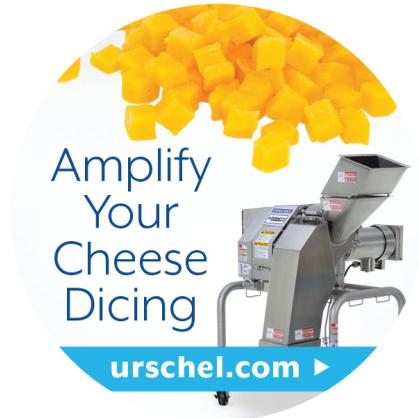




CHEESE REPORTER

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FDA Stays Certain Provisions Of New Yogurt Standard Of Identity

IDFA: Stay Is Helpful, But Efforts To Reform Yogurt Standard Will Continue Into Fifth Decade

College Park, MD—The US Food and Drug Administration (FDA) on Tuesday announced that it is staying the effectiveness of certain provisions of the federal yogurt standard of identity final rule that the agency issued last June.

That final rule, published in the *Federal Register* of June 11, 2021, amended the definition and standard of identity for yogurt in numerous respects, and also revoked the definitions and standards of identity for lowfat yogurt and nonfat yogurt.

The final rule's effective date was July 12, 2021. The final rule notified persons who would be adversely affected by the 2021 final rule that they could file objections, specifying with particularity the provisions of the final rule deemed objectionable, stating the grounds therefor, and requesting a public hearing upon such objections.

The International Dairy Foods Association (IDFA) and Chobani timely filed objections and requests for a hearing with respect

to several provisions in the final rule, FDA noted.

Section 701(e)(2) of the Food, Drug, and Cosmetic Act provides that, until final action is taken by the secretary of the Department of Health and Human Services (FDA's parent agency), the filing of objections operates to stay the effectiveness of those provisions to which the objections are made, FDA explained.

FDA established the definition and standard of identity for yogurt in 1981. The 2021 final rule amended some provisions in the definition and standard of identity and maintained others.

Staying the effectiveness of these provisions results in the corresponding requirements in the 1981 final rule remaining in effect, FDA noted.

A notice published in Wednesday's *Federal Register* clarifies which provisions of the 2021 final rule have been stayed and which requirements of the 1981 final rule are in effect pending final action

under section 701(e) of the FD&C Act.

IDFA objected to the requirement that yogurt, before the addition of bulky flavoring ingredients, has either a titratable acidity of not less than 0.7 percent, expressed as lactic acid, or a pH of 4.6 or lower. This provision of the 2021 final rule is stayed.

FDA noted that the definition and standard of identity established in 1981 included a minimum titratable acidity requirement of 0.9 percent, but that provision was stayed by the filing of objections in 1981. Consequently, no minimum titratable acidity requirement or maximum pH requirement is in effect.

IDFA also objected to the provision that yogurt, before the addition of bulky flavoring ingredients, contains not less than 3.25 percent milkfat and the provision requiring pasteurized cream, if used as a basic dairy ingredient or an optional dairy ingredient, to be added before culturing. These provisions of the 2021 final rule are stayed.

However, a minimum milkfat of

• See **Yogurt Standard**, p. 10

US Milk Production Fell 0.7% In Feb.; Cow Numbers Rose From January

Washington—US milk production in the 24 reporting states during February totaled 16.75 billion pounds, down 0.7 percent from February 2021, USDA's National Agricultural Statistics Service (NASS) reported Monday.

January's milk production estimate was revised down by 19 million pounds, so January output in the 24 reporting states was down 1.5 percent from January 2021, rather than down 1.4 percent as originally estimated.

Milk production in the 24 reporting states has now declined for three consecutive months.

Output in December 2021 was down 0.8 percent from December 2020.

In February, production per cow in the 24 reporting states averaged 1,887 pounds, three pounds above February 2021.

The number of milk cows on farms in the 24 reporting states in February was 8.88 million head, 77,000 head less than February 2021 but 3,000 head more than January 2022.

For the entire US, February milk production totaled 17.5 billion pounds, down 1.0 percent from February 2021. January milk production had been down 1.7 percent from January 2021.

Production per cow in the US averaged 1,869 pounds for February, one pound above February

• See **Milk Output Falls**, p. 6

Sales Of Plant-Based 'Milk', Other Dairy Alternatives Continue To Increase

Washington—US retail sales of plant-based foods grew 6.2 percent in 2021 to a record high of \$7.4 billion, according to new data released Thursday by the Plant Based Foods Association (PBFA), the Good Food Institute (GFI), and SPINS.

In 2021, plant-based "milk" dollar sales grew 4 percent to reach \$2.6 billion. Plant-based milk now accounts for 16 percent of all retail milk dollar sales, PBFA, GFI and SPINS noted.

In the "natural" channel, plant-based milk represents 40 percent of all milk sold, up from 34 percent in 2018. Some 42 percent of households purchase plant-based milk,

• See **Plant-Based Foods**, p. 7

IDFA, NMPF Want USDA To Keep Dairy As Core Component Of School Meals

Washington—The International Dairy Foods Association (IDFA) and National Milk Producers Federation (NMPF) support the US Department of Agriculture's (USDA) goal to set school meal standards that are, in the agency's words, "ambitious, achievable and durable," and keeping dairy as a core component of healthy meal patterns used for school lunches and breakfasts will help meet that goal.

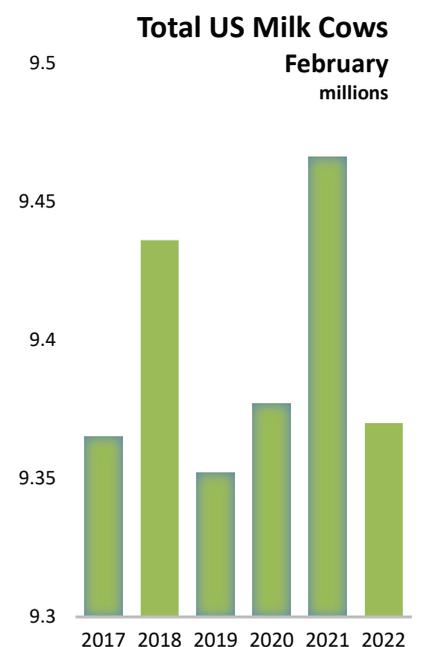
The dairy organizations made their comments in response to a final rule issued by USDA in early February that establishes transitional standards for the child nutrition program requirements related to milk, sodium and whole grains.

The agency accepted public comments on that final rule through Mar. 24, 2022.

In 2020, the federal Dietary Guidelines Advisory Committee (DGAC) report found that a "staggering" 79 percent of nine- to 13-year-olds are not meeting the recommended intake of dairy foods and thereby under-consuming a variety of nutrients during childhood and adolescence, NMPF and IDFA said. The transitional standards published last month allow schools to continue to serve milk that students prefer to drink while remaining consistent with the Dietary Guidelines.

The final rule "gives clarity to school meals professionals and dairy food makers as they plan amid supply chain challenges, and it will improve students' access to dairy products, particularly milk and its 13 essential nutrients, and

• See **Dairy In School**, p. 8





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So, 40 years after USDA's Kansas City Dairy Symposium, what's changed in the dairy industry? Pretty much everything.

Remembering USDA's 1982 Kansas City Dairy Symposium

Dairy Farmers of America held its annual meeting this week, and the dates and location of that meeting — Mar. 22-23 in Kansas City, MO — triggered memories of another dairy industry gathering held on those same dates, in that same city, 40 years ago. It also reminded us of how much the dairy industry has changed over the past four decades.

That 1982 meeting was officially called the Dairy Economics Symposium (and was commonly referred to later as the Kansas City Dairy Symposium, among other things), and it was convened by the US Department of Agriculture.

US Secretary of Agriculture John R. Block initially announced the symposium in remarks delivered at the Western States Dairy Conference in Seattle, WA, on Mar. 3, 1982. His remarks there specifically focused on the dairy price support program, and how much the federal government was spending under that program (“a quarter of a million dollars every hour”) to purchase surplus dairy products.

At the time Block delivered his comments, USDA's uncommitted inventory included 581 million pounds of cheese, 920 million pounds of nonfat dry milk and 290 million pounds of butter. USDA's storage costs were running about \$42.5 million per year at those inventory levels, but “those levels are growing,” he said.

At that Seattle conference, Block announced that he had directed his chief economist, Bill Leshner, to schedule a Dairy Economics Symposium later in March 1982 in a “central location.” Leshner's assignment was “to obtain information, from a wide range of people, about how we can bring this program under control.”

And so USDA convened its Dairy Economics Symposium in Kansas City on Mar. 22-23, 1982. According to the “Proceedings” of that symposium, released in May 1982, representation at the symposium “was widely-based, including

most general farm organizations, dairy marketing cooperatives from the major producing areas of the country, dairy processors, and dairy producers. Total attendance was 250, with 50 presenting their views.”

Several months after the symposium, Congress passed a budget reconciliation bill that froze the support price at \$13.10 per hundredweight and also gave authority to the secretary of agriculture to provide for a deduction of 50 cents per hundred from the proceeds of the sale of all milk marketed by producers to be remitted by the Commodity Credit Corporation to offset a portion of the cost of the price support program.

Thus began a series of steps, taken by Congress and USDA, to bring the dairy surplus under control and reduce the cost of that surplus to taxpayers. Among other things, over the next several years, Congress: authorized the Milk Diversion Program, which offered direct payments to dairy producers who reduced their milk production from a base; authorized the formation of the National Dairy Promotion and Research Board; authorized the whole herd buyout program; and created the Dairy Export Incentive Program.

So, 40 years after USDA's Kansas City Dairy Symposium, what's changed in the dairy industry? Pretty much everything.

For starters, the industry, USDA and Congress are no longer dealing with surpluses, because the dairy price support program was terminated under the 2014 farm bill.

Beyond that point, dairy industry changes over the past four decades can pretty much be gleaned at almost any point in the Kansas City Dairy Symposium Proceedings. For example, the first several symposium speakers were from USDA, and one of them, Bryant Wadsworth of USDA's Foreign Agricultural Service, talked about US dairy problems in an international setting, noting that,

to export significant quantities of US dairy products “would require a subsidy since world market prices are much lower than ours.”

In the context of all the dairy export records the US set last year, and the fact that the US now exports roughly 15 percent of all the milk it produces, that statement from 40 years ago nicely illustrates one major way in which the US dairy industry has changed.

It's also worth remembering that, for a number of years, the US **did** subsidize dairy product exports, via the Dairy Export Incentive Program, which was also eliminated under the 2014 farm bill.

Another way of understanding how much the dairy industry has changed over the past 40 years is to look over the list of attendees, and their affiliations. For example, there were representatives from the National Cheese Institute and American Butter Institute, as well as the Milk Industry Foundation, and International Ice Cream Association (then known as the International Association of Ice Cream Manufacturers). NCI, IICA and MIF later joined together to form the International Dairy Foods Association, while ABI is now managed by NMPE.

Meanwhile, Dairy Farmers of America wasn't in attendance, because it didn't exist yet. But there were numerous representatives from DFA's predecessor cooperatives.

Finally, it's interesting to look through the symposium proceedings and see how little attention was paid to federal milk marketing orders back in 1982. Interestingly, one speaker, Jim Neu of Neu Cheese Company, Hartington, NE, called on USDA to either eliminate the federal order program or lower the price that milk bottlers have to pay for fluid milk.

With that in mind, maybe it's time for USDA to again convene the dairy industry at a “central location” and deal with problems related to federal orders.

USDA Issues Updated Commodity Requirements Document For Butter

Washington—USDA's Agricultural Marketing Service (AMS) this week issued an updated Packaged Butter Commodity Requirements Document (CRD) that includes new production and delivery requirements.

The updated packaged butter CRD, which is effective this month, replaces the previous CRD, which was effective starting in March 2020.

In the area of production requirements, the updated butter CRD includes three new requirements:

- The product can't be manufactured and packaged more than 30 days prior to the date of delivery to the government.

- If frozen butter is used for micro-fixing, the bulk frozen butter can't be more than 60 days of age when used for manufacturing government butter. Under the previous CRD, the butter could be frozen in bulk, provided it was packaged and graded not more than 60 days prior to the date of delivery to the government.

- At the time of delivery to the government, the butter has to have a temperature not greater than 45 degrees F. Under the previous CRD, at the time of delivery to the government, the product had to have a temperature not less than 35 degrees F and not greater than 40 degrees F.

In the area of net weight requirements, under the new CRD, the butter must consist of one-quarter-pound solid sticks (four sticks per one-pound carton). Under the previous CRD, the product could also be packaged with 25 kilograms, depending on the solicitation.

Shipping containers have to be packed with either 30 or 36 one-pound cartons (four one-quarter-pound sticks per one-pound carton), whichever is requested in the solicitation.

Individual shipping containers packed with 30 one-pound cartons must have a net weight not less than 29.85 pounds, while individual shipping containers packed with 36 one-pound cartons must have a net weight not less than 35.85 net pounds.

A one-pound solid print or block is permitted only if requested in the solicitation. The same minimum net weight requirements would apply to solid prints.

AMS will perform the product testing and quality analysis to ensure that the product meets the commodity specifications.

The quality, date(s) of manufacture, and weight will be evidenced by grading certificates issued by AMS known as Certificates of Analysis (COA).

COAs must be retained by the contractor, under the updated

CRD. USDA requires the contractor to retain COAs for a minimum of seven years from issuance.

Regarding production date labeling, under the new CRD, the production date (month/day/year) has to be shown on all primary packaging (immediate containers) and secondary shipping containers. Commonly used abbreviations for the production date may be used.

In the area of product specifications, in addition to being US Grade AA and conforming to the United States Standards for Grades of Butter, the butter has to meet the US standard of identity for butter, and it can't contain starter distillate or added diacetyl.

AMS purchases a variety of 100 percent domestically produced and processed commodity food products, including butter as well as cheese, fluid milk, yogurt and other dairy products. These purchases support US agriculture by encouraging consumption of domestically produced foods. The products purchased by USDA, collectively called USDA Foods, are delivered to schools, food banks and households in communities across the US.

AMS develops products and purchase program technical requirements, manages the Web-Based Supply Chain Management System (WBSCM), and conducts the procurements (solicitations, awards, and contract management) in accordance with federal regulations and USDA policy. USDA's

Food and Nutrition Service (FNS) manages the food and nutrition assistance programs, including the National School Lunch Program and The Emergency Food Assistance Program (TEFAP), generating demand (orders) from qualified recipients for various USDA Foods and coordinating with AMS on the purchase planning and scheduling.

AMS issues solicitations and makes purchases for over 200 different USDA Foods on an ongoing basis. Approved USDA vendors are invited to submit offers via WBSCM.

The agency also hosts an annual meeting for contractors and suppliers.

For more information on selling dairy and other food products to USDA, visit www.ams.usda.gov/selling-food.

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Milk Prices Expected To Remain High

Dairy Situation & Outlook - Mar 21

DR. BOB CROPP,
Professor Emeritus
University of Wisconsin

Milk production was below year ago levels last quarter of 2021 and continues below year ago levels in 2022 with January down 1.7 percent and February down 1.0 percent. February milk production was lower than a year ago in 18 of the 24 selected states.

Fewer milk cows and lower or no increase in milk per cow explain the decrease in total milk production. Milk cow numbers had been declining since peaking last May but reversed in February with an increase of 3,000. February cow numbers were 96,000 fewer than a year ago, a decline of 1.0 percent. Sixteen of the 24 selected states had fewer cows than a year ago.

Milk per cow was virtually unchanged with just a 0.1 percent increase. Ten of the 24 selected states had lower milk per cow than a year ago.

High feed prices and some feed quality issues explain the poor milk per cow performance.

Dairy producers are facing much higher feed prices, higher labor costs and the cost of all other inputs. This is impacting producers' decision to increase milk production by adding milk cows or to feed for higher production per cow. USDA is forecasting a slight decline of 0.1 percent in 2022 milk production over 2021. The number of milk cows is expected to average 93,000 or 1.0 percent lower and milk per cow to increase just 0.9

percent. Milk production at this level is very bullish for milk prices.

While fluid (beverage) milk sales continue below year ago levels butter and cheese sales are higher. Sales above year ago levels are expected to continue. Restaurants are more back to normal, and in-person public events are returning. However, higher gas prices, higher food prices and prices of most all consumer goods are cutting into consumer purchasing power. Consumers may reduce their frequency of eating in a restaurant as well as in-store purchase of dairy products.

Milk prices were supported in 2021 by record dairy exports. The volume of dairy exports was 10 percent higher than the prior year and value was 18 percent higher. USDA is forecasting some decline in 2022 export volume from 2021. The USDA is forecasting the 2022 volume of dairy exports on a milk-fat basis to be down 6.9 percent from 2021 and on a skim milk basis to be down 2.5 percent.

January 2022 exports on a volume basis were 3 percent lower than a year ago, but higher prices and increased cheese exports increased the export value by 16 percent. January exports compared to a year ago were down 6 percent for nonfat dry milk/skim milk powder, down 16 percent for whey products but 17 percent and 63 percent higher respectively for cheese and butterfat. Despite some

decline in export volume with no or slight increase in milk production exports will still be at level to support higher milk prices in 2022.

Class III was \$20.38 in January and \$23.09 in February. Both Cheddar barrels and 40-pound Cheddar blocks have strengthened in March being above \$2.00 per pound most of the time. Dry whey was as high as \$0.86 per pound in February but has stayed around \$0.76 per pound in March. But with higher cheese prices the March Class III will increase to around \$22.40.

Class IV was \$23.09 in January and \$24.00 in February. The price of butter has strengthened over February and the price of nonfat dry milk steady. The higher butter price will push the March Class IV price higher to around \$24.80.

With the forecast of no increase in milk production for 2022, modest increase in dairy product sales and the possibility of little lower exports milk prices for the remainder of 2022 will remain well above year ago levels. Dairy futures can quickly change but are now optimistic. Class III futures are \$23 for April, \$24 for May through September, \$23 in October and November and \$22 in December. Class IV futures are \$24 April through October and \$23 November and December.

USDA has increased its price forecast with Class III averaging \$21.65 compared to \$17.08 in 2021. Class IV is forecasted to average \$23.70 compared to \$16.09 in 2021. Milk prices at least this high seems highly likely now. Higher feed prices will offset some of these higher milk prices.

We know that things can change so dairy producers may want to consider using available dairy risk management tools and take advantage of existing higher dairy futures prices. **BC**

FROM OUR ARCHIVES

50 YEARS AGO

March 24, 1972: Ames, IA—With a total of 2,912 undergraduates, Iowa State University here is the largest agricultural college in the US. Purdue University moved to second place with 2,593 students – 13 more than New York State's Cornell University.

New Ulm, MN—George Mehren, general manager of Associated Milk Producers, Inc. (AMPI) here, has promoted Carlyle Hansen to assistant general manager. Hansen will be succeeded Don Gregg, who currently serves as AMPI Central Region manager in Sibley, IA.

25 YEARS AGO

March 28, 1997: Kansas City, MO—Sales for Mid-America Dairymen, Inc. in 1996 exceeded \$4 billion for the first time, Mid-Am CEO Gary Hanman announced this week. Net savings were \$17.069 million, up from \$13.034 million in 1995.

Naperville, IL—Irving Weber, 96, co-founder of Quality Chekd Dairies, Inc. and the organization's president for 25 years, passed away. Weber co-founded Quality Chekd in 1944 with four other dairymen, marking the first time such an advertising-merchandising-production program had ever been offered to the milk and ice cream industry.

10 YEARS AGO

March 23, 2012: Marathon, WI—David Bletsoe, 72, cheese maker for 50-plus years and current owner of Bletsoe's Cheese, passed away March 19 after a brief fight with liver cancer. He began his career partnering with his father, Ken, at Cloverhill Dairy in Rozellville, WI. Bletsoe also managed Italian cheese plant Miceli Dairy in Cleveland, OH. In 1983, Bletsoe and his wife, Bonnie, purchased the former Pauly Cheese plant, currently known as Bletsoe Cheese, in Little Chicago, WI.

Dallas, TX—Howard Dean, 74, CEO of Dean Foods Company, died March 25. He worked for Dean Foods for 37 years, serving as president from 1970 to 1988, and chairman and CEO from 1999 through 2001. Dean retired in 2002, and was succeeded by current chairman and CEO Gregg Engles.

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Global Dairy Trade To Trial New Service To Provide More Dairy Price Discovery

Auckland, New Zealand—Global Dairy Trade (GDT) is pursuing an opportunity to provide more frequent price discovery to the dairy industry.

The purpose of this opportunity, GDT explained, is to enhance liquidity in GDT and globally traded physical and financial dairy markets associated with it for the benefit of both buyers and sellers, by providing more data points for participants to trade on.

According to a GDT “Public Consultation Paper,” GDT will trial a new service line, GDP Pulse, to deliver more frequent price discovery to the dairy industry.

GDT Pulse auctions will be complementary to the price discovery provided by GDT Events, the semi-monthly dairy commodity auctions. GDT Pulse intends to provide interim price discovery for core commodity products between GDT Events auctions.

During the trial:

- GDT Pulse auctions will be conducted weekly on those weeks that a GDT Events auction is not conducted.

- The auctions are expected to conclude within 15 to 30 minutes as round durations are reduced to two minutes, and the end-of-round duration is reduced to 30 seconds. By comparison, the most recent GDT Events auction lasted for two hours and 26 minutes.

- Fonterra, GDT’s current owner, will be invited to participate in the trial while the new auctions are being validated and the New Zealand cooperative has indicated it will offer 500 metric tons per auction of whole milk powder regular contract period 2.

- GDT Pulse auctions will be accessible to all registered GDT Events bidders.

According to GDT’s recently released 2021 annual report, quarterly participating bidders on the GDT Events auctions averaged 245 during 2021, down 4 percent compared to 2020. As with Global Dairy Trade Events, bidders will be able to participate in GDT Pulse only if sellers provide them with eligibility.

- Manual processes will be utilized, which will limit data to the published prices on Global Dairy Trade’s website.

Global Dairy Trade said the concept of GDT Pulse has been discussed with a range of stakeholders who have provided confidence to launch the trial.

GDT Pulse is expected to be attractive to buyers and sellers due to its increased frequency and shorter duration.

The increased frequency of published prices is intended to support

trading volumes on SGX-NZX dairy derivatives, which GDT said will benefit GDT participants who utilize these derivatives.

The SGX-NZX dairy derivatives market is directly linked to GDT’s auctions through NZX’s use of GDT winning prices to settle its dairy derivative contracts, which include whole milk powder, skim milk powder, anhydrous milkfat and butter — all of which are traded on the Global Dairy Trade Events auction — as well as NZ milk price futures and options contracts.

The GDT Pulse trial will allow GDT to validate that: there is a credible level of participation; credible prices are published; trading has increased on the dairy futures market; and stakeholders continue to support the initiative.

If the trial is deemed successful, it is envisaged that: GDT will invest in platform upgrades to automate GDT Pulse processes and enable dairy auctions; and other sellers will be invited to offer product.

GDT Pulse will fall under the governance of the GDT Events Oversight Board, which has reviewed a set of draft rule changes. The new rules are designed to be generic where possible to allow for some operational flexibility during the early phases of the GDT Pulse trial. Global Dairy Trade expects some rules may need updating once the trial has been deemed successful.

Global Dairy Trade is inviting feedback from any interested party on the proposed rule changes, prior

to the Oversight Board’s final decision.

A paper outlining the concept of GDT Pulse, including a summary explanation of the proposed changes to the GDT Trading Event Rules, is available at www.globaldairytrade.info.

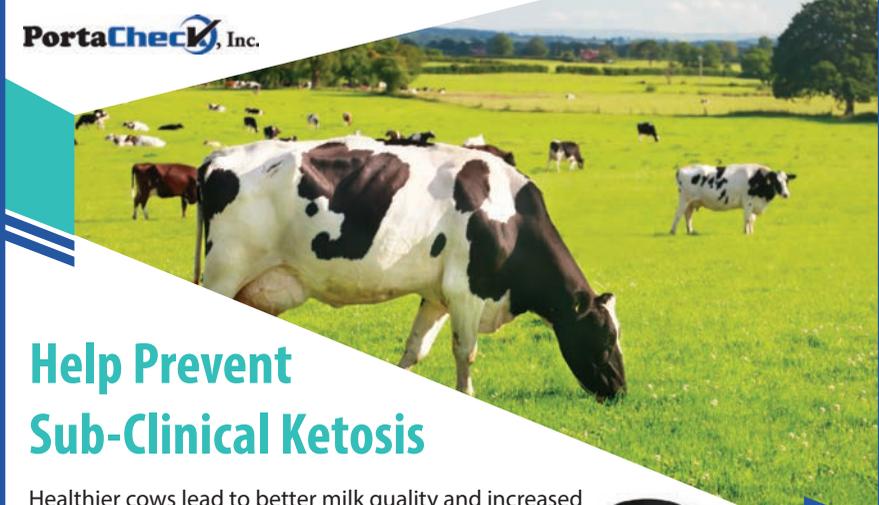
Feedback should be submitted by April 10, 2022, via email, at gdtpulse@globaldairytrade.info, with the subject line: “Feedback on GDT Pulse.”

If adopted, the new rules would become effective approximately seven days prior to the first GDT Pulse auction.

Global Dairy Trade was launched by Fonterra in 2008, with just whole milk powder being offered

initially. Today, GDT’s commodity auctions are held twice monthly, and include Cheddar cheese, butter, anhydrous milkfat, skim milk powder, lactose, sweet whey powder and buttermilk powder in addition to whole milk powder.

Last month, Fonterra announced that it has agreed to a strategic partnership with New Zealand’s Exchange (NZX) and the European Energy Exchange (EEX) to each take ownership stakes in Global Dairy Trade, alongside the co-op. The partnership is expected to be completed mid-2022, with Fonterra, NZX and EEX each holding an equal one-third shareholding in the dairy auction platform.



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Milk Output Falls

(Continued from p. 1)

2021. The number of milk cows on farms in the US in February was 9.37 million head, 96,000 head less than February 2021 but 3,000 head more than January 2022.

California's February milk production totaled 3.3 billion pounds, down 0.2 percent from January 2021, due to 1,000 more milk cows but five less pounds of milk per cow. California's January milk production had been down 1.9 percent from January 2021.

Wisconsin's production totaled 2.44 billion pounds, up 0.7 percent from February 2021, due to 9,000 more milk cows but unchanged milk per cow. Wisconsin's January milk output had been down 0.3

percent from a year earlier.

Production in Texas totaled 1.26 billion pounds, up 4.3 percent from February 2021, due to 15,000 more milk cows and 35 more pounds of milk per cow. Texas's January milk production had been up 3.5 percent from January 2021.

Idaho's February milk production totaled 1.25 billion pounds, unchanged from February 2021, due to both unchanged milk cow numbers and unchanged production per cow. Idaho's January milk output had been up 0.6 percent from a year earlier.

New York's February milk production totaled 1.2 billion pounds, down 0.8 percent from February 2021, due to 6,000 fewer milk cows but five more pounds of milk per cow. New York's January milk pro-

Total US Milk Production

2021 vs. 2022
(in millions of pounds)



duction estimate was revised down by 9 million pounds, so output was down 1.3 percent from January 2021, rather than down 0.6 percent, as initially estimated.

Milk production in Michigan totaled 899 million pounds, down 2.9 percent from February 2021, due to 13,000 fewer milk cows but unchanged milk per cow. Michigan's January milk production was revised up by 3 million pounds, so output was down 3.2 percent from January 2021, rather than down 3.5 percent as originally estimated.

Minnesota's production totaled 795 million pounds, down 3.2 percent from February 2021, due to 8,000 fewer milk cows and 25 less pounds of milk per cow. Minnesota's January milk production was revised down by 11 million pounds, so output was down 2.2 percent from January 2021, rather than down 1.0 percent as initially estimated.

Pennsylvania's production totaled 791 million pounds, down 0.9 percent from February 2021, due to 7,000 fewer milk cows but

Milk Production by State

STATE	Feb 2021	Feb 2022	% Change	Change Cows
California	3328	3322	-0.2	1000
Wisconsin	2427	2444	0.7	9000
Texas	1205	1257	4.3	15000
Idaho	1245	1245	-	NC
New York	1193	1184	-0.8	-6000
Michigan	926	899	-2.9	-13000
Minnesota	821	795	-3.2	-8000
Pennsylvania	798	791	-0.9	-7000
New Mexico	657	571	-13.1	-42000
Washington	514	490	-4.7	-15000
Iowa	427	428	0.2	1000
Ohio	442	427	-3.4	-12000
Colorado	405	404	-0.2	-1000
Arizona	400	384	-4.0	-7000
Indiana	351	342	-2.6	-6000
Kansas	324	313	-3.4	-5000
South Dakota	251	297	18.3	27000
Oregon	201	200	-0.5	NC
Vermont	199	198	-0.5	-1000
Florida	183	175	-4.4	-5000
Utah	170	166	-2.4	-2000
Georgia	143	162	13.3	8000
Illinois	143	138	-3.5	-3000
Virginia	118	115	-2.5	-3000

10 more pounds of milk per cow. Pennsylvania's January output was revised down by 2 million pounds, so production was down 3.1 percent from January 2021.

Production in New Mexico totaled 571 million pounds, down 13.1 percent from February 2021, due to 44,000 fewer milk cows but unchanged milk per cow. New Mexico's January milk output had been down 12.1 percent from January 2021.

Washington's February milk production totaled 490 million pounds, down 4.7 percent from February 2021, due to 15,000 fewer milk cows but 15 more pounds of milk per cow. Washington's January milk production was revised up by 1.0 million pounds, so output was down 6.9 percent from January 2021, rather than down 7.1 percent as initially estimated.

All told for the 24 reporting states in February, compared to February 2021, milk production was higher in five states, with those increases ranging from 0.2 percent in Iowa to 18.3 percent in South Dakota; lower in 18 states, with those declines ranging from 0.2 percent in both California and Colorado to 13.1 percent in New Mexico; and unchanged in Idaho.

By comparison, in January, for the 24 reporting states, compared to January 2021, milk production was higher in five states and lower in 19 states.

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Plant-Based Foods

(Continued from p. 1)

and 76 percent of plant-based milk buyers purchased it multiple times in 2021.

Almond milk is the plant-based milk category leader, accounting for 59 percent of the total category, followed by oat milk, which now makes up 17 percent of category sales, up from 0.5 percent in 2018.

Refrigerated plant-based milk accounts for 89 percent of total plant-based milk sales, while shelf-stable products make up 11 percent of the category.

The success of plant-based milk has laid the groundwork for major growth in other plant-based dairy alternatives, which reached \$2.1 billion in sales last year, PBFA, GFI and SPINS reported.

Categories like ready-to-drink beverages, and plant-based creamers, which now have a 9 percent share of all creamers sold, experienced rapid growth as plant-based milk consumers increasingly entered these adjacent categories.

Across the store, plant-based dairy dollar sales are growing faster than those of many conventional animal-based products.

In 2021, plant-based yogurt dollar sales grew 9 percent, to \$377 million. The percentage of households purchasing plant-based yogurt was 11 percent in 2021.

Plant-based cheese sales grew 7 percent last year, to \$291 million, and the percentage of households purchasing plant-based cheese increased by 20 percent over the last year. However, repeat rates are down by nine percentage points.

Sales of plant-based ice cream and frozen desserts grew 3 percent in 2021 to \$458 million. Unit sales have increased more modestly than dollar sales have; most plant-based frozen desserts tend to be sold in smaller units compared to conventional frozen desserts.

In 2021, sales of plant-based butter rose 9 percent, to \$377 million. Unit sales have grown faster than dollar sales.

“The sustained rise in the market share of plant-based foods is remarkable, and makes it clear that this shift is here to stay. More and more consumers are turning to plant-based options that align with their values and desire to have a positive impact on personal and planetary health,” said Julie Emmett, PBFA senior director of retail partnerships.

“Product innovation is critical for plant-based categories to continue to earn a larger share of the market. Getting more consumers to eat plant-based foods more often requires improved taste and texture to compete with animal products, more product diversity, and greater affordability and accessibility,” said Karen Formanski, GFI research and analysis manager.

Dairy Groups Ask Congress For More Funds For Ready-To Use Therapeutic Food

Washington—Six dairy and agriculture organizations asked key members of the House and Senate Appropriations Committees to set aside \$200 million for the procurement of ready-to-eat therapeutic food (RUTF) for funding provided for the P.L. 480 Title II program.

Ready-to-eat therapeutic food is a medical food paste made of powdered milk, peanuts, vegetable oil, sugar, soy and multivitamins that can bring a wasted child back from the brink of death in a matter of weeks, noted the letter, which was sent to the chairs and the top Republicans on the appropriations subcommittees on agriculture, rural development, FDA and related agencies.

“This energy-dense, fortified paste is shelf stable for up to two years and does not require mixing with potentially contaminated water,” according to the letter, which was signed by, among other groups, the National Milk Producers Federation, US Dairy Export Council, National Council of Farmer Cooperatives.

RUTF is specially formulated to contain the essential nutrients and ingredients in requisite amounts determined by experts convened by the World Health Organization (WHO) to be scientifically essential for nourishment to vulnerable children, the letter said. A typical treatment regimen consists of three RUTF packets every day for

about six weeks and costs less than \$1.00 per day. Up to 90 percent of children treated will recover.

“Despite being ranked as one of the most effective child survival interventions, RUTF is vastly underfunded and underprioritized by the international community,” the letter stated.

The US is already one of the world’s largest and most cost-efficient producers of ready-to-eat therapeutic food and the agricultural inputs needed to produce it, the letter noted.

United States farmers have the capacity to expand production to begin meeting more of the emergency global need, “but the missing ingredient is funding,” the letter said. An additional \$200 million per year for US RUTF procurement would double the global supply.

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Dairy In School

(Continued from p. 1)

cheese as a nutrient-rich protein alternate,” IDFA and NMPF noted.

Lowfat flavored milk provides the same micronutrients as white milk, but with a flavor that many children prefer, the dairy groups pointed out. Flavored milk currently sold in schools has been reformulated to provide these nutrients with lower levels of calories and added sugars.

NMPF and IDFA said they appreciate USDA aligning competitive food options with the school meals permitting low-fat flavored milk for a la carte and other competitive sales.

This will ease the bidding process for schools while providing a variety of nutritious options for students.

They also agree with USDA’s decision to permit lowfat flavored milk as an option in the Child and Adult Care Food Program (CACFP) for children older than five years. This will ease the bidding and meal planning process for schools that participate in both CACFP and school meal programs.

IDFA and NMPF said they support the clarification that lactose-free and reduced-lactose milk is an acceptable option in CACFP meals and snacks. Since lactose-free and reduced-lactose milk provide the same essential nutrients as conventional milk, the inclusion of lower-lactose options in CACFP is consistent with other federal nutrition programs and with the 2020-25 Dietary Guidelines.

Sodium Reduction In Cheese

Regarding sodium, NMPF and IDFA said they appreciate the extra time allowed for manufacturers to reformulate dairy products to achieve lower sodium targets, as finalized in the February rule.

“This will facilitate research and development efforts by allowing for sufficient time needed to conduct work on product development, including but not limited to reformulation, shelf life, stability, packaging, labeling and safety testing, as well as with consumer taste adjustments,” IDFA and NMPF said. The 10 percent reduction in Target 1A for the National School Lunch Program (NSLP) is a “helpful step” to allow time for these efforts.

“However, there will still be a limit of how much further some products can lower sodium content. Many products have reached a point of diminishing returns,” IDFA and NMPF pointed out. For example, cheese makers have worked over the last decade or more to develop cheeses with lower sodium content, but “the functionality of salt in cheese makes it particularly difficult to continue to lower sodium levels without starting to encroach on the critical role that sodium plays in food safety.”

There are “multiple hurdles” to reducing sodium levels in many types of cheese, including technological feasibility, efficacy of salt substitutes and regulatory requirements, IDFA and NMPF noted. While some reductions may be technically feasible, the final product may not be acceptable due to flavor. In some cases, reducing sodium could result in product that would present a significant food safety risk, increased food waste and decreased shelf life.

Milkfat And Dairy Products

Research on milkfat and dairy products at all fat levels is progress-

ing and will likely be considered in the 2025 DGA, NMPF and IDFA said.

Flexibility for dairy products should be provided to reduce delays in adjusting to the next Dietary Guidelines Advisory.

“Dairy products at all fat levels, including reduced-fat and full fat milk, should be permitted as options for school meals, if the saturated fat and calorie levels do not exceed the weekly average per meal,” IDFA and NMPF stated.

Whole milk contains the same nutrients as all other fluid milk, including calcium, phosphorus, protein, vitamins A, D and B12, pantothenic acid, riboflavin, and niacin, the dairy groups pointed out.

This is true of other dairy products at all fat levels. A growing body of evidence indicates that consumption of full-fat dairy foods (milk, cheese, and yogurt) is not associated with higher risk of negative health outcomes, including obesity, diabetes, and heart disease.

“Dairy products at all fat levels, including reduced-fat and full fat milk, should be permitted as options for school meals, if the saturated fat and calorie levels do not exceed the weekly average per meal”

—IDFA and NMPF



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While milkfat in dairy foods contains various types of saturated fatty acids, “a growing body of emerging research has shown the role of milkfat in the diet and health is different from saturated fats from other sources,” NMPF and IDFA noted.

They asked USDA’s Food and Nutrition Service (FNS) to consider these health differences as nutrition standards are set for saturated fat and for dairy products in the school meal programs.

“With recent research on the health effects of diets that include dairy at all fat levels, limiting milk to low-fat and fat-free varieties does not reflect the current state of nutrition science,” IDFA and NMPF said.

Flexibility in the school meal nutrition standards that accommodates this emerging science, which ultimately could be reflected in the 2025-30 DGA, including how total fat levels should be considered over a weekly time period, “would enable the standards to be more flexible and durable as the nutrition science evolves,” the dairy groups said.

They asked USDA to include dairy products at all fat levels in the school meal programs.

Pennsylvania Keeps Class I Over-Order Premium At \$1.00; Some Wanted Zero

Harrisburg, PA—The Pennsylvania Milk Marketing Board (PMMB) decided this week to keep the state's over-order premium at \$1.00 per hundredweight through Sept. 30, 2022.

Pennsylvania's over-order premium, which applies only to Class I milk produced, processed and sold in the state, has been \$1.00 per hundredweight since April 1, 2019.

At a Mar. 2 PMMB hearing, Matt Espenshade testified on behalf of Pennsylvania State Grange, and supported fixing the over-order premium at \$1.00 per hundredweight for the next six months.

He testified that the over-order premium supports not only farmers, but also the businesses farmers depend on.

Tim Wood, a dairy farmer in Tioga county, testified that the over-order premium should be fixed at zero indefinitely. Wood testified that the Pennsylvania Farm Bureau voted to support eliminating the over-order premium at its recent annual meeting.

Wood also said there was a "basic inequity" in the over-order premium distribution. The pricing system creates "winners and losers" among farmers who all face the same challenges in the extremely competitive dairy industry.

He also testified that the over-order premium provides an incentive for Pennsylvania Class I plants to purchase out-of-state milk, displacing Pennsylvania-produced milk.

John Painter, II, testified on behalf of Pennsylvania Farm Bureau, which recommended that the over-order premium should be fixed at zero unless and until a more equitable system can be implemented.

The over-order premium meaningfully helps only a small segment of Pennsylvania dairy farmers, Painter testified. Farm Bureau believes this does more harm than good by fomenting strong and emotional dissension among Pennsylvania dairy farmers. Dairy farmers who receive little to no support from the system are indifferent to openly hostile toward the over-order premium.

Testifying on behalf of Progressive Agriculture Organization and other groups, Arden Tewksbury recommended that the over-order premium be fixed at \$1.00 per hundredweight. He testified that the groups he represents support a \$1.00 over-order premium because neither the US Congress nor the US Department of Agriculture have solved the issue of unstable milk prices.

Troye Cooper testified on behalf of the Pennsylvania Association

of Dairy Cooperatives (PADC), the members of which are Dairy Farmers of America, Lanco Dairy Farms Co-op, Land O'Lakes, and Maryland & Virginia Milk Producers' Cooperative Association. He recommended that the over-order premium be fixed at \$1.00 per hundredweight.

Cooper testified that there were arguments to be made for both raising and lowering the over-order premium. The premium level must be supported by the marketplace. On every Pennsylvania farm, costs are higher today than they were six months ago.

Chaos in the marketplace continues on the heels of the coronavirus pandemic, Cooper testified. He cited labor shortages, inflationary costs and lack of reliable

availability of supplies and equipment, and the increasing costs and reduced availability of reliable transportation for both raw milk and packaged finished products. Cooper testified that fixing the over-order premium at \$1.00 per hundred for the next six months would likely be the only thing that remains stable for that timeframe.

Chuck Turner, president of Turner Dairy Farms, testified on behalf of the Pennsylvania Association of Milk Dealers, and supported fixing the over-order premium at \$1.00 per hundredweight for six months.

He testified that the over-order premium restores some of the financial incentive for dairy farmers to produce for a Class I plant.

Fixing the over-order premium at zero would do serious financial damage to hundreds of Pennsylvania farm families and do some financial

harm to thousands of Pennsylvania farm families, he said.

Kevin George, a dairy farmer, testified in support of fixing the over-order premium at \$1.00 per hundredweight.

In deciding to set the over-order premium at \$1.00 per hundredweight, the Pennsylvania Milk Marketing Board said it relied on the testimony of Espenshade, Tewksbury, Cooper, Turner and George.

Their testimony demonstrated the impact the over-order premium has on segments of Pennsylvania's industry, including independent producers, cooperative producers, and Class I processors.

The PMMB found the testimony of Wood and Painter to be credible, but the Board was persuaded by the the positive impact of the over-order premium than it is by testimony regarding issues with the premium.

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Yogurt Standard

(Continued from p. 1)

3.25 percent before the addition of bulky flavors and the requirement that cream be included in the culturing process remain in effect under the definition and standard of identity established in the 1981 final rule, FDA noted.

Chobani objected to the exclusion of ultrafiltered milk from the basic dairy ingredients in the final rule. This provision is stayed insofar as it prohibits the use of ultrafiltered milk.

However, the provision in the 1981 final rule remains in effect with respect to the use of ultrafiltered milk. This means that ultrafiltered milk may not be used as a basic dairy ingredient in the manufacture of yogurt, FDA said.

Because FDA received no objections to the use of ultrafiltered milk as an optional dairy ingredient in the 2021 final rule, ultrafiltered milk may be used to increase the milk solids, not fat content, of the food above 8.25 percent, provided that the ratio of protein to total nonfat solids of the food and the protein efficiency ratio of all protein present is not decreased as a result.

IDFA also objected to provisions in the final rule for other optional ingredients. These provisions included limiting the use of sweeteners to nutritive carbohydrate sweeteners, and requiring a minimum vitamin D content of 25 percent Daily Value (DV) per reference amount customarily consumed (RACC) if vitamin D is added.

Both provisions in the 2021 final rule are stayed. Optional vitamin D addition has been permitted since 1982 at a level of 400 international units per quart; this

limitation on vitamin D addition remains in effect.

The prohibition on the use of sweeteners other than nutritive carbohydrate sweeteners remains in effect under the 1981 final rule's definition and standard of identity, FDA said.

Because the agency received no objections to permitting the use of all safe and suitable nutritive carbohydrate sweeteners, nutritive carbohydrate sweeteners are no longer limited to those listed in the 1981 final rule.

The notice FDA published this week does not constitute a determination that a hearing is justified on any objections or requests for hearing that have been filed, the agency stated.

Until FDA makes such a determination and issues a notice, the agency intends to exercise enforcement discretion with respect to the following:

- Addition of vitamin D to yogurt and lower-fat yogurt such that the food contains at least 10 percent DV per RACC, within limits of current good manufacturing practices.

- Use of nonnutritive sweeteners in yogurt and lower-fat yogurt products that are not labeled with a statement of identity that includes an expressed nutrient content claim consistent with the use of nonnutritive sweeteners.

- Use of bulky flavor ingredients in lower-fat yogurt products that increase the total fat content above the level specified in the standard for the expressed nutrient content claim in the statement of identity.

Under this enforcement discretion, FDA said it does not intend to take action with respect to yogurt and lower-fat yogurt products that meet these criteria provided that the products otherwise conform

to the definition and standard of identity.

"Yogurt makers have been waiting 40 years for the FDA to update and modernize the yogurt standard of identity," commented Michael Dykes, IDFA's president and CEO. Tuesday, FDA "issued a notice telling us to keep waiting, and threw in a whole lot of uncertainty, to boot."

By objecting last July to FDA's final rule, and reiterating its request for a hearing in a December letter to Dr. Janet Woodcock, acting FDA commissioner, "IDFA was able to leverage unique formal rulemaking procedures available to the dairy industry to object and, ultimately, prompt a stay of certain provisions that are detrimental to our industry," Dykes said.

"Without this lever, an impractical final rule would have gone into effect, damaging yogurt makers, throwing retail establishments into confusion, and limiting choice for consumers," Dykes continued. "While a stay is helpful at this stage, IDFA's efforts to reform the yogurt SOI will continue into an inexplicable fifth decade."

"IDFA remains deeply disappointed in the FDA process that led to the yogurt SOI final rule," Dykes said. "After 40 years since FDA first issued standards for yogurt, IDFA and our yogurt members are back to where we started several decades ago, beseeching the FDA to work with yogurt makers to make commonsense updates to a category that has been waiting more than four decades for modernization."

"Without standards that have been modernized, manufacturers are unable to meet consumer demands for innovative and nutritious yogurt products," Dykes added.

WI Governor Signs Bill To Help Boost State's Dairy Exports

Plymouth, WI—Wisconsin Gov. Tony Evers on Tuesday signed legislation aimed at helping bolster Wisconsin's dairy exports.

Evers signed the bill at Sartori Cheese's historic East Main Caves in Plymouth, his hometown. Over the past decade, Sartori has steadily expanded its specialty cheese export business and the company expects this new funding to help accelerate growth.

In December, Evers signed legislation which requires the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP) to work collaboratively with the Wisconsin Economic Development Corporation (WEDC) to increase the value of Wisconsin's dairy, meat, crop and other product exports by 25 percent by June 30, 2026.

Funds for the Wisconsin Initiative for Agricultural Exports were released by the state legislature's Joint Finance Committee last month.

The bill signed Tuesday by Evers allows the DATCP to supplement these efforts by investing \$883,160 from an existing, unused appropriation to be used for the new agricultural exports program for the purpose of promoting dairy exports.

"This bipartisan legislation builds on our work to expand and increase our dairy exports so folks around the globe can experience the high-quality dairy products we know and love produced right here in Wisconsin," Evers said.

"Our state's dairy processors and farmers are excited to answer the global call for more of their high-quality, safe, and nutritious dairy products, and this program will offer the resources and support they need to reach consumers around the world," said John Umhoefer, executive director of the Wisconsin Cheese Makers Association (WCMA).

"We are thrilled by the bipartisan efforts of the Wisconsin government to promote Wisconsin cheese exports globally," said Jeff Schwager, Sartori's CEO. "We thank Governor Evers and all who worked to bring this bill into fruition. This funding will help introduce consumers across the globe to the amazing specialty cheese products coming out of Wisconsin."

After signing the bill, Evers stayed to receive a tour of the East Main Caves and hand-finish a few of Sartori's award-winning Espresso BellaVitano cheese wheels.

The Dairy Business Association (DBA) also applauded the signing of the legislation that provides additional funding to boost the state's dairy exports.



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SEC Proposal Aims To Standardize, Enhance Climate-Related Disclosures

Less Than Half Of Annual Reports Now Contain Climate Change Disclosures

Washington—The US Securities and Exchange Commission (SEC) on Monday proposed rule changes that would require registrants to include certain climate-related information in their registration statements and annual reports, including certain information about climate-related financial risks and climate-related financial metrics in their financial statements.

The SEC said it is proposing to require disclosures about climate-related risks and metrics reflecting those risks because this information can have an impact on public companies' financial performance or position and may be material to investors in making investment or voting decisions.

Climate-related risks can affect a company's business and its financial performance and position in a number of ways, the SEC noted. Severe and frequent natural disasters can damage assets, disrupt operations, and increase costs. Transitions to lower-carbon products, practices, and services, triggered by changes in regulations, consumer preferences, availability of financing, technology and other market forces, can lead to changes in a company's business model.

In March 2021, Acting SEC Chair Allison Herren Lee requesting public input on climate disclosure from investors, registrants, and other market participants. The Commission received approximately 600 unique letters and over 5,800 form letters in response to that request.

Many of those commenters supported implementation of climate-related disclosure rules. Many stated that mandated disclosures are necessary because climate change poses significant financial risks to registrants and their investors. According to one commenter, 68 out of 77 industries are likely to be significantly affected by climate risk.

Other commenters, however, questioned whether climate change posed a risk to companies or their investors. These commenters stated their belief that the assumptions underlying the assessment of the impact of climate change were too uncertain to permit companies to ascertain the real risks to their operations and financial condition caused by climate change.

The SEC said it has considered the comments and other feedback received from the public in formulating its proposal.

SEC staff also assessed the extent to which registrants currently disclose climate-related risks in their SEC filings. Staff reviewed 6,644 annual reports (Forms 10-K, 40-F, and 20-F) submitted from June 27, 2019, until Dec. 31, 2020, to determine how many contain any of the following keywords: "Climate change," "climate risk," or "global warming." The presence of any of the keywords in any part of the annual report is indicative of some form of climate-related disclosure.

Some 33 percent of all annual reports contain some disclosure related to climate change, with a greater proportion coming from foreign registrants, the SEC noted.

Among industry groups, annual reports for 64 percent of firms in the trucking services industry contained some form of climate-related disclosure, while 51 percent of the annual reports for firms in the beverages, packaged foods and meats sector included some form of climate-related disclosure; 34 percent of agriculture firms' and 25 percent of consumer retailing firms' reports contained some form of climate-related disclosure.

The SEC's proposed rule would require a registrant to disclose information about:

The registrant's governance of climate-related risks and relevant risk management processes; how any climate-related risks identified by the registrant have had or are likely to have a material impact on its business and consolidated

financial statements, which may manifest over the short-, medium-, or long-term; how any identified climate-related risks have affected or are likely to affect the registrant's strategy, business model, and outlook; and the impact of climate-related events (severe weather and other natural conditions) and transition activities on the line items of a registrant's consolidated financial statement, as well as on the financial estimates and assumptions used in the financials.

The proposed rule also would require a registrant to disclose information about its direct greenhouse gas emissions and indirect emissions from purchased electricity or other forms of energy.

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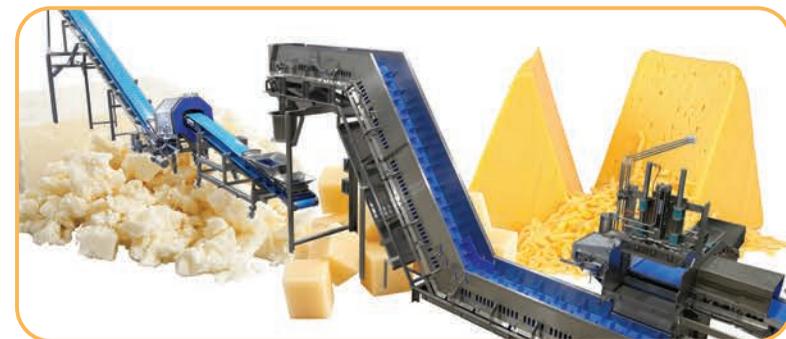
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CDR Apprentice Buttermaking Course, Advanced Workshop Planned For June

Madison—Butter makers of various skill levels will be offered two short courses this June at Babcock Hall on the University of Wisconsin-Madison campus.

The Center for Dairy Research (CDR) will host its Advanced Buttermaking Short Course here June 14-16, designed for those seeking a deeper understanding of butter production and evaluation.

Led by licensed butter makers and graders, the course is designed to teach students about cream

and butter types; composition and quality; regulatory rules that apply to cream and butter; processing equipment; and how butter, buttermilk, and related products are made and evaluated.

Specific topics of discussion include state and federal butter regulations; quality standards for cream used in buttermaking; batch churn and continuous churns; pasteurization and packaging; and other processing steps, organizers stated.



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Apprentice Course Is June 20-24

For those who have completed Buttermaking Fundamentals and/or Advanced Buttermaking, the Center for Dairy Research will hold its Buttermakers Apprentice Workshop June 20-24 at Babcock Hall on campus.

The intensive course is for students needing to complete a 40-hour apprenticeship with Wisconsin licensed butter makers to achieve certification.

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To register online, complete agenda and list of all upcoming CDR dairy courses, visit www.cdr.wisc.edu/short-courses.

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.



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Dairy Product Stocks in Cold Storage

TOTAL STOCKS AS REPORTED BY USDA (in thousands of pounds unless indicated)

	Stocks in All Warehouses			February 28, 2022 as a % of		Public Warehouse Stocks
	Feb 28 2021	Jan 31 2022	Feb 28 2022	Feb 28 2021	Jan 31 2022	Feb 28 2022
Butter	354,595	219,353	263,029	74	120	231,122
Cheese						
American	793,026	837,609	833,468	102	100	
Swiss	21,692	23,530	25,206	116	107	
Other	597,385	583,951	610,665	102	105	
Total	1,436,246	1,445,090	1,469,339	102	102	1,170,581

Federal Order Class 1 Minimum Prices & Other Advanced Prices - April 2022

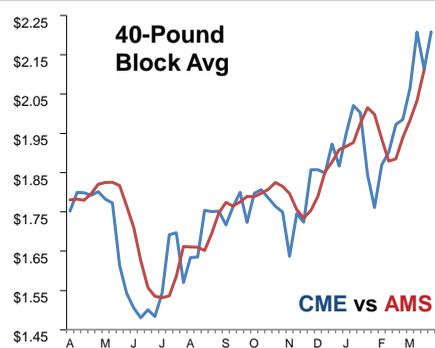
Class I Base Price (3.5%)	\$24.38 (cwt)
Base Skim Milk Price for Class I	\$13.98 (cwt)
Advanced Class III Skim Milk Pricing Factor	\$11.97 (cwt)
Advanced Class IV Skim Milk Pricing Factor	\$14.51 (cwt)
Advanced Butterfat Pricing Factor	\$3.1098 (lb.)
Class II Skim Milk Price	\$15.21 (cwt)
Class II Nonfat Solids Price	\$1.6900 (lb.)
Two-week Product Price Averages:	
Butter	\$2.7395 lb.
Nonfat Dry Milk	\$1.7963 lb.
Cheese	\$2.0537 lb.
Cheese, US 40-pound blocks	\$2.0740 lb.
Cheese, US 500-pound barrels	\$2.0064 lb.
Dry Whey	\$0.7922 lb.

HISTORICAL MILK PRICES - CLASS IV

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'16	13.31	13.49	12.74	12.68	13.09	13.77	14.84	14.65	14.25	13.66	13.76	14.97
'17	16.19	15.59	14.32	14.01	14.49	15.89	16.60	16.61	15.86	14.85	13.99	13.51
'18	13.13	12.87	13.04	13.48	14.57	14.91	14.14	14.63	14.81	15.01	15.06	15.09
'19	15.48	15.86	15.71	15.72	16.29	16.83	16.90	16.74	16.35	16.39	16.60	16.70
'20	16.65	16.20	14.87	13.87	10.67	12.90	13.76	12.53	12.75	13.47	13.30	13.36
'21	13.75	13.19	14.18	15.42	16.16	16.35	16.00	15.92	16.36	17.04	18.79	19.88
'22	23.09	24.00										

DAIRY PRODUCT SALES

March 23, 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	March 19	March 12	March 5	Feb. 26
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	2.1119	2.0330*	1.9835*	1.9395*
Sales Volume	Pounds			
US	12,494,897	11,550,852	12,255,647	12,927,444
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price	Dollars/Pound			
US	2.1404	2.0886	2.0640	2.0179
Adjusted to 38% Moisture	Dollars/Pound			
US	2.0309	1.9388*	1.9650	1.9241
Sales Volume	Pounds			
US	13,719,207	14,534,846	13,945,728	13,434,805
Weighted Moisture Content	Percent			
US	34.66	34.71*	34.88	34.98*
AA Butter				
Weighted Price	Dollars/Pound			
US	2.7516	2.7297	2.6887	2.7075
Sales Volume	Pounds			
US	3,708,871	4,576,247	4,594,688	4,339,846
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.7942	0.7958	0.7989	0.7941*
Sales Volume	Pounds			
US	6,014,063	4,512,759	5,397,509	4,389,016
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.7942	1.7986*	1.7817	1.7680
Sales Volume	Pounds			
US	22,864,610	21,530,640*	22,437,435	20,659,995

DAIRY FUTURES PRICES

SETTLING PRICE

*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
3-18	Mar 21	22.41	24.80	79.100	180.000	2.085	2.0530	270.975
3-21	Mar 21	22.40	24.85	79.100	180.000	2.085	2.0550	273.000
3-22	Mar 21	22.42	24.85	79.050	180.500	2.085	2.0580	273.000
3-23	Mar 21	22.39	24.85	79.050	180.500	2.085	2.0550	273.000
3-24	Mar 21	22.42	24.85	79.050	179.350	2.085	2.0550	272.525
3-18	April 21	23.43	24.91	75.750	183.075	2.200	2.1820	269.850
3-21	April 21	23.74	25.12	75.700	183.000	2.225	2.2100	274.500
3-22	April 21	24.31	25.20	75.700	183.000	2.280	2.2650	278.500
3-23	April 21	24.21	25.33	75.300	183.000	2.279	2.2530	278.500
3-24	April 21	24.50	25.33	75.200	182.550	2.300	2.2900	279.500
3-18	May 22	24.07	24.95	72.775	184.525	2.285	2.2670	265.925
3-21	May 22	24.54	25.15	73.500	186.000	2.320	2.3140	272.700
3-22	May 22	25.03	25.28	73.500	186.000	2.369	2.3600	276.500
3-23	May 22	25.09	25.43	73.500	186.500	2.369	2.3650	266.500
3-24	May 22	25.27	25.43	72.725	186.475	2.410	2.3990	275.975
3-18	June 22	24.19	24.93	71.000	185.725	2.295	2.2940	265.500
3-21	June 22	24.62	25.12	71.600	187.500	2.350	2.3370	269.850
3-22	June 22	25.00	25.28	71.600	187.250	2.362	2.3770	273.000
3-23	June 22	24.97	25.52	71.750	188.700	2.362	2.3620	273.000
3-24	June 22	25.05	25.52	70.750	188.750	2.405	2.3820	273.500
3-18	July 22	24.19	24.86	70.000	186.225	2.294	2.2730	264.400
3-21	July 22	24.50	25.03	70.200	188.225	2.350	2.3300	268.925
3-22	July 22	24.75	25.20	70.200	187.850	2.350	2.3660	270.050
3-23	July 22	24.65	25.46	70.200	189.975	2.360	2.3480	270.050
3-24	July 22	24.62	25.51	69.500	189.975	2.375	2.3490	272.750
3-18	Aug 22	24.02	24.73	69.250	185.900	2.306	2.2760	262.000
3-21	Aug 22	24.45	24.81	69.750	188.225	2.350	2.3200	267.750
3-22	Aug 22	24.50	25.15	69.225	187.500	2.365	2.3520	268.000
3-23	Aug 22	24.40	25.36	69.225	189.500	2.365	2.3360	268.000
3-24	Aug 22	24.35	25.44	69.225	189.500	2.365	2.3360	273.200
3-18	Sept 22	23.91	24.73	68.500	184.700	2.301	2.2780	262.000
3-21	Sept 22	24.20	24.83	69.000	187.250	2.327	2.3040	265.500
3-22	Sept 22	24.31	25.12	69.000	186.700	2.327	2.3300	269.500
3-23	Sept 22	24.16	25.20	69.000	188.100	2.336	2.3150	259.500
3-24	Sept 22	24.1	25.24	68.000	187.400	2.343	2.3240	269.850
3-18	Oct 22	23.48	24.28	66.150	182.050	2.287	2.2610	260.000
3-21	Oct 22	23.64	24.60	66.750	184.500	2.302	2.2760	262.025
3-22	Oct 22	23.80	24.75	66.750	184.500	2.320	2.2980	266.500
3-23	Oct 22	23.80	24.90	66.750	185.500	2.320	2.2970	266.500
3-24	Oct 22	23.82	24.24	66.500	185.500	2.326	2.3070	267.750
3-18	Nov 22	23.02	23.95	64.500	180.300	2.259	2.2280	256.000
3-21	Nov 22	23.14	24.03	65.250	181.900	2.272	2.2460	259.000
3-22	Nov 22	23.52	24.25	65.250	183.200	2.292	2.2870	260.575
3-23	Nov 22	23.43	24.53	65.250	184.000	2.292	2.2720	260.575
3-24	Nov 22	23.35	24.53	65.000	184.000	2.292	2.2730	262.400
3-18	Dec 22	22.30	23.50	63.000	178.800	2.186	2.1790	250.000
3-21	Dec 22	22.60	23.70	63.200	180.500	2.221	2.2200	252.000
3-22	Dec 22	22.90	23.86	63.500	181.850	2.186	2.3000	253.575
3-23	Dec 22	22.90	24.10	63.500	182.250	2.221	2.2250	253.575
3-24	Dec 22	22.80	24.10	63.500	182.050	2.232	2.2310	255.400
3-18	Jan 23	21.72	22.59	63.000	176.000	2.136	2.1360	239.500
3-21	Jan 23	21.85	22.59	63.000	176.025	2.151	2.1500	239.500
3-22	Jan 23	22.12	22.59	63.000	176.050	2.175	2.1750	242.275
3-23	Jan 23	22.20	23.21	63.000	178.675	2.175	2.1800	242.275
3-24	Jan 23	22.20	23.27	63.000	178.825	2.188	2.1870	242.275

Interest - March 24: 33,825 14,896 2,636 10,100 1,521 17,403 11,443

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - MARCH 18: Cheese markets are seeing good demand from domestic and international markets. Both retail and foodservice note improvements. Pulls on milk supplies by cheese makers are strong throughout the regions, leading to fairly active production schedules. Cheese markets continue to demonstrate strength. Spot availability is steady. Export demand for cheese is strengthening, driven largely by lower prices offered for US produced loads of cheese in comparison to other internationally produced loads.

NORTHEAST - MARCH 23: Steady to increasing milk volumes continue to clear to Class III. Despite labor issues, delivery delays, and production/packaging supply shortages at some plants, cheese production remains active in the Northeast. Hearty demand from domestic and export markets is helping to keep abundant inventories from becoming burdensome. Retail sales are good. Foodservice orders are stable to stronger, with restaurant sales noted to be particularly healthy. With sustained cheese demand across sectors and farm level milk output coming in under the forecasts of some handlers, industry contacts suggest cheese markets are fairly well-supported for the near term.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb blocks: \$2.5650 - \$2.8525 Process 5-lb sliced: \$2.1100 - \$2.5900
Muenster: \$2.5525 - \$2.9025 Swiss Cuts 10-14 lbs: \$3.5150 - \$5.8375

MIDWEST AREA - MARCH 23: Cheese makers who are running uninterrupted schedules are busy. After some weeks of more plants running without down-time, there were some plant managers that reported scheduled down-time this week. Cheddar interests are reportedly very strong right now. Curd and process cheese producers are reporting similar notes. Contacts say buyers were hesitant about market price increases as they hovered around \$2, but that hesitancy may have morphed into urgency as customers' pipelines ran short and market prices have continued on their northbound wend. Spot milk is available for most needs. Contacts say there are multiple factors regarding steady to growing milk availability, from reports of early flush to availability being less spread out due to plant downtime.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf: \$2.6075 - \$3.8175 Mozzarella 5-6#: \$2.1375 - \$3.2250
Brick 5# Loaf: \$2.3375 - \$2.9050 Muenster 5# Loaf: \$2.3375 - \$2.9050
Cheddar 40# Block: \$2.0600 - \$2.6025 Process 5# Loaf: \$1.9875 - \$2.4550
Monterey Jack 10# \$2.3125 - \$2.6600 Grade A Swiss 6-9#: \$3.0300 - \$3.1475

WEST - MARCH 23: Export demand for cheese is strong; international purchasers are looking for loads to meet projected fourth quarter needs. Stake-holders note demand from Asian buyers, with US cheese priced at a discount compared to other countries. Domestic demand for cheese is steady to higher. Loosening COVID restrictions are contributing to higher foodservice purchasing. Cheese inventories are available, although spot purchasers say inventories have tightened in recent weeks. Contacts report load deliveries continue to face delays due to port congestion and a shortage of truck drivers. Western cheese makers are running busy schedules to work through available milk supplies. Some plant managers report that labor shortages and delayed deliveries are causing them to run below capacity.

Wholesale prices delivered, dollars per/lb: Monterey Jack 10#: \$2.4275 - \$2.7025
Cheddar 10# Cuts: \$2.4400 - \$2.6400 Process 5# Loaf: \$2.1125 - \$2.3675
Cheddar 40# Block: \$2.1925 - \$2.6825 Swiss 6-9# Cuts: \$3.3225 - \$3.7525

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

Variety	Date: 3/23	3/16	Variety	Date: 3/23	3/16
Cheddar Curd	\$2.61	\$2.59	Mild Cheddar	\$2.56	\$2.54
Young Gouda	\$2.40	\$2.36	Mozzarella	\$2.42	\$2.29

FOREIGN -TYPE CHEESE - MARCH 23: Regular cheese customers stand at the front of the line to sign contracts with manufacturers in Western Europe. Supplies remain tight because all segments of internal EU and export customers are pressing for supply commitments. Some already-booked orders are being cut due to insufficient cheese availability. There continues to be a shortage of trucks to move cheese to commercial customers. Pricing is firm and some manufacturers are trying to enforce price increases.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.4225 - 3.9100
Gorgonzola:	\$3.6900 - 5.7400	\$2.9300 - 3.6475
Parmesan (Italy):	0	\$3.8100 - 5.9000
Romano (Cows Milk):	0	\$3.6125 - 5.7675
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 24

NDM - CENTRAL: Low/medium heat NDM prices contracted on the range, while the mostly remained steady. Contacts say NDM availability remains somewhat tight in the region, although customers are finding some supplies from the western region with a little more ease, but at a cost, namely freight. Hauling remains a comprehensive problem from pre-processing to moving finished NDM loads from the plant. On a weekly basis, contacts relay plant staffing and supply shortages have drying/packaging repressed. High heat NDM is very tight, and trading has been limited due to shortness, but demand is steady to quiet.

NDM - WEST: Export demand for low/medium heat NDM is, reportedly, lackluster, as purchasers in Mexico are hesitant to buy at the current prices. Domestic demand is unchanged. Low/medium heat NDM spot

inventories are available. Contacts report that production is steady, though labor shortages continue to cause some drying operations to run below capacity. The high heat NDM price range also narrowed. Stakeholders say that high heat NDM inventories are tight, and demand is steady. Production of high heat NDM is limited as drying operations are focusing on low/medium heat NDM and skim milk powder.

NDM - EAST: Eastern trading was limited, due to scarcity of supply amid quiet demand. As alternatives, such as WPC 34% and other higher protein blends, have firmed in price and tightened in supplies, some contacts expect a more-than-short term strength on the NDM markets. Condensed skim is somewhat available, but hauling it remains difficult. High heat NDM trading was quiet, on what contacts say are very tight supplies.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads increased 12 percent, while organic ads decreased 32 percent. Conventional ice cream, in 48- to-64-ounce containers, was the most advertised single dairy item, although conventional Greek yogurt, in 4- to 6-ounce containers, was closely behind. Half-gallon milk ads were second place this week, behind one-gallon organic milk ads.

Conventional cheese ads increased 6 percent week to week. The most advertised cheese item was the 8-ounce shredded variety, which has a weighted average advertised price of \$2.33, down from \$2.68 last week. Conventional butter, in one-pound packages, also decreased from \$3.98 to \$3.61.

Conventional milk ad numbers increased 38 percent, while organic milk ad numbers declined by 22 percent. Although organic gallon ads outnumbered those of half-gallon, conventional half-gallons held the title this week for greatest number of milk ads. Bucking the trend of lower retail prices this week, conventional yogurt in 32-ounce containers held a weighted average advertised price of \$2.57, up \$.37 from last week.

RETAIL PRICES - CONVENTIONAL DAIRY - MARCH 25

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.61	4.18	2.99	2.84	3.34	3.03	3.83
Cheese 8 oz block	2.26	2.37	2.08	2.33	2.65	2.37	1.88
Cheese 1# block	3.32	2.99	3.50	3.50	NA	NA	3.68
Cheese 2# block	6.49	NA	NA	6.99	5.76	6.68	5.36
Cheese 8 oz shred	2.33	2.33	2.11	2.37	2.38	2.57	1.98
Cheese 1# shred	3.54	3.32	4.12	4.75	NA	2.77	2.77
Cottage Cheese	2.32	2.66	2.45	1.92	NA	1.95	NA
Cream Cheese	1.62	1.26	1.94	1.49	1.37	1.61	2.43
Flavored Milk 1/2 gallon	NA	2.54	NA	NA	NA	1.73	1.49
Flavored Milk gallon	3.72	4.73	NA	NA	1.99	2.89	3.66
Ice Cream 48-64 oz	3.22	3.23	3.37	3.13	2.92	3.20	2.86
Milk 1/2 gallon	1.94	2.45	NA	NA	1.99	1.73	1.35
Milk gallon	3.37	3.78	NA	NA	1.99	2.89	3.01
Sour Cream 16 oz	1.69	1.84	1.69	1.37	1.73	1.72	1.32
Yogurt (Greek) 4-6 oz	.96	1.00	.98	.91	.98	.89	.89
Yogurt (Greek) 32 oz	4.08	4.16	4.57	3.98	4.49	4.20	2.80
Yogurt 4-6 oz	.54	.55	.55	.52	.54	.49	.61
Yogurt 32 oz	2.57	2.75	NA	NA	NA	1.94	2.42

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:		
Butter 1 lb:	\$5.74	Greek Yogurt 4-6 oz: NA
Ice Cream 48-64 oz:	NA	Greek Yogurt 32 oz: \$4.00
Cheese 8 oz block:	NA	UHT Milk 8 oz: NA
Cottage Cheese 16 oz:	\$3.98	Milk 1/2 gallon: \$4.61
Yogurt 4-6 oz:	\$1.10	Milk gallon: \$5.86
Yogurt 32 oz:	\$3.85	Sour Cream 16 oz: \$2.78
		Cream Cheese 8 oz: NA

WHOLESALE BUTTER MARKETS - MARCH 23

WEST: Demand for cream continues to pick up in the West, as ice cream makers are increasing production in preparation for warmer weather. Cream supplies are available but tightening, as some butter makers use their cream supplies internally, rather than selling on the spot market. Butter makers are running busy schedules, though plant managers say that labor shortages are preventing them from running at capacity. Foodservice demand for butter is steady to higher. Contacts report that retail demand is strengthening as customers are purchasing butter in preparation for upcoming spring holidays. Export demand for butter is steady. Butter makers are working to build inventories in the region, limiting spot availability. Some purchasers report that loads of salted butter are more available than unsalted.

CENTRAL: Butter producers are reporting slightly mixed situations on cream availability. Those who are able to source cream from the West are still finding relative pricing deals, while more who take on locally sourced cream are saying there have been upticks on multiples for conventional cream loads. Organic production needs are being met by available organic cream supplies, according to producers. Butter churning

is somewhat busy in the region, as spring holidays approach. Some producers relay demand tones are a little lighter than they would have expected this close to the onset of spring and the upcoming holidays. Bullish markets/prices based on limited supplies, now and down the line, have created some hesitancy among retail buyers.

NORTHEAST: Cream is accessible to butter makers, but its availability continues to tighten as production of ice cream and other cream-based seasonal items pulls cream away from churns. The strong cream demand continues to entice a few butter manufacturers to sell rather than churn cream. Butter production schedules vary, and inventories are mixed. Some manufacturers say current butter supply levels are adequate for the time being. Market participants indicate bulk butter stocks, however, are largely committed at this time. Foodservice demand is improving as restaurant dine-in numbers rebound. Retail orders are demonstrating stability as grocers, and consumers, stock up on print butter for the spring holiday season. Through Tuesday, butter spot prices have pushed higher on the CME this week. Eastern bulk butter averages are steady.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
03/21/22	46,394	87,881
03/01/22	41,079	89,465
Change	5,315	-1,584
Percent Change	13	-2

CME CASH PRICES - MARCH 21 - 25, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY March 21	\$2.0700 (+4)	\$2.1375 (+¾)	\$2.7775 (+5¼)	\$1.8600 (NC)	\$0.7550 (-½)
TUESDAY March 22	\$2.1550 (+8½)	\$2.2100 (+7¼)	\$2.7975 (+2)	\$1.8625 (+¼)	\$0.7550 (NC)
WEDNESDAY March 23	\$2.1900 (+3½)	\$2.2400 (+3)	\$2.8025 (+½)	\$1.8700 (+¾)	\$0.7550 (NC)
THURSDAY March 24	\$2.2100 (+2)	\$2.2400 (NC)	\$2.8025 (NC)	\$1.8800 (+1)	\$0.7450 (-1)
FRIDAY March 25	\$2.2500 (+4)	\$2.2750 (+3½)	\$2.7950 (-¾)	\$1.8525 (-2¾)	\$0.7200 (-2½)
Week's AVG \$ Change	\$2.1750 (+0.1660)	\$2.2205 (+0.1070)	\$2.7950 (+0.0690)	\$1.8650 (+0.0135)	\$0.7460 (-0.0130)
Last Week's AVG	\$2.0090	\$2.1135	\$2.7260	\$1.8515	\$0.7590
2021 AVG Same Week	\$1.4480	\$1.7130	\$1.7200	\$1.1560	\$0.6215

MARKET OPINION - CHEESE REPORTER

Cheese Comment: No blocks were sold Monday; the price increased on an unfilled bid for 1 car at \$2.1375. Five cars of blocks were sold Tuesday, the last at \$2.2000; an unfilled bid for 1 car at \$2.2100 then set the price. On Wednesday, 1 car of blocks was sold at \$2.2400, which raised the price. There was no block market activity at all on Thursday. Two cars of blocks were sold Friday, the last at \$2.2750, which raised the price. The barrel price increased Monday on a sale at \$2.0700, jumped Tuesday on a sale at \$2.1550, increased Wednesday on a sale at \$2.1900, rose Thursday on an unfilled bid at \$2.2100, and climbed Friday on a sale at \$2.2500.

Butter Comment: The price rose Monday on a sale at \$2.7775, increased Tuesday on a sale at \$2.7975, climbed Wednesday on a sale at \$2.8025, then fell Friday on an uncovered offer at \$2.7950.

Nonfat Dry Milk Comment: The price rose Tuesday on a sale at \$1.8625, increased Wednesday on a sale at \$1.8700, rose Thursday on a sale at \$1.8800, then fell Friday on a sale at \$1.8525.

Dry Whey Comment: The price declined Monday on a sale at 75.50 cents, fell Thursday on a sale at 74.50 cents, and declined Friday on a sale at 72.0 cents.

WHEY MARKETS - MARCH 21 - 25

RELEASE DATE - MARCH 24, 2022

Animal Feed Whey—Central: Milk Replacer:	.6000 (-5) – .6750 (-2½)
Buttermilk Powder:	
Central & East:	1.8100 (+6) – 1.9500 (+10) West: 1.7100 (+1) – 1.7900 (+1)
Mostly:	1.7200 (+1) – 1.7500 (NC)
Casein: Rennet:	5.1000 (+5) – 5.2000 (NC) Acid: 6.4000 (+5) – 6.7000 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.6500 (NC) – .7975 (-5¼) Mostly: .7100 (-5) – .7750 (-1½)
Dry Whey—West (Edible):	
Nonhygroscopic:	.7000 (NC) – .8550 (-¾) Mostly: .7200 (-2) – .7600 (-2)
Dry Whey—NorthEast:	.7500 (-¾) – .8325 (NC)
Lactose—Central and West:	
Edible:	.3200 (NC) – .5300 (NC) Mostly: .3600 (NC) – .4700 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.8500 (+½) – 1.9500 (-3) Mostly: 1.8900 (NC) – 1.9300 (NC)
High Heat:	2.0000 (NC) – 2.0500 (NC)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.8025 (+½) – 1.9250 (-1) Mostly: 1.8200 (+1) – 1.8525 (+¼)
High Heat:	1.9550 (+½) – 2.0750 (-1)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.6500 (+5) – 1.9000 (NC) Mostly: 1.7000 (+5) – 1.7500 (NC)
Whole Milk—National:	2.1000 (NC) – 2.4200 (NC)

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

HISTORICAL MONTHLY AVG BUTTER PRICES

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

Forecasters Again Predict Prolonged, Persistent Drought In US West

Washington—The National Oceanic and Atmospheric Administration (NOAA) issued its US Spring Outlook late last week and, for the second year in a row, forecasters predicted prolonged, persistent drought in the West, where below-average precipitation is most likely. NOAA's Climate Prediction Center, part of the National Weather Service, is also forecasting above-average temperatures for most of the US from the Desert Southwest to the East Coast and north through the Midwest to the Canadian border from April to June.

“Severe to exceptional drought has persisted in some areas of the West since the summer of 2020, and drought has expanded to the Southern Plains and Lower Mississippi Valley,” said Jon Gottschalck, chief, Operational Prediction Branch, Climate Prediction Center, NOAA.

“With nearly 60 percent of the continental US experiencing minor to exceptional drought conditions, this is the largest drought coverage we’ve seen in the US since 2013,” Gottschalck added.

Short-term drought recently developed in a region stretching from North Carolina southward through parts of Florida, the NOAA noted. Drought conditions

in the Southwest are unlikely to improve until the late summer monsoon rainfall begins.

Texas forage producers are dealing with the ripple effects of dry conditions, sporadic cold temperatures and below-average cool-season production as hay supplies tighten for cattle operations, according to Texas A&M AgriLife Extension Service reports.

Hay producers are also facing production decisions due to higher fertilizer costs that could contribute to even tighter supplies going into next fall.

The US Drought Monitor reported that moisture levels continue to decline in most of Texas. Less than 4 percent of the state reported no drought conditions, while more than 70 percent of the state was experiencing severe to exceptional drought.

AgriLife Extension reports from multiple regions shared concerns among cattle producers regarding dwindling hay supplies as they provide larger rations of hay and feed to maintain body conditions amid poor cool-season grazing.

Venessa Corriher-Olson, Ph.D., AgriLife Extension forage specialist, said weather has reduced production of cool-season forages like ryegrass, wheat and oats for baling and/or grazing.

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