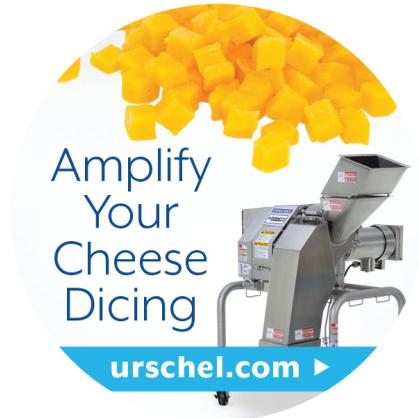




CHEESE REPORTER

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USDA Reduces Milk Production Forecast, Raises Price Forecasts

Cheese Prices Projected To Average Above \$2.00 Per Pound; Butter Price To Average \$2.57

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released Wednesday, reduced its 2022 milk production forecast and raised all of its dairy product and milk price forecasts.

The agency noted that Russia's recent military invasion of Ukraine "significantly increased the uncertainty of agricultural supply and demand conditions in the region and globally." The supply-demand report released Wednesday represents an initial assessment of the short-term impacts as a result of this action.

USDA lowered its milk production forecast from last month by 1.2 billion pounds, to 226.0 billion pounds, due to lower dairy cow numbers and slower growth in milk per cow. At that level, 2022 milk production would be down 300 million pounds from 2021's record output.

The fat basis dairy import forecast is lowered from last month on lower expected imports of cheese

and butterfat products, while fat basis exports are reduced on lower shipments of whole milk powder and whey.

On a skim-solids basis, the import forecast is raised, primarily as higher imports of milk proteins more than offset weaker cheese imports.

The skim-solids-basis export forecast is reduced on weaker expected sales of whey products and skim milk powders.

Price forecasts for cheese, butter, nonfat dry milk, and dry whey are all raised from last month on current prices, lower expected production, and continued demand strength.

USDA's new dairy product price forecasts, with comparisons to last month's forecasts and 2021 price averages, are as follows: cheese, \$2.03 per pound, up 13 cents from last month's forecast and up 35.45 cents from 2021; butter, \$2.575 per pound, up 18.5 cents from last month's forecast and up 84.25 cents from 2021; nonfat dry

milk, \$1.7400 per pound, up 7.5 cents from last month's forecast and up 47.1 cents from 2021; and dry whey, 71.0 cents per pound, up one-half cent from last month's forecast and up 13.56 cents from 2021.

With those higher product prices, both the Class III and the Class IV price forecasts are raised. USDA is now projecting that the 2022 Class III price will average \$21.65 per hundredweight, up \$1.35 per hundred from last month's forecast and up \$4.57 from 2021; and the Class IV price will average \$23.70 per hundred, up \$1.40 from last month's forecast and up \$7.61 from 2021.

USDA's forecast for the all milk price is also increased, to \$25.05 per hundred, up \$1.50 from last month's forecast and up \$6.36 from 2021.

This month's 2021/22 US corn supply and use outlook is for increased food, seed, and industrial use, larger exports, and smaller stocks relative to last month. Corn used for ethanol is raised 25 million bushels to 5.35 billion, based

• See **Higher Prices**, p. 11

FDA To Continue Enforcement Discretion On Five FSMA Final Rules

Silver Spring, MD—The US Food and Drug Administration (FDA) today issued guidance on its intent not to enforce certain provisions of five rules that implement the Food Safety Modernization Act (FSMA).

As FDA begins implementation of these rules, the agency said it has received questions and comments from stakeholders regarding specific provisions. In certain situations, FDA has determined it is appropriate to take time to consider options, including rulemaking, to address concerns raised by stakeholders.

As it works on solutions, FDA said it does not intend to enforce these provisions as they currently apply to entities or activities addressed in the guidance.

The enforcement discretion policies announced today by FDA are specific to provisions in the following rules: Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food; Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Animal Food; Foreign Supplier Verification Program (FSVP); Produce Safety; and Intentional Adulteration (IA).

In many instances, the guidance released today by FDA builds upon previously announced enforcement

• See **FSMA Enforcement**, p. 8

Cheese Production Rose 2.8% In Jan.; Cheddar Declined 2.7%; Butter Output Dropped 6.9%

Washington—US cheese production during January totaled 1.17 billion pounds, up 2.8 percent from January 2021, USDA's National Agricultural Statistics Service (NASS) reported last Friday.

Regional cheese production in January, with comparisons to January 2021, was as follows: Central, 569.8 million pounds, up 6.6 percent; West, 463.2 million pounds, down 1.1 percent; and Atlantic, 134.7 million pounds, up 1.5 percent.

January cheese production in the states broken out by NASS, with comparisons to January 2021, was: Wisconsin, 291.9 million

• See **Cheese Output Up**, p. 6

Progress Reported In National Effort To Develop Freight Data Portal

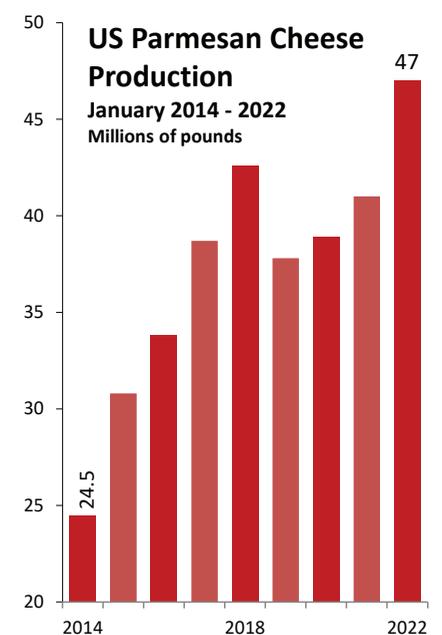
Washington—Efforts to develop international standards for the sharing and use of digital information throughout the supply chain took a significant step forward at a recent joint meeting of the Supply Chain Optimization and Resilience (SCORE) Coalition and global standards organization ASTM International in Long Beach, CA, the groups reported.

A group of public and private stakeholders — including John D. Porcari, port envoy to the Biden administration's Supply Chains Disruptions Task Force; Carl Bentzel, Federal Maritime Commission (FMC) commissioner; the US Department of Commerce; MARAD (the US Maritime Administration); senior leadership of the ports of Long Beach and Los Angeles; and representatives of

beneficial cargo owners, truckers, retailers, convenience stores and equipment manufacturers; supply chain transportation, logistics, and engineering providers, and others — agreed that there was a strong market and governmental need for performance-based and technology-neutral international standards for the exchange and use of digital information in the supply chain.

Such standards would serve as building blocks for a National Freight Data Portal that would enable global supply chain data exchange, relieving port and supply chain congestion and improving trade competitiveness. In a recently released assessment, the US Department of Transportation recommended creation of

• See **Freight Data Portal**, p. 14





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

DICK GROVES

Publisher/Editor

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

MOIRA CROWLEY

Specialty Cheese Editor

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

KEVIN THOME

Advertising & Marketing Director

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

BETTY MERKES

Classifieds/Circulation Manager

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

REGULAR CONTRIBUTORS:

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

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

California Cheese & Butter Association

Lisa Waters,

1011 Pebble Beach Dr, Clayton, CA 94517

Central Wisconsin Cheesemakers' and Buttermakers' Association

Jim Mildbrand

jim.mildbrand@gmail.com

Cheese Importers Association of America

204 E St. NE, Washington, DC 20002

Eastern Wisconsin Cheesemakers' and Buttermakers' Association

Barb Henning, Henning's Cheese

21812 Ucker Road, Kiel, WI 53042

International Dairy-Deli-Bakery Association

8317 Elderberry Road, Madison, WI 53717

Missouri Butter & Cheese Institute

Terry S. Long, 19107 Factory Creek Road,
Jamestown, MO 65046

Nebraska Cheese Association

Ed Price, Fremont, NE 68025

New York State Cheese Manufacturer's Assn

Kathryn Boor, 11 Stocking Hall,
Cornell University, Ithaca, NY 14853

North Central Cheese Industries Assn

Lloyd Metzger, SDSU, Box 2104,
Brookings, SD 57007

North Dakota Cheese Makers' Assn

Chuck Knetter, Medina, ND 58467

Ohio Swiss Cheese Association

Lois Miller, P.O. Box 445,
Sugar Creek, OH 44681

South Dakota State Dairy Association

Howard Bonnemann, SDSU, Box 2104,
Brookings, SD 57007

Southwestern Wisconsin

Cheese Makers' Association

Ben Workman, Edelweiss Creamery LLC,
W6117 Cty Hwy C, Monticello, WI 53566

Wisconsin Association for Food Protection

Bob Wills

PO Box 620705, Middleton WI 53562

Wisconsin Cheese Makers' Association

John Umhoefer, 5117 W. Terrace Dr.,
Suite 402, Madison, WI 53718

Wisconsin Dairy Products Association

Brad Legreid, 8383 Greenway Blvd.,
Middleton, WI 53562

EDITORIAL COMMENT



DICK GROVES

Publisher / Editor

Cheese Reporter

e: dgroves@cheesereporter.com

tw: @cheesereporter

Wisconsin is alone in posting milk production increases every year since 2005.

Consistent Milk Production Growth: Wisconsin Stands Alone

Folks who have been following milk production trends at the state level since at least the 1990s might find the following tidbit somewhat surprising: Among the top 10 milk-producing states, Wisconsin stands alone when it comes to consistent growth in milk production over the past 15-plus years.

Why might this be so hard to believe for industry veterans? Because for many years, Wisconsin's milk production was stagnant to declining.

This was, in fact, the case starting in 1989, and running for a number of years. Wisconsin in 1988 set a new milk production record of 25.0 billion pounds, and didn't break that record until 2009.

Between those years, Wisconsin's milk production declined nine times, including drops of 1.0 billion pounds or more in 1989, 1993, and 2001. And the last of those declines came in 2004, when output of 22.085 billion pounds was down 181 million pounds from 2003 — and down 2.9 billion pounds from 1988's record output.

After falling in 2004, Wisconsin's milk production started to increase — and hasn't stopped since. In 2009, it finally topped 25.0 billion pounds, breaking the 1988 record, and kept rising, hitting 30 billion pounds for the first time in 2016 and then reaching 31 billion pounds for the first time in 2021, at 31.7 billion pounds.

During that period of uninterrupted growth, Wisconsin "matched" the three billion-pound declines of the 1989-2003 period with three increases of more than 1 billion pounds; those increases occurred in 2012, 2015 and 2016.

Wisconsin's record of milk production increases since 2005 raises a couple of questions. First, has Wisconsin's milk production ever posted this many consecutive increases?

The answer to that question is no, with an asterisk. Using milk production figures from USDA's National Agricultural Statistics

Service dating back to 1924, Wisconsin has never before posted 17 consecutive increases in milk production.

The closest the state came to the current streak was from 1973 to 1983, when the state's milk output increased, uninterrupted by any declines, from 18.4 billion pounds to 23.8 billion pounds, before falling to 23.5 billion pounds in 1984 (no doubt due in part to USDA's Milk Diversion Program, which ran for all of 1984 and the first quarter of 1985 and paid dairy farmers to reduce their milk production from a base).

So, why the asterisk? As noted, the NASS statistics date back to 1924, when Wisconsin's milk production already totaled 10.13 billion pounds. Obviously, Wisconsin posted numerous consecutive years of production increases between 1848, when it became a state, and 1924, but those statistics aren't readily available and, even if they were, might not be as reliable as more "modern" statistics.

The second question raised by Wisconsin's record of milk production increases since 2005 is: How does this compare to the other nine of the top 10 milk-producing states? And the answer is: Wisconsin is alone in posting milk production increases every year since 2005. What follows is a look at how milk production in each of those nine states has fared since 2005.

California, of course, is familiar with consecutive milk production increases. After dropping from 11.97 billion pounds in 1977 to 11.86 billion pounds in 1978, California's milk production increased every year through 2008, when it reached 41.2 billion pounds. But it has actually declined five times since then, most recently in 2017, which was the last time the state's milk output was under 40 billion pounds.

Milk production in Idaho increased from 10.16 billion pounds in 2005 to a record 16.4

billion pounds in 2021, and the state moved up from fifth to third nationally in milk production. But Idaho's milk production declined twice during that period: in 2009, and again in 2017.

Texas has moved from ninth to fourth nationally in milk production since 2005, but did experience two declines during the period, in 2009 and again in 2015.

Over the 2005-2021 period, New York fell from third to fifth in milk production, due in part to the fact that it posted three production declines during the period: in 2006, 2009 and in 2018.

Michigan has moved up from eighth to sixth in national milk production between 2005 and 2021, and recorded just one production decline during the period, in 2018.

Minnesota fell from sixth to seventh in milk production during the 2005-21 period, and posted two declines during the period, in 2011 and again in 2014.

The three states rounding out the top 10 are the easiest, as far as tracking down when they recorded milk production declines since 2005, because all three posted production declines in 2021. For Pennsylvania, last year's decline was the eighth since 2005, which helps explain why the state's 2021 milk production of 10.1 billion pounds was almost 400 million pounds below its 2005 level.

New Mexico's 2021 milk production drop was actually the state's ninth decline since 2005, although the state's output last year was 853 million pounds higher than in 2005. And Washington's 2021 milk production decline was its fourth since 2005, although the state's production in 2021 was almost 900 million pounds higher than in 2005.

Wisconsin's string of milk production increases in 2005 is not only impressive compared to other states in the top 10, but also compared to its own production performance from 1989 through 2004.

Canada Launches \$292.5 Million Fund To Support Dairy, Other Processors

Ottawa, Ontario—Canadian government officials on Wednesday announced the launch of the \$292.5 million Supply Management Processing Investment Fund to help processors of supply-managed commodities, including milk, increase their competitiveness and resilience in the face of evolving markets.

The Supply Management Processing Investment Fund is part of the Canadian government's commitment to support processors in these sectors to address the impacts of international trade agreements.

Through the program, processors of supply-managed commodities, including dairy processors, will have access to funding to improve their productivity and efficiency through investments in new automated equipment and technology.

The fund leverages private investment in processing plants to accelerate adoption of automation to lower processing costs, address labor shortages, and enhance product quality.

Launching this week, the two-step application process includes first submitting a Project Summary Form, which will help to determine a project's eligibility and alignment with program criteria and priorities. Those successful at this stage will be invited to submit a full application.

Applications will be accepted on a continuous basis until funding has been fully committed or otherwise announced by the program. Projects from small- and medium-sized enterprises (SMEs) will be prioritized.

Agriculture and Agri-Food Canada (AAFC) may contribute up to 50 percent of the project cost for SMEs and up to 25 percent for large organizations of 500 employees or more.

The Supply Management Processing Investment Fund will focus on projects that increase automation in processing facilities, such as automation or robotization of an existing production process; improvement to an already existing automated or robotic process; development of a new production line; or implementation or improvement of an integrated management software.

In addition, projects may also include activities that will provide additional benefits, such as:

- Improving environmental sustainability, such as: equipment to reduce water and energy consumption; and equipment required to treat wastewater resulting from an increase in production.

- Responding to consumer demand concerning food safety and animal welfare, such as: packaging that increases shelf life; and

processing equipment to reduce/control pathogen load.

"Dairy processors welcome the announcement of the Supply Management Processing Investment Fund, which will support the additional investments and innovations necessary for Canada's dairy processing sector to transition to new market realities resulting from additional market access concessions granted in trade agreements with Europe and Trans-Pacific countries," said Michael Barrett, chair, Dairy Processors Association of Canada.

"By supporting investments in processing plants, the Fund will help boost the competitiveness, productivity and long-term sus-

tainability of the Canadian dairy industry," Barrett added.

"Our government strongly supports supply-managed sectors and, as promised, we are rolling out various programs to compensate producers and processors who have lost market share further to trade agreements," said Marie-Claude Bibeau, Canada's minister of agriculture and agri-food. "Today, we are announcing the terms of support for dairy, poultry and egg processors to promote investment in their operations and thereby improve their competitiveness and resilience."

With the launch of the Supply Management Processing Investment Fund, the government of Canada is providing critical investments to accelerate the adoption of new automated equipment and technology for proces-

sors to improve their productivity and efficiency, and in turn increase their competitiveness and resilience," said Francis Drouin, Parliamentary Secretary to Bibeau.

Wednesday's announcement brings the total amount committed to compensate and support supply-managed sectors impacted by the Canada-European Union Comprehensive Economic and Trade Agreement (CETA) and the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP) to over \$3 billion. This includes, among other things and in addition to the new Fund announced Wednesday: \$1.75 billion through the Dairy Direct Payment Program; \$250 million through the Dairy Farm Investment Program; and \$100 million through the Dairy Processing Investment Fund.



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Rationale Builds for Milk Price Reforms

JOHN UMHOEFER

Executive Director
Wisconsin Cheese Makers Association
608-286-1001
jumhoefer@wischeesemakers.org

An out-of-whack value for “other solids” in milk; a new report updating the cost of producing dairy products — the rationale is building to reform milk pricing in federal milk marketing orders.

The other solids value in the milk price paid by cheese manufacturers is back in the spotlight after 15 years. Rising prices for dry whey have pushed the other solids portion of the Class III milk price to \$2.99 per hundredweight in January and \$3.41 in February, levels not seen since the spring of 2007.

Upper Midwest cheese manufacturers told WCMA in recent weeks that revenue from the sale of skimmed wet whey or skimmed, ultrafiltered wet whey is not sufficient to cover this order-mandated value for other solids. These measured words are not exactly the same words they used to state this fact.

As noted in this space last month, Wisconsin Cheese Makers Association has gathered dairy manufacturer members to review classified pricing and pooling in federal orders to recommend fixes for this creaking, 80-year-old system for pricing and marketing fresh milk. The use of dry whey prices (gathered weekly by USDA) to set a value for the other solids in fresh milk has been patently unfair to most cheese manufacturers since orders were updated with compo-

nent pricing in January 2000.

Why? Because most cheese manufacturers don't produce dry whey. They must pay dairy farmers the value of dry whey, but they don't make dry whey.

It's noteworthy that the most recent USDA survey of dry whey prices — leading to a near record-high value for other solids in milk — gathered data on dry whey prices from only 14 businesses. There are hundreds of cheese manufacturing businesses in the US, but clearly not many sites produce dry whey.

Alongside this flaw in valuing other solids in milk, USDA introduced another problematic element in milk pricing with its January 2000 reforms: make allowances — the dairy processor's share of the value of dairy products. Make allowances are a necessity in pricing formulas that base the value of milk on the full price of finished dairy foods. But since their introduction, make allowances have been updated only once in 22 years. During that generation of time, the cost of labor, energy, stainless steel, packaging, ingredients — basically everything — has risen, while make allowances remain frozen at values updated in 2008.

Today, the opportunity is here to bring these aging make allowances up to date, and initiate a slew of other milk price reforms. In mid-

February, USDA released a cost of processing study led by Dr. Mark Stephenson at the University of Wisconsin. The study can play a key role in developing updated make allowances for Cheddar cheese, butter, whey and nonfat dry milk used in federal milk pricing formulas.

Stephenson found 10 Cheddar cheese plants willing to participate in this cost study. Fourteen butter plants participated as well as 29 nonfat dry milk plants and eight dry whey plants. Together, this included eight plants from the Northeast US, 25 from the Midwest and 24 in Western states.

The cost of processing study included categories for processing labor, utilities, packaging, general and administrative and other non-labor and non-utility processing costs. Expenses related to sales and marketing — which vary widely among dairy products — were excluded.

Return on investment (ROI) is the final element in each processing cost calculation in the study. Participants were asked to provide their market value of assets. A rate for the ROI was pegged at Moody's Baa corporate bond index over the last three years: 4.62 percent.

The study produced an average cost of processing for low-cost plants and an average cost of processing for high-cost plants. For Cheddar, low-cost plants pegged total costs at \$0.1454 per pound and high-cost plants at \$0.3792, and the all-plants average was \$0.2476 per pound. The current federal order make allowance for cheddar, set in 2008, is \$0.2003 per pound. The study notes that high-cost plants spend more than 2x on the cost of labor, indicating less

• See Umhoefer, p. 8

FROM OUR ARCHIVES

50 YEARS AGO

March 10, 1972: Chicago—The board of directors of Beatrice Foods Company has elected William Karnes board chairman and CEO. Don Grantham has been tapped as president and chief operating officer, and Paul Kessler, Jr., will serve as executive vice president and chief administrative officer.

Kansas City, KS—Dairy leaders from Iowa, Kansas, Missouri and Nebraska recently organized the Midland United Dairy Industry Association (MUDIA) as a regional unit of the United Dairy Industry Association. Al Hagen, who has served the Iowa State Dairy Association for 18 years, has been named executive vice president of the new group.

25 YEARS AGO

March 14, 1997: Modesto, CA—California's cheese production passed the one billion pound mark for the first time last year. California cheese production in 1996 hit a record 1.047 billion pounds, a 7.7 percent increase from 1995. Mozzarella took the lion's share of overall output with 47.5 percent.

Davenport, IA—Carl Zurborg, CEO of Swiss Valley Farms, has been honored as recipient of this year's National Award for Agriculture Achievement by the National Agri-Marketing Association. Zurborg has served as manager and CEO of Swiss Valley Farms for 37 years.

10 YEARS AGO

March 9, 2012: Sacramento, CA—A coalition of seven California dairy producer organizations petitioned the California Department of Food & Agriculture to hold a hearing to alter the current sliding scale approach for dry whey in the Class 4b pricing formula. Western United Dairy-men also petitioned CDEA to hold a public hearing to modify the whey factor in the Class 4b pricing formula.

Chateaugay, NY—Tom Herbick has joined Agri-Mark as plant manager of the company's facility here, succeeding Ron Davis, who will retire later this year. Herbick began his cheese industry career at Stella Cheese in Ogdensburg, NY. He most recently served as plant manager at Saputo Cheese in Green Bay, WI.

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Dairy CPI Rose 1.6% In Feb.; Retail Cheddar, Whole Milk Prices Increase

Washington—The Consumer Price Index (CPI) for dairy and related products was 242.4 in February (1982-84=100), up 1.6 percent from January, 5.2 percent higher than in February 2021, and a new record high, the US Bureau of Labor Statistics (BLS) reported Thursday.

That's the fourth time in the last five months that the dairy CPI has reached a new record high. February also marked the first time ever that the dairy CPI topped 240.

February's CPI for all items was 283.7, up 0.9 percent from January and

7.9 percent higher than in February 2021. The 12-month increase has been steadily rising and is now the largest since the period ending January 1982, according to the BLS.

The CPI for food in February was 292.8, up 1.0 percent from January and 7.9 percent higher than in February 2021. That's the largest 12-month increase in the food CPI since the period ending July 1981. February's CPI for food at home was 274.6, up 1.4 percent from January and 8.6 percent higher than in February 2021.

The CPI for cheese and related products was a record-high 247.9, up 1.2 percent from January and 1.9 percent higher than in February 2021. That's the second straight month in which the cheese CPI reached a new record high.

In February, the average retail price for a pound of natural Cheddar cheese was \$5.45, up more than 13 cents from January but down more than 15 cents from February 2021. The average retail Cheddar price hasn't been above \$5.50 per pound since March 2021, when it was \$5.68 per pound.

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

Northeast: \$5.86 per pound, down slightly from January and down more than 37 cents from February 2021.

Midwest: \$5.17 per pound, up more than eight cents from January but down almost four cents from February 2021.

South: \$5.04 per pound, up seven cents from January but

down almost 92 cents from February 2021.

West: \$5.87 per pound, up almost 34 cents from January and up almost 55 cents from February 2021.

The average retail price for a pound of American processed cheese in February was \$3.98, up more than three cents from January but down more than 18 cents from February 2021.

Whole Milk Price Sets Record

February's CPI for whole milk was a record-high 241.4, up 1.8 percent from January and 12.4 percent higher than in February 2021. That's the second straight month in which the whole milk CPI set a new record.

The CPI for "milk" was 165.9 in February (December 1997=100), up 2.6 percent from January and 11.2 percent higher than in February 2021. February's CPI for milk other than whole was 170.0, up 2.9 percent from January and up 10.4 percent from February 2021.

The average retail price for a gallon of whole milk in February was \$3.88, up almost nine cents from January and up almost 51 cents from February 2021. That broke the previous record average retail whole milk price of \$3.86 per gallon, which was set in November 2014.

Average retail whole milk prices in the three major regions reported

by the BLS (prices aren't available for the Midwest) in February, with comparisons to a month earlier and a year earlier, were:

Northeast: \$4.31 per gallon, up almost 16 cents from January and up almost 38 cents from February 2021.

South: \$3.74 per gallon, up more than four cents from January and up almost 45 cents from February 2021.

West: \$4.11 per gallon, up 13 cents from January and up more than 66 cents from February 2021.

Butter CPI Sets New Record

February's CPI for butter was 262.5, up 2.8 percent from January and 5.5 percent higher than in February 2021.

That's a new record high for the butter CPI; the previous record, 256.7, was set in October 2014.

February's CPI for ice cream and related products was a record-high 240.4, up 1.3 percent from January and 3.3 percent higher than in February 2021.

The average retail price for a half-gallon of regular ice cream in February was \$5.05, up more than five cents from January and up more than 11 cents from February 2021.

February's CPI for other dairy and related products was 160.4 (December 1997=100), up 1.1 percent from January and 4.2 percent higher than in February 2021.

Average Cheddar Cheese Price

Retail vs. CME 40-pound Block
February: 2012 - 2022;
Price per pound



Former Plant-Based Brand Coconut Bliss Launches Frozen Dairy Desserts

Eugene, OR—Cosmic Bliss, formerly a strictly organic, plant-based brand known as Coconut Bliss, has not only changed its name but is also expanding its offerings to include organic, grass-fed frozen dairy desserts.

Made with 100 percent organic, sustainably sourced grass-fed milk, the new line features seven 14-ounce pints available in flavors including Twisted Cookie Dough, Peanut Butter Blitz, Hazelnut Fudge Crunch, Strawberry Lemon Shortbread, Banana Caramel Flambe, Vanilla Bean Nirvana, and Chocolate Euphoria.

Cosmic Bliss products are available at Sprouts, Wegmans, Erewhon Stores, and Natural Grocers retailers nationwide, with the new grass-fed dairy line rolling out nationwide in March 2022.

"While many companies are engineering manmade and synthetic plant-based solutions, we looked to nature and farms and sought to make wholesome, sustainable practices more accessible to consumers looking for a clean label, organic and sustainable option," said Jason H. Karp, founder and chief executive officer, HumanCo.

"As an organic, vegan leader with Coconut Bliss over the last 15 years, we remain deeply committed to our plant-based portfolio and our loyal vegan customers, and with this new launch, we believe we can dramatically accelerate our impact by serving the 97 percent of consumers, that are currently dairy-loving ice cream fans, with a better option," Karp continued.

"Inclusivity is one of our company's values, and we believe there is no one-size-fits-all approach to healthy and sustainable eating. To market that meets people where they are while combating the growing health and climate crisis," Karp added.

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Cheese Output Up

(Continued from p. 1)

pounds, up 2.8 percent; California, 194.6 million pounds, down 7.4 percent; Idaho, 87.1 million pounds, down 0.8 percent; New Mexico, 84.1 million pounds, up 0.4 percent; New York, 67.8 million pounds, down 0.2 percent; Minnesota, 65.8 million pounds, up 1.5 percent; South Dakota, 43.4 million pounds, up 3.0 percent; Pennsylvania, 39.3 million pounds, up 7.6; Iowa, 33.4 million pounds, up 10.2 percent; Ohio, 23 million pounds, up 10.5 percent; Oregon, 20.1 million pounds, down 1.5 percent; Vermont, 12.6 million pounds, down 4.0 percent; Illinois, 6.2 million pounds, up 38.5 percent; and New Jersey, 5.2 million pounds, down 1.1 percent.

Cheese production in all other states during January totaled 193.2 million pounds, up 17.7 percent from January 2021.

American-type cheese production during January totaled 479.6 million pounds, up 1.1 percent from January 2021.

Production, with comparisons to January 2021, was: Wisconsin, 94 million pounds, up 0.7 percent; Minnesota, 53.8 million pounds, up 1.0 percent; Idaho, 53.0 million pounds, down 1.1 percent; Oregon, 20.0 million pounds, down 1.6 percent; Iowa, 17.1 million pounds, down 10.9 percent; and New York, 13.5 million pounds, up 1.2 percent.

Cheddar cheese production during January totaled 337.4 million pounds, down 2.7 percent from January 2021, while production of other American-type cheeses

totaled 142.2 million pounds, up 11.6 percent from January 2021.

Italian & Other Cheeses

Production of Italian-type cheese totaled 489.1 million pounds, up 1.7 percent from January 2021. Production with comparisons to January 2021, was: Wisconsin, 138.9 million pounds, up 2.6 percent; California, 122.1 million pounds, down 11.9; New York, 31.7 million pounds, up 3.3 percent; Idaho, 29.7 million pounds, up 2.5 percent; Pennsylvania, 26.3 million pounds, up 8.8 percent; Minnesota, 11.7 million pounds, up 2.8 percent; and New Jersey, 2.8 million pounds, down 3.9 percent.

Mozzarella production totaled 379.1 million pounds, up 1.1 percent from January 2021. Production of other Italian cheese varieties, with comparisons to January 2021, was: Parmesan, 47.0 million pounds, up 14.8 percent; Provolone, 26.9 million pounds, down 14.0; Ricotta, 22.4 million pounds, down 0.9 percent; Romano, 5.7 million pounds, up 13.4 percent; and other Italian types, 8.1 million pounds, up 28.6 percent.

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

Swiss cheese: 31.0 million pounds, up 19.2 percent.

Cream and Neufchatel: 86.2 million pounds, up 9.8 percent.

Brick and Muenster: 16.5 million pounds, down 1.2 percent.

Hispanic cheese: 26.1 million pounds, down 4.8 percent.

Blue and Gorgonzola: 8.1 million pounds, up 51.7 percent.

Feta: 9.6 million pounds, down 13.8 percent.

Gouda: 6.0 million pounds, up 14.4 percent.

All other types of cheese: 15.6 million pounds, up 22.8 percent.

Whey Products Output

January production of dry whey, human, totaled 77.8 million pounds, down 6.2 percent from January 2021. Manufacturers' stocks of dry whey, human, at the end of January totaled 55.5 million pounds, down 16.8 percent from a year earlier and 1.6 percent lower than a month earlier.

Lactose production, human and animal, during January totaled 100.5 million pounds, up 7.2 percent from January 2021. Manufacturers' stocks of lactose, human and animal, at the end of January totaled 167 million pounds, up 30.3 percent from a year earlier and 4.9 percent higher than a month earlier.

Production of whey protein concentrate, human, during January totaled 45.8 million pounds, up 6.5 percent from January 2021. Manufacturers' stocks of WPC, human, at the end of January totaled 67.8 million pounds, up 7.7 percent from a year earlier and 0.9 percent higher than a month earlier.

Production of whey protein isolates totaled 11.6 million pounds, up 9.5 percent from January 2021. Manufacturers' stocks of WPIs at the end of January totaled 13.5 million pounds, down 3.8 percent from a year earlier and 2.1 percent lower than a month earlier.

Butter And Dry Milk Products

January butter production totaled 195.2 million pounds, down 6.9 percent from January 2021. Regional butter production in January, with comparisons to January 2021, was: West, 101.6 million pounds, down 5.3 percent; Cen-

tral, 75.4 million pounds, down 9.3 percent; and Atlantic, 18.2 million pounds, down 5.5 percent.

Nonfat dry milk production during January totaled 170.7 million pounds, down 13.8 percent from January 2021. Manufacturers' shipments of NDM during January totaled 152.6 million pounds, down 7.9 percent from January 2021. Manufacturers' stocks of NDM at the end of January totaled 261.3 million pounds, down 14.3 percent from a year earlier but up 3.6 percent from a month earlier.

Production of other dry milk products during January, with comparisons to January 2021, was: skim milk powder, 43.4 million pounds, up 20.6 percent; dry whole milk, 14.3 million pounds, up 30.9 percent; milk protein concentrate, 21.7 million pounds, up 4.1 percent; and dry buttermilk, 12.4 million pounds, down 18.8 percent.

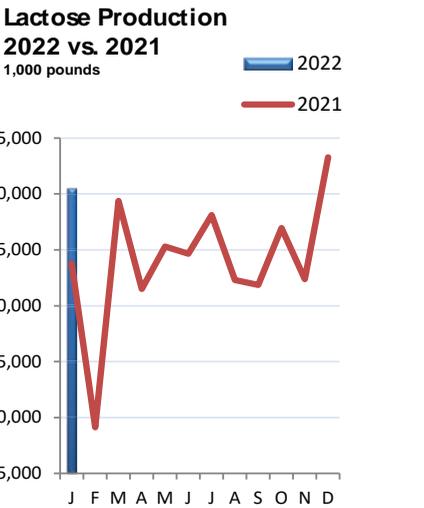
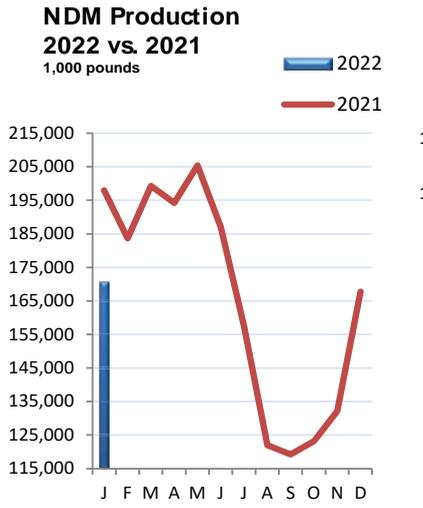
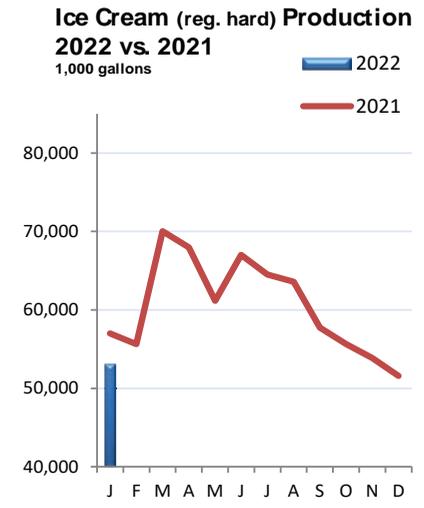
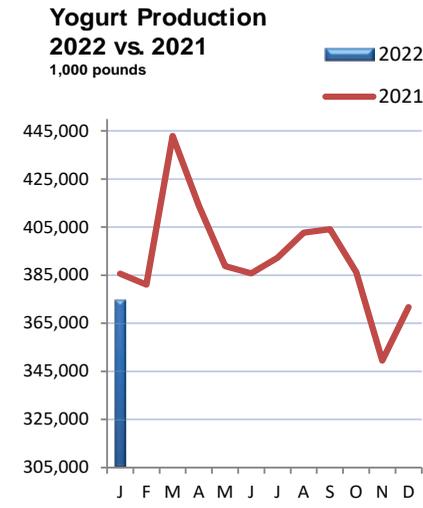
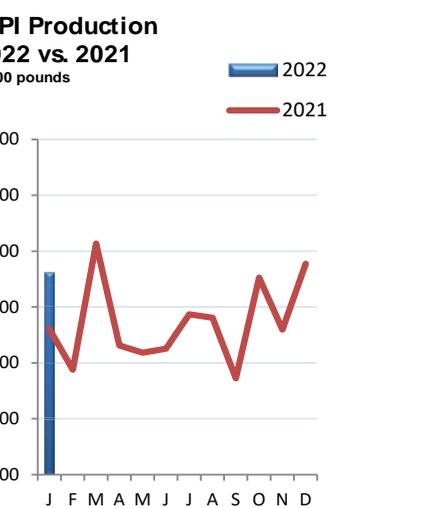
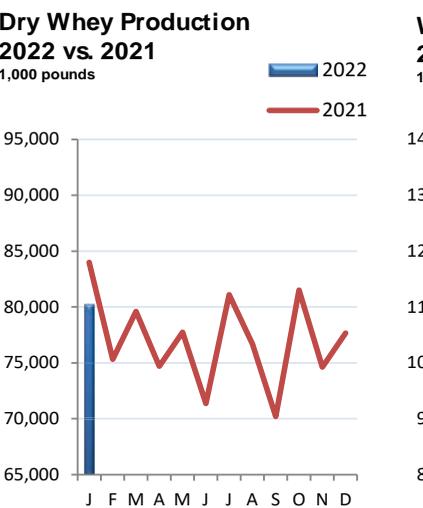
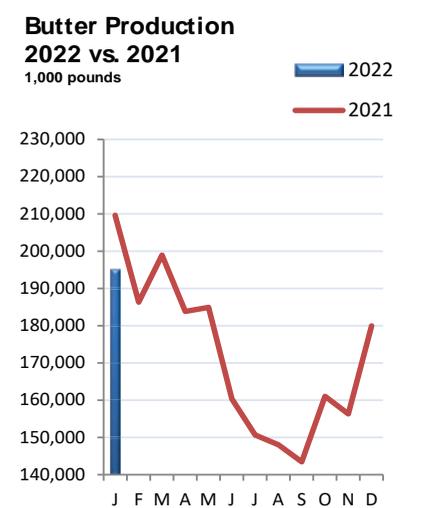
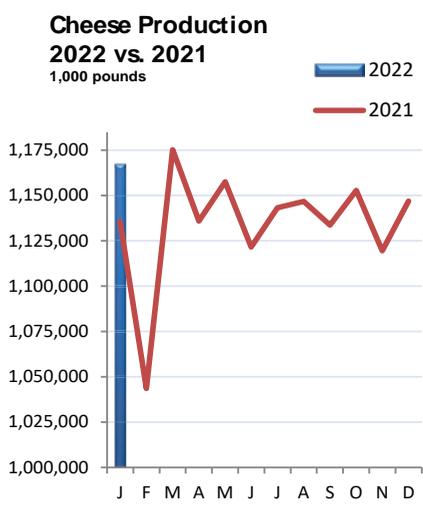
Yogurt And Other Dairy Products

January production of yogurt, plain and flavored, totaled 374.9 million pounds, down 2.8 percent from January 2021. Sour cream production during January totaled 124.0 million pounds, up 7.6 percent from a year earlier.

Cream cottage cheese production during January totaled 27.7 million pounds, up 4.2 percent from January 2021.

Lowfat cottage cheese output during January totaled 24.8 million pounds, up 1.6 percent from January 2021.

Production of regular ice cream during January totaled 53.1 million gallons, down 6.9 percent from January 2021. Lowfat ice cream production during January totaled 28.4 million gallons, down 7.5 percent from a year earlier.



Whitehall Specialties Is Now Officially Ornuia Ingredients North America

Whitehall, WI—Whitehall Specialties Inc. (WSI) is now officially named Ornuia Ingredients North America (OINA), completing an integration first announced last October.

OINA custom formulates and manufactures a complete line of functional and nutritional cheese-based ingredient solutions for food manufacturing and foodservice customers across the US, Canada, Central and South America. The company has two production facilities, in Hilbert, WI, and Byron, MN.

Whitehall Specialties contributes its expertise in the development, application and manufacturing of a range of customized processed, analogue and plant-based cheese products in a wide array of configurations and varieties. The company also has long-standing relationships with food manufacturing, retail, and foodservice customers.

WSI's four production and warehousing facilities, two in Whitehall, one in Hillsboro, WI, and one in Slippery Rock, PA, will now operate under the Ornuia name.

"Whitehall's expertise, product lines and strong industry relationships make it an excellent fit for OINA," said Rick Pedersen, OINA president. "This acquisition creates a larger global player in the cheese industry."

"We expect to see a strong growth trajectory as we capitalize on our shared technical expertise and innovation. With our market share and scale of operations increased, OINA has the added capacity and flexibility to support our existing and new customers' growth plans in new and ambitious ways," Pedersen continued.

Ornuia, formerly known as the Irish Dairy Board, is a dairy cooperative which sells dairy products on behalf of its members, Ireland's dairy processors and, in turn, Irish dairy farmers. Headquartered in Dublin, Ornuia is Ireland's largest purchaser of Irish dairy products, exporting to 110 countries worldwide.

Ornuia is structured across two divisions, Ornuia Foods and Ornuia Ingredients. Ornuia Ingredients is responsible for the procurement of Irish and non-Irish dairy products and for the sale of dairy ingredients to food manufacturing and foodservice customers around the world. Ornuia Foods is responsible for the marketing and sales of Ornuia's consumer brands, including Kerrygold, Dubliner, Pilgrims Choice, Kerrygold Advantage, Forto, and BEO.

Leading Talks On Updating Federal Orders High On NMPF's List Of Priorities

Arlington, VA—High on the National Milk Producers Federation's (NMPF) list of priorities for 2022 is leading discussions on updating the federal milk marketing order system.

NMPF is taking a deliberate approach toward meaningful modernization, crafting consensus among all sizes and regions, according to Jim Mulhern, NMPF's president and CEO.

"We may take the rest of this year to get this all done and get it right," Mulhern commented. "If we can keep a spirit of collaboration going throughout the process, we're going to end up in a very good place."

"I'm confident that we'll have a national federal order hearing proposal that reflects the consensus of our membership and reflects the needs of dairy producers across the country," Mulhern added.

Since last fall, NMPF's economic policy committee has been conducting analysis and engaging with dairy farmers on the federal order system.

NMPF this week held its first in-person board meeting since March 2020. The two-day meeting provided an opportunity both to look back on dairy's resilience and look forward to building a better future for dairy farmers, said board chairman Randy Mooney, a dairy farmer

from Rogersville, MO, in remarks to the board.

NMPF's board discussed the response of dairy to the humanitarian crisis in Ukraine and potential resulting volatility in agricultural markets. The board unanimously adopted a resolution calling on policymakers "to immediately take the steps necessary to facilitate increased domestic energy production of all forms" to avoid agricultural supply disruptions at a time of already high and rising input costs.

Other topics at the board meeting ranged from sustainability to supply chains.

New directors welcomed to NMPF's board included Rob Byrne, Dairy Farmers of America; Chris Sukalski and Andy Mason, Land O'Lakes; and Frank Doll, Prairie Farms.

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FSMA Enforcement

(Continued from p. 1)

policies. In Nov. 6, 2019, FDA announced it would continue an enforcement discretion policy described in a 2017 guidance for certain FSMA supply-chain program requirements applicable to receiving facilities that are contract manufacturers of human and animal foods, while the agency considered issues relating to supplier verification and approval challenges.

This new guidance formally extends the enforcement discretion policy. While FDA considers these issues, it does not intend to enforce certain supply-chain program requirements for food manufactured for the brand owner by a contract manufacturer/processor.

Until its deliberations are complete, FDA does not intend to take enforcement action under the following circumstances: a brand owner conducts supplier approval activities, the co-manufacturer describes these activities in its food safety plan, and the co-manufacturer conducts any necessary supplier verification activities not conducted by the brand owner.

FDA does not intend to take enforcement action when a brand owner evaluates supplier performance as part of approving a supplier, the co-manufacturer's food safety plan states that the brand owner will consider supplier performance before a supplier is approved, and the co-manufacturer conducts any other necessary supplier approval activities.

However, FDA said its usual enforcement policies apply with respect to the requirements that a co-manufacturer follow written procedures for receiving raw materials and other ingredients, and document use of the procedures.

Also until its deliberations are complete, FDA said it does not intend to take enforcement action under the following circumstances: a brand owner determines and/or conducts supplier verification activities for its co-manufacturer, the co-manufacturer describes these activities in its food safety plan, and the co-manufacturer conducts any necessary supplier verification activities not conducted by the brand owner.

For example, FDA does not intend to take enforcement action when an audit is determined to be the appropriate supplier verification activity but a co-manufacturer does not independently obtain a supplier audit or review the conclusions of a supplier audit obtained and reviewed by the brand owner, the co-manufacturer's food safety plan states that the brand owner will obtain and review audits of the supplier, and the co-manufacturer conducts any other necessary supplier verification activities.

For co-manufacturers under this policy that are also FSVP importers, FDA intends to enforce the importer identification requirements per its usual policies. For each line entry of food product offered for importation into the US, the importer must provide its name, email address, and unique facility identifier recognized as acceptable by FDA electronically when filing entry with US Customs and Border Protection.

FDA's intentional adulteration regulation requires covered facilities to identify significant vulnerabilities and implement mitigation strategies, including mitigation strategy management components and related activities, such as reanalysis, to establish a proactive and systematic food defense program to protect food from

intentional adulteration intended to cause wide-scale public health harm.

The intentional adulteration rule requires reanalysis of the food defense plan (FDP) in certain circumstances, including whenever a mitigation strategy, a combination of mitigation strategies, or the FDP as a whole is not properly implemented.

Improper implementation of mitigation strategies is also addressed by taking food defense corrective actions. Specifically, covered entities are required to establish and implement written food defense corrective actions procedures that must be taken if mitigation strategies are not properly implemented.

In light of the requirement to take corrective actions to address an implementation failure, in certain circumstances, FDA does not intend to enforce the requirement for a reanalysis of all or part of the FDP. Specifically, FDA does not intend to enforce the requirement for reanalysis when improper implementation of a mitigation strategy or combination of mitigation strategies is addressed through implementation of corrective actions procedures that correct the problem and reduce the likelihood of recurrence.

FDA's new guidance establishes an enforcement discretion policy for a receiving facility or FSVP importer when they are verifying their supplier's compliance with PC Human Food, PC Animal Food, or Produce Safety Requirements covered by an enforcement policy. FDA will not expect a receiving facility or FSVP importer to verify its supplier's compliance with requirements that are subject to enforcement discretion for the supplier.

Umhoefer

(Continued from p. 4)

automation in these generally smaller operations.

Butter manufacturers in lower cost plants averaged a cost of processing at \$0.1151 per pound while higher cost operations averaged \$0.2289. Together, all butter plants in the survey faced a cost of processing of \$0.1411 per pound. The current federal order make allowance for butter, set in 2008, is \$0.1715.

Alongside this flaw in valuing other solids in milk, USDA introduced another problematic element in milk pricing with its January 2000 reforms: make allowances — the dairy processor's share of the value of dairy products. Make allowances are a necessity in pricing formulas that base the value of milk on the full price of finished dairy foods. But since their introduction, make allowances have been updated only once in 22 years.

Dry whey is produced for \$0.1895 by lower cost plants in the study and higher cost plants averaged \$0.3502 per pound. The average for all plants in the survey was \$0.2650 per pound. The current federal order make allowance for dry whey, set in 2008, is \$0.1991 per pound.

Nonfat dry milk was produced for \$0.2128 by low-cost plants in the survey while higher cost plants averaged \$0.4323 per pound. Overall, the plants averaged \$0.2933 per pound to make a pound of nonfat dry milk. The current federal order make allowance, set in 2008, is \$0.1678 per pound.

This data will be years old before USDA replaces today's tired make allowances. But newer data is better than old, and as the industry contemplates reform, ideas such as regularly scheduled surveys to replace make allowances, or ongoing monthly updates using government labor or energy data, could be proposed.

The rationale for practical repairs to federal order pricing is clear, and has been for some time. ¹⁰

John Umhoefer has served as executive director of the Wisconsin Cheese Makers Association since 1992. You can phone John at (608) 286-1001 or e-mail John Umhoefer at jumhoefer@wischeesemakers.org

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FDA Issues Final Guidance On Timely Initiation Of Voluntary Recalls

Silver Spring, MD—The US Food and Drug Administration (FDA) has released a final guidance for industry and FDA staff that provides guidance on the timely initiation of voluntary recalls of FDA-regulated products.

The guidance discusses what preparations firms in a distribution chain, including manufacturers and distributors, should consider making to establish recall initiation procedures; to ensure timely identification of, and response to, product problems that might lead to a recall; and to promptly issue recall communications and press releases or other public notices.

The guidance also discusses preparations firms in the distribution chain should consider making to ensure timely responses to a recall communication. And it discusses how FDA assists firms with carrying out their recall responsibilities to protect the public health.

FDA's voluntary recall guidance applies to voluntary recalls of products subject to FDA's jurisdiction, including any food intended for human or animal use.

This guidance finalizes the draft on the initiation of voluntary recalls that was issued in April of

2019. FDA considered comments received on the draft guidance as the guidance was finalized.

FDA noted that guidance documents do not establish legally enforceable responsibilities; rather, guidance describes the agency's thinking on a topic and should be viewed only as recommendations, unless specific statutory or regulatory requirements are cited.

It is "critical" for companies in a product distribution chain to be "recall ready," the guidance stated. FDA recommends that a firm make the following preparations as appropriate and applicable to its operations in advance of when a recall may be needed:

General preparation: identify appropriate personnel; train personnel on their responsibilities; establish a recall communications plan; identify any reporting requirements for distributed products; use adequate product coding; and maintain distribution records.

Recommended procedures for initiating a recall and performing actions related to initiating a recall: In addition to general preparations, FDA recommends that firms consider preparing, maintaining, and documenting written

procedures for initiating a recall and performing actions related to initiating a recall.

A company's written procedures for initiating a recall and performing actions related to initiating a recall should assign responsibility and describe the steps to perform all actions as appropriate to the firm or facility, such as: ceasing distribution, shipment, and/or sales of affected product(s); developing a recall strategy; notifying direct accounts about the product being recalled, including what should be done with respect to the recalled product; and, when appropriate, notifying the public about a product that presents a health hazard.

As far as what a firm should do if there is an indication of a problem with a distributed product, while compliance with requirements is necessary, the guidance recommends that firms: identify the problem; investigate the problem; make decisions and take action; and consult with FDA.

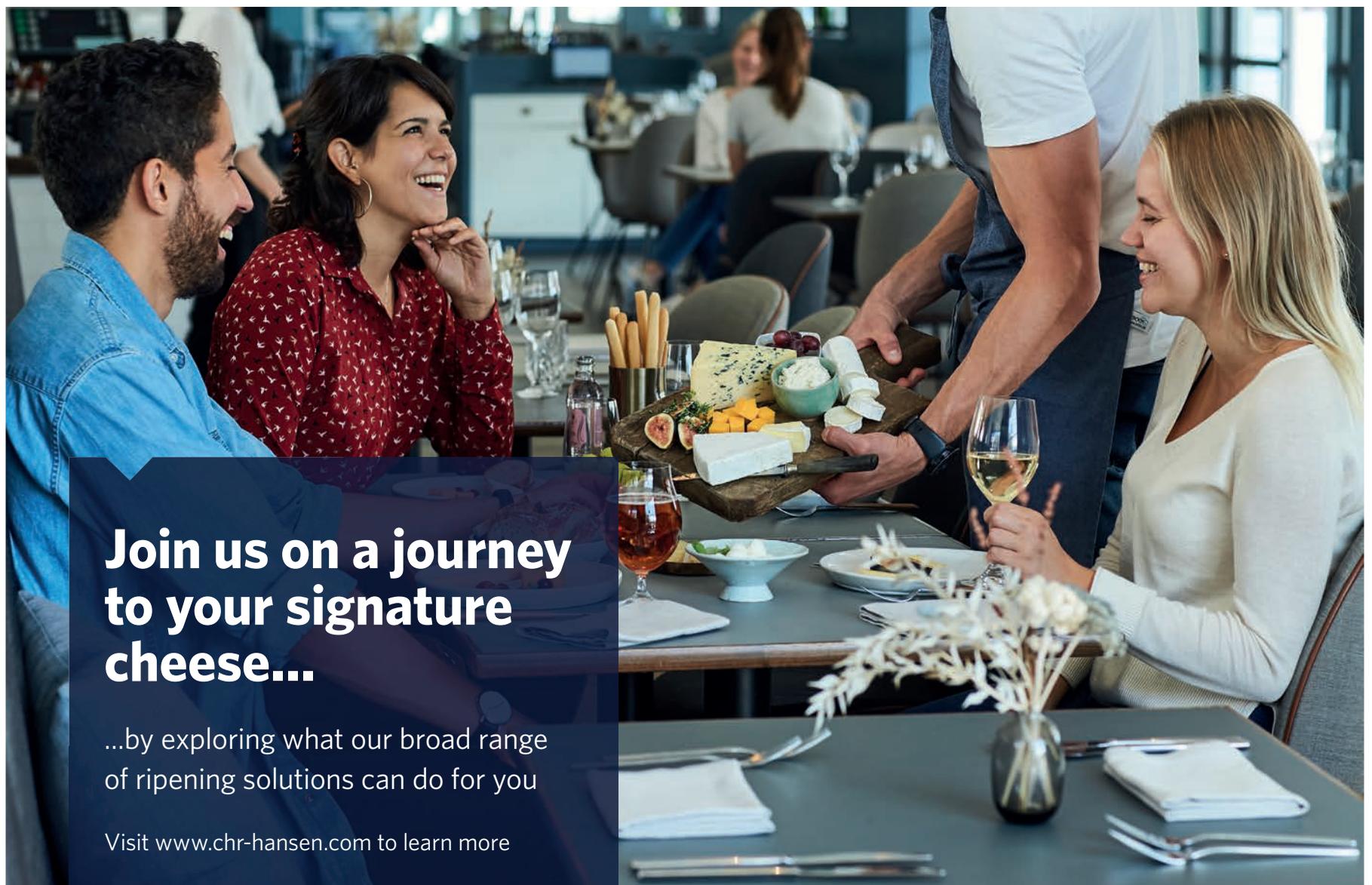
A firm should initiate a voluntary recall by promptly notifying each of its affected direct accounts about the recall, and by issuing a press release or other public notice, if appropriate. FDA considers the date of a firm's first communication about a recall, either to its direct accounts or to the public, to constitute the date of initiation.

Also, a recalling firm should clearly identify the level in the distribution chain to which the recall is to extend and should provide instructions to direct accounts to extend the recall to their own direct accounts if the product could have been further distributed.

As appropriate, a recipient of a recall communication, i.e., a notified direct account or consignee, should implement its own recall initiation procedures to extend the recall promptly to its direct accounts that may have received the affected product, in accordance with the instructions received from the recalling firm.

The guidance noted that FDA is committed to working cooperatively with a recalling firm whenever possible to facilitate the orderly and prompt removal of, or correction to, a violative product in the marketplace, particularly when the product presents a danger to public health.

FDA recall coordinators organized by product type, such as a food, and located throughout the US, act as agency points-of-contact for recalling firms and offer assistance. Recall coordinators provide a recalling firm with information about the recall process and are available to work closely with the firm throughout the course of the recall.



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PERSONNEL

FABRIZIO JORGE has been tapped as CEO of **Beston Global Food Company**, effective April 1, 2022. Interim CEO DARREN FLEW will continue as CEO until that time. Jorge joins Beston with 25 years of global experience in the food and beverage industry – particularly in dairy products – across Latin America, Europe, Africa, the Middle East, Asia, Australia and New Zealand. Fabrizio kicked off career with Nestlé in Brazil in 1997, eventually serving several executive positions, including as regional supply director with responsibility for Nestlé's dairy and nutraceuticals portfolio, based in Bangkok, Thailand. Jorge joined Fonterra Cooperative Limited in 2009.

JENNIFER HAYES has been selected as chairperson of the **Canadian Dairy Commission (CDC)** for a four-year term. Hayes was first appointed to the CDC in January 2017 as commissioner, holding the position for four years. She also has extensive governance experience, obtained through her active participation with the L'Union des Producteurs Agricoles defending interests in dairy and ag development.

SEBASTIAN DATES has been tapped as communications manager for the **International Dairy Federation (IDF)**, responsible for public relation strategies, digital services and social media. With over 20 years of public affairs and advocacy management experience, Dates has worked with several prominent dairy organizations, including the Panamerican Dairy Federation.

Applications For NDB Scholarships Due May 6; 11 Available

Rosemont, IL—Applications are now being accepted for college scholarships awarded by the National Dairy Promotion and Research Board (NDB).

Eleven scholarships worth \$2,500 each will be awarded, along with NDB's \$3,500 James H. Loper Jr. Memorial Scholarship for one outstanding recipient.

Scholarships are awarded based on academic achievement, an interest in a career in a dairy-related discipline, and demonstrated leadership, initiative and integrity.

Undergraduate students in their sophomore through senior year for the 2022-2023 academic school year and majoring in one of the following fields are eligible: communications/public relations, journalism, marketing, business, economics, nutrition, food science and agriculture education.

Candidates must complete an application form, submit an official transcript of all college courses, and write a short statement describing their career aspirations, dairy-related activities and work experiences, NDB announced.

Completed applications must be received no later than May 6.

Applications can be found online at www.usdairy.com/about-us/dmi/scholarship. Questions about the program can be submitted to: nbscholarships@dairy.org.

WCMA Recognizes Stettler, Howley For Cheese Contest Contributions



The Wisconsin Cheese Makers Association (WCMA) recognized Enda Howley (left) and Glennette (George) Stettler for contributions to the World Championship Cheese Contest the association hosts biennially. Also in the photo is John Umhoefer of the WCMA.

Madison—The Wisconsin Cheese Makers Association (WCMA), host of last week's 2022 World Championship Cheese Contest, is honoring Enda Howley and George (Glennette) Stettler for their outstanding contributions to the event.

"The tireless efforts of our judges and volunteers are key to the success of our Championship Cheese Contests," said Kirsten Strohmeier, WCMA events manager.

The Aschebrock Award, named for Contest Chief Judge Emeritus Bob Aschebrock, was presented to Enda Howley, a World Championship Cheese Contest Judge since 2006 appreciated for his comprehensive cheese knowledge and thorough evaluations. Howley works as a master cheese grader for Kerrygold in Ireland, first selected for this key role via a company-wide sensory panel "taste-off" in 2001.

"Cheesemaking takes passion, skill, and dedication, and nowhere is that more clear than at the World Championship Cheese Contest," Howley said. "It's a pleasure to devote my time to the Contest, and a true honor to receive this award."

The Eggebrecht Award, named

for Contest Committee Chairman and "B-Team" founder Brian Eggebrecht of Welcome Dairy, was presented to George Stettler, who has served in an administrative role with the Contest for decades, helping to tabulate and finalize results alongside WCMA staff. She is recognized not only for her dedication but also for her enthusiasm for excellence in cheesemaking.

"I'm so grateful to receive this honor," Stettler said. "I always look forward to the Contest, not just for the excitement of the judging process, but also to reconnect with great friends in the industry. It's a unique opportunity that I'm proud to support."

Stettler co-owns and operates Decatur Dairy in Brodhead, WI, alongside her husband, Steve Stettler, and daughters Shaya Guilbault and Sierra Stettler.

Contest leaders on Wednesday also honored the life and work of the late Craig Linz, who worked as customer and category manager, Cheese & Whey, for Tetra Pak, Inc., based in Minnesota. Linz was a long-time active WCMA member, contributing his time and talents to the board of directors and the supplier and recognition committees.

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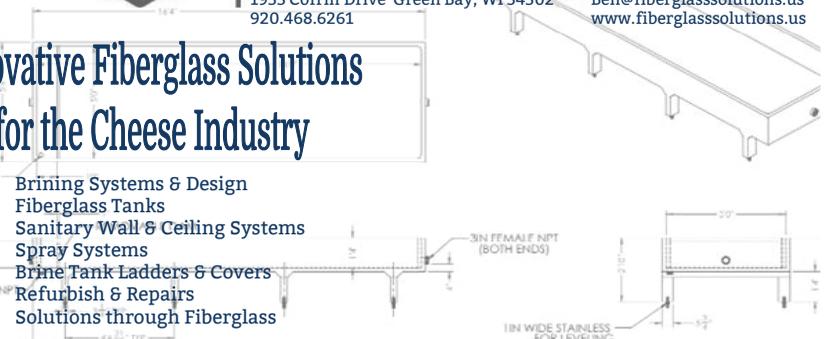
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Higher Prices

(Continued from p. 1)

on data through January from USDA's "Grain Crushings and Co-Products Production" report and weekly ethanol production data as reported by the US Energy Information Administration for February. Corn exports are raised 75 million bushels to 2.5 billion, reflecting expectations of sharply lower exports from Ukraine.

The projected season-average farm price for corn is raised 20 cents to \$5.65 per bushel.

Zippy Duvall, president of the American Farm Bureau Federation (AFBF), this week asked President Biden to take the necessary steps to address high energy costs, noting that, over the past 15 months, oil prices have increased by 130 percent and gas prices are "inching closer to record levels. As Russia's harmful actions in Ukraine continue, and further sanctions are imposed against Russia, oil prices will likely continue to rise, creating even higher consumer costs and threatening US energy and economic recovery."

Farm Bureau supports removing barriers to US energy production, including drilling and extraction of our energy resources, Duvall said. The use of domestically produced fuels, including biofuels, "has reduced our country's dependence on foreign crude oil, increased farm incomes and provided good-paying jobs in rural America.

"Expanding the volume of American-made ethanol in the US fuel supply can help alleviate some of these issues, as ethanol is currently priced 70-80 cents per gallon lower than gasoline," Duvall's said. "And by displacing imported petroleum, increased biofuel use and domestic energy production will enhance US security and independence while supporting America's farmers and rural economies."

Last Friday, Farm Bureau and five other organizations — National Farmers Union, National Corn Growers Association, National Sorghum Producers, Growth Energy, and the Renewable Fuels Association — asked Biden to "take a simple action that can provide immediate relief at the pump while simultaneously reducing carbon emissions from the transportation sector."

Specifically, they requested that the administration use its authority to authorize the year-round sale of gasoline blended with up to 15 percent ethanol (E15) in response to surging oil prices and expected fuel supply disruptions caused by Russia's invasion of Ukraine.

Bipartisan legislation was introduced in the US Senate this week that would, among other things, make E15 available year-round and establish an E15 tax credit and extend the tax credit for biodiesel.

Rising Farm Milk Prices Failing To Induce Greater Milk Output: Rabobank

Washington—Unfavorable weather in the Southern Hemisphere, high and rising production costs, and lingering disruptions from the coronavirus pandemic will lead to a year-on-year decline in milk production in the first half of 2022 in the Big 7 exporting regions, against the first half of 2021's high comparable, according to the latest report from Rabobank.

Positive year-on-year production growth, versus a low comparable, is anticipated in 2022's third quarter, which will carry through to year-end, Rabobank said.

Farmgate milk prices have increased significantly across the major export regions, the report noted. And potential further upside in milk prices remains, as the recent strength in global dairy commodity prices has yet to be transferred to farmgate milk prices.

Rising milk prices are failing to induce greater production, the report noted. Poor forage quality is negatively impacting milk yields in the US and EU, and milk producers around the world are facing higher corn and soybean prices for the next two years.

With feed costs flying north, there is little hope for meaningful relief through 2023. Drought is sharply reducing South America's soybean and corn production. High input costs and uncertainty about agrichemical supply are putting downward pressure on yields and acreage expectations. The situation is further exacerbated by the Russia-Ukraine conflict.

In response to the supply-side shortfall, dairy exports will slow this year, the report said. Most regions have eased pandemic-

related measures, leading to an ever-tightening domestic market despite the brief disruptions from the Omicron variant at the beginning of the year.

Further, China's import requirement is expected to trend much lower in 2022 due to ample domestic stocks and continued production growth.

"Based on Rabobank's supply and demand forecasts, exports in liquid milk equivalents are expected to decline year-on-year through 2022, a duration not previously experienced," said Sandy Chen, dairy senior analyst at Rabobank. In the absence of supply growth and government-held stocks, Rabobank continues to see the potential for market upside during the first half of 2022, even with the expectation that China will remain on the sidelines.

Rabobank listed several things to watch in the second half of 2022. Among them: northwest Europe is facing a structural decline in milk supply. Lower 2021 annual milk production in Germany, France, and the Netherlands reflects, in part, the anticipation of the more significant regulatory authority of the EU's Common Agricultural Policy and heightened individual country oversight (environmental in the Netherlands and animal welfare in Germany).

The magnitude and buying pattern of Chinese dairy imports is expected to change this year. Rabobank expects China's import requirement to trend lower in 2022 due to ample domestic stocks and continued production growth.

The quota for zero-tariff milk powder from New Zealand (under

the free trade agreement) applicable to 2023 was fully drawn down at the beginning of 2022, the report noted. As such, Chinese buyers will not have to rush to buy products during late in the third quarter and early in the fourth quarter in order to time the arrivals at the beginning of the new year, as has been the case in previous years.

In the area of milkfat, Indonesian export restrictions and a Malaysian harvest hampered by flooding and labor shortages are sending Malaysia's palm oil inventory toward historical lows, the report noted. India's duty revisions for palm oil imports inject new demand in a tight market. Strength in palm oil prices provides underlying market support for butterfat prices and limits the availability of lower-cost vegetable fat-filled milk powders as a substitute for whole milk powder.

The Russia-Ukraine conflict escalates an already high-cost situation, the report said. Russia's invasion of Ukraine presents significant upside price risks for energy, fertilizer, and agricultural commodities, which will have a spillover impact on feed costs, feed availability, and ultimately on dairy commodity prices and farmgate milk prices.

Russia supplies about 40 percent of Europe's natural gas, the report said. Together, Russia and Ukraine account for 28 percent of global wheat exports, 18 percent of corn, and 30 percent of barley. The global commodity markets are already tight as other regions battle drought, rising fertilizer costs, and falling yields and acreage.

It hasn't happened, but if China were to support Russia, it would risk exposure to sanctions, which, in turn, could apply to 25 percent of global dairy product (volume) demand, based on China's 2021 imports of various dairy products.

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U. Of Guelph Creates Dairy Technology Management Graduate Program

Guelph, Ontario—The University of Guelph has officially launched its new Master of Dairy Technology Management (MDTM) program designed to prepare future dairy leaders to navigate a changing and challenging climate.

The “100 percent remote” curriculum was created in partnership with Guelph University and the Canadian Dairy Commission.

“While there is a growing dairy analog sector, emerging process technologies, ongoing diversification of dairy products, and customer demands for improved

sustainability and animal welfare are evidence that the future of the dairy industry will not be business as usual,” CDC reported.

The new program, delivered jointly by Guelph University’s department of food science and the Department of Food, Agricultural and Resource Economic (FARE), will prepare dairy industry leaders to guide development and application of technologies to meet the complex challenges of the industry in the 21st century.

Funded by the CDC, the new program blends several critical

competencies needed to advance dairy industry professionals globally – dairy science and technology; management of operations, food safety systems and quality assurance; technology assessment, and business management.

Program applicants will be expected to have completed an undergraduate degree program or equivalent with background relevant to new Master of Dairy Technology Management core courses.

“The dairy industry in 2050 will look different than it does today,” the Canadian Dairy Commission reported. “Despite development of analogs and imitations, there will be new opportunities for dairy products, including a much greater

array of natural health-promoting dairy ingredients, and we’re just beginning to appreciate the diversity of ethnic dairy foods.”

“Dairy cows will graze on sustainable farms and dairy processing will be water and carbon neutral. To manage these technological changes, the MDTM aims to equip leaders including operation and production managers, CEOs, entrepreneurs, and regulators,” CDC continued.

Registration for fall 2022 closes May 31, 2022.

For more information on the new program, visit www.uoguelph.ca/foodscience/future-students/future-graduate-students/master-dairy-technology-management-mdtm.

WI Agribusinesses Can Apply For International Market Access Grants; Deadline Is Apr. 1

Madison—The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), in collaboration with the Wisconsin Economic Development Corporation (WEDC), is inviting Wisconsin agribusinesses to apply for International Market Access Grants (IMAG) through Apr. 1, 2022.

Coordinated by WEDC, IMAGs provide funding to support a company’s specific export development and deployment strategy.

The new Wisconsin Initiative for Agricultural Exports (WIAE) expands WEDC’s existing IMAG program by designating funds solely for agribusinesses.

Applicants must be an established agribusiness that is new to exporting or expanding into new markets, operating in Wisconsin for at least one year, and manufacturing, processing, assembling, or distributing a product that has the potential to be exported.

Companies that have not com-

pleted ExporTech™ training can receive IMAG funding up to three times with a maximum of \$10,000 per grant. ExportTech graduates can receive IMAG funding up to six times with a maximum of \$25,000 per grant.

Matching funds are required at 30 percent of the grant award. Eligible project expenses include costs associated with trade shows and ventures, marketing, promotions, consulting services, and export education.

Application materials can be requested by contacting Katie Ujdak, WEDC global trade and investment grants specialist, at

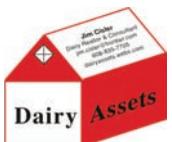
katie.ujdak@wedc.org; or (608) 210-6773. For information on the IMAG program, visit <https://wedc.org/programs-and-resources/global-business-development-program/>.

The DATCP is accepting applications for new export expansion grants through Mar. 18, 2022. These grants, which are funded through the WIAE, aim to accelerate the growth of Wisconsin dairy, meat, and crop product exports.

Information and application materials are available on the DATCP website, at datcp.wi.gov. For details, contact grants specialist Ryan Dunn, at ryand.dunn@wisconsin.gov; or (608) 590-7239.

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New York City's Mayor Urged Not To Eliminate Flavored Milk In Schools

Washington—Nine members of the US House of Representatives from the state of New York this week “strongly” urged New York City Mayor Eric Adams to continue offering children the choice of flavored milk every day in New York City schools.

The letter was sent in response to recent proposals to remove flavored milk from New York City schools. House members who signed the letter included US Reps. Antonio Delgado, Grace Meng and Sean Patrick Maloney, all Democrats; and Elise Stefanik, John Katko, Chris Jacobs, Lee Zeldin, Tom Reed, and Claudia Tenney, all Republicans.

“Over two-thirds of milk served in school is flavored, which represents an essential way that kids get the nutrients they need for healthy growth and development,” the letter noted. “Research finds that children who drink flavored milk consume more nutrients of concern like calcium, vitamin D, and potassium compared to non-flavored milk drinkers.”

Studies have shown that reducing or eliminating the availability of flavored milk in schools has led to overall reduced milk consumption and increased food waste, the letter continued. A study of Oregon schools by Cornell University found total daily milk sales declined by 9.9 percent when flavored milk was removed from the cafeteria and was associated with 6.8 percent fewer students eating lunch.

When flavored milk was returned to the Los Angeles Unified School District after a five-year

ban, there was a 78 percent reduction in milk waste, and an increase in the number of school lunches served, the letter said. Studies have also shown that flavored milk consumption is not associated with weight gain or even a higher total daily sugar intake in children.

The House members who signed the letter to Adams said they are “committed to supporting the dairy farmers, producers, and agriculture partners across New York, while also ensuring that children in NYC schools have access to critical, life-enhancing nutrients. Unfortunately, for many NYC families, the meals children receive in schools are their only source of many recommended nutrients.”

Members of Congress from New York and across the US support expanded access to flavored milk in schools, the letter pointed out. The bipartisan School Milk Nutrition Act and Whole Milk for Healthy Kids Act would both expand flavored milk options in school lunchrooms and have received support from members of the New York congressional delegation on both sides of the aisle.

“I am deeply concerned by attempts to ban flavored milk from New York city schools,” Delgado said. “This would limit access to the life-enhancing nutrients within milk and negatively impact our dairy farmers, producers, and agriculture partners across New York.”

The letter to Adams drew support from the National Milk Producers Federation (NMPF) and the International Dairy Foods Association (IDFA).

“Kids need access to milk for that benefit to be realized,” said Jim Mulhern, NMPF’s president and CEO. “Lowfat flavored milk is fully consistent with the federal government’s Dietary Guidelines for Americans, and it provides students one of the most complete nutrient packages around.”

“We thank Congressman Delgado for leading this strong message to the mayor of New York, and we thank all New York lawmakers who are stepping up to protect the flavored milk option and the key role it plays in ensuring students have access to highly nutritious options they will choose to consume,” Mulhern continued.

“Rather than try to limit school milk options for kids, Mayor Adams and other policymakers should follow the lead of parents, physicians and dietitians, and school meals professionals who widely support making milk central to school meals,” said Michael Dykes, IDFA’s president and CEO.

“Offering lowfat flavored milk increases school meal participation, leads to children consuming more nutrients of public health concern, and reduces food waste,” Dykes added.

A recent national tracking poll conducted by Morning Consult commissioned by IDFA found that eight in 10 New York City and US voters support offering lowfat flavored milk in school meals.

Nestle To Invest \$675 Million In New Beverage Facility In Glendale, AZ

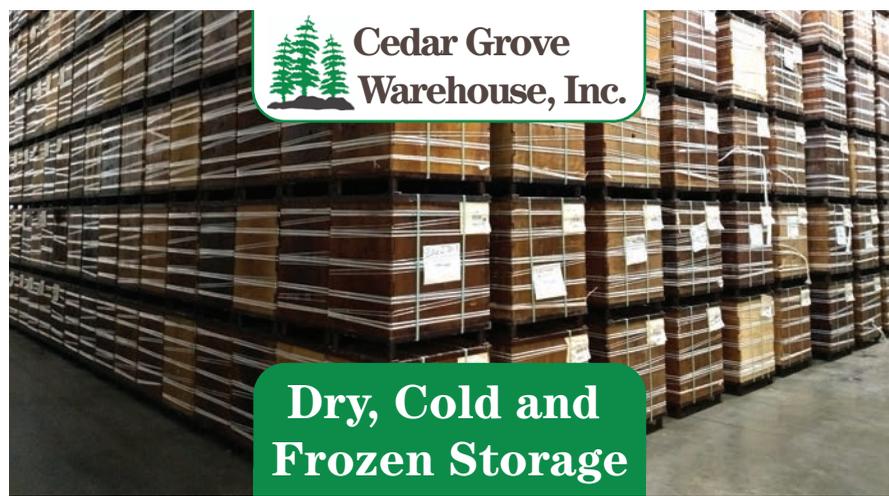
Arlington, VA—Nestle USA on Wednesday announced plans to build a new, \$675 million beverage facility in Glendale, AZ.

The plant will produce creamers for Nestle’s portfolio, including the Coffee mate, Coffee mate natural bliss, and Starbucks brands, with the ability to expand to additional beverages in the future.

“Beverages play an increasingly important role in the lives of consumers, a trend that’s been accelerated by the pandemic and is expected to continue to grow,” said Daniel Jhung, president of beverage, Nestle USA.

Over the past two years, Nestle in the US has invested almost \$3 billion to enhance its manufacturing footprint and in-house capabilities, from new facilities and expansions to operational changes that help meet its sustainability targets.

The new Glendale facility is set to open in 2024, joining Nestle USA’s network of 14 existing food and beverage facilities across the US. The plant will be 630,000 square feet and will sit on 143.6 net acres of land in Glendale. Nestle said it will bring more than 350 jobs to the community.



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Freight Data Portal

(Continued from p. 1)

such a portal, noting the importance of greater standardization and interoperability of data for improving end-to-end visibility and increasing effective throughput capacity of the supply chain.

“The growth of global container shipping exploded in the 1960s after public and private sector stakeholders came together through a consensus standards process to develop standardized container sizes,” said Jeff Weiss, a partner at Steptoe & Johnson LLP in Washington, DC, and chief counsel to the SCORE Coalition.

“Today we have reached a second pivot point, in which we have agreed to come together in a public-private partnership to standardize the exchange and use of digital information in the supply chain,” Weiss continued. “In time, we believe this step will unleash a new wave of innovation that will radically improve supply chain efficiency, agility, and resilience.”

International standards developed at ASTM can underpin a National Freight Data Portal, while also having relevance and applicability for global supply chains. Based on the results of this event, a meeting will be called to officially organize the committee and recommend to the ASTM board the establishment of a new technical committee to develop these standards.

“We are very excited to be part of this important effort to help address this global challenge,” said Len Morrissey, director of global business development and strategy for ASTM International. “Bringing together all of the diverse stakeholders that comprise the global

supply chain to address the issues that we discussed is a complex undertaking but one that plays to ASTM’s strengths as a neutral consensus builder.”

“The US dairy industry is central to our nation’s economic and food security. Companies throughout the dairy supply chain have countless stories about having to track down misplaced containers or determine the status of goods when a vessel unloads in an unexpected location,” said Becky Rasdall, vice president of trade policy and international affairs at the International Dairy Foods Association (IDFA), a member of the SCORE Coalition.

“The work of the SCORE coalition will be critical in not only correcting those issues on behalf of our members but also strategically building a future supply chain that can withstand unusual disruptions like the pandemic or other global events with greater resilience,” Rasdall added.

“The visibility, situational awareness and connectivity enabled through a national freight data portal and secure, third-party exchange stands to fundamentally transform supply chains and dramatically strengthen US supply chain competitiveness and resiliency,” said Thomas Madrecki, vice president of supply chain and logistics at the Consumer Brands Association, another member of the SCORE Coalition.

“This represents an unprecedented opportunity for the private sector and government to collaborate, develop world-leading standards and embark on a new era of supply chain performance,” Madrecki continued.

“Coordination of everyone throughout the supply chain needs to catch up with 21st century tech-

nology,” said Lyle Beckwith, senior vice president government relations for the National Association of Convenience Stores.

“One of the biggest challenges facing the movement of goods through our nation’s ports is the lack of standardized data and transparency among stakeholders that would allow for better forecasting, planning and operations,” said Jonathan Gold, vice president for supply chain and customs policy at the National Retail Federation. “There is a great need for all stakeholders to communicate with each other to properly plan for the safe and efficient movement of cargo. A private-sector, voluntary, national freight portal would help stakeholders plan accordingly.”

“Retailers, as major users of the global supply chain, are ready to see end-to-end visibility and data sharing developed and implemented,” said Michael Hanson, senior executive vice president, public affairs at the Retail Industry Leaders Association (RILA).

“For three decades, Stress has been helping food and beverage producers and distributors reduce supply chain costs and carbon footprint, as well as improve safety and security,” noted Clint Haynes, vice president of Stress Engineering Services (Mason, OH). “The Portal is the missing piece, not just to address the congestion at ports but to have a positive impact from the moment containers are filled to when they are unloaded, wherever that may be.”

“I’m very pleased with industry’s willingness to partner, share data, and develop new information that will help the goods movement chain operate more efficiently,” Porcari said. “I encourage the private sector to continue moving toward consensus around data

sharing needs. Industry can concurrently advance data standards work while working closely with the Department of Transportation and Federal Maritime Commission.”

“One of the biggest challenges facing the movement of goods through our nation’s ports is the lack of standardized data and transparency among stakeholders that would allow for better forecasting, planning and operations.”

—Jonathan Gold,
National Retail Federation.

“Nationwide port data interconnectivity is essential for our nation’s competitiveness in global trade and continued economic recovery after COVID-19,” said Gene Seroka, executive director of the Port of Los Angeles. “Uniform standards will enable nationwide and global information sharing, empowering cargo owners to make informed decisions and better execute their supply chains.”

“One way our industry can rise to meet future supply chain challenges and the economic disruptions they cause is if we join to collaborate on innovative digital solutions,” said Mario Cordero, executive director of the Port of Long Beach. “Our customers and their customers are ready for a new era of data visibility that maximizes efficiency and minimizes delay in goods movement.”

The Port of Los Angeles and Port of Long Beach are the two largest container ports in the nation, first and second respectively, and combined are the ninth-largest port complex in the world.

The SCORE Coalition represents some of the largest beneficial cargo owners in the US, including with respect to retail, consumer brands, health care and safety equipment and supplies, convenience stores, and dairy foods — the two largest US container ports, and leaders in supply chain transportation and logistics, digitization, and engineering.

The Coalition has been advocating with the White House, the US Departments of Agriculture, Commerce, and Transportation, the Federal Maritime Commission, the Surface Transportation Board, and other agencies on the importance of leveraging digital tools and international standards to enhance supply chain transparency, efficiency, resilience, agility, and competitiveness, in particular through deployment of a national freight data portal.

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Organic Valley Launches Effort To Save Northeast Organic Dairy Farms

La Farge, WI—Organic Valley on Tuesday announced an effort to save small organic dairy farms in the Northeast following news last year that Horizon Organic and Maple Hill Creamery would be terminating contracts with more than 130 family farms.

Organic Valley, a farmer-owned cooperative, is offering 80 Northeast organic family farms a market for their milk through a letter of intent. While those 80 families decide, 10 Northeast organic family farms have already been offered membership.

“With the help of consumers and customers across the country, we are helping solve the crisis of disappearing small family farms,” said Bob Kirchoff, Organic Valley’s CEO. “We are creating the food system we all want — one that regenerates soil, cares for animals, nourishes people, and strengthens communities.”

“This is a significant development, and we are grateful to Organic Valley for stepping up to offer this option to family farms in Vermont,” said Anson Tebbetts, Vermont’s secretary of agriculture.

After the unexpected announcement by Horizon last year, the Vermont Agency of Agriculture, Food and Markets formed a task force, working with farmers, processors, and partners to find a solution to the loss of Horizon’s market.

“Today’s action by Organic Valley is the outcome that we hoped for when we created the task force” Tebbetts said. “Now we must build upon this development and make sure we continue to secure a long-term market for farmers.”

“This is outstanding and welcome news for Maine’s organic dairy farmers, many of whom have been worried sick about what comes next after Horizon pulled the rug out from underneath them last year,” said Maine Gov. Janet Mills. “My administration will continue working with our agricultural community, the legislature, and Maine’s congressional delegation to support our dairy farmers, build up their in-state processing capacity, and make sure they have the tools they need to succeed for years to come.”

“The news last August that Horizon planned to terminate its contracts with 89 New England dairies, including 14 in Maine, presented a devastating situation for these farms,” said Amanda Beal, commissioner of the Maine Department of Agriculture, Conservation and Forestry. “This announcement from Organic Valley today is welcome news indeed.”

Cheese Companies Donate Funds From Cheese Sales To Ukrainian Refugees

Madison—US cheese companies are working to help alleviate the growing humanitarian crisis in Ukraine through cheese sales and subsequent donations.

One Wisconsin company with family ties to Ukraine will dedicate all cheese sales to refugees and the Ukrainian military.

Wakker Cheese, LLC, of Kewaunee, WI, announced it will dedicate 100 percent of its cheese sales to help Ukrainians in need.

The Dutch-Ukrainian artisan cheese company reported that all funds will be sent to volunteers in Eastern Europe, actively purchasing critical supplies and directly delivering them to those in immediately.

Wakker Cheese will also donate funds from other food sales through its retail store, including Dutch chocolates and other gourmet food items.

Proceeds will be donated for sleeping bags, first aid kits and other relief supplies for people in Ukraine, said operations manager Sergii Aleksiev.

Cheese is available for purchase online at www.wakkercheese.com and on-site at the company’s Kewaunee retail store. To contact Wakker, call (920) 388-6500.

“Even small contributions can help,” the company said. “In exchange for your generosity, you will receive the finest Wisconsin cheese.”

Wakker Cheese will also post every receipt at on its Facebook page “to let you know how your contributions save lives.”

Jasper Hill Farm of Greensboro Bend, VT, has recently assembled a new “Feed Your Friends” cheese collection with the intent of feeding community both locally and abroad.

Jasper Hill’s \$125 collection of its award-winning Willoughby and Harbison varieties – which typically sells for \$225 – essentially contains four free wheels of cheese. Orders over \$99 also include free shipping.

“We’re offering it at an incredible price so that you can help us support a cause: every collection includes a donation to World Central Kitchen (WCK) to aid in its humanitarian efforts abroad to feed refugees in Eastern Europe,” the company reported.

Founded in 2010, WCK is first to the front lines, providing meals in response to humanitarian, climate, and community crises while working to build resilient food systems with locally led solutions.

WCK has served more than 60 million fresh meals to people impacted by natural disasters and other crises around the world.

Jasper Hills’ new “Feed Your Friends” collection is available for purchase online at www.jasperhillfarm.com.



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COMING EVENTS

www.cheesereporter.com/events.htm

Guelph To Host Online Cheesemaking Workshop, In-Person Lactic Acid Class

Guelph, Ontario—The University of Guelph will host two virtual cheesemaking workshops in the coming weeks.

Guelph's Introduction to Cheesemaking Technology course will begin April 11 and runs through May 2. This is the first course in Guelph University's Cheesemaking Certificate program, but can also be taken as a stand-alone workshop.

Students will learn the scientific and technological principles of cheesemaking through annotated and voice-over slide presentations, videos, and oral discussions.

Students will classify cheese varieties according to technological families, and each participant will receive a cheesemaking kit with sufficient tools to make cheese in their kitchen.

Once completed, students should be able to review cheesemaking procedures, understand their technological bases, and adapt them for manufacture in their own facilities.

Specifically, participants will have a working knowledge of cheese milk formulation; be able to discuss culture selection and

applications for various cheeses; understand the principles of milk coagulation and selection and use of coagulants; and be able to perform basic cheese yield calculations.

They should also be able to classify cheeses based on basic manufacturing technologies, and discuss cheese quality using a cheese grading template.

The 28-hour course will be held every Tuesday from 11 a.m. to 1 p.m. Cost to participate is \$1,250 per student. Registration closes March 27.

Glengarry Cheese Maker To Lead Lactic Acid Cheese Master Class

Guelph will also host a three-day master class on how to make ripened lactic acid cheeses, namely Figaro (a variation of Chaource) and Epoisses.

The in-person workshop will take place June 21-23 on campus. Remote instruction is also available June 21-22.

Artisan cheese maker Margaret Peters-Morris of Glengarry Fine Cheeses will lead the class. Roughly 30 percent of instruction will consist of classroom lectures,

Registration Open For Cal Poly Artisan Cheese Course; Dairy Courses Planned

San Luis Obispo, CA—Cal Poly's Dairy Innovation Institute here has opened online registration for its popular Farmstead & Artisan Cheesemaking Short Course.

The introductory artisanal cheesemaking short course will take place here April 27-28 on campus. Designed for anyone planning on starting a small cheese business, or for those wanting to find out more about the latest technologies, this four-day classroom and hands-on course will focus on the technology of manufacturing different types of cheeses.

Students will learn about the fundamentals of cheesemaking; basic chemistry, microbiology and other scientific concepts; milk composition and quality; and unit operations in conversion of milk to cheese.

Instructors will also cover equipment, plant layout, and sanitation considerations in cheesemaking, along with regulatory and business

insights, and modifications in basic cheese manufacture to make other cheese varieties. Cost is \$475 per person and \$375 per student, and registration is available online.

Ice Cream Tech Course June 28-29

Cal Poly's two-day Ice Cream Technology Course is set for June 28-29, also on campus. It will cover the science and technology of frozen dessert manufacturing, including ingredients, processing, and quality aspects.

Instructors will cover basic chemistry and microbiology; milk composition and quality; ice cream processing/freezing; production planning, equipment and logistics; and mix formulations for all frozen desserts.

Cal Poly's Dairy Processing Operations Workshop is scheduled for Sept. 13-14, 2022. More information is available on the Cal Poly website: dairy.calpoly.edu/short-course-symposia.

WDPA Golf Outing Returns To Northern Bay Course May 11

Arkdale, WI—The Wisconsin Dairy Products Association (WDPA) will hold its annual golf outing here Wednesday, May 11 at the Northern Bay Golf Course.

Over 220 golfers participated in last year's WDPA golf outing at Northern Bay.

Scramble tournament festivities begin with a 10 a.m. shotgun start, followed with lunch, social hour, dinner and awards.

Cost to participate is \$210 for WDPA members and \$290 for non-members. The complete golf package includes 18 holes of golf, carts, lunch, dinner, cheese reception, refreshments and prizes.

Registration forms will be mailed to WDPA members this week. The registration deadline is Wednesday, April 27. A number of sponsorships are also available.

For more information, visit www.wdpa.net or contact WDPA at (608) 836-3336.

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PLANNING GUIDE

Oregon Dairy Industries Annual Convention: April 12-13, Salem Convention Center, Salem, OR. Visit www.oregondairy.org.

Cheese Expo: April 12-14, Wisconsin Center, Milwaukee, WI. Visit www.cheeseexpo.org for updates and online registration.

ADPI/ABI Joint Annual Meeting: April 24-26, Hyatt Regency Downtown, Chicago. Visit www.adpi.org.

International Dairy Deli Bakery Association (IDDBA) Meeting & Expo: June 5-7, Atlanta, GA. Visit www.iddba.org for details.

Summer Fancy Food Show: June 12-14, Javits Center, New York. Visit www.specialtyfood.com.

ADSA 2022 Annual Meeting: June 19-22, Kansas City, MO. Check www.adsa.org for updates and registration details.

IFT Annual Meeting & Expo: July 10-13, Hybrid Virtual and In-Person Event, Chicago. Visit www.iftevent.org for updates.

WDPA Dairy Symposium: July 11-12, Landmark Resort, Door County, WI. Visit www.wdpa.net for upcoming details.

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

Idaho Milk Processors Association Annual Meeting: Aug. 11-12, Sun Valley, ID. Details available soon at www.impa.us.

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

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

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



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Real Estate

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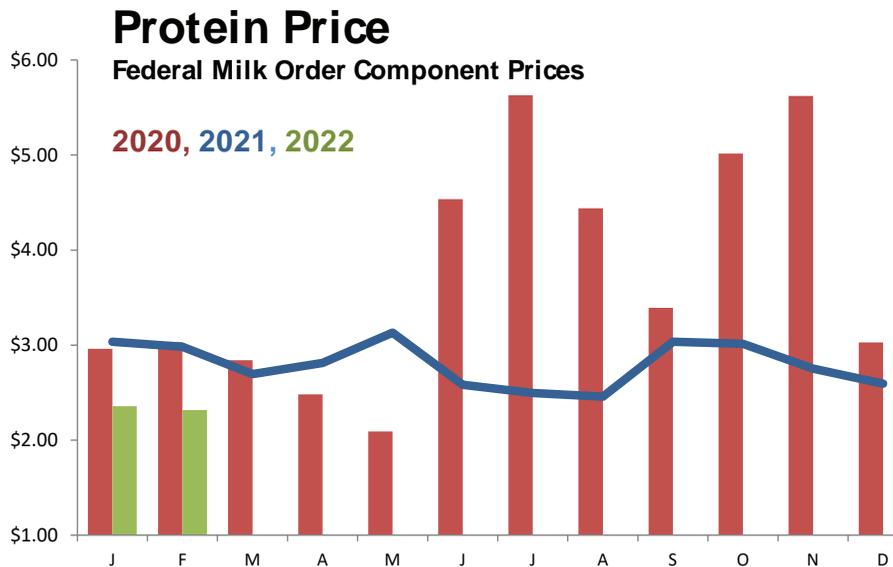
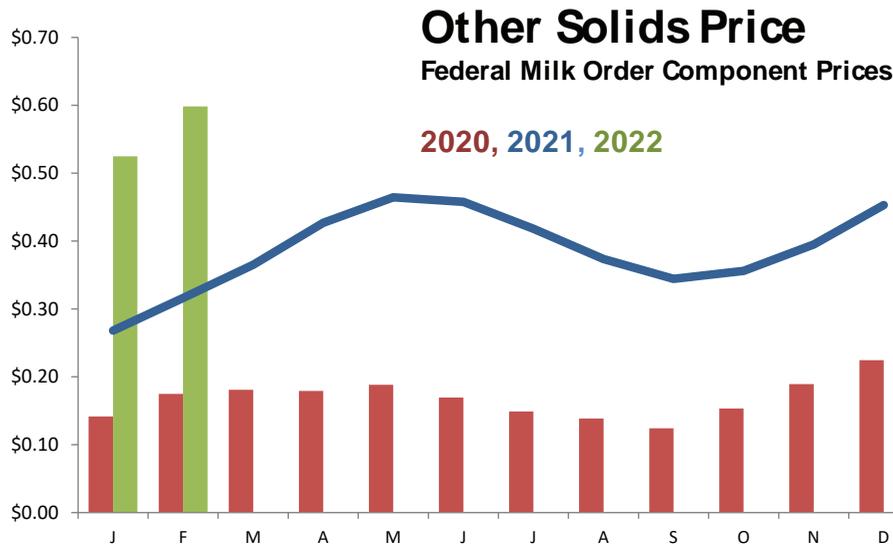


Contact Justin

LANCASTER
 Cheese Solutions

717-355-2949

justin@lancastercheese.com

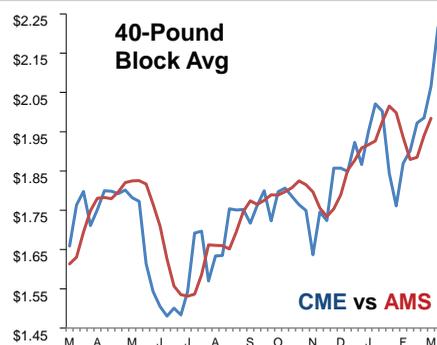


AVG MONTHLY LACTOSE MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'15	.3210	.2870	.2472	.2370	.2354	.2170	.1995	.1912	.1893	.1850	.1851	.1914
'16	.2061	.2166	.2280	.2408	.2551	.2616	.2769	.2948	.3208	.3416	.3525	.3633
'17	.3718	.3750	.3826	.4038	.4100	.3998	.3745	.3435	.2958	.2633	.2417	.2208
'18	.2146	.2159	.2200	.2333	.2573	.2796	.3099	.3254	.3363	.3475	.3510	.3580
'19	.3700	.3639	.3650	.3525	.3339	.3150	.3085	.2973	.2919	.2809	.2884	.2900
'20	.2979	.3043	.3107	.3467	.4018	.4618	.5170	.5136	.5056	.5002	.4751	.4333
'21	.4089	.4145	.4309	.4495	.4500	.4518	.45584	.4534	.4414	.4245	.4129	.4050
'22	.4050	.4050										

DAIRY PRODUCT SALES

March 8, 2022—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM. *Revised



Week Ending	Mar. 5	Feb. 26	Feb. 19	Feb. 12
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	1.9841	1.9397	1.8846•	1.8796
Sales Volume	Pounds			
US	12,334,870	12,927,444	12,760,255•	12,575,271
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price	Dollars/Pound			
US	2.0634	2.0179•	1.9650	1.9385
Adjusted to 38% Moisture	Dollars/Pound			
US	1.9645	1.9241•	1.8776	1.8526
Sales Volume	Pounds			
US	13,945,728	13,434,805•	12,225,363	13,304,031
Weighted Moisture Content	Percent			
US	34.88	34.98•	35.11	35.12
AA Butter				
Weighted Price	Dollars/Pound			
US	2.6887	2.7075	2.6889	2.6031
Sales Volume	Pounds			
US	4,594,688	4,339,846	4,713,336	4,378,293
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.8014	0.7943•	0.7912•	0.7790
Sales Volume	Pounds			
US	5,232,164	4,389,016•	5,568,527•	5,397,519
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.7817	1.7680•	1.7421	1.7224
Sales Volume	Pounds			
US	22,271,426	20,659,995•	22,070,631	20,390,953

DAIRY FUTURES PRICES

SETTLING PRICE

*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
3-4	Mar 21	22.55	24.74	79.750	180.800	2.092	2.0560	269.000
3-7	Mar 21	22.61	24.74	79.500	180.800	2.092	2.0690	269.000
3-8	Mar 21	22.69	24.80	79.500	180.800	2.092	2.0770	271.000
3-9	Mar 21	22.54	24.80	79.500	180.425	2.092	2.0630	271.000
3-10	Mar 21	22.42	24.80	79.500	180.000	2.085	2.0540	271.000
3-4	April 21	23.68	25.19	78.500	185.900	2.160	2.1850	271.500
3-7	April 21	23.97	25.18	78.700	184.075	2.179	2.2100	272.250
3-8	April 21	24.55	25.18	78.900	183.500	2.254	2.2720	272.200
3-9	April 21	24.26	25.18	78.750	182.550	2.254	2.2490	275.500
3-10	April 21	23.89	25.14	78.750	183.000	2.240	2.2140	273.000
3-4	May 22	23.62	25.25	76.225	186.750	2.176	2.1970	269.475
3-7	May 22	24.10	25.12	76.500	185.000	2.209	2.2400	270.500
3-8	May 22	24.65	25.24	76.625	184.025	2.268	2.3050	274.525
3-9	May 22	24.25	25.18	76.000	183.025	2.268	2.2650	274.000
3-10	May 22	23.88	25.05	75.250	183.500	2.250	2.2370	269.775
3-4	June 22	23.44	25.00	73.000	186.000	2.200	2.2270	264.525
3-7	June 22	23.91	25.12	73.000	184.275	2.210	2.2300	266.050
3-8	June 22	24.43	25.13	74.975	184.000	2.285	2.2820	271.025
3-9	June 22	24.20	25.00	73.750	183.150	2.285	2.2700	268.500
3-10	June 22	23.83	24.93	73.750	183.000	2.285	2.2380	265.000
3-4	July 22	23.35	24.70	69.725	184.050	2.194	2.2050	262.500
3-7	July 22	23.69	24.70	69.725	183.000	2.235	2.2280	263.025
3-8	July 22	24.15	24.80	71.075	182.650	2.259	2.2650	268.000
3-9	July 22	23.85	24.62	71.500	182.275	2.259	2.2470	265.975
3-10	July 22	23.50	24.63	71.500	182.500	2.259	2.2360	263.525
3-4	Aug 22	23.18	24.41	68.500	184.000	2.190	2.1900	261.175
3-7	Aug 22	23.49	24.41	68.500	182.450	2.222	2.2060	261.525
3-8	Aug 22	23.74	24.55	70.750	181.625	2.233	2.2430	266.025
3-9	Aug 22	23.32	24.50	71.000	182.000	2.233	2.2130	262.050
3-10	Aug 22	23.21	24.50	71.000	182.500	2.233	2.2000	263.000
3-4	Sept 22	22.80	24.17	68.000	181.000	2.193	2.1750	260.025
3-7	Sept 22	23.05	24.17	68.000	181.000	2.210	2.1920	260.500
3-8	Sept 22	23.45	24.21	68.275	180.075	2.229	2.2250	265.000
3-9	Sept 22	23.10	24.30	69.000	180.575	2.229	2.1960	263.750
3-10	Sept. 22	23.05	24.30	69.000	181.000	2.229	2.1970	261.250
3-4	Oct 22	22.40	23.75	65.500	179.175	2.166	2.1570	256.050
3-7	Oct 22	22.60	23.75	65.475	178.975	2.185	2.1740	256.500
3-8	Oct 22	23.02	23.95	65.475	178.475	2.211	2.2000	261.250
3-9	Oct 22	22.61	23.90	66.275	179.000	2.211	2.1850	260.725
3-10	Oct 22	22.84	23.93	66.275	179.500	2.211	2.1850	259.000
3-4	Nov 22	21.90	23.50	62.500	177.000	2.125	2.1250	250.250
3-7	Nov 22	22.10	23.50	62.500	177.000	2.147	2.1560	250.650
3-8	Nov 22	22.52	23.60	62.500	176.775	2.176	2.1710	253.525
3-9	Nov 22	22.20	23.55	63.500	178.000	2.176	2.1450	253.000
3-10	Nov 22	22.39	23.54	63.500	178.500	2.176	2.1460	253.000
3-4	Dec 22	21.49	22.89	61.500	173.450	2.075	2.0800	244.000
3-7	Dec 22	21.63	22.89	61.500	174.000	2.101	2.1050	244.000
3-8	Dec 22	22.00	23.00	61.500	174.250	2.115	2.1150	247.000
3-9	Dec 22	21.65	22.95	62.000	175.500	2.115	2.1000	249.000
3-10	Dec 22	21.80	23.05	62.000	176.500	2.115	2.1220	248.750
3-4	Jan 23	20.60	21.60	59.525	172.000	2.023	2.0350	232.875
3-7	Jan 23	20.80	21.60	59.525	172.000	2.050	2.0500	234.000
3-8	Jan 23	21.13	21.60	59.525	172.000	2.065	2.0650	235.000
3-9	Jan 23	21.09	21.90	59.525	173.000	2.065	2.0650	237.000
3-10	Jan 23	21.10	22.00	59.525	173.500	2.071	2.0990	237.000

Interest - March 10	31,136	14,491	2,450	9,403	1,512	16,032	11,088
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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - MARCH 4: Cheese markets are moving in a bullish fashion on continually steady demand and balanced cheese supplies. Milk remains steadily available for production, but trucker and labor shortages continue to keep full production on plant managers' wish lists. A number of cheese makers say they are more willing to use contracted or internally sourced milk supplies in lieu of spots, as milk prices continue to increase.

NORTHEAST - MARCH 9: Sufficient volumes of milk are clearing to Class III to support busy cheesemaking schedules in the Northeast. Some operations are running at, or near, capacity. Regional cheese inventories are abundant, but healthy interest from domestic and international markets is helping to keep supplies from accumulating too rapidly. Grocers continue to place sturdy cheese orders on strong customer demand. Foodservice sales are trending higher overall, but contacts say there is some variation across the sector. Some locations have been more eager to eat out, while other cities are experiencing a slower rebound in dine-in traffic. Additionally, some full-service restaurants continue to offer reduced menu selections and/or hours of operation due to staffing and/or supply chain shortages.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb blocks: \$2.5175 - \$2.8050 Process 5-lb sliced: \$2.0450 - \$2.5250
Muenster: \$2.5050 - \$2.8550 Swiss Cuts 10-14 lbs: \$3.5150 - \$5.8375

MIDWEST AREA - MARCH 9: Milk availability within the region is mixed. Location has played a big part in recent months regarding milk access, and not necessarily regarding plants' proximities to dairy farms. Milk handlers and cheese plant managers are working together to move some milk loads, at discounts, into active plants, while others continue to undergo planned and/or unplanned maintenance downtime. A growing number of cheese plant managers are opting to use internally sourced milk unless spot milk loads are sub-Class, as Class III milk prices are \$20+/cwt. Cheese sales continue steady to busier. Cheese makers have mixed expectations. Some think the bullish market push will slow interests, while others say buyers are actively trying to stay ahead of further price increases.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf: \$2.7025 - \$3.7700 Mozzarella 5-6#: \$2.2325 - \$3.1775
Brick 5# Loaf: \$2.4325 - \$2.8575 Muenster 5# Loaf: \$2.4325 - \$2.8575
Cheddar 40# Block: \$2.1550 - \$2.5550 Process 5# Loaf: \$2.0300 - \$2.3900
Monterey Jack 10# \$2.4075 - \$2.6125 Grade A Swiss 6-9#: \$3.0300 - \$3.1475

WEST - MARCH 9: Cheese markets have continued along their recent bullish trend in the West. Contacts report that loosening COVID restrictions and improving weather are leading to more foodservice sales, while steady demand for cheese is present in retail markets. International demand for cheese is strong; contacts report that export purchasers are looking for loads to fill their second and third quarter needs. Cheese sellers relay that US prices remain competitive compared to loads produced in other countries. Port congestion is causing delays to loads of cheese intended for export. Spot inventories of cheese are available.

Wholesale prices delivered, dollars per/lb: Monterey Jack 10#: \$2.3800 - \$2.6550
Cheddar 10# Cuts: \$2.3925 - \$2.5925 Process 5# Loaf: \$2.0475 - \$2.3025
Cheddar 40# Block: \$2.1450 - \$2.6350 Swiss 6-9# Cuts: \$3.3225 - \$3.7525

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

Variety	Date: 3/9	3/2	Variety	Date: 3/9	3/2
Cheddar Curd	\$2.48	\$2.48	Mild Cheddar	\$2.48	\$2.46
Young Gouda	\$2.24	\$2.23	Mozzarella	\$2.22	\$2.19

FOREIGN -TYPE CHEESE - MARCH 9: It's become increasingly difficult to obtain cheese additives and packaging materials. This compounds the factor of less milk than plants can handle thus, keeping cheese stocks tight. Cheese from Western Europe remains far less available than factory capacity could provide absent these obstacles. This tightness is expected to continue. Costs are becoming more unpredictable. The large numbers of refugees from Ukraine remain an unknown in terms of demand for cheese to feed them. All the uncertainty is now causing higher price demands to be enforced in new contract negotiations. Some manufacturers are also enforcing surcharges. Higher prices are ahead.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.3750 - 3.8625
Gorgonzola:	\$3.6900 - 5.7400	\$2.8825 - 3.6000
Parmesan (Italy):	0	\$3.7625 - 5.8525
Romano (Cows Milk):	0	\$3.5650 - 5.7200
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	0	0
Swiss Cuts Switzerland:	0	\$3.5500 - 3.8750
Swiss Cuts Finnish:	\$2.6700- 2.9300	0

NDM PRODUCTS - MARCH 10

NDM - CENTRAL: Midweek spot trading of low/medium heat NDM picked up after a slow start to week 10. Domestic demand remains stable, while some contacts are saying export movements are hitting snags, namely costlier hauling/shipping. Regarding NDM hauling, it does not look like the situation will improve anytime soon, as fuel prices continue their relatively rapid shift higher. Some end users who can interchange are still opting for WPC 34%, as those prices edge higher weekly, though, their options are becoming increasingly limited. Condensed skim outlooks remain similar. Loads are accessible, but hauling and processing it is growing more costly and difficult.

NDM - WEST: Demand for low/medium heat NDM is mixed. Contacts report that domestic demand is unchanged, though international demand is declining. Export

loads going to Mexico have slowed, as some sellers note that purchasers there are buying discounted loads of skim milk powder. Stakeholders say that port congestion has delayed some loads of SMP intended for overseas markets and that sellers are accepting lower prices to reduce warehouse inventories. Spot purchasers say that inventories are available in the region. Low/medium heat NDM production is steady, but below capacity. High heat NDM production is limited.

NDM - EAST: Trading was slower last week and remained similar this week. Manufacturers say demand is still there, but labor shortness and increasing costs of packaging materials and general production costs are increasing, therefore availability remains limited. Contacts say block volume trades of recent weeks, specifically within the region, are few and far between.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional ads increased by 17 percent, while total organic ads grew by 84 percent. Ice cream in 48- to 64-ounce containers was the most advertised conventional dairy product this week. Meanwhile, the most advertised organic dairy product was milk in half-gallon containers.

Conventional cheese ads grew by 2 percent this week, while no organic cheese ads were present. Cheese in 8-ounce shred packaging was the most advertised cheese item with an average price of \$2.39, down by 5 cents from last week.

Total organic milk ads grew by 184 percent this week, while total conventional milk ads increased by 26 percent. Organic ads for half-gallon milk grew by 157 percent, and had an average advertised price of \$4.15. Ads for conventional milk in half-gallon containers increased by 61 percent, and the weighted average advertised price fell to \$1.27 this week. Conventional Greek yogurt in 4- to 6-ounce containers, the most advertised yogurt item, appeared in 37 percent more ads this week with average advertised price of \$1.01.

RETAIL PRICES - CONVENTIONAL DAIRY - MARCH 11

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.06	4.24	3.99	3.67	2.99	3.68	4.19
Cheese 8 oz block	2.42	2.33	2.30	2.94	2.36	2.40	2.50
Cheese 1# block	3.70	2.94	3.99	NA	3.75	4.98	3.68
Cheese 2# block	6.10	3.99	6.66	4.99	4.99	6.41	5.99
Cheese 8 oz shred	2.39	2.29	2.50	2.45	2.56	2.50	2.23
Cheese 1# shred	3.87	4.58	3.50	NA	3.99	4.44	2.77
Cottage Cheese	2.12	2.42	2.07	NA	2.00	1.96	NA
Cream Cheese	2.32	2.21	3.00	NA	2.42	1.48	NA
Flavored Milk 1/2 gallon	2.03	2.50	2.50	2.00	NA	1.73	1.61
Flavored Milk gallon	2.84	NA	NA	NA	NA	2.89	2.69
Ice Cream 48-64 oz	3.32	3.16	3.84	3.15	2.64	3.36	3.22
Milk 1/2 gallon	1.27	2.50	.87	.87	.87	1.51	1.58
Milk gallon	3.49	3.16	NA	NA	3.18	3.35	3.04
Sour Cream 16 oz	1.89	1.90	2.01	2.49	2.00	1.57	1.83
Yogurt (Greek) 4-6 oz	1.01	1.01	1.02	1.05	.96	.98	1.00
Yogurt (Greek) 32 oz	4.56	4.50	5.17	3.99	NA	4.31	4.32
Yogurt 4-6 oz	.55	.54	.51	.62	.68	.51	.53
Yogurt 32 oz	2.52	2.35	2.91	NA	NA	2.07	2.72

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:		
Butter 1 lb:	NA	Greek Yogurt 4-6 oz: NA
Ice Cream 48-64 oz:	NA	Greek Yogurt 32 oz: \$6.99
Cheese 8 oz block:	NA	UHT Milk 8 oz: NA
Cottage Cheese 16 oz:	NA	Milk 1/2 gallon: \$4.15
Yogurt 4-6 oz:	\$0.79	Milk gallon: \$6.09
Yogurt 32 oz:	\$2.77	Sour Cream 16 oz: NA
		Cream Cheese 8 oz: NA

WHOLESALE BUTTER MARKETS - MARCH 9

NATIONAL: Cream is available to butter makers for now. In the East, where cream multiples are higher, some manufacturers are selling surplus cream. Across the US, butter production is generally steady to more active. Plant managers are working to expand tight inventories ahead of spring holiday demand. Some industry contacts are predicting short butter availability later this summer and fall.

WEST: Cream demand is steady to higher. Cream inventories are available, but tightening in the region as butter and ice cream makers are ramping up production. Foodservice butter demand is trending higher. Retail demand is also increasing, as some grocers are purchasing more loads in preparation for upcoming spring holidays. Contacts report that export demand for butter is strong. Stakeholders say that higher international prices and tight butter inventories are contributing to higher market prices.

CENTRAL: Butter producers continue to report accessible cream from within the region and from the West. Contacts relay there are multiple factors as to their near term expectations on cream availability. Seasonal milk yield increases will likely push extra cream onto the spot market, but spring

holiday-focused processing of dips, whips, cream cheese, and other staples could keep cream availability in check, if not tighten it, altogether. Churning is busy. Some butter makers say they are in somewhat good shape regarding their fall inventories, but others are not relaying those same conclusions. Plant staffing shortages remain a clear hurdle in filling production capacities, but employment numbers vary from one plant to the next. As fuel prices are quickly increasing, butter plant managers (and others) say hauling costs will add another barricade to smooth-running operations.

NORTHEAST: Production activity remains mixed, fairly busy to reduced, at butter churning operations. Cream sales continue to be strong, prompting butter manufacturers to trade in-house butterfat, while others are staunch on building inventory volume for future sales. Print butter sales are steady, but packaging issues are causing order delays. Foodservice orders improved a bit this week, but continues to fall short of manufacturers' expected sales, due to the overall impact of the pandemic. Cash markets for East region bulk butter are scarce to none. As the seasonal holiday draws nearer, butter sales typically move higher in the domestic market.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
03/07/22	43,202	89,786
03/01/22	41,079	89,465
Change	2,123	321
Percent Change	5	0

CME CASH PRICES - MARCH 7 - 11, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY March 7	\$2.0275 (+5¼)	\$2.1625 (+1¼)	\$2.7225 (+3¼)	\$1.8625 (-1)	\$0.7575 (NC)
TUESDAY March 8	\$2.0700 (+4¼)	\$2.2225 (+6)	\$2.7650 (+4¼)	\$1.8550 (-¾)	\$0.7575 (NC)
WEDNESDAY March 9	\$2.0850 (+1½)	\$2.2325 (+1)	\$2.7775 (+1¼)	\$1.8450 (-1)	\$0.7575 (NC)
THURSDAY March 10	\$2.0700 (-1½)	\$2.2325 (NC)	\$2.6925 (-8½)	\$1.8375 (-¾)	\$0.7575 (NC)
FRIDAY March 11	\$2.0100 (-6)	\$2.1900 (-4¼)	\$2.7100 (+1¼)	\$1.8400 (+¼)	\$0.7575 (+¼)
Week's AVG \$ Change	\$2.0525 (+0.1065)	\$2.2080 (+0.1425)	\$2.7335 (+0.0565)	\$1.8480 (-0.0185)	\$0.7575 (+0.0045)
Last Week's AVG	\$1.9460	\$2.0655	\$2.6770	\$1.8665	\$0.7530
2021 AVG Same Week	\$1.5220	\$1.7635	\$1.7005	\$1.1715	\$0.5935

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Three cars of blocks were sold Monday, the last at \$2.1625, which set the price. Three cars of blocks were sold Tuesday, the last at \$2.2225, which set the price. No blocks were sold Wednesday; the price increased on an unfilled bid for 1 car at \$2.2325. Thursday's block market activity was limited to an uncovered offer of 1 car at \$2.2400, which left the price unchanged. On Friday, the block price declined on an uncovered offer of 3 cars at \$2.1900. The barrel price increased Monday on a sale at \$2.0275, rose Tuesday on a sale at \$2.0700, climbed Wednesday on a sale at \$2.0850, declined Thursday on an uncovered offer at \$2.0700, and dropped Friday on a sale at \$2.0100.

Butter Comment: The price rose Monday on a sale at \$2.7225, increased Tuesday on a sale at \$2.7650, rose Wednesday on a sale at \$2.7775, dropped Thursday on a sale at \$2.6925, then rose Friday on an unfilled bid at \$2.7100.

Nonfat Dry Milk Comment: The price fell Monday on a sale at \$1.8625, declined Tuesday on a sale at \$1.8550, dropped Wednesday on an uncovered offer at \$1.8450, fell Thursday on a sale at \$1.8375, then rose Friday on a sale at \$1.8400.

Dry Whey Comment: The price was unchanged all week at 75.75 cents.

WHEY MARKETS - MARCH 7 - 11, 2022

RELEASE DATE - MARCH 10, 2022

Animal Feed Whey—Central: Milk Replacer:	.6500 (NC) – .7000 (NC)
Buttermilk Powder:	
Central & East:	1.7500 (+5½) – 1.8500 (+5)
Mostly:	1.7100 (+1) – 1.7600 (NC)
Casein: Rennet:	5.0000 (+9) – 5.2000 (+7¾)
Acid:	6.3000 (+35) – 6.7000 (+70)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.7000 (NC) – .8400 (+2)
Mostly:	.7650 (NC) – .8000 (NC)
Dry Whey—West (Edible):	
Nonhygroscopic:	.7025 (-3) – .8450 (+¼)
Mostly:	.7500 (-1½) – .7900 (-1)
Dry Whey—NorthEast:	.7575 (-1¼) – .8425 (-1)
Lactose—Central and West:	
Edible:	.3200 (NC) – .5300 (NC)
Mostly:	.3600 (NC) – .4500 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.8600 (NC) – 1.9400 (-2)
High Heat:	2.0000 (+1) – 2.0500 (NC)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.8175 (+½) – 1.9350 (NC)
High Heat:	1.9650 (+¼) – 2.0850 (NC)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.6000 (-1) – 1.8650 (+5)
Mostly:	1.6500 (+1) – 1.7500 (+1)
Whole Milk—National:	2.1000 (NC) – 2.4200 (NC)

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

HISTORICAL MONTHLY AVG BARREL PRICES

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

USDA Disbursing Funds To Handlers Through Dairy Donation, Pandemic Aid Programs

Washington—The USDA last Friday announced that it is disbursing funds to handlers to provide financial assistance to the dairy industry through the pandemic Market Volatility Assistance Program (PMVAP).

After receiving the payments, handlers have 30 days to make payments to their eligible dairy farmer suppliers. Handlers began payments to farmers in January. Over 60 percent of the agreements were processed and paid in January and February, and the remainder will be paid in March.

Under the PMVAP, payments will reimburse qualified dairy farmers on an annual production of up to 5 million pounds of milk, for 80 percent of revenue losses for fluid milk sales from July 2020 through December 2020. The payment rate will vary by region based on the actual losses on pooled milk related to price volatility.

USDA is making payments through agreements with independent handlers and cooperatives. Throughout last fall and winter, handlers have been working with the agency to gather and submit data needed to calculate and distribute PMVAP monies to eligible dairy farmers.

Program details can be found at ams.usda.gov/pmvap.

USDA is disbursing payments under the Dairy Donation Program (DDP), which authorized the 2021 Consolidated Appropriations Act to provide \$400 million in funding to facilitate dairy product donations and reduce food waste.

Under the DDP, eligible dairy organizations can partner with nonprofit feeding organizations that distribute food to individuals and families in need. Those partnerships may apply for and receive reimbursements to cover some expenses related to eligible dairy product donations.

Entities previously enrolled with the Milk Donation Reimbursement Program are eligible to receive a supplemental payment on donations made since 2020, that equals the difference between the DDP and MDRP payment rates. Supplemental payments to qualifying handlers have already been made.

The program accepts applications on a rolling basis and processes claims on a quarterly basis. Quarterly reporting on program participation and funds disbursed will begin next month. For more information, visit www.ams.usda.gov/ddp.

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