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USDA Lowers Milk Production Forecasts; Price Forecasts Mixed

Cheese Price Forecast Lowered To \$2.1850 In 2022, Raised To \$2.0700 In 2023; Butter Hiked

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released Tuesday, lowered its milk production forecasts for both 2022 and 2023, and raised, lowered and left unchanged its dairy price forecasts for both years.

The agency's milk production forecasts for both years are lowered from last month due to slower expected growth in milk per cow. USDA is now projecting that US milk production this year will total 226.0 billion pounds, down 400 million pounds from last month's forecast and down 300 million pounds from 2021's record output.

If USDA's forecast holds, 2022's milk production decline would be the first drop in US milk output since 2009, when output of 189.2 billion pounds was down 0.4 percent, or 776 million, from 2008.

For 2023, USDA is projecting that US milk production will reach 228.3 billion pounds, which is down 1.0 billion pounds from last month's forecast.

US dairy imports on a fat basis are raised for 2022 on stronger expected imports of butterfat-containing products and several other dairy products, but imports on a skim-solids basis are unchanged from last month's forecast. No changes are made to the 2023 import forecasts for fats and skim solids.

Dairy exports on both a skim-solids and a fat basis are also raised for 2022, reflecting stronger expected exports of cheese, butter, whey, skim milk powder, and lactose. The forecast for 2023 fat-basis exports is unchanged from last month but is raised on a skim-solids basis with expectations of higher skim milk powder exports carrying into 2023.

USDA's 2022 butter price forecast is raised by 1.5 cents from last month, to \$2.7800 per pound, on firm demand, but the cheese price forecast is lowered by one cent, to \$2.1850 per pound, on continued large stocks. The forecasts for non-fat dry milk and dry whey prices

are unchanged from last month, at \$1.7550 per pound and 64.0 cents per pound, respectively.

With a lower cheese price, the 2022 Class III price forecast is lowered by 10 cents from last month, to \$22.80 per hundredweight, while the Class IV price is raised by five cents from last month, to \$24.70 per hundred, due to higher butter prices. The all milk price for 2022 is lowered five cents from last month, to \$26.15 per hundred.

For 2023, forecasts for cheese, butter, and nonfat dry milk are raised on expected lower production, but the price forecast for dry whey is lowered on expected weaker international prices.

USDA's new product price forecasts for 2023, with changes from last month's forecast, are as follows: cheese, \$2.0700 per pound, up two cents; butter, \$2.4400 per pound, up 5.5 cents; nonfat dry milk, \$1.6450 per pound, up 2.5 cents; and dry whey, 51.50 cents, down one-half cent.

With higher cheese, butter and nonfat dry milk prices, the 2023

• See **Price Forecasts**, p. 4

Dairy CPI Rose 1.4% In June; Average Retail Cheddar Price Rises, Whole Milk Price Declines

Washington—The Consumer Price Index (CPI) for dairy and related products stood at a record-high 261.3 in June (1982-84=100), up 1.4 percent from May and 13.5 percent higher than in June 2021, the US Bureau of Labor Statistics (BLS) reported Wednesday.

That's the seventh straight month in which the dairy CPI reached a new record high. The dairy CPI hasn't declined since November 2021, when it was 233.2.

The CPI for all items in June was 296.3, up 1.4 percent from May and 9.1 percent higher than in June 2021. That's the largest 12-months increase in the all items index since the period ending November 1981, the BLS said.

June's CPI for food was 305.0, up 1.0 percent from May and 10.4 percent higher than in June 2021. The CPI for food at home in June was 288.9, up 1.0 percent from May and 12.2 percent higher than in June 2021.

And the CPI for food away from home was 329.0 in June, up 0.9 percent from May and 7.7 percent higher than in June 2021.

The CPI for cheese and related products was a record-high 263.5 in June, up 1.0 percent from May and 9.7 percent higher than in

• See **Retail Dairy Prices**, p. 13

By Failing To Stop 'Feta' Exporters, Denmark Hasn't Met Legal Obligations: EU Court Of Justice

Luxembourg—By failing to stop the use of the designation "Feta" for cheese intended for export to third countries, Denmark has failed to fulfill its obligations under European Union (EU) law, the EU Court of Justice ruled this week.

The name "Feta" was registered as a protected designation of origin (PDO) in 2002. Since then, that name may be used only for cheese that originates in the defined geographical area in Greece and conforms to the applicable product specification, the court explained.

In the current infringement proceedings, the European Commission, supported by Greece and

• See **EU Feta Ruling**, p. 9

More Than Medals: ACS Contest Offers Expert Feedback, Member Support

Minneapolis, MN—The American Cheese Society (ACS) wrapped up its first Judging & Competition since the start of the pandemic, implementing a new digital system and conducting the contest as a stand-alone event.

Since 1989, the competition has taken place in conjunction with the Society's annual conference, typically held mid-summer.

This year's contest was held in May at the Huntington Bank Stadium on the University of Minnesota-Minneapolis campus.

Winners will be announced and lauded next week the 39th ACS Annual Conference in Portland, OR.

Creating two separate events gives the contest space to shine on its own, said ACS program coordinator Heather Tucker.

A goal of ACS is to eventually give its contest a "home," Tucker said, holding it in the same place and roughly the same time each year.

The possibility of keeping the contest in Minneapolis will also give people the chance to plan ahead, said Stephanie Clark, associate director of the Midwest Dairy Foods Research Center and founder of Iowa State University Creamery.

Clark has served as technical advisor for the judging since 2011.

This year also marks the transition to a new digital system.

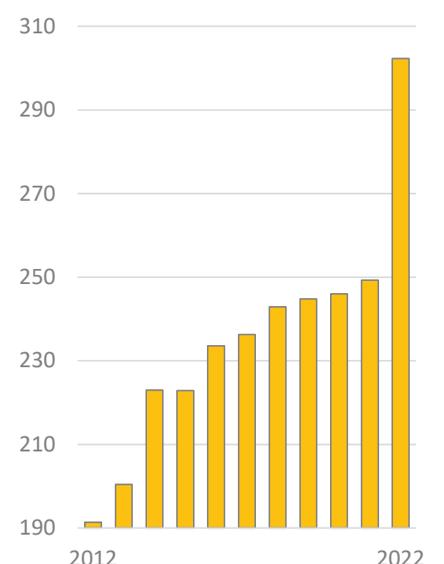
Having the contest electronically mobile saves not only time, but paper as well, Clark said.

A proper venue is also key. Holding the contest in a rela-

• See **ACS Network**, p. 14

Butter CPI - JUNE

1982-84=100; Bureau of Labor Stats





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EDITORIAL COMMENT



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EU Scores Another Win On GIs In New Zealand Trade Deal

While it's generally not possible to declare a winner when it comes to trade agreements (at least not initially), it certainly seems that the European Union has scored at least a partial victory over New Zealand, and the rest of the world, when it comes to protecting certain geographical indications for cheeses. This continues a disturbing and somewhat surprising pattern of GI victories for the EU.

As reported on our front page last week, the EU and New Zealand have signed a trade agreement that, among other things, will protect 163 of the most renowned traditional EU products with geographical indications, according to the European Commission.

According to the New Zealand Ministry of Foreign Affairs and Trade, some of these protections will be phased in over between five and nine years, but eventually New Zealand producers will need to stop using terms like "Feta" on their products. Existing users can continue to use "Gruyere" and "Parmesan."

Needless to say, this didn't go over very well with at least a couple of New Zealand dairy entities. The Dairy Companies Association of New Zealand said the loss of New Zealand cheese makers' rights to Feta and Gruyere, and the prevention of any new business development opportunities for Parmesan, is a "significant blow" to the many New Zealand Feta, Gruyere and Parmesan cheeses.

And Simon Porter, Fonterra director global sustainability, stakeholder affairs and trade, noted that the trade deal's outcomes on EU GIs mean that Fonterra and other New Zealand cheese producers will no longer be able to use the term "Feta" after a transition period of nine years.

There are several reasons why these GI protections are such an eye-opening achievement for the EU, but we'll mention just one here. In the cases of Feta and Parmesan, these GI protections

aren't even all that popular within the EU, and now they're being extended, to various degrees, to New Zealand.

For example, back in 2005, the European Court of Justice upheld the name "Feta" as a protected designation of origin for Greece. Feta had originally received PDO protection in 2002.

In its 2005 decision, the Court of Justice found that Germany and Denmark, which, supported by France and the United Kingdom (which was still a member of the EU at that time), had applied for annulment of the registration of "Feta" as a PDO for Greece, but had not shown that the European Commission's initial assessment that the name "Feta" has not become generic is incorrect.

Controversy over the name "Feta" continues in the EU. As reported on our front page this week, the EU Court of Justice has ruled that, by failing to stop the use of the designation "Feta" for cheese intended for export to third countries, Denmark has failed to fulfill its obligations under EU law.

Denmark had claimed that the regulations apply only to products sold in the EU, not exports to third countries.

The granting of GI protection to Parmesan was also not without controversy. Parmigiano Reggiano has been protected with a PDO since 1996, and the European Commission considers the name "Parmesan" to be a translation through French of "Parmigiano Reggiano," and thus also protected. Back in the early years of this century, the European Commission opened an infringement procedure against Germany because cheeses not made in line with the Parmigiano Reggiano specification continued to be sold in Germany under the name "Parmesan."

It also may be recalled that an effort was made, over a number of years, to establish a new Codex standard for Parmesan cheese, but no consensus was ever reached.

New Zealand producers will need to stop using terms like "Feta" on their products. Existing users can continue to use "Gruyere" and "Parmesan."

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At its second session, in 1996, the Codex Committee on Milk and Milk Products considered a proposal from Germany to elaborate a new individual cheese standard for "Parmesan." The proposal mentioned that Parmesan was a generic name and there was no clear definition of the product at the international level.

Almost a decade later, in 2005, the Codex delegation of the EU stated that it opposed the development of a Codex standard for Parmesan, stressing that the name "Parmesan" should not be considered as a generic term as it was a GI in the EU.

Many other delegations, which spoke in favor of new work on a Parmesan standard, stated that the proposal for a new Codex Parmesan standard met both Codex criteria for establishing new work priorities and the Codex Committee on Milk and Milk Products criteria for the development and/or revision of the standards for cheese. These delegations recognized that Parmesan should be considered as a generic term.

In the end, recognizing its inability to reach a decision on whether or not new work should start on the elaboration of a Parmesan standard, the Codex Commission agreed to hold the issue in abeyance for possible future consideration.

Interestingly, the EU delegation underlined that it did not seek to use Codex procedures to prevent the use of "Parmesan" as a generic term in those countries where this was the case. But since then, the EU has been using trade deals to prevent the use of "Parmesan," and the names of numerous other cheeses, as generic terms.

And we can't help but wonder, if the EU was able to get New Zealand to agree to protect these cheese names, what might it be able to accomplish in future trade agreements with countries that don't actually produce these cheeses, but import them?

EU Milk Production Is Declining, But Cheese Output, Exports Are Increasing

Brussels, Belgium—Although European Union (EU) milk deliveries are expected to decline by 0.6 percent this year, EU cheese production could grow by 0.5 percent, according to the latest short-term agricultural outlook report from the European Commission, which was released late last week.

During the January-April period, EU milk deliveries dropped by 0.6 percent. Among the largest producing countries, only deliveries in Poland, Italy and Denmark grow (2.4 percent, 0.4 percent and 0.6 percent, respectively) while Germany, France and the Netherlands continued the declining trend (down 1.7 percent, 1.3 percent and 2.3 percent, respectively). Irish milk deliveries dropped as well (down 0.7 percent) compared to an exceptionally high level last year.

Weather prospects in upcoming months remain negative for pasture developments in Central and Eastern Europe as well as in Italy, the report noted. Combined with sustained high prices of crops destined for feed, this is likely to affect farms' economy negatively and to lead to a further herd reduction and also lead to lower yield growth.

As a result, EU milk deliveries could drop by 0.6 percent this year, mainly due to a drop in the second quarter (down 1 percent), followed by declines in both the third and fourth quarters. This would then contribute to tighter global milk supplies in 2022, the report said.

The trend of increasing EU dairy prices continues. Since the beginning of the year through mid-June, they grew by around 25 percent for skim milk powder and cheeses, and by 30 percent for butter and whole milk powder. Prices for EU whey powders lag behind this (16 percent).

These developments are driving up the EU raw milk price, which in May was almost 48 euros per 100 kilograms (40 percent above the five-year average). The EU milk equivalent price (based on SMP and butter prices) remains high as well.

Considering the relationship between the two, the upward trend on EU raw milk prices is expected to remain in the following months, and no seasonal price relaxation is likely to take place.

Consumer prices are not growing proportionally to increasing dairy prices, the report said. In May, an annual rate of change of EU consumer prices for milk, cheese and eggs combined was above 11 percent, stronger for fresh milk (almost 14 percent for whole milk), butter (more than 26 percent), and lower for yogurt

(9.5 percent) and cheese (10.6 percent).

Nevertheless, it is assumed that EU dairy consumption could grow overall by 0.3 percent, supported by the ongoing recovery of foodservice, with other food products seeing even higher inflation rates.

Even if EU milk deliveries decline this year, EU cheese production could grow by 0.5 percent, thanks to the competitive prices on the world market (up 2 percent of export growth) and mainly thanks to growing flows to the US and recovery of the UK-destined exports, the report said. This could be combined with stable domestic retail sales and foodservice

recovery, supporting the level of the consumption of last year (up 2 percent over 2020).

Among other dairy products using milkfat in their processing, EU cream production is expected to grow as well this year (up 1 percent), also supported by domestic and global demand, although less than in 2021 due to a likely reduced demand from China. This reduced demand could also weaken the flows of drinking milk but EU fresh dairy product exports could still grow by 2 percent while domestic use could continue declining (down 0.4 percent).

This is expected to reduce the availability of milkfat for other dairy products. In particular, EU butter production is expected to be reduced by 1 percent, with domestic consumption stable and

despite some recovery of EU shipments. This could be supported by a reduction of stocks (down 35,000 tons), which are expected to be at a low level.

EU whole milk powder production is likely to decline this year as well, by 5 percent, with negative expectations for exports (down 8 percent) as well as domestic processing (down close to 3 percent).

Among milk powders, it is expected that only the EU production of whey powders could grow (1 percent), which is related to the increase in cheese production. Given the current price levels of these milk powders, it is still assumed to be a cheaper alternative to other milk powders in some processing applications, thus supporting some domestic use increase (up 2.4 percent).



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Price Forecasts

(Continued from p. 1)

Class III and Class IV milk price forecasts are raised, to \$20.85 per hundred and \$22.30 per hundred, respectively.

The 2023 all milk price forecast is raised to \$24.15 per hundred.

This month's 2022/23 US corn outlook is for larger supplies and higher ending stocks. The season-average farm price received by producers is lowered 10 cents from last month, to \$6.65 per bushel.

The US soybean meal price is projected at \$390.00 per short ton, down \$10.00 from last month.

Record-High Cheese Inventories

Milk continues to flow to cheese vats despite tight milk supplies in the second quarter, with cheese manufacturers building inventories to record levels, CoBank's Knowledge Exchange noted in its latest quarterly report, which was released Thursday.

Cheese production at the start of the second quarter also continued its push to new record highs, the report said.

But in a concerning sign of consumers responding to high food prices, American cheese disappearance fell 10 percent year-over-year in April, while demand for other

cheeses inched up only 0.6 percent year-over-year, the report noted. Retailers note consumers are also switching to lower-priced and private label cheeses to save on cost.

The sharp slowdown in domestic cheese demand coupled with rising production pushed US cheese inventories to new record highs, especially with American-type cheeses, the report continued. Total cheese stocks at the end of May were 1.5 billion pounds, surging 31 million pounds from a month earlier.

US butter inventories, however, continue to remain tight, the report pointed out. High prices and strong demand for US milkfat from both domestic and international sources pulled butter out of storage.

Although US cheese and butter exports have posted an impressive pace, inflation-wary consumers are trimming food budgets, which has raised concerns that ample cheese inventories could last through the remainder of 2022 and depress prices, the report said. But the strong export pace of recent weeks could continue, offsetting slower domestic offtake and providing a relief valve for bulging inventories, counterbalancing losses in domestic demand.

Central to the cheese export story is Mexico, with the US sup-

plying 70 percent of Mexico's total imports as of 2021, the report said. While Mexican imports of US cheese continually mark record highs, concern is growing of lower-to-middle-income consumers in Mexico paring back consumption in the face of rising food costs.

Milk collections in the US remained tight last quarter, with record high milk prices prompting only a minimal expansion in the US dairy herd, the report said. US milk production in May was 0.7 percent lower than a year earlier, although the cow herd increased by 2,000 head from April.

Totaling 9.4 million head, the US milk cow herd is still short 102,000 head versus a year ago. Record high feed costs, extremely tight heifer inventories, and high construction costs continue to limit expansion potential, according to the report.

Although feed costs eased at the end of the second quarter, only incremental increases in cow numbers and milk collections are expected for the remainder of 2022. Expansions have thus far been limited to states like Texas and South Dakota in the central US, where dairies typically grow their own crops and have more control over feed costs.

Profitability has been strong for dairy operations that secured feed early or hedged feed prices early on, the report noted. New dairy barn construction is underway in some regions, notably in areas where plant expansions have been announced.

Globally, milk supplies remain constrained with Europe and Oceania struggling with inclement weather, high feed prices, and regulatory pressures to reduce greenhouse gas emissions, the report said. Combined milk production in the European Union (EU) and United Kingdom (UK) in April was down 0.9 percent from April 2021, while New Zealand production was down 5.6 percent.

Ongoing regulatory pressures are expected to limit milk production growth for the remainder of 2022, tightening the world dairy product balance sheet and sending more export business to the US for cheese, whey, yogurt, nonfat dry milk/skim milk powder, and other dairy products.

For the overall economy, effects from the pandemic and Russia-Ukraine war continue to reverberate through the global economy, CoBank reported. Food and energy prices remain high, though prices for underlying commodities have lost upward momentum as economic fears rise.

After more than two years, COVID-related supply chain complications are finally easing and various metrics indicate improvements to supply chain performance both domestically and globally.

FROM OUR ARCHIVES

50 YEARS AGO

July 14, 1972: New Orleans, LA—Eliminating slow movers, or “dairy dogs” from dairy display cases can result in a 15 percent increase in sales, the National Association of Retail Grocers reported recently. Striving to satisfy too many customers, most dairy departments are excessively inventoried; many carry more than 30 brands of margarine.

Ames, IA—All indications are that Iowa's cheese industry will continue to grow, ISU food technologist Bill LaGrange said here this week. Iowa ranks fourth in American cheese production in the US, with over 80 million pounds produced in 1971. Currently, 21 plants in Iowa manufacture American style cheese.

25 YEARS AGO

July 18, 1997: West Allis, WI—Robert Bobach of Roth Kase USA, Monroe, WI, was named Grand Master Cheese Maker during the Wisconsin State Fair Governor's Sweepstakes Cheese & Butter Auction here. Bobach won the top award with a Gruyere entry in the Open Class that earned a near-perfect score of 99.80.

Clovis, NM—New Mexico has approved the sale of \$6 million in industrial revenue bonds by the City of Clovis to finance a cheese plant in the Curry County community. The cheese plant would be built and operated by Wadzinski Foods of Nebraska under the name Clovis Cheese.

10 YEARS AGO

July 13, 2012: San Francisco, CA—The cheese industry lost one of its most passionate advocates as Daphne Zepos, 52, founder of Essex Street Cheese Company and co-owner of The Cheese School of San Francisco passed away from cancer. Over the last 20 years, Zepos played a prominent role in nearly every major cheese event in the US and Europe.

Petaluma, CA—The Marin French Cheese Company here was among 20 winners recently inducted into the Made in the USA Foundation's Hall of Fame. The Hall of Fame showcases exceptional US manufacturers and high-quality products. Winners are also selected for their impact on the local economy.



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Consumers Buying More Private Brands Than Pre-Pandemic, And Will Continue

Arlington, VA—Some 40 percent of consumers have bought more private brands than before the pandemic, and three-quarters of these shoppers plan to continue this trend, according to the *2022 Power of Private Brands* report, which was released recently by FMI—the Food Industry Association.

While 63 percent of private brands shoppers consider private brands to be a good value and 55 percent buy private brands because they are less expensive, additional factors are driving consumer affinity for these products, including quality, taste, sustainability and contributions to health and well-being, the report noted.

“While we know price and out-of-stocks have led consumers to try more private brands, we’re seeing these factors aren’t the only reasons shoppers continue to purchase private brand products,” said Doug Baker, FMI’s vice president of industry relations.

“When it comes to taste and quality, shoppers clearly see private brands as a good option, on par with national brands.”

—Doug Baker,
Food Marketing Institute

“Less than 2 percent of shoppers say the only reason they purchase private brands is because other products were out-of-stock,” Baker continued. “When asked about 14 product attributes, shoppers identified an average of four reasons for choosing private brand products. Clearly shoppers’ interest in private brand products extends beyond just price.”

Nearly half (42 percent) of shoppers who are buying more private brands say they like the taste of private brand products, and shoppers rank the importance of taste of private brands and name brands equally, both at 78 percent.

Also, a majority of shoppers (66 percent) say quality is important to them when choosing private brand items, and more than 43 percent of shoppers are buying store brands because of their quality.

“When it comes to taste and quality, shoppers clearly see private brands as a good option, on par with national brands,” Baker continued.

Consumers revealed additional positive perceptions of private brand product attributes that inspire their purchases:

- When meal planning, 24 percent of shoppers purchasing more

private brands say that private brand products “meet their meal solution needs” and 23 percent find their ingredients appealing. Also, 20 percent note a private brands product may fit their health needs.

- Shoppers report buying more private brands for sustainability factors, including convenient or resealable packaging (19 percent) and better for the planet (14 percent).

- Shoppers suggest that they’re more inclined to purchase private brands if they “look interesting” (20 percent) or if they’re perceived as “innovative or unique” (13 percent).

Meanwhile, FMI also recently released its fourth installment of *FMI US Grocery Shopper Trends 2022*, “Future Outlook,” which focuses on the ways various forces continue to shape how consumers eat, what they eat, and how they obtain food.

The analysis points to opportunities for grocers as they continue to serve as solution providers, especially during a period in which consumers feel constrained by both time and resources.

“We’re still cooking at home more than ever before, but our enthusiasm for doing so has waned to pre-pandemic levels, suggesting consumers are looking for fresh prepared and ready-to-prepare meal inspirations and solutions to address their inconsistent schedules and tightening budgets,” said Leslie G. Sarasin, FMI’s president and CEO.

Most consumers say they plan their meals in advance, and meal

preparation is getting faster. Three-quarters (74 percent) say it takes less than one hour to prepare their meals, and 30 percent say they spend less than 30 minutes, a faster rate than in recent years.

Also, 48 percent of consumers tell FMI they are following a specific approach to eating, incorporating certain principles that reflect kindness to oneself, an awareness of holistic wellness, and careful attention to how food makes them feel.

Shoppers say their healthy eating habits remain strong, despite fewer of them putting in the extra effort to do so, as 28 percent of consumers tell FMI they put a lot of effort into selecting nutritious and healthy options, while 48 percent put in some effort (vs. 36 percent and 46 percent, respectively, in 2021).

Shopper trends also notably suggest they will be more selective about where they invest their food dollars, as inflation continues to shape the way consumers interact with food.

The number of shoppers citing an increase in grocery spending climbed nine points from 37 percent in 2021 to 46 percent in 2022.

While last year’s figure should be attributed to the shift toward food at home, this year’s increase includes food inflation. However, it’s important to note that this survey was fielded before inflation’s more aggressive ascent, the FMI report noted.

Regarding how they obtain food, more shoppers have learned how best to use a hybrid landscape to meet their needs.

Shoppers say they plan their meals in advance more and shop online more.

Pennsylvania Invites Grant Proposals To Expand Sales Of State’s Ag Products

Harrisburg, PA—Pennsylvania Agriculture Secretary Russell Redding called for proposals for projects designed to expand sales of the state’s agricultural products.

The Pennsylvania Department of Agriculture (PDA) will award up to \$303,000 in matching funds to Pennsylvania nonprofits to reimburse up to 50 percent of the costs for promotional and educational projects intended to increase consumer awareness and sales or grow export markets.

Grants will be awarded to Pennsylvania nonprofit agricultural promotion and marketing organizations.

Eligible projects in 2022 can promote anything from wine to wool, hardwoods to honey, fruit, vegetables, herbs, meat, poultry or dairy — any agricultural product produced in the state.

Last year, the PDA awarded \$300,000 to 16 non-profits for projects ranging from festivals and tourism events, to regional buy-local campaigns and state-wide promotions of Pennsylvania products.

Grant applications must be submitted online through the Pennsylvania Department of Community and Economic Development Electronic Single Application. Applications are due by Friday, Aug. 5, 2022.

Potential applicants with questions about eligibility should contact grants coordinator Morgan Sheffield at (717) 787-3568 or msheffield@pa.gov.



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Vermont Cheese Festival Transitions To Industry-Focused VT Cheese Summit

Shelburne, VT—The Vermont Cheese Council (VCC) has kicked off online registration for its new industry-specific Vermont Cheese Summit here Aug. 13-14 at Shelburne Farms' Coach Barn.

Last March, VCC announced the cancelation of its Vermont Cheesemakers Festival due to complex planning and safety considerations. The popular public event first started in 2009.

"We know this may come as a disappointment to many of you, and we share in that disappointment," VCC reported.

The summit is designed to connect wholesale buyers and food professionals to Vermont cheese makers through a series of organized site visits, educational programs, and sampling sessions.

"Our hope is to alternatively offer an opportunity to showcase Vermont cheese makers in a smaller, cheese buyer-focused event," the Vermont Cheese Council continued.

Ample time will be reserved for one-on-one conversations and interactions with local cheese producers.

The first day will feature a series of creamery tours, including Graf-

ton Village Creamery, Jasper Hill Farm, Crowley Cheese, Plymouth Cheese, von Trapp Farmstead, Vermont Creamery, Cobb Hill Cheese, Champlain Valley Creamery, Plymouth Cheese and Shelburne Farms, among others.

The second day will feature cheese tastings and network opportunities with Vermont cheese makers. Educational sessions led by industry experts, including Jasper Hill creamery manager Matt Benham and Paul Kindstedt, professor in the department of nutrition and food sciences at the University of Vermont will enhance the second day's activities.

Participants will hear a panel discussion by cheese makers on sustainable business and manufacturing practices, followed by a food truck catered lunch. The summit will conclude at 2 p.m.

Those encouraged to attend the event include cheese buyers and sellers from specialty food and cheese retail shops, co-ops, groceries, food hubs, and other cheese retail operations; chefs and staff from restaurants and other prepared food concerns; and members of the cheese and food media, influencers, and freelance writers.

Tickets are on sale for \$75 per person. Sales end Aug. 10.

For questions, contact VCC executive director Marty Mundy via email: info@vtcheese.com. To sign up online, visit www.vtcheese.com/summit2022.

Jim Bleick, Graf Creamery, Receives WDPA Presidents Award



In the photo above are, left to right: Brad Legreid, WDPA's executive director; Jim Bleick; and Greg Pollesch of Galloway Company, current WDPA president.

Egg Harbor, WI—Jim Bleick received the 2022 WDPA Presidents Award at the Wisconsin Dairy Products Association's (WDPA) Dairy Symposium here Monday night.

Bleick spent his entire professional career at Graf Creamery in Zachow, WI.

During his career, he was involved in every aspect of the company's operations.

Bleick obtained his butter maker's license by the age of 21, became a plant supervisor at 26, vice president at 33 and president of the company in 1996 when he was 43 years old.

Bleick retired in 2018 after working at Graf Creamery for 46 years.

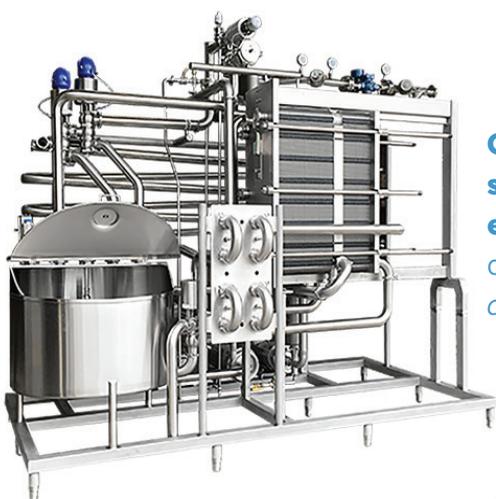
During his career, Bleick was active in numerous organizations. He served on WDPA's board of directors from 2004 to 2012, becoming president in 2009.

He was also active in WDPA special events and volunteered every year at WDPA's World Dairy Expo Championship Dairy Product Contest.

Jim Bleick was also active in the American Butter Institute, serving as its president in 2006-07. And also has supported the Eastern Wisconsin Cheesemakers and Buttermakers Association for many years, serving in the late 1990s and participating in numerous committee activities.

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Listeria Concerns Prompt Florida Firm To Recall Ice Cream Products

Sarasota, FL—Big Olaf Creamery of Sarasota, FL, is recalling all flavors and all lots of Big Olaf brand ice cream products because they have the potential to be contaminated with *Listeria monocytogenes*.

The product was sold at Big Olaf retailers in Florida as well as to consumers in restaurants and senior homes, and one location in Fredericksburg, OH. The brand ice cream was sold to consumers in plastic pint size containers, plastic half-gallon containers, and plastic 2.5-gallon tubs, scoopable are sold to the independent retail stores. All flavors, lots, codes, and all expiration dates through June 30, 2022, are included in this recall.

Based on epidemiological information shared by the US Centers for Disease Control and Prevention (CDC) and Florida officials, Big Olaf may be a potential source of illness in an ongoing *Listeria monocytogenes* outbreak, according to the recall announcement.

On July 1, 2022, Big Olaf Creamery was informed of an outbreak investigation by the Florida Department of Health and Florida Department of Agriculture and Consumer Services and immediately ceased production and distribution of the ice cream product.

As of July 8, 2022, the CDC reported that a total of 23 people were infected with the outbreak strain of *Listeria monocytogenes* from 10 states.

Eighteen people interviewed reported eating ice cream, 10 reported eating Big Olaf Creamery brand ice cream or eating at locations that might have been supplied by Big Olaf Creamery. This is an ongoing investigation and other ice cream brands not related to Big Olaf were mentioned as a possible source as well.

Big Olaf Creamery and all retailers supplied did not receive any complaints regarding product defect or sickness. No formal complaints were filed with the Florida Department of Health as of July 1.

Based on the information provided and upon the ongoing investigation, the company has ceased production and distribution of the ice cream product and is currently working with the US Food and Drug Administration (FDA) by voluntarily recalling the product.

Big Olaf is cooperating fully with regulatory authorities to successfully return all suspected products and has requested retailers to stop sales and dispose of product. Consumers who have purchased Big Olaf Ice Cream Products should not consume these products and dispose of them immediately.

New House, Senate Legislation Would Create Single Food Safety Agency

Washington—Legislation introduced in both the US House and Senate this week would establish a single food safety agency, the Food Safety Administration, to oversee federal food safety programs.

The Food Safety Administration Act was introduced in the House by US Rep. Rosa DeLauro (D-CT), chair of the House Appropriations Committee, and in the Senate by US Sens. Dick Durbin (D-IL) and Richard Blumenthal (D-CT).

The legislation would establish the Food Safety Administration under the US Department of Health and Human Services (HHS) by incorporating the existing food programs within the FDA—the Center for Food Safety and Applied Nutrition (CFSAN), Center for Veterinary Medicine (CVM) and the Office of Regulatory Affairs (ORA)—into a separate agency.

Under the legislation, FDA would be renamed “Federal Drug Administration” and retain responsibility for carrying out its responsibilities related to drugs, cosmetics, devices, biological products, color additives, and tobacco.

The new Food Safety Administration would be led by a food safety expert confirmed by the Senate. This food safety administrator would oversee, among other things: implementation of federal food safety; inspection, labeling, enforcement, and research efforts to protect the public health; development of consistent and science-based standards for safe food; reviews and reassessments of food additives; and prioritization of food safety efforts and deployment of federal food safety resources to achieve the greatest benefit in reducing foodborne illness.

Not later than six months after the date of enactment of this legislation, the food safety administrator would have to issue formal guidance defining the criteria by which food facilities would be divided into “high-risk,” “intermediate-risk” and “low-risk” facilities. High-risk facilities would have to be inspected at least once per year; intermediate-risk facilities not less than once every two years; and low-risk facilities not less than once every three years.

The facilities of each manufacturer of infant formula would have to be inspected not less than every six months. Also, not later than five business days after a manufacturer of infant formula or essential medical food becomes aware of circumstances that could lead to a shortage of their products in the US, such manufacturer would have to give written notice of such circumstances to the food safety administrator.

The legislation has been endorsed by the Center for Food Safety, Consumer Federation of America, Consumer Reports, Defend Our Health, Environmental Working Group, Friends of the Earth, Healthy Babies Bright Futures, STOP Foodborne Illness, and Center for Environmental Health.

“Food safety is currently a second-class citizen at the Food and Drug Administration,” DeLauro commented. “Right now, there are no food policy experts in charge of food safety at the FDA. That is unacceptable and contributes to a string of product contaminations and subsequent recalls that disrupt the supply chain, contribute to rising prices, and in many cases, result in consumer illness and death.

“Look no further than the recent infant formula crisis to understand the need to create a single food safety agency, led by a food policy expert, to ensure the safety of products that go to market,” DeLauro added.

“The FDA’s inadequate responses to outbreaks and missed deadlines for implementing critical

food safety initiatives has undermined consumer confidence in the agency’s food program,” commented Brian Ronholm, director of food policy for Consumer Reports. “Consumer Reports commends Senator Durbin and Congresswoman DeLauro for this bill to bring focused leadership and more accountability to the FDA food program.”

“The sad reality is that FDA seems unwilling or unable to use their authority to protect Americans from preventable illness and death,” Durbin continued. For that reason, he and others are introducing legislation to “transfer all of FDA’s food responsibilities to a new agency that, we hope, will have more success in protecting the foods in our kids lunch boxes and on our dining room tables.”

“Americans deserve to know the food on their plates is safe to eat,” Blumenthal said. “By protecting consumers from foodborne illnesses and acting swiftly to respond to recalls, the Food Safety Administration will improve the safety of our nation’s vital food supply.”

The legislation has several original co-sponsors, all Democrats, in the House.



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Ellsworth Co-op Creamery Celebrates Opening Of New Cheese Plant, Store

Menomonie, WI—The dairy farmer owners and cheese makers of Ellsworth Cooperative Creamery held a grand opening here Thursday for their new cheese plant and store.

tal investment and number of jobs created.

“The Menomonie Creamery is an exciting new part of the cooperative,” said Paul Bauer, the cooperative’s CEO. “In its 112 years of



The new, 60,000-square-foot specialty cheesemaking facility began production in February, with the retail store opening in April. The \$26.1 million creamery replaced the cooperative’s aging Comstock Creamery in Comstock, WI. The Comstock Creamery staff were able to make the move to the new plant and the cooperative anticipates creating an additional 42 jobs.

The Wisconsin Economic Development Corporation (WEDC) supported the project by offering up to \$500,000 in state tax credits to the creamery. The actual amount of tax credits the Ellsworth Cooperative Creamery will receive depends on the amount of capi-

operations this is the Creamery’s first new facility. We look forward to the growth and prosperity this location and community offer our member owners.

“A special thank you to the city of Menomonie and WEDC for making this possible for the Ellsworth Cooperative Creamery,” Bauer added.

Missy Hughes, WEDC secretary and CEO, and Randy Romanski, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), were on hand Thursday for the grand opening.

“This new facility will allow Ellsworth Cooperative Creamery to share the wonders of Wisconsin

cheese curds with even more people,” Hughes said. “The more than \$26 million investment in this facility will allow the creamery to grow nationally and internationally as well as develop additional specialty cheeses.”

“Investments like these support the community by creating jobs and the dairy industry through securing a market for milk producers,” Romanski said. “Wisconsin is known as America’s Dairyland due to our hard working dairy farmers, high quality milk, nutritious dairy products, and innovative companies like Ellsworth Cooperative Creamery.”

Ellsworth Cooperative Creamery has more than 250 dairy farmer members. The cooperative is best known for its cheese curds, succeeding in getting then-Gov. Tony Earl to declare Ellsworth the “Cheese Curd Capital of Wisconsin” in 1983. With the popularity of its curds still growing, the cooperative has now trademarked “Cheese Curd Capital.”

The new Menomonie Creamery is also designed to draw in community members and tourists with 11 windows in the store looking into the cheese plant so everyone can see how the cheese is made, Bauer said. That’s just one of the ways the creamery hopes to become part of the Menomonie community.

“Besides the expanded tax base and the job creation it brings to the city, the Menomonie Creamery is a tourist draw by itself for the entire region,” Menomonie Mayor Randy Knaack said. “The community is looking forward to a longstanding and growing partnership with them in Menomonie.”

For more information on the new Ellsworth plant, visit www.cheesereporter.com/Company%20Profiles/Ellsworth.htm

‘Gold Rush’ By Forge Pizza Tops Real California Contest

Napa, CA—A “Gold Rush” pizza created by David Jacobson of Bay Area Forge Pizza Fire Truck topped this year’s Real California Pizza Contest (RCPC).

Jacobson was one of 12 professional chefs selected as finalists in the nationwide search for the best foodservice pizza recipes using Real California Cheese (RCC).

Hosted by the California Milk Advisory Board (CMAB), this year’s contest received over 100 recipe entries in three contest categories – Cal-Mex, The REAL Californian, and Plant-Forward. All recipes feature cow’s milk cheeses from California.

The Gold Rush, which pays homage to California’s gold rush history, incorporates Mozzarella, Monterey Jack, Provolone, heavy cream and several California specialty cheeses, including a washed-rind Triple Crème. Gold Rush is topped with fingerling potatoes, pancetta and smoked sea salt.

Jacobson won top honors and \$15,000 in awards and cash prizes for his Gold Rush Pizza in the REAL Californian category.

Marcus Medina of Hella Pie Pizza, Tracy, won the Cal-Mex category with his Cali Craft Chicken Enchilaza: a blend of Mexican Crema, Oaxaca and Cotija with braised chicken, enchilada sauce and red cabbage.

For the Plant-Forward category, Leah Scurto of Pizza Leah, came in first with the Spear-It of Spring recipe. Scurto combines Scamorza and Aged Dry Jack cheeses with roasted asparagus spears, mint leaves, and baby arugula.

Category winners Medina and Scurto each received \$5,000. The rest of the finalists took home \$500.

New Cal-Mex Competition

The enthusiastic response to its Real California Pizza Contest prompted the CMAB to launch a new competition for foodservice professionals, focused on the fusion of Hispanic and California cuisine.

For the Cal-Mex Invitational, CMAB will invite a select group of professional chefs from across the US to submit recipes for three meal occasions that use Hispanic-style cheese and dairy products made in California.

The judging panel will choose the best recipes in each category – appetizer, entrée, and dessert.

Winning chefs will compete in a cook-off here Aug. 3 at the Culinary Institute of America-Copia.

The top chef will take home over \$22,000 in cash prizes, and the three category winners will receive a \$5,000 prize.

For more details and contest updates, visit www.calmex.realcaliforniamilk.com.

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FDA Releases Public Registry Of Recognized Accreditation Bodies Under LAAF Program

Silver Spring, MD—The US Food and Drug Administration (FDA) on Tuesday announced its recognition of six accreditation bodies under the Laboratory Accreditation for Analyses of Foods (LAAF) program.

Under the LAAF program, these accreditation bodies may accredit laboratories to the standards established in the final rule on Laboratory Accreditation for Analysis of Foods. Laboratories may now apply to the recognized accreditation bodies to participate in the LAAF program.

The LAAF final rule, issued by FDA in December 2021, establishes the LAAF program and outlines eligibility requirements for accreditation bodies and laboratories that wish to participate in the program.

The LAAF program is intended to improve the accuracy and reliability of certain food testing through the uniformity of standards and enhanced FDA oversight of participating laboratories and accreditation bodies.

The LAAF final rule applies to accreditation bodies and food testing labs that wish to participate in the program. Their participation is voluntary, although, in certain circumstances, owners and consignees will be required to use LAAF-accredited labs to conduct food testing.

Eligibility requirements for an accreditation body seeking LAAF recognition include being a full member of the International Laboratory Accreditation Cooperation (ILAC) and a signatory to the ILAC Mutual Recognition Arrangement with demonstrated competence to ISO/IEC 17011:2017(E) and a scope of "Testing: ISO/IEC 17025."

The six FDA-recognized accreditation bodies for the LAAF program are: AIHA LAP, LLC, Falls Church, VA; ANSI National Accreditation Board, Fort Wayne, IN; American Association for Laboratory Accreditation, Frederick, MD; International Accreditation Services Inc., Brea, CA; Perry Johnson Laboratory Accreditation, Inc., Troy, MI; and Standard Council of Canada, Ottawa, Ontario.

The LAAF final rule does not apply to all food testing, FDA pointed out. Food testing, including environmental testing, is required to be conducted by a LAAF-accredited lab only under certain circumstances specified in the final rule.

For more information on the LAAF program, visit www.fda.gov.

EU Feta Ruling

(Continued from p. 1)

Cyprus, claimed that Denmark has breached its obligations under Regulation No. 1151/2012 (on quality schemes for agricultural products and foodstuffs) by failing to prevent or stop the use of the designation "Feta" on cheese produced in Denmark and intended for export to third countries.

Denmark maintains that Regulation No. 1151/2012 applies only to products sold in the EU and does not cover exports to third countries. It therefore does not deny that it has neither prevented nor stopped producers in its territory from using the name "Feta" if their products are intended for export to third countries.

In its judgment, the Court of Justice noted, according to the wording of Regulation No. 1151/2012, the use of a registered name to designate products not covered by the registration which are produced in the EU and intended for export to third countries is not excluded from the prohibition laid down in that regulation.

As regards, in the second place, the context of Regulation No. 1151/2012, the court pointed out that PDOs and protected geographical indications (PGIs) are protected as an intellectual property right by Regulation No. 1151/2012. The scheme for PDOs and PGIs has been established in order to help producers of products linked to a geographical area by ensuring uniform protection of the names as an intellectual property right in the territory of the EU.

The use of a PDO or PGI to designate a product produced in the territory of the EU which does not comply with the applicable product

specification impairs, within the EU, the intellectual property right constituted by that PDO or PGI, even if that product is intended for export to third countries, the Court of Justice stated.

In the third place, regarding the objectives pursued by Regulation No. 1151/2012, the court noted that the objective of PDOs and PGIs is to help producers of products linked to a geographical area by securing fair returns for the qualities of their products, by ensuring uniform protection of the names as an intellectual property right in the territory of the EU, and by providing clear information on the value-adding attributes of the product to consumers.

The use of the PDO "Feta" to designate products produced in the territory of the EU which do not comply with the product specification for that PDO undermines those objectives, even if those products are intended for export to third countries, the court stated.

It therefore follows from the wording of Regulation No. 1151/2012, as well as from its context and the objectives pursued by it, that such use constitutes conduct prohibited by that regulation. The court concluded that, by failing to prevent or stop such use in its territory, Denmark has failed to fulfill its obligations under Regulation No. 1151/2012.

In response to the second complaint raised by the European Commission, the Court considers that Denmark has not infringed its obligation under the principle of sincere cooperation referred to in Article 4(3) TEU.

That complaint refers to the same conduct as that which forms the subject matter of the first complaint, namely the failure to

prevent or stop Danish producers from using the PDO "Feta" to designate cheese which does not comply with the applicable product specification.

Although it is true that the export to third countries by EU producers of products unlawfully using a PDO is likely to weaken the EU's position in international negotiations aimed at ensuring the protection of EU quality schemes, it has not been established that Denmark has taken any action or made any statements potentially having that effect, which would constitute conduct distinct from that which forms the subject matter of the first complaint.

An action for failure to fulfill obligations directed against an EU member country which has failed to comply with its obligations under EU law may be brought by the European Commission or by another member country. If the Court of Justice finds that there has been a failure to fulfill obligations, the member country concerned must comply with the court's judgment without delay.

Where the Commission considers that the member country has not complied with the judgment, it may bring a further action seeking financial penalties. However, if measures transposing a directive have not been notified to the Commission, the Court of Justice can, on a proposal from the Commission, impose penalties at the stage of the initial judgment.

In March, EU Advocate General Tamara Capeta issued an opinion stating that, by failing to stop the use by Danish producers of the registered name "Feta" for cheese intended for export to third countries, Denmark had failed to fulfill its obligations under EU law.



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Fromagex's New WI Distribution Center Creates Customer, Supplier Efficiencies

Pewaukee, WI—Fromagex's new distribution center here signals a commitment to the US dairy industry and gets the company closer to both its suppliers and its customer base.

With over 4,000 SKUs, Fromagex is a solutions provider, offering ingredients, equipment, packaging and coatings, and a lot more for the production and marketing of cheese and other dairy products.

Adam Komlosy Paradis is the sales director at Fromagex. He said that while the company has been serving the Wisconsin and entire United States market for over 15 years, the new 8,000-square-foot warehouse near Milwaukee gives his company, essentially, more flexibility.

"Supply chain issues, as everyone knows, is a big problem right now," Komlosy Paradis said. "Getting closer to our customers and our suppliers alleviates some of the delays and, as we've found, even created opportunities to better serve our customers."

He said dairy product manufacturers have become more lean and have been utilizing more outside warehousing to hold supplies.

"Housing product for our customers gives us another dimension we haven't had here in Wisconsin but also throughout the US. It allows us to better handle our customers' inventory," Komlosy Paradis said. "Our customers are not holding as many supplies as they used to. Offering warehousing and distribution services nearby reduces their concerns for labor, space, while creating efficiencies."

Komlosy Paradis also said the new distribution center offers better flexibility with the company's suppliers.

Previous shipping procedures had all products coming out of the company's Montreal location. Delays would occur in possibly a circuitous route where, for example, a US supplier's product would ship from their distribution to a Fromagex warehouse in Canada and then back to the US-based cheese manufacturer.

"Being closer to key suppliers like Chr. Hansen, Oterra, and others, creates logistical efficiency and greater flexibility. It is getting us closer and provides us a central distribution," Komlosy Paradis said. "What we were doing wasn't

optimal. Being in Wisconsin, where many of our suppliers are near, allows us to quicken delivery from our distribution center to the manufacturer."

In addition to US-based suppliers, Fromagex also will be using the new warehouse to store unique products from Europe.

"A few years back our owners went overseas with the objective to establish high-quality, exclusive, specialty partnerships with suppliers unique to our North America network," Komlosy Paradis said. "We built a base and as the business grew, other companies asked if we could represent them. Now we are introducing products that cheese makers from around the globe have been using for many years as possible solutions here in the US."

Dennis Dewane-Florentino is Fromagex's account manager for the western and Midwest territories. He has been in and out of cheese plants throughout the US for over 25 years.

Brian Schlatter is the company's eastern representative and is one of three Fromagex representatives on staff with cheesemaking or dairy product experience.

The two account representatives, with support staff in Canada and now Wisconsin, have been helping dairy product manufacturers across the United States find solutions to add more eye-appeal to their products; cost-saving solutions to their programs; or labor-saving, automated, solutions to their process.

Komlosy Paradis said the Fromagex team works with their customers to discover what their needs are, as well as, what will work best for their processing operation.

Fromagex was started to help small farmers process their milk into cheese. The company grew to provide ingredients and equipment to manufacturers of all sizes.

"We handle all size operations," Komlosy Paradis said. "We are very, very good with the artisans because we can offer flexibility. We can take a full pallet of product, and break it down to sell the individual pieces, whether it is cheese molds, cultures, rennet, or whatever the need."

But Fromagex also services the larger dairy product manufacturers with pallet load ingredients, packaging, and other products, and also represents turnkey equipment for large production or for retrofitting equipment for fresh cheese manufacturing.

Another area of interest to cheese manufacturers lately has been the appearance of the cheese product itself, Dewane-Florentino mentioned.

"Cheese makers are looking to differentiate their products from

other manufacturers," Dewane-Florentino said. "Cheese colors, coatings, labeling, shapes and molds, papers and foils, they are looking to stand out and improve their identity."

SUPPLIER PROFILE

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Dewane-Florentino said Fromagex is known for being a company that comes in and helps out with pretty much any issue a manufacturer might have.

"Most of the time they are asking for help with either quality issues or a process issue, trying to make improvements on that," Dewane-Florentino continued. "They are trying to optimize a process or the labor. Especially lately with labor being what it has been."

"This warehouse is fantastic," Dewane-Florentino said. "We have more variety and a wider gambit of products and services for the industry. The industry now has somewhere else to go for, perhaps, products and services that they couldn't get anywhere else."

We've been serving the US market for a lot of years, Komlosy Paradis continued. The Fromagex ownership has made a huge commitment with this new distribution center.

"We are here to develop and grow with our suppliers and our customers," Komlosy Paradis mentioned. "Building a rapport, building trust, is how we'll measure success."

Being closer to key suppliers...creates logistical efficiency and greater flexibility. It is getting us closer and provides us a central distribution."

Adam Komlosy Paradis,
Fromagex

If we can create a conversation, you can pretty much bet, we have the solution, Dewane-Florentino said. "If we don't, we probably know where to find them."

Fromagex is and will always strive to be a solutions provider. And we want to be the first call if there are problems or weaknesses, he continued.

"If there is anything we can help with, we want to be share of mind," Komlosy Paradis said. "Which is a part of your mind where Fromagex is all the time."

For more information on Fromagex new distribution center or line of products, visit www.fromagex.com



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Finalists Announced For New York MilkLaunch Startup Competition

Brooklyn, NY—The New York State Dairy Promotion Order (DPO) and VentureFuel on Tuesday announced the finalists for this year's New York MilkLaunch startup competition.

The competition, which aims to fuel demand for dairy among Gen-Z (10 to 23 year olds), offers over \$200,000 in total awards as well as mentorship to accelerate these innovative new products.

The finalists are:

True Scoops: shelf-stable ice cream and topping mixes crafted with the home user in mind for an easier ice cream making experience. No ice cream maker required; just add half and half, whisk, blend or churn and freeze.

Mochidoki: premium mochi ice

cream with elevated flavors, packaging, and ingredients.

Elite Sweets: makers of a better-for-you donut that is keto-friendly, low-sugar, gluten-free, and packed with protein from milk and eggs. Individually packaged for portion control and pre-glazed for consumer convenience.

Creme and Cocoa Creamery: Brooklyn-born, Caribbean-inspired ice cream and sorbet. At Creme and Cocoa, they're churning up fresh, small-batch ice cream in flavors that pay homage to their upbringing in the Caribbean.

Spylt (formerly Smack'd): a creamy, low-sugar, dairy-based chocolate "energy drink" naturally loaded with vital nutrients like

calcium, B vitamins, potassium, vitamin D, and protein. It comes in an environmentally friendly aluminum 12-ounce can.

Novel Foods: a protein powder upcycled from cheese whey or Greek yogurt whey, and recovered nitrogen from dairy farm waste.

Novel Food's high-protein powder comes in at nearly 75 percent protein and boasts an excellent amino acid profile while reducing the environmental impact of the dairy and yogurt industry.

The competition encourages entrepreneurs, startups, and existing companies to introduce exciting dairy products to Gen-Z consumers. Innovations in traditional dairy as well as make-up, clothing, etc. with a focus on sustainability were sought.

To support each finalist, a \$10,000 stipend is provided for competitors to perfect their prod-

uct via lab time, consumer insights, and research.

Finalists will also receive mentorship from global experts in retail, dairy, and consumer products, organizers stated.

"Gen Z doesn't want their parents' dairy products, they want new and exciting options," commented Fred Schonenberg, founder of VentureFuel, an independent innovation consultancy.

The MilkLaunch finalists will pitch to a panel of expert judges on Thursday, August 25 in a live-streamed virtual event for the right to be named the winner of NY MilkLaunch, and will be awarded a grand prize of \$150,000 worth of support to accelerate their new product in the market.

Registration for the event on August 25th is available on the NY MilkLaunch landing page: nymilklaunch.com.

Whisps Creates Cheese & Pretzel Bites In Two Flavors

New York—The cheese snack category welcomed new Whisps Cheese & Pretzels Bites, made with Aged Parmesan, Cheddar and "clean label" pretzels – two of America's favorite snack foods in one bite.

We're furthering our commit-

ment to putting actual cheese back in artificial 'cheez' snacks," said John Ghingo, CEO of Whisps.

The pretzel-and-cheese combination isn't new, but what is new is our obsession with bringing real cheese to the pretzel category.

Whisps Cheese & Pretzel Bites in Cheddar and Honey Mustard flavors are available at Amazon and Kroger stores nationwide. For more information, visit www.Whisps.com.

Vermont Creamery Unveils Strawberry Spritz Fresh Chevre

Websterville, VT—Vermont Creamery here has entered the fresh chevre dessert category with its new Strawberry Spritz fresh goat cheese spread.

The first of three in a line of flavors, Strawberry Spritz is peppered with fresh strawberries and honey,

and packaged in 6-ounce logs.

"Goat cheese has always been our core, and our fresh chèvre portfolio will continue to evolve to offer our fans the chance to enjoy it in the ways they want most," said Vermont Creamery marketing director Kate Paine.

For information, visit www.murrayscheese.com/strawberry-spritz-goat-log. The spread is sold exclusively through Murray's online and retail shops.

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Dr. Robert L. Bradley Endowment Fund Established At UW-Madison

Egg Harbor, WI—The Wisconsin Dairy Products Association (WDPA) has announced the creation of the Dr. Robert L. Bradley Dairy Foods Fund at the University of Wisconsin-Madison.

Over the past two months, WDPA members have donated almost \$400,000 to the fund, which exceeded the minimum amount needed to create the new endowment fund.

The fund has been established to encourage and facilitate college students pursuing dairy foods careers. It will support dairy foods-related teaching, research and extension work within the UW Food Science Department.

Funds will also be used to provide financial support: to develop and train students to enter the dairy industry; for graduate student tuition and/or stipends; training and participation in dairy products judging; and to defray travel expenses for students.

This endowment fund is being named after Dr. Robert L. Bradley to acknowledge the tremendous contributions he has made to the dairy industry. Specifically, WDPA noted Bradley donated countless hours of his time to help Wisconsin processors improve their dairy plant operations; educated thousands of students over the past 60 years, with a majority of them employed in Wisconsin dairy plants; is a national authority on all facets of dairy products. He is the “go-to” person when a company needs answers to their production problems; is a major factor in the success of the WDPA. He serves as the head judge for WDPA’s World

Dairy Expo Championship Dairy Products Contest; is a member of WDPA’s Regulatory Committee for four decades; and continually provides expert advice to WDPA member companies.

Bradley has been working at UW-Madison’s Department of Food Science since 1964. During his career, his accomplishments have been vast, WDPA noted. Bradley’s research activity is mainly focused in the general areas of food product development, ultrafiltration and reverse osmosis, frozen dessert technology, analytical methods of food analysis, and dairy food technology.

Dr. Bradley received his bachelor’s degree in dairy technology at the University of Massachusetts and received his master’s degree as well as his Ph.D. in food science at Michigan State University.

Bradley is a recipient of many prestigious awards, including the Presidents Award from WDPA, the Milk Industry Foundation Teaching Award, and the Alfa Laval Agri Award from the American Dairy Science Association.

WDPA thanked the following members for their contributions to the Dr. Robert L. Bradley Dairy Foods Fund: Nelson-Jameson, \$50,000; Grassland Dairy Products, \$50,000; Galloway Company, \$50,000; Kwik Trip, \$50,000; Steinhauer Charitable Foundation, \$50,000; WDPA, \$50,000; Dairy Farmers of America, \$25,000; Compeer Financial, \$10,000; Culver’s, \$10,000; Ted Galloway, \$10,000; Century Foods, \$5,000; Denali Ingredients, \$2,500; and Timon Zander, \$1,000.

PERSONNEL

Sheryl Meshke To Be Sole President, CEO Of AMPI

New Ulm, MN—Sheryl Meshke has been named the sole new president and CEO of Associated Milk Producers, Inc. (AMPI), effective January 2023.

Meshke will succeed co-president and CEO Donn DeVelde, who will step down at the end of the year after 38 years of service ADPI. DeVelder was named co-president and CEO in January 2015, a position he has shared with Meshke.

“While the co-leadership structure was not common at the time, we knew they were the right team and exemplified the cooperative principle ‘we are better when we work together,’” said AMPI board chairman Steve Schlangen. “Together they navigated extreme market volatility and industry headwinds, managing the business with care and clear vision.”

“Under their leadership, the cooperative’s financial position improved significantly, positioning the company for the future,” he continued.

Meshke joined AMPI in 1991 and during her tenure, led communications, public affairs, human resources and strategic planning. Before becoming co-CEO, she was the executive senior vice president, strategic initiatives.

KIRK BALDWIN has retired after 25 years of service at Valley Queen Cheese Factory, Milbank, SD, according to the company’s

LinkedIn site. Baldwin originally worked as an instructor for South Dakota State University (SDSU) before joining Valley Queen in 1997 as a cheese technologist. During a span of 25 years, Baldwin worked in several positions, filling in for the whey plant manager, quality assurance manager, wastewater manager, and finally settling down in his most recent role as a food scientist.

The International Dairy Food Association (IDFA) has promoted ROBERT ROSADO to vice president, legislative affairs. Rosado joined IDFA in 2021 and leads IDFA’s nutrition policy efforts. ANDREW JEROME was promoted to vice president, communications. Jerome came to IDFA in 2020 and manages advocacy communications strategies, digital outreach, branding and design, and media/member communications. MELISSA LEMBKE has been promoted to senior director, partnerships and programs. She joined IDFA in 2016 and now leads IDFA’s sponsorships, partnerships and strategic programming functions.

Newly elected 2022 officers of the California Milk Advisory Board (CMAB) were announced recently. They include member-at-large ARLENE VANDER EYK of Tulare; secretary JOHN VANDERPOEL of Wasco; treasurer ANDRE BRAZIL, Visalia; member-at-large MAUREEN LEMOS of Waterford; vice chairman RENAE DE JAGER of Chowchilla; chairman TONY LOUTERS of Merced; and member-at-large SUSAN BIANCHI of Petaluma.

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NY Dairy Promotion Order Seeks Applications For Projects That Expand Consumer Demand

Albany, NY—The New York State Department of Agriculture and Markets last Friday announced that the Dairy Promotion Order (DPO) Advisory Board has issued a Request for Applications for dairy and research promotion projects, as part of its \$15.5 million checkoff fund.

The invitation solicits proposals for projects that market, promote, and research New York-produced fluid milk and dairy products with the goal of expanding the types of dairy products available and increasing consumer demand for and consumption of New York dairy products. Eligible applicants include non-profit entities, research institutions, and private businesses.

Applications should be submitted on or before Aug. 25, 2022. More information can be found on the department's website, at <https://agriculture.ny.gov/dairy/dairy-promotion-order>.

The DPO Advisory Board has identified the following nine goals to guide its work in boosting the dairy industry in New York state:

- Increase the consumption of New York milk and dairy products by youth (lunches, breakfasts, and other offerings).

- Promote the uniqueness of, and increased sales of, New York milk, dairy products and/or ingredients throughout the entire food supply chain.

- Proactively improve the image of dairy products and/or dairy producers' farming practices among consumers.

- Improve communication to dairy producers and dairy stakeholders to inform them how they can assist in improving the consumption of New York milk and dairy products by highlighting the sustainability story.

- Increase the sales and consumption of milk and dairy products produced in the US and exported to other countries.

- Participate in national programs influencing increased consumption dairy products.

- Create target marketing to promote the consumption of New York state milk and dairy products to Gen Z.

- Develop and implement marketing strategies that are inclusive of the socially diverse population to increase the consumption of New York state dairy products.

- Conduct research projects that create new products and/or enhance the safety, quality, and sensory attributes to expand the demand for New York dairy.

Retail Dairy Prices

(Continued from p. 1)

in June 2021.

In June, the average retail price for a pound of natural Cheddar cheese was \$5.78, up more than 13 cents from May and up more than 39 cents from June 2021.

That's the highest average retail Cheddar price since February of 2013, when it was a record \$5.94 a pound.

Average retail Cheddar prices for June in the four major regions reported by the Bureau of Labor Statistics, with comparisons to a month earlier and a year earlier, were as follows:

Northeast: \$6.11 per pound, up more than 21 cents from May and up more than 27 cents from June 2021.

Midwest: \$5.25 per pound, down more than 11 cents from May but up more than 23 cents from June 2021.

Southern Region: \$5.61 per pound, up almost 34 cents from May and up almost 41 cents from June 2021.

Western Region: \$6.17 per pound, up almost three cents from May and up almost 63 cents from June 2021.

The average retail price for a pound of American processed cheese in June was \$4.51, up almost 17 cents from May and up 52 cents from June 2021.

Retail Whole Milk Price Declines

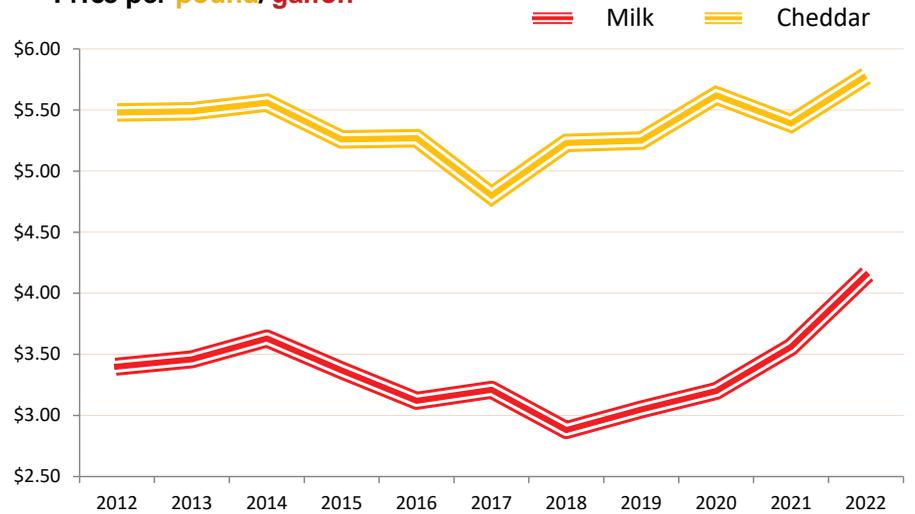
In June, the CPI for whole milk was a record-high 261.0, up slightly from May and 17.1 percent higher than in June 2021.

June's CPI for "milk" was 183.7 (December 1997=100), up 0.5 percent from May and up 16.4 percent from June 2021. The CPI for

Average Retail Prices

Cheddar & Whole Milk: June 2012 – 2022

Price per pound/gallon



milk other than whole in June was 183.7, up 0.9 percent from May and 16.7 percent higher than in June 2021.

The average retail price for a gallon of whole milk in June was \$4.15, down more than five cents from May but up almost 60 cents from June 2021.

Retail whole milk prices have now averaged above \$4.00 per gallon for three straight months, according to the report.

Average retail whole milk prices in June in the three major regions reported by the Bureau of Labor Statistics (prices aren't reported for the Midwest), with comparisons to a month earlier and a year earlier, were:

Northeast: \$4.61 per gallon, down almost six cents from May but up more than 66 cents from June 2021.

South: \$3.96 per gallon, down more than nine cents from May but up more than 44 cents from June 2021.

Western Region: \$4.33 per gallon, down more than four cents

from May but up 79 cents from June 2021.

Butter CPI Tops 300

In June, the CPI for butter stood at 302.3, up 2.9 percent from May and 21.3 percent higher than in June 2021.

That's the first time ever that the butter Consumer Price Index has been above 300.

The CPI for ice cream and related products in June was 256.8, up 3.1 percent from May and 12.5 percent higher than in June 2021.

That's the first time ever that the ice cream CPI has been above 250.

The average retail price for a half-gallon of regular ice cream in June was \$5.54, up more than 18 cents from May and up 65 cents from June 2021.

June's Consumer Price Index for other dairy and related products was 176.7 (December 1997=100), up 1.9 percent from May and 15.9 percent higher than in June 2021.

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ACS Contest

(Continued from p. 1)

tively central location in the northern tier of the US also makes for cooler temperatures and less triage for entries.

“We’ve not had a temperature abuse problem yet that I know of,” she said. “I think folks are getting better at shipping their products,” Clark said. “There’s fewer mistakes being made.”

This is huge, Clark said. We used to have to triage about 10 percent of entries due to temperature abuse.

Rich Rogers, owner of Scardello Artisan Cheese gourmet retail shop, Dallas, TX, echoed the benefits of digital efficiency, and fewer entries showing up out-of-temperature. Rogers is a long-time contest volunteer, and sees the contest and his efforts as “one small way to give back.”

With two locations in Dallas, Scardello Artisan Cheese launched 14 years back and since that time, Rogers has seen explosive growth in tandem with quality production.

“The thing I like about artisan cheese makers is that they’re very innovative,” Rogers said. “The American Originals category is such an incredible category. Our producers aren’t tied to tradition; they’re not tied to place, so they can stretch out and do some really neat stuff.”

“Some risks are being taken, and some challenging cheeses and interesting products are being made,” Clark agreed.

“Not everyone’s making your standard Cheddar,” she said. “They’re trying to do some unique things, and taking chances. I think that’s cool.”

It’s a great competition that’s both about marketing, and also

getting your product out to other industry experts and getting their feedback and making improvements,” Tucker said.

“We really want to give a lot of commentary to our members who are participating, especially if it’s a brand new product,” Tucker said.

The experts can determine if it’s on the right track, or it needs a little something to push it over the edge, she said.

The contest also benefits volunteers, Tucker said. A lot of companies have supported the volunteers, which is seen as part of an employee’s development process.

Contest As A Marketing Tool

Placing in the highly-regarded contest gives cheese makers a marketing advantage over similar styles in the growing artisan cheese sector.

Craig Gile, cheese grader for Cabot Creamery, said his company has a long history with the ACS competition.

It can deliver a lot of notoriety and prestige, Gile said. On the marketing side, the contest is pretty valuable. I’ve had the honor of judging WCMA’s US and World Contests, and ACS is interesting because you’ve got a hybrid between technical and aesthetics.

“It allows folks to bring in another level of expertise,” Gile said. “Part of why I’m here is because I really love cheese; there’s also a lot of people here from all over the industry that are really enthusiastic.”

“It’s a chance to come out here and hang with some technically savvy folks,” he said. “On the other end, I get to hang out with people on the distribution side, who are just as important to the industry.”

Feedback Part Of Contest Mission

Expert feedback from the judging panel on each entry is considered



Bill Rufenacht (left) of Dairy Connection and C.J. Bienert of The Cheese Shop of Des Moines, prepare to judge an entry during the American Cheese Society Judging Competition held in May this year in Minneapolis.

one of the most important and helpful benefits of participating, many cheese makers say.

A contestant has the opportunity to receive honest feedback from both aesthetic and technical expert judges.

I think the contest fulfills the original mission of American Cheese Society by giving cheese makers the information they need to create the product they want, and the feedback to know if something isn’t quite working, said longtime Contest Committee chair John Greeley.

“For so many early cheese makers, the only cheese they understood was their own and cheese nearby,” Greeley said.

“By entering the ACS Judging – we always called it a ‘judging’ rather than a ‘competition’ – that started a little later, was to get that score sheet back,” he said. “That’s why the aesthetic aspect is so important.”

Alyce Birchenough of Alabama’s Sweet Home Farm was an

early ACS contestant, primarily for the invaluable expert feedback. Her company only distribute their products out the door.

The contest is great if you want to distribute and get a lot of exposure, but for us it didn’t make much sense since we wanted to sell everything local, she said.

“But it’s a great way to get input on your product from professionals. It’s also a great way to connect; people have been coming to this for 30-plus years,” Birchenough said.

Despite being semi-retired, Birchenough continues to volunteer for the contest because of the friends she’s made, and love for ACS.

“I love to see how it’s grown, and learn about changes in the industry,” she said.

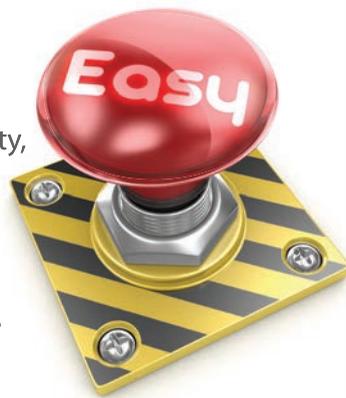
Even through the pandemic, the dedicated Contest Committee held Zoom calls to suss out the logistics of the competition, including location and safety protocols.

• See **ACS Network**, p. 15

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Guggisberg Cheese Tops Ohio State Fair Cheese Contest

Fresno, OH—Guggisberg Cheese of Millersburg, OH, earned top honors at the Ohio State Fair Cheese Contest held here Monday at Pearl Valley Cheese.

Participation in this year's contest, hosted by the American Dairy Association Mideast, was at an all-time high with 60 entries from cheese makers across the state.

Cincinnati's Urban Stead Cheese received the Reserve Champion award.

The judging panel featured retired cheese product developer Jeff Jirik; cheese makers Brian Schlatter and Abbe Turner; James Troyer, owner of Troyer Foods; and dairy plant supervisor Kristopher Welch. First, second and third place winners in each of the 10 contest classes are:

Swiss

First place: Guggisberg Cheese
Second place: Pearl Valley Cheese
Third place: Guggisberg Cheese

Other Swiss

First place: Guggisberg Cheese
Second place: Pearl Valley Cheese
Third place: Guggisberg Cheese

Mild Cheddar

First place: Urban Stead Cheese
Second place: Snowville Creamery, Pomeroy
Third place: Middlefield Original Cheese, Middlefield

Aged Cheddar

First place: Urban Stead Cheese
Second place: Middlefield Cheese
Third place: Middlefield Cheese

Surface Mold Ripened

First place: Marchant Manor Cheese, Cleveland
Second place: Kuhweid Creamery, Sugarcreek

Bacteria Ripened

First place: Black Radish Creamery, Columbus
Second place: Kuhweid Creamery
Third place: Marchant Manor

Fresh Unripened

First place: Bunker Hill Cheese, Millersburg
Second place: Urban Stead Cheese

Open Class - Cow's Milk

First: Pearl Valley, Marble Colby
Second place: Pearl Valley, Colby
Third place: Pearl Valley, Colby

Open Class - Flavored

First place: Pearl Valley, Smoked Swiss
Second: Pearl Valley, Pepper Jack
Third place: Tri State Cheese, Hicksville, Pepper Jack

Open Class - Other Milk

First place: Blue Jacket Dairy, Bellefontaine
Second place: Marchant Manor.

ACS Contest

(Continued from p. 1)

Caves of Faribault cheese maker Rueben Nilsson agreed that expert feedback and prestige are major motivators for entering the contest. Nilsson has attended ACS conferences since 2008, and knows first-hand how events like the ACS conference and competition encourage camaraderie.

"The cheese industry is a very friendly industry," Nilsson said. "Everyone wants to see everyone else succeed, in general terms."

"So far, the market for specialty cheese keeps growing – people are buying more cheese every year – so it's not cutthroat where if I'm going to grow my business, someone else has to lose out," Nilsson said. "If they're selling great cheese, someone who eats it is more likely to try other cheeses."

Pat Ford, co-owner of Utah's Beehive Cheese Company, said participating in the contest and ACS overall has been invaluable in terms of making connections and sharing information.

Ford was introduced to ACS in 2004 when Beehive Cheese was a concept. Almost 20 years later, Beehive Cheddar is among the ranks of celebrated American Cheddars such as Prairie Breeze from Iowa's Milton Creamery and Beecher's Handmade Flagship.

"They're all very similar, with a little bit of a sweet note to them," Ford said. "That's kind of a US thing; people like the sweet Cheddars, as compared to Mary Quicke's Traditional Cheddar, which is phenomenal, but doesn't have that sweet note. The English don't like that sweet note."

If you're entering a pure Cheddar category, the judges from Eng-

land aren't going to like our sweet Cheddars, but the US judges will love it, Ford said.

In early days, Beehive entered its Barely Buzzed flavored Cheddar in an international contest where a UK judge wasn't keen on tasting it, taken aback that anyone would "put coffee on cheese," Ford said. "But then he had to taste it, because he was a judge, and then he had to give it first place because it was the best on the table."

Showcasing American Originals

Throughout his tenure, Greeley has seen the contest grow through sub-categories, particularly with the launch of American Originals.

"Those cheeses were specifically formulated in the US or Canada and qualified as true originals – not European models," Greeley said.

The American Original Recipe category gave a lot of energy and vision to cheese makers who wanted to do something new; different; and have a place to go to see what judges – who can provide a very good sensory evaluation – have to say about it, he continued.

"America is creating great cheeses on its own," Greeley said. "Heritage and heirloom plants and agriculture are finding their way into cheeses. Flavors are being enhanced by different combinations of milk."

For me, ACS is very much a place where artisan cheese really has a chance to shine, said David Lockwood, managing director for Neal's Yard Dairy.

Lockwood has served as a judge for ACS since 1990. One thing he always looks for is consistency.

"I want the variability to be tight," Lockwood said. "I don't mind if it's not perfectly consistent, but the variability should be as reduced as possible."

"Even within that variability, I want it to be good. I don't mind a couple of different flavor profiles from a Cheddar producer, but I want those few flavor profiles to be very good," he continued.

Lockwood said he's inspired by seeing all the good cheese entering the market.

"I want the variability to be tight. I don't mind if it's not perfectly consistent... I don't mind a couple of different flavor profiles from a Cheddar producer, but I want those few flavor profiles to be very good."

David Lockwood,
Neal's Yard Dairy.

"If your heart is in it and you're willing to do the work, you can put out some really great cheese," he said.

Right now, succession is also a major consideration for the industry, Lockwood stressed. As time goes on, the original generation of artisan cheese makers are inching closer to retirement.

"Who's going to take over? It worked with Mike Gingrich and Andy Hatch taking over; that was amazing. Andy actually came over and worked with us for six months before he moved on. I take no credit for his cheesemaking," Lockwood laughed. "That guy is absolutely focused on doing something important."

The industry as a whole needs to show the next generation of specialty cheese makers that this endeavor is sustainable – both economically and environmentally, he continued.

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Food Historian Julia Fine Wins DZRA To Study Cheesemaking In Southern Asia

Zepos Endowment Marks 10 Years Since Her Passing

Brooklyn, NY—Food historian and writer Julia Fine has earned the \$2,500 Daphne Zepos Research Award (DZRA), looking to shed light on cheese practices in South Asia through hands-on study.

The Daphne Zepos Teaching Endowment (DZTE), which sponsors the award, will mark 10 years since Zepos' passing and the creation of DZTE in her name.

"Daphne imported some of the best artisan cheeses into the United States, and introduced them to people behind the counter by being a fabulous educator and cheese monger," said DZTE board member Tenaya Darlington, cheese influencer, educator and blogger also known as "Madame Fromage."

"It was her wish that this award be established to continue education around the area of artisan cheese," Darlington continued.

Fine will use the award to study the cheesemaking history of Southern Asia, with a focus on cheeses from the West Bengal region of India.

Her primary goal is to move the conversation about cheese from that region beyond Paneer.

This is the first time a scholarship winner hails from outside the cheese industry. The only requirement for DZRA eligibility is that the recipient must have worked in the food industry for at least three of the past six years.

Fine's academic background centers around the food and environmental history of the Brit-

ish Empire, with an emphasis on South Asia.

In the US where I'm currently living, the discourse around South Asian cuisine is kind of really getting flattened, Fine said. I think cheese is a really interesting case of this.

"People tend to know Paneer, but there's all these interesting and exciting and important dairy cultures throughout South Asia," she said.

"What I really wanted to do with my project is go to Eastern India and study these different cheeses and dairy culture traditions," Fine continued. "I'm hoping to go to the Northeast and Sikkim to see these different cheeses like Chhurpi, which is a smoked cheese that's made into soups and used in a variety of ways – kind of expanding the dominant narrative of cheese in South Asia and the way it's consumed in western media."

Fine has already tasted some of these cheese varieties before, sampling Chhurpi in Nepal, which is similar to cheeses from Northeast India.

Chhurpi has a very low moisture content, which helps keep the cheese edible for months, or even years, when fermented for six to 12 months, dried and stored properly in animal skin.

"Some of these cheeses I haven't tasted before, and I'm excited to get the opportunity to," Fine said.

Scholarship funds will be used for travel to interview cheese makers. Fine will also look at historical archives to study the development of different practices surrounding dairy and cheese, and how it might have changed or stayed the same during British colonization of the subcontinents.

Cara Condon Of Chicago's Beautiful Rind Tops Cheesemonger Invitational



Cara Condon, cheese monger at Beautiful Rind in Chicago, earned top marks as this year's Cheesemonger Invitational Champion, edging out 22 other contestants

New York—Cara Condon of Chicago's Beautiful Rind cheese shop, restaurant and classroom, won the title of Cheesemonger Invitational Champion recently.

Condon beat out 22 other cheese monger contestants from across the US in the 10-hour competition.

It was 10 rounds of competition which I would call grueling, but there's an overwhelming sense of non-competition, Condon said Wednesday on WGN Radio. It's more collaborative.

After whittling down contestants to five finalists, the top mongers go through speed rounds of trivia, cutting and wrapping to determine the championship.

As this year's champion, Condon offered expert tips for consumers, including the purchase of top tier cheese.

I recommend just buying enough cheese for a couple of days, she said.

"You wouldn't go out and buy a big hunk of beef and plan to hang onto that in your refrigerator for awhile," Condon said.

Another tip centers around whether or not to eat the bloomy rind of Brie and similar varieties.

Condon says she eats the rind, but obviously don't eat it if you don't like it, she said.

"If you're eating Brie at a party and don't want to eat the outside, you have to do that on your own plate," she said. "Don't scoop out Brie on the main cheese board. Do your own little Brie surgery on your own plate."

Condon shares her expertise at Beautiful Rind's cheese counter, and through classes every Thursday. One of her most recent purchasing suggestions is from Blakesville Creamery in Port Washington, WI.

They're doing some really great things with goat milk, she said. I personally like Bandaged Cheddar, which is both a fun and traditional alternative.

Two days before the competition on Sunday, June 12, attendees had the opportunity to attend "curd-nerd-level" educational sessions led by artisan cheese makers, including Andy Kehler and Zoe Brickley of Jasper Hill Farm, Greensboro, VT.

The Cheesemonger Invitational debuted in 2010, with contests in New York, San Francisco and Chicago.

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Utah State Team Tops NDC New Product Contest With ‘Gamer’ Moba Boba Drink

Chicago—A dairy-based energy drink created especially for “gamers” and made with upcycled acid whey from cottage cheese and yogurt topped the National Dairy Council’s (NDC) New Product Competition.

The winning Moba Boba beverage, which is 92 percent dairy, was created by a team of food science students from Utah State University. Students Nathan Pougher, Melissa Marsh, Chandler Stafford and Mackenzie Taylor defeated teams from Iowa State University and California State Polytechnic University-Pomona.

The Utah State team took home earned the top prize of \$8,000, and was recognized here this week at the Institute of Food Technologists (IFT) FIRST conference.

Hosted by the National Dairy Council (NDC) since 2012, the contest was created to inspire the next generation of food scientists and help secure the next generation of dairy innovators.

“This is an experience that goes a long way to help them meet their goals in the real world,” said NDC vice president of product research Rohit Kapoor.

“Most of these students will have multiple job options and companies will look at this on their resume as a strong point,” Kapoor said.

The contest has a different theme each year, based on consumer trends. Gaming was this year’s theme, and aligns with strategies to reach younger consumers, who are strongly engaged in this platform. Research found that 94 percent of young people play video games; 90 percent of gamers ages 21 to 35 regularly eat food and drink while gaming, NDC reported.

The Utah State team said its winning product is perfect for gamers who want a mess-free experience. Moba Boba comes in a can and contains two parts: a carbonated pineapple flavored energy drink made from acid whey, whey phospholipid protein concentrate and 2-percent milk. It also features high-protein, coconut-flavored boba gummies that provide a unique texture.

The team is especially excited about the product’s sustainability aspect, which peers use as a factor with purchase decisions. The product upcycles acid whey from the production of cottage cheese and yogurt.

Marsh, who serves as team captain, said acid whey has been a challenge for dairy companies to up-cycle because its high mineral content makes it difficult to dispose of and its acidic flavor was not very palatable.

The team hit on a formula they feel resonates with gamers because

of its taste, nutrition, energy and sustainability components.

“Products made sustainably are emerging for sure,” Marsh said. “There are more products using up-cycled ingredients and you’re even seeing labels that say a product is third-party certified as up-cycled.”

Moba Boba shines a positive light because the dairy industry gets a lot of media attention on not being sustainable, Marsh said.

“So being able to say we’re making dairy more sustainable and using this waste is beneficial and something we’re really proud of,” Marsh continued.

“People can say our product

puts their mind at ease because it’s good for the environment, but it’s also healthy,” said team member Chandler Stafford. “It has a shorter ingredient list that they can understand, and the label is physically appealing.”

“You see people shy away from dairy and turn to alternative milks,” Stafford continued. “We think it’s great that we developed a product that kind of brings dairy back a little bit.”

The second-place Iowa State team created Combo Puffs, which are ready-to-eat, mess-free, sweet and savory protein-filled cream puff-inspired snacks.

Students from California State Polytechnic University-Pomona took third with their PogBites, a convenient, frozen and re-heatable snack with a Mozzarella and dairy-

based sauce filling and a crunchy vegetable coating.

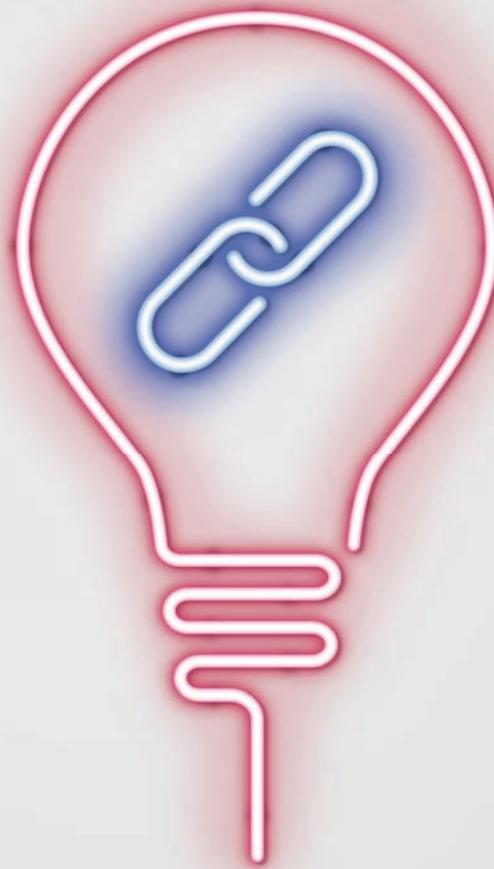
Anand Rao, vice president of ingredients innovation for Agropur US Operations, has served as a contest judge for several years, and was impressed by this year’s entries.

“I have worked in the dairy industry for a long time and this competition always shows me the promise of the future,” Rao continued. “It brings in innovative concepts that we don’t even think about sometimes.”

Several dairy farmers also served as judges, including Alex Peterson, chair of the National Dairy Promotion and Research Board.

“The concept of the competition aligns very nicely with the broader checkoff strategy of showing Gen Z consumers how dairy can fit into their lifestyle,” he said.

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New Zealand Government Boosting Partnership With Dairy Sheep Sector

Wellington, New Zealand—The New Zealand government is boosting its partnership with the country's dairy sheep sector to help it lift its value and volume, and become an established primary industry, New Zealand Agriculture Minister Damien O'Connor recently announced.

"Globally, the premium alternative dairy category is growing by about 20 percent a year. With New Zealand food and fiber exports forecast to hit a record \$52 billion this year, now is the time to expand the industry and tap into even greater value so we can continue growing our exports," O'Connor commented.

Through its Sustainable Food and Fiber Futures (SFF Futures) fund, the New Zealand government is backing "Scale Up," a new five-year partnership program with Spring Sheep Milk Co. designed to take the dairy sheep industry from the piloting phase through to an established primary industry, O'Connor continued.

"This potential industry could be worth more than \$750 million in annual export receipts by 2035, which means good things for our farmers and our economic security," O'Connor said.

Exports of sheep milk products were valued at \$20 million in 2020, according to O'Connor.

The investment in "Scale Up" follows a successful six-year pilot program and complements the recently announced government funding of \$700,000 for the Maori Agribusiness Sheep Milk Collective to support Maori landowners explore the potential of the sheep milk industry in the central North Island, O'Connor noted.

"Spring Sheep Co. played a key role in growing the dairy sheep industry substantially over the last six years through the Sheep – Horizon Three program. It now has 12 supply farms in the Waikato, bringing new careers, and boosting the local economy and communities," O'Connor said. "The next stage will involve expanding into the Taranaki region alongside Spring Sheep's regional partners, Parininihi ki Waitotara (PKW).

"The ultimate aim is to have more than 10,000 dairy sheep in the Taranaki region by the end of the program, producing 750,000 kilograms of milk solids annually," O'Connor added.

Global growth is fueled by macro health and wellness consumer trends. This includes Spring Sheep's current offerings of an early life nutrition range, including toddler milk drink, and specialty milk powders made with sheep milk, O'Connor said.

"A number of R&D projects are planned for Waikato, Canterbury, Taranaki, and Wairarapa to improve industry understanding of sheep milk and refine best practice standards across the sector," he stated.

The "Scale Up" program is closely aligned to the Fit for a Better World roadmap for New Zealand's food and fiber sector, which aims to boost sustainability, productivity, and jobs over 10 years.

Abstracts Can Now Be Submitted For DBIA Dairy Industry Impact Grants; Due Date Is Aug. 31

Madison—Dairy farmers, processors, and manufacturers in five midwestern states can submit project abstracts now through Aug. 31 for a new round of Dairy Industry Impact grants to be administered by the Dairy Business Innovation Alliance (DBIA), a partnership between the Wisconsin Cheese Makers Association (WCMA) and Wisconsin Center for Dairy Research (CDR).

The Dairy Industry Impact grant program aims to help dairy businesses pursue ideas and solutions with the potential to advance the dairy industry. Reimbursable grants of up to \$250,000 each will be awarded through a competitive review process. Grant recipients will be required to share results of their project.

Grant applicants must be located in Wisconsin, Minnesota, South Dakota, Iowa or Illinois. Abstracts are due Aug. 31 at 5:00 p.m. Central time. A select group of applicants will be invited in September to submit full grant proposals by Nov. 3, 2022.

Grant applicants must have a proposal that strives to show that the goal of the research aligns with at least one of the following DBIA goals:

- Dairy farm diversification through dairy product development, specialization, packaging and/or marketing strategies.
- Creation of value-added dairy products. (e.g., use of milk to manufacture cheese, yogurt, beverages, ingredients, etc.)

- Enhance the value of a dairy commodity or byproduct through product development or alternate use (e.g., converting liquid whey permeate for animal feed into a product for human consumption).

- Creation or expansion of a program that assists exporting dairy products.

"The dairy industry thrives on fresh ideas and creative problem solving, sparked by the challenges and opportunities dairy businesses encounter every day. We look forward to seeing innovative concepts for advancing the industry and ensuring dairy's strong future," said John Umhoefer, the WCMA's executive director.

"This program supports new ideas or proposals that, if successful, could have a broader industry impact," said John Lucey, CDR director. "We hope this program will help drive more innovation in the dairy industry."

For more information about the Dairy Industry Impact grants, visit www.cdr.wisc.edu/dbia.

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Pacific Coast Coalition Now Accepting Dairy Innovation Grant Applications

Tracy, CA—The California Dairy Innovation Center (CDIC) on Monday announced the availability of the first round of grants through the Pacific Coast Coalition's Dairy Business Innovation Initiative (DBII).

Dairy producers and processors can apply through Aug. 30, 2022, for a maximum of \$50,000 per application for initiatives supporting dairy businesses in the development, production, marketing, and distribution of dairy products.

Applications must be submitted by noon on Tuesday, Aug. 30, 2022. For more information, email dairypacificcoast@mail.fresnostate.edu; or vlagrange@cmab.net.

Funded through USDA's Agricultural Marketing Service (AMS), DBII program funded initiatives focus on product, process and packaging innovation and serve to: diversify dairy product markets to reduce risk and develop higher value uses for dairy products; promote business development that diversifies farmer income through processing and marketing innovation; and encourage the use of regional milk production.

The grants are the first in the \$1.8 million DBII award from USDA that created the Pacific Coast Coalition to support dairy businesses in California, Oregon and Washington in the development, production, marketing, and distribution of dairy products.

Proposals can include requests for funding for qualified equipment, feasibility studies, innovation in packaging as well as training of the workforce. This is a reimbursement program with applicants reimbursed upon presentation of invoices/receipts for approved projects.

Grants are available to applicants throughout California, Oregon, and Washington.

Dairy Business Innovation Initiatives must focus on one or more of the following areas:

—Developing new dairy value-added products, including, among others, culturally diverse and ethnic value-added dairy products to meet evolving consumer trends in the region.

—Adapting dairy products and creating new value-added products to meet evolving consumer "wants," to meet both domestic and export demand trends.

—Developing new product lines and expanding the dairy product portfolio to meet domestic and/or export demand for fresh milk and milk products.

—Expanding milk usage beyond food and drink, for example packaging/films, edible products for companion animals, cosmetics, and other high-value segments. Dairy producers and/or processors

may need to partner with non-dairy entities to address this goal.

—Adding value to milk by increasing its intrinsic value through differentiation production system/feed additives for nutritional enhancement, and fractionation of components.

—Increasing the profitability of the sector through adoption of alternative processing technologies for value-added dairy products, optimization, and/or recovery of high-value co-streams.

—Creating future opportunities for value-added ingredients and nutritional powders, milkfat products, and specialty blends, and reducing the dependence on commodity markets.

—Developing sustainability leadership through innovation in

packaging, processing efficiencies, reduced losses/waste, and novel uses of co-products (net-zero dairy processing plants).

"These grants offer a tremendous opportunity for producers and processors to think outside the box to prepare and launch bold innovation-focused projects that can have a transformative impact on our industry," said John Talbot, CEO of the California Milk Advisory Board (CMAB).

"And we're just getting started. This is just the first set of grants and will be complemented with additional opportunities in the near future," Talbot added.

The California Dairy Innovation Center, the dairy innovation partner of the CMAB, is a partner of the Pacific Coast Coalition/Fresno State and serves as advisor in the grants review process.

CDIC, and its steering committee, also guides and supports the

implementation of DBII programs that deliver hands-on technical assistance to dairy businesses, provide access to pilot plant and lab space/equipment for product trials and innovation, offer practical training, fund research, and communicate innovation opportunities.

The CDIC is guided by a steering committee that includes the CMAB, California Dairies Inc., California Dairy Research Foundation, Cal Poly San Luis Obispo, Dairy Management Inc., Fresno State University, Hilmar Cheese, Leprino Foods, and UC Davis.

Collaborators of the Fresno State-hosted DBII include Cal Poly San Luis Obispo, Cal Poly Humboldt, UC Davis, and Oregon State. The Pacific Coast Coalition is led by host California State University, Fresno, and implements programs in partnership with CDIC and its collaborators.



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COMING EVENTS

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Cornell To Offer Basic Vat Pasteurizer Workshop; Virtual, Self-Paced Platform

Ithaca, NY—Registration is open for a virtual, self-paced workshop on vat pasteurization sponsored by Cornell Dairy Foods Extension.

The course consists entirely of online, self-paced content and is designed for those in charge of operating vat pasteurizers or those thinking of starting a new small-scale business.

Key components of the workshop include the importance of pasteurization, pasteurizer construction, thermometer requirements, chart recorders, raw milk quality, and pasteurizer cleaning and maintenance.

Specific topics to be addressed include dairy food safety and basic microbiology; UHT and HTST equipment design, instrumentation, recording charts, sequence

logic and testing; phosphatase testing and sampling; and operating with a broken seal.

Students will also learn about maintenance of HTST systems; cleaning and sanitizing UHT and HTST systems; Anderson-Negele Safety Thermal Limit Recording (STLR) Device; HTST hold time and flow rates; ABB Safety Thermal Limit Recording (STLR) Device; flow diversion device valve testing; pressure differential and DART thermometers; and a broken seal breakout review.

Students can start anytime and have four weeks to complete the course, either at home or at their facility.

To sign up online, visit www.cals.cornell.edu/education/degrees-programs/vat-pasteurizer-workshop.

EWCBA Summer Outing Planned For Aug. 25 At Timber Rattlers Stadium

Little Chute, WI—Members of the Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA) will gather here Thursday, Aug. 25 for the Timber Rattlers baseball game and outing.

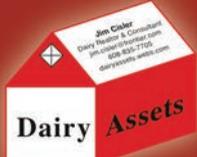
Members and guests will meet at 4 p.m. at the Timber Rattlers Stadium for a tailgate party and buffet, with the game kicking off at 7 p.m.

The deadline to sign up for the event is August 15.

Forms and fees should be mailed to EWCBA, c/o Barb Henning, N1841 Maple Heights Beach, Chilton, WI 53014. For questions, contact (920) 286-2566 or via email: kbhenning@tm.net.



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Contact Jim Cisler, DAIRY ASSETS 608-835-7705 jimcisler7@gmail.com

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NC State Launches Online Preventive Controls For Dairy Processors Course

Raleigh, NC—Artisan and farmstead dairy processors looking to develop food safety plans are encouraged to sign up for an online course covering basic steps to establish a preventive controls safety management plan.

Hosted by North Carolina State University and the North Carolina Dairy Foundation, the on-demand, self-paced course includes a series of 12 lessons, each consisting of an interactive learning module and video. Various lessons include quizzes, assignments, and discussion forums to practice applying the concepts.

This program takes approximately 20 hours to complete, and cost is \$475 per student.

A certificate of completion will be sent after all lessons are successfully finished.

To register online, visit units.cals.ncsu.edu/foodsafety/preventive-controls-for-dairy-processors.

For questions, contact Clint Stevenson at (919) 513-2065 or via email: clint_stevenson@ncsu.edu.

PLANNING GUIDE

American Cheese Society Annual Meeting: July 20-23, Portland, OR. Visit www.cheesesociety.org for more details.

IAFP Annual Meeting: July 31-Aug. 3, Pittsburgh, PA. Visit www.foodprotection.org.

IMPA Conference: Aug. 11-12, Sun Valley Resort, Sun Valley, ID. See www.impaconference.com.

NYSCMA Fall Conference: Aug. 17-19, Landing Hotel & Rivers Casino, Schenectady, NY. Visit nyscheesemakers.com/event.

International Whey Conference: Sept. 11-14, Hyatt Regency Downtown, Chicago. More details available online at www.adpi.org.

IDF World Dairy Summit: Sept. 12-15, New Delhi, India. Check www.fil-idf.org for updates.

ADPI Dairy Ingredients Seminar: Sept. 26-28, Hilton Beachfront Resort, Santa Barbara, CA. Check www.adpi.org for updates.

NCCIA Annual Meeting: Oct. 12-13, Embassy Suites Airport, Minneapolis, MN. Visit www.northcentralcheese.org.

Dairy Products Processing & Packaging Innovation Conference: Oct. 12-14, The Cliffs Resort, Shell Beach, CA. Visit www.dairy.calpoly.edu.

Pack Expo International: Oct. 23-26, McCormick Place, Chicago, IL. Visit www.packexpointernational.com for registration.

NMPF, DMI, UDIA Joint Annual Meeting: Oct. 24-26, Aurora, CO. Check www.nmpf.org for updates and registration information.

PLMA 2022 Private Label Trade Show: Nov. 13-15, McCormick Center, Chicago. Check www.plma.com/events for information.

Winter Fancy Food Show: Jan. 15-17, 2023, Las Vegas Convention Center, Las Vegas, NV. Visit www.specialtyfood.com.



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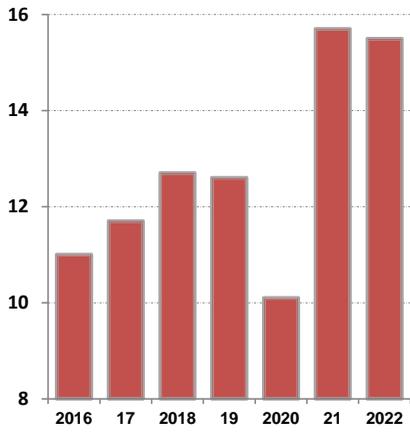
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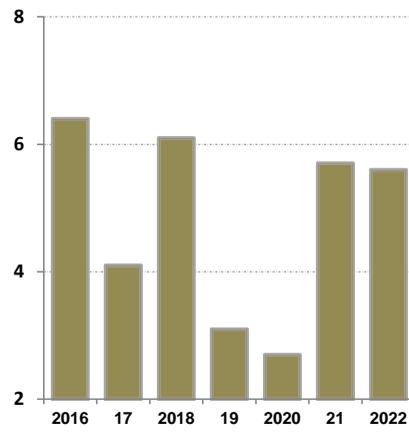
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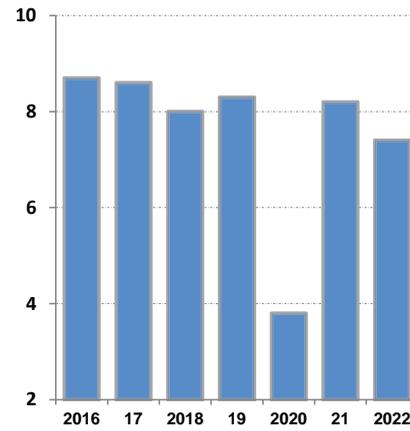
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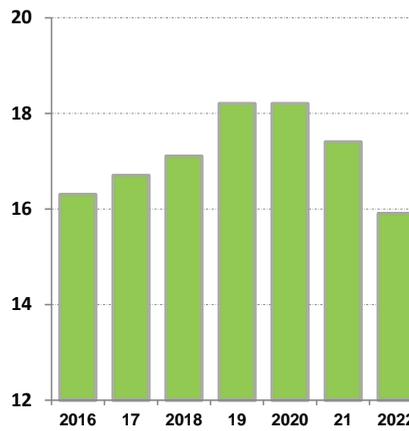
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7-11	July 22	22.74	25.66	56.225	179.050	2.162	2.2220	294.100
7-12	July 22	22.66	25.76	56.000	179.100	2.162	2.2150	293.250
7-13	July 22	22.72	25.76	56.000	179.100	2.162	2.2170	292.500
7-14	July 22	22.62	25.86	54.600	180.575	2.157	2.2150	292.575
7-8	Aug 22	21.75	24.86	51.375	174.350	2.180	2.1450	284.000
7-11	Aug 22	21.70	24.86	51.400	174.750	2.165	2.1350	285.500
7-12	Aug 22	21.26	24.83	50.675	173.000	2.132	2.1040	283.025
7-13	Aug 22	20.95	24.80	50.675	173.000	2.100	2.0710	281.275
7-14	Aug 22	20.36	24.50	48.675	172.500	2.090	2.0350	277.100
7-8	Sept 22	22.29	24.19	48.000	169.325	2.193	2.2240	280.800
7-11	Sept 22	22.08	24.19	48.000	168.250	2.193	2.2030	282.050
7-12	Sept 22	21.66	24.10	47.475	163.350	2.180	2.1700	279.275
7-13	Sept 22	20.97	23.54	46.750	165.350	2.144	2.1050	272.875
7-14	Sept. 22	20.46	23.10	43.000	161.000	2.100	2.0650	267.000
7-8	Oct 22	22.47	23.77	47.500	167.000	2.253	2.2640	276.000
7-11	Oct 22	22.44	23.77	47.500	166.000	2.253	2.2500	276.925
7-12	Oct 22	22.15	23.61	47.475	160.500	2.253	2.2300	275.000
7-13	Oct 22	21.40	22.93	46.000	160.500	2.178	2.1550	261.000
7-14	Oct 22	21.00	22.42	45.475	156.350	2.163	2.1030	263.000
7-8	Nov 22	22.31	23.46	45.525	165.000	2.258	2.2570	269.775
7-11	Nov 22	22.28	23.22	45.525	163.650	2.258	2.2600	269.775
7-12	Nov 22	22.10	23.07	45.525	158.450	2.258	2.2350	267.225
7-13	Nov 22	21.35	22.45	46.800	158.400	2.194	2.1600	255.000
7-14	Nov 22	20.87	22.03	44.425	154.750	2.180	2.1030	257.000
7-8	Dec 22	21.83	22.88	47.500	164.000	2.215	2.2120	257.500
7-11	Dec 22	21.79	22.66	47.500	163.075	2.215	2.2070	257.500
7-12	Dec 22	21.51	22.66	46.975	160.000	2.215	2.1800	257.500
7-13	Dec 22	20.85	22.25	46.950	160.000	2.153	2.1200	242.275
7-14	Dec 22	20.43	21.80	44.500	153.750	2.121	2.0880	249.000
7-8	Jan 23	20.98	22.09	47.000	163.000	2.164	2.1230	245.000
7-11	Jan 23	21.00	21.98	47.000	162.500	2.164	2.1230	245.000
7-12	Jan 23	20.73	21.90	47.000	157.200	2.139	2.1050	245.000
7-13	Jan 23	20.10	21.21	47.000	157.200	2.070	2.0490	242.275
7-14	Jan 23	19.89	21.21	44.975	152.200	2.070	2.0450	240.000
7-8	Feb 23	20.65	21.63	48.025	162.000	2.157	2.0770	237.000
7-11	Feb 23	20.65	21.40	48.025	161.700	2.157	2.0780	237.000
7-12	Feb 23	20.40	21.30	47.975	156.675	2.132	2.0620	237.000
7-13	Feb 23	19.77	20.67	47.975	156.675	2.075	2.0050	235.000
7-14	Feb 23	19.67	20.67	44.025	152.275	2.070	1.9950	234.000
7-8	Mar 23	20.40	21.40	49.975	160.300	2.138	2.0630	231.000
7-11	Mar 23	20.40	20.99	49.975	161.000	2.138	2.0630	231.000
7-12	Mar 23	20.08	20.95	48.725	156.175	2.120	2.0500	231.000
7-13	Mar 23	19.53	20.48	48.725	156.175	2.069	1.9960	231.000
7-14	Mar 23	19.45	20.40	44.000	152.000	2.066	1.9930	230.000
7-8	Apr 23	20.10	20.95	49.000	160.000	2.170	2.0450	227.500
7-11	Apr 23	20.10	20.90	49.000	160.000	2.160	2.0400	227.500
7-12	Apr 23	19.80	20.87	49.000	156.400	2.145	2.0250	227.500
7-13	Apr 23	19.40	20.20	49.000	156.400	2.119	1.9990	226.000
7-14	Apr 23	19.35	20.20	49.000	152.400	2.109	1.9890	226.000
7-8	May 22	19.90	20.81	50.500	160.000	2.088	2.0350	225.000
7-11	May 22	19.90	20.81	50.500	160.000	2.088	2.0350	225.000
7-12	May 22	19.75	20.73	50.475	156.175	2.088	2.1140	227.300
7-13	May 22	19.41	20.39	50.475	156.175	2.088	1.9750	226.000
7-14	May 22	19.40	20.38	50.475	152.175	2.088	1.9680	226.000

Interest - July 14: 30,223 (Class III), 13,494 (Class IV), 2,831 (Dry Whey), 8,591 (NDM), 607 (Block Cheese), 19,371 (Cheese*), 9,983 (Butter*)

Production of Blue & Gorgonzola
End of May; million lbs



Production of Brick & Muenster
End of May; million lbs

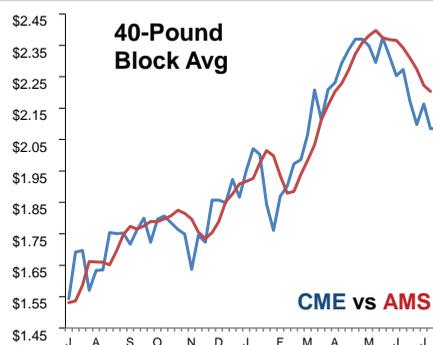


HISTORICAL MILK PRICES - CLASS IV

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'14	22.29	23.46	23.66	23.34	22.65	23.13	23.78	23.89	22.58	21.35	18.21	16.70
'15	13.23	13.82	13.80	13.51	13.91	13.90	13.15	12.90	15.08	16.43	16.89	15.52
'16	13.31	13.49	12.74	12.68	13.09	13.77	14.84	14.65	14.25	13.66	13.76	14.97
'17	16.19	15.59	14.32	14.01	14.49	15.89	16.60	16.61	15.86	14.85	13.99	13.51
'18	13.13	12.87	13.04	13.48	14.57	14.91	14.14	14.63	14.81	15.01	15.06	15.09
'19	15.48	15.86	15.71	15.72	16.29	16.83	16.90	16.74	16.35	16.39	16.60	16.70
'20	16.65	16.20	14.87	13.87	10.67	12.90	13.76	12.53	12.75	13.47	13.30	13.36
'21	13.75	13.19	14.18	15.42	16.16	16.35	16.00	15.92	16.36	17.04	18.79	19.88
'22	23.09	24.00	24.82	25.31	24.99	25.83						

DAIRY PRODUCT SALES

July 14, 2022—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFD. *Revised



Week Ending	June 30	June 23	June 18	June 11
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	2.2034	2.2227	2.2738	2.3089
Sales Volume	Pounds			
US	10,614,075	11,330,065	12,330,284	14,625,789
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price	Dollars/Pound			
US	2.3559	2.3614*	2.4122	2.4556
Adjusted to 38% Moisture	Dollars/Pound			
US	2.2306	2.2361*	2.2847	2.3286
Sales Volume	Pounds			
US	14,345,977	13,325,436*	14,871,731	12,409,726
Weighted Moisture Content	Percent			
US	34.52	34.53*	34.54	34.62
AA Butter				
Weighted Price	Dollars/Pound			
US	2.9740	2.9265*	2.9584	2.9728
Sales Volume	Pounds			
US	2,065,253	3,197,005	3,356,097	4,103,321
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.5264	0.5877	0.5946	0.6136
Sales Volume	Pounds			
US	5,399,466	4,384,985	5,070,935	4,913,501
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.8423	1.8163*	1.8389	1.8202
Sales Volume	Pounds			
US	10,318,218	22,744,205*	19,715,861	17,646,214

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Cheese Packager

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Other processor (butter, cultured products)

Whey processor

Food processing/Foodservice

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Circle, copy and FAX to (608) 246-8431 for prompt response

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - JULY 8: Milk is available for processing in the Northeast and West, but some cheese makers say holiday down time, labor shortages, and supply chain issues are having a negative impact on production. Meanwhile in the Midwest, cheese makers are concerned with some farmers downsizing and milk haulers leaving the business. Spot loads of milk continue to trade as low as \$6 under Class in the Midwest. According to producers in the Midwest, spot inventories of cheese are in balance with demand. Spot purchasers in the Northeast and West say cheese inventories are available. Domestic demand is softening in these regions, though contacts report strong export demand.

NORTHEAST - JULY 13: Plentiful milk supplies are available for cheesemaking. Class III intakes are hearty, and regional cheese production schedules remain active. As staffing levels allow, some plants are operating at, or close to, maximum capacity. Cheese stocks are sturdy, with some manufacturers reporting inventory growth. Market participants indicate plateaued domestic demand from both the foodservice and retail sectors. Interest from global markets, however, is said to be good.

Wholesale prices, delivered, dollars per/lb:
Cheddar 40-lb block: \$2.5500 - \$2.8375 **Process 5-lb sliced:** \$2.2725 - \$2.7525
Muenster: \$2.5375 - \$2.8875 **Swiss Cuts 10-14 lbs:** \$4.2000 - \$6.5225

MIDWEST AREA - JULY 13: Cheese demand remains seasonally stable, depending on the variety. Generally, producers say expectations are being met on the demand side. Production is also generally unchanged week to week, with the exception of milk trading. Spot milk availability is not necessarily tight, but a number of cheese producers in the region are saying milk offers have quieted down, particularly after a couple weeks of \$5 and \$6 under Class III spot milk exchanges. Heat is definitely playing a part on the milk production side of things. Still, though, expectations regarding potential supplies are uncertain. Cheese market tones are fairly stable, but also questionable in potential direction. Inventories are meeting current needs, as contacts say there is a semblance of balance, regionally.

Wholesale prices delivered, dollars per/lb:
Blue 5# Loaf : \$2.5925 - \$3.8025 **Mozzarella 5-6#:** \$2.1225 - \$3.2100
Brick 5# Loaf: \$2.3225 - \$2.8900 **Muenster 5#:** \$2.3225 - \$2.8900
Cheddar 40# Block: \$2.0450 - \$2.5875 **Process 5# Loaf:** \$2.1500 - \$2.6175
Monterey Jack 10#: \$2.2975 - \$2.6450 **Swiss 6-9# Cuts:** \$3.7150 - \$3.8325

WEST - JULY 13: Milk is available for cheese makers to run busy schedules in the West. Cheese production is steady throughout the region, though some plant managers say labor shortages are preventing them from running at capacity. Spot purchasers say inventories of barrels and blocks are available. Demand for cheese is steady in both foodservice and retail markets. Some contacts report that domestic sales are below expectations. Strong export demand is present in the region. Stakeholders continue to relay sales of cheese to Asian customers for shipment in early Q2 of 2023.

Wholesale prices delivered, dollars per/lb: **Monterey Jack 10#:** \$2.4125 - \$2.6875
Cheddar 10# Cuts: \$2.4250 - \$2.6250 **Process 5# Loaf:** \$2.2750 - \$2.4300
Cheddar 40# Block: \$2.1775 - \$2.6675 **Swiss 6-9# Cuts:** \$3.0075 - \$4.4375

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

Variety	Date: 7/13	7/6	Variety	Date: 7/13	7/6
Cheddar Curd	\$2.55	\$2.60	Mild Cheddar	\$2.54	\$2.59
Young Gouda	\$2.29	\$2.32	Mozzarella	\$2.26	\$2.30

FOREIGN -TYPE CHEESE - JULY 13: European cheese supply and demand remain in good balance. Cheese inventories are available for most orders, and thanks to steady cheese production, those stock levels have stabilized and are at comfortable levels. While demand has slowed slightly, industry sources say retail and food service orders are returning to pre-pandemic levels. Retailers suggest that shoppers, sensitive to higher prices at the checkout, are opting for smaller packaged cheeses or looking for bargain prices. Export interest is strong within the EU, but exporters are running into some price resistance outside the EU. Restaurateurs are seeing good demand, especially in the more active tourist regions.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.4075 - 3.8950
Gorgonzola:	\$3.6900 - 5.7400	\$2.9150 - 3.6325
Parmesan (Italy):	0	\$3.7950 - 5.8850
Romano (Cows Milk):	0	\$3.5975 - 5.7525
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	\$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	\$4.2350 - 4.5600
Swiss Cuts Finnish:	\$2.6700 - 2.9300	0

NDM PRODUCTS - JULY 14

NDM - CENTRAL: Low/medium heat NDM prices settled lower on the range and top of the mostly series this week. Spot trading was quiet, as a number of industry events/conferences took place this week, which may have affected overall market activity. Condensed skim remains available, as processing is seasonally active. NDM availability is not notably available regionally, but demand notes are still lackluster. Customers are hesitant, as markets have met some bearish resistance these past two weeks. High heat NDM is tight, but demand for high heat NDM is seasonally limited.

NDM - WEST: Export demand for low/medium heat NDM is declining as purchasers in Mexico remain hesitant to buy at current prices. Domestic demand is steady in the West. Spot purchasers say loads of low/

medium heat NDM are available throughout the region. Drying plant operators continue to cite labor shortages and delayed deliveries of production supplies as causing them to run below capacity. High heat production is limited as plant managers are focusing their schedules on the production of low/medium heat. Demand for high heat NDM is steady and inventories remain tight.

NDM - EAST: Low/medium NDM prices shifted lower in most facets on a notably quiet trading week, particularly in the Eastern region. Trading has been slow for most of the summer, this week included. Customers are waiting out potential bearish pressure, but some are saying they are expecting to return to the market in the next few weeks. Production, despite employee and supply chain concerns, remains relatively active.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Organic dairy retail ads more than double this week, while conventional dairy ad numbers slid by 4 percent. Conventional ice cream, in 48- to 64-ounce containers, continues to take the top spot of most advertised dairy item, despite a 15 percent drop week over week. Clearly, cultures have changed from one week to the next, as total yogurt ad numbers moved higher week to week. Retailers increased organic yogurt ad totals by 12 times compared to last week. Conventional Greek yogurt in 4- to 6-ounce containers was the most advertised yogurt item of the week, as the weighted average advertised price slid by 4 cents to \$.99.

Conventional cheese ad numbers decreased 6 percent. Conventional one-pound shred cheese ads more than doubled, although the average price moved \$.52 lower, to \$3.79. Conventional cheese block ads, in 2-pound packages, decreased by over 70 percent. There were no reported organic cheese ads.

Butter ads grew 4 percent on the conventional aisle. The average price of conventional 1-pound butter was \$4.22, compared to \$4.44 last week.

RETAIL PRICES - CONVENTIONAL DAIRY - JULY 15

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.22	4.67	3.95	3.12	2.95	3.43	4.72
Cheese 8 oz block	2.46	2.52	2.45	2.60	2.27	2.29	2.38
Cheese 1# block	4.23	NA	3.99	3.49	NA	3.49	4.56
Cheese 2# block	7.25	NA	NA	8.99	NA	7.48	5.98
Cheese 8 oz shred	2.49	2.43	2.49	2.68	2.29	2.49	2.44
Cheese 1# shred	3.79	3.88	3.49	3.49	3.49	3.82	3.89
Cottage Cheese	2.37	2.44	2.60	2.19	2.13	1.98	2.98
Cream Cheese	2.02	2.18	1.88	1.54	1.69	1.48	2.20
Flavored Milk ½ gallon	2.01	1.90	2.50	NA	2.99	1.76	NA
Flavored Milk gallon	3.54	3.88	NA	NA	3.49	2.93	NA
Ice Cream 48-64 oz	3.47	3.25	3.68	3.48	3.66	3.42	3.28
Milk ½ gallon	2.12	2.52	1.29	1.43	1.34	1.85	1.28
Milk gallon	3.24	3.33	NA	NA	1.49	2.93	NA
Sour Cream 16 oz	2.16	2.11	2.19	2.50	1.93	2.24	2.05
Yogurt (Greek) 4-6 oz	.99	.98	1.01	1.09	.95	.88	.87
Yogurt (Greek) 32 oz	3.98	4.60	5.00	3.99	2.79	3.44	3.79
Yogurt 4-6 oz	.62	.60	.68	1.36	.49	.59	.59
Yogurt 32 oz	2.58	2.77	3.33	2.00	2.00	2.36	2.40

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 1 lb:	\$5.69	Greek Yogurt 4-6 oz:	\$1.57
Ice Cream 48-64 oz:	NA	Greek Yogurt 32 oz:	\$5.22
Cheese 8 oz block:	NA	UHT Milk 8 oz:	\$2.39
Cottage Cheese 16 oz:	\$4.29	Milk ½ gallon:	\$4.20
Yogurt 4-6 oz:	\$1.38	Milk gallon:	\$5.62
Yogurt 32 oz:	\$3.89	Sour Cream 16 oz:	\$2.99
		Cream Cheese 8 oz:	NA

WHOLESALE BUTTER MARKETS - JULY 13

NATIONAL: Cream is available across the US, although Central contacts report seasonally declining butterfat components. Butter makers are running busy schedules in the Central and West regions; Northeast butter production is steady to lower. Demand for butter is declining from foodservice and retail markets in the Northeast and West. Some Central region contacts are growing increasingly concerned that high gas and grocery prices will cause customers to reduce their butter purchasing or switch to lower priced alternatives. Spot inventories of butter are mixed in the Northeast, but tight in the West.

WEST: Cream demand is strong as butter and ice cream makers are pulling on supplies. Spot purchasers say cream inventories are tightening, but they're able to find loads to meet current production needs. Demand for butter in retail and foodservice markets remains below some producer expectations. Lower prices for butter from the GDT event on July 5 have contributed to softening export demand. Bulk butter demand is steady as some spot purchasers are concerned that butter inventories are tighter than last year. Butter makers are running busy schedules, but some plant staffing shortages are limiting their ability to run at capacity.

CENTRAL: Butter demand is seasonally slowing in both retail and foodservice sectors. Butter production is busy, particularly as regional cream supplies remain available despite the heat/component downturns at the dairy farm level. Employee shortages continue to give plant management unease. Despite the seasonal slowdown in demand, they say staffing capacity limitations have made it hard to keep up. Bulk butter availability has grown in recent weeks. Market tones are still somewhat firm, maintaining a range-bound status between \$2.90 and \$3.

NORTHEAST: Cream availability is reportedly getting a little tighter. Butter production is generally flat to lower. Some manufacturers' inventories are light when compared to last year. Contacts say domestic demand is down across sectors, but opinions are mixed on whether this is supply-driven, influenced by higher costs, or a combination of both and/or other factors. Foodservice sales are trending lower, and retail demand is said to be softer as well. Eastern bulk butter averages are steady from last week, ranging 10.0 to 15.0 cents above CME market value. Butter spot price movement has been mixed so far this week on the CME. On Tuesday, prices were closing in the upper-\$2.90s.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
07/11/22	5,228	84,993
07/01/22	62,342	86,183
Change	2,886	-1,190
Percent Change	5	-1

CME CASH PRICES - JULY 11 - 15, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NDFM	DRY WHEY
MONDAY July 11	\$2.1725 (-1)	\$2.1100 (NC)	\$3.0000 (+3)	\$1.7300 (-1¾)	\$0.5000 (+1)
TUESDAY July 12	\$2.1700 (-¼)	\$2.1100 (NC)	\$2.9650 (-3½)	\$1.7250 (-½)	\$0.4700 (-3)
WEDNESDAY July 13	\$2.1700 (NC)	\$2.1100 (NC)	\$2.9400 (-2½)	\$1.7100 (-1½)	\$0.4600 (-1)
THURSDAY July 14	\$2.1050 (-6½)	\$2.0575 (-5¼)	\$2.9000 (-4)	\$1.6750 (-3½)	\$0.4600 (NC)
FRIDAY July 15	\$2.0700 (-3½)	\$1.9950 (-6¼)	\$2.9300 (+3)	\$1.6600 (-1½)	\$0.4550 (-½)
Week's AVG \$ Change	\$2.1375 (-0.00381)	\$2.0765 (-0.0148)	\$2.9470 (-0.0005)	\$1.7400 (-0.0469)	\$0.4550 (-0.0375)
Last Week's AVG	\$2.17563	\$2.09125	\$2.9475	\$1.74688	\$0.4925
2021 AVG Same Week	\$1.5645	\$1.6970	\$1.6960	\$1.2510	\$0.5300

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Monday's block market activity was limited to an uncovered offer of 1 car at \$2.1200, which left the price unchanged at \$2.1100. Three cars of blocks were sold Tuesday at \$2.1100, which left the price unchanged. Wednesday's block market activity was limited to an uncovered offer of 1 car at \$2.1100, which left the price unchanged. No blocks were sold Thursday; the price fell on an uncovered offer of 5 cars at \$2.0575. On Friday, 1 car of blocks was sold at \$1.9950, which dropped the price. The barrel price declined Monday on a sale at \$2.1725, fell Tuesday on a sale at \$2.1700, declined Thursday on an uncovered offer at \$2.1050, and fell Friday on a sale at \$2.0700.

Butter Comment: The price increased Monday on a sale at \$3.0000, dropped Tuesday on a sale at \$2.9650, fell Wednesday, declined on a sale at \$2.9000, then rose Friday on a sale at \$2.9300. 70 carloads of butter were traded this week at the CME.

NDM Comment: The price fell Monday on a sale at \$1.7300, declined Tuesday on a sale at \$1.7250, dropped Wednesday on an uncovered offer at \$1.7100, fell Thursday on a sale at \$1.6750, and declined Friday on a sale at \$1.6600.

Dry Whey Comment: The price rose Monday on a sale at 50.0 cents, fell Tuesday on a sale at 47.0 cents, and fell Friday on a sale at 45.50 cents.

WHEY MARKETS - JULY 11 - 15, 2022

RELEASE DATE - JULY 14, 2022

Animal Feed Whey—Central: Milk Replacer:	.4500 (NC) – .4600 (NC)
Buttermilk Powder:	
Central & East:	1.9350 (NC) – 2.0000 (NC)
West:	1.8100 (NC) – 1.9500 (NC)
Mostly:	1.8500 (NC) – 1.9200 (NC)
Casein: Rennet:	5.4500 (NC) – 5.7800 (NC)
Acid:	6.7000 (+15) – 7.2000 (+4)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.4600 (NC) – .6000 (NC)
Mostly:	.5000 (NC) – .5500 (NC)
Dry Whey—West (Edible):	
Nonhygroscopic:	.4425 (+¼) – .6475 (-1)
Mostly:	.4900 (NC) – .5900 (NC)
Dry Whey—NorthEast:	.5000 (-¾) – .6250 (-2)
Lactose—Central and West:	
Edible:	.3600 (+2) – .5700 (NC)
Mostly:	.4100 (NC) – .5000 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.7500 (-2) – 1.8700 (-1)
High Heat:	1.9400 (NC) – 1.9800 (-1)
Mostly:	1.7900 (NC) – 1.8400 (-2)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.6975 (-4¼) – 1.8250 (-3½)
High Heat:	1.8375 (-4¼) – 1.9800 (-1)
Mostly:	1.7200 (-4) – 1.7900 (-3)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.5500 (NC) – 2.0075 (NC)
Mostly:	1.7500 (NC) – 1.9150 (NC)
Whole Milk—National:	2.1000 (NC) – 2.4500 (NC)

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

HISTORICAL MILK PRICES - CLASS III

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	10.78	9.31	10.44	10.78	9.84	9.97	9.97	11.20	12.11	12.82	14.08	14.98
'10	14.50	14.28	12.78	12.92	13.38	13.62	13.74	15.18	16.26	16.94	15.44	13.83
'11	13.48	17.00	19.40	16.87	16.52	19.11	21.39	21.67	19.07	18.03	19.07	18.77
'12	17.05	16.06	15.72	15.72	15.23	15.63	16.68	17.73	19.00	21.02	20.83	18.66
'13	18.14	17.25	16.93	17.59	18.52	18.02	17.38	17.91	18.14	18.22	18.83	18.95
'14	21.15	23.35	23.33	24.31	22.57	21.36	21.60	22.25	24.60	23.82	21.94	17.82
'15	16.18	15.46	15.56	15.81	16.19	16.72	16.33	16.27	15.82	15.46	15.30	14.44
'16	13.72	13.80	13.74	13.63	12.76	13.22	15.24	16.91	16.39	14.82	16.76	17.40
'17	16.77	16.88	15.81	15.22	15.57	16.44	15.45	16.57	16.36	16.69	16.88	15.44
'18	14.00	13.40	14.22	14.47	15.18	15.21	14.10	14.95	16.09	15.53	14.44	13.78
'19	13.96	13.89	15.04	15.96	16.38	16.27	17.55	17.60	18.31	18.72	20.45	19.37
'20	17.05	17.00	16.25	13.07	12.14	21.04	24.54	19.77	16.43	21.61	23.34	15.72
'21	16.04	15.75	16.15	17.67	18.96	17.21	16.49	15.95	16.53	17.83	18.03	18.36
'22	20.38	20.91	22.45	24.42	25.21	24.33						

USDA Seeks Cheese, Yogurt For Aug. To Dec. Delivery; Buys String Cheese

Washington—The USDA is inviting offers to sell cheese and yogurt products for use in the National School Lunch Program.

USDA is specifically seeking 81,600 pounds of white 40-pound Cheddar blocks; 938,400 pounds of yellow 40-pound Cheddar blocks; 37,440 pounds of sliced yellow Cheddar; 155,200 pounds of shredded Pepper Jack cheese; 162,090 pounds of high-protein blueberry yogurt, 24/4-ounce cups; 159,816 pounds of high-protein strawberry yogurt, 24/4-ounce cups; 178,320 pounds of high-protein vanilla yogurt, 24/4-ounce cups; and 23,724 pounds of high-protein vanilla yogurt, 6/32-ounce tubs.

Deliveries are to be made between Aug. 1 and Dec. 31. For more information, visit www.ams.usda.gov/selling-food.

USDA announced the awarding of a contract to **Miceli Dairy Products Company** for a total of 907,200 pounds of low moisture part skim Mozzarella String cheese for delivery during the last three months of 2022. The price range for the String cheese is \$3.7870 to \$3.9688 per pound; the total price of the contract is \$3,493,610.16.

Meanwhile, USDA's AMS is

proposing to revise the Commodity Requirements Document (CRD) for Natural Swiss Cheese to amend the acceptance range for pH testing and clarify when composition analyses should be performed. AMS is proposing that the acceptance range for pH be amended to 5.3 to 5.9, and that composition analyses should be performed at or near, but before the time of conversion to slices and blocks.

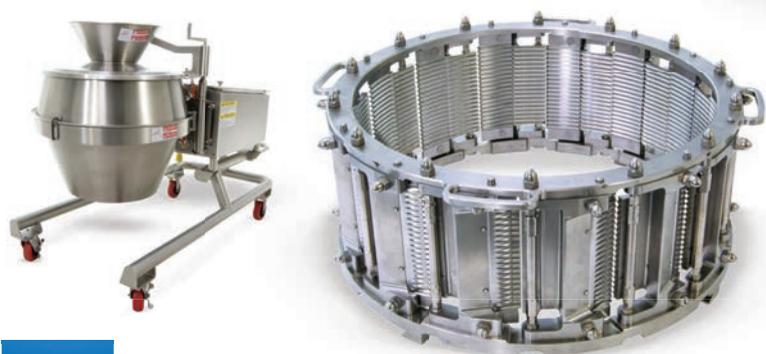
Questions about this draft Swiss cheese CRD should be directed by July 20, to Matthew Siedschlaw, at Matthew.Siedschlaw@usda.gov.

Under the Swiss cheese CRD, Swiss cheese procured by AMS must comply with all applicable federal regulations, including, but not limited to, those contained in 21 CFR for Swiss and Emmentaler cheese. The Swiss must be US Grade A and conform to the "United States Standards for Grades of Swiss Cheese, Emmentaler," be prepared and packaged in accordance with GMPs and comply with all applicable federal and state requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the cheese within the commercial marketplace.



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