to make the move across its key dairy lines. The discount retailer's updated milk packaging has already started filtering into stores across England and Wales, while customers can expect to see the change on yogurts starting early next year.

Milk and yogurt that's been stored correctly and doesn't smell bad or appear lumpy is safe to consume, Lidl stated. Therefore, the retailer is encouraging customers to use their judgment and be guided by "Best Before" dates to help determine whether to consume.

"At Lidl, we know that a lot of perfectly good milk and yogurt is being thrown away because of 'Use By' dates," said Richard Inglis, head of buying at Lidl GB. "It therefore makes total sense to us to make the switch to 'Best Before' so that shoppers can use their own judgment on whether their milk or yogurt is good to consume.

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Nov. Dairy Trade

(Continued from p. 1)

cent; New Zealand, \$603.3 million, down 0.1 percent; Italy, \$469.9 million, down 1 percent; Canada, \$354.5 million, up 28 percent; France, \$322.0 million, up 5 percent; Mexico, \$266.1 million, up 12 percent; Netherlands, \$223.5 million, down 3 percent; Denmark, \$186.8 million up 19 percent; Spain, \$174.7 million, up 26 percent; and United Kingdom, \$159.9 million, up 50 percent.

Cheese Exports Increased

US cheese exports totaled 84.9 million pounds, up 4 percent from November 2022. The value of those exports, \$190.0 million, was down 2 percent.

Cheese exports during the first 11 months of 2023 totaled 877.9 million pounds, down 4 percent from the first 11 months of 2022. The value of those exports, \$2.0 billion, was also down 4 percent.

Leading markets for US cheese exports during the January-November 2023 period, on a volume basis, with comparisons to the same period in 2022, were: Mexico, 296.8 million pounds, up 20 percent; South Korea, 91.3 million pounds, down 41 percent; Japan, 82.3 million pounds, down 16 percent; Australia, 58.1 million pounds, up 2 percent; Canada, 40.9 million pounds, up 33 percent; Guatemala, 35.6 million pounds, up 47 percent; China, 26.9 million pounds, up 172 percent; Chile, 24.2 million pounds, down 1 percent; Dominican Republic, 23.8 million pounds, up 3 percent; Panama, 20.5 million pounds, down 27 percent; and Saudi Arabia, 18.6 million pounds, down 29 percent.

Nonfat dry milk exports during November totaled 148.8 million pounds, down 5 percent from November 2022. NDM exports during the first 11 months of 2023 totaled 1.64 billion pounds, down 3 percent from the first 11 months of 2022.

November exports of dry whey totaled 32.7 million pounds, down 25 percent from November 2022. Dry whey exports during the January-November 2023 period totaled 363.7 million pounds, down 21 percent from the same period in 2022.

Whey protein concentrate exports during November totaled 29.8 million pounds, down 10 percent from November 2022.

During the first 11 months of 2023, whey protein concentrate exports totaled 295.8 million pounds, down 17 percent from the first 11 months of 2022.

Lactose exports during November totaled 79.2 million pounds, down 7 percent from November 2022. Lactose exports during the January-November period totaled

958.9 million pounds, up 5 percent from the same period in 2022.

Butter exports totaled 3.4 million pounds, down 82 percent from November 2022. Butter exports during the first 11 months of 2023 totaled 62.4 million pounds, down 54 percent from the first 11 months of 2022.

Ice cream exports during November totaled 8.0 million pounds, down 19 percent from November 2022. During the January-November period, ice cream exports totaled 133.3 million pounds, down 9 percent from the same period in 2022.

Yogurt exports totaled 5.3 million pounds, up 80 percent from November 2022. Yogurt exports during the first 11 months of 2023 totaled 42.2 million pounds, up 11 percent from the first 11 months of 2022.

Cheese Imports Rise

During November, US cheese imports totaled 41.1 million pounds, up 2 percent from November 2022. The value of those imports, \$169.1 million, was up 7 percent.

Cheese imports during the January-November 2023 period totaled 387.3 million pounds, up 1 percent from the same period in 2022. The value of those imports, \$1.61 billion, was up 12 percent.

Leading sources of US cheese imports during the first 11 months of 2023, on a volume basis, with comparisons to the first 11 months of 2022, were:

Italy: 74.9 million pounds, down 4 percent.

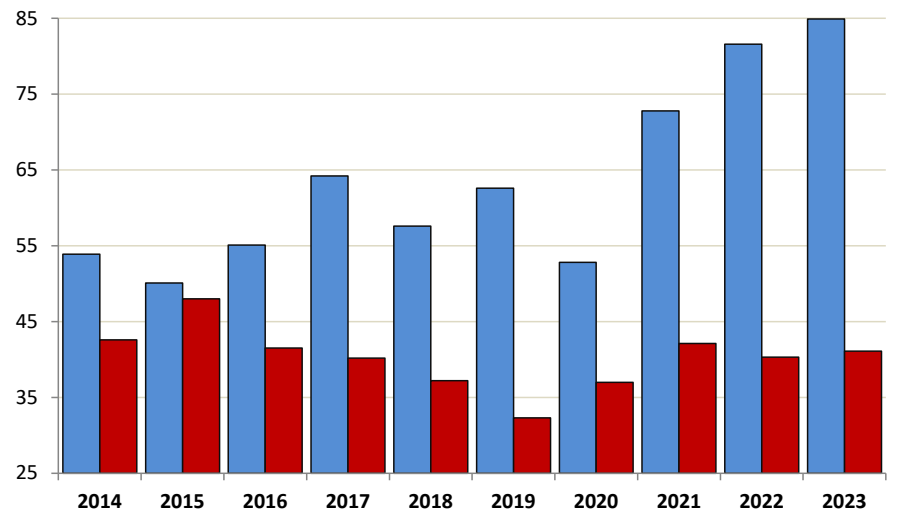
France: 40.9 million pounds, down 15 percent.

Netherlands: 36.5 million pounds, up 7 percent.

Spain: 31.1 million pounds, up 54 percent.

US Cheese Exports vs Imports

November of 2014- 2023; Million of pounds



Switzerland: 18.94 million pounds, down 3 percent.

Nicaragua: 18.93 million pounds, up 33 percent.

Ireland: 18.3 million pounds, down 3 percent.

United Kingdom: 18.0 million pounds, up 4 percent.

Canada: 15.1 million pounds, up 19 percent.

Greece: 14.5 million pounds, up 5 percent.

Mexico: 13.4 million pounds, down 2 percent.

Germany: 13.3 million pounds, up 5 percent.

Imports of butter and other milkfat-containing products totaled 13.8 million pounds, up 15 percent from November 2022. Butter imports during November totaled 10.7 million pounds, up 16 percent from a year earlier.

During the first 11 months of 2023, imports of butter and other milkfat-containing products totaled 146.0 million pounds, up 8 percent from the first 11 months of 2022. Butter imports during that period totaled 107.1 million pounds, up 10 percent from the same period in 2022.

Casein imports totaled 7.2 million pounds, down 29 percent from November 2022. Casein imports during the January-November 2023 period totaled 61.8 million pounds, down 40 percent from a year earlier.

November imports of caseinates totaled 5.2 million pounds, up 19 percent from November 2022. Imports of caseinates during the first 11 months of 2023 totaled 62.8 million pounds, up 32 percent from the first 11 months of 2022.

Imports of Chapter 4 milk protein concentrates during November totaled 8.3 million pounds, up 101 percent from November 2022. Imports of Chapter 4 MPCs during the January-November 2023 period totaled 74.2 million pounds, up 8 percent from the same period in 2022. Imports of Chapter 35 MPCs totaled 1.1 million pounds, down 91 percent from November 2022.

Imports of Chapter 35 MPCs during the first 11 months of 2023 totaled 42.9 million pounds, down 1 percent from the first 11 months of 2022.

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CheeseExpo Seminars Look At Supply Chain Sustainability, ESG Strategies

Milwaukee, WI—The educational lineup for CheeseExpo 2024 will cover critical issues like cheese functionality and performance, sustainability in the dairy supply chain, and how the November election may impact policy.

Hosted by the Wisconsin Cheese Makers Association (WCMA) and Center for Dairy Research (CDR), CheeseExpo will be held here April 16-18 at the Baird Center.

The Opening Keynote sponsored by RELCO on Wednesday is *Sustainability: The FrieslandCampina Story*. Sumeet Mathur, managing director of FrieslandCampina Consumer Dairy Americas, will share the Dutch cooperative's learnings at the cutting edge of dairy sustainability.

A session on dairy sustainability through the supply chain will be led by Michel Wattiaux, University of Wisconsin professor of dairy systems management. Wattiaux will look at industry leaders' efforts to meet "must-do" metrics for a lower carbon footprint and customer expectations.

A technical session on cheese functionality and performance will highlight new research into the functionality of LMPS Mozzarella, blister formation, the impact of anti-caking agents for shredded

cheese performance, and controlling functionality when using concentrated milks.

Attendees will hear directly from elected leaders in a discussion on the hot topics of the day.

Jim Link, Society for Human Resources Management, will share strategies to make the most of ESG efforts when it comes to workforce attraction and retention.

A technical session on dairy's impact on human health will feature the latest research on bioactive peptides and decreasing high blood pressure in humans, the potential impact of biogenic amines, and addressing issues with clinical lipid nutrition.

Another technical session will discuss how dairy can play a role in the emerging bio-economy with whey permeate utilization.

Representatives from the Innovation Center for US Dairy will lead a session on food safety information for dairy processors.

Attendees will hear the latest best practices in food safety, including advanced root cause analysis using whole genome sequencing and the latest research into *Listeria* prevention.

All questions may be directed to events@wischeesemakers.org. For secure registration, full speaker lineup and more event details, visit www.CheeseExpo.org.

The virtual meeting will take place Wednesday, January 17, 2024, from 9 a.m. to 10:30 a.m. CST.

Speakers include Ursula Wegrzynowicz, Export-Import Bank of the United States (EXIM); Bruce Glaub, Trade Acceptance Group (TAG); and Jen Pino-Gallagher, M3 Insurance.

To attend the meeting virtually, visit www.zoomgov.com/j/1613646009?pwd=SUZHYTN5c1NpNDB6dUxpNmlxNEhIU09.

Wisconsin Ag Export Advisory Council To Host Informational Webinar On Jan. 17

Madison—The Wisconsin Agricultural Export Advisory Council (WAXC) will host an informational webinar on growing exports and ensuring payments through credit terms and insurance.

The History of the
**American
Dairy
Products
Institute**
1925 to 2022

MARY JANE CARLISLE, JR.

The History of the American Dairy Products Institute 1925 to 2022

by Mary Jane Carlisle, Jr.
2023, 323 pages, \$75 + Shipping and Handling

For a long time, there have been some members of the American Dairy Products Institute (ADPI) who have been meaning to write the history of this fine organization before the story gets lost.

Now, after months of collaboration with members, industry leaders and others, it's become a reality!

This book was written using ADPI records and minutes, and with the research materials from member's personal files. It offers a well-rounded picture of where it came from and how it got here from there.

"A perfect publication to show how folks with different ideas on how to utilize a product for profit (sometimes) can create an entire and broad industry!", Mark Davis

For details: www.cheesereporter.com/HistoryofADPI.htm

Webinar On Foreign Material Prevention In Dairy Is Jan. 31; Registration Is Free

Madison—The Innovation Center for US Dairy will offer a free webinar on foreign material prevention in dairy products, including specific guidance for cheese, ice cream, powders, and other dairy products.

The webinar will be held Wednesday, Jan. 31, at 1 p.m. CST. Senior experts from dairy companies will share practical, proven strategies to prevent foreign material issues.

Speakers are Dave Wentz, Sargento Foods; Amanda Fischer, Schreiber Foods; Gale Beard, Grande Cheese & Ingredients; and Adam Bolain, Commercial Quality & Food Safety Solutions; Jeremy Travis, Hilmar Cheese & Ingredients; Stacy Eckert, Blue Bell Creameries; EJ Brady, Prairie Farms; Brian Kraus, Wells Blue Bunny; Steve Couto, Hilmar Cheese & Ingredients; Dave Kedzierski, United Dairymen of Arizona; Chad Galer and Tim Stubbs, DMI; and industry consultant Dave Cook.

To register online, visit www.dairy.zoom.us/webinar/register.

Interested parties can also by telephone. Interested attendees can call 1-(669) 254-5252 and enter meeting ID 161 364 6009 and pass code 972400.

To find out more about the Wisconsin Agricultural Export Advisory Council informational webinar, or to request copies of documents that may have been prepared to be used in connection with the webinar, contact Lisa Stout, Division of Agricultural Development at (608) 514-4538 or via email: lisa.stout@wisconsin.gov.

PLANNING GUIDE

Winter Fancy Food Show: Jan. 21-23, Las Vegas Convention Center, Las Vegas, NV. www.specialtyfood.com.

Dairy Forum 2024: Jan. 21-24, J.W. Marriott Phoenix Desert Ridge, www.idfa.org/dairy-forum.

New York State Cheese Manufacturers Association Spring Meeting: March 4 - 5, DoubleTree Hotel, Syracuse, NY. Registration will be opening soon.

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

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

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

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

American Cheese Society Annual Conference: July 10-13, Buffalo, NY. Visit www.cheesesociety.com.

IMPA Annual Meeting: Aug. 8-9, Sun Valley Resort, Sun Valley, ID. Visit www.impa.us for details closer to event date.

New York State Cheese Manufacturers Association Fall Meeting: September 24 - 25. Holiday Inn, Saratoga Springs, NY. Registration will be opening soon.



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Equipment Wanted

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Real Estate

DAIRY PLANTS FOR SALE: <https://dairyassets.weebly.com/m--a.html>. Contact Jim at 608-835-7705; or by email at jim-cisler7@gmail.com



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IN STOCK

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - JAN. 5 : In the eastern states, ample milk volumes available for Class III processing have been tempered by schools reopening. In the Northeast, production schedules are noted to be steady. Cheese inventories are comfortable. Some cheese plant managers relay bulk demand is very weak. In contrast, demand is somewhat steady in the Midwest, where contacts say Cheddar sales at the retail level remain strong. Milk availability has reached seasonal highs over the past several weeks, and spot milk prices are reportedly as low as \$8-under Class. Market tones remain somewhat bearish. In the West, cheese demand is noted to be steady. Foodservice demand continues to be softer than retail demand. There are strong milk volumes available for Class III manufacturing. Spot loads of cheese are readily available. Demand from international buyers is moderate.

NORTHEAST - JAN. 10: Milk volumes available for Class III processing have waned this week. Due to storms in many eastern states, contacts share strong milk volumes are moving into Class I channels. Cheese plant managers note steady to lighter production schedules commensurate with milk supplies. Domestic cheese demand remains weak, but contacts note increasing export demand may be advantageous to US manufacturers.

MIDWEST AREA - JAN. 10: Spot milk availability remains at holiday levels, and prices as low as \$7-below Class III are still being reported. Plant downtime has been reported throughout the Midwest for various reasons. Inspections and maintenance updates were reported by multiple contacts. Additionally, winter weather is expected to add some hurdles to upcoming milk/cheese shipments. Cheese loads are reportedly moving well via steady demand. Barrel, Cheddar and Italian style cheese makers all relay similar demand notes. Contacts in the upper Midwest say that inventories are not heavy, nor tight. They say current market prices are keeping customers active. They also expect the bolstered milk levels to keep market prices in check until it ebbs.

WEST - JAN. 10 : In the West, retail demand for varietal cheeses is steady to lighter as the recent holiday period ends. Reported foodservice demand is mixed as some manufacturers and converters indicate demand has flattened. Class III milk volumes are readily available for cheese makers. Spot load demand for Class III milk is strong to steady. A few stakeholders note heavy pulls on Class III milk has taken some milk volumes away from Class IV. Cheese manufacturers indicate production schedules to be stronger to steady. Stakeholders say plenty of cheese is available for the needs of spot purchasers. Industry sources report current domestic prices have strengthened buying activity from international purchasers

FOREIGN-TYPE CHEESE - JAN. 10: European demand for cheese is strong in retail markets and contacts say retailers are utilizing advertisements to encourage customers' purchasing. European contacts report steady demand for cheese from foodservice customers. European milk production continued to pick up through the end of 2023, but contacts say current cold weather is having a negative impact on milk output. Cheese makers in Europe say they have resumed operating busy schedules following the holidays. Contacts say the holidays enabled them to recover warehouse inventories somewhat, and spot loads are more in balance with current demand than they were in December. European cheese prices are holding steady.

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

Variety	Date: 1/10/24	1/3	Variety	Date: 1/10/24	1/3
Cheddar Curd	\$2.07	\$2.08	Mild Cheddar	\$2.08	\$2.06
Young Gouda	\$2.02	\$2.01	Mozzarella	\$1.85	\$1.85

WHOLESALE BUTTER MARKETS - JANUARY 10

NATIONAL: Retail butter demand has weakened following the recent holidays. However, central region stakeholders indicate butter demand is meeting seasonal expectations. In the west region, some spot buyers report holding off purchasing at current prices. Some contacts say foodservice demand is weak. Spot loads of bulk butter are available. Cream is readily available throughout the country. Butter manufacturers are running strong to steady production schedules, with some actively churning seven days a week. Some butter makers indicate inventories are tighter compared to this time last year but are currently at comfortable levels.

CENTRAL: Spring demand preparations are underway for butter makers in the Central region. Butter production is very busy. As winter weather disrupts hauling at plants through the region, plant managers are doing what they can to run as active production schedules as possible. Cream availability, despite multiples/prices holding above the holiday season, is still seasonally ample. Butter plant contacts say they are still turning cream offers away, as they are at capacity currently. Bulk butter demand is steady when compared to previous years during the first weeks of the year. As the storms close schools and institutions from the Upper Midwest to as far south as Texas, foodservice demand is expected to take a temporary hit.

NORTHEAST: Cream quantities remain strong in the Northeast. Spot loads of cream are readily available despite winter holidays being in the rear view. Butter plant

managers relay robust churning schedules with the hopes of freezing bulk butter. Some contacts report churning seven days a week. Retail demand is seasonally steady. Weak foodservice demand persists. Some contacts were concerned storms would cause transportation delays, but none were reported.

WEST: In the West, cream is readily available, but stakeholders also say volumes are manageable since the recent holiday period ended. Butter manufacturers note stronger to steady production schedules. Stakeholders relay somewhat tight unsalted butter availability overall for spot purchasers. Butter makers are working to increase their inventories. That said, butter makers also indicate their current inventory levels are sufficient to meet most immediate buyer needs. Reported domestic demand is steady to lighter as a few manufacturers relay demand is below expectations. Some butter makers relay production costs have increased, particularly for labor. Export demand is moderate.

OCEANIA: Butter prices pushed higher across both ends of the range during the current reporting period. At GDT event 347 the all contracts average price for butter moved 2.1 percent higher from event 346. Butter prices moved higher during all contract periods which had trades, when compared to the previous GDT event. North Asia was the only region which purchased more butter than in event 346 and was the largest purchaser of butter during this event. Butter production is following seasonal trends in Oceania.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Ad totals were divided this week, as organic dairy ad numbers nearly doubled following the first full week of the year, while conventional ad totals decreased 14 percent, in all. Conventional ice cream in 48- to 64-ounce containers was the most advertised dairy item, while conventional shredded cheese in 6- to 8-ounce packages was the second-most advertised dairy item. Half-gallon milk remains the most advertised organic dairy item.

Conventional cheese and butter ad totals decreased by 17 and 48 percent, respectively. Total conventional yogurt ad numbers slipped 12 percent. In fact, overall, sour cream and ice cream were the only conventional categories that increased from week one. In the organic aisle, milk and Cream cheese were the only two dairy categories with ad total decreases. Conventional Greek yogurt in 4- to 6-ounce containers was the most advertised yogurt item with an average price of \$1.07. The organic variety is \$1.33.

RETAIL PRICES - CONVENTIONAL DAIRY - JANUARY 12

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	3.25	2.85				3.99	
Butter 1#	4.09	3.91	4.61	3.72	3.16	3.82	3.50
Cheese 6-8 oz block	2.48	2.41	2.50	2.00	2.60	2.53	1.49
Cheese 6-8 oz shred	2.55	2.40	2.67	2.49	2.45	2.62	2.08
Cheese 6-8 oz sliced	2.45	2.63	2.59	2.45	2.29	2.82	1.96
Cheese 1# block	5.28		4.88		3.99	3.99	6.49
Cheese 1# shred	5.17		5.63		4.81	3.99	6.49
Cheese 1# sliced	6.49						6.49
Cheese 2# block	12.31		12.48		12.48	6.49	
Cheese 2# shred	7.71	8.99		6.38		6.49	
Cottage Cheese 16 oz	2.38	2.79	2.32		2.34	2.22	
Cottage Cheese 24 oz	3.06	3.50	3.08	3.04	3.07	2.72	2.60
Cream Cheese 8 oz	2.27	2.58	2.25	2.42	2.14	2.50	2.50
Milk ½ gallon	1.87		1.66		1.98	2.69	1.63
Milk gallon	3.11	3.68	2.68	3.04	3.03	3.50	
Ice Cream 14-16 oz	3.67	3.06	3.70	3.69	3.99	4.04	3.34
Ice Cream 48-64 oz	3.84	3.57	3.88	4.09	3.81	4.14	2.99
Flavored Milk ½ gallon	2.56		5.28		2.73		
Flavored Milk gallon	2.76		2.40	2.66	2.99		3.50
Sour Cream 16 oz	2.17	1.98	2.13	2.29	1.98	2.06	2.69
Sour Cream 24 oz	2.91	3.99	3.02	2.29	3.03	3.29	2.49
Yogurt (Greek) 4-6 oz	1.07	1.03	1.16	1.05	1.11	0.46	1.08
Yogurt (Greek) 32 oz	4.96	5.30	4.77	5.99	4.75	5.99	5.99
Yogurt 4-6 oz	0.65	0.62	0.70	0.58	0.70	0.97	0.63
Yogurt 32 oz	2.62	4.49	2.64	2.53	2.36	2.96	

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 1 lb:	\$5.61	Cheese 2 lb shred:	NA
Cheese 6-8 oz shred:	\$3.08	Sour Cream 16 oz:	\$4.10
Cheese 6-8 oz block:	\$3.30	Ice Cream 48-64 oz	\$7.99
Cheese 6-8 oz sliced:	\$4.59	Milk ½ gallon:	\$4.10
Cottage cheese 16 oz:	\$4.32	Milk gallon:	\$6.42
Cottage cheese 24 oz:	\$4.32	Yogurt 4-6 oz:	\$1.43
Cream Cheese 8 oz:	\$3.68	Greek Yogurt 4-6 oz:	\$1.33
Cheese 2 lb block:	NA	Yogurt 32 oz:	\$4.54
		Yogurt Greek 32 oz	\$6.02

DRY DAIRY PRODUCTS - JANUARY 11

WPC CENTRAL/WEST: Spot inventories of preferred brands of WPC 34% are tight. Inventories of WPC 34%, which is more interchangeable, are somewhat available but are declining amid light production. Production of WPC 34% has been limited recently as manufacturers have been focusing their schedules on whey protein concentrate 80% and whey protein isolate. Contacts report this is contributing to some bullish sentiment towards WPC 34% as demand remains strong and inventories are tighter. But there's been push-back as some spot purchasers of WPC 34% are hesitant to secure loads offered at prices above the current mostly price series.

LACTOSE CENTRAL/WEST: Domestic demand for lactose has picked up this week as contacts note increased demand from variable contract purchasers and from spot market participants. Some manufacturers say most of their lactose is committed for contractual purchasing during Q1. Stakeholders say increased demand is pulling on spot inventories. Loads of lactose

which meet more stringent requirements are difficult to obtain, and some manufacturers report they have limited to no spot availability through the remainder of Q1. Production of lactose has picked up this week, as manufacturers have resumed steady schedules following the holiday season. Markets for lactose remain bullish.

DRY WHEY/CENTRAL: Market activity was more active than during week one, but not exceptionally busy. Reported prices below \$.40/lb have become rare, as market tones are slowly firming. End users say offers are nearing mid-\$.40s/lb more regularly. High protein concentrate markets are reportedly firm, as demand for Q2 shipments holds firm. Therefore, contacts indicate production shifts away from drying condensed whey could keep markets in sturdy fashion for the near-term. Plentiful milk availability for Class III production, though, continues to remain a bearish factor. Animal feed whey markets rebounded, as prices moved higher on the bottom of the range.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
01/08/24	37,368	82,389
01/01/24	31,043	82,414
Change	6,325	-25
Percent Change	20	0

CME CASH PRICES - JANUARY 8 - 12, 2024

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY January 8	\$1.4550 (+4½)	\$1.4575 (+2¼)	\$2.5300 (-4½)	\$1.1800 (+¾)	\$1.4225 (+1)
TUESDAY January 9	\$1.4700 (+1½)	\$1.5100 (+5¼)	\$2.5675 (+3¾)	\$1.2050 (+2½)	\$0.4225 (NC)
WEDNESDAY January 10	\$1.4800 (+1)	\$1.5600 (+5)	\$2.5675 (NC)	\$1.1925 (-1¼)	\$0.4300 (+¾)
THURSDAY January 11	\$1.4500 (-3)	\$1.5500 (-1)	\$2.5650 (-¼)	\$1.1925 (NC)	\$0.4300 (NC)
FRIDAY January 12	\$1.4450 (-½)	\$1.5625 (+1¼)	\$2.5675 (+¼)	\$1.1850 (-¾)	\$0.4300 (NC)
Week's AVG \$ Change	\$1.4600 (+0.0400)	\$1.5280 (+0.0717)	\$2.5595 (-0.0893)	\$1.1910 (+0.0147)	\$0.4270 (+0.0257)
Last Week's AVG	\$1.4200	\$1.4563	\$2.6488	\$1.1763	\$0.4013
2023 AVG Same Week	\$1.7715	\$2.1300	\$2.4270	\$1.2795	\$0.3570

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Six cars of blocks were sold Monday, the last at \$1.4575, which set the price. Six cars of blocks were sold Tuesday, the last at \$1.5100, which set the price. On Wednesday, 3 cars of blocks were sold, the last at \$1.5600, which set the price. Four cars of blocks were sold Thursday, the last at \$1.5500, which set the price. Five cars of blocks were sold Friday, the last at \$1.5625, which set the price. The barrel price rose Monday on an uncovered offer at \$1.4550 (following a sale at \$1.4575), increased Tuesday on a sale at \$1.4700, climbed Wednesday on a sale at \$1.4800, declined Thursday on a sale at \$1.4500, and fell Friday on a sale at \$1.4450.

Butter Comment: The price declined Monday on a sale at \$2.5300, increased Tuesday on an unfilled bid at \$2.5675, fell Thursday on a sale at \$2.5650, then rose Friday on a sale at \$2.5675.

Nonfat Dry Milk Comment: The price increased Monday on a sale at \$1.1800, rose Tuesday on a sale at \$1.2050, declined Wednesday on a sale at \$1.1925, and fell Friday on a sale at \$1.1850.

Dry Whey Comment: The price rose Monday on a sale at 42.25 cents, and increased Wednesday on an unfilled bid at 43.0 cents.

WHEY MARKETS - JANUARY 8 - 12, 2024

RELEASE DATE - JANUARY 11, 2024

Animal Feed Whey—Central: Milk Replacer:	.3000 (+4) – .3300 (NC)
Buttermilk Powder:	
Central & East:	1.0800 (NC) – 1.1550 (+½) West: 1.1000 (NC) – 1.2500 (-1)
Mostly:	1.1400 (-2) – 1.2000 (-2)
Casein: Rennet:	3.4000 (NC) – 3.8000 (NC) Acid: 3.5000 (NC) – 3.9000 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.3900 (+1) – .4400 (+1) Mostly: .4000 (+1½) – .4150 (NC)
Dry Whey—West (Edible):	
Nonhygroscopic:	.4000 (NC) – .4825 (-¾) Mostly: .4200 (+1) – .4600 (-1)
Dry Whey—NE:	.3750 (+¼) – .4475 (+¼)
Lactose—Central and West:	
Edible:	.1500 (-¼) – .3800 (NC) Mostly: .2300 (+1) – .3050 (+½)
Nonfat Dry Milk—Central & East:	
Low/Medium Heat:	1.1700 (+1) – 1.2300 (NC) Mostly: 1.1800 (NC) – 1.2200 (NC)
High Heat:	1.2900 (+2) – 1.3300 (-1)
Nonfat Dry Milk—Western:	
Low/Med Heat:	1.1250 (-½) – 1.2300 (-1) Mostly: 1.1700 (NC) – 1.2100 (NC)
High Heat:	1.2650 (-½) – 1.4450 (-½)
Whey Protein Concentrate—34% Protein:	
Central & West:	.8900 (+1) – 1.1300 (NC) Mostly: .9200 (+1) – 1.0200 (+2)
Whole Milk:	1.9000 (+5) – 2.2000 (NC)

HISTORICAL MONTHLY AVG BARREL PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'08	1.8774	1.9560	1.7980	1.8010	2.0708	2.0562	1.8890	1.6983	1.8517	1.8025	1.6975	1.5295
'09	1.0832	1.1993	1.2738	1.1506	1.0763	1.0884	1.1349	1.3271	1.3035	1.4499	1.4825	1.4520
'10	1.4684	1.4182	1.2782	1.3854	1.4195	1.3647	1.5161	1.6006	1.7114	1.7120	1.4520	1.3751
'11	1.4876	1.8680	1.8049	1.5756	1.6902	2.0483	2.1124	1.9571	1.7010	1.7192	1.8963	1.5839
'12	1.5358	1.4823	1.5152	1.4524	1.4701	1.5871	1.6826	1.7889	1.8780	2.0240	1.8388	1.6634
'13	1.6388	1.5880	1.5920	1.7124	1.7251	1.7184	1.6919	1.7425	1.7688	1.7714	1.7833	1.8651
'14	2.1727	2.1757	2.2790	2.1842	1.9985	1.9856	1.9970	2.1961	2.3663	2.0782	1.9326	1.5305
'15	1.4995	1.4849	1.5290	1.6135	1.6250	1.6690	1.6313	1.6689	1.5840	1.6072	1.5305	1.4628
'16	1.4842	1.4573	1.4530	1.4231	1.3529	1.5301	1.7363	1.8110	1.5415	1.5295	1.7424	1.6132
'17	1.5573	1.6230	1.4072	1.4307	1.4806	1.3972	1.4396	1.5993	1.5691	1.6970	1.6656	1.5426
'18	1.3345	1.4096	1.5071	1.4721	1.5870	1.4145	1.3707	1.5835	1.4503	1.3152	1.3100	1.2829
'19	1.2379	1.3867	1.4910	1.5925	1.6278	1.6258	1.7343	1.7081	1.7463	2.0224	2.2554	1.8410
'20	1.5721	1.5470	1.4399	1.0690	1.5980	2.3376	2.4080	1.4937	1.6401	2.2213	1.8437	1.4609
'21	1.5141	1.4442	1.4811	1.7119	1.6923	1.5639	1.4774	1.4158	1.5319	1.8008	1.5375	1.6548
'22	1.8204	1.9038	2.0774	2.3489	2.3567	2.2077	2.0581	1.8741	2.0690	2.1285	1.9454	1.8395
'23	1.6803	1.5761	1.8175	1.5921	1.5073	1.5037	1.5404	1.8190	1.7065	1.6400	1.5816	

Revised Forecasts

(Continued from p. 1)

pounds from last month, to 228.3 billion pounds, due to a reduced average cow inventory for the year and slower growth in output per cow.

Fat and skim-solids bases dairy imports are unchanged based on recent trade data. Fat and skim-solid bases imports for 2024 are lowered, based on lower expected cheese and butterfat imports.

Exports on a fat basis are lowered based on recent trade data. Exports on a skim-solids basis are raised for 2023. For 2024, exports on a fat basis are raised as butter and cheese prices are expected to be more competitive on the world market. Skim-solids basis exports for 2024 are unchanged.

For 2023, dairy product and milk price estimates are adjusted to reflect reported prices. Those 2023 prices are as follows: cheese, \$1.7593 per pound; butter, \$2.6170 per pound; nonfat dry milk, \$1.1856 per pound; dry whey, 36.18 cents per pound; Class III milk, \$17.02 per hundredweight; Class IV milk, \$19.12 per hundred; and all milk, \$20.60 per hundred.

For 2024, prices for cheese are lowered due to recent price weak-

ness, while butter, nonfat dry milk, and dry whey prices are all expected to be higher.

Those new product price forecasts, with comparisons to last month's forecasts, are as follows: cheese, \$1.6200 per pound, down 10.5 cents; butter, \$2.6650 per pound, up 7.0 cents; nonfat dry milk, \$1.1900 per pound, up 1.5 cents; and dry whey, 43.0 cents per pound, up 3.0 cents.

The Class III price forecast is lowered by 75 cents from last month, to \$16.10 per hundred, with lower cheese prices outweighing higher dry whey prices. The Class IV price forecast is raised by 45 cents per hundred, to \$19.35 per hundred, due to higher butter and nonfat dry milk price forecasts.

The 2023 all milk price forecast is unchanged from last month, at \$20.60 per hundred, while the 2024 all milk price forecast is lowered by 25 cents, to \$20.00 per hundred.

This month's 2023/24 US corn outlook is for greater production, larger food, seed, and industrial use (FSI), increased feed and residual use, and higher ending stocks.

The season-average corn price received by producers is lowered five cents, to \$4.80 per bushel.



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