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Farm At Doe Run's Alpine Style Cheese Wins ACS Competition

Sequatchie Cove Takes Second; Green Dirt Farm, Uplands Cheese, Pure Luck Tie For Third

Des Moines, IA—An Alpine style farmstead cheese made by The Farm at Doe Run of Coatesville, PA, secured Best of Show honors among 1,454 entries at the American Cheese Society's (ACS) 2023 Judging & Competition.

Contest results were announced here Wednesday in conjunction with the ACS "40 Years of Cheese" Conference.

The last time ACS held its annual conference in Des Moines was 2016, when Farm at Doe Run's St. Malachi Reserve won Second Place Best of Show. This year, that honor goes to Sequatchie Cove Creamery of Sequatchie, TN, for its Cumberland Tomme-inspired entry.

Third Place Best in Show saw a three-way tie between Uplands Cheese, Dodgeville, WI, for its Pleasant Ridge Reserve; Green Dirt Farm of Weston, MO, for its Prairie Tomme sheep's milk cheese; and Basket Molded Chevre goat's milk cheese from Pure Luck Dairy of Dripping Springs, TX.

The five 'Best of Show' cheeses are among the 370 total awards given at the ceremony – 113 gold medals, 127 silver medals, and 130 bronze medals among 141 organizations.

First, second and third place wins in the 2023 competition are as follows:

FRESH UNRIPENED CHEESES

Fromage Blanc, Fromage Frais & Quark - Cow's Milk

First place: Pleasant Lane Farms, Creamery, Jason Frye, Latrobe, PA, Quark
Second place award: Briar Rose Creamery, Dundee, OR, Fromage Blanc
Third place: Village Cheeseworks, Kelly Harding, Upperville, VA

Ricotta - Cow's Milk

First place: Lactalis American Group, Inc., Buffalo, NY
Second place: Lactalis American Group, Buffalo, NY
Second place: BelGioioso Cheese
Third place: Lactalis American Group, Buffalo, NY

Ricotta - Other, Mixed Milk

First place: Calabro Cheese, East Haven, CT, Ricotta Di Bufala
Second place: BUF Creamery, LLC, Fabio Noscuosa, Charlottesville, VA, BUF Ricotta Dibufala
Third place: NDR Liuzzi Cheese, Ralph Liuzzi, Hamden, CT, Bufala Ricotta Bufala Ricotta

Fromage Blanc, Fromage Frais, Mascarpone, Quark Mixed/Other Milk

First place: Cypress Grove, Arcata, CA, Fromage Blanc
Second place: Cedar Grove Cheese, Clock Shadow Team, Milwaukee, WI, Dry Quark
Third place: Cedar Grove Cheese, Steve Hurd, Cream Quark

Crescenza & Stracchino - All Milk

First place: BelGioioso Cheese, Crescenza-Stracchino
Second place: Lira Rossa Artisan Cheese, Andrea Cudin, Moulton, TX, Stracchino
First place: BelGioioso Cheese, Stracciatella

• See **ACS Winners**, p. 10

US Milk Production Rose 0.2% In June; Milk Cow Numbers Fell 20,000 Head From May

Washington—US milk production during June totaled 18.1 billion pounds, up 0.2 percent from June 2022, USDA's National Agricultural Statistics Service (NASS) reported Thursday.

May's milk production estimate was revised up by 16 million pounds, so output was up 0.9 percent from May 2022, rather than up 0.8 percent as initially estimated.

Production per cow in the 24 reporting states averaged 2,028 pounds for June, one pound above June 2022.

The number of milk cows on farms in the 24 reporting states in June was 8.92 million head, 14,000 head more than June 2022, but 20,000 head less than May 2023.

Milk production for the enture US during June totaled 18.92 billion pounds, down fractionally from June 2022.

During the April-June quarter, milk production for the entire US totaled 58.0 billion pounds, up 0.3 percent from the same quarter last year. The average number of milk cows in the US during the second quarter was 9.42 million head, 8,000 head less than the first quarter of this year but 8,000 head more than 2022's second quarter.

• See **Milk Output Up**, p. 6

Federal Order Hearing On Make Allowances, Class I Prices, Other Issues To Begin Aug. 23

Washington—A national public hearing to consider and take evidence on proposals to amend the pricing formulas in the 11 federal milk marketing orders (FMMOs) will convene at 9:00 a.m. Eastern time on Wednesday, Aug. 23, 2023, at the 502 East Event Centre in Carmel, IN, the US Department of Agriculture (USDA) announced today.

At the hearing, testimony will be heard by subject area, starting with milk composition. That subject area includes two proposals. Proposal 1, submitted by the National Milk Producers Federat-

• See **Aug. 23 Hearing**, p. 9

USDA Wants TCBF Changes, Delivery Credits In Southeast Orders

Washington—The US Department of Agriculture (USDA) on Tuesday published a recommended decision proposing to amend the transportation credit balancing fund (TCBF) for the Appalachian and Southeast federal milk marketing orders (FMMOs), and establish distributing plant delivery credits in the Appalachian, Florida, and Southeast orders.

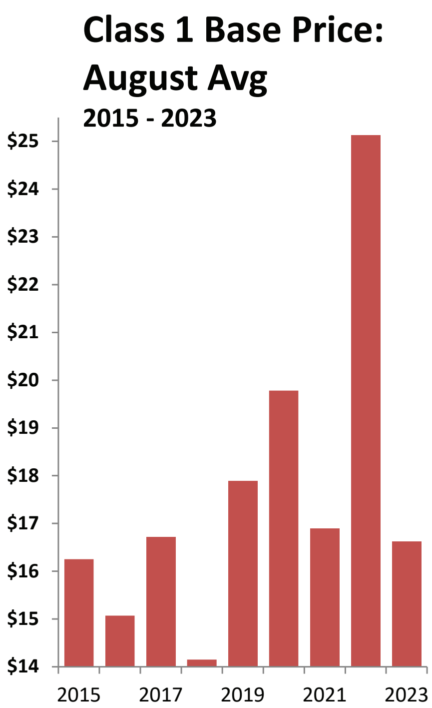
Written exceptions and comments to the proposed rule must be submitted on or before Sept. 18, 2023. Comments should be submitted at the federal eRulemaking portal, *www.regulations.gov*; the docket number is AMS-DA-23-0003; 23-J-0019.

The recommended decision is based on testimony submitted at a hearing held Feb. 28 through Mar. 2, 2023, in Franklin, TN. The hearing had originally been requested by the Dairy Cooperative Marketing Association (DCMA), a a common marketing agency consisting of nine Capper-Volstead cooperative members.

The hearing notice, issued in January 2023, included a total of 11 industry proposals, including five submitted by DCMA, five submitted by Prairie Farms Dairy, and one submitted by Michael P. Sumners, a Tennessee dairy farmer.

At the hearing, several witnesses testified in support of Proposals 1 and 2 to update the components of the TCBF and mileage rate factor (MRF) con tained in the Appalachian and Southeast orders. A consultant

• See **Southeast Orders**, p. 18



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EDITORIAL COMMENT

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Looking back at a decade of average retail prices, it's eye-opening to see just how little inflation there has actually been when examining average retail Cheddar and whole milk prices.

Dairy Products Remain A Great Bargain For Consumers

The year 2023 is barely half over, but it's probably safe to predict that "inflation" won't end up being the word of the year, or anywhere close to it. That's because, in categories ranging from food to energy, inflation is either non-existent, or nowhere near as bad as it was a year ago.

That's especially true when it comes to dairy products.

To back up this line of thinking, we looked at the Consumer Price Index numbers from the US Bureau of Labor Statistics for the month, as well as some historical statistics, also from the BLS. The numbers are pretty convincing.

In June, as we reported last week, the CPI for all items was 305.1 (1982-84=100), up 0.3 percent from May and up 3.0 percent from June 2022. The CPI for food at home was 302.3, down 0.1 percent from May but up 4.7 percent from June 2022.

Within the food-at-home category, among other categories, the CPI for meats, poultry, fish, and eggs stood at 315.6 in June; the CPI for cereals and bakery products stood at 355.1; and the CPI for fruits and vegetables stood at 350.7.

What about dairy and related products? In June, the dairy CPI stood at 268.3, which, obviously, is considerably below several other key food-at-home categories.

It may be recalled (since it was so recent) that dairy price inflation was quite severe last year, and into the first part of this year. Specifically, the dairy CPI rose from 238.7 in January 2022 to 271.4 in December 2022, setting new record highs every month.

Dairy product price inflation continued at the beginning of this year, with the dairy CPI reaching 272.0 in January and then 272.3 in February.

But then inflation started to subside. The dairy CPI has now declined for four consecutive months, and has been below 270 for two straight months. June's dairy CPI was only 2.7 percent higher than a year earlier.

Keep in mind that, in June of 2022, CME 40-pound Cheddar blocks averaged about $2.19 per pound, barrels averaged almost $2.21 per pound, and the Class III price was $24.33 per hundredweight. Couple that with ongoing supply chain problems, rising labor costs, record exports and other factors, and it was pretty logical to assume that retail dairy product prices were going to increase, and increase substantially, a year ago.

In June of this year, CME blocks averaged under $1.41 per pound, barrels averaged just over $1.50 per pound, and the Class III price was $14.91 per hundred. Suffice it to say that there's far less inflationary pressure in the dairy industry than there was a year ago.

In addition to the CPI figures, these lower cheese and milk prices are being reflected, albeit more slowly than a lot of folks would like, in average retail dairy product prices.

For example, in June, the average retail Cheddar cheese price, according to the BLS, was $5.68 per pound, down 16 cents from May, down almost 10 cents from June 2022 and the lowest average retail Cheddar price since May 2022.

Meanwhile, the average retail price for whole milk in June was $3.99 per gallon, down almost six cents from May and down almost 17 cents from June 2022. That's the first time the average retail price for a gallon of whole milk has been under $4.00 since May of 2022.

Looking back at a decade of average retail prices, it's eye-opening to see just how little inflation there has actually been when examining average retail Cheddar and whole milk prices. For example, in August of last year, the average retail Cheddar price set a new record high, at $6.00 per pound. The previous record $5.94 per pound, had been set way back in February of 2013.

Not only were average retail Cheddar prices under $5.94 per pound every month from March 2013 through July 2022, but there were actually under $5.00 per pound for almost an entire year during that period (November 2016 through August 2017).

And so we can see, for example, that the average retail Cheddar price is now (as of June) almost 10 cents lower than it was a year ago, and it's also only about 12 cents higher than it was back in June of 2014. In fact, given current trends, in a couple of months we'll probably see that average retail Cheddar prices are below where they were back in 2014.

Historical average retail whole milk prices are at least somewhat similar to Cheddar prices. Average retail whole milk prices had reached a record high of $3.86 per gallon back in November of 2014, and that record wasn't broken until March of last year, when the price reached $3.92 per gallon.

Average retail whole milk prices actually averaged above $4.20 per gallon for three straight months (November 2022 through January 2023), but have been declining since then and are now under $4.00 per gallon. It's probably safe to predict that, by around September, we'll be able to say that retail whole milk prices are under where they were back in 2014 ($3.73 a gallon in September of that year).

Yes, if they fell as rapidly CME prices, retail dairy prices would be a lot lower than they are right now. But they're slowly declining, and by pretty much any measure, dairy products remain a great bargain.

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EU Milk Prices Declining, But Milk Output Isn't; Competitiveness Rises

Brussels, Belgium—Since the beginning of 2023, European Union (EU) raw milk prices have been declining and, in June, the estimated average EU raw milk price was around 45 euros per 100 kilograms of milk, 23 percent below the peak reached in December 2022. according to a short-term agricultural outlook released this week by the European Commission.

The situation varies by EU country as the price drops ranged from down 2 percent in Cyprus to around down 30 percent and more in Baltic countries, Benelux, and Denmark and Germany.

The highest drop between December and June, around 40 percent, was recorded in Ireland and Romania.

Some input costs have continued to decline, the report pointed out. For example, after having reached a peak in the fourth quarter of 2022, feed costs did not show any increase anymore in 2023's first quarter. However, they still remain high compared to the average levels observed in the past. Energy and fertilzier cost indices were reduced more but compared to a higher peak than feed costs.

Underpinned by lower EU raw milk price, prices of EU dairy commodities dropped as well, the report noted. In the cases of skim milk powder, whole milk powder, and butter, the declining trends observed in the spring showed some stabilization (even a slight increase for WMP), while prices of cheeses and whey declined further.

These moves contributed to increasing competitiveness of EU dairy products, the report continued. In late June, the EU butter price was the lowest among the main export competitors, while for other dairy products (Cheddar cheese, SMP, WMP), the EU origin is the second cheapest one.

Despite a decline of EU raw milk prices, EU milk deliveries were 0.8 percent higher in the January-April period compared to a year earlier. However, their development was very heterogenous across EU countries, the report said.

Relative to the evolution of raw milk prices at the level of individual EU countries, the report made two observations. First, lower prices have already led to lower production (e.g., Ireland, Lithuania).

Second, the continuous increase of milk deliveries had potentially further supported the drop in prices as the demand response was not proportional to this increase.

Until April, cows' slaughterings remained slightly below the level of last year, the report said. Considering lower raw milk prices, and input costs that remain high, the slaughterings which were expected to accelerate over this past winter and spring will likely take place over the summer.

This could lead to an overall 1 percent decline in the EU dairy herd, which could lead to an overall slowdown of EU milk deliveries growth. The growth of milk yields could be at a comparable level of last year, assuming relatively normal weather conditions.

Driven by a smaller dairy herd, the positive spring trend of milk deliveries is likely to be reversed and so 2023 milk deliveries could remain negative (down 0.2 percent) overall, the report said.

While EU milk deliveries have continued growing, demand was not reacting proportionally. Despite some signs of stabilization, inflation pressure remains high, and this negatively impacts consumer purchasing power not only through spending on food but also on other household items (e.g., energy).

At the same time, processing and storage costs remain elevated, the report added.

Therefore, compared to estimates presented in the spring 2023 outlook, there has not been any significant revision for EU consumption and domestic use of dairy products.

Dairy demand has been challenged due to rising inflation also in key import markets, the report pointed out.

Globally, the declines of imports in China and Southeast Asia, traditionally being the most dynamic dairy import markets, were compensated by increasing flows to MENA, Brazil and Mexico.

Thanks to improved EU competitiveness, EU exports grow in the January-March period by 33 percent for skim milk powder, 11 percent for butter and 5 percent for whey powders. The particularly positive evolution recorded for SMP and butter could lead to higher EU exports in 2023 (10 percent and 4 percent respectively) even more than estimated in the spring 2023 outlook.

July Class III Price Should Be Bottom For 2023

Dairy Situation & Outlook - July 20

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After record high milk prices in 2022 milk prices continue to fall reaching prices not seen since 2020 and 2021. Class III was in the $13's from October of 2020 to February of 2021. The January Class III price was $19.53. The July Class III could be as low as $13.80, $5.63 below January and $11.99 below $25.79 a year ago. Milk prices are now well below profitable levels for dairy producers.

Much lower cheese and dry whey prices have lowered the Class III price.

The price of 40-pound Cheddar cheese was in the $1.30's to $1.40's per pound in June with some improvement in July to the high $1.40's.

A year ago in July 40-pound blocks were ranging from $1.94 to $2.11 per pound. In June Cheddar barrel cheese were as high as the mid $1.50's per pound but declined to as low as $1.34 in June. In July barrels were in the low $1.40's per pound. A year ago, in July barrels ranged from $1.55 to $1.83 per pound.

But both blocks and barrels maybe starting to trend higher. Today on the CME 40-pound blocks increased $0.135 per pound to $1.72 and barrels increased $0.12 per pound to $1.58.

Dry whey started the year at $0.415 per pound, got as high as $0.4675 per pound in March but has been as low as $0.225 to as high as $0.2775 per pound in June and July and is now $0.25. A year ago, in July dry whey ranged from $0.445 to $0.50 per pound.

These milk prices show that milk prices are subject to rather small changes in milk supply, milk demand or a combination of changes in supply and demand. Last year milk production was just 0.1 percent higher than the year before. This year milk production from January to June has been 0.7 percent higher than a year ago but the increase is slowing. June milk production was unchanged from a year earlier.

But increased domestic demand and/or dairy exports are required to take up this increased production to prevent falling milk prices. Record high milk prices last year resulted in higher retail prices of dairy products which may have dampened domestic demand some. With lower milk prices retail dairy product prices are starting to decline some but not nearly to the extent of lower milk prices.

Dairy exports were a record last year with record cheese exports. But on a volume milk solids equivalent basis May exports were 13 percent lower than a year ago with cheese exports 18 percent lower and dry whey product exports down 29 percent. May was the third consecutive month dairy exports were lower than the previous year. Weaker demand from key export markets such as China and increased competition from New Zealand have dampened exports. Lower dairy exports mean more milk is needed to clear the domestic market without lowering milk prices.

The July Class III price should be the bottom for the year with the price trending upward for the remainder of the year. Milk cow numbers fell by 16,000 from May to June. June cow numbers were finally below a year ago, down 5,000. There was no increase in milk per cow. As a result, June milk production was unchanged from a year ago.

June milk production compared to a year earlier for the five leading dairy states and their cow numbers were: California -1.2 percent, 4,000 fewer cows; Wisconsin +1.0 percent, 2,000 fewer cows; Idaho +1.9 percent, 14,000 more cows; Texas -5.0 percent; 13,000 fewer cows; and New York +3.4 percent, 7,000 more cows. All of last year Texas was just behind South Dakota with the highest increase in milk production. But the loss of 8,000 cows from an explosion and fire along with hot weather reduced milk production.

Other states having relatively strong increases in June milk production over a year ago were: South Dakota +6.9 percent, Ohio +3.3 percent, Michigan + 3.2 percent, Georgia +3.0 percent, Indiana +2.7 percent, Iowa +2.5 percent and Minnesota +1.6 percent. June milk production was below a year ago by 7.1 percent in New Mexico, 3.1percent in Oregon and 1.2 percent in Florida.

Milk production is likely to run below a year ago for the remainder of the year. With the existing widespread drought this year's final crop production is uncertain. The drought has already reduced alfalfa hay production. Feed prices will remain at relatively high levels. Higher feed prices and lower milk prices will make margins tight for dairy producers. Dairy producers are likely to reduce cow numbers in response.

Domestic demand may improve as retail prices soften some.

Dairy exports could improve some by the third quarter of the year.

Except for butter the price of cheese, dry whey and nonfat dry milk/skim milk powder are very competitive on the world market. Some export markets may take advantage of these lower prices and start to increase purchases.

Milk prices will trend higher for the remainder of the year. Milk production will be in its seasonal low August through September. Schools will begin to open at the end of August and early September which will help beverage milk sales. By October butter and cheese stocks will start to build to meet the higher season sales of cheese and butter Thanksgiving through Christmas.

• See **Cropp**, p. 6

FROM OUR ARCHIVES

50 YEARS AGO

July 20, 1973: Heuvelton, NY—The New York State Cheese Manufacturers Association commended the state department for its efforts resulting in continued operation of a whey processing plant here. By keeping it open, cheesemaking plants in Ogdensburg, Adams, Chateaugay and Heuvelton are likewise assured operation.

London—Britain's strong stand on food price levels within the European Community is part of a tough anti-inflation program conducted by Her Majesty's Government. Historically, the British government follows a "cheap food policy," although the UK produces only half of what it consumes, and relies on commodities from other countries.

25 YEARS AGO

July 17, 1998: Hamilton, New Zealand—Cloning dairy herds to reproduce only top milk producers and maximize farm earning could begin on a commercial basis within a year. Agreseach scientist William Vivanco with the Ruakura Research Center here couldn't confirm his team would be first to commercialize the technique, because "the race in on" all over the world.

Fair Lawn, NJ—During the first six months of 1988, the Food Institute tracked a record high 393 divestitures of food and food-related firms in the US. Mergers and acquisitions of dairy processors totaled 11 during the first half of this year.

10 YEARS AGO

July 19, 2013: Monroe, WI—A Gouda entry by Gary Grossen of the UW-Madison Babcock Hall Dairy Plant took top honors here at the Green County Fair Cheese Contest. This year's competition drew a total of 66 entries.

Chicago—The Institute of Food Technologists announced the inaugural class of almost 1,500 certified food scientists (CFS) from 54 countries around the world. The CFS is a global certification program that was developed through a research study of more than 1,800 food science professionals from 42 countries.

USDA Launches Effort To Enhance Competition In Food Markets

Washington—The USDA launched a partnership with bipartisan attorneys general in 31 states and the District of Columbia to enhance competition and protect consumers in food and agricultural markets, including in grocery, meat and poultry processing, and other markets.

Through a framework established in consultation with the state attorneys general, this new partnership will assist state attorneys general in tackling anticompetitive market structures in agriculture and related industries that are raising prices and limiting choices for consumers and producers, USDA explained.

US Secretary of Agriculture Tom Vilsack announced the partnership at a White House Competition Council meeting.

Under this new Agricultural Competition Partnership, USDA is investing in opportunities to combine state and federal authorities, expertise, and market insights. The agency is also leveraging funds to support complex cases and to jointly support research and academic work for use in future cases.

Focus areas include, anticompetitive market structures and practices, as well as price gouging and other anti-consumer practices, in food, retail, meat and poultry processing, and other agriculture industries; lack of choices for consumers and producers; and conflicts of interest, misuse of intellectual property, and anticompetitive barriers across the food and agriculture supply chains, such as in seed markets.

This initiative will enhance the capacity of state attorneys general to conduct on-the-ground assessments of competition and consumer issues, enhance coordination between federal and state agriculture and competition authorities, create new and more independent research programs, and ultimately result in fairer and competitive markets and more resilient supply chains.

At the request of the states, USDA is partnering with the Center for State Enforcement of Antitrust and Consumer Protection Laws, a neutral, nonpartisan organization that provides similar support to the states. The State Center is establishing the necessary mechanisms for the attorneys general to cooperate with USDA.

These mechanisms include an oversight committee to establish the project governance and transparency standards for the partnership, and a project selection advisory committee that will review project requests and recommend approval.

USDA is dedicating $15 million for competition-related partnerships, the bulk of which is with the State Center for the Agricultural Competition Partnership to support joint efforts with state attorneys general.

FTC-DOJ Merger Guidelines

In other antitrust-related developments, the US Federal Trade Commission (FTC) and the US Department of Justice (DOJ) on Wednesday released a draft update of the "Merger Guidelines," which describe and guide the agencies' review of mergers and acquisitions to determine compliance with federal antitrust laws.

The goal of this update is to better reflect how the agencies determine a merger's effect on competition in the modern economy and evaluate proposed mergers under the law.

The agencies protect competition through enforcement of the antitrust laws and other federal competition statutes. The draft guidelines build upon, expand, and clarify frameworks set out in previous versions. At the outset, the guidelines give an overview of 13 principles that the agencies may use when determining whether a merger is unlawfully anticompetitive under the antitrust laws.

These guidelines are not mutually exclusive, and a given merger may implicate multiple guidelines. The document then describes in greater depth the frameworks and tools that may be used when analyzing a merger with respect to each guideline.

In revising the Merger Guidelines, the agencies focused on core goals: First, the guidelines should reflect the law as written by Congress and interpreted by the highest courts. The guidelines are built around statutory text and relevant case precedent, citing cases in order to clarify the connection between the law and the analytic frameworks described.

Second, the guidelines should be accessible, increasing transparency and awareness. Third, the guidelines should provide frameworks that reflect the realities of our modern economy and the best of modern economics and other analytical tools.

The deadline for submitting comments is Sept. 18, 2023. Comments may be submitted at *www.regulations.gov*; the docket number is FTC-2023-0043.

Milk Output Up

(Continued from p. 1)

California's output totaled 3.43 billion pounds, down 1.2 percent from June 2022, due to 4,000 fewer milk cows and 20 less pounds of milk per cow. California's second-quarter milk production totaled 10.6 billion pounds, down 1.3 percent from 2022's second quarter. The state's January-March output had been down 1.1 percent from the same period last year.

Wisconsin's milk production totaled 2.7 billion pounds, up 1.0 percent from June 2022, due to 2,000 fewer milk cows but 25 more pounds of milk per cow. Wisconsin's April-June milk production totaled 8.13 billion pounds, up 0.8 percent from the same period last year. The state's first-quarter milk output had been up 0.8 percent from 2022's first quarter.

Milk production in Idaho totaled 1.43 billion pounds, up 1.9 percent from June 2022, due to 14,000 more milk cows but five less pounds of milk per cow. Idaho's second-quarter milk production totaled 4.32 billion pounds, up 2.5 percent from 2022's second quarter. The state's January-March milk output had been up 3.5 percent from a year earlier.

New York's June milk production totaled 1.36 billion pounds, up 3.4 percent from June 2022, due to 7,000 more milk cows and 45 more pounds of milk per cow. New York's April-June milk output totaled 4.1 billion pounds, up 3.0 percent from a year earlier. The state's first-quarter production had been up 3.3 percent from 2022's first quarter.

Production in Texas totaled 1.3 billion pounds, down 5.0 percent from June 2022, due to 13,000 fewer milk cows and 65 less pounds of milk per cow. Texas's second-quarter milk output totaled 4.16 billion pounds, down 0.9 percent from 2022's second quarter. The state's January-March production had been up 5.1 percent from the same period last year.

Michigan's June milk production totaled 1.01 billion pounds, up 3.2 percent from June 2022, due to 9,000 more milk cows and 25 more pounds of milk per cow. Michigan's April-June milk production totaled 3.05 billion pounds, up 2.9 percent from a year earlier. The state's first-quarter output had been up 3.2 percent from 2022's first quarter.

June milk production in Minnesota totaled 885 million pounds, up 1.6 percent from June 2022, due to 4,000 more milk cows and 15 more pounds of milk per cow. Minnesota's second-quarter milk output totaled 2.68 billion pounds, up 2.1 percent from 2022's second quarter.

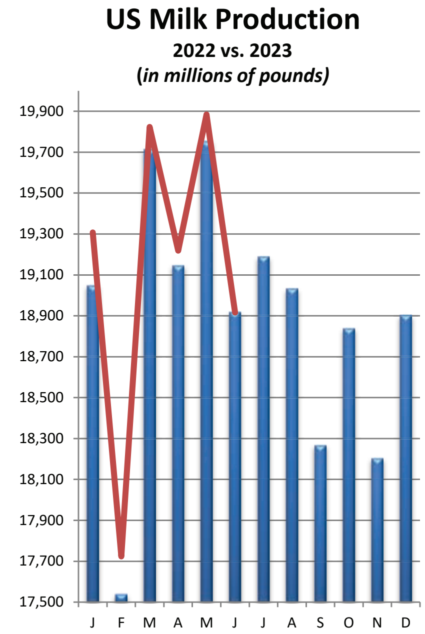
The state's January-March production had been up 1.5 percent from a year earlier.

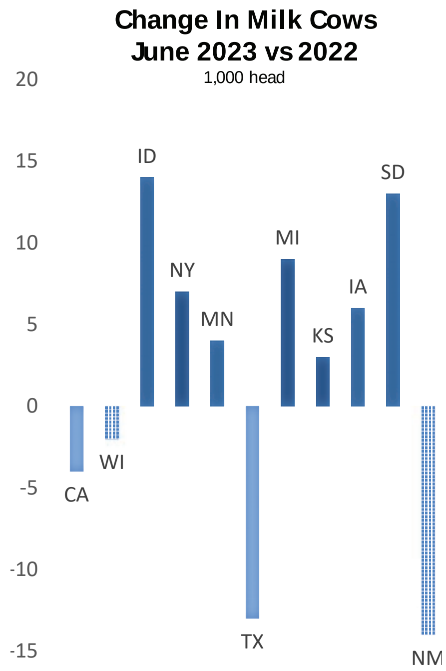
Pennsylvania's June milk production totaled 825 million pounds, down 1.1 percent from June 2022, due to 1,000 fewer milk cows and 15 less pounds of milk per cow. Pennsylvania's April-June milk production totaled 2.6 billion pounds, down 0.5 percent from a year earlier. The state's first-quarter output had been down 0.1 percent from 2022's first quarter.

New Mexico's June milk production totaled 550 million pounds, down 7.1 percent from June 2022, due to 14,000 fewer milk cows and 50 less pounds of milk per cow. New Mexico's second-quarter milk production totaled 1.8 billion pounds, down 4.8 percent from 2022's second quarter. The state's January-March milk output had been down 4.3 percent from the same period last year.

Washington's June milk production totaled 521 million pounds, down 0.8 percent from June 2022, due to 2,000 fewer milk cows but unchanged milk per cow. Washington's April-June milk production totaled 1.6 billion pounds, up 0.1 percent from a year earlier. The state's first-quarter output had been down 1.9 percent from 2022's first quarter.

All told for the 24 reporting states in June, compared to June 2022, milk production was higher in 13 states, with those production increases ranging from 0.3 percent in Arizona to 6.9 percent in South Dakota; down in 10 states, with those declines ranging from 0.4 percent in Colorado to 7.1 percent in New Mexico; and unchanged in Virginia.





Milk Production by State

STATE	June 2022 millions of lbs	June 2023 millions of lbs	% output change	Change Cows
California	3470	3427	-1.2	-4000
Wisconsin	2671	2699	1.0	-2000
Idaho	1405	1432	1.9	14000
Texas	1371	1302	-5.0	-13000
New York	1311	1355	3.4	7000
Michigan	974	1005	3.2	9000
Minnesota	871	885	1.6	4000
Pennsylvania	834	825	-1.1	-1000
New Mexico	592	550	-7.1	-14000
Washington	525	521	-0.8	-2000
Iowa	480	492	2.5	6000
Ohio	458	473	3.3	3000
Colorado	446	444	-0.4	-1000
Arizona	398	399	0.3	NC
Indiana	370	380	2.7	4000
South Dakota	347	371	6.9	13000
Kansas	343	348	1.5	3000
Oregon	223	216	-3.1	-4000
Vermont	212	211	-0.5	NC
Utah	186	184	-1.1	-1000
Georgia	166	171	3.0	1000
Florida	162	160	-1.2	-4000
Illinois	143	145	1.4	-1000
Virginia	116	116	-	-3000

Cropp

Continued from p 4

Class III futures show a continued improvement in the Class III price with it in the $15's by August, the $16's by September and the $17's for the remainder of the year. But the latest USDA forecast is not as optimistic. USDA has Class III averaging just $14.30 for the third quarter and $15.05 for the fourth quarter with the average for the year $16.05 compared to $21.96 last year.

With the sensitivity to small changes in milk supply and/or demand I think the probability is high for third quarter and fourth quarter prices to be higher than USDA's forecast. But time will tell.

Class IV Volume On Seven Federal Orders In June: 775.7 Million Pounds

Washington—The volume of milk pooled in Class IV in June on the seven federal milk marketing orders that pay dairy farmers a producer price differential (PPD) totaled 2.31 billion pounds totaled 775.7 million pounds, down 393 million pounds from May and down 111.3 million pounds from June 2022, according to the uniform price announcements for those orders.

That's the lowest volume of Class IV milk on those seven orders since September 2022, when it totaled 747.2 million pounds. It's also the first time since December that Class IV volume on the seven orders fell below 1.0 billion pounds.

Class III volume on the seven orders totaled 7.14 billion pounds in June, down 197 million pounds from May but up 844 million pounds from June 2022. That's the fourth month this year in which Class III volume on the seven orders topped 7.0 billion pounds; the other months were January, March and May.

All seven orders posted positive PPDs in June, ranging from 36 cents per hundredweight on the Upper Midwest order to $3.70 per hundred on the Northeast order.

Class III volume on the California federal order in June totaled 1.47 billion pounds, down 19 million pounds from May but up 354 million pounds from June 2022. That's the third month this year in which Class III volume on the California order topped 1.4 billion pounds; the other months were March and May.

June Class III utilization on the California order was 74.1 percent, up from 72.7 percent in May and up from 67.3 percent in June 2022. That's the second straight month in which Class III utilization on the order topped 70 percent.

Class IV volume on the California order totaled 46.2 million pounds, down 6.5 million pounds from May and down 22.6 million pounds from June 2022. Class IV utilization was 2.3 percent, down from 2.6 percent in May and down from 4.2 percent in June 2022.

A total of 1.98 billion pounds of milk was pooled on the California order in June, down 65 million pounds from May but up 326 million pounds from June 2022.

On the Upper Midwest order in June, Class III volume totaled 2.54 billion pounds, down 35 million pounds from May but up 265 million pounds from June 2022. Class III volume on the order has now topped 2.5 billion pounds in five of the first six months of 2023; the lone exception was in April, when Class III volume was 2.12 billion pounds.

Class III utilization on the Upper Midwest order in June was 93.0 percent, up from 92.4 percent in May and up from 91.6 percent in June 2022.

June Class IV volume on the Upper Midwest order totaled 17.0 million pounds, down less than 1.0 million pounds from May but up 1.7 million pounds from June 2022. Class IV utilization was 0.6 percent, down from 0.7 percent in May but unchanged from June 2022.

A total of 2.74 billion pounds of milk was pooled on the Upper Midwest order, down 55 million pounds from May but up 248 million pounds from June 2022.

Class III volume on the Southwest order in June totaled 702.6 million pounds, down 59.7 million pounds from May and down 14.7 million pounds from June 2022. Class III utilization was 65.6 percent, up from 64.9 percent in May but down from 65.7 percent in June 2022.

June Class IV volume on the Southwest order totaled 9.1 million pounds, down 16.7 million pounds from May and down 16.4 million pounds from June 2022. Class IV utilization was 0.9 percent, down from 2.2 percent in May and down from 2.3 percent in June 2022.

A total of 1.07 billion pounds of milk was pooled on the Southwest order in June, down 103 million pounds from May and down 21 million pounds from June 2022.

On the Central order in June, Class III volume totaled 701.3 million pounds, down 21.8 million pounds from May but up 1.5 million pounds from June 2022. Class III utilization was 56.6 percent, up from 53.2 percent in May and up from 54.2 percent in June 2022.

Class IV volume on the Central order was 126.1 million pounds, down 65.1 million pounds from May and down 37.6 million pounds from June 2022. Uilization was 10.2 percent, down from 14.1 percent in May and down from 12.7 percent in June 2022.

In June, a total of 1.24 billion pounds of milk was pooled on the Central order, down 120 million pounds from May and down 52 million pounds from June 2022.

Class III volume on the Mideast order in June totaled 706.8 million pounds, down 61.7 million pounds from May but up 18.6 million pounds from June 2022. Class III utilization was 52.3 percent, up from 49.2 percent in May and up from 52.2 percent in June 2022.

June Class IV volume on the Mideast order totaled 56.8 million pounds, down 129.4 million pounds from May but up 4.0 million pounds from June 2022. Class IV utilization was 4.2 percent, down from 11.8 percent in May but up from 3.9 percent in June 2022.

A total of 1.35 billion pounds of milk was pooled on the Mideast order in June, down 211 million pounds from May but up 32 million pounds from June 2022.

On the Northeast order, Class III volume totaled 697.5 million pounds, up 8.0 million pounds from May and up 13.4 million pounds from June 2022. Class III utilization was 30.5 percent, up from 28.7 percent in May but unchanged from June 2022.

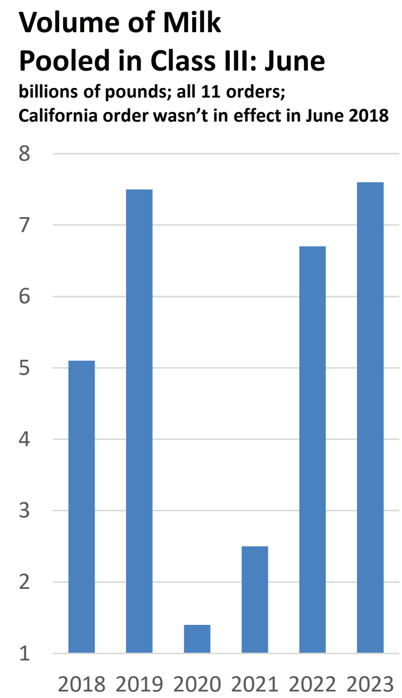
Class IV volume on the Northeast order was 396.6 million pounds, down 69 million pounds from May and down 19.9 million pounds from June 2022. Class IV utilization was 17.3 percent, down from 19.4 percent in May and down from 18.6 percent in June 2022.

In June, a total of 2.29 billion pounds of milk was pooled on the Northeast order, down 117 million pounds from May but up 42 million pounds from June 2022.

Class III volume on the Pacific Northwest order in June totaled 324.3 million pounds, down 7.9 million pounds from May but up 9.2 million pounds from June 2022. Class III utilization was 53.8 percent, up from 45.1 percent in May and up from 50.3 percent in June 2022.

June Class IV volume on the Pacific Northwest order totaled 124.0 million pounds, down 105.2 million pounds from May and down 20.4 million pounds from June 2022. Class IV utilization was 20.6 percent, down from 31.1 percent in May and down from 23.0 percent in June 2022.

A total of 602.9 million pounds of milk was pooled on the Pacific Northwest, down 133.4 million pounds from May and down 24.3 million pounds from June 2022.



Decatur Dairy Tops Green County Fair Cheese Contest With Havarti Entry

Monroe, WI—A Havarti entry made by Matt Henze of Decatur Dairy, Brodhead, earned Best of Show honors in the Green County Fair Cheese Contest here this week.

Henze's winning Havarti received a score of 99.375 in the Havarti class.

Henze dethrowns last year's winner, Richard Buss Jr of Chalet Cheese Cooperative whose 40-pound Baby Swiss earned Best of Show. There was not a Swiss style category in this year's Green County Fair Cheese Contest.

This year's judging team included Kory Hyvonen of Kory's Cheese Sales; David Wentz of Sargento Foods; Terry Lensmire, now retired; and Greg Kinate of Winona Foods.

The competition received a total of 85 entries, up from 76 entries last year, county fair organizers stated. Submissions were received from 15 Green County cheese factories and 43 area cheese makers.

The auction is open to the public. Prospective bidders need to register with the auctioneer prior to the auction.

The top three winners in each class are:

Cheddar

First place: Chris Roelli, Roelli Cheese, Shullsburg, Cellar Cured Cheddar Wheel,
Second place: Brian Knox, Hoard's Dairy Farm, Fort Atkinson, Guernsey Milk Five Month Cheddar
Second place: Brian Knox, Hoard's Dairy Farm, Guernsey Milk Five Month Cheddar

Colby, Monterey Jack, Edam & Gouda

First place: Tylan Saglam, Klondike Cheese, Inc., Monroe, WI, Gouda
Second: Steve Buholzer, Klondike Cheese, Gouda
Third place: Adam Buholzer, Klondike Cheese, Gouda

Brick

First place: Steve Stettler, Decatur Dairy, 99.30
Second place: Decatur Cheesemaker Team
Third place: Matt Henze, Decatur Dairy

Muenster

First place: Decatur Dairy, Brodhead, WI, 99.25
Second place: Steve Stettler, Decatur Dairy, 99.40
Third place: Zimmerman Team 2, Zimmerman Cheese, Wiota, 99.225

Havarti

First place: Steve Stettler, Decatur Dairy, 99.375
Second place: Decatur Dairy, Inc., Brodhead, 99.225
Third place: Steve Bechtolt, Klondike Cheese, 99.15

Latin American Style

First place: W&W Dairy, Monroe, Fresco, 99.525
Second place: W&W Dairy Team, Blanco, 99.475
Third place: Steven Middendorf, V&V Supremo Foods, Browntown, Oaxca, 99.45

Fresh Cheese Curd

First place: Steve Stettler, Decatur Dairy, Fresh Muenster Curd, 99.825

Green County Fair Cheese Contest Judging team: Kory Hyvonen, Kory's Cheese Sales; Terry Lensmire, retired; David Wentz, Sargento; and Greg Kinate, Winona Foods.

Second place: Steve Stettler, Decatur Dairy, Fresh Cheddar Curd, 99.80
Third place: Matt Henze, Decatur Dairy, Fresh Muenster Curd, 99.725

Open Class

First place winner: Chris Roelli, Roelli Cheese, Shullsburg, WI Smear Ripened Alpine Wheel, 99.50
Second place: Anna Landmark, Landmark Creamery, Belleville, Pecora Noccioia Pecorino Style Sheep Cheese, 99.05
Third place: Tom Salzwedel, Klondike Cheese, Monroe, WI, Odyssey Feta, 99.00

Flavored Natural Cheese

First place: Luke Buholzer, Klondike Cheese, Monroe, WI, Dill Havarti, 99.025
Second place: Justin Lowery, Klondike Cheese, Tomato & Basil Feta, 98.95
Third place: Brett Riese, Klondike Cheese, Monroe, WI, Dill Havarti, 98.70

Cold Pack & Spreads

First place: Steve Stettler, Decatur Dairy, Swiss Cheese Spread, 99.125
Second place: Pam Castle, Castle's Cheese, LLC, Davenport, IA, Garlic Cheddar Cheese Spread, 98.575
Third place: Pam Castle, Castle's Cheese, Garlic Cheddar Cheese Spread, 97.25

Pepper Flavored Natural Cheese

First place winner: Emmi Roth USA, Monroe, Roth 3 Chile Gouda Wheel, 99.75
Second place: Steve Stettler, Decatur Dairy, Pepper Havarti, 99.675.
Third place: Zack Hagen, V&V Supremo Cheese, Jalapeno Flavored Chihuahua, 99.625.

First, second and third place entries will be auctioned off Sunday, July 23 at the Green County Fairgrounds Hospitality Tent at 1 p.m.

All auction proceeds go to charitable causes determined by the Foreign Type Cheesemakers Association's board of directors.

FDA Releases Public Inventory Of Certain Food Ingredients Determined To Have Unsafe Uses In Food

Silver Spring, MD— The US Food and Drug Administration (FDA) last week released a public inventory of certain food ingredients that the agency has determined to have unsafe uses in food because they are unapproved food additives and lists of select chemicals currently under its review.

FDA also released a "Conversations with Experts" about the agency's work to enhance the assessment of ingredients in foods on the market. These resources are intended to provide more insight on FDA's post-market assessments.

In addition to FDA's pre-market programs, the agency's active post-market monitoring of new safety information related to food ingredients is also essential to the safety of the US food supply, the agency noted.

Under the Federal Food, Drug, and Cosmetic (FD&C) Act, any ingredient used or intended for use in food must be authorized by FDA for use as a food additive unless that use is Generally Recognized As Safe (GRAS) by qualified experts or meets a listed exception to the food additive definition in the FD&C Act.

The inventory includes some of FDA's post-market assessments of food ingredients and may include links to some activities related to such an ingredient since 2004.

When FDA becomes aware of an ingredient for which there is no authorization as a food additive, the agency reviews the regulatory status of this ingredient, including whether the publicly available data and information show the use is safe and meets the GRAS standard. This determination informs the agency's actions to protect public health, including enforcement actions and other post-market activities that warn manufacturers and the public of unsafe food additives and can result in the removal of unsafe products from the market.

This inventory is not intended to be a complete list of food ingredients that may be unlawful if used in food and may not include all post-market activities FDA has taken with respect to unsafe food additives. Specifically, the inventory includes the name of the unsafe food additive, information about some post-market activities and public communications, and FDA's memo that describes reviews in which the agency concluded the use of the ingredient did not meet the GRAS standard.

Aug. 23 Hearing

(Continued from p. 1)

ion (NMPF), seeks to amend the milk component factors in the Class III and Class IV skim milk price formulas.

The proposal seeks to increase the skim component factors to equal the weighted average nonfat solids, true protein, and other solids factors for milk pooled on orders using data for the three years prior to implementation, with a 12-month implementation lag.

The factors are proposed to be updated as follows: nonfat solids, from 9.0 to 9.41 per hundredweight of Class IV skim milk; protein, from 3.1 to 3.39 per hundredweight of Class III skim milk; and other solids, from 5.9 to 6.02 per hundredweight of Class III skim milk.

NMPF proposes the skim component factors be updated no less than every three years, but only once the weighted average nonfat solids component for the prior three years changes by at least 0.07 percentage points. The updated component values would be calculated, and, if a change is warranted, formally announced in February of such year, with the implementation of such changes occurring March 1 of the following year.

Proposal 2, submitted by National All-Jersey, seeks to amend the milk component factors in the Class III and Class IV skim milk price formulas. The proposal seeks to update the factors annually using the previous year's weighted average calculations, with a 12-month implementation lag.

Surveyed Commodity Products

The next four proposals deal with surveyed commodity products.

Proposal 3, submitted by NMPF, seeks to eliminate the 500-pound Cheddar barrel price series from protein price formula.

Proposal 4, submitted by the American Farm Bureau Federation (AFBF), l seeks to add 640-pound Cheddar cheese blocks to the protein price formula. Proposal 5, also submitted by AFBF, seeks to add unsalted butter to the butterfat and protein price formulas.

And Proposal 6, submitted by the California Dairy Campaign, seeks to add Mozzarella to the protein price formula.

Class III, IV Formula Factors

Six proposals deal with Class III and Class IV formula factors.

Proposal 7, submitted by NMPF, seeks to amend the manufacturing cost (make) allowances found in the four component price formulas. The proposal includes the following increases: butterfat, from 17.15 cents to 21.00 cents per pound of butter; nonfat solids, from 16.78 cents to 21.00 cents per pound of nonfat dry milk; protein, from 20.03 cents to 24.00 cents per pound of Cheddar cheese; and other solids, from 19.91 cents to 23.00 cents per pound of dry whey.

The requested changes are equivalent to an increase of 3.85 cents per pound in the butter make allowance, an increase of 4.22 cents per pound in the nonfat dry milk make allowance, an increase of 3.97 cents per pound in the Cheddar cheese make allowance, and an increase of 3.09 cents per pound in the dry whey make allowance.

Proposal 8, submitted by the Wisconsin Cheese Makers Association (WCMA), seeks to update the current make allowances with a four-year phase-in implementation schedule. Proposed make allowances in Year 4 are as follows: cheese, 28.40 cents per pound; dry whey, 31.72 cents per pound; nonfat dry milk, 27.16 cents per pound; and butter, 27.85 cents per pound.

WCMA also proposes not to adopt any of these make allowance increases if, prior to January 1 of that year, USDA has been provided authority and funding to conduct audited dairy product cost studies of all manufacturers of products used to set Class III and Class IV prices, has promulgated regulations implementing that authority, and has adopted make allowances pursuant thereto.

Proposal 9, submitted by the International Dairy Foods Association (IDFA), also seeks to update the current make allowances with a four-year phase-in implementation schedule. Proposed make allowances in Year 4 are identical to the WCMA's proposal.

Proposal 10, submitted by Select Milk Producers, Inc., seeks to increase the butterfat recovery factor in the Class III price formula to 93 percent, which would necessitate a corresponding increase in the butterfat yield in cheese to 1.624.

Proposal 11, also submitted by Select Milk Producers, seeks to update the specified yield factors to reflect actual farm-toplant shrink. The yield factors for nonfat solids and other solids would remain unchanged.

The proposed yield factors are: butterfat: 1.22; protein value in cheese: 1.386; and butterfat value in cheese: 1.582.

Proposal 12, also submitted by Select Milk Producers, seeks to update the nonfat solids factor from 0.99 to 1.03.

• See **Aug. 23 Hearing**, p. 10

Aug. 23 Hearing

(Continued from p. 1)

Base Class I Skim Milk Price

A total of six proposals deal with the base Class I skim milk price.

Proposal 13, submitted by NMPF, seeks to amend the base Class I skim milk price in all federal orders. Specifically, the proposal seeks to replace the simple average of the Class III and Class IV advanced skim milk pricing factors with the "higher of" the two factors and remove the additional 74 cents per hundredweight.

Proposal 14, submitted by IDFA, seeks to amend the base Class I skim milk price to equal the simple average of the advanced Class III and Class IV prices, plus the "higher of" either 74 cents or an adjustor equal to the 24-month (August-July) rolling simple average difference between the advanced Class III and Class IV skim milk prices.

Proposal 15, submitted by the Milk Innovation Group (MIG), seeks to retain the current "average of" formula for the base Class I skim milk price and proposes to update the adjuster monthly using a 24-month look back period with a 12-month lag, i.e., the preceding the 13-to-36-month period.

The "rolling" adjuster calculation would be the difference between the "higher of" the advanced Class III or IV skim milk price for each month and the "average of" the advanced Class III or IV skim milk price, averaged over the preceding 13-to-36-month period, plus the "average of" the Class III and IV advanced skim milk prices for that month.

Proposal 16, submitted by Edge Dairy Farmer Cooperative, seeks to change the base Class I skim milk price to the announced Class III skim milk price, plus an adjuster. The proposal seeks to amend calculation of Class I prices to use announced rather than advanced prices.

The proposed adjuster would be a 36-month average (August-July) of the monthly differences between the "higher of" the advanced Class III skim milk price or advanced Class IV skim milk price, and the Class III skim milk price.

Proposal 17, also submitted by Edge, seeks to use the "higher of" the Class III skim milk price or the Class IV skim milk price to calculate the base Class I skim milk price. The proposal also seeks to amend calculation of Class I prices to use announced rather than advanced prices.

Proposal 18, submitted by AFBF, seeks to eliminate the advanced pricing of Class I milk and components, and Class II skim milk and components. As proposed, the Class II skim milk price would be equal to the announced Class IV skim milk price plus the Class II differential; the Class II nonfat solids price would be equal to the announced Class IV nonfat solids price plus one-hundredth of the Class II differential.

AFBF proposes the Class I skim milk price would be the "higher of" the announced Class III or Class IV skim milk prices plus the Class I differential; and the Class I butterfat price would be equal to the butterfat price plus one-hundredth of the Class I differential.

Class I, II Differentials

Three proposals deal with Class I and Class II differentials.

Proposal 19, submitted by NMPF, seeks to update the adjusted Class I differentials as referenced in all federal orders for the 3,108 named counties, parishes, and independent cities in the contiguous 48 United States. The proposed update would increase Class I differentials at all locations, in varying amounts.

Proposal 20, submitted by the Milk Innovation Group, seeks to lower the current base Class I differential from $1.60 to $0.00.

And Proposal 21, submitted by the AFBF, seeks to update the Class II differential to $1.56. Specifically, the proposal seeks to calculate the Class II differential using the current nonfat dry milk make allowance multiplied by the current nonfat solids yield factor and updated butterfat and nonfat solids tests for milk in the FMMOs.

The hearing will begin on Aug. 23 and continue until time as determined to have ended by the presiding administrative judge.

At the hearing, each witness will have 60 minutes to present their testimony and have direct examination. If a witness's prepared testimony and direct examination would be expected to exceed 60 minutes, the witness should submit in advance a written prepared statement as an exhibit and present a summary of that statement during their allotted time.

There will be no time limit on cross examination or re-direct.

Dairy farmers may testify in person at any time during the hearing, or virtually via Zoom.

Until the issuance of a final decision in this proceeding, USDA employees involved in the decision-making process are prohibited from discussing the merits of the hearing issues on an ex parte basis with any person having an interest in the proceeding.

ACS Winners

Continued from p 1

Second place: Maplebrook Farm, Michael Scheps, North Bennington, VT, Stracciatella
Third place: Di Stefano Cheese, Stefano Bruno, Pomona, CA, Stracciatella
Third place: Lactalis American, Group, Brian Storm, Merrill, WI, Président Pub Sharp Cheddar Spreadable Cheese
Third place: Sierra Nevada Cheese, John Dundon & Ben Gregersen, Farmer Cheese

SOFT-RIPENED CHEESES
Cow's Milk - Under 8 Ounces

First place: Four Fat Fowl, Willy Bridgham, Stephentown, NY, CamemBertha
Second place: Farm at Doe Run, Mayfly
Third place: Cellars at Jasper Hill Farm, Mateo Kehler, Andi Wandt, Dave Brush, Greensboro Bend, VT, Little Hosmer

Cow's Milk - Over 8 Ounces

First place: Calkins Creamery, Emily Montgomery, Honesdale, PA, Noble Road
Second place: Calkins Creamery, Emily Montgomery, Noblette
Third place: Savencia Cheese USA, Kolb-Lena Team, New Holland, PA, Brie

Mascarpone & Cream - All Milks

First place & Finalist: BelGioioso Cheese Inc., Green Bay, WI, Crema di Mascarpone
Second place: Lactalis American Group, Aaron Price, Nampa, ID, Bella Gento Mascarpone
Third place: Sierra Nevada Cheese, John Dundon & Ben Gregersen, Willows, CA, Gina Marie Cream Cheese

Soft Ripened - Cow's Milk

First place: Alemar Cheese Company, Minneapolis, MN, Apricity
Second place: Alemar Cheese Company, Blue Earth
Second place: MouCo Cheese, Ashley
Second place: Vermont Creamery, St. Albans
Third place: Savencia Cheese USA, Kolb-Lena Team, Comeback Cow
Third place: Cellars at Jasper Hill Farm, Mateo Kehler, Andi Wandt, Dave Brush, Hartwell

Soft Ripened - Goat's Milk

First place: Blakesville Creamery, Levi Garcia & Dennis Belen, Port Washington, WI, Linedeline
Second place: Laura Chenel, Sonoma, CA, Creamy Brie
Second place: Farm at Doe Run, Creamery Collection Batch #37
Second place: Old Chatham Creamery, Jeremiah Timmins & Becky Frye, New Moon
Third place: Vermont Creamery, Coupole

• See **ACS Winners**, p. 11

ACS Winners

Continued from p 10

Soft Ripened - Sheep's Milk
First place: Farm at Doe Run, Creamery Collection Batch #38
Second place: No Award Given
Third place: Goot Essa, John Esh Jr., Howard, PA, Emanuel Vom Tal Kase

Open - Mixed/Other Milks
First place: Farm at Doe Run, Willow
Second place: Boxcarr Handmade Cheese, Samantha and Austin Genke, Cedar Grove, NC, Cottonseed
Third place: Pennyroyal Farm, Erika McKenzie Chapter, Boonville, CA, Velvet Sister

Triple Creme - All Milks
First place: Wegmans Food Market, Old Chatham Creamery, Rochester, NY, Professor's Brie
Second place: Old Chatham Creamery, Jeremiah Timmins & Becky Frye, Groton, NY, Nancy's Hudson Valley Camembert
Third place winner: Quality Cheese Inc., Dipesh Patel, Eiffel Tower Triple
Third place: Cellars at Jasper Hill, Mateo Kehler, Andi Wandt, Dave Brush, Sherry Gray

AMERICAN ORIGINALS
Open - Cow's Milk
First place: Red Barn Family Farms, Cupola American Original Cheese
Second place: Red Barn Famiily Farms, Vintage Cupola American Original Cheese
Third place: Fiscalini Cheese Company, Lionza

Open Category - Goat's Milk
First place: Wegmans Food Market, Sweet 16
Second place: Lively Run Dairy, Finger Lakes Gold
Third place: Cypress Grove, Humboldt Fog

Open Category - Sheep's Milk
First place: Green Dirt Farm, Dirt Lover
Second place: Hook's Cheese, Ewe'd Be Amazed
Third place: No Award

Open - Mixed Or Other Milk
First place: Beecher's Handmade Cheese, Flagsheep
Second place: Central Coast Creamery, Seascape
Third place: Cedar Grove Cheese, Donatello

Dry Jack - Cow's Milk
First place: Rumiano Cheese, Original Peppato Dry Jack
Second place: Rumiano Cheese, Original Willow Maid Dry Jack

Monterey Jack - Cow's Milk
First place: Arena Cheese
Second place: Sierra Nevada
Third place: Tillamook

Brick - Cow's Milk
First place: Widmer's Cheese, Traditional Washed Rind Aged Brick
Second place: Widmer's Cheese, Mild Brick
Third place: Klondike Cheese, Monroe, WI

Colby - Cow's Milk
First place: No Award
Second place: Widmer's Cheese Cellars
Third place winner: Cabot Creamery

Brick Muenster - Cow's Milk
First place: Klondike Cheese, Monroe, WI
Second place: Ellsworth Creamery, Ellsworth, WI
Third place: CROPP Cooperative/Organic Valley

AMERICAN MADE / INTERNATIONAL STYLE

Dutch Style - All Milks - Aged Through 9 Months
First place: Oakdale Cheese, John Bulk, Oakdale, CA, Stanislaus Reserve
First place: Marieke Gouda, Thorp, WI, Gouda Belegen
Second place: Goat Rodeo Farm & Dairy, Allison Park, PA, Hootenanny
Third place: Frisian Farms Cheese, Mike and Luke Bandstra, Leighton, IA

Dutch Style - All Milks - Aged 10 Months & Over
First place: Marieke Gouda, Marieke Aged Gouda
Second place: Point Reyes Farmstead Cheese, Aged Gouda
Third place: Fromagerie Bergeron, Le Louis Cyr - 2 years
Third: Frisian Farms Cheese

Emmental Style - Cow's Milk
First place: Guggisberg Cheese, Richard Guggisberg, Millersburg, OH, Ziller Wheel
Second place: Appel Farms, Farmstead Swiss
Third place: Prairie Farms, Luana, IA, Swiss

Open Category - Cow's Milk
First place & Finalist: Sequatchie Cove, Nathan Arnold, Cumberland
Second place: Cheeses of Wisconsin, Pasture Pride, Cottage Grove, WI, THE BIG MOO
Third place: Klondike Cheese, Tom Schultz, Havarti

• See **ACS Winners**, p. 12

ACS Winners

Continued from p 11

Open Category - Goat's Milk

First place: No Award Given
Second place: FireFly Farms, Dan Porter, Cave Dweller
Second place: Idyll Farms, Northport, MI, Mont Idyll
Third place: Goat Lady Dairy, Bobby Bradds, Jessie Laughlin, Climax, NC, Providence

Open - Sheep's Milk

First place: Old Chatham Creamery, Eric Anderson, Ewe's Blue
Second place: Landmark Creamery, Pecora Nocciola
Third place: Hook's Cheese, Sheep Milk Butterkase

Open - Mixed Or Other Milk

First place: Shooting Star Creamery, Avery Jones, Paso Robles, CA, Sagittarius
Second place: No Award Given
Third place: Vermont Shepherd, David Major, Dylan Richardson, Miguel Rodriguez, Putney VT, Invierno

CHEDDARS

Aged Cheddar - All Milks

Bandaged Cheddar Aged Thru 12 Months - All Milks

First place: Grafton Village Cheese, Mariano Gonzalez
Second place: Murray's Cheese, Old Chatham Creamery, Long Island City, NY, Stockinghall
Third place: Cellars at Jasper Hill Farm, Cabot Creamery, Greensboro, VT, Cabot Clothbound

Aged Through 12 Months - Cow

First place: Pennland Pure, Kylie Schriever & Harold Gay, Hancock, PA
Second place: Sartori Company, Team Sartori, Plymouth, WI, Farmhouse Cheddar
Third place: Cabot Creamery, Waitsfield, VT
Third place: Milton Creamery, Milton, IA

Aged Through 12 Months - All Milk

First place: Grafton Village Cheese Co., Mariano Gonzalez, Brattleboro, VT, Shepsog
Second place: Hook's Cheese Co., Anthony Hook, Mineral Point, WI, Sheep Milk Cheddar
Third place: Sierra Nevada Cheese, John Dundon & Ben Gregersen, Willows, CA, Capra Bianca Goat Cheddar

Aged 28 - 47 Months - All Milks

First place: Pineland Farms Dairy, Bangor, ME, 2-year Reserve Cheddar
Second place: Cabot Creamery, Waitsfield, VT, 3 Year Cheddar
Third place: Pineland Farms, Reserve Cheddar

Aged 48 Months Or More - All Milks

First place: The Artisan Cheese Exchange, Land O'Lakes, Sheboygan, WI, Deer Creek 7 Year Proprietor's Grand Reserve Specialty Cheddar
Second place: Cabot Creamery, Waitsfield, VT
Third place winner: Lactalis, Corinne Merkley, Etobicoke, Ontario, Balderson Aged Cheddar

Bandaged Cheddar Aged 13-Plus Months - All Milks

First place & Finalist: Brad Sinko, Face Rock Creamery, Bandon, OR
Second place: Beecher's Handmade Cheese, Seattle, WA, Flagship Reserve
Third place: Face Rock Creamery, Brad Sinko
Third place: Cellars at Jasper Hill, Cabot Creamery, Cabot Clothbound

Sweet Cheddar - All Milks

First place: No Award Given
Second place winner: Cabot Creamery, Cabot White Oak Cheddar
Third place: Président

BLUE MOLD CHEESES

Rindless Blue Veined Cow's Milk

First place winner: Great Hill Dairy, Inc., Brian Petitpas, Marion, MA
Second place: Point Reyes Farmstead Cheese Compan, Kuba Hemmerling, Point Reyes, CA
Third place: Caves of Faribault, Prairie Farms, AmaGorg

Rindless Blue - All Milks

First place: Kingston Creamery, Cambria, WI, Breezy Blue
Second place: Hook's Cheese, Little Boy Blue
Third place: Fromagerie Nouvelle France, Marie-Chantal Houde, Racine, QC, Bleu de Samuel

Rinded Blue Veined - Cow's Milk

First place: Lively Run Dairy, Pete Messmer and Team, Interlaken, NY, Blue Yonder
Second place: Quality Cheese, Inc., Dipesh Patel, Vaughan, ON, Eiffel Tower Borgonzola
Third place: Roelli Cheese, Chris Roelli, RedRock

Rinded Blue Veined - Mixed Or Other Milk

First place: No Award Given
Second place: No Award Given
Third place: Mozzarella Company, Paula Lambert, Dallas, TX, Deep Ellum Blue
Third place: Barn First Creamery, Rebecca Velazquez, Westfield, VT, Valdes Blue

HISPANIC & PORTUGUESE STYLE CHEESES

Ripened - All Milks

First place: Rizo Lopez Foods, Inc.,Tio Francisco, Modesto, CA, Cotija
First place: V&V Supremo Foods, Nashville, TN, Sierra Brand Cotija

• See **ACS Winners**, p. 13

ACS Winners

Continued from p 12

Second place: Rizo Lopez Foods, Tio Francisco, Modesto, CA, Cotija
Third place: Queseros de Familia del Norte, Ferndale, WA, Cotija

Unripened - All Milks

First place: V&V Supremo Foods, Queso Fresco
Second place: Rizo Lopez Foods, Tio Francisco, Panela
Third place: Mozzarella Company, Queso Oaxaca

Hispanic Cooking - All Milks

First place: Nuestro Queso, Chicago, Queso Quesadilla
Second place: Don Froylan Creamery Creamery, Francisco Ochoa, Salem, OR, Queso Oaxaca
Third place: Rizo Lopez Foods, Oaxaca

ITALIAN TYPE CHEESES

Grating Types - All Milks

First place: BelGioioso Cheese, American Grana
Second place winner: Schuman Cheese, Cello Copper Kettle Parmesan
Third place: Balfour Farm, Heather Donahue and Olivia Field, Pittsfield, ME, Pine Tree Parmesan

Burrata - All Milks

First place: No Award Given
Second place: Lioni Latticini, Burrata Con Panna
Third place: Maplebrook Farm, Michael Schep

Regional Italian Style - All Milks

First place winner: River Whey Creamery, Susan Rigg, Schertz, TX, Keystone
Second place: Schuman Cheese, Lake Country Dairy, Cello Asiago
Second place: Lira Rossa Artisan Cheese, Andrea Cudin, Moulton, TX, Latteria
Third place winner: Saputo, Wauwatosa,WI, Stella Fontinella
Third place award: BelGioioso, Fontina

Mozzarella Style - All Milks

First place: Don Froylan Creamery, Francisco Ochoa, Liliana's String Cheese
Second place: Ferndale Farmstead, Scamorza
Third place: Renard's Cheese/ Rosewood Dairy, Chris Renard, Algoma, WI, String Cheese

Pasta Filata Style All Milks

First place winner: Lactalis American Group, Low Sodium Provolone
Second place: Lactalis American Group, Galbani Mild Provolone
Third place: Pennland Pure,Kylie Schriever & Harold Gay, Sharpsburg Cheddar
Third place: NDR LIUZZI CHEESE, Caciocavallo

Fresh Mozzarella Under 8 Oz. All Milks

First place: Lioni Latticini, Union, NJ, Ovoline
Second place: Ferndale Farmstead, Fior di Latte Fresh Mozzarella Ovoline
Second place: Caputo Cheese, Hand- Tied Nodini
Third place: BelGioioso Cheese, Mozzarella 1lb. Log Thermoform

Fresh Mozzarella Over 8 Oz. All Milks

First place: NDR LIUZZI CHEESE, Ralph Liuzzi, Hamden, CT, Filoncino Log
Second place winner: BelGioioso Cheese,
Mozzarella 8 oz. Ball Thermoform
Third place: NDR LIUZZI CHEESE, Nodini

FETA CHEESES

Feta - Cow's Milk

First place winner: Maplebrook Farm
Second place: Belfiore Cheese Company, Arcangelo Esposito, Berkeley, CA
Second place: Belfiore Cheese Company, Arcangelo Esposito, Berkeley, CA
Second place: Pleasant Lane Farms Creamery, Jason Frye
Third place: Briar Rose Creamery, Dundee, OR, Fata Morgana

Feta - Goat's Milk

First place: Sierra Nevada Cheese Company
Second place: Mariposa Dairy, Lindsay, ON, Celebrity Goat Feta
Third place: Zingerman's Creamery, Ann Arbor, MI

Feta - All Milks

First place: Hiddens Springs Creamery, Brenda Jensen, Westby, WI
Second place: Landmark Creamery
Third place: Prairie Fruits Farm & Creamery, Leslie Cooperband, Champaign, IL
Third place: OroBianco Italian Creamery, Adam Thompson, Blanco, TX

Cheese Wrapped In Bark, Leaves Or Grass

First place & Finalist: Cellars at Jasper Hill, Mateo Kehler, Allison Dembek, Paul Moretti, Calderwood
Second place: Mozzarella Company, Goat Piece Hoja Santa
Third place: Cellars at Jasper Hill, Harbison
Third place: Cellars at Jasper Hill, Harbison Mini

LOW FAT / LOW SALT CHEESES

Fat Free & Low Fat - All Milks

First place: Klondike Cheese, Odyssey Low Fat Feta
Second place: Lactalis American Group, Galbani Low Fat Ricotta
Third place: Klondike Cheese, Odyssey Fat Free Feta

Lite Or Reduced Fat - All Milks

First place: Prairie Farms, Neufchatel
Second place: Klondike Cheese, Monroe, WI, Odyssey Reduced Fat Feta
Third place: Fromagerie Bergeron, Seigneur de Tilly 18 Months

Flavored Sheep's Milk Cheese

First place winner: Bellwether Farms, Fresh Sheep Log -Sonoma Herb
Second place: Hiddens Springs Creamery, Driftless Cranberry Cinnamon
Third place: Hiddens Springs Creamery, Driftless Maple

Flavored Yogurt - Cow's Milk

First place: Klondike Cheese, Odyssey Vanilla Greek Yogurt
First place: Klondike Cheese, Odyssey Peach Greek Yogurt
Second place: Klondike Cheese, Odyssey Greek Yogurt French Onion Dip
Third place: Klondike Cheese, Odyssey Blueberry Greek Yogurt
Third place: Cabot Creamery, Triple Cream Vanilla Greek Yogurt

Flavored Cold Pack - All Milks

First place: Marieke Gouda, Gouda
Spread Honey Clover
Second place: Widmer's Cheese, Green Olive Aged Brick Spread
Third place: Marieke Gouda Spread Hatch Pepper

Drinkable Flavored Yogurt - All

First place: Nasonville Dairy, Lowfat Strawberry Kefir
Second place: Nasonville Dairy, Lowfat Vanilla Kefir
Third place: Nasonville Dairy, Lowfat Blueberry Kefir

Yogurt & Cultured - All Milks

First place: Annabella, Asdruval Tavares, Longmont, CO, Buffalo Yogurt Passion Fruit
Second place: Annabella, Buffalo Yogurt Blackberry
Third place: Annabella, Buffalo Yogurt Strawberry

SMOKED CHEESES

Open Smoked - Cow's Milk

First place: Savencia Cheese USA, Dorothy Holy Smoke
Second place: Rogue Creamery, Smokey Blue Cheese
Third place: Global Foods International, Naturally Oven Smoked Pepper Jack

Smoked Gouda - All Milks

First place: No Award Given
Second place: Marieke Gouda, Smoked Gouda

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ACS Winners

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Third place: Arena Cheese, Bill Hanson, Arena, WI
Third place: Arena Cheese, Bill Hanson, Arena, WI

Smoked Cheddar - All Milks
First place: Face Rock Creamery, Smokey Cheddar
Second place: Tillamook, Hickory Smoked Cheddar
Third place: Tillamook, Smoked Extra Sharp White Cheddar

Smoked Italian Style - All Milks
First place: Mozzarella Company, Smoked Scamorza
Second place winning cheese: Lira Rossa Artisan Cheese, Andrea Cudin, Moulton, TX, Ricotta Affumicata
Third place: Global Foods International, Naturally OvenSmoked Mozzarella

Celebration at American Cheese Society Annual Conference: From left to right: Olivia Haver of The Farm at Doe Run, which captured Best of Show honors in the annual ACS 2023 Judging & Competition with an entry of St. Malachi. With Haver are Andy Hatch, Uplands Cheese; Amelia Rodgers-Jones, Cheese Culture Coalition; and Oskar Arevalo, Green Dirt Farm.

Smoked Open - Mixed/Other Milks
First place: There was no award Given
Second place: There was no Award Given
Third place winner: The Udder Way Artisan Cheese, Tor Krueger, Hamilton, ON, Smoked Montebello
Third place: Winter Winds Farm, Lacey McNeff, Victor, ID, Smoked Chevre

FARMSTEAD CHEESES

Aged Less Than 60 Days - All
First place & Finalist: Pure Luck, Basket Molded Chevre
Second place winner: Boxcarr Handmade Cheese, Rocketeers Robiola
Second place: Boxcarr Handmade Cheese, Cottonbloom
Third place: Barn First Creamery, Cowles

Aged More Than 60 Days, Soft Ripened - Cow's Milk
First place winner: Point Reyes Farmstead
Cheese Company, Coastal Blue
Second place: Marieke Gouda Young
Third place: Mt. Mansfield Creamery, Standley, Morrisville, VT, Patrolmans Blues

Aged More Than 60 Days, Hard Ripened - Cow's Milk
Best Of Show: Farm at Doe Run, St. Malachi The
Second place: Uplands Cheese, Pleasant Ridge Reserve
Third place: Spring Brook Farm, Tarentaise Reserve

Aged More Than 60 Days - Goat
First place: No Award
Second place: Prairie Fruits Farm & Creamery, Moonglo

Third place: Stepladder Creamery, Rocky Butte

Aged More Than 60 Days - Sheep
First place: Hidden Springs Creamery, Ocooch Grande Reserve
Second place: No Award
Third place: Shepherd's Way Farms, Sogn

Aged More Than 60 Days Mixed Or Other Milk
First place & Finalist: Farm at Doe Run, Creamery Collection #17
Second place: Farm at Doe Run, Old Red
Third place: Farm at Doe Run, Runnymede

GOAT'S MILK CHEESES

Fresh Rindless Less Than 30 Days
First place: Laura Chenel, Spreadable Goat Cheese

Second place winning cheese: Vermont Creamery, Classic Goat Cheese
Third place: Prairie Fruits Farm & Creamery, Chevre Frais

Goat Cheese Aged Over 30 Days
First place: Pure Luck, Silver Lining
Second place: Wegmans Food Market, Vermont Creamery, Rochester, N Y, 1916
Third place: Baetje Farms, Beth Giesler, Bloomsdale, MO, Bloomsdale

Fresh Goat Cheese 31 to 60 Days
First place: Blakesville Creamery, Shabby Shoes

Fresh Goat Over 60 Days
First place: Blakesville Creamery, St Germain
Second place: Lively Run Dairy, Finger Lakes Gold Reserve
Third place: Murray's Cheese, Firefly Farms, Long Island City, NY, Carpenter's Wheel

SHEEP'S MILK CHEESES

Fresh Rindless Sheep's Milk Aged Up To 30 Days
First place: Hiddens Springs, Wischago
Second place: Mariposa Dairy, Celebrity Soft Unripened Original Sheep Logs

Sheep's Milk Aged Over 31 To 60 Days
First place: There was no award given
Second place: Old Chatham Creamery, Long Island City, NY, Buttermilk Basque, Murray's Cheese
Third place: No Award

Sheep's Milk Over 60 Days
First place and Finalist: Green Dirt Farm, Prairie Tomme

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ACS Winners

Continued from p 14

Second place: Landmark Creamery, Sweet Annie
Third place: Shepherd's Way Farms, Jodi Ohlsen Read, Nerstrand, MN, Burr Oak

MARINATED CHEESES

Cow's Milk

First place: Lactalis American, Group, Marinated Fresh Mozzarella
Second place: Belfiore Cheese, Marinated Ciliegine
Second place: Crave Brothers Farmstead, Marinated Fresh Mozzarella
Third place: Bell & Goose Cheese, Anna Cantelmo, Brandi DeMaria, South Hampton, NH, Marinated Feta

Marinated Mixed Milk

First place: Laura Chenel, Thyme & Rosemary Marinated Goat Cheese
Second place winner: Laura Chenel, Black Truffle Marinated Goat Cheese
Third place: Belle Chevre, CHEVOO Goat Cheese marinated in Olive Oil - Herbes de Provence

CULTURED MILK & CREAM Creme Fraiche & Sour Cream

Cow's Milk

First place winner: Cabot Creamery, Waitsfield, VT, Cabot Sour Cream
Second place: Vermont Creamery, Crème Fraîche
Third place: Cabot Creamery, Cabot Creme Fraiche

Drinkable Cultured - All Milks

First place winner: Nasonville Dairy, Team Weber's Farm Store, Marshfield, WI, Lowfat Plain Kefir
Second place award-winning drink: Kalona Organics, Farmers Creamery, Kalona, IA, Kalona SuperNatural Organic Whole Milk Plain Kefir

Labneh, Greek Style, Other Strained Cultured All Milks

First place winner: Lactalis American Group, Central Valley Cheese, Team 1, Turlock, CA, Labne - LF
Second place: Cabot Creamery, Waitsfield, VT, Plain Greek Yogurt
Third place: Klondike Cheese, Matt Martin, Monroe, WI, Président Odyssey 2% Greek Yogurt

Plain Yogurt Sheep's Milk, Mixed Milk, Other

First place: Old Chatham Creamery, Richard Hacker
Second place: Bellwether Farms, Liam Callahan, Petaluma, CA
Third place: Old Chatham Creamery, Richard Hacker

Cottage Cheese - All Milks

First place: There was no Award Given
Second place winning Cottage Cheese: Lactalis Heritage Dairy, Ricardo Galvan, Chicago, IL, Knudsen 4% Milkfat Small Curd Cottage Cheese
Third place: Cabot Creamery, Waitsfield, VT

Cheese Curds - All Milks

First place: No Award Given
Second place: MouCo Cheese Company, Fort Collins, CO
Third place winner: Redhead Creamery, Brooten, MN, Ridiculously Good Cheddar Cheese Curds

Plain Yogurt - Cow's Milk

First place: Narragansett Creamery, Mark Federico, Providence, RI
Third place winner: Klondike Cheese, Monroe, WI, Sam Trombatore,
Third place: Old Chatham Creamery, Richard Hacker, Groton, NY, Plain A2 Non-GMO Yogurt

Plain Yogurt - Goat's Milk

First place: Dutch Girl Creamery, Charuth van Beuzekom, Lincoln, NE
Second place winning yogurt: Sierra Nevada Cheese, John Dundon & Ben Gregersen, Willows, CA, Blue Capretta Rich & Creamy Goat Yogurt

Open - Cold Pack & Club Cheese

First place winner: Widmer's Cheese Cellars, Aged Brick Cheese Spread
Second place: Pine River Pre Pack, Aged Asiago Cold Pack Cheese Food
Third place: Pine River Pre Pack, 60 Month Cheddar Cold Pack Cheese

BUTTERS

Salted Butter - Cow's Milk

First place: Cabot Creamery , Cooperative, Team West Sprinfield, Waitsfield, VT, Cabot 83 BF Sea Salted Butter
Second place: Vermont Creamery Butter Team, Websterville, VT, Sea Salt Cultured Butter
Third place: Rumiano Cheese Company, Alfred Arruda, Robert Israel, Sam Lockyer, Isaac Alvarez, Crescent City, CA, Redwood Coast Organic Salted Butter

Unsalted Butter Cow's Milk

First place: Cabot Creamery, Team West Springfield
Second place: Rumiano Cheese, Kate Walker, Robert, Israel, Alfred Arruda, Raised to Matter Organic Original Ghee
Third place: Cabot Creamery, Team West Springfield

Flavored Butter

First place & Finalist: Cherry Valley Dairy, Blain Hages, Duvall WA, Coffee Butter
Second place: Cherry Valley Dairy, Herbed Butter
Third place: No Award

WASHED RIND CHEESES

Soft Ripened - All Milks

First place: Cellars at Jasper Hill, Prosecco Wash Harbison
Second place: Murray's Cheese, Greensward
Second place: Cellars at Jasper Hill, Willoughby
Third place: MouCo Cheese Company, ColoRouge

Open Washed Rind - Cow's Milk

First place & Finalist: Uplands Cheese, Peasant Ridge Reserve
Second place: Farm at Doe Run, Hickory on the Hill
Second place: Vermont Creamery, Everything Goat Cheese
Third place: Stickney Hill Dairy, Humble Goat- Garlic & Herb

Flavored Fresh Goat Milk - Savory

First place: Mariposa Dairy, Celebrity Soft Unripened Chipotle Goat log Ltd
First place: LaClare Creamery, Chipotle Honey Goat Cheese
Second place: Idyll Farms, Idyll Pastures Garlic and Herb Spreadable
Second place winner: Vermont Creamery, Everything Goat Cheese
Third place: Stickney Hill Dairy, Humble Goat- Garlic & Herb
Third place: Emmi Roth USA, Roth Grand Cru Reserve
Third place: Emmi Roth USA, Roth Grand Cru

Open Washed Rind - Goat's Milk

First place: Upper Canada Cheese Company, Nosey Goat
Second place: Blakesville Creamery, Sunny Ridge
Third place: Central Coast Creamery, Dream Weaver

Raclette Style - All Milks

First place: Alpinage Cheese LLC, Mount Raclette
Second place: Cowgirl Creamery, Wagon Wheel
Third place: Nicasio Valley Cheese, San Geronimo

Open Washed Rind Sheep's Milk

First place: Landmark Creamery, Anabasque
Second place: Grafton Village Cheese, Bearhill
Third place: Hiddens Springs Creamery, Ocooch Grande Reserve.

ASSOCIATION NOTES

STACY WAND of Prairie Farms Dairy has been elected president of the **Wisconsin Dairy Products Association**. Other elected officers include treasurer, JOE MILLER, Foremost Farms USA; and secretary, JEREMY NICKELOTTI, Kwik Trip. The vice president role will be determined at a later date. In addition, six members were approved for three-year terms on the WDPA board of directors, including TYLER BANKS, AMPI; KEN KOHLWEY, Cedar Crest Specialties; TREVOR WUETHRICH, Grassland Dairy Products; Jeremy Nickelotti, Kwik Trip; PAUL HUGHES, Land O'Lakes; and PETE KONDRUP, Westby Cooperative Creamery.

JANET CLARK has been reelected as chair of the **Dairy Farmers of Wisconsin (DFW)** board of directors. Clark will lead the organization through the next fiscal year, which began July 1 and will conclude June 30, 2024. Specifically, Clark was appointed as DFW's United Dairy Industry Association (UDIA) board of directors seat. Other DFW board members elected to serve on the Executive Committee include GAIL KLINKNER, vice-chair; SANDY MADLAND, secretary; and MARK CRAVE, treasurer. Also elected to serve on the seven-person Executive Committee are RICK RODEN, chair, Communications Committee; DAVID BANGART, chair, Channel Management Committee; and KAY ZWALD, chair, Policy/Bylaw Committee. Additionally, JEFF BETLEY was elected to serve as chair of the Center for Dairy Research (CDR) Liaison Committee. New board members are ANDREW CHRISTENSON and KRISTEN METCALF.

The **International Dairy Foods Association** (IDFA) has promoted four staff members. MICHELLE ALBEE MATTO has been promoted to associate vice president, regulatory affairs and nutrition. MELISSA LEMBKE has been promoted to associate vice president, programs and partnerships. DONALD GRADY has been promoted to senior director, legislative affairs, and TYESHA WILSON has been promoted to director, financial services.

OBITUARIES

Larry Spaeth, 92, part of the team making the first-ever vat of Cracker Barrel brand cheese for Kraft Foods, passed away Wednesday, July 5, 2023. After serving in the US Army, Spaeth earned his cheese maker's license and joined Kraft Foods in 1954. It was during this time that Spaeth was instrumental in rolling out the award-winning Cracker Barrel brand. Spaeth went on to manage several cheese plants for the next 15 years, before accepting a position at a whey processing plant in 1969, where he served until his retirement in 1995.

Keep the industry informed of staff changes, retirements, obituaries, awards and other personnel notes or scholarships. Email: Moira at mcrowley@cheesereporter.com to be included.

Pearl Valley Tops Ohio State Fair Cheese Contest; Urban Stead Is 2nd

Ohio State Fair Judging: From left to right, Brian Schlatter or Fromagex, Aileen Kacvinsky of Schuman Cheese, and Bill Rufenacht of Dairy Connection, inspect Swiss blocks during the Ohio State Fair Cheese Contest this past week.

Cleveland, OH—Pearl Valley Cheese of Frenso, OH, earned top honors for its Swiss entry in the 2023 Ohio State Fair Cheese Contest.

Participation in this year's contest, hosted by the American Dairy Association Mideast and held here at Miceli Dairy, was at an all-time high with 63 entries from cheese makers across the state.

Cincinnati's Urban Stead Cheese received the Reserve Champion Award for its Aged Cheddar entry. This marks the second consecutive Reserve Champion Award for Urban Stead.

The judging panel featured Bill Rufenacht of Dairy Connection; Aileen Kacvinsky, Schuman Cheese; Brian Schlatter, Fromagex; restauranteur John Quagliata; and Jenny Crabtree of ADA Mideast.

First, second and third place winners in each of the 10 contest classes are:

Swiss

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

Other Swiss

First place: Guggisberg Cheese, Ziller
Second place: Pearl Valley Cheese, Lacy Baby
Third place: Turkeyfoot Creek Creamery, Wauseon, Gouda

Mild Cheddar

First place: Bunker Hill Cheese, Millersburg
Second place: Urban Stead Cheese
Third place: Middlefield Original Cheese, Middlefield

Aged Cheddar

First place: Urban Stead Cheese, Cincinnati, OH
Second place: Middlefield Cheese

Surface Mold Ripened

First place: Marchant Manor Cheese, Cleveland, Camembert Peppercorn
Second place: Rowdy Cow Creamery, Burton, Camembert Claridon Hill
Third place: Marchant Manor Cheese, Camembert Triple Cream

Bacteria Ripened

First place: Marchant Manor Cheese, Cleveland Heights, OH, Apple Jack Washed
Second place: Rowdy Cow Creamery, Tomme

Fresh - Spreadable & Curd

First place: Rowdy Cow Creamery, Burton, OH, Fromage Blanc
Second place: Rowdy Cow Creamery, Salt, Pepper & Garlic Curd
Third place: Turkeyfoot Creek Creamery, Wauseon, OH, Greek Quark

Open Class - Cow's Milk

First place award: Pearl Valley, Colby
Second place: Pearl Valley, Marble
Third place: Tri State Cheese, Hicksville, OH, Muenster

Open Class - Spicy

First place: Pearl Valley, Jalapeno, Ghost & Habanero Pepper Blend
Second place: Tri State Cheese, Horseradish
Third place: Tri State Cheese, Habanero Muenster

Open Class - Other Milk

First place: Marchant Manor, Sussex Ash Rine.

Brynwood Partners To Acquire Dean's Dip Business From Ventura Foods

Greenwich, CT—Brynwood Partners IX L.P. on Thursday announced that its newly formed portfolio company, West Madison Foods, has entered into a definitive agreement to acquire the Marie's salad dressing brand and the Dean's Dip business from Ventura Foods, LLC.

The transaction includes the Thornton, IL, plant where the products are manufactured. The terms of the transaction are not being disclosed.

West Madison Foods was established by Brynwood Partners to acquire the Marie's salad dressing and the Dean's Dip assets from Ventura Foods. West Madison Foods will be headquartered in Chicago, IL, and the Thornton, IL, manufacturing facility, with its approximately 84 full-time employees, will continue to support the business.

In addition, a small group of employees dedicated to the Marie's and Dean's brands may also transition to West Madison Foods, according to Brynwood Partners.

Dean's has established itself as a leading dairy dip player, catering to the diverse snacking and entertaining needs of consumers nationwide, Brynwood Partners stated. Dean's Dip is known for its French Onion, Ranch and Guacamole dips, among others.

Marie's specializes in the production and distribution of premium salad dressings, dips and spreads. Marie's is a leading brand and its Blue Cheese, Caesar, Ranch and Coleslaw salad dressings are top sellers in the category, Brynwood Partners said.

"Dean's and Marie's are extraordinary brands, and we are delighted to lead these brands into their next phase of growth and expansion. We look forward to partnering with the team in Thornton to enhance manufacturing and bring more products and new innovations to market. We thank the Ventura Foods team for being a great partner in the transaction," said Henk Hartong III, chairman and CEO of Brynwood Partners.

"The acquisition of West Madison Foods represents another corporate carveout for Brynwood, an area where we have developed a specific investment expertise," Hartong added. "We have completed three carveouts in the last seven months starting with Birch Benders in December 2022, followed by Uno Foods in March 2023 and now the Dean's Dip and Marie's businesses."

UK Retailer To Replace 'Use By' Dates On Milk With 'Best Before' Dates

London, UK—UK retailer Marks & Spencer has removed "Use By" dates across its RSPCA Assured Select Farms British and organic fresh milk as part of its commitment to halving food waste by 2030 and reaching net zero by 2040.

The change, which is being rolled out across all Marks & Spencer United Kingdom stores, will see "Use By" dates on fresh milk replaced with "Best Before" dates.

Marks & Spencer said it is the first retailer to offer "Best Before" labeling on fully recyclable milk bottles, following the removal of colored plastic caps on milk earlier this year.

M&S' latest Family Matters Index revealed that 72 percent of UK families are taking steps to reduce household waste and over half (55 percent) of families say it's important that the shops they buy from make it easier for them to make more sustainable choices, with the change to "Best Before" labels on milk the latest example of how Marks & Spencer is delivering this for customers, it was explained.

The combination of improved shelf life and overall quality of milk in recent years has enabled Marks & Spencer to make the change to "Best Before" dates, which means customers can use their judgement before throwing away milk which may be too good to waste, the UK retailer explained.

UK homes are estimated to waste over 490 million pints of milk a year according to WRAP (Waste and Resources Action Program), and Marks & Spencer is making the change to help its customers avoid unnecessary waste without any impact to its exceptional product quality, sourcing standards or trusted value offer.

Milk is the third most wasted food in the home behind potatoes and bread, with around 490 million pints poured down the drain every year, expalined Catherine David, director collaboration and change, Waste and Resources Action Program.

The main reason is not drinking before the use-by date, the retailer said.

By changng its British and organic fresh milk to a best-before date, "M&S is instantly helping its customers save money and cut waste by giving them more time to consume the milk they buy," David said. This type of labeling change is "fundamental" in helping people reduce household food waste.

Marks & Spencer is targeting a 50 percent reduction in food waste by 2030, with 100 percent of edible surplus to be redistributed by 2025 as part of its roadmap to net zero, the retailer said.

A year ago (in 2022), Marks & Spencerremoved best before dates across over 300 fruit and vegetable lines.

These were replaced with a new code which Marks & Spencer store colleagues use to ensure freshness and quality is maintained while allowing customers to throw away less food at home by using their judgment on what's still good to eat, the company reported.

Southeast Orders

(Continued from p. 1)

witness for DCMA testified that milk production in the southeastern region of the US continues to decline as population increases. As a result, the Appalachian and Southeast orders must continually seek supplemental supplies of milk from outside their normal milksheds.

The witness stressed that DCMA members must travel farther distances to obtain supplemental milk while at the same time, diesel and non-fuel costs for shipping supplemental milk have risen sharply. The witness explained these marketing conditions result in milk suppliers absorbing a larger percentage of the transportation costs, diminishing the effectiveness of TCBF credits.

A witness from Dairy Farmers of America (DFA), one of the nine cooperative members of DCMA, tstified in support of DCMA Proposals 1 through 5, and offered testimony regarding the impact adopting those proposals could have on the competitiveness of packaged milk delivered into the southeastern marketing areas.

A witness appearing on behalf of Maryland and Virginia Milk Producers Cooperative (MDVA), another member of DCMA, also testified in support of Proposals 1 through 5, and specifically on the marketing conditions within the Appalachian marketing area.

The witness discussed the challenges of providing supplemental milk to the Appalachian order, such as filling the school milk pipeline and weather-related events such as a snowstorm, which stress already complicated milk marketing and transportation systems.

A witness appearing on behalf of Southeast Milk, Inc. (SMI), another DCMA member, testified in support of Proposals 1 through 5, and their adoption on an emergency basis. Similar to other witnesses, the SMI witness discussed the common occurrence of milk moving against the Class I differential surface because there are fewer pool distributing plants.

A witness from Prairie Farms testified in opposition to the proposed distributing plant delivery credit (DPDC) because payments would only apply to out-of-area milk from a select list of counties, instead of all out-of-area counties that regularly deliver to pool distributing plants. And Sumners submitted a post-hearing brief opposing Proposals 1 through 5, stating that doing nothing would lead to a better outcome than adopting the proposals.

A Prairie Farms witness testified in support of Proposals 6 through 10. Describing the lack of flexibility of the current TCBF program, the witness emphasized the importance of simplicity to allow the system to better adjust to future supply and demand changes.

According to the witness, removing the current TCBF location qualification provisions would allow producer milk located in the marketing area to be eligible for TCBF payments using the same calculations as milk from outside the marketing area. Transportation credits available only on milk produced outside the Appalachian and Southeast orders does not incentivize efficient in-area milk movements.

Regarding Proposals 8, 9, and 10, the Prairie Farms witness explained the proposed Assembly Performance Credits (APC) would compensate handlers for assembly, dispatch, and delivery costs incurred on all producer milk received at pool distributing plants.

Sumner testified in support of Proposal 11, which would prohibit milk diverted from a pool distributing plant from receiving any form of transportation credit. The witness opined a handler's ability to divert milk should be as limited as possible.

A witness representing the Milk Innovation Group (MIG), a group consisting of fluid processors and producers, testified regarding the proposed APCs. The witness said MIG members support allocating more Class I dollars to producers that are supplying the Class I plants to keep a local milk supply for their plants.

The MIG witness expressed concern over efforts to increase minimum regulated Class I prices through any transportation cost-related assessment on Class I as fluid milk sales rapidly decline. While the witness opposed the APC 50 cents per hundredweight assessment on Class I milk, they were supportive of the APC concept which they believe would better align the Class I supply chain since it is funded out of the pool, not an additional payment on top of the pool that would artificially raise Class I prices.

USDA's Decision

While the current transportation credit provisions have been successful in ensuring Class I demand is met, the hearing record reveals the reimbursement levels do not reflect the current transportation cost environment, USDA said. As a result, handlers and co-ops who provide the marketwide service of delivering milk to the Class I market incur transportation costs that they cannot recover.

The record of this proceeding does not contain adequate evidence to support adoption of an APC. The hearing evidence does not contain data demonstrating how the 50 cent per hundredweight proposed assessment rate is representative of any of the costs (assembly, dispatch,and delivery) the APC is purported to offset.

Given the continued demonstrated need for supplemental supplies in the Appalachian and Southeast orders, USDA's decision finds it appropriate for handlers providing the marketwide service of obtaining supplemental milk to receive adequate transportation cost reimbursement, reflective of current market conditions.

USDA's recommended decision proposes to amend the TCBF provisions to reflect current transportation cost factors and increase the assessment rates charged in order to generate funds needed, as described in Proposals 1 and 2.

The components that determine a transportation credit payment are: mileage rate factor, reimbursable miles, and eligible milk. USDA proposes changes to the mileage rate and reimbursable miles components, as well as the mandatory payment months and maximum assessment rates.

USDA's decision also recommends transportation assistance for milk that serves the Southeast region's Class I demand year-round basis on the Appalachian, Florida and Southeast orders. Thus, the decision proposes to adopt Proposals 3 and 5,with slight changes, and Proposal 4.

There are four main components of the proposed DPDC provisions: eligibility, payment rates, assessment levels, and allowance for market administrator discretion. Taken together, these provisions should assist in efficient, more orderly deliveries of year-round Class I milk supplies of the marketing areas, USDA said.

Proposals 3, 4 and 5, as proposed by DCMA, would allow DPDC payments on milk deliveries from counties where DCMA members procure year-round milk supplies. The record of this proceeding supports extending eligibility to some additional counties to provide equitable transportation cost assistance for milk shipments that are part of the year-round supply.

Based on evidence in the record, USDA's decision finds it reasonable that milk deliveries serving the Class I needs of the Appalachian and Southeast orders from counties within 85 miles of the respective marketing area boundaries be eligible for DPDC payments.

FDA Releases Alignment Findings Of Third-Party Food Safety Standards

Silver Spring, MD—The US Food and Drug Administration (FDA) on Monday announced the findings from a voluntary pilot program to evaluate alignment of private third-party food safety audit standards with the food safety requirements in two regulations issued to implement the Food Safety Modernization Act (FSMA): the Preventive Controls (PC) for Human Food and the Produce Safety rules.

Buyers and others in the food supply chain often use third-party audits to assess the quality and safety of a product, FDA explained. For example, buyers, such as importers and receiving facilities, might stipulate an audit as part of a purchase agreement.

Under FSMA, the PC Human Food rule, PC for Animal Food rule, and Foreign Supplier Verification Programs rule, allow for third-party audits to be used as supplier verification activities.

For the pilot, FDA selected and assessed third-party food safety standards for alignment with the requirements in the PC for Human Food or Produce Safety rules. The reviews focused on assessing third-party food safety standards and not the overall quality of the audit programs or qualifications of auditors. FDA said its review and the findings from this pilot do not constitute an endorsement of any one food safety audit standard, or audits conducted under such standards.

FDA's findings from the reviews of aligned standards included:

■ FDA's view is that the Safe Quality Food Institute (SQF) Food Safety Code: Food Manufacturing, Edition 9 plus the SQF Addendum for the Preventive Controls for Human Food is in alignment with the existing requirements of the PC for Human Food rule.

Although specific requirements of the PC for Human Food rule and the elements of SQF's food safety audit standard are not identical, in general, the relevant technical components of the PC for Human Food rule are addressed in SQF Food Safety Code: Food Manufacturing, Edition 9 plus the SQF Addendum for the Preventive Controls for Human Food.

■ FDA's view is that the BRC Global Standard Food Safety plus the Global Standard Food Safety, Issue 9, Interpretation Guideline is in alignment with the existing requirements of the PC for Human Food rule.

Although specific requirements of the PC for Human Food rule and the elements of BRC's food safety audit standard aren't identical, in general, the relevant technical components of the PC for Human Food rule are addressed in the BRC Global Standard Food Safety plus the Global Standard Food Safety, Issue 9, Interpretation Guideline.

■ FDA's view is that Foundation FSSC 22000 Scheme 5.1 for Food Manufacturing plus the FSSC 22000 Version 3 FSMA PCHF Report Addendum is in alignment with the existing requirements.

Although specific requirements of the PC for Human Food rule and the elements of the Foundation FSSC food safety audit standard are not identical, the relevant technical components of the PC for Human Food rule are addressed in the FSSC 22000 Scheme 5.1 for Food Manufacturing plus the FSSC 22000 Version 3 FSMA PCHF Report Addendum.

■ FDA's view is that GLOBALG.A.P. Integrated Farm Assurance – All Farm Base-Crops Base – Fruit and Vegetables Checklist. Version 5.4-1-GFS plus the GLOBALG.A.P. Food Safety Modernization Act Produce Safety Rule Add-on Module Version1.3 is in alignment with the existing requirements of the Produce Safety rule.

Third-party audits under these standards and applicable addenda are not a substitute for FDA or state regulatory inspections for compliance with FDA regulations.

FDA undertook the voluntary pilot to evaluate alignment of private third-party food safety audit standards with the food safety requirements in the PC Human Food) and Produce Safety rules. The pilot program was launched to help both FDA and industry gain a better understanding of whether these standards align with FDA regulations, a goal that is consistent with the New Era of Smarter Food Safety Blueprint.

While FDA sees value in the use of third-party food safety audit standards in facilitating industry's implementation of FSMA, and the potential of these audits to inform risk prioritization, the agency said it does not currently have adequate resources to continue to review and evaluate the alignment of third-party food safety standards beyond this pilot. FDA will continue to assess future opportunities to leverage third party audit standards to help meet the agency's public health mission.

COMING EVENTS

www.cheesereporter.com/events.htm

IMPA Cheese Contest Entry Deadline Approaching; Judging Set For Aug. 9

Twin Falls, ID—The Idaho Milk Processors Association (IMPA) reminded its members to ship cheese and dairy product entries for the 27th Idaho Milk Processors Contest to arrive here by Aug. 4, 2023.

Product judging will take place here Tuesday, Aug. 8 at Glanbia Foods, Inc. Entries must be manufactured within the states of Washington, Oregon, Idaho, Utah, Montana or Wyoming with relationships to Idaho, with the exception of Classes 14 and 15 – Artisan and Farmstead cheeses.

Acceptable relationships are those with land or milking animals in Idaho or processing some amount of milk from Idaho.

Classes For 2023 Contest

Class 1 – Current Cheddar, Aged Less Than Three Months
Class 2 – Medium Cheddar, Aged Three to Six Months
Class 3 – Sharp Cheddar, Aged Six to 12 Months
Class 4 – Aged Cheddar, Aged 12 to 24 Months
Class 5 – Aged Cheddar, 2+ Years
Class 6 – Colby/Jack/ Muenster
Class 7 – Hard Italian Cheese
Class 8 – Soft/Semi-Soft/Fresh Italian
Class 9 – Spiced Cheese
Class 10 – Flavored Cheese
Class 11 – Open Reduced Fat Cheese
Class 12 – Open Class
Class 13 – Swiss Cheese
Class 14 – Farmstead
Class 15 – Artisan
Class 16 – Cultured Dairy
Class 17 – Butter
Class 18 – Granular Cheese

Contest Rules, Shipping Dates

All products must conform to their respective standards of identity, and all entries must be a minimum of eight pounds with the exception of Classes 14 and 15, in which contestants may enter more than one piece to total eight pounds as long as samples are from the same batch.

The Farmstead Cheese is limited to cheese and fermented dairy products made with milk from bovine herds on the farm where products are made.

For the Artisan Cheese class, total production of cheese and/or cultured product must not exceed 500,000 pounds per year.

Classes 14 and 15 are open exclusively to all processors from Idaho, Montana, Oregon, Utah, Wyoming and Washington. If a contestant is not an IMPA member or associate member, there is a $75 entry fee, payable to IMPA.

All cheese samples must be free of sample plugs, and any cheese or dairy product under one pound of weight will require one retail case of samples or a minimum of six pieces.

All competition entries must be for sale to the general public for a minimum of six months. Sale to the general public includes all retail shop sales, online sales, and farmers' markets.

If more than one entry in the same class from the same individual is received – unless it includes multiple samples to make the minimum amount – it will be up to the judges to determine which entry will be graded.

Packaging will also be graded as part of the contest, and entrants are encouraged to appropriately package each entry.

Entry labels should also remain dry and intact through shipping. Contestants should consider using sheet protectors or another appropriate measure to keep labels dry.

Product entries must arrive at the Glanbia Nutritionals' production facility in Twin Falls, ID, between July 31-Aug. 4.

Entries should be shipped to: ATTN: Dalibor Bampa, IMPA Product Contest, Glanbia Foods Inc., 236 Washington Street So., Twin Falls, ID 83301.

Judges will grade cheese and dairy entries on Aug. 8. Winners will be announced on Aug. 10.

Major Theme For Dairy Forum: How To Lead Effectively; Recruit, Keep Talent

Phoenix, AZ—Online registration for Dairy Forum 2024, hosted by the International Dairy Foods Association (IDFA) kicked off Monday.

The event will take place here Jan. 21-24 at the five-star JW Marriott Phoenix Desert Ridge Resort.

Over 1,000 dairy leaders are slated to attend the forum. It officially kicks off Monday morning with a 5K Fun Run and annual golf outing at the Ritz-Carlton Golf Club.

Scott Pelley, award-winning investigative reporterand news anchor, will deliver the Chairman's Lecture Monday night, followed by a welcome reception.

Tuesday's events include a lecture from Doug Conant, founder of ConantLeadership.

Conant previously served as former CEO of Campbell Soup Company, former president of Nabisco Foods, former head of corporate strategy at Kraft, and former marketing associate at General Mills. Conant will share his insights from working 30-plus years in the CPG space.

Tuesday afternoon will feature a Women in Dairy session.

The topic of leadership will continue Wednesday with Ginny Clarke, former director, executive recruiting at Google and holistic leadership strategist. Clarke will outline how effective leaders can get the best out of their staff, creating high-performing teams for the future.

Leonard Brody, entrepreneur, venture capitalist and best-selling author will deliver Wednesday's lunch session: *The Next 730 Days – What to Expect in Technology, the Economy, and the Future of Work.*

The forum will feature sessions designed to elevate leaders' understanding of emerging trends in technologies, personalized health and nutrition, sustainability, domestic and international markets, policy and regulation, and leadership skills, said IDFA president and CEO Michael Dykes.

The early registration deadline is Oct. 13. Cost prior to the deadline is $1,595 for first-time attendees, $1,795 for member processors and producers, $2,195 for business partners, and $2,795 for nonmembers. Add-on costs include $299 per person for the golf tournament; $60 for the 5K Fun Run; and $275 per companion/spouse for the Chairman's Lecture and evening receptions.

The golf fee covers greens fee, cart fee, practice facilities, light breakfast or boxed lunch, beverages and service fees.

To register, see sponsorship opportunities and for more information, visit *www.dairyforum.com.*

PLANNING GUIDE

IMPA Conference: Aug. 10-11, Sun Valley Resort, Sun Valley, ID. Visit www.impa.us for more information closer to event date.

•

Pack Expo Las Vegas: Sept. 11-13, Las Vegas Convention Center, Las Vegas, NV. Registration open at www.packexpolasvegas.com.

•

ADPI Dairy Ingredients Seminar: Sept. 25-27, Santa Barbara, CA. Registration now open at www.adpi.org/events.

•

Inaugural Art of Cheese Festival: Sept. 29-Oct. 1, Madison, WI. Space is limited. Registration is open online at www.wisconsincheese.com.

•

NCCIA Annual Conference: Oct. 10-12, Best Western/Ramkota, Sioux Falls, SD. Visit www.northcentralcheese.org for more information as well as registration updates.

•

IDF World Dairy Summit: Oct. 16-19, Chicago, IL. Visit www.idfwds2023.com to register online.

•

Process Expo: Oct. 23-25, McCormick Place, Chicago. Online registration is available at www.fpsa.org/process-expo.

•

NDB, NMPF, UDIA Joint Annual Meeting: Oct. 23-26, Orlando, FL. Agenda will soon be available online at www.nmpf.org.

•

ADPI Dairy Purchasing & Management Risk Seminar: Nov. 1-2, Convene Willis Tower, Chicago. For more information, visit www.adpi.org.

•

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

•

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

•

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

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Equipment for Sale

CHEESEMAKING EQUIPMENT FOR SALE: 3- 2002 30,000# Win-canton Vats • 3- 2016 Relco 3,500# Finishing Tables • 2016 Relco Curd take out system-Auger, Blower, Cyclone Scale / Prepress system • 20,000# Stoelting Horizontal Vat • 2018 3,000# Subana Prepress finishing table • MSA 90 Separator • 3, 4, and 5 tank CIP Systems. The above is the main equipment that is for sale but there are numerus items left like 40# block forms, carts, tables, racks and etc. No packaging equipment left. If you are interested in any of the items or if you are looking for something we may have, Please email paur@wischeese.com

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Real Estate (New Listings)

FOR SALE OR RENT: Cold Storage, Dry Storage, and Cutting Facility. Located in Green County, WI. Please call 608-293-0055 for additional information.

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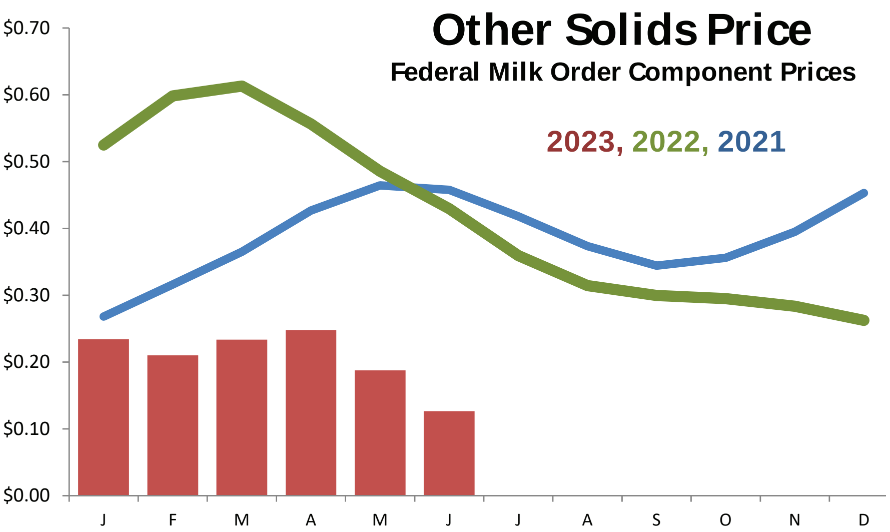
Federal Order Class 1 Minimum Prices & Other Advanced Prices - August 2023

Class I Base Price (3.5%)	$16.62 (cwt)
Base Skim Milk Price for Class I	$7.22 (cwt)
Advanced Class III Skim Milk Pricing Factor	$4.00 (cwt)
Advanced Class IV Skim Milk Pricing Factor	$8.95 (cwt)
Advanced Butterfat Pricing Factor	$2.7566 (lb.)
Class II Skim Milk Price	$9.65 (cwt)
Class II Nonfat Solids Price	$1.0722 (lb.)
Two-week Product Price Averages:	
Butter	$2.4478 lb.
Nonfat Dry Milk	$1.1725 lb.
Cheese	$1.4601 lb.
Cheese, US 40-pound blocks	$1.4200 lb.
Cheese, US 500-pound barrels	$1.4636 lb.
Dry Whey	$0.2671 lb.

HISTORICAL MILK PRICES - CLASS I

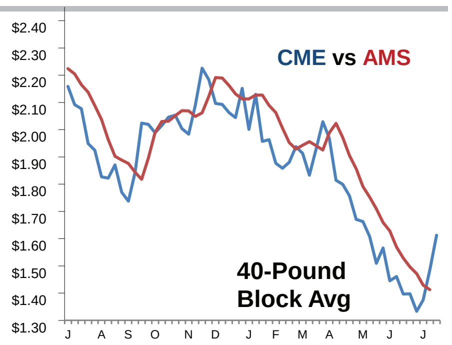
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'17	17.45	16.73	16.90	16.05	15.20	15.31	16.59	16.72	16.71	16.44	16.41	16.88
'18	15.44	14.25	13.36	14.10	14.44	15.25	15.36	14.15	14.85	16.33	15.52	15.05
'19	15.12	15.30	15.98	15.76	16.42	17.07	17.18	17.89	17.85	17.84	18.14	19.33
'20	19.01	17.55	17.46	16.64	12.95	11.42	16.56	19.78	18.44	15.20	18.04	19.87
'21	15.14	15.54	15.20	15.51	17.10	18.29	17.42	16.90	16.59	17.08	17.98	19.17
'22	19.71	21.64	22.88	24.38	25.45	25.87	25.87	25.13	23.62	22.71	24.09	22.58
'23	22.41	20.78	18.99	18.85	19.57	18.01	17.32	16.62				



DAIRY PRODUCT SALES

July 19, 2023—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM.

•Revised



Week Ending	July 15	July 8	July 1	June 24
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		Dollars/Pound		
US	1.4124	1.4293•	1.4714	1.4964
Sales Volume		Pounds		
US	13,056,948	10,767,921•	11,677,760	11,209,159•
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		Dollars/Pound		
US	1.5056	1.5695	1.6461	1.6711
Adjusted to 38% Moisture				
US	1.4327	1.4950	1.5644	1.5871
Sales Volume		Pounds		
US	14,393,701	14,172,180	12,871,488	13,231,344
Weighted Moisture Content		Percent		
US	34.84	34.91	34.76	34.72
AA Butter				
Weighted Price		Dollars/Pound		
US	2.4431	2.4594•	2.4257	2.4148
Sales Volume		Pounds		
US	5,101,877	2,079,831•	3,843,372	3,162,968
Extra Grade Dry Whey Prices				
Weighted Price		Dollars/Pound		
US	0.2616	0.2757•	0.2906•	0.3131•
Sales Volume				
US	9,402,285	6,100,605•	7,073,560•	7,083,233•
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		Dollars/Pound		
US	1.1674	1.1797•	1.1533•	1.1760•
Sales Volume		Pounds		
US	18,999,125	13,456,914•	16,732,456•	14,231,246

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
7-14	July 23	13.82	18.17	27.325	115.900	1.4610	1.4860	247.750
7-17	July 23	13.83	18.23	27.125	115.725	1.4610	1.4880	249.000
7-18	July 23	13.86	18.28	27.125	115.750	1.4610	1.4900	249.000
7-19	July 23	13.84	18.28	27.125	115.750	1.4610	1.4900	249.250
7-20	July 23	13.77	18.28	26.750	115.825	1.4610	1.4890	248.000
7-14	Aug 23	15.09	18.22	27.250	114.000	1.6500	1.6210	252.500
7-17	Aug 23	15.31	18.50	27.750	115.000	1.6500	1.6330	252.800
7-18	Aug 23	15.80	18.25	27.750	114.000	1.6990	1.6860	251.000
7-19	Aug 23	15.74	18.25	28.000	114.400	1.7060	1.6780	248.250
7-20	Aug 23	16.27	18.32	27.000	115.250	1.7700	1.7450	251.750
7-14	Sept 23	15.92	18.13	29.250	112.900	1.7280	1.6990	252.250
7-17	Sept 23	16.11	18.23	29.450	113.250	1.7280	1.7050	252.500
7-18	Sept 23	16.50	18.03	29.500	110.600	1.7640	1.7530	250.850
7-19	Sept 23	16.41	17.97	29.500	111.000	1.7640	1.7430	249.000
7-20	Sept 23	17.13	18.30	29.000	112.800	1.8390	1.8180	252.175
7-14	Oct 23	17.02	18.22	30.275	114.000	1.8350	1.7950	251.500
7-17	Oct 23	17.01	18.26	31.500	114.100	1.8260	1.7970	251.500
7-18	Oct 23	17.30	18.09	31.500	112.750	1.8500	1.8240	249.850
7-19	Oct 23	17.24	18.09	31.000	112.025	1.8500	1.8200	249.000
7-20	Oct 23	17.91	18.30	31.000	114.000	1.9140	1.8940	252.000
7-14	Nov 23	17.58	18.52	31.500	116.500	1.8790	1.8500	252.000
7-17	Nov 23	17.58	18.53	32.000	116.750	1.8790	1.8500	251.500
7-18	Nov 23	17.86	18.35	32.000	115.025	1.9090	1.8800	250.000
7-19	Nov 23	17.78	18.35	32.000	114.050	1.9060	1.8740	248.250
7-20	Nov 23	18.32	18.67	32.525	116.350	1.9490	1.9190	251.250
7-14	Dec 23	17.65	18.35	32.125	119.500	1.8890	1.8670	244.500
7-17	Dec 23	17.66	18.35	32.500	119.400	1.8890	1.8690	244.475
7-18	Dec 23	17.81	18.33	32.550	117.800	1.9110	1.8820	243.500
7-19	Dec 23	17.79	18.21	32.550	116.500	1.9100	1.8770	242.000
7-20	Dec 23	17.75	18.39	33.625	118.250	1.9540	1.9290	244.000
7-14	Jan 24	17.75	18.30	33.750	121.000	1.8890	1.8600	239.025
7-17	Jan 24	17.75	18.30	33.750	121.050	1.8890	1.8600	239.025
7-18	Jan 24	17.85	18.30	33.750	119.750	1.8890	1.8630	238.500
7-19	Jan 24	17.84	18.30	33.750	119.750	1.8890	1.8670	238.500
7-20	Jan 24	18.21	18.30	33.750	120.650	1.8900	1.9000	238.500
7-14	Feb 24	17.73	18.34	35.000	122.000	1.8990	1.8670	234.775
7-17	Feb 24	17.73	18.34	35.000	122.000	1.8990	1.8670	234.775
7-18	Feb 24	17.85	18.34	35.000	122.000	1.8990	1.8770	234.775
7-19	Feb 24	17.85	18.34	35.000	122.000	1.8990	1.8770	235.000
7-20	Feb 24	18.12	18.34	35.000	122.225	1.8990	1.9000	237.000
7-14	Mar 24	17.83	18.44	38.250	124.650	1.9080	1.8780	233.500
7-17	Mar 24	17.83	18.44	38.250	124.650	1.9080	1.8790	233.500
7-18	Mar 24	17.93	18.44	37.500	124.000	1.9080	1.8820	233.500
7-19	Mar 24	17.93	18.44	37.500	123.750	1.9080	1.8820	233.500
7-20	Mar 24	18.20	18.44	37.500	124.000	1.9080	1.9010	235.250
7-14	April 24	17.93	18.47	38.875	126.000	1.9100	1.8800	232.000
7-17	April 24	17.93	18.47	36.500	126.000	1.9100	1.8850	232.000
7-18	April 24	17.93	18.47	36.500	125.000	1.9100	1.8900	232.000
7-19	April 24	17.92	18.47	36.000	125.000	1.9100	1.8900	232.000
7-20	April 24	18.10	18.47	36.000	125.875	1.9100	1.9040	232.000
7-14	May 24	17.90	18.50	38.875	127.750	1.9130	1.8800	233.000
7-17	May 24	17.90	18.50	36.750	127.750	1.9130	1.8900	233.000
7-18	May 24	17.90	18.50	36.750	127.750	1.9130	1.8900	233.000
7-19	May 24	17.90	18.50	36.000	127.750	1.9130	1.8900	233.000
7-20	May 24	18.15	18.65	36.000	127.750	1.9130	1.9000	233.000
July 13		**27,361**	**5,470**	**2,724**	**8,497**	**1,090**	**23,226**	**9,415**

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - JULY 14: The spot milk range for Central region cheese makers grew this week. The farther south, the tighter the milk availability. Prices were reported from $11 under to flat Class. In comparison, prices last year during this week were $3 to $1 under Class III. Milk handlers and cheesemakers expect increasing milk prices in the near-term. Cheese demand notes vary from region to region, and they are also dependent on cheese variety. Mozzarella processors in the West say slower pizza sales have affected those markets. Midwestern and Eastern cheesemakers are reporting steady to strong sales. Some barrel and cheddar manufacturers in the Midwest say they are working near capacity and are still busy trying to fulfill customers' needs. Market tones have shown some relative strength this week. Contacts are hopeful upcoming limits on milk availability and customer requests will help to continue the bullish price movements of week 28 thus far.

NORTHEAST - JULY 19: Milk volumes are tightening in the Northeast. Hot, humid weather, as well as continued heavy rain, have affected milk production and cow comfort. There are still reports of some milk being discarded due to continued flooding of roadways in pockets of New York, Vermont, and New Hampshire. Cheese plant managers have noted that cold storage space is scarce. Cheese inventories remain strong. Foodservice and retail demands are steady, though restaurant menu price inflation is dissuading.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	$1.9500 - $2.2375	Process 5-lb sliced:	$1.5050 - $1.9850
Muenster:	$1.9375 - $2.2875	Swiss Cuts 10-14 lbs:	$3.5400 - $5.8625

MIDWEST AREA - JULY 19: Milk spots are ranging between $7 and $3 under, after an extended run of weeks receiving $10 under or lower. Excepting those plants undergoing maintenance, production remains apace for most Midwestern cheesemakers.Cheese supplies vary by plant, but a number of cheesemaking contacts note extra loads are spoken for before coming off the line. Demand, in fact, is and has been somewhat strong throughout the region. Market tones are starting to represent the strength in demand. As has been expected, milk availability is seasonally starting to shift lower, as well. Contacts say buyers are aware of a market tone swing and are trying to get ahead of it.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	$1.9925 - $3.2025	Mozzarella 5-6#:	$1.5225 - $2.6100
Brick 5# Loaf:	$1.7225 - $2.2900	Muenster 5#:	$1.7225 - $2.2900
Cheddar 40# Block:	$1.4450 - $1.9875	Process 5# Loaf:	$1.3825 - $1.8500
Monterey Jack 10#:	$1.6975 - $2.0450	Swiss 6-9# Cuts:	$3.0550 - $3.1575

WEST - JULY 19: Manufacturers note strong Class III demand as buyers actively seek out current production. Plenty of Class III milk is available, keeping cheese manufacturing active, as plants run strong to steady production schedules. While spot loads are available to accommodate the current demand, some cheese market representatives expect spot prices in general to increase in the coming weeks. Export demand is mixed.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$1.8125 - $2.0875
Cheddar 10# Cuts :	$1.8250 - $2.0250	Process 5# Loaf:	$1.5075 - $1.6625
Cheddar 40# Block:	$1.5775 - $2.0675	Swiss 6-9# Cuts:	$2.3475 - $3.7775

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

Variety	Date: 7/19	7/12	Variety	Date: 7/19	7/12
Cheddar Curd	$1.95	$1.98	Mild Cheddar	$1.99	$1.99
Young Gouda	$1.68	$1.73	Mozzarella	$1.66	$1.70

FOREIGN -TYPE CHEESE - JULY 19: In Europe, milk output is declining following seasonal trends as hot July weather is impacting cow comfort. Cheese makers say they are running busy production schedules, despite tightening milk availability. Some industry sources say dwindling milk volumes and scheduled maintenance will contribute to lighter cheese production in the coming weeks. Retail cheese demand is steady, though stakeholders say holiday celebrations in areas are contributing to some inconsistency. Food service cheese demand is strengthening, as some contacts note summer tourism is contributing to increased sales. Cheese inventories are tightening as strong demand in Europe is outpacing current production.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$1.8075 - 3.2950
Gorgonzola:	$3.6900 - 5.7400	$2.3150 - 3.0325
Parmesan:	0	$2.1975 - 4.2850
Romano :	0	$2.9975 - 5.1525
Sardo Romano (Argentine):	$2.8500 - 4.7800	0
Reggianito (Argentine):	$3.2900 - 4.7800	0
Jarlsberg:	$2.9500 - 6.4500	0
Swiss:	$3.5750 - 3.9000	$3.5750 -3.9000
Swiss Cuts Finnish:	$2.6700- 2.9300	0

DRY PRODUCTS - JULY 20

LACTOSE CENTRAL/WEST: Spot demand for lactose remains light in both domestic and international markets. Specific brands of lactose are in higher demand than others but contacts report interest in these loads are also lackluster. Some contacts report continuing to secure loads to ship for the remainder of Q3. Warehouse space for lactose is tight asspot inventories remain strong, and some industry participants report clearing loads of lactose into animal feed markets to lighten inventories.

WPC CENTRAL/WEST: Prices for WPC 34% were unchanged at the bottoms of the range and mostly price series, but the top of each moved lower this week. Demand for WPC 34% is light from domestic and international purchasers. Spot inventories of WPC 34% are plentiful. Stakeholders say some preferred brands of WPC 34% are supporting the top end of the price range as they are in higher demand and inventories of these brands are less ample. Marke tones for WPC 34% remain bearish. Contacts report limited production of WPC34% as recent market conditions have encouraged some plant managers to shift production schedules away from WPC 34%.

NORTHEAST DRY WHEY: Class III manufacturing is seasonally steady, though dairy operations continue to be affected by persistent rain and flooding. Contacts continue to voice concerns over limited cold storage space for cheese as well as storage space for dry whey and other dry products. Liquid whey is available for drying, and drying schedules have held steady despite quiet domestic demand.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional and organic cheese ads increased by 30 percent and 171 percent, respectively. Conventional 6- to 8-ounce shredded cheese was the most advertised cheese item with an average price of $2.45, compared to $2.40 last week. Ad totals for organic 6- to 8-ounce sliced cheese posted the largest increase in both conventional and organic, growing 995 percent from last week.

Overall conventional milk ad numbers decreased by 33 percent, while total organic milk ads increased 150 percent. Conventional gallon milk ad totals increased 3 percent, but conventional half-gallon milk ad totals declined 86 percent. The average advertised price for conventional milk gallon container is $3.48, 18 cents higher than last week's price. week's price. Yogurt ad totals decreased on the conventional and organic aisles, declining 7 and 66 percent, respectively.

RETAIL PRICES - CONVENTIONAL DAIRY - JULY 21

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	2.99	2.99	NA	NA	4.49	3.49	4.38
Butter 1#	4.23	4.29	NA	4.43	2.64	2.08	2.15
Cheese 6-8 oz block	2.55	2.32	2.83	1.93	2.54	1.98	2.15
Cheese 6-8 oz shred	2.45	2.57	2.62	1.92	2.66	2.42	2.15
Cheese 6-8 oz sliced	2.50	2.75	3.43	2.37	NA	3.79	2.06
Cheese 1# block	4.54	4.25	NA	NA	NA	3.84	4.88
Cheese 1# shred	4.78	NA	NA	NA	NA	NA	5.09
Cheese 1# sliced	4.64	NA	NA	3.00	NA	NA	4.99
Cheese 2# block	7.02	NA	NA	NA	5.99	6.88	9.99
Cheese 2# shred	7.54	8.99	NA	6.49	5.99	7.15	11.99
Cottage Cheese 16 oz	2.15	2.75	2.00	NA	2.27	2.09	1.49
Cottage Cheese 24 oz	3.49	2.50	3.80	3.06	2.95	2.99	4.22
Cream Cheese 8 oz	NA	2.00	2.00	NA	2.70	3.44	1.69
Ice Cream 14-16 oz	3.40	3.46	3.28	3.19	3.73	3.04	4.14
Ice Cream 48-64 oz	3.88	3.89	4.15	3.13	3.82	3.78	3.63
Milk ½ gallon	1.83	NA	NA	NA	1.87	NA	NA
Milk gallon	3.48	3.62	NA	3.99	3.99	3.24	1.84
Flavored Milk ½ gal	2.91	NA	NA	2.50	3.29	NA	NA
Flavored Milk gallon	5.99	NA	NA	5.99	NA	NA	NA
Sour Cream 16 oz	2.06	1.98	1.94	1.95	2.35	2.24	1.84
Sour Cream 24 oz	3.17	NA	4.29	3.50	2.89	2.99	2.80
Yogurt (Greek) 4-6 oz	1.03	1.19	0.90	1.11	1.07	1.02	1.00
Yogurt (Greek) 32 oz	4.67	5.00	5.00	NA	3.99	NA	3.99
Yogurt 4-6 oz	0.59	0.64	0.56	0.60	.57	.55	.60
Yogurt 32 oz	2.71	3.37	2.98	2.49	2.75	2.51	2.83

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:

Sour Cream 8 oz:	NA	Yogurt 4-6 oz:	$1.31
Butter 1 lb:	$4.99	Yogurt 32 oz:	$4.99
Cream Cheese 8 oz:	NA	Yogurt Greek 4 - 6 oz	NA
Cream Cheese 16 oz:	NA	Milk 8 oz	NA
Cottage Cheese 16 oz:	$4.49	Milk ½ gallon:	$3.97
Cheese shreds 6-8 oz:	NA	Milk gallon:	$5.99
Cheese 6-8 oz block:	$3.91	Ice Cream 14-16 oz	$6.99
Cheese 6-8 oz sliced:	$5.99	Ice Cream 48-64 oz	$8.04

WHOLESALE BUTTER MARKETS - JULY 21

WEST: Western butter production is steady. Butter makers, cognizant of the home baker's need to have ample supplies of butter for later in the year, are building up retail and holiday pack stocks of butter ahead of the fall baking season. Even as milk and cream volumes tighten under the summer heat, industry contacts say that cream prices have not made churning uneconomical. Butter inventories are seasonally growing but are mixed among locations and butter types. Domestic butter demand is solid, but export demand is light. Some contacts suggest that domestic buyers, especially retailers, have been willing to make more early buys than in the past to avoid being cut short within the fall holiday baking season. In addition, some contacts relay that demand has been healthy for unsalted bulk butter as well.

CENTRAL: Butter production has shifted into lower gears in recent weeks. There are some plant managers who relay they are on scheduled maintenance related downtime, and those plant managers say the timing is apt because spot cream availability has become scarce. As ice cream production is in the wake of its strongest production season of the year, and warm weather has blanketed the region, the overall cream supply has dwindled in recent weeks. Butter plant contacts say they have begun to eschew the spot cream market completely. Butter buyers say the market is tight and expected to tighten further in the near-term. Some foodservice customers have begun to reopen their coffers, and retail buyers are active ahead of the early fall busy season. Butter market tones are exiting their recently typical range bound status, as they push above the $2.50 mark.

NORTHEAST: Cream supplies have tightened in the East. Butter plant contacts have noted that seasonally steady ice cream production has drawn upon available spot cream supplies. Rain and flooding in the Northeast have continued to be an obstacle to dairy operations. Some contacts have said that contracted loads of cream have kept churns active. Butter inventories are steady, and cold storage space is scarce.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
07/17/23	73,144	88,116
07/01/23	76,287	81,088
Change	-3,143	7,028
Percent Change	-4	9

CME CASH PRICES - JULY 17 - JULY 21, 2023

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY July 17	$1.4075 (+1½)	$1.4950 (+1½)	$2.5600 (+1)	$1.1150 (+1)	$0.2500 (+¼)
TUESDAY July 18	$1.4575 (+5)	$1.5850 (+9)	$2.5600 (NC)	$1.1000 (-1½)	$0.2400 (-1)
WEDNESDAY July 19	$1.4650 (+¾)	$1.5850 (NC)	$2.5600 (NC)	$1.1000 (NC)	$0.2400 (NC)
THURSDAY July 20	$1.5850 (+12)	$1.7200 (+13½)	$2.5350 (-2½)	$1.1050 (+½)	$0.2500 (+1)
FRIDAY July 21	$1.6550 (+7)	$1.7825 (+6¼)	$2.5825 (+4¾)	$1.1200 (+1½)	$0.2525 (+¼)
Week's AVG $ Change	$1.5140 (+0.1135)	$1.6335 (+0.1475)	$2.5595 (+0.0480)	$1.1080 (+0.0165)	$0.2465 (+0.0125)
Last Week's AVG	$1.4005	$1.4860	$2.5115	$1.0915	$0.2340
2022 AVG Same Week	$1.9900	$1.9490	$2.9470	$1.6735	$0.4630

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Three cars of blocks were sold Monday at prices between $.1.4800 and $1.4900; an unfilled bid for 1 car at $1.4950 then set the price. Four cars of blocks were sold Tuesday, the last at $1.5850, which set the price. Wednesday's block market activity was limited to an unfilled bid for 1 car at $1.5000, which left the price unchanged. Five cars of blocks were sold Thursday, the last at $1.7200, which set the price. The barrel price rose Monday on an unfilled bid at $1.4075, increased Tuesday on a sale at $1.4575, climbed Wednesday on a sale at $1.4650, jumped Thursday on an unfilled bid at $1.5850.

Butter Comment: The price increased Monday on a sale at $2.5600, declined Thursday on an uncovered offer at $2.5350. A total of 37 carloads of butter were traded on Firday.

Nonfat Dry Milk Comment: The price rose Monday on an unfilled bid at $1.1150, fell Tuesday on a sale at $1.1000, increased Thursday on an unfilled bid at $1.1050.

Dry Whey Comment: The price increased Monday on an unfilled bid at 25.0 cents, declined Tuesday on a sale at 24.0 cents, rose Thursday on a sale at 25.0 cents.

WHEY MARKETS - JULY 17 - JULY 21, 2023

RELEASE DATE - JULY 20, 2023

Animal Feed Whey—Central: Milk Replacer: .1850 (-1½) – .2200 (-1)

Buttermilk Powder:
Central & East: .9200 (NC) – .9900 (NC) West: .8000 (-2) –.9500 (-2)
Mostly: .8400 (-3) – .9000 (-3)

Casein: Rennet: 4.2500 (NC) – 4.7500 (NC) Acid: 4.5000 (NC) – 5.0000 (NC)

Dry Whey—Central (Edible):
Nonhygroscopic: .1850 (-3½) – .2700 (-2) Mostly: .2250 (-1) – .2600 (-1)
Dry Whey–West (Edible):
Nonhygroscopic: .2200 (-2) – .3375 (-2¼) Mostly: .2400 (-3) – .3000 (-3)
Dry Whey—NE: .2275 (-¾) – .3075 (-2¾)

Lactose—Central and West:
Edible: .1200 (-1) – .3600 (NC) Mostly: .1350 (-½) – .2500 (NC)

Nonfat Dry Milk —Central & East:
Low/Medium Heat: 1.0700 (NC) – 1.1400 (-1) Mostly: 1.1000 (NC) – 1.1200 (-1)
High Heat: 1.1475 (NC) – 1.2800 (NC)
Nonfat Dry Milk —Western:
Low/Med Heat: 1.0400 (-1½) – 1.1500 (-2½) Mostly: 1.0600 (-2) – 1.1400 (-1)
High Heat: 1.1850 (-½) – 1.3500 (NC)

Whey Protein Concentrate—34% Protein:
Central & West: .6500 (NC) – 1.1000 (-3) Mostly: .7000 (NC) –1.0400 (-3)

Whole Milk: 1.8000 (NC) – 1.9000 (NC)

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

HISTORICAL MONTHLY AVG BUTTER PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	1.1096	1.1097	1.1770	1.2050	1.2526	1.2235	1.2349	1.2000	1.2199	1.2830	1.5008	1.3968
'10	1.3950	1.3560	1.4641	1.5460	1.5896	1.6380	1.7787	1.9900	2.2262	2.1895	1.9295	1.6327
'11	2.0345	2.0622	2.0863	1.9970	2.0724	2.1077	2.0443	2.0882	1.8724	1.8295	1.7356	1.6119
'12	1.5077	1.4273	1.4895	1.4136	1.3531	1.4774	1.5831	1.7687	1.8803	1.9086	1.7910	1.4848
'13	1.4933	1.5713	1.6241	1.7197	1.5997	1.5105	1.4751	1.4013	1.5233	1.5267	1.6126	1.5963
'14	1.7756	1.8047	1.9145	1.9357	2.1713	2.2630	2.4624	2.5913	2.9740	2.3184	1.9968	1.7633
'15	1.5714	1.7293	1.7166	1.7937	1.9309	1.9065	1.9056	2.1542	2.6690	2.4757	2.8779	2.3318
'16	2.1214	2.0840	1.9605	2.0563	2.0554	2.2640	2.2731	2.1776	1.9950	1.8239	1.9899	2.1763
'17	2.2393	2.1534	2.1392	2.0992	2.2684	2.5688	2.6195	2.6473	2.4370	2.3293	2.2244	2.2078
'18	2.1587	2.1211	2.2011	2.3145	2.3751	2.3270	2.2361	2.3009	2.2545	2.2600	2.2480	2.2071
'19	2.2481	2.2659	2.2773	2.2635	2.3366	2.3884	2.3897	2.2942	2.1690	2.1071	2.0495	1.9736
'20	1.8813	1.7913	1.7235	1.1999	1.4710	1.8291	1.6925	1.5038	1.5163	1.4550	1.3941	1.4806
'21	1.3496	1.3859	1.7153	1.8267	1.8124	1.7758	1.6912	1.6815	1.7756	1.8002	1.9714	2.1536
'22	2.7203	2.6196	2.7346	2.7169	2.7514	2.9546	2.9506	3.0073	3.1483	3.1792	2.8634	2.6695
23	2.3553	2.4017	2.3692	2.3655	2.4293	2.3902						

Global Dairy Trade Price Index Falls 1.0%; Cheddar Price Drops 10.1%

Auckland, New Zealand—The price index on this week's GDT semi-monthly commodity auction declined 1.0 percent from the previous auction, held two weeks ago.

Results from this week's GDT auction, with comparisons to the previous auction, were as follows:

Cheddar: The average winning price was $3,955 per metric ton ($1.79 per pound), down 10.1 percent. Average winning prices were: Contract 2 (September), $3,815 per ton, down 13.8 percent; Contract 3 (October), $3,951 per ton, down 10.6 percent; Contract 4 (November), $3,910 per ton, down 10.6 percent; Contract 5 (December), $3,954 per ton, down 9.8 percent); and Contract 6 (January 2024), $4,350 per ton, up 1.9 percent.

SMP: The average winning price was $2,503 per ton ($1.14 per pound), down 0.6 percent. Average winning prices were: Contract 2, $2,430 per ton, down 1.6 percent; Contract 3, $2,509 per ton, down 0.1 percent; Contract 4, $2,528 per ton, unchanged; and Contract 5, $2,625 per ton, unchanged.

Whole milk powder: The average winning price was $3,100 per ton ($1.41 per pound), down 1.5 percent. Average winning prices were: Contract 1 (August), $3,420 per ton, up 1.1 percent; Contract 2, $3,090 per ton, down 1.6 percent; Contract 3, $3,073 per ton, down 1.5 percent; Contract 4, $3,103 per ton, down 1.7 percent; and Contract 5, $3,169 per ton, down 0.9 percent.

Butter: The average winning price was $4,705 per ton ($2.13 per pound), down 2.7 percent. Average winning prices were: Contract 1, $4,902 per ton, down 1.7 percent; Contract 2, $4,745 per ton, down 2.8 percent; Contract 3, $4,680 per ton, down 4.7 percent; Contract 4, $4,640 per ton, down 1.5 percent; Contract 5, $4,675 per ton, down 1.3 percent; and Contract 6, $4,690 per ton, down 1.3.

Anhydrous milkfat: The average winning price was $4,745 per ton ($2.15 per pound), up 3.4 percent. Average winning prices were: Contract 1, $4,995 per ton, up 0.7 percent; Contract 2, $4,748 per ton, up 5.4 percent; Contract 3, $4,708 per ton, up 3.5 percent; Contract 4, $4,706 per ton, up 2.4 percent; Contract 5, $4,772 per ton, up 1.6 percent; and Contract 6, $4,796 per ton, up 0.8 percent.