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USDA Receives More Proposals To Amend Federal Order Pricing

Proposals Address Removing Barrels And Adding 640s, Yields, Class I Mover, Transparency

Washington—In response to its invitation to submit additional proposals for consideration at a possible federal milk marketing order (FMMO) hearing, USDA's Agricultural Marketing Service (AMS) this week received submissions from 10 different entities, many of which contained multiple proposals.

Earlier this month, AMS released an "Action Plan" on proposed amendments to FMMO pricing provisions, and invited interested parties to submit additional proposals. The deadline for submitting proposals was June 14.

AMS had received petitions in late March from both the International Dairy Foods Association (IDFA) and Wisconsin Cheese Makers Association (WCMA), seeking a hearing to amend all four make allowances in federal order pricing formulas.

On May 2, AMS received a proposal from the National Milk Producers Federation (NMPF) that asked the agency to begin a

rulemaking proceeding to consider amending five provisions of federal orders, related to make allowances, the Class I mover, milk composition factors, removing barrel cheese from the Class III price formula, and updating the Class I price surface.

Proposal 1 submitted by National All-Jersey (NAJ) this week would annually update the milk component factors for protein, other solids, and nonfat solids in the Class III and Class IV skim milk price formulas. This is similar to NMPF's proposal, but NMPF's proposal would update the factors every three years with a one-year lag and NAJ would update the factors annually with a one-year lag.

American Farm Bureau Federation (AFBF) supports the updating of the component values in the Class III and IV skim price formulas, based on the same logic presented by NMPF. Adjusting these values will more accurately define the market value of skim

milk used in the skim/butterfat markets and in Class I in all markets, AFBF said.

AFBF supports NMPF's proposal to drop barrel cheese from Class III component and price calculations. A separate AFBF proposal would add 640-pound Cheddar blocks to the Cheddar cheese price calculation in the National Dairy Products Sales Report (NDPSR).

There has been a "pronounced shift" from 40-pound blocks to 640s in the marketplace, AFBF stated. Adding 640-pound blocks would provide a deeper volume to the NDPSR immediately and would avoid the need for a hearing in the future simply to address the further dwindling of 40-pound block volume.

A separate proposal from AFBF would add unsalted butter to the butterfat and protein calculation and NDPSR survey.

California Dairy Campaign (CDC), a member organization of California Farmers Union, supports the addition of Mozzarella cheese to the Dairy Product Man-

• See **FMMO Proposals**, p. 6

FDA To Propose Front-Of-Package Nutrition Labeling Late This Year

Silver Spring, MD—The US Food and Drug Administration (FDA) in December 2023 will issue a proposed rule that would require the front of food labels to display certain nutrition information, according to the federal government's spring 2023 Unified Agenda and Regulatory Plan, which was released Tuesday.

This is the first time front-of-package nutrition labeling has been published in the Unified Agenda.

Front-of-package (FOP) nutrition labeling is intended to complement the Nutrition Facts label on packaged foods by giving consumers additional context to help them quickly and easily identify foods that are part of a healthy eating pattern.

In a related development, FDA on Wednesday issued a 30-day procedural notice on its plans to conduct a study entitled "Quantitative Research on Front of Package Labeling on Packaged Foods." The study is a follow-up to focus groups conducted in 2022 to further explore consumer responses to various front-of-package labeling schemes.

FDA said it is conducting this consumer research to help explore the development of a front-of-package labeling scheme, which is part of the National Strategy on Hunger, Nutrition, and Health, issued as part of the White House

• See **FDA's Agenda**, p. 5

Dairy CPI Declined 0.6% In May; Retail Cheddar Price Fell

Washington—The Consumer Price Index (CPI) for dairy and related products was 269.6 in May (1982-84=100), down 0.6 percent from April but 4.6 percent higher than in May 2022, the US Bureau of Labor Statistics (BLS) reported Tuesday.

That's the first time the dairy CPI has been below 270 since last October.

It has now declined three straight months after reaching a record high of 272.3 in February.

The CPI for all items was 304.1 in May, up 0.3 percent from April and 4.0 percent higher than in May 2022.

May's CPI for food was 322.2, up 0.2 percent from April and 6.7 percent higher than in May 2022.

• See **Dairy CPI Falls**, p. 7

ACS Survey Highlights Changes In Artisan & Specialty Cheese Industry

Denver, CO—A new American Cheese Society (ACS) survey of the United States artisan and specialty cheese industry reveals trends and some significant shifts in this sector of the dairy industry.

Commissioned by the ACS and conducted by Dr. Lucy McGowan from Mills Legacy, a business and research consulting firm, the 2022 *State of the US Artisan/Specialty Cheese Industry Report* illuminates numerous changes in production, marketing and sales, food safety practices, and profitability — some likely pandemic-related.

This biennial market analysis, based on a survey of more than 200 artisan and specialty cheese makers in the US, addresses a major segment of the specialty food industry, the ACS noted.

Cheese is the second largest category of the \$175 billion US specialty food sales market, according to the Specialty Food Association.

In the area of production, the 2022 survey found that farmstead cheese production (cheese produced on the farm with milk from the cheese maker's own herd or flock) is declining.

In 2021, 56 percent of respondents made cheese with their own milk, down from 66 percent in 2015.

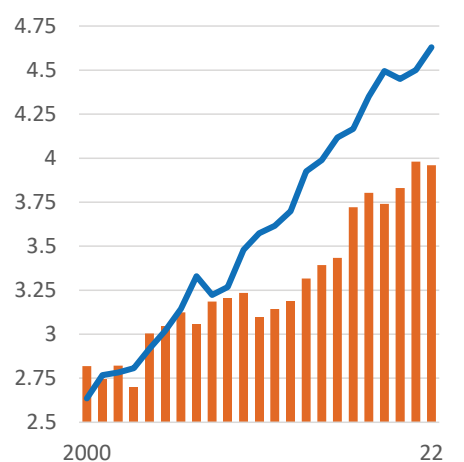
Artisan and specialty cheese makers are making fewer types of cheese, after a steady increase from 2014 to 2019, the survey found.

Also, production of cheese from unpasteurized milk is declining.

• See **ACS Survey**, p. 10

Cheddar vs. Mozz Production –

2000 – 2022
Billions of pounds





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30 years after the modern dairy futures were launched at the CSCE, the futures markets appear to have succeeded perhaps beyond anyone's wildest dreams back in the 1990s.

30 Years Of The 'Modern' Dairy Futures

It's kind of hard to believe, but it's now been 30 years since the "modern" dairy futures were launched in New York City. And by almost any measure, these modern dairy futures have been mighty successful.

First, a bit of background on why these are referred to (at least by us) as the "modern" dairy futures. The Chicago Mercantile Exchange was established back in 1898 as the Butter and Egg Board, then was reorganized as the CME in 1919, and late that year butter and egg futures were first traded.

Butter futures were actively traded for a number of years at the CME. By 1925, for example, butter futures volume reached 28,436 contracts, and in 1930, butter futures volume reached 35,343 contracts. But the last time more than 200 butter futures were traded was in 1966, and the last time any butter futures at all were traded was in 1976; volume that year was 22 contracts.

Meanwhile, the CME introduced cheese futures in the late 1920s, but there was very little activity. Annual volume peaked at just 153 contracts in 1935, and the last year there were any cheese futures traded was in 1941, when a total of 91 cheese futures contracts were traded.

From 1976 through 1992, dairy futures activity was non-existent. Notably, in March of 1989, University of Wisconsin-Madison agricultural economists Ed Jesse and Gerald Campbell authored a "Marketing and Policy Briefing Paper" entitled *A Futures Contract for Cheese — Could It Work?*

In that paper, Jesse and Campbell noted that Cheddar cheese "possesses many of the characteristics common to agricultural commodities that are actively traded on futures markets," but the "major potential obstacle to a successful futures contract for cheddar cheese is the presence of the Commodity Credit

Corporation." The CCC, it may be recalled, purchased surplus cheese, butter and nonfat dry milk under the dairy price support program, which was finally terminated in 2014.

Historically, market prices for Cheddar cheese have been "tied closely" to the CCC purchase price, which "diminishes price variability and the associated opportunities for speculative gain that are critical to promoting speculative interest in futures trading," Jesse and Campbell stated. "However, there is persuasive evidence that the CCC purchase price for cheddar cheese will be less important in determining market prices in the future."

Keep in mind that that observation was made 25 years before the price support program was terminated.

A little over four years after that paper was released, the New York City-based Coffee, Sugar & Cocoa Exchange (CSCE) launched Cheddar cheese and nonfat dry milk futures. Those contracts were officially launched 30 years ago this week, on June 15, 1993. A week later, options trading in Cheddar and nonfat dry milk began.

If nothing else, the 1990s saw quite a bit of "creativity" in the dairy futures markets. Following the CSCE's launch of Cheddar cheese and nonfat dry milk futures, either the CSCE or the CME (or both) launched futures contracts in milk, butter, and cash-settled Cheddar (the original CSCE cheese futures contract called for the delivery of 40,000 pounds of Cheddar in 40-pound blocks; both Cheddar and NDM futures were traded for February, May, July, September and December delivery).

Trading was pretty light in these dairy futures and options contracts in the early days. For example, in October of 1993, the CSCE reported that trading in

Cheddar cheese futures totaled 459 contracts (from their launch in mid-June through Sept. 30, 1993), while nonfat dry milk futures traded 812 contracts to date.

Now, 30 years after the modern dairy futures were launched at the CSCE, the futures markets appear to have succeeded perhaps beyond anyone's wildest dreams back in the 1990s. Today, the CME trades futures and options for cash-settled cheese, block cheese, butter, nonfat dry milk, dry whey, Class III milk and Class IV milk.

Trading in these futures and options contracts is pretty brisk, to put it mildly. Just to cite a couple of examples: as of last Friday, open interest on cash-settled cheese futures stood at 25,074 contracts, while open interest on Class III milk futures stood at 27,492 contracts.

There are at least a couple of additional indications of just how popular and successful dairy futures and options have become in recent years.

First, dairy futures have become "institutionalized." That is, two federal risk management programs available to dairy farmers use futures prices. Those programs, both available through USDA's Risk Management Agency, are Dairy Revenue Protection (Dairy-RP) and Livestock Gross Margin Insurance for Dairy (LGM-Dairy).

Second, while the US stood alone in the dairy futures business 30 and even 20 years ago, today there are dairy futures and options contracts offered by the European Energy Exchange as well as by New Zealand's Exchange (NZX) and Singapore Exchange (SGX).

Dairy futures experienced some success roughly a century ago, then faded away. They were reintroduced 30 years ago, and it looks like they'll be here, and be successful, for years to come.

Global Dairy Demand Weakening, Milk Output Growth Slowing: Rabobank

Utrecht, Netherlands—The cumulative effects of high food price inflation over the past two years, coupled with slowing economic activity this year, have translated into lower dairy demand in developed and emerging markets, according to a report released earlier this month by Rabobank.

Various companies in western Europe, Australia, Brazil, China and other emerging markets are experiencing weaker-than-expected sales in 2023 (mostly in volume terms), according to Rabobank's *Global Dairy Quarterly Q2 2023* report. Households in many regions remain under financial pressure, which is impacting food purchasing behavior.

One "notable exception" is the US, where current consumer demand for dairy products remains firm, the report noted.

"Some price deflation in dairy could help sustain demand levels in key markets during the second half of 2023," said Andres Padilla, senior analyst-dairy at Rabobank, the report's author.

Global milk production is still increasing but losing momentum, and that slower production increase could stabilize global market prices, the report explained. Production growth is attributed to US and European Union (EU) gains, while Oceania and South America continue to see lower output in the first half of 2023. Dry weather in South America and parts of Europe must be monitored and could be a key factor impacting production during 2023's third quarter, particularly in Europe.

"Our current outlook for lower production in the EU and US, with limited growth elsewhere, is likely to support global dairy prices in Q3 and into 2024," Padilla said.

Rabobank expects milk production from the Big 7 export regions to grow by 0.5 percent in 2023, following 2022's decline of 0.9 percent.

Lower input costs are providing some relief to farm-level margins, the report pointed out.

Continued optimism about Brazil's second corn crop, combined with large Russian grain exports, renewal of the Black Sea Grain Initiative, a good upcoming EU harvest, and accelerated US corn planting, continue to drive prices lower. More affordable feed provides dairy farmers some relief as farmgate milk prices decline globally.

However, in the US, lower milk prices have outpaced the decline in feed costs, putting farmers' margins under additional pressure and into negative territory, the report said.

Rabobank listed things to watch including, among others:

- According to the National Oceanic and Atmospheric Administration (NOAA), an El Nino is likely in 2023. The National Weather Service, as of last month, forecasts a 90 percent probability of El Nino conditions in the Pacific Ocean through mid- and late 2023. This usually means increased risks of heavier rains in southern South America and parts of North America. Meanwhile, Oceania could experience increased risks of drought later this year, but the impact will depend on the timing and strength of the event.

- The US Dollar Index has remained above the five-year average level (97.6) in the second quarter after peaking at 114 in the fourth quarter of 2022.

- China's dairy demand recovery has not, to date, offset strong domestic milk production growth. Supply may take longer than forecast to respond to milk prices and higher feed costs. Rabobank does not expect a reversal in farmgate milk prices to occur quickly.

- Natural gas prices revert to first-quarter 2021 levels. TTF Natural Gas prices continue to decline due to low usage.

Lower energy costs should help milk processing plants over the summer, the report said.

- Global trade increased by 1 percent in volume terms during the first quarter of 2023. Accord-

ing to Trade Data Monitor, global dairy product export volumes increased to 2.97 million metric tons during the first three months of the year. Shipments of skim milk powder improved by 16 percent, with butter and milkfat advancing by 15 percent, compared to a year earlier.

Meanwhile, whole milk powder and liquid milk exports declined by 10 percent each.

- New Zealand dairy exports are gaining preferential access to the United Kingdom market through a free trade agreement. The UK government announced that, beginning May 31, 2023, 4,123 metric tons of butter and 14,137 metric tons of cheese from New Zealand can enter the UK duty-free until Dec. 31, 2023. Volumes will grow in the future.

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Flow Control Holdings Acquires US Operations Of Strahman Holdings

Cincinnati, OH—Flow Control Holdings (FCH), a provider of sanitary-flow components to the pharmaceutical, food, and beverage markets, on Wednesday announced that it has acquired the US operations of Strahman Holdings, Inc.

Strahman is a manufacturer of washdown equipment, sampling valves, and valve automation products to the food and beverage, pharmaceutical, and industrial end-markets. The company will continue to operate out of its headquarters in Bethlehem, PA.

“We are thrilled to welcome the Strahman business and team to FCH,” said Scott Kerns, CEO of Flow Control Holdings, a portfolio company of Audax Private

Equity. “Strahman has an impressive line of products and a strong track record of innovation in the US dairy and washdown markets.

“The entire Strahman lineup is complementary to our offering of flow control components and in particular, we are excited about adding the Strahman brand of washdown equipment to the FCH portfolio,” Kerns added.

Jeff Graby, CEO of Strahman, will stay on temporarily to assist with the ownership transition. The remaining leadership team and personnel will maintain their current roles as part of the expanded FCH team.

“Strahman is a great strategic fit with FCH,” Graby said. “I’m proud of what we have accom-

plished and excited about what’s next for our team as part of FCH.”

“We are impressed with both the manufacturing capabilities at Strahman’s Bethlehem headquarters and the caliber of the team leading and operating the business,” Kerns commented. “Strahman expands our already strong product portfolio in the sanitary flow control market, enhances our value proposition to customers, and aligns with our strategic growth plans.”

“Strahman has shown tremendous momentum in recent years,” said Don Bramley, partner of Audax Private Equity. “The addition of Strahman strengthens FCH’s manufacturing footprint, augments brand awareness in key end markets, and ultimately enhances the value proposition of the combined company for both Strahman and FCH customers.”

Nelson-Jameson Expands Exclusive Agreement With dsm-firmenich

Marshfield, WI—Nelson-Jameson has announced a newly expanded agreement with dsm-firmenich, which was formed after the merger of DSM and Firmenich.

Nelson-Jameson has been the exclusive distributor for cheese ingredients of dsm-firmenich for over 20 years, and will now be the exclusive distributor for its fresh dairy segment ingredients, including yogurt, sour cream and buttermilk.

“This strategic partnership marks the beginning of an exciting new chapter in the longstanding relationship between Nelson-Jameson and dsm-firmenich,” said Peter Kempe, Nelson-Jameson’s senior vice president, strategy and business development, ingre-

dients. “With dsm-firmenich’s expertise in taste, texture, and health, and Nelson-Jameson’s distribution and logistics, the strengths combine to create a whole that’s greater than the sum of its parts.”

Nelson-Jameson provides fresh dairy cultures, lactase enzymes, and taste modulators, as well as solutions that offer health benefits, such as probiotic cultures and vitamin A and vitamin D enhancements in fresh dairy products.

The new strategic agreement is designed to meet all the needs of the fermented milk market, from product development to distribution to final consumption, the companies announced.

“The market position that we have jointly established in cheese product ingredients over the past two decades has set the stage for us to be mutually successful in fermented milk products, while providing consumers with innovative, safe, and high-quality foods and beverages,” says Eric Aspenson, sales director of dairy in North America at dsm-firmenich.

Founded in 1947, Nelson-Jameson is a fourth-generation, family-owned distributor to the food and beverage processing industry. Representing more than 850 vendors and distributing over 60,000 curated products, Nelson-Jameson offers everything from standard equipment to custom production solutions and equipment repair to safely manufacture high-quality products.

For more information, visit <https://nelsonjameson.com>.

FROM OUR ARCHIVES

50 YEARS AGO

June 15, 1973: Washington—President Nixon announced his decision to impose a 60-day freeze on all retail prices, but left wages and unprocessed farm products unaffected – his latest effort to curb what he termed “unacceptable rates” at which prices are going up in the economy.

Washington—House Rep. Harold Froehlich (R-WI) has called for a drastic increase in the number of FDA import inspectors to eliminate the importation of contaminated and unhealthy cheese. At present, FDA doesn’t have enough personnel to check more than a small percentage of imported cheese for unsanitary traits.

25 YEARS AGO

June 12, 1998: Madison—Four Wisconsin cheese makers became the second group to graduate from the Wisconsin Master Cheesemaker Program. They include Ron Sullivan, Swiss Valley Farms, certified in Swiss; Ken Nett, Sartori Foods, certified in Parmesan; Joe Widmer, Widmer’s Cheese Cellars, certified in Brick and Colby; and Scott Erickson, Bass Lake Cheese, Colby and Cheddar.

Kansas City, MO—Dairy Farmers of America announced it will form a business relationship with Leprino Foods Company, the world’s largest manufacturer of Mozzarella. Under the agreement, DFA cheese plants in Juda, WI; Ravenna, Hartington, Norfolk and Dodge, NE, would be sold to Leprino Foods.

10 YEARS AGO

June 14, 2013: Middleton, WI—Dairy industry veteran Joe Weis will receive the 2013 WDPA President’s Award for exceptional service. Weis previously worked for Wisconsin Dairies, Land O’Lakes, Golden Guernsey and Foremost Farms.

Sacramento, CA—Cowgirl Creamery of Point Reyes and Laura Chenel’s chevre, Sonoma, won top honors in the Commercial Cheese Contest at the California State Fair. Winning entries were Wagon Wheel in the cow’s milk category, and Cabecou in the goat’s milk category, respectively.

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Comment Period On Dietary Guidance Statement Guidance Extended By FDA

Silver Spring, MD—The US Food and Drug Administration (FDA) on Wednesday announced that it is extending the comment period for its draft guidance on the use of Dietary Guidance Statements in food labeling.

FDA had issued the draft guidance in late March, and asked that comments be submitted by June 26. FDA is now extending the comment period by 90 days, to Sept. 25, in response to multiple requests from stakeholders.

Comments should be submitted by Sept. 25, 2023; they should be submitted to www.regulations.gov; the docket number is FDA-2023-D-1027.

The draft guidance is intended to provide industry with FDA's current thinking on how and when to use Dietary Guidance Statements in food labeling, and to ensure that Dietary Guidance Statements promote good nutrition and nutritious dietary practices. Dietary Guidance Statements are used on food labels to provide consumers with information about foods or food groups that can contribute to a nutritious dietary pattern to help consumers make healthier choices more easily.

The Food and Beverage Issue Alliance (FBIA) — whose members include the International Dairy Foods Association, American Frozen Food Institute, FMI-The Food Industry Association, and SNAC International, among others — asked FDA last week to extend the comment deadline for an additional 90 days.

FDA last proposed the concept of a “dietary guidance statement” in 2003, the FBIA noted. Nutrition science and nutrition policy have “significantly evolved” since then, along with consumers' expectations.

“Although such statements have been used by the food and beverage industry for many years, the industry needs significantly more time to carefully analyze FDA's proposal, taking into consideration FDA's existing regulations pertaining to nutrient content claims and the newly proposed ‘healthy’ nutrient content claim definition, among other things,” the FBIA stated.

Furthermore, there are several other “important and complex” FDA proposals currently open for comment, including labeling of plant-based milk alternatives, as well as recent considerations of front-of-package labeling and healthy claims, the FBIA pointed out.

FDA's Agenda

(Continued from p. 1)

Conference on Hunger, Nutrition and Health, held in 2022.

Last year, FDA conducted a review of the literature on FOP nutrition-related labels and conducted a set of focus groups to test FOP concepts and draft FOP schemes. FDA now intends to conduct an experimental study, informed by results of the focus group testing, to further explore consumer responses to various FOP schemes.

Use Of UF Milk In Cheese

Also according to the Unified Agenda, FDA plans to release, in October 2023, a final rule on the use of ultrafiltered milk in standardized cheeses and related cheese products.

FDA had originally issued a proposed rule on the use of UF milk in standardized cheeses in October 2005, but has yet to issue a final rule. In August of 2017, the agency issued guidance to industry that it will exercise enforcement discretion regarding the use and labeling of fluid UF milk and fluid UF nonfat milk to make certain cheeses and related cheese products.

Then in March of 2020, FDA reopened the comment period on the proposed rule.

The final rule that will be issued later this year will amend FDA's regulations to provide for the use of fluid ultrafiltered milk and fluid unfiltered nonfat milk in the manufacture of standardized cheeses and related cheese products, according to the Unified Agenda.

FDA has tentatively concluded that the proposed rule will promote honesty and fair dealing in the interest of consumers and, to

the extent practicable, achieve consistency with existing international standards of identity for cheese and related cheese products.

Also in the area of standards of identity, FDA and USDA's Food Safety and Inspection Service (FSIS) intend to release a proposed rule in April of 2024 that would their regulations to establish principles for persons to use in preparing food standards petitions and that the agencies will use in considering whether to establish, revise, or eliminate food standards, either based on a petition or on the agency's own initiative.

If finalized, this proposed rule would simplify and modernize food standards and continue to ensure that food standards will promote the public and promote honesty and fair dealing in the interest of consumers, according to the Unified Agenda.

The proposed rule will also incorporate principles to support flexibility and nutrition advances in food production, when appropriate, and to consider harmonization with international food standards.

Earlier this year, FDA and FSIS withdrew a 2005 proposed rule that was intended, in part, to establish a set of general principles for the agencies to use when considering whether to establish, revise, or eliminate a standard.

USDA's Dairy-Related Rulemakings

Meanwhile, according to the Unified Agenda, USDA in August will issue a rule that will finalize the Dairy Donation Program, which was authorized in the Consolidated Appropriations Act of 2021. An interim final rule on the program became effective on Sept. 2, 2021.

Under the Dairy Donation Program, eligible dairy organizations partner with non-profit feeding organizations that distribute food to individuals and families. Those partnerships may apply for and receive reimbursements to cover some expenses related to eligible dairy product donations.

USDA is expected to release a proposed rule in August that aims to modernize and increase the efficiency of the current butterfat testing process offered as part of AMS Grading Services by creating a butterfat test recordkeeping requirement for dairy product manufacturing plants and eliminate redundant USDA testing.

Currently, plants conduct regular tests to ensure compliance with composition standards and a USDA inspector conducts another test at the time of inspection.

Requiring records of the plant butterfat tests to be made available during a USDA inspection would reduce an additional test and allow USDA to ensure more consistent butterfat composition since there would be multiple test records to review.

USDA is expected to release next month a final rule that establishes provisions for providing agricultural disaster assistance as authorized by the Extending Government Funding and Delivering Emergency Assistance Act of 2021 and the Consolidated Appropriations Act, 2023.

The Milk Loss Program will provide payments to eligible operations for milk that was dumped or removed without compensation from the commercial milk market due to droughts, wildfires, hurricanes, excessive heat, winter storms, freeze and smoke exposure that occurred in the 2020, 2021 and 2022 calendar years.



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FMMO Proposals

(Continued from p. 1)

datory Price Reporting Program so total pounds sold, dollars received, price per pound, and moisture content is available to be included in the Class III price.

Unlike during the federal order reform process in the late 1990s, Mozzarella production is now greater than Cheddar production, CDC pointed out. But Mozzarella is not included in the Class III price formula.

Update Manufacturing Yields

Edge Dairy Farmer Cooperative is proposing that any change to make allowances in federal order pricing formulas be conditioned and preceded by a mandatory survey of dairy processing costs, manufacturing yields, and efficiency parameters.

Specifically, Edge proposed that the Van Slyke formula used for protein pricing in federal orders be amended to reflect changes in butterfat and protein tests, butterfat recovery in cheese, farm-to-plant milk and milkfat losses, theoretical cheese yield, casein loss to whey, and butterfat-to-protein ratio.

AFBF is proposing that the yield factors in the Class III and Class IV component price formulas be adjusted to reflect the actual yields at manufacturing plants, based on the same biannual mandatory and audited survey upon which make allowances should be adjusted. As with the make allowance, any fair update of the yield factor must be based on a mandatory and audited survey of, at least, the plants participating in the NDPSR.

Select Milk Producers is proposing to update yields to reflect

actual farm-to-plant shrink. The current formulas assume that farm-to-plant losses that occur and incorporate losses of 0.25 percent on all milk solids and additional butterfat solid losses of 0.015 pounds per hundredweight of milk.

Select's Proposal 1 updates the yield factors for butterfat to 1.22, for the protein value in cheese to 1.386, and for the butterfat value in cheese to 1.582. The yield factors for nonfat solids and other solids remain unchanged.

Select's Proposal 2 increases the butterfat recovery factor in the Class III formula to 93 percent, which necessitates a corresponding increase in the butterfat yield in cheese to 1.624. This change to the butterfat yield in cheese does not take into account the correction of farm-to-plant shrink.

Select's Proposal 3 updates nonfat solids yields. The current formulas incorporate a yield factor for nonfat solids of 0.99; Select is proposing a yield of 1.03.

Class I Mover, Other Issues

IDFA has "carefully examined" NMPF Proposal 3, which would return to the "higher of" Class I mover, and concluded that the proposal "is flawed because it precludes meaningful access to risk management tools" and therefore fails to foster the purposes that led to the mover being changed to its present language on May 1, 2019.

IDFA is proposing what it calls the "Floored Class I Mover." Under this proposal, 74 cents would be the minimum amount added each month to the simple average of the Class III and Class IV advanced price.

Also under this proposal, there would be a "look back and make whole" process. If over the two prior 12-month periods from

August through July adding 74 cents to the simple average of the Class III and Class IV advanced price resulted in a lower Class I skim price than would have resulted had the Class I skim price been based upon the old "higher of" Class I mover, then the Class I mover would increase to be equal to the difference between the simple average of the advanced Class III and Class IV price over those two prior 12-month periods.

AFBF is proposing to end the advanced pricing of Class II skim milk and components and Class I milk and components. The Class II skim milk price would be equal to the Class IV skim milk price plus the Class II differential; the Class II nonfat solids price would be equal to the Class IV nonfat solids price plus one-hundredth of the Class II differential. The Class I skim milk price would be the higher of the Class III or Class IV skim milk price plus the Class I differential; and the Class I butterfat price would be equal to the butterfat price plus one-hundredth of the Class I differential.

Another AFBF proposal would update the Class II differential with current drying costs. And AFBF is also proposing that Class I differentials be adjusted to address seasonal differences in supply and demand.

Long-term and continuing declines in Class I volume are in large part due to the consistent innovation of competing beverages that are more attractive to both consumers and businesses, according to the Milk Innovation Group (MIG). "The current FMMO pricing structure limits the ability of Class I to invest in improvements that can respond to its changing market, extending fluid milk share losses."

The Milk Innovation Group (MIG) submitted six proposals, the purpose of which is "to mod-

ernize Class I structure to address the inhibitors to innovation: price volatility, relatively higher prices, recognition of differentiation, and fewer risk management tools.

MIG's members are: Anderson Erickson Dairy; Aurora Organic Dairy; Crystal Creamery; Danone North America; fairlife; HP Hood; Organic Valley/CROPP Cooperative; Shamrock Foods Company; Shehadey Family Foods (Producers Dairy Foods, Model Dairy, Umpqua Dairy Products), and Turner Dairy Farms.

MIG's proposals are as follows: average of plus rolling adjuster for "Class I skim milk price mover"; update the base Class I differential from \$1.60 to zero; establish a 55-cent assembly credit for handlers; establish a 60-cent balancing credit for specialty milk producers; establish ESL shrinkage level; and an organic exemption to pooling requirements.

Proposal 2 from Edge aims to reduce incentives to depool by using announced prices in the calculation of the Class I mover.

Additional Proposals

Another proposal from NAJ would amend the four remaining federal orders that utilize skim and fat pricing instead of multiple component pricing (MCP) so that they utilize MCP for Classes II, III and IV.

Those four orders are the Florida, Southeast, Appalachian and Arizona orders.

This proposal would, according to NAJ: reduce wasteful transportation, handling and transaction costs associated with supplying raw milk to non-MPC orders that rely on milk from MCP orders; provide MCP revenue benefits to dairy producers; restore uniform classified pricing for milk used to produce Class II, III and IV products; and improve production market signals to dairy farmers.



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Unilever To Acquire Frozen Greek Yogurt Brand Yasso

Englewood Cliffs, NJ—Unilever on Wednesday announced that it has entered into an agreement to acquire Yasso Holdings, Inc., a frozen Greek yogurt brand.

Founded in Boston in 2009 by childhood best friends Amanda Klane and Drew Harrington, Yasso is a pioneer in convenient frozen snacks, offering a high-quality range of low-calorie yet indulgent products, Unilever said. The products in the current Yasso range each contain less than 150 calories.

Yasso currently offers 11 flavors of novelty stick bars, four flavors of Chocolate Crunch Bars, three frozen Greek yogurt sandwiches, three flavors of bite-size Yasso Poppables and four Yasso Mochi, all of which can be found at grocery and club stores across the US.

The acquisition is aligned with the premiumization strategy of Unilever’s Ice Cream Business Group, Unilever noted.

Yasso joins other premium brands in the portfolio, including Ben & Jerry’s, Magnum and Talenti.

“We are forever grateful for the team members, consumers, and business partners who supported us along this entrepreneurial journey. With Unilever, we have selected the best partner in the world, who believes in Yasso’s vision and purpose of spreading joy to consumers everywhere,” Klane and Harrington commented.

“I am delighted to welcome Yasso to the Unilever family. It has built a strong customer appeal in the fast-growing, premium ‘better for you’ segment,” said Matt Close, president, ice cream, Unilever.

“This acquisition is a great step in the evolution of our ice cream portfolio in North America towards high growth spaces,” Close continued. “I am confident that with the full support of Unilever behind Yasso, we will take this fast-growing business to even greater heights.”

“We are excited to join Unilever and become part of the world renowned family of ice cream and novelties brands,” commented Craig Shiesley, Yasso’s CEO.

“I’m proud of our company growth and we look forward to working with Unilever to expand the global footprint of our incredible brand,” Shiesley added.

The transaction is expected to close in the third quarter of 2023, subject to regulatory approvals and closing conditions.

For information about Yasso’s products, visit www.yasso.com.

Dairy CPI Falls

(Continued from p. 1)

The CPI for food at home in May was 302.5, up 0.1 percent from April and 5.8 percent higher than in May 2022, while May’s CPI for food away from home was 352.9, up 0.5 percent from April and 8.3 percent higher than in May 2022.

The CPI for cheese and related products was 270.1, down 0.4 percent from April but 3.6 percent higher than in May 2022. The cheese CPI has now been above 270 for 10 consecutive months.

The average retail price for a pound of natural Cheddar cheese in May was \$5.84, down almost 10 cents from April but up almost 20 cents from May 2022. The average retail Cheddar price has now been above \$5.80 a pound for 11 straight months.

Average retail Cheddar prices in the four US regions in May, with comparisons to a month earlier and a year earlier, were:

Northeast: \$5.99 per pound, down almost 46 cents from April but up more than nine cents from May 2022.

Midwest: \$5.55 per pound, up almost seven cents from April and up almost 19 cents from May 2022.

South: \$5.86 per pound, down almost three cents from April but up more than 59 cents from May 2022.

West: \$5.97 per pound, down almost 10 cents from April and down almost 18 cents from May 2022.

The average retail price for a pound of American processed cheese in May was \$4.77, up less than one cent from April and up more than 42 cents from May 2022.

May’s CPI for whole milk was 252.2, up 0.1 percent from April but 3.4 percent lower than in May 2022. That was the 13th straight month in which the whole milk CPI was above 250.

May’s CPI for “milk” was 176.6 (December 1997=100), up 0.4 percent from April but down 0.8 percent from May 2022, while the CPI for milk other than whole was 183.1, up 0.4 percent from April and 0.6 percent higher than in May 2022.

The average price for a gallon of whole milk was \$4.04, unchanged from April but down more than 16 cents from May 2022. The average retail whole milk price has now been above \$4.00 per gallon for 14 straight months.

Average retail whole milk prices in May in the three regions reported by the BLS, with comparisons to a month earlier and a year earlier, were:

Northeast: \$4.33 per gallon, down more than one cent from April and down almost 34 cents from May 2022.

South: \$4.14 per gallon, up more than two cents from April and up almost nine cents from May 2022.

West: \$4.07 per gallon, up almost seven cents from April but down 31 cents from May 2022.

Butter CPI Back Above 300

May’s CPI for butter was 302.9, up 1.0 percent from April and 3.1 percent higher than in May 2022.

The butter CPI has now been above 300 in 11 of the last 12 months; the lone exception was in April, when it was 299.9.

The butter CPI reached a record high of 322.6 in January of this year.

May’s CPI for ice cream and related products was 269.0, down 2.0 percent from April but 8.0 percent higher than in May 2022.

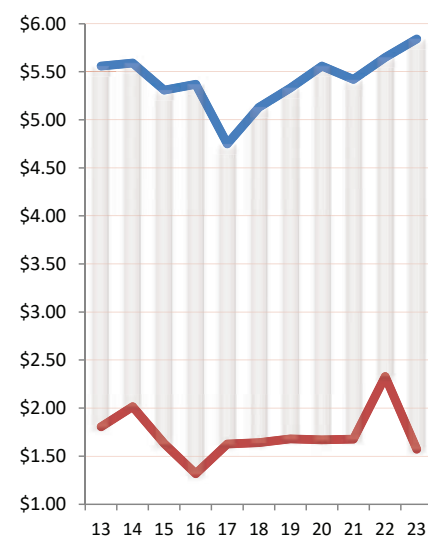
That’s the first time the CPI for ice cream and related products was below 270 since October 2022, when it was 268.8.

The average price for a half gallon of regular ice cream was \$5.81, down about 14 cents from April but up more than 45 cents from May 2022.

May’s CPI for other dairy and related products was 189.6 (December 1997=100), 9.3 percent higher than in May 2022.

“The May CPI report reveals grocery prices continue to level off, with food price inflation relatively flat since February and significantly lower than the July

Average Cheddar Price
Retail vs. CME 40-pound Block;
May 2013–2023; Price per lb




2022 peak,” commented Andy Harig, vice president, tax, trade, sustainability and policy development at FMI-The Food Industry Association.


“While we are heading in the right direction, grocers still face headwinds in terms of labor shortages and transportation challenges, and we anticipate that prices will likely remain above pre-pandemic levels for much of the year,” Harig added.

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Auburn's Hunger Solutions Institute Launches New 'Add Milk! Initiative

Opelika, AL—A new initiative led by Auburn University's Hunger Solutions Institute (HSI) has launched to provide fluid milk to more than 116 locations throughout Alabama, Georgia, California and South Dakota.

The initiative is made possible with a nearly \$3 million US Department of Agriculture (USDA) cooperative agreement under the Healthy Fluid Milk Incentives (HFMI) program.

A press conference held at Wright's Market in Opelika, AL, marked the launch of the HFMI project, Add Milk!, at 19 participating stores across Alabama, according to the International Dairy Foods Association (IDFA).

Add Milk! seeks to increase the purchase of fluid milk (nonfat and lowfat) by low-income consumers participating in the Supplemental Nutrition Assistance Program (SNAP). For every dollar of SNAP benefits a participant uses to purchase fluid milk, Add Milk! provides a dollar incentive as a coupon or discount to redeem for additional SNAP items.

"Expanding the SNAP Healthy Fluid Milk Incentives Projects means greater access to affordable, nutritious dairy products for the most vulnerable Americans," said Michael Dykes, IDFA's president and CEO. "We're pleased to see the Add Milk! program expand to support the approximately one in seven Alabama residents who participate in SNAP."

"Wright's Market is excited to participate in the USDA Healthy Fluid Milk Initiative in partnership with Hunger Solutions Institute," said Jimmy Wright, owner of

Wright's Market. "Programs such as HFMI allow Wright's Market to incentivize our SNAP customers to make healthy choices for their diet.

"USDA is thrilled to see the launch of our Healthy Fluid Milk Incentive project through the collaborative efforts of Auburn University and dedicated local retailers," said Cindy Long, administrator of USDA's Food and Nutrition Service.

The HFMI program was established as part of the 2018 farm bill to promote milk as part of a healthy, balanced diet consistent with the Dietary Guidelines for Americans. Americans are consuming less milk and in particular, low-income households usually purchase more high-fat milk than lowfat milk. Researchers have warned these declines over time could impact future generations.

Studies have shown that incentive programs, like Add Milk!, increase the purchase and consumption of incentivized food.

"Hunger Solutions Institute is thrilled to expand its leadership of nutrition incentive programs throughout Alabama and to other states in its leadership of Add Milk!" said Alicia Powers, managing director of Auburn's Hunger Solutions Institute.

"Nutrition incentive programs, like Add Milk!, are important in helping SNAP households access healthy foods by not only providing financial incentives, but also by collaborating with local, independent retailers who already provide incredible customer service to SNAP households," Powers continued.

PERSONNEL

Kelley Supply Inc. continues to add to its team. The company recently introduced SARAH NOSBISCH as the company's new Product Manager supporting the Barrier Packaging category. Nosbisch graduated from the University of Wisconsin - River Falls with a double major in Dairy Science and Equine. She also graduated with a minor in Food Science. Throughout her work career, Nosbisch has worked in production management focusing on cheese, whey powder, and cream cheese. Previous experience includes Hilmar Cheese, Foremost Farms USA, and most recently at Prairie Farms. Nosbisch is a certified SQF Practitioner and holds a Wisconsin Cheese Grader's license.

PAM PUTTKAMER has joined the Dairyland Packaging USA, LLC, team as the National Accounts Manager. Puttkamer will be responsible for cultivating strong relationships with customers and supplier partners to achieve long-term strategic goals. In addition, Puttkamer will network with key customers to identify and address specific needs, understand customer requirements, and negotiate agreements. Dairyland Packaging has serviced the industry for over 40 years by offering custom packaging solutions for agricultural, food, healthcare and medical, and manufacturing markets. Previous to Dairyland Packaging, Puttkamer will utilize past work experiences with Nelson-Jameson, Inc., Foremost Farms USA, and Saputo Cheese in her new position. "I am looking forward to this exciting new challenge and being part of the Dairyland Packaging team while continuing to service the dairy industry that I love," Puttkamer said.

The Center for Dairy Research (CDR) has welcomed several new employees, including BRAD HARKINS as a new cheese maker with the Dairy Business Innovation Alliance (DBIA). Harkins previously worked on the University of Wisconsin-Madison campus as an inventory control coordinator and driver. Before that, he served as operations manager for Yodelay Yogurt. LINDSEY O'BRIEN has joined CDR as a dairy foods trainer, responsible for developing and delivering training to dairy industry professionals. O'Brien has a decade of experience in the manufacture of American-style and chevre cheeses. She also researched foodborne pathogens for 11 years at UW-Madison's Food Research Institute (FRI). Certified economic

developer MICHAEL GAY will serve as CDR's new development specialist, responsible for identifying new funding opportunities and business development opportunities. With over 30 years of experience, Gay will also partner CDR with start-ups and technologies to help drive dairy industry innovation.

YUVRAJ ARORA, currently president of US Categories for Kellogg North America, will join International Flavors & Fragrances, Inc. (IFF) as president, Nourish, effective June 19. Arora brings more than 25 years of global CPG experience to IFF's executive leadership team. He spent the past 21 years at Kellogg, beginning in India in 2002, where he held roles in marketing and category management. In 2005 he assumed roles of increasing responsibility in marketing, brand management and general management.

DANIEL MARGHERIO, long-time sales specialist in the packaging and dairy sectors, has joined IMA Dairy & Food USA, Inc. as the company's national business development manager. In his new role, Margherio will handle IMA's Fillshape business unit, which produces and designs filling systems for flexible stand-up pouches in dairy, food, and beverage applications. He joins IMA Dairy from Fres-Co System USA, where he served as business development manager, liquid food and beverage, since 2016. Before that, Margherio held business development management roles with snack and confectionery manufacturer The Warrell Corporation, as well as with Farmland Dairies of Wallington, NJ. At Farmland, Margherio enjoyed a decade-long tenure particularly relevant to his new role with IMA Dairy & Food USA. Automation specialist ALEX DONOVAN has also joined IMA Dairy & Food as the company's new West Coast sales manager, responsible for customer relations and sales efforts in Arizona, California, Colorado, Idaho, Montana, New Mexico, Utah, Washington, Wyoming, Alaska and Hawaii.

PERSONNEL

Charles Stenholm, 84, passed away May 17. Stenholm (D-TX) served as a member of Congress in the House of Representatives from 1979 to 2005. He was the top Democrat on the House Agriculture Committee from 1997 to 2005, and chaired several subcommittees, including the dairy subcommittee, during his years in the House.

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Climax Foods Creates Casein Replacement With Plant Ingredients

San Francisco, CA—Climax Foods Inc. on Tuesday announced the discovery of what it is calling the first-ever plant-based protein ingredient replicating the functionality, flavor, performance, melt, and stretch of casein.

With this discovery, Climax Foods said it's the first company to successfully replicate the functionality, texture, and taste of the main protein in animal milk using only plant ingredients. Further, the company said its "precision formulation" process allows it to produce casein sustainably at scale, with a price parity to traditional animal-based casein.

Climax Foods said it owes this new casein replacement to its proprietary process, "precision formulation," which combines data science with machine intelligence to speed up the discovery of optimal ingredient and process combinations that fully harness the power of plants.

"While our work is based on a deep scientific understanding of plants, we don't have any need to genetically engineer plants to create our unique proteins," said Daniel Westcott, head of protein and texture at Climax Foods.

"An immeasurable range of protein diversity and combinations already exists; we simply use data science and machine learning to pay very, very close attention," Westcott continued. "This gives us the ability to model and verify formulations at the microscopic level in a fraction of the time that it would take a traditional approach. And while we love learning through data science, we generate our data by making cheese, which means that the busiest half of our lab is the kitchen."

"Caseins are involved in all dairy transformations including cheese, yogurt, cream, and others. They are directly responsible for the product texture, stability and, moreover, bring the very unique property of stretchability," said Anne Pitkowski, Bel Group's director of research and applications. "Those properties are linked to the specific micellar structure of the casein assemblage that, until Climax Foods' discovery, had not been met anywhere else in nature."

"We're not changing any ingredients genetically; we're using what is already there," said Oliver Zahn, Climax CEO and founder. "The difference comes from our depth of knowledge of the rich biodiversity of the plant kingdom down to a cellular level."

USDA, USTR Renew Ag Policy Advisory Committee, ATACs; Seek Nominations

Washington—US Secretary of Agriculture Tom Vilsack, in coordination with US Trade Representative (USTR) Katherine Tai, this week gave notice that they intend to renew the Agricultural Policy Advisory Committee (APAC) and the related Agricultural Technical Advisory Committees (ATACs) for Trade.

The APAC and ATACS provide detailed policy and technical advice, information, and recommendations regarding trade barriers, negotiation of trade agreements, and implementation of existing trade agreements affecting food and agricultural products, including the performance of other advisory functions relevant to US agricultural trade policy matters.

Also, USDA's Foreign Agricultural Service (FAS) continues to welcome nominations for persons to serve on APAC and ATACs.

There are currently six ATACS; they include ATACS for animals and animal products; processed foods; grains, feed, oilseeds, and planting seeds; sweeteners and sweetener products; fruits and vegetables; and tobacco, cotton, peanuts and hemp.

Congress in 1974 established a private sector advisory committee system to ensure that US trade policy and negotiation objectives adequately reflect US commercial and economic interests.

As provided for in the law and their charters, the APAC has the following responsibilities:

- The Committee will advise, consult with, and make recommendations to the secretary of agriculture and USTR concerning

the trade policy of the US and the matters arising in the administration of such policy;

- The Committee will provide information and advice regarding the following: negotiating objectives and bargaining positions of the US before the US enters into trade agreements, the operation of any trade agreement once entered into, and matters arising in connection with the administration of the trade policy of the US; and
- The Committee will furnish such other advisory opinions and reports as the secretary of agriculture and USTR deem necessary.

The ATACs have similar responsibilities.

Each committee has a chairperson, who is elected from the membership of that committee. Committees meet as needed, and all committee meetings are typically held in Washington, DC, or by telephone conference.

Throughout the year, members are requested to review sensitive trade policy information and provide comments regarding trade negotiations. In addition to their other advisory responsibilities, at the conclusion of negotiations of any trade agreement, all committees are required to provide a report on each agreement to the President, Congress, USTR and USDA.

All committee members are appointed by and serve at the discretion of the secretary of agriculture and USTR. Committee appointments are typically for a period of four years but may be renewed for an additional term. Each committee member must be a US citizen and must represent

a US entity with an interest in agricultural trade and must not be registered with the US Department of Justice under the Foreign Agents Registration Act.

Nominations for APAC and ATAC membership are open to individuals representing US entities with an interest in agricultural trade. Members should have expertise and knowledge of agricultural trade as it relates to policy and commodity-specific issues.

Committee appointments are made of individuals only and are not transferrable. No person, company, producer, farm organization, trade association, or other entity has a right to membership on a committee. In making appointments, every effort will be made to maintain balanced representation on the committees with representation from producers, farm and commodity organizations, processors, traders, and consumers. Geographical diversity on each committee will also be sought.

Pursuant to revised guidance published by the Office of Management and Budget (OMB) in 2014, federally registered lobbyists are no longer prohibited from serving on the advisory committees in a representative capacity.

USDA will accept nominations for membership on the APAC and six ATACs throughout the four-year charter term of the committees (June 2023 through June 2027). New applicants are considered approximately every 12 to 18 months.

Nominating a person to serve on any of the committees requires submission of a current resume for the nominee and the USDA AD-755, available online at www.fas.usda.gov/trade-advisorycommittees-applying-membership.



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ACS Survey

(Continued from p. 1)

ing. In 2018, 67 percent of respondents made at least some cheese with unpasteurized milk; in the 2022 survey, that number dropped to 48 percent.

In the area of sales and marketing, cheese maker websites are now a major sales channel. In 2021, 65 percent sold their cheese from their own website, compared to 32 percent in 2015.

Regarding food safety, 90 percent of survey respondents now have a food safety plan in place, up from 59 percent in 2016.

And in the area of profitability, cheese makers using cow, goat and sheep milk were significantly more profitable than those using cow's milk alone.

However, cheese makers making mixed-milk cheeses were less profitable.

Also, from 2017 to 2021, profit margins declined on cheese from all milk types.

"Cheese makers care deeply about the products they create, and they continue to support the growth of the American artisan cheese industry through their creativity and passion," commented Tara Holmes, ACS executive director.

"Their work is not without its challenges, however, and this research highlights the importance of their work in creating delicious products while maintaining the utmost safety standards and profitability," Holmes added.

The ACS-commissioned research yielded three reports:

Report of Key Findings: includes data on demographics, production, marketing, food safety, industry participation, and attitudes and perceptions.

Benchmarking Report: includes data on geography, production methods, production volume, milk types, marketing and distribution practices, and profitability.

Food Safety Report: includes findings on aging practices, food safety planning, milk testing, regulatory knowledge, inspections, and audits.

Digital copies are available for download on the ACS website (www.cheesesociety.org) at the following rates: ACS members, \$125 for all three reports; and non-members: \$750 for all three reports.

The *State of the US Artisan & Specialty Cheese Industry Reports* are developed from responses to a biennial survey launched by the ACS in 2016. This biennial study focuses on gaining an understanding of the current state of the US artisan, farmstead, and specialty cheese industry.

The ACS believes that the best way to learn about the issues facing the industry is by surveying cheese makers and asking them to share their thoughts, opinions, and insights into their operations.

Funding for the survey is provided by the American Cheese Education Foundation, the official 501c3 non-profit (tax deductible) fundraising arm of the ACS to raise funds to create access to education in the cheese industry.

The American Cheese Society, which was founded in 1983, supports the understanding, appreciation, and promotion of artisan, farmstead, and specialty cheeses produced in the Americas.

At 2,300 members, ACS provides advocacy, education, business development, and networking opportunities for cheese makers, retailers, enthusiasts, and the extended industry.

Compeer Donates \$1 Million Toward New UW-Platteville Dairy Pilot Plant



Celebrating Compeer are (in the photo above are, left to right): UW-Platteville's Cory Weigel, Angie Herting, Wayne Weber, Tera Montgomery and Chancellor Tammy Evetovich; with Compeer's Karen Schieler, Melanie Olson, Jennifer Layton and Kim Wedig.

Platteville, WI—The Compeer Financial Fund for Rural America has made the largest grant commitment in its history, pledging \$1 million towards the building of the Dairy Pilot Plant and Training Center at the University of Wisconsin-Platteville Pioneer Farm.

Members of the Compeer Financial Fund for Rural America board of trustees presented a ceremonial check to UW-Platteville Chancellor Dr. Tammy K. Evetovich at UW-Platteville's Pioneer Farm Monday.

The Dairy Pilot Plant and Training Center will be the first on-campus university dairy processing plant in the state, giving UW-Platteville a unique platform for education, research and outreach. Currently, UW-Madison and UW-River Falls both have on-campus dairy plants, while UW-Madison has both an on-campus Dairy Cattle Center as well as off-campus dairy farms and UWRF has an off-campus dairy farm.

At the UW-Platteville Dairy Pilot Plant and Training Center, faculty and students will be able to process milk from Pioneer Farm to make cheese and ice cream, while performing research and development for other new diverse dairy products, such as goat milk cheeses or unique bottling concepts. The plant will also be available for local farmers, industry partners, artisan cheese makers and regional stakeholders to create and test new products.

Students will have opportunities to be involved in applied research on sustainable farm-to-fork ecosystems, including water management and energy efficiency, as well as additional avenues to collaborate with the university's Huff Family Innovation Center in the new Sesqui-centennial Hall.

"It is our vision to establish a state-of-the-art dairy processing facility that will not only meet the increasing demand for new and innovative dairy products but also create significant learning opportunities for our students, faculty, staff as well as local and regional dairy producers," Evetovich said.

"On behalf of the university, I thank the Compeer Financial Fund for Rural America for the support towards this goal," Evetovich continued. "Their belief in our vision and dedication to enhancing the dairy industry is truly commendable."

"Our mission at Compeer Financial is to champion the hopes and dreams of rural America," said Kim Wedig, farmer and board director at Compeer Financial. "We know that the industry needs a strong future workforce who are trained in the skills needed to succeed in our field. We can't think of a better way to express our commitment to rural and agricultural communities than by supporting this pilot plant and training center."

Compeer Financial, a Farm Credit cooperative based in Sun Prairie, WI, has been a long-time supporter of UW-Platteville. In 2019, Compeer Financial's Fund for Rural America enabled the creation of a student-run ice cream production business on campus, Pioneer Sweets.

Compeer Financial's board of directors has dedicated 1 percent of annual net earnings to support the fund's focus areas of agricultural advocacy and development, agriculture education, cooperative initiatives, rural development and community enrichment; and youth engagement.

More information about opportunities available through the fund can be found at compeer.com/giving-back.

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Bipartisan Senate Bill Would Allow Whole Milk To Be Served In Schools

Washington—US Sen. Roger Marshall (R-KS) introduced bipartisan legislation that would allow schools participating in the National School Lunch Program to serve whole milk.

The introduction follows last week's approval by the House Committee on Education and the Workforce of the Whole Milk for Healthy Kids Act of 2023, which allow schools participating in the National School Lunch Program to serve all varieties of flavored and unflavored milk, including whole milk.

"Today, two out of three children do not receive their recommended daily dairy intake. Our legislation aims to change that by reinstating whole milk in school cafeterias," said Marshall, a physician. "I truly believe food is medicine, and by increasing kids' access to milk, we will help prevent health complications down the road and encourage nutrient-rich diets for years to come."

"This bill will help our students access the nutritious, high-quality whole milk Vermont's dairy farmers work hard to produce," said US Sen. Peter Welch (D-VT), one of the bill's co-sponsors. "That's good for our kids, and for our local farmers, who can continue to do what they love and feed our communities."

"The Whole Milk for Healthy Kids Act of 2023 would allow schools to provide a wider variety of nutritious milk options that children prefer to drink," said Michael Dykes, president and CEO of the International Dairy Foods Association. "Nutritionists, school meal professionals, and a wide majority of parents know that offering whole milk increases school meal participation, reduces food waste, and adds to the nutritional value of school meals for children and adolescents."

"We applaud Senators Marshall and Welch for working to ensure all students have access to the healthy milk options that they will choose to drink," said Jim Mulhern, president and CEO of the National Milk Producers Federation.

"By expanding the options in school meal programs to include the most popular varieties of nutritious milk, discouraging food waste and encouraging better nutrition, the bipartisan Whole Milk for Healthy Kids Act provides a commonsense solution that increases schools' ability to choose milk varieties that best meet their students' nutritional needs," Mulhern added.

House Bill Would Require Schools To Offer Flavored Milk In School Lunches

Washington—Legislation introduced in the House late last week by US Rep. Tom Tiffany (R-WI) would require schools to offer flavored milk in the school lunch program.

The Milk is Indisputably Liked by Kids (MILK) Act of 2023 is being co-sponsored by US Reps. Jim Banks (R-IN), Scott Fitzgerald (R-WI), Glenn Grothman (R-WI), Ronny Jackson (R-TX), Andy Ogles (R-TN), Scott Perry (R-PA), and Derrick Van Orden (R-WI).

In February of this year, USDA's Food and Nutrition Service proposed long-term school nutrition standards for, among other things, fluid milk, sodium, and added sugars.

The agency proposed two alternatives for the current milk standard. Alternative A proposes to allow milk (fat-free and lowfat) at school lunch and breakfast for high school children only, while children in grades K-8 would be limited to a variety of unflavored milk. Alternative B proposes to maintain the current standard allowing all schools to offer fat-free and lowfat milk, flavored and unflavored.

"Flavored milk options are critical components of healthy school meals because they deliver 13 essential nutrients that children need for growth, development, healthy immune function, mental health, and overall wellness, and

they deliver all of these benefits in a package that children love to consume," said Michael Dykes, president and CEO of the International Dairy Foods Association (IDFA).

"Parents, school meal professionals, nutritionists, and the Dietary Guidelines for Americans all support including lowfat flavored milk in public schools," Dykes continued. "They know, and the data show, that when lowfat flavored milk is taken off the menu, school milk consumption declines, school meal participation declines, and more food gets wasted."

"IDFA is grateful to Rep. Tiffany for introducing the MILK Act and leading this effort to ensure flavored milk remains available to children of all grade levels," Dykes said.

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COMING EVENTS

www.cheesereporter.com/events.htm

NIZO Short Courses On Spray Drying, Membrane Concentration: September

Ede, The Netherlands—Online registration is now open for two consecutive, in-person workshops on membrane concentration, evaporation and/or spray drying.

Hosted by NIZO, both courses will take place here at NIZO headquarters. The Membrane Concentration & Evaporation workshop will take place Sept. 12-13, followed by the Spray Drying workshop Sept. 14-15.

The first course covers the latest developments in membrane concentration and falling film evaporation, process optimization, and cost saving-strategies.

Instructors will outline basic theory on evaporation, followed by a practical workshop enabling participants to apply the theory in practice. The curriculum also includes case studies, industry examples and practical demonstrations.

The course is intended for anyone involved in concentration, including process and product developers, technologists and plant operational staff. Speakers from NIZO, academia and industry will guide students through the topics from scientific

understanding to its practical implications.

The Spray Drying Workshop on Sept. 14-15 will look at how spray drying is the most applied process for food powder production. It also involves a complex balance between production costs and product quality.

The course will start with basic drying theory and the “ins and outs” of spray drying. It then focuses on predictive tools for spray drying optimization with a practical demonstration. Instructors will highlight how improvement can often be achieved by improving drying capacity, minimizing fouling and reducing cleaning downtime.

This course also presents the latest developments in drying technology, process optimization and cost-saving strategies, including case studies, examples from the industry and hands-on demonstrations. Instruction is designed to expand the network of scientists and industry experts in the field of drying.

Reduced rates will be offered to those enrolling in both courses. For more details or online registration, visit www.nizo.com.

Entry Forms For WDE Championship Dairy Product Contest Due July 21

Madison—Dates were announced for the 2023 World Dairy Expo (WDE) Championship Dairy Product Contest.

Hosted by the Wisconsin Dairy Products Association (WDPA), last year's competition drew more than 1,500 entries from across North America.

Judging for the event will take place here Aug. 22-24. Judging day for cheese and butter entries will be Aug. 22. Yogurt, Cottage cheese, fluid milk, dairy-based dips, whipping cream and other Grade A products will be judged on the following day.

Judging of ice cream, sherbet, gelato, whey products, nonfat dry milk and creative/innovative technologies will be Aug. 24.

A \$65 entry fee is required for each product, with forms and fees due Friday, July 21.

All cheese, butter, yogurt, sour cream, Cottage cheese, sour cream-based dips, and fluid milk entries must be shipped to Madison's Midwest Refrigerated Services.

All ice cream, sherbet, whey, nonfat dry milk, gelato, creative and innovative entries should be sent to Madison College.

All entries must be received between Aug. 14-18, and overnight shipping is recommended.

All three days of judging will be held at the Madison College Culinary Arts School. This judging site will allow students and



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FMI Supply Chain Forum Is Sept. 26-28 In Addison, TX

Addison, TX—FMI: The Food Marketing Institute (FMI) has kicked off registration for its 2023 Supply Chain Forum here Sept. 26-28 at the Renaissance Dallas Addison Hotel.

The three-day forum is designed to inspire supply chain executives to manage complexity and lead change.

Speakers will provide actionable insights, practical tools, innovative solutions and peer-to-peer networking to navigate through on-going disruptions, volatility and supply chain strategy transformation challenges.

Key topics of discussion include labor shortage and workforce challenges; impact of macro-economic issues on the grocery industry; collaborative transportation and logistic issues.

Cost to attend is \$895 for retailer, wholesalers and suppliers; \$1,095 for FMI associate members; and \$1,395 for non-members.

To register online and for more information, visit www.fmi.org/supply-chain-forum.

chef-trainees the opportunity to observe and interact with contest judges.

Winning entries will be auctioned off at the World Dairy Expo Championship Dairy Product Contest Auction on Tuesday, Oct. 3 at Madison's Alliant Energy Center.

All product category winners will receive a trophy on stage during the auction.

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

If a company did not receive an entry form, or would like more information, contact WDPA at (608) 836-3336 or via email: info@wdpa.net.

Online registration and full contest details are available at www.wdpa.net.

PLANNING GUIDE

Summer Fancy Food Show: June 25-27, Javits Center, New York, NY. For information, visit www.specialtyfood.com.

ADSA Annual Meeting: June 25-28, Ottawa, Ontario. Registration is online at www.adsa.org.

WDPA Dairy Symposium: July 10-11, Landmark Resort, Door County, WI. Visit www.wdpa.net for updates and registration.

IAFP 2023: July 16-19, Toronto, Ontario. Visit www.foodprotection.org for more information.

IFT Expo: July 16-19, McCormick Place, Chicago. Visit www.iftevent.org for future updates.

ACS Conference: July 18-21, Des Moines, IA. Updates and online registration available at www.cheesesociety.org.

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

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

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

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

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

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

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



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Real Estate

DAIRY PLANTS FOR SALE: <https://dairyassets.weebly.com/m--a.html>. Contact Jim at 608-835-7705; or by email at jimcisler7@gmail.com



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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NORTHEAST - JUNE 14: Milk volumes are steady in the Northeast, and there are strong volumes clearing into Class III operations. Contacts have shared that cheese production has slowed somewhat as farm milk intakes decline post spring flush, but production schedules remain seasonally steady. Demand is mixed. Retail demand has held steady, but contacts have relayed that foodservice demand is quieter than it was this time last year. Plant managers have shared that their inventories are steady, with American-type and Italian-type cheese inventories noted to be unchanged.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	\$1.9250 - \$2.2125	Process 5-lb sliced:	\$1.6850 - \$2.1650
Muenster:	\$1.9125 - \$2.2625	Swiss 10-14 lb cuts:	\$3.4925 - \$5.8150

MIDWEST AREA - JUNE 14: Milk availability for Midwestern cheese processing remains ample. Some cheese plant contacts say spot offers were not as numerous this week. There are continued expectations that milk output/availability will slacken near-term as late spring weather begins to transition, but spot milk prices changing hands as low as \$12 under Class is indicative of the recent substantiality of overall milk availability. Last year, during week 24, the spot milk price ranged from \$5 to \$1 under Class III. Cheese processing, naturally, is busy. Milk handlers say that Class III plants offering any extra downtime were minimal. Cheese demand, according to a number of upper Midwestern processors, is active. They say customers are clearly less hesitant to purchase for near- to mid-term needs when market prices are at their current levels. Overall, cheese market tones remain under some bearish pressure, particularly cheese blocks.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	\$1.9675 - \$3.1775	Mozzarella 5-6#:	\$1.4975 - \$2.5850
Brick 5# Loaf:	\$1.6975 - \$2.2650	Muenster 5#:	\$1.6975 - \$2.2650
Cheddar 40# Block:	\$1.4200 - \$1.9625	Process 5# Loaf:	\$1.5625 - \$2.0300
Monterey Jack 10#:	\$1.6725 - \$2.0200	Swiss 6-9# Cuts:	\$3.0075 - \$3.1100

WEST - JUNE 14: Demand is steady for retail and foodservice channels for varietal cheeses. Although a few manufacturers note contract sales have pulled less on inventories lately, both spot market and contract sales are steady. Loads are available to accommodate current demand, and a few cheese makers relay block cheese inventories are slightly looser. Sources indicate mixed export demand for the remainder of Q2 ranging from steady obligations to softened, while Q3 interest is reportedly quieter overall thus far. Cheese manufacturers are running strong production schedules with plenty of Class III milk volumes available to accommodate needs of processors. Block and barrel prices on the CME decreased since last Wednesday, and the spread has remained largely unchanged.

Wholesale prices delivered, dollars per/lb:

Monterey Jack 10#:	\$1.7875 - \$2.0625
Cheddar 10# Cuts :	\$1.8000 - \$2.0000
Cheddar 40# Block:	\$1.5525 - \$2.0425
Process 5# Loaf:	\$1.6875 - \$1.8425
Swiss 6-9# Cuts:	\$2.3000 - \$3.7300

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

Variety	Date: 6/14	6/7	Variety	Date: 6/14	6/7
Cheddar Curd	\$1.98	\$1.94	Mild Cheddar	\$2.00	\$1.97
Young Gouda	\$1.76	\$1.73	Mozzarella	\$1.73	\$1.70

FOREIGN -TYPE CHEESE - JUNE 14: Demand for foreign type cheese is increasing. Industry sources suggest that retail demand has been buoyed by the easing of cheese prices at grocery stores and by in-store promotions. Foodservice orders have picked up, and manufacturers report shipping more loads of cheese to summer vacation destinations. Strong milk supplies have meant strong cheese production. But as milk volumes begin their seasonal decline, cheese demand is beginning to overtake supplies. Cheese inventories are steady to lower, and some cheese varieties are tight. Manufacturers are receiving requests from a wider range of customers. Because much of the cheese is already committed, a few of these new orders are not getting filled immediately.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$1.7825 - 3.2700
Gorgonzola:	\$3.6900 - 5.7400	\$2.2900 - 3.0075
Parmesan (Italy):	0	\$2.1700 - 4.2600
Romano (Cows Milk):	0	\$2.9725 - 5.1275
Sardo Romano (Argentina):	\$2.8500 - 4.7800	0
Reggianito (Argentina):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	\$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	\$3.5275 - 3.8525
Swiss Cuts Finnish:	\$2.6700 - 2.9300	0

DRY PRODUCTS - JUNE 15

LACTOSE CENTRAL/WEST: Decreased demand from standardization, confectionery and infant formula sectors has stymied manufacturers' efforts to move extra loads of lactose. Although lactose continues to move steadily through contracted obligations, spot market demand is sporadic. Most spot activity is in response to low prices or the need to fill small, near-term lactose needs. Some suggest end users and secondary markets have the lactose they need on-hand and are not very eager to take on any more loads.

WPC CENTRAL/WEST: Demand is weak, and supplies are readily available for WPC 34% that is interchangeable with other dairy proteins. Some preferred brands have stable demand and a bit less availability. The market tones for whey proteins are generally weak. However, some market observers note that the stabilization of WPC 80% and NDM prices could signal potential mar-

ket improvements for WPC 34% as well, if current WPC 34% inventories could be brought in line with near-term demand.

CASEIN: Casein processing has picked up since early 2023, following strengthened output in New Zealand and current spring milk output levels in Europe. Demand is still hearty. Some loads were traded above the current range for situational needs, but notes on contractual agreements being made for the upcoming quarters have traders expecting more bearishness moving into the second half of the year.

NDM EAST: Condensed skim is widely available, but there are expectations of supply decreases in the near- to mid-term. Some end users are slowly returning to the table, while other customers can opt for relatively advantageous values on higher protein concentration markets, such as whey protein concentrate 34%.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total dairy retail advertisements declined on the conventional aisle by 5%, and organic dairy ad totals declined 3%, both compared to last survey. As a percentage of total dairy ads by commodity, cheese for both conventional and organic were highest, 30 and 37%, respectively. Ice cream in the 48-64 ounce container was the most advertised conventional dairy retail item. Total retail ads for conventional milk declined this week, down 8% from the last survey period. Total conventional cheese advertisements declined 22%, but total organic cheese ads increased 109%, compared to previous survey. Ads grew 20% for conventional cheese 6-8-ounce shred, while in the organic category, the retail ad number for 6-8-ounce shred cheese led the way, up 135%. Total conventional yogurt ads decreased 14%, and total organic yogurt ads decreased 37%. Greek yogurt 4 -6 ounce had the highest number of retail ads in the conventional yogurt category, up 78% compared to last week.

RETAIL PRICES - CONVENTIONAL DAIRY - JUNE 16

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	3.66	2.29		3.99			
Butter 1#	4.10	3.95	3.99	3.62	3.36	3.81	4.74
Cheese 6-8 oz block	2.79	2.62	2.30	2.35	2.44	2.44	2.50
Cheese 6-8 oz shred	2.63	2.56	2.54	2.31	2.28	2.42	2.49
Cheese 6-8 oz sliced	2.43	2.97	2.32	2.09	3.61	2.40	2.49
Cheese 1# block	4.15	3.99		4.49			3.99
Cheese 1# shred	4.06	3.99		4.49	3.99	3.99	3.99
Cheese 1# sliced	4.49		4.49				4.49
Cheese 2# block	6.94					7.49	6.38
Cheese 2# shred	7.23	8.99				6.82	5.98
Cottage Cheese 16 oz	2.32	2.83	2.07			2.50	2.50
Cottage Cheese 24 oz	2.69			2.43	3.79		2.49
Cream Cheese 8 oz	2.58	2.25	3.33	2.34	2.67	2.83	2.25
Ice Cream 14-16 oz	3.63	3.79	3.47	3.56	3.41	3.56	4.04
Ice Cream 48-64 oz	3.81	3.68	4.19	3.51	3.70	3.84	4.13
Milk 1/2 gallon	2.45	3.14			2.47	1.99	1.63
Milk gallon	3.54	3.77		3.77	3.49	3.21	
Flavored Milk 1/2 gal	2.23			2.49		1.99	
Flavored Milk gallon							
Sour Cream 16 oz	2.16	2.16	2.00	2.42	2.00	2.44	2.11
Sour Cream 24 oz	2.75			3.10			2.49
Yogurt (Greek) 4-6 oz	1.10	1.15	1.08	1.04	1.08	1.10	1.25
Yogurt 4-6 oz	0.63	.061	0.71	0.89	0.70	0.59	
Yogurt (Greek) 32 oz	5.86	5.65	5.99	5.77	5.99	5.87	5.99
Yogurt 32 oz	2.23	2.78		3.50			2.07

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Ice Cream 48-64 oz		\$8.99	
Butter 8 oz:	NA	Flavored Milk 1/2 gallon:	NA
Butter 1lb:	NA	Milk 1/2 gallon:	\$4.33
Cheese 6-8 oz block:	NA	Milk gallon:	NA
Cheese 6-8 oz shreds:	\$3.41	Yogurt 4 - 6 oz Greek	NA
Cheese 6-8 oz sliced:	\$4.60	Yogurt 4-6 oz:	\$2.19
Cheese 2 lb block:	NA	Yogurt Greek 32 oz	\$5.19
Cottage Cheese 16 oz:	\$4.90	Yogurt 32 oz:	\$4.06
Cream Cheese 8 oz:	\$3.29		

WHOLESALE BUTTER MARKETS - JUNE 14

WEST: Cream multiples stayed firm, and plenty of volume is available for processing needs. A few butter manufacturers report marginal amounts of outside cream taken in with scheduled major equipment maintenance set to start. Despite the reportedly reduced processing capacity, buttermaking is strong to steady. In some parts of the region, more cream is shifting to ice cream production from butter production. Butter demand is mixed. Moderate to lighter demand from commercial bulk buyers is noted, while foodservice and retail demand is relayed as strong to steady by industry sources. Loads are available to accommodate current salted and unsalted butter demand. A few stakeholders indicate inventories are slightly on the heavy side. However, comparatively tighter unsalted bulk butter supplies are noted as well. Export activity is moderate to lighter.

CENTRAL: Butter makers reported similar demand interests as the past two weeks. They say there are some increasing retail sales opportunities, but noth-

ing out of the norm for late spring. They say domestic end users are more actively seeking unsalted 82 percent butterfat loads. Cream availability remains somewhat steady, as well. Multiples are holding firm in the low/mid 1.20s from cream sources regionally, although some Midwestern plant managers are still taking on cream from Western states. All said, butter market tones are range-bound.

NORTHEAST: Cream supplies are steady in the East. Contacts have shared that strong ice cream production schedules have drawn upon some available volumes, but that cream is still available for churning. Plant managers have relayed that they are still actively churning, with some plants maintaining seven-day production schedules. Butter inventories are strong, and some manufacturers have shared that they continue to freeze butter in bulk while cream remains available. Butter demand is steady to stronger. Food service demand is steady, while contacts say that retail demand is reportedly strong.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
06/12/23	71,852	74,044
06/01/23	70,156	73,403
Change	1,696	641
Percent Change	2	1

CME CASH PRICES - JUNE 12 - JUNE 16, 2023

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	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NDFM	DRY WHEY
MONDAY June 12	\$1.5700 (NC)	\$1.4225 (NC)	\$2.3625 (NC)	\$1.1600 (NC)	\$0.2800 (+½)
TUESDAY June 13	\$1.5500 (-2)	\$1.4050 (-1¼)	\$2.3525 (-1)	\$1.1600 (NC)	\$0.2800 (NC)
WEDNESDAY June 14	\$1.5275 (-2¼)	\$1.3900 (-1¼)	\$2.3850 (+3¼)	\$1.1625 (+¼)	\$0.2725 (-¾)
THURSDAY June 15	\$1.5275 (NC)	\$1.3900 (NC)	\$2.3700 (-1½)	\$1.1550 (-¾)	\$0.2725 (NC)
FRIDAY June 16	\$1.5250 (-¼)	\$1.3775 (-1½)	\$2.3650 (-½)	\$1.1575 (+¼)	\$0.2750 (+¼)
Week's AVG \$ Change	\$1.5400 (-0.0420)	\$1.3965 (-0.0065)	\$2.3670 (-0.0075)	\$1.1590 (-0.0035)	\$0.2760 (+0.0030)
Last Week's AVG	\$1.5820	\$1.4615	\$2.3745	\$1.1625	\$0.2730
2022 AVG Same Week	\$2.1795	\$2.1705	\$2.9560	\$1.8165	\$0.5080

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Monday's block market activity was limited to an unfilled bid for 1 car at \$1.3900, which left the price unchanged at \$1.4225. A total of 16 cars of blocks were sold Tuesday, the last at \$1.4050, which set the price. On Wednesday, 12 cars of blocks were sold, the last at \$1.3900, which set the price. One car of blocks was sold Thursday at \$1.3900, which left the price unchanged. One car of blocks was sold Friday at \$1.3750, which set the price. The barrel price declined Tuesday on a sale at \$1.5500, fell Wednesday on an uncovered offer at \$1.5275, and declined Friday on a sale at \$1.5250. Friday's block price of \$1.3775 is the lowest daily price for blocks since May 8, 2020.

Butter Comment: The price fell Tuesday on a sale at \$2.3525, increased Wednesday on a sale at \$2.3850, declined Thursday on a sale at \$2.3700, and fell Friday on an uncovered offer at \$2.3650.

Nonfat Dry Milk Comment: The price increased Wednesday on a sale at \$1.1625, fell Thursday on a sale at \$1.1550, then rose Friday on an unfilled bid at \$1.1575.

Dry Whey Comment: The price rose Monday on an unfilled bid at 28.0 cents, fell Wednesday on a sale at 27.25 cents, then rose Friday on an unfilled bid at 27.50 cents.

WHEY MARKETS - JUNE 12 - JUNE 16, 2023

RELEASE DATE - JUNE 15, 2023

Animal Feed Whey—Central: Milk Replacer:	.2000 (-3) – .2500 (NC)	
Buttermilk Powder:		
Central & East:	.9200 (NC) – 1.0300 (-2)	West: .8800 (-1) – 1.0000 (-3)
Mostly:	.9000 (-1) – .9800 (-1)	
Casein: Rennet:	4.2500 (-25) – 4.7500 (NC)	Acid: 4.5000 (-20) – 5.0000 (NC)
Dry Whey—Central (Edible):		
Nonhygroscopic:	.2000 (-6½) – .3600 (-2)	Mostly: .2750 (+½) – .3250 (-2½)
Dry Whey—West (Edible):		
Nonhygroscopic:	.2725 (-¾) – .4025 (NC)	Mostly: .2900 (NC) – .3800 (NC)
Dry Whey—NE:	.3250 (-1¼) – .3975 (-¼)	
Lactose—Central and West:		
Edible:	.1350 (NC) – .4800 (NC)	Mostly: .1500 (NC) – .3000 (NC)
Nonfat Dry Milk—Central & East:		
Low/Medium Heat:	1.1400 (NC) – 1.2000 (NC)	Mostly: 1.1600 (+1) – 1.1800 (NC)
High Heat:	1.2000 (-4) – 1.3400 (+2)	
Nonfat Dry Milk—Western:		
Low/Med Heat:	1.1200 (-1) – 1.2000 (-1)	Mostly: 1.1300 (-2) – 1.1900 (-1)
High Heat:	1.2525 (-¼) – 1.4000 (NC)	
Whey Protein Concentrate—34% Protein:		
Central & West:	.7000 (NC) – 1.1750 (-7½)	Mostly: .7500 (-5) – 1.1400 (-3½)
Whole Milk:	1.9000 (NC) – 2.0500 (NC)	

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

HISTORICAL MONTHLY AVG BUTTER PRICES

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

European Dairy Company Solarec Joining Global Dairy Trade

Auckland, New Zealand—Global Dairy Trade (GDT) this week announced that European dairy company Solarec is joining GDT, with the potential of offering a range of dairy ingredients, including butter, skim milk powder, whole milk powder, and Mozzarella cheese.

Solarec, 100 percent owned by five cooperatives (Laiterie des Ardennes accounts for 90 percent), is mostly a B2B dairy producer based in the Belgian Ardennes. Solarec transforms 1.55 billion liters of milk annually from two production sites (Recogne and Baudour, Belgium) into 110,000 tons of milk powder, 50,000 tons of butter, and 190 million liters of UHT milk.

Recently, Solarec has added Mozzarella to its product range, with a potential annual production of 32,000 tons. The company supplies products to more than 80 countries.

“Joining GDT allows us to obtain credible reference prices for our products on an efficient and reliable platform,” commented Louis Ska, Solarec’s managing director.

“It also provides us with access to a worldwide pool of active buyers. This fits well with our strategic plan and the aspirations of our shareholders,” Ska added.

“We are pleased to be partnering with GDT to help meet global demand and trusted dairy standards,” said Geoffrey Paulus, Solarec’s sales director.

Shawn McCauley, GDT’s managing director Europe, said he is delighted that Solarec sees the potential in leveraging the GDT Events platform to expand its business and gain access to new customers around the world.

“Solarec will benefit from enhancements to the GDT platform designed to better meet the needs of European participants. These enhancements will not only benefit Solarec, but also the broader European dairy industry, as they will facilitate increased price transparency for a wide range of core European dairy ingredients to be offered on our world-leading price discovery platform,” McCauley said.

For more information, visit www.globaldairytrade.info.

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