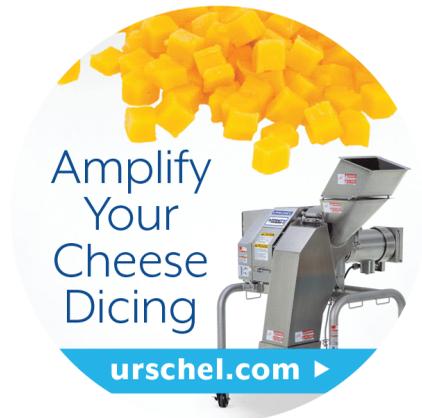




CHEESE REPORTER

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US Dairy Exports, Imports Both Set New Single-Month Records In May

May Cheese Exports Jumped 31%; Cheese Imports Rose 8%; Lactose Exports Rose 16%

Washington—US dairy exports during May were valued at \$904.9 million, up 33 percent from May 2021 and a new single-month record, according to figures released Thursday by USDA's Foreign Agricultural Service (FAS).

The previous single-month record for the value of US dairy exports, \$849.3 million, was set in March of this year.

During the first five months of 2022, dairy exports were valued at \$3.9 billion, up 25 percent from the first five months of 2021.

Leading markets for US dairy exports during the January-May 2022 period, on a value basis, with comparisons to the same period in 2021, were: Mexico, \$915.4 million, up 37 percent; Canada, \$424.1 million, up 28 percent; China, \$298.0 million, up 5 percent; Philippines, \$263.8 million, up 58 percent; South Korea, \$242.0 million, up 32 percent; Japan, \$214.6 million, up 51 percent; Indonesia, \$192.9 million, up 52 percent; Vietnam, \$124.2 mil-

lion, down 11 percent; and Malaysia, \$120.5 million, up 75 percent.

US dairy imports during May were valued at \$385.0 million, up 29 percent from May 2021 and also a new single-month record. The previous record, \$366.9 million, was set in March of this year.

Dairy imports during the first five months of 2022 were valued at \$1.7 billion, up 29 percent from the first five months of 2021.

Leading sources of US dairy imports during the January-May period, on a value basis, with comparisons to the same period last year, were: New Zealand, \$297.4 million, up 34 percent; Ireland, \$212.0 million, up 39 percent; Italy, \$209.1 million, up 17 percent; France, \$123.0 million, up 15 percent; Canada, \$118.4 million, up 22 percent; Mexico, \$92.7 million, up 35 percent; Netherlands, \$91.8 million, up 29 percent; and Denmark, \$64.3 million, up 40 percent.

Cheese exports during May totaled 88.9 million pounds, up

31 percent from May 2021 and the third straight month in which cheese exports topped 85 million pounds. Cheese exports had reached a record high of 91.7 million pounds in March.

The value of May's cheese exports, \$202.9 million pounds, was up 44 percent from May 2021. That's the first time ever that the value of US cheese exports topped \$200 million in a single month.

Cheese exports during the first five months of this year totaled 408.9 million pounds, up 14 percent from the first five months of last year.

The value of those exports, \$881.2 million, was up 21 percent from a year earlier.

Leading markets for US cheese exports during the January-May period, on a volume basis, with comparisons to the same period last year, were: Mexico, 107.0 million pounds, up 20 percent; South Korea, 73.5 million pounds, up 4 percent; Japan, 47.2 million pounds, up 25 percent; Australia, 26.1 million pounds, up 11 percent; Panama, 13.0 million pounds, up

• See **Dairy Trade Records**, p. 7

Cheese Production Rose 2.1% In May; Cheddar Output Fell 3.7%; Mozzarella Output Rose 4.6%

Washington—US cheese production during May totaled 1.19 billion pounds, up 2.1 percent from May 2021, USDA's NASS reported last Friday.

Cheese production during the first five months of this year totaled 5.83 billion pounds, up 2.5 percent from the first five months of last year.

Regional cheese production in May, with comparisons to May 2021, was: Central, 572.2 million pounds, up 1.5 percent; West, 470.7 million pounds, up 2.2 percent; and Atlantic, 145.0 million pounds, up 4.4 percent.

May cheese production in the states broken out by NASS, with comparisons to May 2021, was: Wisconsin, 289.5 million pounds, down 1.8 percent; California, 211.8 million pounds, up 2.0 percent; New Mexico, 84.2 million pounds, up 4.4 percent; Idaho, 77.2 million pounds, down 3.5 percent; New York, 76.2 million pounds, up 5.4 percent; Minnesota, 66.5 million pounds, up 2.2 percent; Pennsylvania, 39.4 million pounds, up 3.4 percent; Iowa, 33.1 million pounds, up 10.9 percent; Ohio, 22.5 million pounds, up 14.4 percent; Vermont, 12.9 million pounds, up 8.4 percent; Illinois, 6.0 million pounds, up

• See **Cheese Output Up**, p. 6

FDA Developing New Framework For Expanded Access To Infant Formula Supplies

Silver Spring, MD—Given the success of flexibilities the US Food and Drug Administration (FDA) recently implemented to increase infant formula options, the agency has determined that a more streamlined pathway that leverages information it has received for the products for which it is temporarily exercising enforcement discretion would help provide for the long-term availability and marketing of many of those products.

In May, FDA had issued a guidance announcing the agency's intention to temporarily exercise enforcement discretion, on a case-by-case basis, for certain require-

• See **Formula Flexibilities**, p. 12

EU, New Zealand Finalize Trade Deal; Market Access Boosted, GIs Protected

Washington—The European Union and New Zealand late last week concluded negotiations for a trade agreement which, among other things, will increase access to both the EU and New Zealand dairy markets.

Under the agreement, EU farmers and food businesses will see new business opportunities in New Zealand, as the trade agreement removes all tariffs at entry into force on EU agri-food exports, the European Commission noted. Tariffs will go down to zero on all products, including for key EU export products, such as dairy products, including cheeses.

Also, the agreement will protect in New Zealand the full list of EU wines and spirits that are protected through geographical indications (GI) status. In addition, 163 of the most renowned

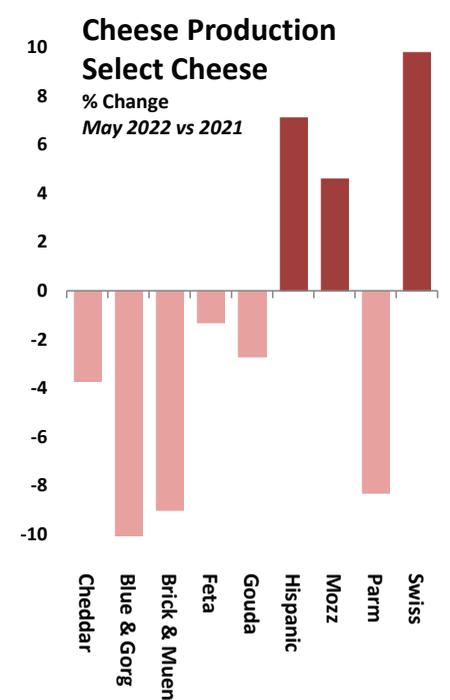
EU food GIs, such as Feta, Asiago, Comte, Parmigiano-Reggiano and Queso Manchego cheeses, will be protected in New Zealand.

Existing users can continue to use "gruyere" and "parmesan," according to the New Zealand Ministry of Foreign Affairs and Trade (MFAT).

New Zealand currently has access to the EU cheese market through a New Zealand-only WTO quota of 6,031 tons with an in-quota tariff of 170.60 euros per ton, MFAT noted. However, in commercial terms, the in-quota tariff and administrative conditions have meant that the quota has not been utilized by New Zealand for the past five years.

Under the new trade deal, the tariff on this quota will fall to

• See **EU-NZ Trade Deal**, p. 4





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

DICK GROVES

Publisher/Editor

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

MOIRA CROWLEY

Specialty Cheese Editor

e-mail: mcrowley@cheesereporter.com
608-316-3793

KEVIN THOME

Advertising & Marketing Director

e-mail: kthome@cheesereporter.com
608-316-3792

BETTY MERKES

Classifieds/Circulation Manager

e-mail: info@cheesereporter.com
608-316-3790

REGULAR CONTRIBUTORS:

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

The Cheese Reporter is the official publication of the following associations:

California Cheese & Butter Association

Lisa Waters,

1011 Pebble Beach Dr, Clayton, CA 94517

Central Wisconsin Cheesemakers' and

Buttermakers' Association

Jim Mildbrand

jim.mildbrand@gmail.com

Cheese Importers Association of America

204 E St. NE, Washington, DC 20002

Eastern Wisconsin Cheesemakers' and

Buttermakers' Association

Barb Henning, Henning's Cheese

21812 Ucker Road, Kiel, WI 53042

International Dairy-Deli-Bakery Association

8317 Elderberry Road, Madison, WI 53717

Missouri Butter & Cheese Institute

Terry S. Long, 19107 Factory Creek Road,

Jamestown, MO 65046

Nebraska Cheese Association

Ed Price, Fremont, NE 68025

New York State Cheese Manufacturer's Assn

Kathryn Boor, 11 Stocking Hall,

Cornell University, Ithaca, NY 14853

North Central Cheese Industries Assn

Lloyd Metzger, SDSU, Box 2104,

Brookings, SD 57007

North Dakota Cheese Makers' Assn

Chuck Knetter, Medina, ND 58467

Ohio Swiss Cheese Association

Lois Miller, P.O. Box 445,

Sugar Creek, OH 44681

South Dakota State Dairy Association

Howard Bonnemann, SDSU, Box 2104,

Brookings, SD 57007

Southwestern Wisconsin

Cheese Makers' Association

Ben Workman, Edelweiss Creamery LLC,

W6117 Cty Hwy C, Monticello, WI 53566

Wisconsin Association for Food Protection

Bob Wills

PO Box 620705, Middleton WI 53562

Wisconsin Cheese Makers' Association

John Umhoefer, 5117 W. Terrace Dr.,

Suite 402, Madison, WI 53718

Wisconsin Dairy Products Association

Brad Legreid, 8383 Greenway Blvd.,

Middleton, WI 53562

EDITORIAL COMMENT



DICK GROVES

Publisher / Editor

Cheese Reporter

e: dgroves@cheesereporter.com

tw: @cheesereporter

Historical Perspective Helps With High Retail Milk Prices

In April, according to figures from the US Bureau of Labor Statistics, the average retail price for a gallon of whole milk topped \$4.00 for the first time ever, at \$4.01. And then in May, the average retail whole milk price increased further, to \$4.20 per gallon.

These are certainly eye-opening prices for a gallon of whole milk. But from a historical perspective, they aren't necessarily as outlandishly or spectacularly high as they might appear.

Just looking at recent history, it certainly looks like retail whole milk prices have risen at an astonishing rate in recent years. Indeed, in both April and May of 2018 and April and May of 2019, the average retail price for whole milk was actually under \$3.00 per gallon. Average retail whole milk prices were in fact under \$3.00 for 17 straight months, from January of 2018 through May of 2019.

But, looking back a few more years, the average retail whole milk price in April of 2014 was actually \$3.69 per gallon, and one month later that price had risen to \$3.74 per gallon. In other words, the average retail price of a gallon of whole milk rose by 32 cents and 46 cents, respectively, in April and May of 2014 and April and May of 2022.

Going back even further offers more perspective on how volatile retail whole milk prices have been, and how current prices aren't really that high, relatively speaking (or, perhaps more accurately, they're not really that high when adjusted for inflation).

BLS statistics for average retail whole milk prices date back to July of 1995 (at least using its online database). From that month through April of 2004, retail whole milk prices never averaged above \$3.00 per gallon; the closest they came was \$2.98 per gallon, in November of 1998. Average retail whole milk prices also reached \$2.95 a gallon in October 2001 and again in December 2003.

The \$3.00 barrier wasn't just broken in 2004, it was shattered. Specifically, the average retail whole milk price jumped from \$2.91 per gallon in April 2004 to \$3.37 per gallon in May, then rose to \$3.57 per gallon in June before beginning to decline.

Notably, average retail whole milk prices stayed above \$3.00 per gallon every month from May of 2004 to October of 2006. After falling to \$2.99 a gallon in November of 2006, average retail whole milk prices once again rose above \$3.00 per gallon, and remained there until July of 2009, when they fell to \$2.99 per gallon.

The 2007-08 period included some extremely high retail whole milk prices, including seven consecutive months (August of 2007 through February of 2008) above \$3.80 per gallon and a record \$3.90 per gallon in November of 2007.

(Indeed, we ignore history at our peril. Back in our April 15th issue, we reported that retail whole milk prices averaged \$3.92 per gallon in March, "the first time ever that the average retail whole milk price topped \$3.90 per gallon." As it turned out, we neglected to dig back far enough, specifically to November of 2007.)

So, consider how retail milk price inflation looked in, say, November of 2007, when the average retail price of whole milk was 91 cents per gallon higher than it had been just one year earlier and \$1.18 higher than it had been five years earlier.

From a historical perspective, we are in the midst of what might be considered the third inflationary retail dairy price wave of the 21st century. The first wave started in 2004, when the CME 40-pound Cheddar block price first topped \$2.00 per pound and the federal order Class III price first topped \$20.00 per hundredweight. That wave essentially lasted until the price crash of early 2009.

The second wave started in early 2011 and lasted through early

...at \$4.20 per gallon in May, average retail whole milk prices are up 70 cents in just a year and up \$1.24 from just three years ago. But, they are also up only 44 cents from 14 years ago.

2016. During that period, average retail whole milk prices moved above \$3.50 per gallon in March of 2011 and remained above \$3.40 per gallon until February of 2016. That period included a high of \$3.86 per gallon in November of 2014.

It's kind of difficult to pinpoint exactly when the current wave started. It is worth noting that retail whole milk prices have averaged above \$3.00 per gallon every month since June 2019, but a better starting point might be two years after that, when average retail whole milk prices rose above \$3.50 per gallon for the first time since January of 2015.

And that was a pretty significant increase from just three years earlier, in June of 2018, when retail whole milk prices averaged \$2.88 a gallon. But, at \$3.05 per gallon, average retail whole milk prices in June of 2019 were still 58 cents lower than they were in June of 2014, and 72 cents lower than they were in June of 2008.

Now, at \$4.20 per gallon in May, average retail whole milk prices are up 70 cents in just a year and up \$1.24 from just three years ago. But, they are also up only 44 cents from 14 years ago.

Where do we go from here? That's hard to say, given that the Class I base price has averaged above \$24.00 per hundredweight for four straight months and dairy commodity prices remain historically high. Consumers can probably expect retail whole milk prices to average above \$4.00 per gallon for the foreseeable future.

If nothing else, when this current inflationary wave starts to subside, and retail whole milk prices start falling, it can be observed that, while retail whole milk prices are certainly still high, they aren't as high as they were in the middle of 2022, or in late 2007, for that matter.

And frankly, due to its nutritional punch, whole milk is a bargain at any price.

Global Dairy Trade Price Index Drops 4.1%; Only Cheddar Price Increases

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction declined 4.1 percent from the previous auction, held two weeks ago.

That marked the second straight decline in the GDT price index, and the seventh decline in the last eight auctions.

In this week's auction, which featured 147 participating bidders and 111 winning bidders, prices were higher for Cheddar and lower for skim milk powder, whole milk powder, butter, anhydrous milkfat and buttermilk powder.

Results from this week's Global Dairy Trade auction, with comparisons to the auction held two weeks ago, were:

Cheddar cheese: The average winning price was \$4,908 per metric ton (\$2.23 per pound), up 1.4 percent. That was the first increase in the average Cheddar price since the first GDT auction in April.

Average winning Cheddar prices were: Contract 2 (September), \$4,876 per ton; Contract 3 (October), \$4,888 per ton, up 1.7 percent; Contract 4 (November), \$4,884 per ton, up 1.1 percent; Contract 5 (December), \$4,996 per ton, up 3.5 percent; and Contract 6 (January 2023), \$5,004 per ton, down 0.5 percent.

Skim milk powder: The average winning price was \$4,063 per ton (\$1.84 per pound), down 5.2 percent. Average winning prices were: Contract 2, \$4,055 per ton, down 5.2 percent; Contract 3, \$4,102 per ton, down 5.7 percent; Contract 4, \$4,054 per ton, down 6.0 percent; and Contract 5, \$4,041 per ton, down 4.0 percent.

Whole milk powder: The average winning price was \$3,961 per ton (\$1.80 per pound), down 3.3 percent. Average winning prices were: Contract 1 (August), \$4,273 per ton, up 3.5 percent; Contract 2, \$4,017 per ton, down 3.3 percent; Contract 3, \$3,918 per ton, down 5.5 percent; Contract 4, \$3,926 per ton, down 5.3 percent; and Contract 5, \$3,889 per ton, down 5.9 percent.

Butter: The average winning price was \$5,648 per ton (\$2.56 per pound), down 9.1 percent. Average winning prices were: Contract 1, \$5,637 per ton, down 9.7 percent; Contract 2, \$5,670 per ton, down 9.8 percent; Contract 3, \$5,632 per ton, down 8.8 percent; Contract 4, \$5,644 per ton, down 8.5 percent; Contract 5, \$5,619 per ton, down 8.6 percent; and Contract 6, \$5,665 per ton, down 8.1 percent.

Anhydrous milkfat: The average winning price was \$5,706 per ton (\$2.59 per pound), down 3.1 percent. Average winning prices were: Contract 1, \$5,872 per ton, down 0.2 percent; Contract 2,

\$5,707 per ton, down 3.9 percent; Contract 3, \$5,677 per ton, down 3.7 percent; Contract 4, \$5,662 per ton, down 5.0 percent; Contract 5, \$5,716 per ton, down 4.0 percent; and Contract 6, \$5,800 per ton, down 0.2 percent.

Lactose: The average winning price was \$1,493 per ton (67.7 cents per pound). That was for Contract 2.

Buttermilk powder: The average winning price was \$4,064 per ton (\$1.84 per pound), down 7.6 percent. Average winning prices were: Contract 1, \$4,195 per ton, down 6.6 percent; Contract 2, \$4,015 per ton, down 8.8 percent; Contract 3, \$4,105 per ton, down

8.4 percent; Contract 4, \$4,095 per ton, down 4.7 percent; and Contract 5, \$4,095 per ton, down 4.4 percent.

ASB Bank of New Zealand said that, despite the drop in this week's GDT price index, it is sticking with its \$10.00 per kilogram of milk solids milk price forecast for the season. ASB's view has always been based on the demand and supply fundamentals and on that front it's not clear much has changed yet.

"We'll want to see how things settle out after the Southern Hemisphere winter before adjusting our priors," ASB noted in its "Commodities Weekly" report. "And of course, don't forget prices are very, very high still in an outright sense, so even if there is a little downside risk to our forecast, 2022/23

is likely to be one of the strongest seasons on record."

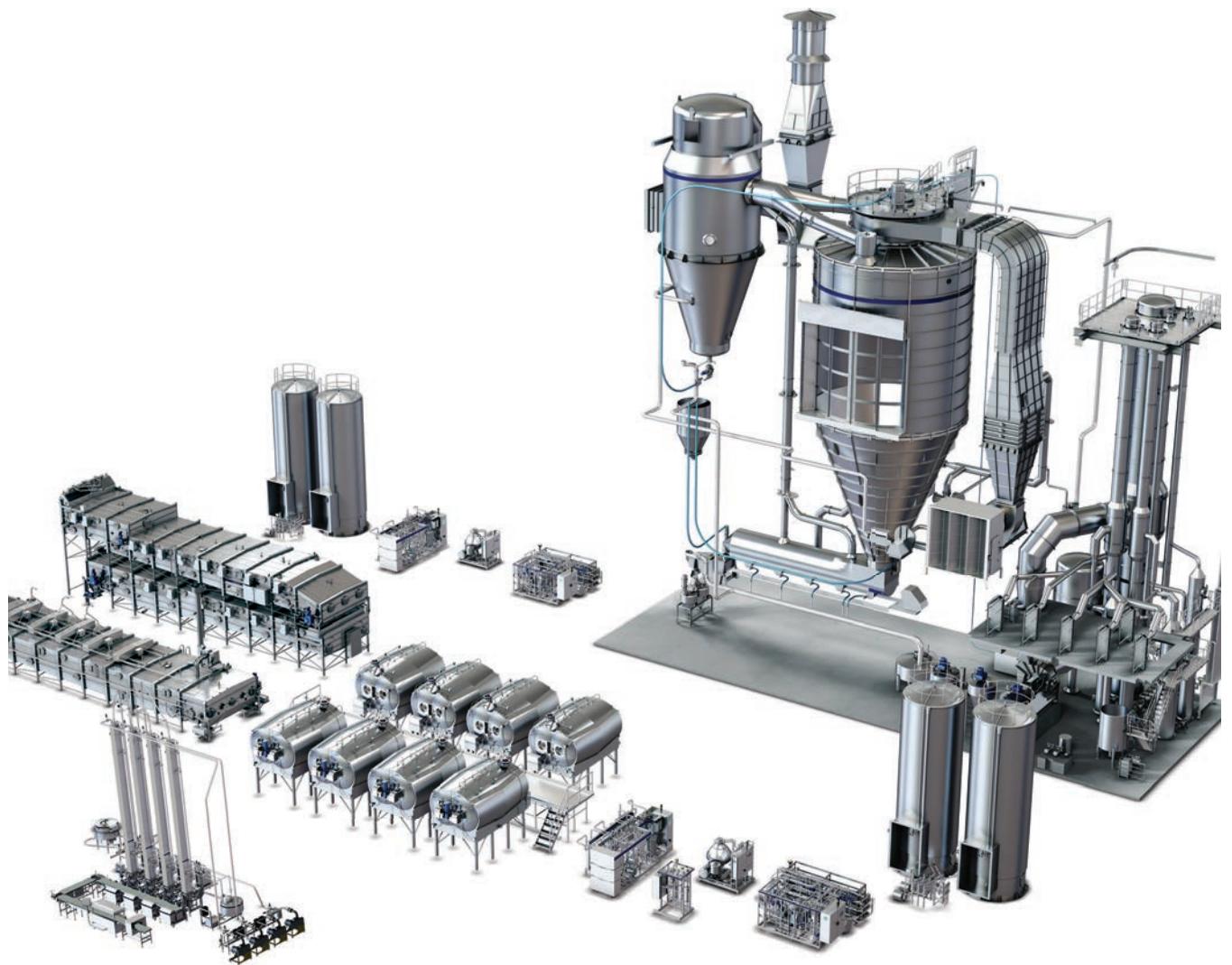
ASB is skeptical prices can fall very far in an environment where global milk supply is extremely tight. European dairy production remains very weak and was decelerating further in the latest data.

"We suspect that the same constraints around high input costs and issues securing labor will hamper Southern Hemisphere producers as they step into the fray over spring," ASB said.

While global growth is slowing too and consumption won't be as "flash" as hoped, global dairy demand should be inelastic enough to keep prices well supported, ASB said. That's particularly the case in China, where achieving stability of food supply will be a high priority for policymakers.

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EU-NZ Trade Deal

(Continued from p. 1)

zero. In addition, New Zealand secured duty-free quota access into the EU of 8,333 metric tons on day one, rising to 25,000 metric tons seven years after entry into force. Separately, tariffs on processed and Blue cheese will be eliminated over seven years, MFAT noted.

New Zealand has access to the EU butter market through a New Zealand-only WTO quota of 47,177 tons with an in-quota tariff of 700 euros per ton.

Under the new trade agreement, New Zealand secured a reduction of the tariff for 21,000 tons of butter, which will drop to 5 percent of the MFN rate seven years after entry into force, starting from 20 percent of the MFN rate. Also, there will be a new quota access into the EU, rising to 15,000 tons seven years after entry into force, with the same tariff phasing.

New Zealand has no preferential access to the EU milk powder market. Under the new trade deal, New Zealand has secured preferential access for milk powders into the EU, with quota access of 5,000 tons on day one, rising to 15,000 tons seven years after entry into force. An in-quota tariff of 20 percent of the applicable MFN rate will apply to this quota.

New Zealand also currently has no preferential access to the EU market for high-protein whey. Under the new trade agreement, New Zealand has secured 3,500 metric tons phased over seven years after entry into force.

Deal's Dairy Provisions Criticized

The Dairy Companies Association of New Zealand (DCANZ) said it is disappointed that the

trade agreement leaves the EU market 98.5 percent closed to key New Zealand dairy products.

"The combination of very small quota volumes relative to the market size and trade-restrictive in-quota tariffs has this deal falling well short of being commercially meaningful for the dairy industry," said Malcolm Bailey, DCANZ chairman.

The deal also includes the loss of New Zealand cheese makers' rights to Feta and Gruyere, DCANZ noted. It will also prevent any new business development opportunities for Parmesan. DCANZ called this a "significant blow" to the many New Zealand Feta, Gruyere and Parmesan cheeses.

The dairy outcomes in the new trade agreement are "very disappointing and reflect the degree of protectionism which continues to afflict dairy trade globally and particularly amongst the EU dairy industry," said Simon Tucker, Fonterra's director global sustainability, stakeholder affairs and trade.

"The agreement provides some small pockets of access for certain products over time, but overall commercial opportunities for products such as butter, cheese, milk powder and key proteins are constrained relative to the size of the EU market by a combination of small permanent quotas, in-quota tariff rates, and quota administration requirements," Tucker said.

"At the same time, the outcomes for the EU on geographical indications mean that Fonterra, alongside other New Zealand cheese producers, will no longer be able to use the term 'feta' after a transition period of nine years," Tucker continued. "Fonterra has, however, retained the ability to use the terms parmesan and gruyere."

"We fully understand that the European trade policy is of high strategic importance in the new geopolitical environment. Any trade agreement must be tailored in a fair trade and level playing field spirit to achieve at the end a win-win situation," said Giuseppe Ambrosi, president of the European Dairy Association. "For milk and dairy, this was a near to impossible task from the outset and the outcome does give a unilateral advantage to the NZ dairy industry, pushing the EU concessions to the absolute limit," Ambrosi said.

From Eucolait's perspective, the main value of the new trade agreement is to further enhance trust and market integration between the EU and New Zealand dairy industries and to offer a new framework to deepen the cooperation between the industries and to jointly tackle challenges affecting the dairy sector globally.

Eucolait said it "warmly welcomes this agreement with our New Zealand friends and partners and looks forward to building on the existing strong relationships across our dairy sectors."

While New Zealand exporters already have market access for 75,000 tons of butter and 11,000 tons of cheese, the additional access to the EU's added value protein market and sensitive products (butter, cheese and milk powder) will "substantially increase market pressure and will provide a strong bargaining hold on import management to one dairy company," according to Copa and Cogeca, which represent European farmers and European agri-cooperatives.

Federated Farmers of New Zealand called the new trade deal with the EU a slap in the face for New Zealand farmers.

FROM OUR ARCHIVES

50 YEARS AGO

July 7, 1972: Boston, MA—The H.P. Hood & Sons' board of directors has elected its first "lady director," Mrs. Thomas Galligan, Jr. The new appointment "will bring to our company the much-needed point of view of the majority of our consumers," said H.P. Hood CEO John Fox.

Steamboat Rock, IA—Steamboat Rock Goat Dairy opened here this week, managed by cheese maker Kenneth Harms. Steamboat Rock Dairy is Iowa's first goat milk production facility, and will make 40-pound goat cheese blocks to be distributed by a company in Pennsylvania now serving 16 US states.

25 YEARS AGO

July 11, 1997: Orlando, FL—Carol Christison, executive director for the International Dairy Deli Association (IDDA), has earned the IDDA President's Award for her distinguished service. Christison was hired as IDDA executive director in 1982.

Washington—The Milk Industry Foundation expressed concern that the recent increase in New England raw milk prices caused by the Northeast Interstate Dairy Compact may end up hurting fluid milk sales in the six-state Compact region. Already, raw milk prices have been reflected in higher prices for milk at retail, which has historically shown to put a damper on milk sales.

10 YEARS AGO

July 6, 2012: Mt. Sterling, WI—A cheese factory that currently crafts award-winning goat's milk cheese and butter will celebrate its 100th anniversary this year by planning a new addition and expanded cheese line. While Mt. Sterling Cooperative Creamery was launched here in 1976, its cheese factory dates back to 1912.

Madison—Growing popularity of the entire yogurt industry is turning shoppers' attention to probiotic-friendly Yogurt cheese. Wisconsin Master Cheesemakers Jeff Wideman and Paul Reigle of Maple Leaf Cheese Cooperative, Monroe, WI, met with members of the Center for Dairy Research here to make Yogurt cheese under the Cultured Way brand, owned by World Import Distributors.

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Dairy Expected To Be Fastest-Growing Global Livestock Sector Through 2031

Paris, France, and Rome, Italy—Dairy is expected to be the fastest-expanding livestock sector in the world over the next decade, with global milk supply projected to increase by 23 percent, according to the recently released OECD-FAO *Agricultural Outlook 2022-2031*.

About half of the growth in milk production will originate in India and Pakistan, which together will account for 33 percent of global milk output in 2031, the report said.

This growth will be due to herd expansion and, to a lesser extent, higher yields.

Growth in the European Union (EU), the second largest milk producer globally, is expected to remain limited, constrained by policies on sustainable production, and the lower-yielding expansion of organic and pasture-based production systems, the report continued. Herds are expected to decline, limiting growth to 5 percent by 2031.

Growth in the US, the third-largest milk producer, is expected to be stronger than in the EU, as a result of yield increases. Milk production rates in New Zealand are expected to be similar to the EU, with herds expected to decline by around 5 percent.

Substantial milk production growth (39 percent) is expected in Sub-Saharan Africa, mainly through herd expansion. Production will continue to be based

mainly on small ruminants and pastoralist production systems, resulting in low milk yields, and thus the region will contribute only 6 percent to the global increase in milk production.

Globally, around 30 percent of milk will be further processed into products such as cheese, butter, skim milk powder, whole milk powder or whey powder in the coming decade, the report noted. In high-income countries, most of the milk production is transformed into dairy products.

Only butter production is projected to grow at a slightly faster rate relative to overall milk production, at 1.9 percent per annum through 2031, reflecting strong demand for butter in some parts of Asia, the EU and the US.

All other dairy products are projected to grow at slower rates, with skim milk powder at 1.8 percent per annum, whole milk powder at 1.5 percent per annum and cheese at 1.1 percent per annum.

The slower growth rate for cheese is due to the important share of slow-growing food markets in Europe and North America, while the slower growth rate for whole milk powder reflects the reduced growth in demand in China and Sub-Saharan Africa.

Only around 7 percent of world milk production is traded internationally, primarily due to its perishability and high water content.

World dairy trade is projected to expand over the next decade to

reach 14.2 million tons in 2031, 15 percent higher than during the 2019-21 base period. The growth rates vary across dairy products with the strongest growth at 1.7 percent per annum for skim milk powder, 1.6 percent per annum for cheese, 1.5 percent per annum for whey powder, 1.3 percent per annum for butter and 0.9 percent per annum for whole milk powder.

Most of this growth will be met by increased exports from the US, the EU and New Zealand, the report said.

These three countries are projected to jointly account for around 65 percent of cheese, 71 percent of whole milk powder, 74 percent of butter, and 80 percent of skim milk powder exports in 2031.

Australia, another major exporter, has lost market shares although it remains a notable exporter of cheese and skim milk powder, the report said. In the case of whole milk powder, Argentina is also an important exporter and is projected to account for 5 percent of world exports by 2031.

In recent years, Belarus has become an important exporter, orienting its exports primarily to the Russian market due to the Russian embargo on several major dairy exporters.

The EU will continue to be the main world cheese exporter, followed by the US and New Zealand.

It is projected that the EU's share of world cheese exports will be around 44 percent by 2031, sustained by increased cheese exports to Canada via the CETA agreement and to Japan following the

ratification of the bilateral trade agreement in 2019.

The United Kingdom, Japan, Russia, the EU and Saudi Arabia are projected to be the top five cheese importers in 2031.

These countries are often also exporters of cheese and international trade is expected to increase the choice of cheeses for consumers.

Growth in the US, the third-largest milk producer, is expected to be stronger than in the EU, as a result of yield increases. Milk production rates in New Zealand are expected to be similar to the EU, with herds expected to decline by around 5 percent.

In addition to exports of final products such as cheese, recent trends point to increasing demand for value-added products intended for further processing, according to the report.

While exports of infant formula from the EU to China and other destinations fell recently, exports of whey powder, which is often used as an ingredient for processing infant formula, increased.

New Zealand remains the primary source for butter and whole milk powder on the international market, and its market shares are projected to be around 39 percent and 58 percent, respectively.

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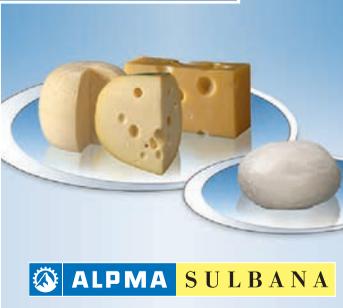
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Cheese Output Up

(Continued from p. 1)

16.4 percent; and New Jersey, 4.3 million pounds, down 0.3 percent.

Cheese production in all other states during May totaled 264.4 million pounds, up 4.2 percent from May 2021.

American-type cheese production during May totaled 482.8 million pounds, up 0.3 percent from May 2021. American-type cheese output during the January-May 2022 period totaled 2.3 billion pounds, down 0.3 percent from the same period in 2021.

May production of American-type cheese in the states broken out by NASS, with comparisons to May 2021, was: Wisconsin, 88.6 million pounds, down 4.3 percent; Minnesota, 56.5 million pounds, up 5.0 percent; California, 50.6 million pounds, up 0.3 percent; Iowa, 17.5 million pounds, up 9.5 percent; and New York, 12.1 million pounds, up 0.9 percent.

Cheddar production during May totaled 335.4 million pounds, down 3.7 percent from May 2021. Cheddar output during the first five months of 2022 totaled 1.6 billion pounds, down 3.2 percent from the first five months of 2021.

Production of other American-type cheeses during May totaled 147.4 million pounds, up 10.7 percent from May 2021.

Italian & Other Cheeses

May production of Italian-type cheeses totaled 486.3 million pounds, up 2.9 percent from May 2021. Italian cheese output during the first five months of this year totaled 2.46 billion pounds, up 3.3 percent from the first five months of last year.

During May, Italian cheese production in the states broken out by NASS, with comparisons to

May 2021, was: Wisconsin, 137.6 million pounds, up 2.0 percent; California, 137.0 million pounds, up 1.3 percent; New York, 27.1 million pounds, down 4.4 percent; Pennsylvania, 24.0 million pounds, up 2.9 percent; Minnesota, 9.8 million pounds, down 12.3 percent; and New Jersey, 2.0 million pounds, down 7.0 percent.

Mozzarella production during May totaled 388.0 million pounds, up 4.6 percent from May 2021. Mozz output during the January-May period totaled 1.94 billion pounds, up 4.0 percent from a year earlier.

Production of other Italian cheese varieties during May, with comparisons to May 2021, was: Parmesan, 36.7 million pounds, down 8.3 percent; Provolone, 30.3 million pounds, down 6.0 percent; Ricotta, 19.1 million pounds, up 19.4 percent; Romano, 4.2 million pounds, down 33.9 percent; and other Italian cheeses, 8.0 million pounds, up 17.6 percent.

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

Swiss cheese: 31.1 million pounds, up 9.8 percent.

Cream and Neufchatel: 101.7 million pounds, up 9.2 percent.

Brick and Muenster: 15.9 million pounds, down 9.0 percent.

Hispanic cheese: 29.9 million pounds, up 7.1 percent.

Blue and Gorgonzola: 7.4 million pounds, down 10.1 percent.

Feta: 15.5 million pounds, down 1.3 percent.

Gouda: 5.6 million pounds, down 2.7 percent.

All other types of cheese: 11.8 million pounds, down 6.7 percent.

Whey Products Output

May production of dry whey, human, totaled 81.6 million pounds, up 7.3 percent from May 2021. Manufacturers' stocks of dry

whey, human, at the end of May totaled 71.7 million pounds, up 7.5 percent from a year earlier but down 0.7 percent from a month earlier.

Lactose production, human and animal, during May totaled 104.9 million pounds, up 10.8 percent from May 2021. Manufacturers' stocks of lactose, human and animal, at the end of May totaled 172.1 million pounds, up 31.6 percent from a year earlier and 2.4 percent higher than a month earlier.

Whey protein concentrate production, human, during May totaled 42.3 million pounds, up 8.4 percent from May 2021. Manufacturers' stocks of WPC, human, at the end of May totaled 67.8 million pounds, up 10.9 percent from a year earlier and 1.1 percent higher than a month earlier.

Production of whey protein isolates during May totaled 13.1 million pounds, up 17.1 percent from May 2021. Manufacturers' stocks of WPI at the end of May totaled 14.5 million pounds, up 16.7 percent from a year earlier and up 2.2 percent from a month earlier.

Butter & Dry Milk Products

May butter production totaled 181.7 million pounds, down 0.7 percent from May 2021. Butter output during the first five months of 2022 totaled 942.3 million pounds, down 3.5 percent from the first five months of 2021.

Regional butter production in May, with comparisons to May 2021, was: West, 96.6 million pounds, down 3.2 percent; Central, 70.0 million pounds, up 3.0 percent; and Atlantic, 15.1 million pounds, down 1.4 percent.

Nonfat dry milk production during May totaled 192.7 million pounds, down 6.2 percent from May 2021. NDM output during the January-May period totaled

920.8 million pounds, down 7.0 percent from the same period in 2021.

Manufacturers' shipments of nonfat dry milk during May totaled 158.2 million pounds, down 9.9 percent from May 2021. Manufacturers' stocks of NDM at the end of May totaled 316.2 million pounds, down 9.3 percent from a year earlier but up 5.7 percent from a month earlier.

Production of other dry milk products during May, with comparisons to May 2021, was: skim milk powder, 38.7 million pounds, down 20.3 percent; dry whole milk, 12.1 million pounds, down 14.8 percent; milk protein concentrate, 22.1 million pounds, up 16.5 percent; and dry buttermilk, 11.8 million pounds, up 10.5 percent.

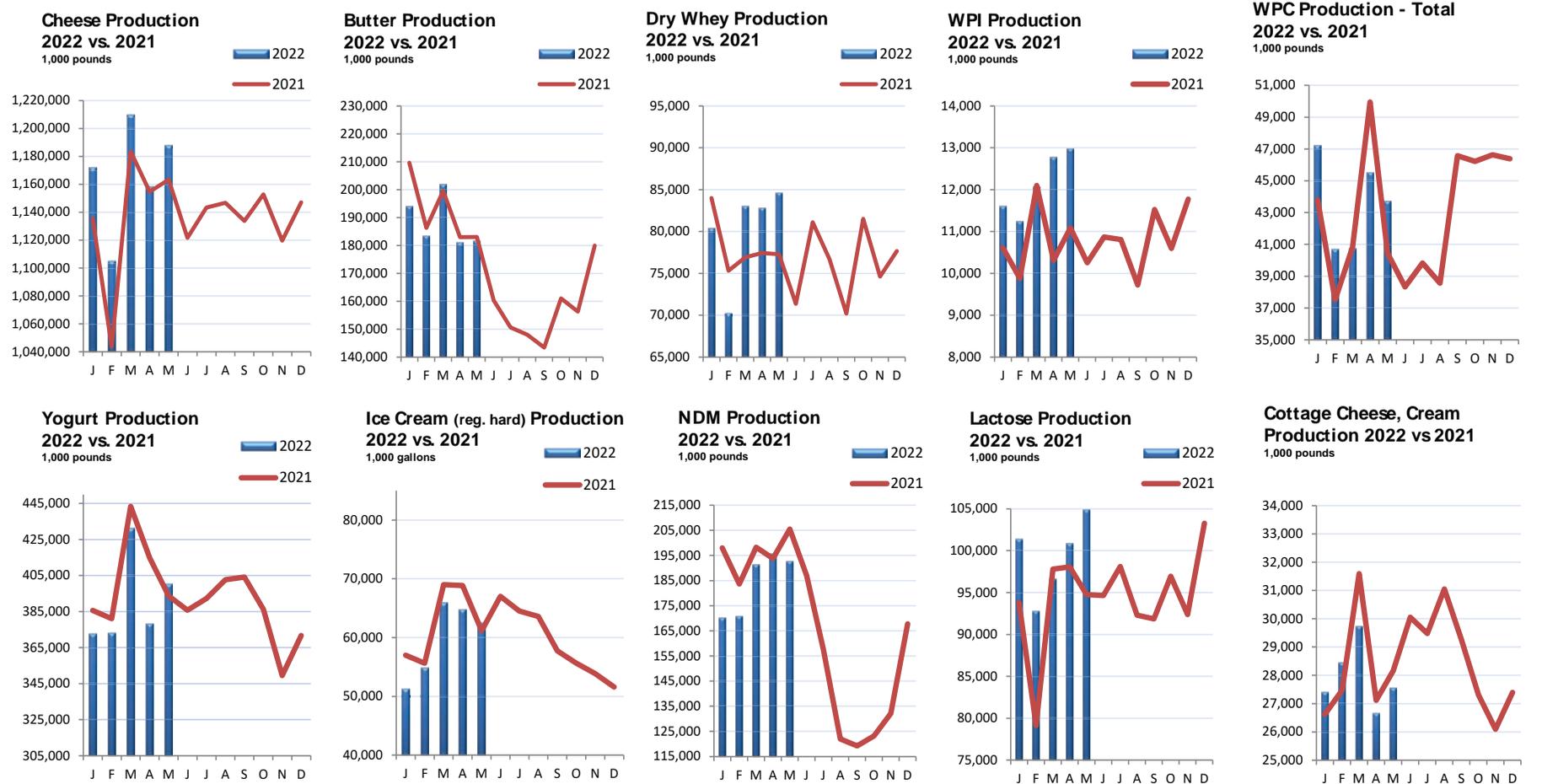
Yogurt & Other Dairy Products

May production of yogurt, plain and flavored, totaled 400.5 million pounds, up 1.7 percent from May 2021. Yogurt output during the first five months of 2022 totaled 1.96 billion pounds, down 3.1 percent from the first five months of 2021.

Sour cream production during May totaled 125.2 million pounds, up 4.2 percent from May 2021. Sour cream output during the January-May period totaled 611.2 million pounds, up 1.6 percent from the same period last year.

Cream cottage cheese production during May totaled 27.6 million pounds, down 2.1 percent from May 2021. Lowfat cottage cheese output during May totaled 24.3 million pounds, down 1.6 percent from a year earlier.

Regular hard ice cream production during May totaled 62.6 million gallons, up 2.3 percent from May 2021. Lowfat ice cream output during May totaled 40.5 million gallons, down 7.6 percent from a year earlier.



Dairy Trade Records

(Continued from p. 1)

65 percent; Canada, 10.8 million pounds, up 2; Dominican Republic, 10.0 million, up 43 percent.

Nonfat dry milk exports totaled 177.3 million pounds, down 9 percent from May 2021. NDM exports during the January-May period totaled 786.9 million pounds, down 8 percent from the same period last year.

Dry whey exports during May totaled 35.9 million pounds, down 23 percent from May 2021. During the first five months of 2022, dry whey exports totaled 176.0 million pounds, down 22 percent from the first five months of 2021.

Whey protein concentrate exports totaled 34.8 million pounds, up 51 percent from May 2021. WPC exports during the January-May period totaled 148.4 million pounds, up 14 percent from a year earlier.

Lactose exports totaled 96.5 million pounds, up 16 percent from May 2021. During January - May 2022, exports totaled 395.5 million pounds, up 9 percent from the first five months of last year.

Butter exports totaled 8.9 million pounds, down 8 percent from May 2021. Butter exports during the January-May period totaled 51.2 million pounds, up 17 percent from the same period in 2021.

Ice cream exports totaled 16.0 million pounds, down 10 percent from May 2021. Ice cream exports during the first five months of this year totaled 71.0 million pounds, down 3 percent from the first five months of last year.

Cheese Import Volume, Value Up
Cheese imports totaled 33.1 million pounds, up 8 percent from May 2021. The value of those imports, \$118.0 million, was up 6 percent.

Cheese imports during the first five months of 2022 totaled 156.6 million pounds, up 5 percent from the first five months of 2021. The value of those imports, \$586.5 million, was up 11 percent.

Leading sources of US cheese imports during the January-May 2022 period, on a volume basis, with comparisons to the same period in 2021, were:

Italy: 34.2 million pounds, up 14 percent.

France: 18.3 million pounds, up 26 percent.

Netherlands: 12.1 million pounds, up 5 percent.

Ireland: 7.85 million pounds, up 5 percent.

Spain: 7.80 million pounds, up 11 percent.

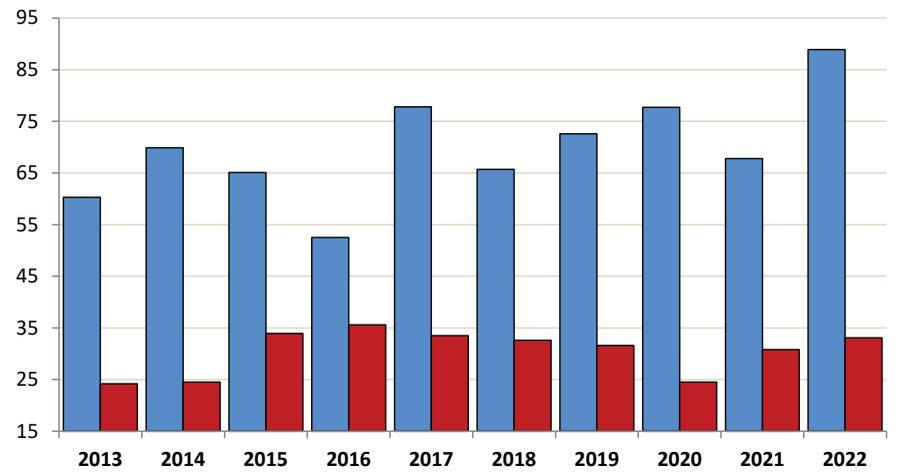
Switzerland: 7.4 million pounds, down 13 percent.

United Kingdom: 6.8 million pounds, up 21 percent.

Mexico: 5.9 million pounds, up 49 percent.

US Cheese Exports vs Imports

May of 2013- 2022; Million of pounds



Nicaragua: 5.6 million pounds, down 14 percent.

Greece: 5.4 million pounds, up 5 percent.

Butter Imports Jump

Imports of butter and other butterfat-based products totaled 14.2 million pounds, up 32 percent from May 2021. Butter imports totaled 10.4 million pounds, up 27 percent from a year earlier.

Imports of butter and other butterfat-based products during the first five months of 2022 totaled 55.7 million pounds, up 25 percent from the first five months of 2021. Butter imports during that period totaled 38.3 million pounds, up 11 percent from a year earlier.

Casein imports totaled 10.6 million pounds, up 13 percent from

May 2021. Casein imports during the January-May period totaled 47.4 million pounds, up 12 percent from the same period last year.

Imports of caseinates totaled 5.2 million pounds, up 33 percent from May 2021. Imports of caseinates during the first five months of this year was up 9 percent from the first five months of last year.

Imports of Chapter 4 milk protein concentrates (MPCs) was down 9 percent from May 2021. During the January-May period, imports of Chapter 4 MPCs was down 13 percent year over year.

Chapter 35 MPC imports totaled was up 142 percent from May 2021. Chapter 35 MPC imports during the first five months of 2022 is up 217 percent from the first five months of 2021.



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Dairy Australia Launches Initiative To Grow Australian Dairy Demand Globally

Southbank, Australia—Dairy Australia, supported by the Victorian government, has launched Thrive Together with Australian Dairy, a joint initiative to enhance the positioning of Australian dairy in key export markets.

Thrive Together has been developed on behalf of the dairy industry to strengthen the international profile of Australian dairy in key Asian markets.

The collaboration aims to help the dairy industry strengthen engagement, unite to tell its story and enhance its positive profile

among its international trade customers and grow demand for Australian dairy.

Created with funding from the Victorian government and co-contribution from Dairy Australia, Thrive Together is focused around five thematic areas: relationships, agility, quality, sustainability and place.

The design and visual material will bring a fresh, consistent, and distinctly Australian look and feel to promotional activities overseas to complement Dairy Australia's data and industry insights.

They will also showcase the unique attributes of the industry and bring to life stories of dairy farmers and the diverse manufacturing industry, Dairy Australia said.

"The overarching message to our key markets is that the Australian dairy industry is a reliable trade partner that is committed to delivering safe, premium products that they can trust," said Charlie McElhone, Dairy Australia's general manager trade and industry strategy.

The campaign will launch across China, Japan and Southeast Asia starting this month. It features digital and social media designed to build awareness of Australian Dairy, alongside webinars and material for trade media to engage and educate key business partners.

Australian dairy exporters will benefit from the use of a trade toolkit including, videos, images, fact sheets, and brochures created to assist in communicating key messages to their customers, Dairy Australia explained.

"Dairy is a vital export industry for our state, with Victoria contributing \$2.6 billion of Australia's \$3.3 billion dairy exports in 2020-21," commented Victorian Minister for Agriculture Gayle Tierney. "We are proud to support our progressive and efficient dairy industry with \$2 million in funding for Dairy Australia's innovative 'Thrive Together' campaign."

Australia produces approximately 8.5 billion liters of milk per year, 32 percent of which is exported to over 100 countries around the world. Of these exports, 88 percent is bound for Asian markets, Dairy Australia noted.

For more information, visit www.dairyaustralia.com.au.

Michigan Dairy Businesses Awarded Value-Added And Regional Food System Grants

Lansing, MI—The Michigan Department of Agriculture and Rural Development (MDARD) on Tuesday awarded Value-Added and Regional Food System grants to 18 Michigan producers, processors, and community development organizations.

These grants are designed to help retain, expand, attract, or develop agricultural processing in the state through targeted investments in technology and equipment, feasibility studies, healthy food access, regional food systems, and urban agriculture.

MDARD received 98 eligible proposals with requests totaling more than \$7.9 million. Of those, the department awarded over \$1.7 million for 18 projects, including the following dairy-related projects:

Michigan Milk Producers Association, Novi, \$100,000 to engage a wastewater vendor to perform a pilot scale study to determine the treatability of the wastewater stream produced from a potential project that utilizes a milk by-product.

Verdant Hollow Farms LLC, Buchanan, \$100,000 to convert an existing farm structure to an on-farm licensed dairy processing plant, farm store and cold storage for processing, storage, and sales of farm products.

Milk & Froth Inc., Detroit, \$100,000 to purchase equipment to increase ice cream and pint production capacity to immediately fill existing wholesale demand.

Boss Dairy Farms dba Charlevoix Cheese Company, Charlevoix, \$100,000 for expansion of an on-farm cheese facility that will provide state-of-the-art equipment and technology to efficiently produce artisan cheese.

Peteets Famous Cheesecakes, Oak Park, \$97,200 for new equipment to increase the output of the products substantially so the business can fulfill its current orders and solicit/fulfill additional wholesale orders for future expansion.

"These investments span our state, highlighting the diverse and expansive opportunities agriculture brings to our growing economy," said MDARD Director Gary McDowell. "We want everyone to know Michigan is the best place for the food and agricultural industry to call home."

"Today's investments showcase why Michigan is one of the top states to be in our thriving food and agricultural industry," commented Michigan Gov. Gretchen Whitmer.



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Reduced Shipping Percentage For Sept.-Nov. OK'd For Northeast Order

Boston, MA—A request to lower the shipping percentage for pool supply plants regulated under the Northeast federal milk marketing order from 20 to 10 percent for the months of September, October, and November 2022 and 2023 has been approved by Shawn M. Boockoff, market administrator.

Pool handler Queensboro Farm Products, Inc., an operator of a supply plant under the provisions of the order, had submitted a request earlier to reduce the shipping percentage, until further notice.

The shipping for those three months from 2018 through 2021 had been adjusted to 10 percent in response to similar requests.

In its 2022 petition, Queensboro cited declining Class I sales, a decline in the number of Class I customers seeking to purchase milk for Class I usage, and a comment that the company, as a longstanding participant of the Northeast dairy industry, was unaware of any instances where Class I needs have not been covered.

In response to a request for comments on the request, Cayuga Marketing LLC, a cooperative handler on the Northeast order, submitted comments in support of the reduction from 20 to 10 percent, for the months of September, October, and November, until further notice. Cayuga Marketing underscored its support for the reduction by presenting data that compared relatively stable and then declining Class I utilization against producer milk available.

Cayuga Marketing stated the results show that producer milk is more than sufficient to meet Class I demand given Class I utilization has fallen precipitously since 2010. Cayuga Marketing claims it would be forced into maintaining uneconomic milk sales in an effort to meet a 20 percent minimum requirement.

Cayuga Marketing further stated it would be forced into maintaining uneconomic milk sales to meet a 20 percent minimum pooling requirement for shipments during the months of September, October, and November, which will only serve to reduce its members' net milk price to meet shipping requirements.

Upstate Niagara Cooperative, Inc., a cooperative handler on the Northeast order and operator of pool distributing, partially regulated pool distributing plants, and nonpool plants, submitted comments supporting a reduction for the months of September, October, and November, but preferred the market administrator continue to review the matter regularly rather than an approval for "until further notice". Upstate acknowledged

that there isn't the same requirement to service the Class I market but believes there are burdens and benefits to servicing that market.

Boockoff noted that monthly pool statistics continue to present a picture of declining Class I receipts for the Northeast order. Class I receipts for the most recent pool, May 2022, at 678 million pounds, were the second lowest volume for the month in 20 years, roughly 6 million pounds above the prior May (the record lowest for that month). At 28.7 percent, Class I utilization in May was the lowest ever for the month and sixth lowest Class I utilization by percent for any month since the order's inception.

In 2000, the year in which the 20 percent fall-month shipping percentages were adopted as part of federal order reform, the Class I utilization for the months of September, October, and November averaged 49 percent of the volume of milk pooled during those months. In 2021, Class I utilization for these same three months averaged 31.5 percent of the total pool—a drop of roughly 18 percentage points, Boockoff pointed out.

The volume of milk pooled on the Northeast order through the first five months of this year is slightly below the prior year, and roughly 168 million pounds below the most recent three-year average for the period, adjusted for leap year. Still, the volume is above levels at which the first request to lower the shipping requirement was approved, Boockoff noted.

After reviewing order statistical data related to total pool volume, class utilization changes over time, fluid sales reports for the order, and recent industry dynamics, together with comments submitted by parties responding to the call for comments on Queensboro's request, Boockoff approved the reduction in the shipping percentage from 20 to 10 percent for the three months.

This will be the fifth year in a row that the percentage will have been reduced to 10 percent and given that the market conditions that warranted previous reductions continue to exist, the reduction in the shipping percentage to 10 percent will apply to September-November for the years 2022 and 2023. Boockoff may review the need for any further adjustment on his own initiative or at the request of interested parties.



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Deadline For WDE Championship Dairy Product Contest Is July 22

Madison— Entry forms and fees for the 2022 World Dairy Expo (WDE) Championship Dairy Product Contest must be received by Friday, July 22.

Hosted by the Wisconsin Dairy Products Association (WDPA), last year's contest drew over 1,500 entries from companies in North America and Europe. This year's installment will be even larger, featuring 96 classes. Judging for this year's contest, will take place here Aug. 23-25. Judging day for cheese and butter entries will be Aug. 23.

Yogurt, Cottage cheese, fluid milk, dairy-based dips, whipping cream and other Grade A prod-

ucts will be judged on the following day. Ice cream, sherbet, gelato, whey products, nonfat dry milk and creative/innovative technologies will be judged on Aug. 25.

Specific Rules For Each Category

This year's cheese category features 36 separate classes. Each entry must be in its original form as hooped, and cheeses cannot be cut or sampled with a trier, minus a few exceptions – 40-pound blocks cut from 640-pound blocks will be allowed; Swiss cheese may have one trier hole; and cheeses cut during manufacturing such as Feta in brine will be allowed.

Each cheese entry must consist of at least 10 pounds of product, and each cream cheese entry must weigh at least one pound.

There are four classes in the butter category this year, including a Flavored Butter class. All entries must contain at least 80 percent milkfat, and must weigh at least 10 pounds.

For fluid milk, this year's contest features 11 classes. Each entry must consist of a minimum of two half-gallons, and only 2 percent milk is allowed in the White Milk class. Any fat level is acceptable in the Cultured Milk class.

In the whipping cream category, each entry must equal a minimum of two quarts with no aerosol containers. Entries must also contain a minimum of 30 percent milkfat, and the category does not include pre-whipped cream.

The yogurt category has nine classes this year, and each entry must consist of at least 64 ounces of product. There are no restrictions on the fat level for entries, and any type of sweetener source is allowed. Cottage cheese category has three classes, with any curd size acceptable. The dairy-based dips category will include six classes, and each sour cream or sour cream-based dip must consist of a minimum of two 16-ounce containers.

For the ice cream, sherbet, frozen yogurt and gelato category, the contest will have 18 separate classes. Each entry must be at least one gallon and comply with federal compositional standards. Any fat level is acceptable, and the product must be shipped on dry ice.

The whey category will include six classes, and each entry must consist of a minimum of a half-pound container, except for whey-based sports/energy drinks that should be at least six 8-ounce containers.

Each whey entry must be shipped accordingly. Only flavor and color will be judged, and all whey entries will be evaluated utilizing uniform concentration and source of water.

The nonfat dry milk category has one class and each entry must weigh at least a half-pound. Entries must be shipped in laminated paper/plastic bags or in screw cap plastic containers.

Finally, the creative and innovative technologies category is an open category for highlighting creative uses of dairy products.

The entry must contain a minimum of 25 percent dairy, and must consist of at least six 16-ounce containers or equivalent volume.

All three days of judging will be held at the Madison College Culinary Arts School. This judging site will allow students and chef-trainees the opportunity to observe and interact with contest judges.

Similar to past years, WDPA will be donating the non-winning entries to the school for classroom training and education.

After judging is concluded, all winners will be notified. Winning entries will then be auctioned off on Tuesday, Oct. 4 at the World Dairy Expo in Madison, WI.

All companies entering products must send forms and fees to: WDPA, 8383 Greenway Blvd., Suite 130, Middleton, WI, 53562. A \$65 entry fee is required for each product.

A portion of auction proceeds will be used to fund scholarships awarded to students pursuing careers in the industry, as well as sponsorship of the Collegiate Dairy Products Evaluation Contest.

For registration and full contest details, visit www.wdpa.net.

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France's TGE Acquires Marriott Walker Corporation

Birmingham, MI—The TGE Group has announced that it recently acquired Marriott Walker Corporation and will operate both TGE, a 25-year-old French firm, and Marriott Walker Corporation, a 64-year-old US company, as affiliated companies and integral parts of the TGE Group.

TGE successes in Europe and Asia will complement Marriott Walker's many years of business activity in the US, Canada and Mexico, according to the announcement.

TGE is a process engineering company, based near Paris, specialized since 1994 in the industrial processes of evaporation, crystallization and drying. TGE designs and makes turnkey facilities, both for new facilities and the revamping of old ones.

For more information, visit www.tge-france.com.

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Pacific Northwest Order To Continue Shipping Percentage Reduction

Bothell, WA—The reduction of the percentage of a cooperative association's producer milk that must be delivered to pool distributing plants to qualify its manufacturing plant for pool status will remain at 15 percent from July 1, 2022, to June 30, 2023, for the Pacific Northwest federal milk marketing order, according to Lisa K. Wyatt, the order's market administrator.

The order states that a specified percentage of producer milk must be delivered to pool distributing plants during either the current month or, on average, the immediately preceding 12-month period ending with the current month to qualify a cooperative's plant, Wyatt explained.

The purpose of this standard is to assure an adequate supply of milk for fluid consumption while enabling the continued pooling of producer milk that currently is pooled without the need for uneconomic movements of milk, which would result in disorderly marketing, Wyatt noted. To accomplish this goal, the order must reflect the needs and nature of the market.

The action being taken is a continuation of a request made in May 2019 and granted in June 2019, effective July 1, 2019. In May 2020 and May 2021, comments were requested to continue the reduced shipping percentage through June 30, 2021, and June 30, 2022, respectively. The continuations were granted.

Dairy Farmers of America (DFA) requested the administrator review the request annually.

The proposal was originally requested by Cooperative Regions of Organic Producer Pools (CROPP), a handler regulated under the Pacific Northwest order. CROPP requested the decrease of the percentage of producer milk that a cooperative association must ship to pool distributing plants to qualify its manufacturing plant for pool status from 20 to 15 percent.

CROPP's request stated that, with Class I sales dropping, it has "struggled to meet this requirement without changing routes and moving milk around."

According to statistics from the market administrator's office, the volume of producer milk used in Class I on the Pacific Northwest order fell from 2.021 billion pounds in 2014 to 1.61 billion pounds in 2021.

On a monthly basis, the volume of producer milk used in Class I on the order in 2014 ranged from a low of 157.1 million pounds in June to a high of 182.6 million pounds in January. Last year, the volume of producer milk used in Class I on the order ranged from a low of 124.5 million pounds in

June to a high of 139.2 million pounds in March.

Earlier, the market administrator's office invited the submission of comments, data, or views on the request by June 24.

Also, an analysis of the current and projected Pacific Northwest order marketing conditions was performed.

CROPP and Northwest Dairy Association (NDA) submitted comments in favor of continuing the reduced shipping percentages. NDA recommended a review of market conditions in 2023.

The comment from DFA did not oppose the continued reduction in shipping percentages. DFA

would like the market administrator to review this request annually.

Current market conditions continue to indicate that, absent a reduction in shipping standards, the pool status of manufacturing plants in the order may not be maintained without costly and uneconomical movements of milk that would have to be made to maintain the pool status of producers who have historically supplied the market and to prevent disorderly marketing in the Pacific Northwest order, Wyatt said.

Therefore, continuing the reduction in the shipping standard is reasonable and necessary to ensure that such milk will not have to be moved in an uneconomic and inefficient manner, Wyatt continued. The reduction in shipping standard will serve to ensure

orderly marketing conditions that may otherwise be eroded if the shipping standard is not lowered.

Based on the comments received and analysis of available information and data, Wyatt determined that the percentage of producer milk that a cooperative association must deliver to pool distributing plants during the current month or, on average, the immediately preceding 12-month period ending with the current month, be reduced to 15 percent through June 30, 2023, at which point marketing conditions will be reviewed to determine if 15 percent continues to be appropriate.

As provided under the order's regulations, Wyatt may review the need for any further adjustment on her own initiative or at the request of interested parties.



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Formula Flexibilities

(Continued from p. 1)

ments that apply to infant formula to address the temporary shortage.

The agency has prioritized review of requests from firms that can: produce documentation to demonstrate the safety and nutritional adequacy of the product; make the largest volume of product available; and/or get product onto US shelves quickly, according to a statement released Wednesday by Robert M. Califf, FDA commissioner, and Susan T. Mayne, director of FDA's Center for Food Safety and Applied Nutrition (CFSAN).

FDA intends to consider enforcement discretion requests until the temporary shortage is addressed, Califf and Mayne stated.

FDA's flexibilities have enabled the agency to help dramatically increase infant formula supplies to address the shortage, while also protecting the health of infants, many of whom rely solely on infant formula during a critical period of growth and development, Califf and Mayne noted. As of July 6, it has resulted in a total estimated

quantity of more than 400 million, eight-ounce bottles worth of formula from nine countries for children in the US.

The enforcement discretion described in the May guidance is set to remain in effect until Nov. 14, 2022.

Many of the companies providing these formula products have expressed interest in continuing to serve the US market permanently, Califf and Mayne noted. For some companies, the agency's flexibility has resulted in their ability to use a greater breadth of their existing, global manufacturing footprint, creating more resiliency in the US infant formula supply chain and reducing the risk of reliance on too few production facilities supporting the US.

As a result of the success of the recently implemented flexibilities, Califf and May said FDA intends to:

Provide a single technical assistance contact at FDA for any company aiming to enter the US infant formula market, making it easier for potential new entrants to navigate the agency's regulatory review process. This is similar to a

practice commonly used by other FDA centers that has resulted in novel medical therapeutics entering the United States market in a more efficient manner.

FDA hopes to encourage more entrants into the market, including new domestic firms.

Host meetings this summer with companies that import, sell, and/or distribute formula under FDA's temporary enforcement discretion policy to determine what additional steps would be needed to provide a pathway to long-term, uninterrupted marketing for safe and nutritious formula.

Provide a pathway for companies that import, sell, and/or distribute formula under FDA's temporary enforcement discretion policy to continue to supply infant formula to the US past November. In September, FDA intends to issue further guidance on the topic of how companies that have already received temporary enforcement discretion could meet FDA requirements to continue to supply infant formula to the United States beyond that time.

The need to diversify and strengthen the US infant formula supply is more important than ever, Califf and Mayne noted. The recent shutdown of a major infant formula plant, compounded by unforeseen natural weather events, has shown just how vulnerable the supply chain has become.

"We support FDA's commitment to ensuring that grocery stores, large and small, have an adequate supply of infant formula to meet their customers' needs."

—Leslie G. Sarasin, FMI

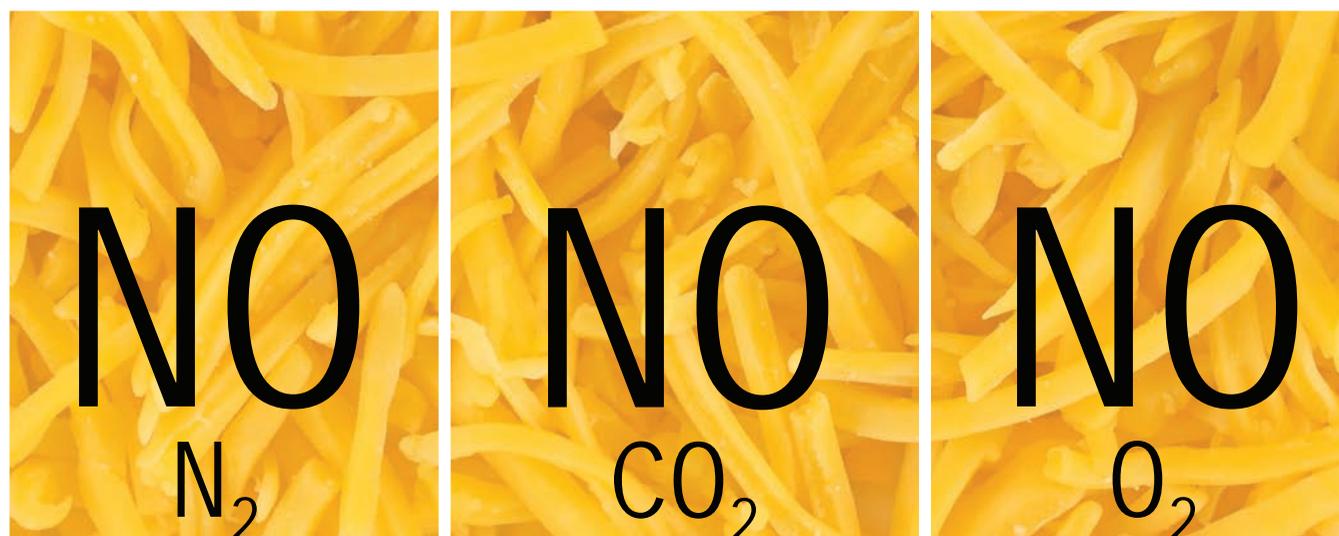
Infant formula is an essential food product that is the sole source of nutrition for many babies in the US, the Food and Drug Administration officials added.

Companies and their manufacturing facilities must meet rigorous Food and Drug Administration standards that ensure the formula is both safe and nutritious. These standards are necessary to protect children and will not be sacrificed for long-term supply considerations.

FMI-The Food Industry Association appreciates FDA's announcement to provide additional regulatory flexibility to increase the types of products imported from overseas that meet the agency's standards for safe, nutritious infant formula, said Leslie G. Sarasin, FMI's president and CEO. FMI also welcomes Food and Drug Administration's recognition that "we need longer-term solutions to ensure a steady supply of infant formula to safeguard against similar supply disruptions in the future."

FMI is encouraged that the Biden administration is "taking action to address the uneven distribution of imported infant formula to food retailers, which creates an obstacle to getting critical infant formula products to families across the nation, particularly those participating in the Women, Infants and Children (WIC) program," Sarasin continued. "We support FDA's commitment to ensuring that grocery stores, large and small, have an adequate supply of infant formula to meet their customers' needs."

As additional infant formula is imported and the Abbott Nutrition facility in Michigan begins production again, "food retailers stand ready to work with our supply chain partners to get sufficient quantities of safe, nutritious infant formula back on grocery shelves as quickly as possible," Sarasin continued.



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Higher Ingredient Cost & Packaging Top Of Mind For Ice Cream Industry

Washington—A new survey on the 2022 ice cream category outlined consumption trends among consumers, and highlighted top challenges for today’s ice cream industry.

The Ice Cream & Frozen Novelty Trends Survey recently released by the International Dairy Food Association (IDFA) includes information gathered from ice cream processors, ice cream retailers, scoop shops and consumers.

Big takeaways from industry members involve price and packaging. Specifically, the price of ingredients is the most important factor to 54 percent of members, and one-third of ice cream makers say they already use or plan to incorporate more sustainable packaging solutions.

Three out of four respondents say families are their largest ice cream-consuming group, and July is the busiest month for ice cream production and consumption.

Premium ice cream is the most popular product, accounting for 58 percent of all ice cream sales, followed by regular ice cream at 21 percent. Non-dairy and plant-based ice cream each represent 2 percent of total sales, on par with gelato and sherbet.

Products representing just 1 percent of total sales include light or reduced-fat ice cream, sorbet and novelties.

Super-premium, custard and other frozen treats account for 7 percent of sales combined.

Although plant-based ice cream represents a small fraction of total sales, roughly 59 percent of industry members have seen increased demand for these products over the past year.

Other categories with growing demand are premium ice cream, 30 percent; no-sugar-added ice cream, 23 percent, and frozen novelties, 14 percent. Of the frozen novelty niche, ice cream sandwiches top demand with 14 percent growth, followed by sticks or pops, 9 percent; cones, 7 percent; mini cups, 3 percent; and bars, 2 percent.

Toppings, Cones, Bowls

Waffle cones beat out sugar cones 32 percent to 12 percent among consumers, but 37 percent of consumers prefer to eat their ice cream out of a bowl.

Chocolate is the most popular topping sauce, beating caramel 26 percent to 18 percent. Nuts and sprinkles are the most popular dry toppings, 15 percent and 14 percent, respectively.

Among nuts, pecans beat peanuts 24 percent to 18 percent among consumers. For fruit toppings, 48 percent of consumers prefer strawberries, and bananas ranked second at 36 percent.

According to ice cream makers, cookies remain the most popular confection included in ice cream, followed by candy/chocolate pieces, and brownies.

When, Where, Why & What Flavor?

The survey found that 73 percent of consumers eat ice cream at least once per week and two out of three consume ice cream in the evening.

A large majority of consumers prefer to purchase ice cream at the grocery store and eat it at home, 84 percent, and almost half of consumers prefer half-gallon containers from a grocery store; 23 percent of shoppers prefer a pint.

Most consumers typically eat ice cream as a treat. More than half

of consumers also eat ice cream to satisfy a sweet tooth or as a dessert.

Three in four consumers like to choose from a variety of flavors and products, and often have ice cream as a dessert or indulgence.

It’s clear that Chocolate, Vanilla, and Cookies N’ Cream remain the top-three flavors in the country, mirroring results from IDFA’s 2017 Research America survey.

New flavors entered the top-five with the emergence of Strawberry and Chocolate Chip alongside top-five staple Mint Chocolate Chip.

According to ice cream makers and scoop shops, the top five ice cream flavors are Cookies N’ Cream, Vanilla, Chocolate, Mint Chocolate Chip, and Strawberry.

About 90 percent of all vanilla ice cream made in the US is sold to consumers, and 10 percent is sold to restaurants.

The past year also saw the emergence of unique ice cream recipes and creative monikers, including flavors like Green Apple, Black Licorice, Chile Lime Mango, Lemon Poppy Seed, and Earl Grey Raspberry Stracciatella.

Among new and distinct flavor names are Exhausted Parent, Pub Crawl, Motor Oil, Lil’ Blue Panda and Pancho Van Dyke.

“Ice cream production and consumption grew throughout the COVID pandemic and sales continue to set a blazing pace at grocery, scoop shops, and corner stores,” said International Dairy Food Association president and CEO Michael Dykes.

“America’s favorite frozen treat is more than dessert – it also supports nearly 30,000 jobs and pumps \$13.1 billion into our nation’s economy each year,” he continued.



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Leprino Foods Breaks Ground On New 850,000 Square Foot Cheese, Ingredients Plant In East Lubbock, Texas



(From left to right) Josh Chun, Leprino Foods; Joe Herrud, Leprino Foods; Mark Cramer, Leprino Foods; Mike Durkin, Leprino Foods; Tim Theisner, Dairy Farmers of America; Leo Ruijne, United Ag, LLC; Jasper DeVos, Fox Dairy; and Jana Johnston, Lubbock Economic Development Alliance helped to break ground on Leprino's new cheese plant last month in East Lubbock, TX.

Photo courtesy of Lubbock Economic Development Alliance

East Lubbock, TX—Leprino Foods Company recently broke ground on its new, 850,000-square-foot state-of-the-art cheese and dairy ingredients manufacturing facility in East Lubbock, TX.

The groundbreaking ceremony included representatives from Leprino Foods Company, the project's

general contractor, local government, business and higher education leaders, dairy suppliers, among other Lubbock dignitaries and community members.

"Today's groundbreaking is a brick-and-mortar milestone for Leprino Foods and everyone in Lubbock who helped us get to this

point," said Mike Durkin, president and CEO of Leprino Foods. "We are ready and excited to become part of the Lubbock community and we are committed to being good business partners and good neighbors."

Leprino's plant will be constructed in two phases. Phase 1

construction will be completed in late 2024, and operational in early 2025. Phase 2 is slated to be completed by early 2026.

This investment will result in \$10.6 billion over the next 10 years for the state of Texas, according to the Lubbock Economic Development Alliance (LEDA). The plant will be supplied by regional dairies and roughly 200 milk trucks per day to produce more than 1 million pounds of cheese daily. Other products that will be produced at this facility include dairy ingredients such as whey and lactose.

Leprino Foods is in the beginning stages of hiring full-time positions to manage the 24/7/365 facility. Team members will have the opportunity to train at one of Leprino Foods' facilities across the US while the Lubbock plant is under construction.

"On behalf of the board and staff at LEDA, we're incredibly excited to see the years of hard work and planning to construct this engineering marvel come to fruition with the turning of the dirt in East Lubbock," said John Osborne, president and CEO of LEDA. "This project continues to showcase Lubbock as an ag-centric region and exemplifies the collaborative nature of the city to create opportunities for business growth."

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Tosca Acquires Cheese Box Division Of Bristol Manufacturing

Atlanta, GA—Tosca, a global leader in reusable packaging solutions and pooling, has acquired Bristol Manufacturing's cheese box division.

Bristol Manufacturing is a reconditioning and repair company that services the US cheese market, Tosca noted.

The acquisition includes two facilities in Springfield, MO, and Canton, NY, allowing Tosca to add capacity for future growth, expand its geographic reach, and in-source all of its wash and reconditioning services for the Tosca 640 cheese containers.

The acquisition of Bristol's cheese box division enables Tosca to offer its customers enhanced flexibility, greater capacity, and better service, Tosca said. Tosca has an existing relationship with Bristol Manufacturing, having previously used the company to recondition some of its 640 reusable packaging containers for cheese.

Brent Davis, Bristol Manufacturing's owner, is pleased to see his company acquired by Tosca.

"My team and I have partnered with Tosca for years to service the cheese industry and I know that customers are in very capable hands," Davis said. "I am confident that Tosca will continue to deliver outstanding service."

"At Tosca, we're passionate about lowering supply chain costs for our customers while providing them exceptional quality and superior service," said Eric Frank, Tosca's CEO. "This geographic and capacity expansion will allow us to be a better partner for our cheese customers and continue revolutionizing the flow of supply chains."

Tosca has been delivering reusable container solutions for the cheese industry for more than 50 years. The company played an instrumental role in developing national safety and quality guidelines adopted as the industry standard by the US Department of Agriculture, Wisconsin Department of Agriculture, Trade and Consumer Protection, and the National Cheese Institute.

Tosca is a global leader in reusable plastic packaging solutions and pooling for supply chains. The company offers growers, suppliers, and retailers what it says is a more efficient and sustainable way to move products from source to shelf with its ability to service the entire supply chain. The company's portfolio of reusable assets includes crates, pallets, bulk containers, dollies and more. For more information, visit www.toscaltd.com.

Welcome Dairy, North Star Processing, Gamay Rebranded As Revela Foods

Chicago—Food ingredient company Revela Foods will be unveiling its company rebrand at the Institute of Food Technologists (IFT) First Annual Event and Expo, which will be held July 10-13, 2022, in Chicago.

The rebrand and restructuring, which combines Welcome Dairy, Gamay Food Ingredients and North Star Processing, results in a new diversified food ingredients company that brings together world-class flavor innovation and processing facilities to give customers a seamless, uncomplicated experience from start to finish, the company said.

The merging of Welcome Dairy, Gamay Food Ingredients and North Star Processing results in an all-in-one solution for innovators nationwide, Revela Foods noted.

"Revela is a revelation, and with this rebrand, our goal is to reveal what is possible for our customers by enabling them to create delicious and innovative products," said Terry Schneider, CEO of Revela Foods.

The company said it offers unrivaled in-house research and devel-

opment capabilities.

"We hope our passion for developing quality ingredients inspires our customers to create memorable dishes and moments with loved ones," Schneider continued.

Revela Foods will be showcasing its new branding and product offerings at IFT First.

The company will have two booths (S4429 and S3625). The company will also be presenting at the IFT-hosted Cooking Up Science Demonstration on July 11, from 2:00 to 2:30 p.m. at the Cooking Up

Science Stage.

For more information, visit www.revelafoods.com.



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PERSONNEL

Rodenbaugh Succeeds Smith As DFA President, CEO

Kansas City, KS—At a recent Dairy Farmers of America (DFA) board of directors meeting, the board completed the transition of Dennis Rodenbaugh as president and CEO, succeeding Richard “Rick” Smith, who stepped down June 30 after 16 years of service.

Rodenbaugh joined DFA in 2007, and has since held several leadership roles throughout the organization. Most recently, he served as executive vice president, council operations, and president, Ingredient Solutions.

Thanks to preparation by the DFA board, this transition is seamless in terms of our day-to-day business, Rodenbaugh said.

The move towards CEO transition was first announced last November.

“I’m excited about the future of our cooperative,” he continued. “We’re fully positioned with a great team, and the talent in place to drive DFA forward to maximize value for our farmer-owners,” he continued.

BENOIT BASILLAIS has been appointed CEO of the **Canadian Dairy Commission (CDC)**, succeeding **SERGE RIENDEAU**, who has served as CEO of the Commission since 2018. During his tenure at the CDC, Riendeau worked to improve collaboration between segments of the dairy supply chain, and supported the modernization of supply management. Basillais joined CDC in 2003 as an economist. Since then, he has held various leadership positions, and was most recently named director of policy and economics in 2016.

LIZ ZOLCAK has been named president of **Fresh Thyme Market**, succeeding **GERALD MELVILLE** who announced his retirement after a 43-year retail career. Melville was named president of Fresh Thyme in 2019, joining the retailer from Meijer, the Michigan-based grocery chain. Zolcak has 17 years of retail leadership experience, joining Fresh Thyme Market in 2020 as vice president of operations, overseeing the company’s 71 stores. Zolcak previously led in both domestic and international operations with Kroger and ALDI, including roles as vice president of retail operations for Kroger, division president of Ruler Foods, and marketing director for ALDI.

Gary Bergquist Joins Della Toffola As Sales Engineer, Dairy & Beverage

Santa Rosa, CA—Della Toffola USA, a leading manufacturer of dairy processing equipment and machinery, has named Gary Bergquist to direct the company’s strategic growth initiatives in the new role of sales engineer, dairy and beverage.

Bergquist has more than 30 years of experience in the dairy industry, earning his cheesemaking license at Frigo Cheese in Lena, WI. Bergquist also served in the equipment, chemical, analytical and food safety sectors of the dairy industry, at Ecolab, Bioionix and most recently, Kusel Equipment.

“I’m honored to assume the new role of sales engineer for the dairy and beverage equipment division at Della Toffola,” Bergquist said. “I’m looking forward to introducing Della Toffola’s technology of high-performance equipment and customized solutions to cheese makers and other milk processors in North America.”

Della Toffola’s extensive line of products includes equipment for Mozzarella and fresh Pasta Filata styles; hard Italian styles; Cheddar; soft and fresh cheeses, Ricotta; yogurt, cream, and fermented milk products; as well as milk intake, separators, homogenizers, and pasteurizers.

Started in Italy in the early 1960s, Della Toffola opened its US operation in 2009 and established itself as a prominent player in the industry, focusing

on extensive selection of equipment, innovation, and after-sales service.

“Della Toffola has made a huge investment to bring world-class equipment with world-renown support, and with installations throughout the world, we’ve met all the cheese requirements for quality, functionality, and yield,” Bergquist said.

EWCBA \$1,000 Roland Behle Scholarship Forms Due Sept. 1

Kiel, WI—Applications for Roland Behle Scholarship sponsored by the Eastern Wisconsin Cheese Makers & Butter Makers Association are due Sept. 1.

Behle is recognized each year by the association for his career-long promotion of the industry.

The scholarship is available for two semesters, \$500 per semester. Applicants must be a dependent of an EWCBA member or a dependent of an employee of an EWCBA member’s business. Applicants must also have an interest in pursuing an agriculture-oriented career, and be a graduate of a Wisconsin high school ready to enroll by the fall term at an accredited Wisconsin college, university, or technical institute for an ag-related program or short course.

Submissions can be mailed to EWCBA’s Shari Riesterer at 10115 English Lake Rd., Manitowoc, WI 54220.

For information, contact Shari Riesterer at (920) 758-2233 or via email: shari@pineriverdairy.com.

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House Bill Would Put Exporters At Front Of Line At US Ports

Washington—US Reps. Jim Costa (D-CA), John Garamendi (D-CA) and Mike Thompson (D-CA) last week introduced the American Port Access Privileges Act, which would put US exporters at the front of the line at US ports.

The lawmakers said their legislation, which is endorsed by the National Milk Producers Federation (NMPF), US Dairy Export Council (USDEC) and Agriculture Transportation Coalition, would ensure fair trade for US businesses and keep foreign markets accessible to agricultural exporters by:

—Codifying the current preferences for military, Jones Act, and other US-flagged vessels in place at many major American ports.

—Establishing a secondary berthing preference for ocean-going commercial vessels servicing multiple ports in the US or with significant cargo bookings of US exports. This new preferential berthing will reward ocean carriers that serve both importers and US exporters by moving those vessels to the front of the queue for unloading and loading, the lawmakers said. It will similarly incentivize ocean carriers to make second-leg voyages to ports like the Port of Oakland.

—Ensuring that the new preferential berthing for export-carrying vessels would never interfere with US Coast Guard orders for commercial vessels, port safety, or collective bargaining agreements for port workers.

—Requiring that export-carrying vessels seeking preferential berthing report cargo bookings at least seven days in advance to port operators.

—Authorizing the US Department of Transportation to collect data on berthing and cargo practices at US ports. This will evaluate ocean carriers' practices for port calls and cargo bookings, as well as the impact of preferential berthing afforded under the bill.

"Supply chain disruptions are hurting California farmers and exporters like never before," Costa said. "We need to remove bottlenecks and mitigate congestion at our ports to carry out American exports like the food grown in the San Joaquin Valley."

"Foreign exporters' access to the American market and our consumers is a privilege, not a right. Cargo ships looking to offload foreign-made products and profit off West Coast ports must provide opportunities for American exports in return," Garamendi said. "Our legislation would put American exports at the front of the line at our ports to support American businesses and workers."

West Coast Distributor, Worldwide Produce, Acquires Valley Food Services

Dallas, TX—Sole Source Capital LLC, a private equity firm, recently announced that its portfolio company, Worldwide Produce, has acquired Valley Food Services, a foodservice distributor of fresh produce and dairy serving the Coachella Valley market.

Established in 2001 and headquartered in Banning, CA, Valley Food Service sells primarily to the foodservice end market. The company offers a full suite of fresh produce and dairy products.

Worldwide Produce is described as one of the largest fresh produce and dairy distributors on the West Coast. The company operates out of five distribution facilities located in Los Angeles, CA, Las

Vegas, NV, San Diego, CA, and Phoenix, AZ, and stocks roughly 5,000 SKUs, including over 300 SKUs of whole, processed, hard, soft, standard and specialty cheeses as well as other dairy products.

The acquisition of Valley Food Services strengthens Worldwide Produce's presence in the Coachella Valley and marks the company's second acquisition in the past three months. This is also the fourth completed acquisition for Worldwide Produce since it became a Sole Source Capital portfolio company in 2019.

"Valley Food Services allows Worldwide to continue to expand into one of the region's premier luxury destinations, the Coachella

Valley," said Todd Ferguson, CEO of Worldwide Produce. "Worldwide's operational and product sourcing expertise, combined with Valley's physical proximity to and focus on the Coachella Valley, will allow both companies to continue to provide unparalleled service for our customers."

"We are excited to join one of the largest independent foodservice distributors in Southern California," said Martin Parra, founder of Valley Food Services. "Valley will no doubt benefit from Worldwide's scale, focus on operational excellence, and grower relationships. We look forward to continuing to provide quality products at excellent prices to the desert communities we have served for the past 20-plus years."

For more information, visit www.wproduce.com.



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Bel Group, Superbrewed Food To Collaborate On Cheese Products

Chicago and New Castle, DE—Bel Group and Superbrewed Food on Thursday announced an exclusive strategic collaboration.

The collaboration was negotiated by Bel Ventures as part of the Group's strategy to pioneer the development of dairy and plant-based food innovations to meet the challenges for a growing population.

After a screening process, Bel Ventures, in partnership with Bel's R&D department, selected Superbrewed Food to accelerate one of the Group's technological bets: biomass fermentation. The partnership with Superbrewed aligns with Bel's goal to scale up its most promising technologies offering

nutritional, environmental, and sensory advantages in its products.

Superbrewed Protein is described as a nutrient-rich protein ingredient made from microflora found in nature that convert plant fibers. The company said the protein contains all nine essential amino acids.

The protein will be ready to ship from Superbrewed Food's Delaware facility in 2023. Bel Group's goal is to develop a full range of cheeses with this ingredient and be able to propose these new products to consumers very soon.

"Pursuing our mission to offer healthy snacks for all, Bel innovates to support the changes in nutritional needs and meet the

challenges of a sustainable diet for an ever-growing world population," commented Caroline Sorlin, Bel Group chief venture officer. "We are very happy to enter this exclusive collaboration, which is testament to our pioneering role and acceleration on disruptive technologies.

"As a family business, we are also proud to have adopted an 'open collaboration' model with over 100 partners, including startups, to stimulate and scale up their innovations and so prepare the future of food," Sorlin added.

"We are accelerating on biomass fermentation at the R&D level for its environmental, nutritional and accessibility benefits, without compromising on taste and pleasure," said Anne Pitkowski, Bel Group research and application director.

Wilk Launches Project To Develop Yogurt Using Cell Cultured Milkfat

Rehovot, Israel—Wilk, a developer of cell-cultured human and animal milk and milk components, has announced the launch of a new project to develop what it says is the first yogurt using cell-cultured milkfat.

In its first stage, the product will be used as a concept product, Wilk said.

The yogurt will be the first food product to incorporate a cell-cultured milk ingredient and serve as proof of the viability of Wilk's cell-based technology for minimizing the need to use animals in future dairy production, the company added. The product will contain the core component of fat cultured from cells.

"It has long been established that milkfat is integral to supporting human health and nutrition, aiding the absorption of key nutrients, such as vitamins D and E and calcium, into the blood while providing a rich source of antioxidant, anti-inflammatory and anti-carcinogenic properties," said Tomer Aizen, Wilk's CO.

"These core properties cannot be replicated through alternative technologies, making Wilk the first company in the world to develop a dairy product containing genuine, cell-cultured milkfat," Aizen continued.

"We will continue investing our efforts and resources to develop cell-cultured milk and breast milk components that will help our partners produce healthier products in a more sustainable manner," Aizen added.

The project is expected to last approximately six months, culminating in the incorporation of cell-cultured animal milkfat into the product. Concurrently, Wilk is working to increase the production capacity of cell-cultured fat in its facilities and establish optimal fat separation methods for use in foods.

In tandem with its advances in developing cell-cultured animal milkfats for dairy products, Wilk said it is working to accelerate the production of cultured human milk components that will be integrated into infant formula to develop products that are optimized for infants' growth and development.

Having launched operations in 2020, Wilk holds patents on laboratory production processes that replicate the milk-producing cells of humans and other mammals to create 100 percent real milk and milk components in laboratory settings.

For more information about Wilk, visit www.wilkismilk.com.

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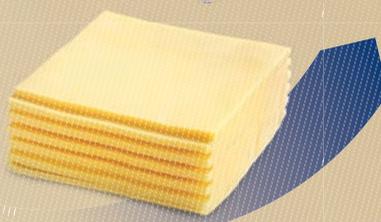
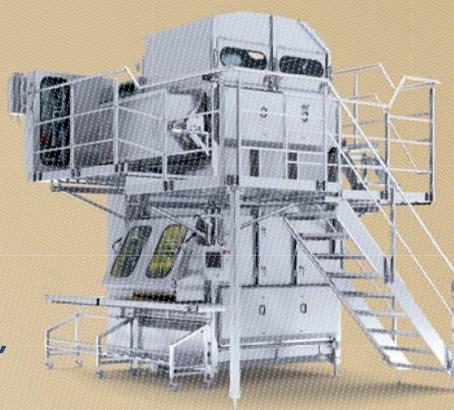
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WI Dairy Innovation Hub To Fund 10 Short-Term, High-Impact Dairy Projects

Madison—The University of Wisconsin-Madison College of Agricultural and Life Sciences (CALs) recently selected 10 projects for funding through the Dairy Innovation Hub initiative.

Short-term, high-impact research and outreach projects are intended to leverage existing UW-Madison expertise to provide timely results while supporting the goals of the Dairy Innovation Hub.

The following UW-Madison projects were selected for short-term, high-impact grants:

- Improving the properties of cheese snacks by applying acoustic and textural mapping, Selvarani Govindasamy-Lucey, Center for Dairy Research (CDR). Sound is an important consumer expectation in snacks (e.g., cookies, chips, etc.), with various attributes like crispiness and crunchiness. Snack foods also must meet various textural expectations.

In developing new snacks, researchers should monitor both textural and acoustic parameters. This can be achieved by recording and analyzing sounds during texture tests. Acoustic parameters such as loudness and intensity are found to be related to sensory crispiness and crunchiness of various snacks.

This project aims to explore methods for monitoring sounds during actual human chewing of cheese curds in the mouth by using ear microphones.

- Assessing and addressing barriers to dairy product exports by small- and medium-sized Wisconsin manufacturers, Charles Nicholson, Department of Agricultural and Applied Economics. This project aims to investigate constraints of the export market for small- and medium-sized dairy product manufacturers in Wisconsin and strategies to overcome them.

The project has four main objectives: identify Wisconsin dairy manufacturers that currently sell to export markets and others that have an interest in selling; document potential barriers to export market participation with an emphasis on supply chain logistics and costs; identify, evaluate, and recommend strategies that could address barriers to export market participation; and provide an opportunity for up to five undergraduate students in the US system to participate in this research and enhance their knowledge of dairy product exports.

- Pilot scale process to convert an acid whey waste stream to high-value food products, Scott Rankin, Department of Food Science. This project has developed a bench-scale, patent-pending process to convert acid whey (AW)

into three major, high-value products: glucose-galactose sweetener (GGS), milk minerals, and whey protein.

The objective of the project is to demonstrate this technology at the pilot scale using facilities at Babcock Hall. Researchers will produce pilot batches of GGS and milk minerals and evaluate them for food safety. Potential customers will use samples of the GGS in a range of their products such as baked goods, ice cream and flavored milks.

- Whey to 1,2-propanediol: Unraveling the metabolic limitations of enhanced biosynthesis, Victor Ujor, Department of Food Science. To address the increasing glut of cheese whey and whey permeate and their economic and environmental impact on the Wisconsin dairy industry, this research team proposes bioconversion of cheese whey and whey permeate to a 1,2-propanediol, which is an increasingly important bulk chemical that serves as a precursor to industrially relevant polymers like plastics, adhesives, and coatings.

This team of researchers has engineered a synthetic bacterium strain that produces 1,2-propanediol (1,2PDO) from this renewable resource. To increase the 1,2PDO concentration of this strain, researchers are working to identify and untangle metabolic roadblocks to efficient 1,2PDO biosynthesis.

- The EZ dairy enviro-money: A high-level environmental and economic assessment tool for dairy farmers, Victor Cabrera, Department of Animal and Dairy Sciences. This project will develop

a high-level, user-friendly, scientifically sound whole-farm decision support tool to assess economic and environmental tradeoffs of dairy farming for strategic nutrient management decisions.

- Predicting meat cuts and carcass traits of beef on dairy calves through 3D images of live animals, Joao Dorea, Department of Animal and Dairy Sciences.

- Estimating energy value and milk yield potential of whole-plant corn forage, Luiz Ferraretto, Department of Animal and Dairy Sciences. Tools for estimating energy value and milk yield potential of corn silage have been widely used by the industry and scientific community for multiple purposes, but some of the existing tools require an update. Therefore, the

objective of this project is to update the MILK2006 spreadsheet, which is widely used by the industry and academia to rank corn hybrids.

- Development of antibiotic-free or antibiotic-reduced therapy to control bovine mastitis, Hilario Mantovani, Department of Animal and Dairy Sciences.

- Genomic solutions to improve dairy bull fertility, Francisco Penagaricano, Department of Animal and Dairy Sciences.

- Evaluating Salmonella Cerro as a preventative for salmonellosis, Garret Suen, Department of Bacteriology. The goal of this project is to evaluate S. Cerro as a potential therapeutic by determining its impact on the host immune response and on microbiota development.

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New Alouette Brie For Grilling Season Hits Grocery Shelves

New Holland, PA—Savencia Cheese USA has introduced a new Brie product created for summer barbecue season: Brie for Grilling.



Alouette's Brie for Grilling can hold its shape at the high temperature of a charcoal, propane, or electric grill. Each 4.5-ounce wheel fits perfectly on standard burger buns. Vegetarians can

also replace veggie burgers with a wheel of Brie for Grilling.

"We're excited to introduce cheese lovers to new ways of enjoying Brie," said Mikhail Chapnik, vice president of marketing, Savencia Cheese USA.

Alouette Brie for Grilling will be available in select grocery stores and online at www.cheeseovershop.com/shop/brand/alouette, starting this month.

Savencia's other new product, Alouette Brie for Baking, will return for the end-of-year holiday season.

Land O'Lakes Butter Balls Offer Home Cooks Convenience

Arden Hills, MN— Inspired by pandemic-era home chefs, Land O'Lakes, Inc. has launched half-tablespoon butter in a convenient, pre-portioned size that makes cooking easier.

Land O' Lakes Butter Balls is a "first-of-its-kind" product for retail shelves, the company noted.

Throughout the pandemic, LOL worked to create solutions in the kitchen for the millions of Americans who were cooking at home more frequently.

Recognizing that almost 75 percent of US consumers want

to continue preparing meals after the pandemic, LOL wanted to make at-home meals easier, even as life starts to return to normal.

"We see this product as the answer to the convenience consumers crave while staying true to the great product they rely on – sweet cream butter," said Heather Anfang, US vice president of Land O'Lakes Dairy Foods.

We're excited to bring this unique product to consumers this summer, she continued.

For information, visit www.landolakes.com.

Litehouse Creates And Launches New Line Of Dips And Spreads

Sandpoint, ID—Spurred on by the popularity of its 15-ounce Veggie Dips, Litehouse, Inc. has created a new line of dips and spreads now available in grocery produce sections nationwide.

The new line includes five flavors: Homestyle Ranch, Avocado Ranch, Southwest Ranch, Dilly Dip, and Spinach Parmesan.

The Litehouse line of dips and spreads also features cleaner ingredient labels, bolder flavors, and better taste, the company reported. Packaging has like-

wise been refreshed with new 12-ounce tubs with vibrant visuals designed to demonstrate product versatility.

"We are continually innovating to keep pace with flavor trends and consumer preferences," said Litehouse brand manager Krystle Turnbull.

Litehouse Dips & Spreads are now sold at grocery retailers nationwide, including Kroger and Walmart. For more information, visit www.lighthousefoods.com.

LaClare Creamery Debuts New Truffle Goat Cheese In NYC

New York—LaClare Creamery debuted its Truffle Goat Cheese at the Summer Fancy Food Show last month, now available online and select retailers.

Patrick Considine, national sales director at LaClare, said the show provided a "fantastic opportunity to unveil our new truffle goat cheese for the first time, alongside other new flavors we think everyone will be excited about."

LaClare will also introduce the newest addition to its flavored

chevre line – Rolled Blueberry Vanilla.

Garnished with dried blueberries, it joins other sweet and savory flavors like Apple Cinnamon, Rolled Cranberry Cinnamon, Garlic & Herb, Everything Bagel Spice, and Chipotle Honey.

For more information, visit www.laclarefamilycreamery.com.



USDA News

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Canada To Require Front-Of-Package Warning Symbol On Many Foods

Many Cheese, Other Dairy Products Exempt From Symbol

Ottawa, Ontario—New nutrition labeling regulations for packaged foods announced late last week by Canadian Health Minister Jean-Yves Duclos will require a new symbol to be displayed on the front of packaged foods that are high in saturated fat, sugars and/or sodium.

Food companies have until Jan. 1, 2026, to change their labels and comply with the new requirement.

The new front-of-package (FOP) nutrition symbol includes a magnifying glass, intended to capture people's attention and act as a quick and easy visual cue to identify foods high in saturated fat, sugars and/or sodium. The FOP symbol will complement the Nutrition Facts table, which is displayed on the back of food packages.

Health Canada will require a FOP nutrition symbol on most, but not all, prepackaged foods that require a Nutrition Facts table — those that meet or exceed certain thresholds for saturated fat, sugars or sodium.

The thresholds correspond to a percentage of the daily value (DV) per reference amount or serving size, whichever is greater, for saturated fat, sugars or sodium.

The term “reference amount” means the amount of food a person typically consumes in one sitting. The serving size is the quantity of food used to calculate the numbers in the Nutrition Facts table and is based on the reference amount.

Foods that will require a FOP symbol include:

General prepackaged foods that meet or exceed 15 percent Daily Value of saturated fat, sugars or sodium. Such foods could include deli meats, soups, frozen desserts or puddings.

Prepackaged foods with a small reference amount (30 grams or milliliters or less) that meet or exceed 10 percent DV of saturated fat, sugars or sodium. Because these foods are typically consumed in smaller amounts and can be concentrated sources of these nutrients, they have a lower threshold. Such foods could include pickles, salad dressing, cookies or breakfast cereals.

Prepackaged main dishes with a reference amount of 200 grams or more that meet or exceed 30 percent DV of saturated fat, sugars or sodium. Because foods that are consumed as a main dish can be expected to make up more of the daily nutrient intake, they have a higher threshold. Such foods could include pizza, frozen lasagna or meat pie.

Health Canada is exempting certain foods from the requirement to display a FOP symbol. There are exemptions, including **Health-related exemptions** for:

—Foods that have a recognized health protection benefit for the whole population or vulnerable sub-populations. This includes 2 percent and whole milk; eggs; foods with a healthy fat profile, such as vegetable oils, nuts and fatty fish; whole or cut vegetables and fruits that are fresh, frozen, canned or dried; and any combination of these foods (these foods lose their exemption when they are made with an ingredient that contains saturated fat, sugars and/or sodium).

—Foods that are important sources of “shortfall nutrients,” which are nutrients that are not readily available in other foods and that most Canadian consumers don't get enough of. For example, many cheeses and yogurts made from dairy products are exempt from requiring a FOP symbol for naturally occurring (not added) saturated fat and sugars (i.e., lactose) because dairy products are important contributors to the calcium intake of Canadians.

For these products to benefit from an exemption, they must contain a specific percentage of the DV for calcium. The ongoing need for this exemption will be reassessed after 10 years.

Also, many cheeses are exempt from requiring a nutrition symbol for sodium since sodium is required in the cheesemaking process.

Health Canada is providing **technical exemptions** for several categories of products, including foods that do not require a Nutrition Facts table; raw, single-ingredient ground meats and poultry; and foods that are not sold directly to consumers and those in very small packages, such as coffee creamers in single-serve cups.

And **practical exemptions** are being provided for foods on which the nutrition symbol would be redundant, such as butter and other fats and oils, and packages of sugar, honey, maple syrup, and table and flavored salt.

“The new front-of-package labeling regulations will allow consumers to make informed decisions about their food,” said Marie-Claude Bibeau, Canada's agriculture minister.

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Baylor Collaborative On Hunger's Add Milk! Program Expands To Some NJ ShopRites

Waco, TX—The Baylor Collaborative on Hunger and Poverty (BCHP) is expanding the Add Milk! program to select ShopRite Stores in New Jersey, providing an incentive for participants in the Supplemental Nutrition Assistance Program (SNAP) to purchase fluid milk products.

AddMilk! is a pilot project of the USDA that's been operating for a year in West Texas. Since then, it has expanded to Jubilee Food Market in Waco and ShopRite stores in New Jersey.

Each participating region utilizes

a different redemption model to test the most effective way to encourage milk consumption.

The way Add Milk! works in New Jersey is as follows: When SNAP customers purchase skim milk or 1 percent milk with their EBT (Electronic Benefit Transfer) card, a dollar paper coupon is generated for every dollar spent.

The coupon can then be used on their next dairy purchase, and any dairy product can be redeemed that lists fluid cow's milk or cream as a first ingredient, including yogurt, cheese, and other dairy products.

"Milk is one of our healthiest, safest, and most sustainable beverages, and it is essential for a child's development," said Dr. Lori Kanitz, project director at the Baylor Collaborative on Hunger and Poverty. "The Add Milk! Healthy Fluid Milk Incentive program could not come at a better time.

"With families feeling the pinch of rising prices and the lingering effects of the pandemic, the USDA's commitment to keeping kids healthy through the Add Milk! program makes milk more affordable for those who need it most," Kanitz added.

"ShopRite is proud to take part in a program that helps families get the food they want and need for their families," commented Neil Greenstein, owner and operator of the ShopRite of Newark, NJ, a participant in Add Milk! and the setting for the kick-off of the program.

"USDA is committed to prioritizing nutrition security, which includes consistent access to healthy, affordable foods and beverages that promote good health, such as milk," remarked Stacy Dean, deputy undersecretary for USDA's Food Nutrition and Consumer Services. "This innovative program is an excellent example of collaborative action with our partners that uses incentives to encourage SNAP households to purchase and consume more milk — a win-win for promoting healthy diets and supporting American agriculture."

"We applaud the collaboration among USDA, Baylor University, and ShopRite to bring healthy, nutritious milk options to SNAP participants in New Jersey as part of the Add Milk! Program," said Michael Dykes, president and CEO of the International Dairy Foods Association.

CMAB Launches Dairy Innovation Competition, Focusing On Any Dairy-Based Product

Tracy, CA—The California Milk Advisory Board (CMAB) recently announced the return of its annual dairy innovation competition.

This year's Real California Milk (RCM) Excelerator, created in partnership with innovation consultancy VentureFuel, brings a new, expansive focus to accelerate any dairy-based product, from traditional consumer food and beverage products to textiles, haircare, and beyond.

The competition will award up to \$500,000 in prizes for new innovative dairy products that introduce novel benefits in any form and drive consumption of Real California dairy. The program is seeking early-stage, high-growth-potential applicants with a 50 percent cow's milk-based product or working prototype.

Up to eight applicants will be selected to join the RCM Excelerator program. Each will have access to a group stipend and a network of resources to refine and scale their product and business. They will also participate in the CMAB/VentureFuel Mentorship Program, consisting of counsel from successful founders, investors, corporate executives, and experts across design, marketing, sales, manufacturing, distribution, farming, and processing industries.

This year, up to four of the eight participants will receive \$50,000 each to grow and expand their product in California. One of the participating companies will unlock an additional \$100,000 grand prize by establishing their presence in California and exhibiting the most promising growth within the 12 months after the finals.

"Real dairy provides a package of functional and practical benefits that's hard to replicate. We're seeing an increase in unique products that leverage these benefits emerging in the market," said John Talbot, the CMAB's CEO.

"By expanding the competition to all new dairy-based products, versus a specific category, we're creating more opportunity to make a meaningful difference in consumers' lives and in the utilization of milk from California's family dairy farms," Talbot continued. "With the Excelerator platforms we've established over the past four years, we will be able to support companies as they innovate and establish these products in the market."

More competition details, including rules, timeline and application, are available at realcamilk-excelerator.com. The deadline to apply is July 17, 2022.

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International Dairy Federation Releases New Sustainability Outlook Edition

Brussels, Belgium—The fifth edition of the IDF Dairy Sustainability Outlook, containing a new set of projects and their impacts on how dairy delivers on the UN Sustainable Development Goals, has been released by the International Dairy Federation (IDF).

The new edition includes an initiative to foster milk and dairy's role in a healthy and sustainable diet for children and their families in the US, an innovative animal welfare approach and its relationship with the UN SDGs in the Netherlands, a Swedish contribution to sustainable food and energy systems aimed at setting the basis for future farming, a new approach to determine environmental and economic outcomes of South African dairy production, the use of manure as a natural fertilizer in India, Arla's initiative to use the sun to cool milk in Nigeria, Dairy Farmers of Canada's commitment to reach Dairy Net Zero GHG emission by 2050, the use of nonthermal technologies in dairy processing in Brazil, and the Australian dairy industry's sustainability's commitments.

"The geographical diversity of these initiatives located in five continents prove that dairy's commitment to sustainability and to the UN SDGs is a global one and that it has no boundaries or cultural barriers", said Caroline Emond, IDF director-general. "In fact, some of these initiatives are the result of cooperation practices between countries, between the public and the private sectors, and also with contributions from academia and universities."

This shared knowledge, as well as the innovation and technology exchange that it implies, is one of the main purposes of the Dairy Sustainability Outlook in particular and International Dairy Federation in general.

"The diversity of initiatives described in this DSO edition is not only geographical and cultural: it also appreciates the variety of issues addressed by them, from environmental sustainability to animal welfare and socioeconomic impact," Emond explained.

Therefore, the multiplicity of topics included in this edition of IDF DSO is very much aligned with IDF's approach and understanding of sustainability as a broad and complex concept that addresses many of the challenges that mankind currently faces, as well as IDF's and the Dairy sector's determination to contribute to their solution.

To download the outlook, visit www.fil-idf.org.

Exposure To Wildfire Smoke Found To Negatively Impact Dairy Cow Health

Philadelphia, PA—A new report in the *Journal of Dairy Science* examines how dairy cattle in the western US may be affected by unique air pollutants from wildfire smoke.

Increasing frequency and size of wildfires in the US over the past several decades affect everything from human life and health to air quality, biodiversity, and land use, and the US dairy industry is not exempt from these effects, the report noted. The Western states, where wildfires are especially prevalent, are home to more than two million dairy cows that produce more than 25 percent of the nation's milk.

"Evidence suggests that wildfire smoke events can result in substantially greater exposure to harmful compounds than typically found in non-fire urban air pollution conditions," said lead investigator Amy L. Skibieli, Ph.D., of the University of Idaho's Department of Animal, Veterinary and Food Sciences.

Smoke from wildfires contains fine particulate matter, a known air toxin and a leading source of air pollution-related disease in humans.

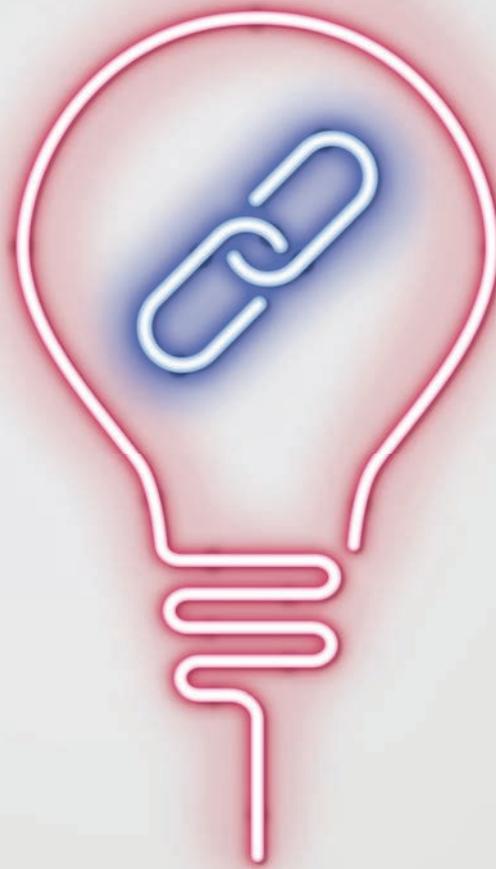
"Fine particulate matter can be respired deep into the alveolar recesses of the lungs, where it can induce inflammation, impede lung function, and be absorbed into cir-

ulation," Skibieli explained. However, the physiological responses of dairy cows to fine particulate matter from wildfire smoke have so far been largely unknown.

The research team observed a group of Holstein cows in Idaho throughout the 2020 Pacific Northwest fire season (July to September). The cows were exposed to ambient air quality, temperature, and humidity, and the researchers monitored milk yield and tested blood for health status indicators.

Based on the team's defined thresholds for smoke exposure, cows were exposed to wildfire-derived particulate matter for seven consecutive days in mid-September, at levels 10 to 23 times the US Environmental Protection Agency's 24-hour average air quality limits.

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NCCIA Basic Milk Pasteurization, Dairy Plant Sanitation Workshops Aug. 10-11

St. Paul, MN—The North Central Cheese Industries Association (NCCIA) is sponsoring two dairy-related workshops here next month at the Food Science & Nutrition Building on the University of Minnesota campus.

The Certified Industry Temporary Pasteurization Retesting & Resealing Course (CITPRR) is presented in conjunction with the Minnesota Department of Agriculture, University of Minnesota and Ecolab.

Instruction begins Aug. 10 with the Basic Milk Pasteurization and Industry Personnel Pasteurizer Test Plant. This workshop is offered as one-day course taken individually or in a group.

It provides students with both theoretical and pilot plant training concerning the operation of dairy pasteurizers. Participants will learn how to complete pasteurization tests required by the Pasteurized Milk Ordinance (PMO).

The class also meets MDA's basic training requirement in the process of attaining the Certified Industry Temporary Pasteurizer Retesting and Resealing (CITPRR) Tester. A final exam will certify a students' successful completion of the class.

Instructors will cover the history and microbiology behind HTST

pasteurization, followed with a session on the fundamental pasteurization process and hands-on pasteurizer training.

Training will continue after lunch, along with a pilot plant lab session designed to explore the inner workings and mechanical processes involved in pasteurization. The workshop will conclude with an exam at 3:45 p.m., followed with a review and question/answer session.

The Basic Dairy Plant Sanitation Course will be held Thursday, Aug. 11 from 8:30 a.m. to 1 p.m. It provides cheese and whey plant operators with a basic understanding of dairy plant sanitation.

Students will learn the fundamentals of dairy plant sanitation, including GMPs, SSOPs and prerequisite programs, along with the basics of cleaning and sanitation.

Special emphasis will be placed on dairy plant inspections, including common violations and markers of successful plant inspections.

Course registration will close Aug. 1, 2022. Cost to attend is \$200 for NCCIA members and \$250 for non-members.

To register and more information, contact NCCIA's Susan Eschbach at (612) 968-1080 or via email: seschbach.nccia@gmail.com.

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Registration Kicks Off For Northeast Dairy Convention, Set For Aug. 17-19

Schenectady, NY—Registration is now open for the 2022 Northeast Dairy Convention here Aug. 17-19 at the Landing Hotel & Rivers Casino.

The three-day event is jointly hosted by the New York State Cheese Manufacturers Association (NYSCMA), Northeast Dairy Foods Association, Inc. (NDFAI); Northeast Dairy Suppliers Association, Inc. (NDSA); and the Pennsylvania Association of Milk Dealers (PAMD).

The tentative agenda features educational sessions, networking opportunities and social activities. Organizers will bring back the popular Speed Networking event Wednesday evening.

Participants will have the opportunity to request who they meet prior to the event, with longer meet times. Vendor tables are required to participate in Speed Networking.

The annual golf tournament will be held Thursday morning at the nearby Stadium Golf Club. An alternative water-painting class has also been scheduled, led by mem-

ber Howard Van Buren of Chr. Hansen Holding A/S.

Registration closes Aug. 8. Cost to attend is \$675 for members, \$775 for non-members, and \$300 for students and government personnel.

The golf tournament and water painting class is an additional \$50 per person.

Bruce Krupke Golf Tournament, Clambake Is July 13 In Syracuse

Registration is also open for the NDFAI/NDSA second annual Bruce W. Krupke Memorial Golf Tournament & Clambake Wednesday, July 13 at Rogues Roost Golf Club and The Spinning Wheel Event Center in North Syracuse.

Membership dues must be paid before registrations are processed.

The Bruce W. Krupke Memorial Scholarship Fund Silent Auction will also return, with the scholarship committee awarding up to \$20,000 in scholarships.

To register online and for more information, visit www.nedairyfoods.org/events.



Registration Open For SWCMA Golf Outing Aug. 15 In New Glarus, WI

New Glarus, WI—The Southwestern Wisconsin Cheese Makers Association (SWCMA) returns to the Edelweiss Country Club here Thursday, Aug. 18 for its annual golf outing.

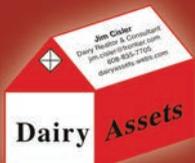
Payments must be received by July 30, and carts must be ordered by Aug. 1.

Cost to attend both the tournament and dinner is \$150 for Southwestern Wisconsin Cheese Makers Association members, and \$175 for non-members.

For those attending the dinner only, cost is \$55 for members and \$60 for non-members, the association said.

For more information, contact Southwestern Wisconsin Cheese Makers Association's Linda Lee via email: llee@prairiefarms.com.

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

For more information, visit <https://dairyassets.weebly.com/uploads/1/3/5/9/135978827/hsc.pdf>



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Real Estate

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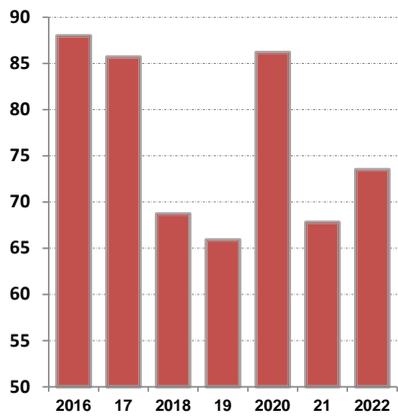
MODEL 1820 HORIZONTAL CUTTER

- Cuts cheese blocks or other wire-cuttable products into uniform portions for retail purposes or further processing, such as dicing, shredding, melting, or blending
- Accurately portions a block size 14" side, 11" side, or 7" side using a grid harp pattern.
- Easy to remove harp for cleaning & wire change
- Comes with an adjustable speed control
- All stainless steel frame & manufactured parts

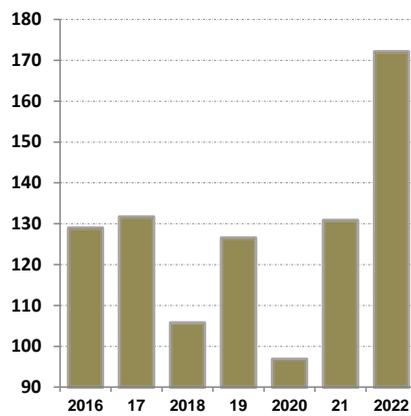
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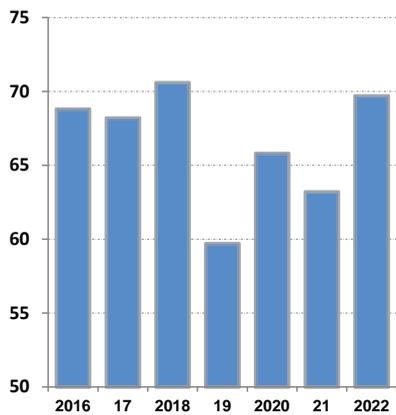
Manufacturers' Stocks of Dry Whey Total
End of May; million lbs



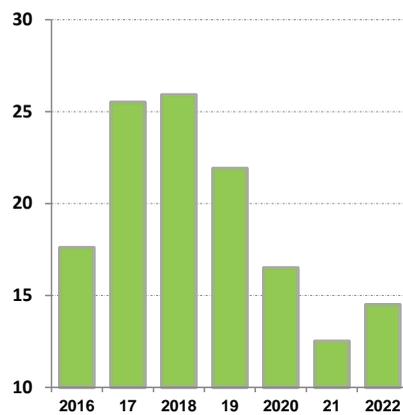
Manufacturers' Stocks of Lactose
End of May; million lbs



Manufacturers' Stocks of WPC Total
End of May; million lbs



Manufacturers' Stocks of WPI
End of May; million lbs



DAIRY FUTURES PRICES

SETTLING PRICE

*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
7-1	July 22	22.42	25.68	56.000	179.000	2.220	2.1860	294.800
7-4	July 22	—	—	—	—	—	—	—
7-5	July 22	22.10	25.64	56.000	178.525	2.160	2.1560	292.000
7-6	July 22	22.39	25.60	56.325	178.525	2.160	2.1800	291.000
7-7	July 22	22.64	25.63	56.325	180.000	2.160	2.2050	292.175
7-1	Aug 22	22.42	24.85	50.975	173.950	2.279	2.2150	284.025
7-4	Aug 22	—	—	—	—	—	—	—
7-5	Aug 22	21.68	24.70	50.300	172.025	2.220	2.1490	279.500
7-6	Aug 22	21.44	24.33	50.975	172.975	2.180	2.1320	276.500
7-7	Aug 22	21.84	24.71	51.375	174.500	2.180	2.1560	281.575
7-1	Sept 22	22.70	24.51	48.750	172.350	2.325	2.2600	280.500
7-4	Sept 22	—	—	—	—	—	—	—
7-5	Sept 22	21.95	23.86	48.000	168.350	2.297	2.1990	275.250
7-6	Sept 22	21.54	23.55	48.000	165.350	2.180	2.1740	272.850
7-7	Sept. 22	22.20	24.07	48.000	168.350	2.193	2.2250	278.075
7-1	Oct 22	23.01	24.28	47.500	171.225	2.351	2.3040	271.725
7-4	Oct 22	—	—	—	—	—	—	—
7-5	Oct 22	22.40	23.74	47.500	167.225	2.289	2.2550	282.000
7-6	Oct 22	22.05	23.35	47.500	164.125	2.253	2.2170	269.750
7-7	Oct 22	22.56	23.85	47.500	168.000	2.253	2.2600	274.000
7-1	Nov 22	22.90	23.67	45.600	169.875	2.355	2.3000	265.000
7-4	Nov 22	—	—	—	—	—	—	—
7-5	Nov 22	22.45	23.50	45.600	165.875	2.306	2.2700	272.000
7-6	Nov 22	22.01	23.07	45.000	163.900	2.258	2.2200	262.725
7-7	Nov 22	22.41	23.46	45.000	167.500	2.258	2.2600	266.000
7-1	Dec 22	22.62	23.20	47.500	170.100	2.322	2.2640	255.825
7-4	Dec 22	—	—	—	—	—	—	—
7-5	Dec 22	22.10	22.75	47.500	166.275	2.269	2.2300	261.000
7-6	Dec 22	21.60	22.58	47.500	163.550	2.215	2.1800	254.250
7-7	Dec 22	21.93	22.95	47.500	166.100	2.215	2.2150	258.950
7-1	Jan 23	21.68	22.74	47.500	169.325	2.263	2.2000	248.975
7-4	Jan 23	—	—	—	—	—	—	—
7-5	Jan 23	21.43	22.33	47.500	166.000	2.226	2.1900	250.500
7-6	Jan 23	20.92	21.85	47.500	162.000	2.164	2.1220	242.000
7-7	Jan 23	21.17	22.15	47.000	164.250	2.164	2.1300	243.250
7-1	Feb 23	21.28	22.09	48.025	168.325	2.216	2.1700	240.475
7-4	Feb 23	—	—	—	—	—	—	—
7-5	Feb 23	20.99	21.84	48.025	164.500	2.216	2.1520	240.500
7-6	Feb 23	20.48	21.40	48.025	161.675	2.157	2.0870	236.225
7-7	Feb 23	20.68	21.52	48.025	163.350	2.157	2.0870	236.225
7-1	Mar 23	20.82	21.84	50.500	168.200	2.184	2.1500	238.000
7-4	Mar 23	—	—	—	—	—	—	—
7-5	Mar 23	20.65	21.61	49.975	164.400	2.184	2.0680	238.000
7-6	Mar 23	20.20	21.10	49.975	161.000	2.142	2.0680	237.425
7-7	Mar 23	20.44	21.20	49.975	161.950	2.138	2.0680	236.950
7-1	Apr 23	20.78	21.70	49.000	167.500	2.170	2.1350	228.000
7-4	Apr 23	—	—	—	—	—	—	—
7-5	Apr 23	20.41	21.52	49.000	163.550	2.170	2.0500	228.000
7-6	Apr 23	19.88	20.98	49.000	160.000	2.170	2.0500	227.975
7-7	Apr 23	20.00	20.85	49.000	160.000	2.170	2.0500	227.500
7-1	May 22	20.47	21.32	50.500	167.000	1.822	2.1150	225.000
7-4	May 22	—	—	—	—	—	—	—
7-5	May 22	20.17	21.31	50.500	165.600	1.897	2.1140	225.000
7-6	May 22	19.80	20.78	50.500	160.000	2.047	2.0480	225.000
7-7	May 22	19.99	20.70	50.500	160.000	2.088	2.0400	225.000

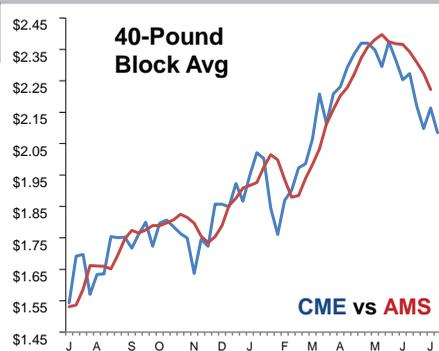
Interest - July 7: 29,602 (Class III), 12,621 (Class IV), 2,792 (Dry Whey), 8,140 (NDM), 550 (Block Cheese), 19,103 (Cheese*), 9,235 (Butter*)

AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

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

DAIRY PRODUCT SALES

July 7, 2022—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NDM. *Revised



Week Ending	June 23	June 18	June 11	June 4
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	2.2227	2.2738	2.3089	2.3421
Sales Volume	Pounds			
US	11,330,065	12,330,284	14,625,789	14,114,995
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price	Dollars/Pound			
US	2.3616	2.4122	2.4556	2.4885
Adjusted to 38% Moisture	Dollars/Pound			
US	2.2362	2.2847	2.3286	2.3678
Sales Volume	Pounds			
US	13,285,068	14,871,731	12,409,726	12,783,305
Weighted Moisture Content	Percent			
US	34.52	34.54	34.62	34.84
AA Butter				
Weighted Price	Dollars/Pound			
US	2.9279	2.9584*	2.9746	2.9023
Sales Volume	Pounds			
US	3,072,996	3,356,097*	4,103,321	3,926,009
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.5877	0.5946*	0.6136*	0.6211
Sales Volume	Pounds			
US	4,384,985	5,070,935*	4,913,501*	5,911,772
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.8161	1.8389	1.8202*	1.8198*
Sales Volume	Pounds			
US	22,620,195	19,715,861*	17,646,214*	19,722,369*

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MANUFACTURED IN WISCONSIN

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - JULY 1: Milk is available for cheese production across all regions. Milk production in the Northeast is declining, but availability is balanced by decreased bottling demand. Spot cheese inventories are available in the Northeast and West; contacts say domestic demand is declining. In the Midwest, demand for Mozzarella and Provolone has been steady, while seasonally strong curd demand is present. Contacts in the Northeast report cheese made in the US is being priced competitively compared to loads produced in other countries, contributing to strengthening export demand.

NORTHEAST - JULY 6: Strong milk flows are clearing to Class III operations. For some plants, production schedules have been impacted by holiday downtime, labor pool issues, and/or supply chain shortages. Overall, cheesemaking remains generally active. Manufacturers' inventories are bountiful, and cheese is reportedly available for spot and contract purchasing. While export interest continues to demonstrate strength, some market participants relay softening domestic demand across sectors. Retail sales are down as consumers face inflationary price pressures. Foodservice orders are weaker as well.

Wholesale prices, delivered, dollars per/lb:
Cheddar 40-lb block: \$2.6175 - \$2.9050 **Process 5-lb sliced:** \$2.2775 - \$2.7575
Muenster: \$2.6050 - \$2.9550 **Swiss Cuts 10-14 lbs:** \$4.2000 - \$6.5225

MIDWEST AREA - JULY 6: Midwestern cheese producers are relaying some big picture concerns regarding long term operational adaptations. They say despite currently available milk supplies, some farmer patrons are downsizing due to lack of help. Additionally, the availability of milk haulers has become a definitive concern in the region. Some haulers are selling trucks, while others are simply retiring and leaving the business altogether. This week, though, spot milk is moving at similar to strong discounts, at least on average, to last week's holiday level discounts (as low as \$6 under Class). Cheese sales are seasonally stable for most Cheddar and Italian makers. Curd producers relay getting a handle, or even ahead, of demand is a struggle during the summer busy season. Generally, though, they say they are making it work. Cheese stores are in balance for the most part.

Wholesale prices delivered, dollars per/lb:
Blue 5# Loaf : \$2.6600 - \$3.8700 **Mozzarella 5-6#:** \$2.1900 - \$3.2775
Brick 5# Loaf: \$2.3900 - \$2.9575 **Muenster 5#:** \$2.3900 - \$2.9575
Cheddar 40# Block: \$2.1125 - \$2.6550 **Process 5# Loaf:** \$2.1550 - \$2.6225
Monterey Jack 10#: \$2.3650 - \$2.7125 **Swiss 6-9# Cuts:** \$3.7150 - \$3.8325

WEST - JULY 6: Retail demand is steady to lower; contacts report higher retail prices are causing some customers to change their purchasing habits. Foodservice demand for cheese is also softening. Contacts report strong export demand for cheese as domestically produced loads of cheese are priced competitively to orders coming from other countries. Some Asian purchasers are, reportedly, ordering loads of cheese to ship in early Q2 of 2023. Spot inventories of both cheese barrels and blocks are available throughout the area. Regional milk inventories are available for cheese makers to run busy schedules.

Wholesale prices delivered, dollars per/lb: **Monterey Jack 10#:** \$2.4800 - \$2.7550
Cheddar 10# Cuts: \$2.4925 - \$2.6925 **Process 5# Loaf:** \$2.2800 - \$2.4350
Cheddar 40# Block: \$2.2450 - \$2.7350 **Swiss 6-9# Cuts:** \$3.0075 - \$4.4375

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

Variety	Date:	7/6	6/29	Variety	Date:	7/6	6/29
Cheddar Curd		\$2.60	\$2.69	Mild Cheddar		\$2.59	\$2.67
Young Gouda		\$2.35	\$2.42	Mozzarella		\$2.30	\$2.40

FOREIGN -TYPE CHEESE - JULY 6: Sources suggest European cheese supply and demand are in better balance. Even as seasonal milk supply is decreasing, shifts in cheese demand due to the summer holidays have eased some pressure on cheese makers. Inventories have grown, and cheese sellers have a bit more cushion to handle additional orders. Industry contacts relay that retail demand is a bit lower, but still healthy and similar to normal levels. As expected, restaurant orders are mixed. Stronger foodservice demand is developing in the tourist destinations of Southern Europe, while lighter interest is present in other parts of the continent. Cheese production is active but limited by decreasing milk supplies.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.4750 - 3.9625
Gorgonzola:	\$3.6900 - 5.7400	\$2.9825 - 3.7000
Parmesan (Italy):	0	\$3.8625 - 5.9525
Romano (Cows Milk):	0	\$3.6650 - 5.8200
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	\$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	\$4.2350 - 4.5600
Swiss Cuts Finnish:	\$2.6700- 2.9300	0

NDM PRODUCTS - JULY 7

NDM - CENTRAL: Trading activity was somewhat quiet, as producers and buyers are in a stalemate as global demand tones are indicating weakness and buyers are holding off whenever possible. Despite the price slips, availability in the region is not necessarily loose. In fact, contacts say inventories are still somewhat snug in the region, but end users simply are less willing to pay for loads in the upper \$1.80s/ into low \$1.90s. Mexican demand is quieter. Condensed skim has grown in availability in recent weeks/months.

NDM - WEST: International interest in loads of low/medium heat NDM has continued to wane. Purchasers in Mexico remain hesitant to buy at current prices and are focusing on fulfilling their immediate needs. Domestic demand for low/medium heat

NDM has also declined this week. Stakeholders say softening demand and increasing spot availability are contributing to lower prices. Production of low/medium heat NDM is steady, as some plant managers continue to report an inability to run at capacity due to labor shortages and delayed deliveries of production supplies. Drying schedules focus on shorter production times of low/medium heat NDM, limiting production of high heat.

NDM - EAST: Low/medium heat NDM trading activity remains somewhat slow. Recent offers in the upper \$1.70s are enticing some eastern end users back onto the market, but overall trading activity remains fairly quiet. Production and hauling setbacks continue to be regularly reported, but condensed skim drying remains the seasonal focus of a number of processors.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

The total number of conventional dairy ads grew by 15 percent, while organic ads fell by 53 percent. This week's most advertised conventional dairy item was ice cream in 48- to 64-ounce containers, which appeared in 20 percent more ads this week.

Conventional cheese blocks in two-pound packages saw the largest increase in ad appearances, starting in 208 percent more ads. The top two most advertised conventional cheese items traded places this week as 8-ounce shred appeared in 14 percent more ads, while 8-ounce block cheese appeared in 21 percent fewer ads. The weighted average advertised price for these items grew by \$.26 and \$.31 respectively.

Conventional yogurt ads grew by 64 percent, while organic ads fell by 87 percent. The most advertised conventional yogurt item was Greek yogurt in 4- to 6-ounce containers, appearing in 34 percent more ads. Meanwhile, the most advertised organic yogurt item was Greek yogurt in 32-ounce containers, despite appearing in 82 percent fewer ads this week. Conventional gallon-sized containers of milk were the most advertised milk item this week.

RETAIL PRICES - CONVENTIONAL DAIRY - JULY 8

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.44	4.57	4.21	3.97	3.36	4.27	4.27
Cheese 8 oz block	2.59	2.37	2.84	2.65	2.31	2.55	2.36
Cheese 1# block	4.39	NA	4.69	3.49	NA	3.99	NA
Cheese 2# block	6.99	NA	8.99	6.99	6.60	7.07	6.03
Cheese 8 oz shred	2.62	2.41	2.84	2.68	2.34	2.66	2.41
Cheese 1# shred	4.31	3.98	4.99	3.49	NA	3.98	NA
Cottage Cheese	2.50	2.96	2.47	NA	2.50	1.98	NA
Cream Cheese	2.20	2.22	2.50	2.40	1.99	1.77	1.98
Flavored Milk ½ gallon	2.42	2.76	NA	NA	NA	1.77	2.41
Flavored Milk gallon	3.98	4.14	NA	5.99	NA	2.96	4.14
Ice Cream 48-64 oz	3.48	3.03	3.60	3.61	3.69	3.54	3.13
Milk ½ gallon	2.36	2.30	NA	NA	NA	1.77	2.49
Milk gallon	3.48	3.44	NA	NA	4.19	2.96	3.36
Sour Cream 16 oz	2.23	2.20	2.27	2.40	2.21	1.97	2.03
Yogurt (Greek) 4-6 oz	1.03	1.08	1.07	1.07	1.08	.83	.98
Yogurt (Greek) 32 oz	4.50	4.41	5.00	5.32	NA	3.54	4.50
Yogurt 4-6 oz	.60	.62	.56	.60	.53	.55	.60
Yogurt 32 oz	2.35	2.42	2.00	2.14	2.26	2.36	2.28

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:	Greek Yogurt 4-6 oz:	NA
Butter 1 lb:	\$6.36	\$4.00
Ice Cream 48-64 oz:	\$6.07	\$2.39
Cheese 8 oz block:	NA	\$4.84
Cottage Cheese 16 oz:	\$4.29	\$5.71
Yogurt 4-6 oz:	NA	NA
Yogurt 32 oz:	NA	\$2.50

WHOLESALE BUTTER MARKETS - JULY 6

NATIONAL: Butter inventories vary in the Northeast; stakeholders say holdings are slowly growing but are down when compared to 2021. Meanwhile in the West, contacts report that spot inventories of butter are tight. Sales of butter in both foodservice and retail markets have been noted to be softer in the Northeast and West, though bulk butter demand is increasing in the latter.

WEST: Cream inventories are available and demand for cream is strong as both ice cream and butter makers are running busy production schedules following the long holiday weekend. Some regional butter makers say that labor shortages and delayed deliveries of production supplies are causing them to run below capacity. Demand for butter is softening in retail markets as rising grocery store prices have caused some customers to switch to butter alternatives. Contacts report that foodservice demand is also declining as some restaurateurs are reducing their operating hours due to labor shortages and higher input costs. Demand for bulk butter is steady and spot purchasers say inventories are tight.

CENTRAL: Cream is steadily available. That said, butterfat components are seasonally sliding lower. Some contacts say

weather in the upper Midwest has yet to put a notable dent in available cream. Churning is currently busy in spite of employee number shortness, as cream multiples are still settling in the mid- to high-1.20s midweek. There are growing concerns in the butter industry, and entire industry, that consumer purse strings are expected to tighten up as gas, fuel, and grocery costs rise. Butter contacts suggest individual consumers are less likely to buy butter in larger quantities or may look at alternatives based on value. Still, market tones remain somewhat sturdy.

NORTHEAST: Some market participants are finding cream to be more available coming out of the holiday. Eastern butter production is level to lower, influenced by both reduced current demand and typical seasonal patterns. Regional inventories are somewhat mixed. Foodservice butter sales are lower. Some eateries, challenged by high input costs and labor shortages, are streamlining menu offerings and/or keeping abbreviated hours of service. Retail butter demand is declining. Shoppers facing sticker shock on groceries and consumer goods may be experimenting with lower-priced plant-based butter alternatives or trying to stretch purchases further.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
07/04/22	62,604	86,488
07/01/22	62,342	86,183
Change	262	305
Percent Change	0	0

CME CASH PRICES - JULY 4 - 8, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY July 4	No Trading	No Trading	No Trading	No Trading	No Trading
TUESDAY July 5	\$2.1650 (-4)	\$2.0850 (-8¾)	\$2.9400 (-7)	\$1.7475 (-5½)	\$0.5000 (NC)
WEDNESDAY July 6	\$2.1675 (+¼)	\$2.0850 (NC)	\$2.9400 (NC)	\$1.7400 (-¾)	\$0.4900 (-1)
THURSDAY July 7	\$2.1875 (+2)	\$2.0850 (NC)	\$2.9400 (NC)	\$1.7525 (+1¼)	\$0.4900 (NC)
FRIDAY July 8	\$2.1825 (-½)	\$2.1100 (+2½)	\$2.9700 (+3)	\$1.7475 (-½)	\$0.4900 (NC)
Week's AVG \$ Change	\$2.17563 (-0.00387)	\$2.09125 (-0.06775)	\$2.9475 (+0.0280)	\$1.74688 (-0.04412)	\$0.4925 (+0.0020)
Last Week's AVG	\$2.1795	\$2.1590	\$2.9755	\$1.7910	\$0.4905
2021 AVG Same Week	\$1.5550	\$1.69188	\$1.7075	\$1.23688	\$0.50563

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Tuesday's block market activity was limited to the sale of 1 car at \$2.0850, which dropped the price. There was no block market activity at all on Wednesday or Thursday. On Friday, 1 car of blocks was sold at \$2.1100, which raised the price. The barrel price fell Tuesday on an uncovered offer at \$2.1650, rose Wednesday on a sale at \$2.1675, increased Thursday on an unfilled bid at \$2.1875, then fell Friday on an uncovered offer at \$2.1825. Just 2 carloads of blocks were traded this week, while 3 carloads of barrels were traded this week at the Chicago Mercantile Exchange.

Butter Comment: The price dropped Tuesday on a sale at \$2.9400, then increased Friday on a sale at \$2.9700 (that was the last of 22 cars of butter sold on Friday). A total of 47 carloads were traded this week.

Nonfat Dry Milk Comment: The price declined Tuesday on an uncovered offer at \$1.7475, fell Wednesday on a sale at \$1.7400, increased Thursday on a sale at \$1.7525, then fell Friday on a sale at \$1.7475.

Dry Whey Comment: The price declined Wednesday on a sale at 49.0 cents. 2 carloads of dry whey were traded this week.

WHEY MARKETS - JULY 4 - 8, 2022

RELEASE DATE - JULY 7, 2022

Animal Feed Whey—Central: Milk Replacer:	.4500 (NC) – .4600 (-4)
Buttermilk Powder:	
Central & East:	1.9350 (NC) – 2.0000 (NC) West: 1.8100 (-4) – 1.9500 (-4)
Mostly:	1.8500 (-5) – 1.9200 (-2)
Casein: Rennet:	5.4500 (+15) – 5.7800 (NC) Acid: 6.5500 (NC) – 6.8000 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.4600 (NC) – .6000 (-3) Mostly: .5000 (-1½) – .5500 (NC)
Dry Whey—West (Edible):	
Nonhygroscopic:	.4400 (+¼) – .6575 (-1¾) Mostly: .4900 (-2) – .5900 (-1)
Dry Whey—NorthEast:	.5075 (-3¾) – .6450 (-½)
Lactose—Central and West:	
Edible:	.3400 (NC) – .5700 (NC) Mostly: .4100 (NC) – .5000 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.7700 (-4) – 1.8800 (-3) Mostly: 1.7900 (-4) – 1.8600 (NC)
High Heat:	1.9400 (-5) – 1.9900 (-3½)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.7400 (NC) – 1.8600 (-2½) Mostly: 1.7600 (-2) – 1.8200 (-2)
High Heat:	1.8800 (-1¼) – 1.9900 (-5)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.5500 (NC) – 2.0075 (NC) Mostly: 1.7500 (NC) – 1.9150 (NC)
Whole Milk—National:	2.1000 (NC) – 2.4500 (NC)

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

HISTORICAL 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						

FAO Dairy Price Index Rose 4.1% In June, Is Up 24.9% From A Year Ago

Rome, Italy—The UN Food and Agriculture Organization's (FAO) Dairy Price Index averaged 149.8 points in June, up 5.9 points (4.1 percent) from May and up 29.9 points (24.9 percent) from June 2021, the FAO reported today.

That marked the fifth straight month in which the FAO Dairy Price Index was above 140. In 2021, the FAO Dairy Price Index had averaged 119.1 points for the entire year.

In June, international prices for all dairy products increased. Quotations for cheese rose the most, underpinned by a surge in import demand for spot supplies amid market concerns over supply availabilities later in the year, as the early summer heat wave further weighed on already low milk output in Europe, the FAO noted.

World milk powder prices increased on strong import demand, persistent global supply tightness and low inventory levels, the FAO said. International butter prices rebounded as market uncertainty over milk deliveries in the months ahead bolstered foreign purchases as well as internal demand in Europe.

The overall FAO Food Price Index averaged 154.2 points in

June, down 2.7 points (2.3 percent) from May, marking the third consecutive monthly decline, though still 29.0 points (23.1 percent) above its value in June 2021.

The drop in June reflected declines in the international prices of vegetable oils, cereals and sugar, while dairy and meat prices increased.

The FAO Food Price Index is a measure of the monthly change in international prices of a basket of food commodities.

It consists of the average of five commodity group price indices weighted by the average export shares of each of the groups over the 2014-2016 period.

In total, 95 price quotations considered by FAO commodity specialists as representing the international prices of the food commodities are included in the overall index.

The FAO Dairy Price Index is computed using eight price quotations of four dairy products (cheese, butter, skim milk powder and whole milk powder) from two representative markets (one for Europe and one for Oceania), while the dairy products are weighted by their average export shares for 2014-2016.



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