



CHEESE REPORTER

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Switzerland's Michael Spycher Wins Fourth World Championship Cheese Contest

Dutch Cheese Makers Win First Runner-Up Title With Extra Aged Gouda; Farm At Doe Run Earns Second Runner-Up Honors With Batch #17 Entry

Madison—Swiss cheese maker Michael Spycher of Mountain Dairy Fritzenhaus for Gourmino AG in Bern, Switzerland, took home his fourth World Champion title here this week with a washed rind, semi-hard cow's milk cheese called Hornbacher.

Spycher's winning cheese achieved a score of 98.98 in the Championship Round of judging.

Artikaas Vintage Lot 18, an extra-aged Gouda made by Dutch Cheese Makers in Friesland, Netherlands, took first runner-up honors with a score of 98.92.

The second runner-up position went to a surface-ripened, mixed milk cheese called Batch #17 made by The Farm at Doe Run in Coatesville, PA, with a score of 98.915.

A total of 25 countries and 32 US states were represented in the contest, with entries submitted across 142 classes.

With 84 Best of Class finishes, American cheese makers earned

the highest number of gold medals, with Wisconsin dairy processors claiming 39 first-place finishes. California took home seven medals, and Illinois cheese makers claimed five. Dairy manufacturers from the Netherlands earned 11 gold medals, and Swiss cheese makers finished third in the by-country ranking with eight Best of Class awards.

Winners in each of the 142 contest classes, as well as the contest's 20 finalists, are as follows:

MILD CHEDDAR

Best of Class: Charlie Henn, Agropur, Weyauwega, WI, 98.83

Second Award: Panhandle Products, Dumas, TX, 98.815

Third Award: Cabot Creamery, Cabot, VT, 98.695

MEDIUM CHEDDAR

Best of Class: Foremost Farms USA, Marshfield, WI, 99.70

Second Award: Southwest Cheese, Clovis, NM, 99.60



In the photo above are, left to right: assistant chief judges Sandy Toney, Masters Gallery Foods, Plymouth, WI, and Randy Swensen, Wisconsin Aging & Grading Cheese, Kaukauna, WI; chief judge Jim Mueller, Mueller Consulting, Green Bay, WI; and assistant chief judges Tim Czmoski, Agropur (retired); Josef Hubatschek, ALPMA, Germany; and Mariana Marques de Almeida, Ms. J & Co., Monroe, WI.

Third: Cabot Creamery, 99.55

SHARP CHEDDAR

Best of Class: Tillamook, Tillamook, OR, 99.85

Second Award: Tillamook, Tillamook, OR, 99.80

Third Award: Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, 99.80

CHEDDAR, AGED 1-2 YEARS

Best of Class: Agropur Dairy Cooperative, Notre-Dame-du-Bon-Conseil, Quebec, Canada, 98.89

Second Award Winner: Associated Milk Producers, Inc., Blair, WI, 98.615

Third Award: Chris LaVecque, Maple Dale Cheese, PlainField, Ontario, Canada, 98.405

CHEDDAR, AGED 2+ YEARS

Best of Class: Land O'Lakes, Kiel, WI, 99.05

Second Award: Land O' Lakes Kiel for Masters Gallery Foods, Inc., 98.775

• See **World Champion**, p. 9

Cheese Production Fell 1.2% In January; Cheddar Output Dropped 7.9%

Washington—US cheese production during January totaled 1.19 billion pounds, down 1.2 percent, or 13.9 million pounds, from January 2023, USDA's National Agricultural Statistics Service (NASS) reported Monday.

That's the first time cheese production declined in the month of January since 2008, when output of 819.4 million pounds was down 1.1 percent, or 8.8 million pounds, from January 2007, NASS reported.

Regional cheese production in January, with comparisons to January 2023, was: Central, 572.2 million pounds, down 1.7 percent; West, 474.3 million pounds, down

• See **Cheese Output Falls**, p. 6

US Dairy Exports Declined 16% In January; Dairy Imports Increased 1%

Washington—US dairy exports during January were valued at \$588.5 million, down 16 percent from January 2023, according to figures released Thursday by USDA's Foreign Agricultural Service (FAS).

That's the lowest monthly value for dairy exports since January 2022, when they were valued at \$587.6 million.

Leading markets for US dairy exports in January, on a value basis, with comparisons to January 2023, were: Mexico, \$168.6 million, down 16 percent; Canada, \$76.7 million, down 2 percent; China, \$40.1 million, down 23 percent; Japan, \$33.4 million, down 15 percent; South Korea, \$26.3 million, down 17 percent; Philippines, \$23.9 million, down 38 percent; Indonesia, \$18.5 million, down 40 percent;

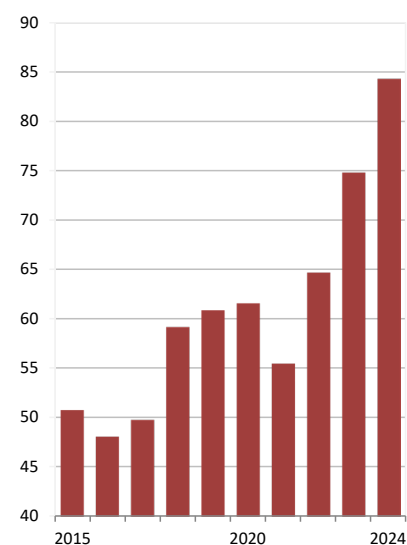
Australia, \$15.0 million, down 22 percent; Malaysia, \$14.9 million, up 8 percent; Saudi Arabia, \$12.4 million, up 48 percent; and Guatemala, \$12.3 million, up 40 percent.

US dairy imports during January were valued at \$418.0 million, up 1 percent from January 2023. Dairy imports have now topped \$400 million in value in 11 of the last 16 months.

Leading sources of US dairy imports in January, on a value basis, with comparisons to January 2023, were: New Zealand, \$84.3 million, up 29 percent; Ireland, \$63.7 million, up 19 percent; Italy, \$44.8 million, up 7 percent; Canada, \$34.8 million, up 5 percent; France, \$27.8 million, down 7 percent; Mexico,

• See **Imports/Exports**, p. 18

Jan. US Cheese Exports
2015 – 2024 millions of pounds





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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 PinoGallagher, Bob Cropp, Brandis Wasvick,
Ty Rohloff, Dan Strongin, John Umhoefer
You can e-mail our contributors at:
contributors@cheesereporter.com

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
Peggy Noeldner
pnoeldner@nasonvilledairy.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
Prafulla Salunke, 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
Melissa Meinke, Dairy Connection,
2312 Vondron Road, Madison, WI 53718

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
Amy Winters, 8383 Greenway Blvd.,
Middleton, WI 53562

EDITORIAL COMMENT



DICK GROVES

Publisher / Editor
Cheese Reporter
e: dgroves@cheesereporter.com

some of these references aren't limited to just yogurt; they also look at other fermented dairy products, or just dairy products in general.

FDA Opens Door For Dairy-Diabetes Health Claims

The US Food and Drug Administration, as reported on our front page last week, doesn't intend to object to the use of certain qualified health claims regarding the consumption of yogurt and reduced risk of type 2 diabetes.

FDA's decision should open the door for more **qualified** health claims and, eventually, for **authorized** health claims (which are more rigorous) for not only yogurt, but other dairy products, particularly fermented dairy products, in the future.

FDA detailed its decision in a Mar. 1, 2024 letter of enforcement discretion that the agency issued in response to a qualified health claim petition submitted by Danone North America.

In that letter of enforcement discretion, FDA said it intends to consider exercising its enforcement discretion for two qualified health claims:

•“Eating yogurt regularly, at least 2 cups (3 servings) per week, may reduce the risk of type 2 diabetes. FDA has concluded that there is limited information supporting this claim.”

•“Eating yogurt regularly, at least 2 cups (3 servings) per week, may reduce the risk of type 2 diabetes according to limited scientific evidence.”

FDA stated that it intends to consider exercising enforcement discretion for these qualified health claims for when all other factors for enforcement discretion identified in the letter are met. Among other things, the agency said it intends to consider the exercise of enforcement discretion for yogurts bearing the claim that do not exceed the disqualifying nutrient levels for total fat, saturated fat, cholesterol, or sodium.

The agency expects that many yogurts do not exceed the disqualifying levels. For example, the “vast majority” of yogurts do not exceed the cholesterol

disqualifying level of 60 milligram of cholesterol per RACC (reference amount customarily consumed) and per labeled serving, and yogurts generally don't contain sodium at levels that would exceed the disqualifying level for sodium of 480 milligrams per RACC and per label serving size.

Furthermore, FDA expects that the vast majority of yogurts do not exceed the total fat disqualifying level of 13 grams per RACC and per label serving size. Similarly, with a few exceptions, FDA expects that many yogurts don't exceed the saturated fat disqualifying level of four grams per RACC and per labeled serving.

So, as a starting point, FDA will now consider exercising its enforcement discretion for qualified health claims regarding the relationship between yogurt and reduced risk of type 2 diabetes. But maybe this should be considered just the beginning of dairy product claims and the reduced risk of type 2 diabetes.

Why is that? Well, one thing that really stands out when glancing through the 102-page petition submitted on behalf of Danone North America and FDA's 51-page response is that there has been a heck of a lot of research already conducted on dairy consumption and diabetes. In fact, 15 pages of FDA's response is devoted just to references.

Also notable: some of these references aren't limited to just yogurt; they also look at other fermented dairy products, or just dairy products in general. One of the many references cited in FDA's response is a review published in 2022 in the *Journal of Dairy Science*, entitled: “Invited review: Potential effects of short- and long-term intake of fermented dairy products on prevention and control of type 2 diabetes mellitus.”

That review suggested that higher intake of fermented dairy products, such as cheese, “may have some potential” in decreasing the risk of developing type 2 diabetes in the long term, as revealed by longitudinal cohort studies.

So, sometime in the future, perhaps FDA will approve a qualified health claim for cheese and reduced risk of type 2 diabetes. But there are a couple of negatives worth mentioning before getting too excited about this prospect.

First, it should be noted that the Danone petition was submitted to FDA in December of 2018, and that FDA had posted the petition on the regulations.gov website in April of 2019 with a 60-day comment period. Thus, it took more than five years from the time the petition was submitted until FDA gave its okay.

So it might not be until around 2030 before the agency would get around to approving, for example, a qualified health claim for cheese and reduced risk of type 2 diabetes.

Second, it would be more difficult for cheeses bearing such a claim to not exceed disqualifying nutrient levels for total fat, saturated fat, cholesterol, or sodium. Many yogurt products won't exceed those disqualifying levels, but it would appear that many cheeses would exceed some of those levels.

That leads us to wonder if FDA's qualified health claim regulations need to be updated. We mention this point in part because FDA's response to Danone mentions disqualifying levels for cholesterol, but dietary cholesterol isn't the villain that it used to be.

Certainly a qualified health claim for yogurt has its shortcomings, but we can't help but view FDA's decision as a positive for yogurt specifically and for dairy products generally.

Global Dairy Trade Price Index Falls 2.3%; Half Of Product Prices Increase

Auckland, New Zealand—The price index on this week’s semi-monthly Global Dairy Trade (GDT) dairy commodity auction declined 2.3 percent from the previous auction, which was held two weeks ago.

That’s the first decline in the GDT price index since the first auction in November 2023.

In this week’s auction, which featured 172 participating bidders and 125 winning bidders, prices were higher for Cheddar, anhydrous milkfat, lactose and buttermilk powder; and lower for Mozzarella, skim milk powder, whole milk powder, and butter.

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

Cheddar: The average winning price was \$4,277 per metric ton (\$1.94 per pound), up 4.0 percent. Average winning prices were: Contract 1 (April), \$4,335 per ton, up 4.7 percent; Contract 2 (May), \$4,315 per ton, up 4.6 percent; Contract 3 (June), \$4,267 per ton, up 3.5 percent; Contract 4 (July), \$4,263 per ton, up 3.5 percent; and Contract 6 (September), \$4,180 per ton.

Mozzarella: The average winning price was \$3,945 per ton (\$1.79 per pound), down 0.4 percent. That was for Contract 2.

Skim milk powder: The average winning price was \$2,640 per ton (\$1.20 per pound), down 5.2 percent. Average winning prices were: Contract 1, \$2,649 per ton, down 5.1 percent; Contract 2, \$2,615 per ton, down 5.1 percent; Contract 3, \$2,686 per ton, down 4.9 percent; Contract 4, \$2,670 per ton, down 5.8 percent; and Contract 5 (August), \$2,704 per ton, down 5.3 percent.

Whole milk powder: The average winning price was \$3,286 per ton (\$1.49 per pound), down 2.8 percent. Average winning prices were: Contract 1, \$3,253 per ton, down 3.3 percent; Contract 2, \$3,250 per ton, down 3.3 percent; Contract 3, \$3,333 per ton, down 1.9 percent; Contract 4, \$3,375 per ton, down 2.4 percent; and Contract 5, \$3,385 per ton, down 2.8 percent.

Butter: The average winning price was \$6,461 per ton (\$2.93 per pound), down 1.0 percent. Average winning prices were: Contract 1, \$6,517 per ton, down 1.3 percent; Contract 2, \$6,415 per ton, down 1.7 percent; Contract 3, \$6,564 per ton, up 0.9 percent; Contract 4, \$6,595 per ton, up 0.9 percent; and Contract 5, \$6,141 per ton, down 6.0 percent.

Anhydrous milkfat: The average winning price was \$6,637 per ton (\$3.01 per pound), up 1.4 percent. Average winning prices

were: Contract 1, \$6,792 per ton, up 3.7 percent; Contract 2, \$6,753 per ton, up 3.6 percent; Contract 3, \$6,567 per ton, up 0.5 percent; Contract 4, \$6,529 per ton, down 0.5 percent; and Contract 5, \$6,426 per ton, down 3.7 percent.

Lactose: The average winning price was \$818 per ton (37.1 cents per pound), up 4.8 percent. That was for Contract 2.

Buttermilk powder: The average winning price was \$2,504 per ton (\$1.14 per pound), up 3.7 percent. Average winning prices were: Contract 1, \$3,000 per ton, up 23.7 percent; Contract 2, \$2,474 per ton, up 2.8 percent; Contract 3, \$2,480 per ton, up 3.8 percent; Contract 4, \$2,495 per ton, up 2.7 percent; and Contract 5, \$2,455 per ton, down 1.2 percent.

This auction was weaker than recent auctions but more in line with recent weaker futures market trends, Westpac noted in its “Agri Update” released Wednesday. Chinese buyers pulled back a little and Southeast Asian buyers picked up the slack.

Chinese demand remains around the 10-year average.

Overall, prices remain near their highest since June 2023 and modestly above long-term averages.

Fonterra, in its “Global Dairy Update” report for February, noted that its New Zealand collections in January totaled 158.4 million kilograms of milk solids, 1.8 percent behind January 2023. The decrease was due to lower collections in the North Island as unfavorable weather conditions impacted production.

Season-to-date collections were 1,012.1 million kilograms of milk

solids, 0.4 percent lower than last season, Fonterra reported.

Fonterra’s Australia collections in January were 9.7 million kilograms of milk solids, 2.1 percent ahead of January 2023. Season-to-date collections were 66.5 million kilograms of milk solids, 0.5 percent ahead of last season.

Total New Zealand dairy exports increased 12.3 percent, or 39,118 metric tons, in January, compared to January 2023, Fonterra noted. Higher exported volumes of skim milk powder to Southeast Asia and China pushed SMP exports to the highest level since December 2014.

New Zealand dairy exports for the 12 months to January were up 5.3 percent, or 179,241 metric tons, on the previous comparable period. This was mainly due to increases in SMP, whole milk powder, and anhydrous milkfat volumes to China, Fonterra said.

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Rabobank Expects Slow But Steady Dairy Price Rises In Coming Months

Utrecht, Netherlands—Slow but steady price increases among most dairy commodities will materialize in the coming months, according to Rabobank's *Global dairy quarterly Q1 2024* report, which was released this week.

There are bright spots on the horizon for improved global dairy prices, but farmers around the world are not awash in profitability as margin challenges persist into the new year, the report noted. Dairy product price forecasts in most key regions indicate a better year following a challenging 2023, with improved margins sorely needed at the farmgate level.

Milk supply growth continues to struggle, with the second half of 2023 seeing weaker year-over-year production from the key exporting regions. A return to production expansion will take time, though. Rabobank forecasts lower year-over-year output for the first two quarters of 2024 before volume turns positive into the second of this year, partially helped by easier-to-overcome comparable data points.

After two consecutive quarters of weaker supply, typically, a firmly bullish price response would have materialized, similar to the production pullback in 2021 followed by, in some measures, record-high prices into 2022, the report explained.

However, the supply and demand balance is different this time, with lower milk production relatively neutralized by sluggish global demand in recent months, the report said. Less milk has been

shrugged off by global buyers sitting on adequate inventories and macroeconomic worries that persist.

Looking ahead, the report said there is increasing evidence that demand is on the upswing. The worst of the recessionary fears have passed in some countries, and while global economic growth will likely be subdued, the overall outlook is modestly improved.

The Global Dairy Trade (GDT) dairy commodity auction experienced six consecutive events with positive price movement into the second event of February (Rabobank's report was released before results from this week's GDT auction, with the price index falling 2.3 percent, were released).

As a precautionary note, given the global low level of dairy product stocks, any supply shock or demand event presents an upside price risk for dairy product end users, primarily milk powders and butterfat, the report stated.

All eyes remain focused on China. Retail and foodservice sales showed strength through the Lunar New Year. While this is a positive development, Rabobank believes it's too early to call it a trend.

Slowing milk production growth in China means Rabobank expects imports to improve in 2024, even if they remain lower than the long-term average.

Rabobank's report lists several factors to watch in the coming months, including:

- It's an election year in many key dairy regions, with the European Parliament elections

approaching in June, and a presidential and congressional US elections in November. New Zealand's new government, elected in October 2023, is implementing new policies. Any potential leadership shifts could mean new approaches to policy, including free trade agreements, sustainability policies, or nutrition priorities that trickle back to impact dairy prices.

- Geopolitical conflict persists in varying regions worldwide, including in Ukraine and the Middle East. Further conflict escalation carries risks for global dairy demand, while shipping challenges remain in the Red Sea, increasing the time and cost of items in transit.

- El Nino had minimal impacts on Oceania's milk flows during the season's peak in the fourth quarter. The pattern is shifting with a possible La Nina emerging by the Northern Hemisphere summer, causing a warmer-than-average summer in the US, with potential heat waves reducing milk production and components.

- Dutch and Irish farmers face lower nitrogen derogation limits (lower application rate of organic nitrogen from manure) for the 2024 season and beyond, reducing the carrying capacity per hectare, which could result in farmers rebalancing their herd size and/or higher costs for manure disposal.

- While milk supplies remain lower in key areas, including in the EU and the US, as the spring flush approaches, components/milk solids are increasing, too, in some cases, at record levels, allowing more dairy products processed from the same volume of milk. Higher components slightly negate the impacts of weaker milk production.

FROM OUR ARCHIVES

50 YEARS AGO

March 8, 1974: Washington—Charging that the administration's free-wheeling ag marketing philosophy is largely responsible for the current "food crisis," Sen. George McGovern (D-SD) called for creation of a National Nutrition Policy that would address food supplies and prices. He argued prices may increase by 30 percent this year – twice administration estimates.

Washington—The FTC will conduct a major investigation into the structure and practices of the food industry. High food prices and failure of the agency to move against concentration in food processing and retail supermarkets has prompted the investigation.

25 YEARS AGO


March 12, 1999: Green Bay, WI—Milfred Severson of Klondike Cheese, Monroe, was named US Champion Cheese Maker for his Brick entry that scored 99.167. First runner-up was Thomas Miller of Tholstrup Dairies, Muskegon, MI, for Baby Havarti, followed by Carl Smith of Cabot Creamery, Cabot, VT, for Cheddar.

Brussels, Belgium—The EU Council of Ministers (Agriculture) agreed to ag reforms that include a reduction in intervention prices for butter and skimmed milk powder, along with milk quota increases.

10 YEARS AGO

March 7, 2014: Madison—Carol Christison, longtime IDDBA president, passed away March 4. Christison succeeded retiring International Cheese & Deli executive director Bill Reese in 1982, spending the last 31 years building IDDBA into a leading industry organization.

Madison—Gerard Sinnesberger of Kaserei Sinnesberger in Gams, Switzerland, won the coveted title of World Champion Cheese Maker with his Original Schweizer Rohmilch Emmentaler. First runner-up was Alois Pichler of Austria's Obersteirische Molkerei with a Erzherzog Johann entry. Second-runner up honors went to Switzerland's Fromagerie Moleson with a Gruyere AOP entry.



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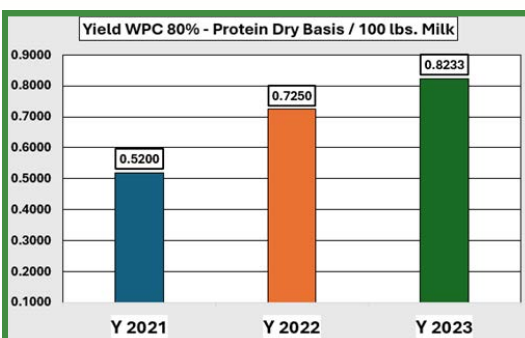
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Walmart Planning To Build New Milk Processing Facility In Robinson, TX

Bentonville, AR—Walmart on Thursday announced that it intends to build a new milk processing plant in Robinson, TX.

The new facility is slated to open in 2026 and will create nearly 400 new jobs in the Robinson community.

This will be Walmart's third owned and operated milk processing facility. The omnichannel retailer opened its first milk processing facility in Fort Wayne, IN, in 2018.

Last October, Walmart announced plans to open a new fluid milk processing facility in Valdosta, GA. That plant is expected to open next year.

The new Texas facility will allow Walmart to meet growing demand from its customers for high-quality milk, while providing transparency about where its products are sourced and making the supply chain more resilient, the company said.

The new facility will process and bottle a variety of milk options, including gallons, half gallons, whole, 2 percent, 1 percent, skim, and 1 percent chocolate milk for Walmart's Great Value and Sam's Club's Member's Mark brands.

Products from the processing facility will serve more than 750 Walmart stores and Sam's Clubs throughout the South, including Texas, Oklahoma, Louisiana and parts of Arkansas and Mississippi.

"We're excited to be able to provide Texas and its surrounding states with high-quality milk sourced primarily from Texas dairy farmers," said Bruce Heckman, vice president of manufacturing at Walmart.

"This new facility continues our commitment to building a more resilient and transparent supply chain and ensuring our customers' needs are met for this everyday staple," Heckman said.

Texas in 2023 ranked fourth nationally in milk production,

trailing only California, Wisconsin and Idaho. The state's milk output, which totaled 16.57 billion pounds last year, has set new record highs for eight consecutive years, and has more than doubled since 2007.

"Walmart's new processing facility in Robinson is exciting news for Texas, creating millions in investment for the local economy and hundreds of new, good-paying jobs for hardworking Texans in Central Texas," said Texas Gov. Greg Abbott.

"Today marks a momentous occasion as we welcome Walmart, a pioneering industry leader, to our community," said Bert Echterling, Robinson's mayor. "This monumental investment is the first of its kind in both size and value, signaling a transformative era for Robinson. The decision of Walmart to establish its roots here

is a testament to the strength of our local economy, the dedication of our workforce and the strategic advantages that our city offers."

"This project is another example of how cities throughout McLennan county can participate in economic development," said Judge Scott M. Felton, of McLennan county. "McLennan county is excited that our region has been named one of the top regions for food and beverage manufacturing businesses and this project reinforces our strength in this area."

In addition to its three planned or already open processing facilities, investments include opening its first case-ready beef facility and building a second case-ready beef facility, as well as making equity investments and long-term commercial agreements with Sustainable Beef LLC and vertical farming company Plenty.

Sargento Corrects False Recall Reports

Plymouth, WI—Sargento Foods on Thursday said it was made aware of what it calls "inaccurate news" circulating around a product recall.

Sargento confirmed that Sargento Branded Product is not affected.

The news stemmed from Rizo-Lopez Foods, Inc.'s recall last month of its Cotija cheese due to a related Listeria outbreak, Sargento noted. Sargento immediately investigated the situation last month and determined that the recall impacted a limited amount of its Food Service and Ingredients products, but did not impact Sargento-branded products.

Out of an abundance of caution, Sargento immediately decided to voluntarily recall the products that were supplied by Rizo-Lopez Foods, Inc., and products that were packaged on the same lines. Sargento said it also terminated its relationship with Rizo-Lopez Foods, Inc., and immediately notified its affected business customers.

To eliminate consumer concern and confusion, Sargento said it has actively shared this correction across its social channels and website. For more information, visit www.sargento.com.



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Cheese Output Falls

(Continued from p. 1)

2.2 percent; and Atlantic, 145.0 million pounds, up 4.9 percent.

Cheese production, with comparisons to January 2023, was: Wisconsin, 297.8 million pounds, up 0.5 percent; California, 213.0 million pounds, up 4.4 percent; Idaho, 87.0 million pounds, down 2.8 percent; New Mexico, 82.0 million pounds, down 14.2 percent; New York, 78.3 million pounds, up 9.0; Minnesota, 71.5 million pounds, up 0.5 percent; South Dakota, 44.1 million pounds, up 6.4; Pennsylvania, 37.1 million pounds, down 2.5 percent; Iowa, 33.8 million pounds, up 2.8 percent; Ohio, 22.4 million pounds, down 2.1 percent; Vermont, 13.1 million pounds, up 2.5 percent; New Jersey, 6.2 million pounds, up 8.4 percent; and Illinois, 4.8 million pounds, down 12.6 percent.

Cheese production in all other states during January totaled 200.3 million pounds, down 8.1 percent from January 2023.

American-type cheese production during January totaled 471.2 million pounds, down 5.5 percent from January 2023.

Production of American-type cheese, with comparisons to January 2023, was: Wisconsin, 93.6 million pounds down 0.8 percent; Minnesota, 60.1 million pounds, down 0.8 percent; California, 47.9 million pounds, up 9.2 percent; Iowa, 17.9 million pounds, down 0.8 percent; and New York, 13.1 million pounds, up 6.6 percent.

American-type cheese production in all other states totaled 238.5 million pounds, down 11.5 percent from January 2023.

Cheddar cheese production totaled 326.1 million pounds, down 7.9 percent from January 2023. That's the lowest level of

Cheddar production in the month of January since 2020, when it totaled 323.4 million pounds.

Output of other American-type cheeses was 145.1 million pounds, up 0.2 percent from January 2023.

Italian & Other Cheeses

Production of Italian-type cheese totaled 503.4 million pounds, up 0.7 percent from January 2023.

Production of Italian cheese comparisons to January 2023, was: Wisconsin, 143.5 million pounds, up 1.6 percent; California, 138.8 million pounds, up 2.5 percent; New York, 32.2 million pounds, up 8.9 percent; Pennsylvania, 23.1 million pounds, down 7.0 percent; Minnesota, 11.3 million pounds, up 11.4 percent; and New Jersey, 3.2 million pounds, up 3.2 percent.

Italian cheese production in all other states during January totaled 151.4 million pounds, down 2.8 percent from January 2023.

Mozzarella production totaled 393.3 million pounds, up 0.05 percent from January 2023.

Production of other Italian-type cheeses during January, with comparisons to January 2023, was: Parmesan, 44.6 million pounds, up 2.9 percent; Provolone, 30.8 million pounds, up 7.0 percent; Ricotta, 22.9 million pounds, down 3.4 percent; Romano, 4.4 million pounds, up 14.1 percent; and other Italian types, 7.5 million pounds, up 4.5 percent.

January production of other cheese varieties, with comparisons to January 2023, was:

Swiss cheese: 28.5 million pounds, down 5.2 percent.

Cream and Neufchatel: 98.9 million pounds, up 3.9 percent.

Brick and Muenster: 16.7 million pounds, down 2.8 percent.

Hispanic cheese: 38.4 million pounds, up 24.9 percent.

Blue and Gorgonzola: 6.6 million pounds, up 4.3 percent.

Feta: 11.2 million pounds, up 11.4 percent.

Gouda: 4.5 million pounds, down 4.3 percent.

All other types of cheese: 12.0 million pounds, down 3.4 percent.

Whey Products Output

January production of dry whey, human, totaled 73.5 million pounds, up 2.5 percent from January 2023. Manufacturers' stocks of dry whey, human, at the end of January totaled 63.1 million pounds, down 3.0 percent from a year earlier and down 3.5 percent from a month earlier.

Lactose production, human and animal, during January totaled 90.8 million pounds, up 2.1 percent from January 2023. Manufacturers' stocks of lactose, human and animal, at the end of January totaled 104.2 million pounds, down 37.2 percent from a year earlier and down 1.5 percent from a month earlier.

Manufacturers' stocks of WPC, human, at the end of January totaled 57.1 million pounds, down 32.8 percent from a year earlier and down 4.3 percent from a month earlier.

Manufacturers' stocks of whey protein isolates at the end of January totaled 15.3 million pounds, down 33.5 percent from a year earlier and down 1.0 percent from a month earlier.

Butter & Dry Milk Products

January butter production totaled 214.2 million pounds, up 6.4 percent from January 2023.

That's the fourth time in the last five years that January butter production topped 200 million-pounds. That includes January of 2021, when butter output reached a record high for the month of 222.3 million pounds.

Regional butter production in January, with comparisons to

January 2023, was: West, 110.1 million pounds, up 6.5 percent; Central, 84.7 million pounds, up 4.9 percent; and Atlantic, 19.4 million pounds, up 12.9 percent.

Nonfat dry milk production during January totaled 139.2 million pounds, down 20.4 percent from January 2023.

Manufacturers' shipments of NDM during January totaled 124.3 million pounds, down 19.0 percent from January 2023. Manufacturers' stocks of nonfat dry milk at the end of January totaled 212.3 million pounds, down 21.5 percent from a year earlier but up 4.5 percent from a month earlier.

January production of other dry milk products, with comparisons to January 2023, was: skim milk powder, 56.9 million pounds, up 27.7 percent; dry whole milk, 9.9 million pounds, up 5.7 percent; milk protein concentrate, 23.4 million pounds, up 15.7 percent; and dry buttermilk, 18.2 million pounds, up 26.0 percent.

Yogurt & Other Dairy Products

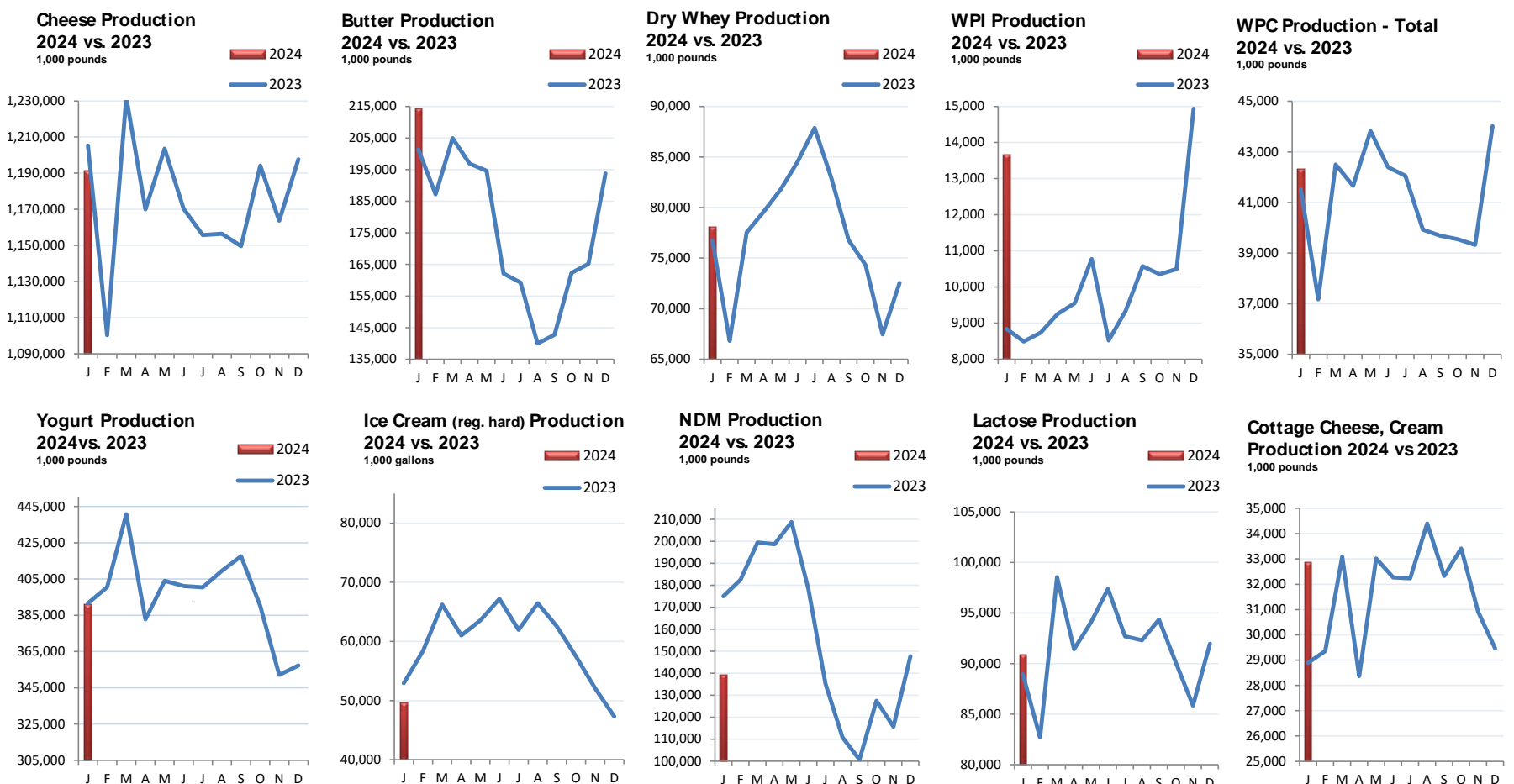
January production of yogurt, plain and flavored, totaled 391.0 million pounds, down 0.2 percent from January 2023.

Sour cream production during January totaled 128.8 million pounds, up 2.1 percent from January 2023.

Production of cream cottage cheese during January totaled 32.9 million pounds, up 13.7 percent from January 2023, while lowfat cottage cheese output during January totaled 29.3 million pounds, up 12.3 percent from a year earlier.

January production of regular ice cream totaled 49.6 million gallons, down 6.3 percent from January 2023.

Lowfat ice cream output during January totaled 26.5 million gallons, down 8.6 percent from a year earlier.



Opportunities Seen For Sheep, Goat Cheeses To Compete With Imports

Madison—Opportunities abound for US goat and sheep cheese manufacturers to successfully compete with imported products through packaging improvements and retailer education, according to new market research released by the Dairy Business Innovation Alliance (DBIA).

The Wisconsin Cheese Makers Association (WCMA) and the Wisconsin Center for Dairy Research (CDR) — which jointly administer the DBIA — partnered with global market intelligence firm Mintel to produce the report. The DBIA also carried out a sensory review of specific domestic versus imported products to qualitatively define perceived differences.

While the goat and sheep cheese industry is a sizable market, both nationally and internationally, and continues to see “significant growth rates,” US sheep and goat cheese production faces “strong competition from imported products,” the report noted. But DBIA “believes import displacement can lead to a growth opportunity.”

The DBIA commissioned a national survey of 1,000 US consumers who bought goat or sheep cheeses in the previous three months. The objective was to identify key consumer attitudes and preferences for goat and sheep cheeses as part of research into initiating import displacement.

Key findings of this survey include:

- Consumers are willing to pay more for goat and sheep cheeses when compared to cow cheeses.

- Consumers willing to pay more also reported that when buying these cheeses, texture was the most important attribute (82 percent of respondents), followed by a clean label.

- Consumers also disclosed that unique flavor, organic, and texture are the most important purchasing attributes for both sheep and goat cheeses.

The survey also found that goat and sheep cheeses are consumed in different ways. Goat cheese was found to be commonly used in sandwiches/salads and for snacking on its own, while sheep cheeses were often consumed by being incorporated into recipes for various dishes.

During data analysis, it was observed that sheep cheese consumers place a lower importance on taste and texture when compared to goat cheeses.

One conclusion is that using the idea of “premium” cheeses may help to increase growth via import displacement and exports, the report said. Implications of the study can also be applied

through using organic ingredients (including this information on labels) and focusing on texture of the cheeses.

Sensory Panels For Cheeses

For the sensory review, the initial cheese styles were identified based on imported sales volume. These cheeses were identified based on sales volumes, availability, and with input from goat and sheep cheese producers.

The cheese styles identified included Manchego, wine-soaked goat cheese, Pecorino Romano, sheep’s milk Feta, Roquefort, mold-ripened goat cheese, ash ripened goat cheese, and goat Gouda.

In total, the DBIA sensory panels evaluated 27 goat and sheep cheeses from around the world across eight cheese styles. For goat cheese, 12 cheeses were selected and evaluated across four sensory panels. For sheep cheese, 15 cheeses were selected and evaluated across four sensory panels. In each panel, one to two international cheeses were compared to one to two domestic cheeses.

When evaluating “protected” cheeses, the consensus from the sensory panel participants was that the protected imported cheese was distinct, unique, and by and large not allowed to be substituted regardless of price or performance of the domestic offerings. Even in cases where flavor or function of the domestic cheese was perceived as superior, the notoriety and authenticity of the protected cheese would win out and be purchased in most cases.

Sheep Feta and Goat Gouda were a category somewhere

between the protected and general cheeses. They were a well-recognized variety of cheese, but not made using the more common cow’s milk as would be typically seen in the US.

“This opens the door for greater opportunities for replacement/substitution for the US consumer,” the report said. “The expectations for these cheeses were broader than with the protected category.”

The category of general cheeses had the least expectations associated with them. The cheeses themselves tended to be quite varied in texture, appearance, and flavor.

In this case, the “variety” of cheese was not a specific, recognizable name (such as Cheddar or Blue), but rather a description of the cheesemaking/ripening process itself. Therefore, the cheese/brand had to essentially make a name for itself.

“The strategy for this category appears to be to create a very compelling and delicious product, and then foster a name/brand that is heavily marketed and becomes distinctive,” the report said.

One “very large hurdle” for any marketing of goat cheese was the prevailing idea or understanding by consumers in the Madison, WI, area that goat cheese is just a soft, tangy cheese in a log shape (basically that all goat cheese is Chevre). The narrow association with Chevre as “goat cheese” is prevalent, rather than thinking any variety of cheese could be made with goat’s milk.

“This may require some concerted efforts towards educating and advertising,” the report said.

Unlike goat’s milk cheeses, sheep’s milk cheeses seemed much more widely understood and accepted as much more than just a

singular cheese variety, the report said. The general perception and expectations were that sheep’s milk cheese is much creamier than cow’s milk and has a more intense flavor.

There were myriad valuable insights gained over the course of the focus groups. Specific domestic brands were all mentioned many times as having an inherent perception of quality, known for good cheeses. The name and packaging/branding have “incredible value,” especially if it is applied consistently across a portfolio of products.

Another theme seen across the focus groups was components of cheese packaging that consumers found to be important and appealing. Among other findings:

Goat/Sheep Identity: The fact that the cheese is made with milk other than cow’s needs to be concisely and clearly communicated.

Simplistic/Clean Design: Consumers did not like labels with multiple or hard-to-read fonts, clashing or washed-out colors, or cluttered panels.

Flavor Information: Panelists really appreciated cheeses that included descriptions of flavor notes.

Distribution/Retail Labels: There was never an instance when a retailer’s label was preferred over the maker’s label.

Seeing The Cheese: There were a surprising number of people who made it clear that being able to see the cheese was important to them.

Awards: A label highlighting the fact that cheese had won an award was consistently seen as helping it stand out.

For more information, visit www.cdr.wisc.edu/import-displacement.

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USDA Buys Cheese For July-December Delivery; Seeks Milk For April, May, June

Washington—The US Department of Agriculture (USDA) this week announced the awarding of contracts to two companies for the purchase of cheese for delivery from July 1 through Dec. 31, 2024.

USDA is purchasing a total of 14,040,000 pounds of cheese in support of CCC-TEFAP domestic food distribution programs.

Contracts were awarded to:

Masters Gallery Inc.: 4,536,000 pounds of yellow Cheddar cheese chunks, 12/1-pound packages, not to exceed an award value of \$11,511,936.00; and 4,752,000 pounds of yellow Cheddar cheese chunks, 12/2-pound packages, not to exceed an award value of \$11,937,024.00.

Bongards Creameries: 4,752,000 pounds of Blended American

skim cheese, 12/2-pound loaves, not to exceed an award value of \$11,719,857.60.

In other USDA dairy product procurement news, the agency on Wednesday issued a solicitation inviting offers to sell a total of 4,353,300 containers of fresh fluid milk for delivery between April 1 and June 30, 2024.

USDA is specifically seeking to purchase 126,000 gallons and 332,100 half gallons of 1 percent milk; 1,710,000 gallons and 2,106,000 half gallons of 2 percent milk; and 79,200 gallons of skim milk.

Bids are due by 1:00 p.m. Central time on Wednesday, Mar. 13. Offers must be submitted electronically via the Web-Based Supply Chain Management System (WBSCM).

Offerors are cautioned to bid only quantities they can reasonably expect to produce and deliver. Purchases will be made on an f.o.b. destination basis to cities listed in the solicitation. Destination quantities listed are estimates and subject to adjustment based on offerings, changes in recipient needs, market conditions, and program operations.

USDA's Agricultural Marketing Service (AMS) purchases a variety of domestically produced and processed commodity food products, including dairy products such as cheese, fresh fluid milk, yogurt, butter, UHT milk, and evaporated milk, through a competitive process among approved vendors. These purchases support US agriculture by encouraging the consumption of domestic foods.

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

Pooling Of 'Dumped' Milk For Period Of Mar. 15-Apr. 15 Approved For Northeast Order

Boston, MA—Shawn M. Boockoff, market administrator for the Northeast federal milk marketing order, has agreed to temporarily authorize the pooling of milk disposed of or "dumped" at farm or other non-plant periods for the period of Mar. 15 through Apr. 15, 2024.

Pool handler Land O'Lakes had requested a temporary authorization allowing pool handlers to dispose of surplus milk at a farm or non-plant location, with said milk retaining the status of pooled producer milk, Boockoff noted.

The LOL request was in response to a large customer in the region that has informed suppliers that it will be shutting down its plant for an extended period of time during a period that normally includes increasing seasonal milk supplies. The request cites the potential for impact to not only LOL but other dairy cooperatives in the area.

Pool handlers Agri-Mark, Dairy Farmers of America, Maryland and Virginia Milk Producers Cooperative, and Upstate Niagara Cooperative submitted comments either in support of, or did not oppose, LOL's request.

In consideration of these factors, the pooling of milk dumped at farm or other non-plant locations was authorized by Boockoff for the requested period of Mar. 15 through Apr. 15, provided the following conditions are met:

- Handlers and/or their producers that utilize this temporary policy must have been pooled on the Northeast order for all their commercially marketed production for the months of July through November 2023.

- The milk must have been picked up at the farm, measured and sampled for payment. The tanker test will be a weighted average of the producer tests.

- Notification should be given to the market administrator's office by the next business day, or as soon as practicable, when the milk is dumped.

The milk will be priced at the location that the dump occurred; therefore, at pool time, the farm dumps should be reported separately, grouped by location zone.

At pool time, a separate list must be submitted of all producers whose milk was dumped, along with the component tests of the applicable milk (if available), and the physical location and address, including county, of where the milk was dumped.

US Environmental Protection Agency Establishes Ag, Rural Affairs Office

Washington—The US Environmental Protection Agency (EPA) last Friday announced that it is establishing a new office to expand engagement opportunities with agricultural and rural communities.

EPA Administrator Michael S. Regan announced the creation of the EPA Office of Agriculture and Rural Affairs (OARA) alongside US Secretary of Agriculture Tom Vilsack while delivering remarks at the 2024 Commodity Classic in Houston, TX.

The new Office of Agriculture and Rural Affairs will be led by Rod Snyder, who has served as

Regan's senior advisor for agriculture since October 2021. The new office will expand on the work of the agriculture advisor and increase coordination with a network of existing agriculture policy advisors located in all 10 EPA regional offices across the US.

OARA houses EPA's existing Farm, Ranch and Rural Communities Federal Advisory Committee (FRRCC), which provides independent policy recommendations to the agency on environmental issues important to ag and rural communities.

EPA established the FRRCC in 2007 to provide independent

policy advice, information, and recommendations to the administrator on a range of environmental issues and policies that are of importance to agriculture and rural communities. Committee members include representatives from academia, industry (e.g., agriculture and allied industries), non-governmental organizations, and state, local, and tribal governments.

OARA, along with the Office of Water (OW), oversees the newly created Animal Agriculture and Water Quality (AAWQ) FRRCC Subcommittee that will inform the agency's decisions on EPA's permitting program to reduce nutrients and water pollutants from animal feeding operations (AFOs).

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World Champion

Continued from p. 1

Third Award: Team Handrich, Agropur, Weyauwega, WI, 98.75

MILD/MEDIUM WAXED CHEDDAR

Best of Class: Gomez Santiago, Glanbia Nutritionals, Twin Falls, ID, 99.65

Second Award: Ferreira Brody, Glanbia Nutritionals, Twin Falls, ID, 99.25

Third: Devetak Dragan, Glanbia Nutritionals, Twin Falls, ID, 98.725

SHARP WAXED CHEDDAR

Best of Class and Finalist: Joshua Henning, Henning Cheese, Inc., Kiel, WI, 98.725

Second Award: Zachary Henning, Henning Cheese, 98.525

Third Award: Henning's Cheese for Deer Creek, Kiel, WI, 98.395

NATURAL RIND CHEDDAR

Best of Class and Finalist: Beecher's Handmade Cheese, Seattle, WA, Flagship Reserve, 98.925

Second Award: Cabot Cooperative Creamery & Cellars at Jasper Hill, Jasper Hill Farm, Greensboro, VT, Cabot Clothbound, 98.90

Third Award: Looking Glass Creamery, Columbus, NC, 98.275

COLBY

Best of Class: MWC, Saint Johns, MI, 99.00

Second Award: MWC, 98.79

Third Award: MWC, 98.75

MONTEREY JACK

Best of Class: Nasonville Dairy, Inc., Marshfield, WI, 99.60

Second Award: Pennland Pure, Hancock, MD, 99.525

Third Award: MWC, 99.325

MARbled CURD

Best of Class: Agropur, Hull, IA, 99.875

Second Award: Nasonville Dairy, 99.75

Third Award: MWC, 99.525

BABY SWISS STYLE

Best of Class & Finalist: Team DV, Guggisberg Cheese, Millersburg, OH, Ziller Wheel, 99.45

Second Award: Team Doughty Valley, Guggisberg Cheese, 98.25

Third Award: Prairie Farms Luana Plant, Monona, IA, 98.15

RINDED SWISS STYLE

Best of Class: Beni Naef, Gourmino AG, Gutershausen, Thurgau

Switzerland, Gourmino Emmentaler AOP Surchoix Guntershausen, 98.25

Second Award: Ruedi Studerus, DORFKÄSEREI THUNDORF, Schweiz, Switzerland, Emmentaler Switzerland AOP, 98.245

Third Award: Markus Hengartner/Robin Straub, Village Dairy Rohrenmoos Gourmino AG, St. Gallen, Switzerland, Gourmino Rahmtaler Rohrenmoos, 98.10

RINDLESS SWISS STYLE

Best of Class: Pearl Valley Cheese, Fresno, OH, 98.50

Second: Pearl Valley Cheese, 98.20

Third Award: Simmental Switzerland, Mifroma Oey, Switzerland, Grosslochkäse, 98.00

MOZZARELLA

Best of Class: Patrick Doell, Agropur, Luxemburg, WI, 99.35

Second Award: Patrick Doell, Agropur, 99.00

Third Award Winner: Jared Post, BelGioioso Cheese, Denmark, WI, 98.25

MOZZARELLA, PART SKIM

Best of Class: Lactalis American Group, Inc., Buffalo, NY, 98.40

Second Award: Lactalis American Group, Buffalo, NY, 98.35

Third Award: Foremost Farms, Richland Center, WI, 98.225

FRESH MOZZARELLA

Best of Class: Caputo Cheese, Melrose Park, IL, 98.825

Second: Crave Brothers Farmstead Cheese, Waterloo, WI, 98.525

Third Award: Toscana Cheese Company, Secaucus, NJ, 98.485

BURRATA

Best of Class: Delizia S.p.A., La Mozzarella Noci, Puglia, Italy, Deliziosa, 99.65

Second: CheeseItaly, Nazionale italiana formaggi, D'Ambruoso Francesco, Puglia, Italy, 99.50

Third Award: Quality Cheese, Inc., Woodbridge, Ontario, Canada, 99.35

MILD PROVOLONE

Best of Class: Shigeru Uttanai, Kuzumaki Plateau Farm, Kuzumaki-cho, Iwate, Japan, 99.65

Second Award: Agropur Inc., Lake Norden, SD, 99.44

Third Award: Burnett Dairy Co-op, Grantsburg, WI, 99.275

AGED PROVOLONE

Best of Class: Kevin Benzel, BelGioioso Cheese, 99.25

Second Award: Burnett Dairy Co-op, Grantsburg, WI, 99.10

Third Award: Second Shift Team, Cedar Valley Cheese, Inc., Belgium, WI, 98.95

SMOKED PROVOLONE

Best of Class Winner: Ferndale Farmstead Team, Ferndale, WA, 98.75

Second Award: Agropur, Lake Norden, SD, 98.185

Third Award: Ezra Frater, Agropur, Luxemburg, WI, 98.135

• See **World Champion**, p. 10

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World Champion

Continued from p. 9

STRING CHEESE

Best of Class Winner: Ken Carothers, Agropur, Little Chute, WI, 99.80

Second Award: Tom Blauert, Agropur, Little Chute, WI, 99.78

Third Award Winner: Ron's Wisconsin Cheese, Kewaunee, WI, 99.39

ASIAGO

Best of Class: Lake Country Dairy/Schuman Cheese, Turtle Lake, WI, 98.65

Second Award: Mitch Borzych, BelGioioso Cheese, Denmark, WI, 98.475

Third Award: Lake Country Dairy/Schuman Cheese, Turtle Lake, WI, 98.40

PARMESAN

Best of Class & Finalist: Lake Country Dairy/Schuman Cheese, Cello Artisan Copper Kettle Parmesan, 99.35

Second Award: Lake Country Dairy/Schuman Cheese, 99.05

Third Award Winner: Martina Tonelli, Granarolo, Castelfranco dell'Emilia, Italia, Italy, 98.75

RICOTTA

Best of Class: Quality Cheese, Woodbridge, Ontario, 99.375

Second Award Winner: Montena Taranto Foods, Ridgefield, NJ, 99.30

Third Award: Thomas Torpy, BelGioioso Cheese, Campbell, NY, 99.00

COTTAGE CHEESE

Best of Class: Upstate Niagara Co-op, West Seneca, NY, 98.00

Second Award: Prairie Farms Dairy, Quincy, IL, 97.95

Third Award: Prairie Farms Dairy, Quincy, IL, 97.945

FETA

Best of Class: Arla Foods, Kruså, Denmark, 99.40

Second Award: Charles Krause, Tucumcari Mountain Cheese Factory, Tucumcari, NM, 98.75

Third Award: Steve Monacelli, Agropur, Weyauwega, WI, 98.70

FLAVORED FETA

Best of Class: Arla Foods, Kruså, Denmark, Apetina 45+ with Sun-dried Tomatoes, 99.90

Second Award: Amanda Gutzmer, Klondike Cheese, Monroe, WI, Peppercorn Feta, 99.55

Third Award: Tom Salzwedel, Klondike Cheese, Mediterranean Feta, 99.50

BRICK & MUESTER

Best of Class: Matt Henze, Decatur Dairy, Brodhead, WI, Brick, 99.905

Second Award: Steve Stettler, Decatur Dairy, Muenster, 99.855

Third Award: Decatur Dairy, Brick, 99.71

HAVARTI

Best of Class: Arla Foods, Kaukauna, WI, 99.55

Second Award: Decatur Dairy, Inc., Brodhead, WI, 99.20

Third Award: Steve Stettler, Decatur Dairy, 98.55

FLAVORED HAVARTI

Best of Class: Team 1, Meister Cheese, Muscoda, WI, Dill Havarti, 99.125

Second Award: Decatur Dairy, Havarti Dill, 99.05

Third Award: Dave Buholzer, Klondike Cheese, Dill Havarti, 98.925

GORGONZOLA

Best of Class: Martina Tonelli, Granarolo s.p.a., Novara, Italy, 99.25

Second Award: Martina Tonelli, Granarolo, 99.20



Third Award: CheesItaly, Lattoria Soresina, 98.80

BLUE VEINED CHEESE

Best of Class: Team Sct. Clemens, Bornholms Andelsmejeri, Rønne, Bornholm, Denmark, Danish Blue, 99.50

Second Award: Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, Grand Noir, 99.25

Third Award: Arla Foods Amba Høgelund Mejeri, Vojens, Denmark, Castello Danablu, 98.95

BLUE VEINED, EXTERIOR MOLD

Best of Class: Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, 99.55

Second Award: Jasper Hill Farm, Greensboro, VT, 99.545

Third Award: Berrys Creek Cheese, Fish Creek, Victoria, Australia, 99.325

OPEN: BLUE MOLD CHEESE

Best of Class & Finalist: Bornholms Andelsmejeri, Sct. Clemens, Rønne, Bornholm, Denmark, Aged Blue Flowers, 98.95

Second Award: Michael Hanke, Combremont-le-Petit Gourmino,

Combremont-le-Petit, Vaud, Switzerland, 97.925

Third Award: Roelli Cheese Company, Shullsburg, WI, Dunbarton, 97.625

BRIE

Best of Class: Lactalis USA, Belmont, WI, 99.35

Second Award: Isigny Sainte Mère, Isigny Sur Mer, Normandy, France, 98.90

Third Award: King Island Cheese Makers, Saputo Dairy Australia, Loorana, Tasmania, Australia, 98.65

CAMEMBERT

Best of Class: Mitsuru Kato, baffi Hidaka, Saitama, Japan, Hidaka White, 98.85

Second Award: Masanobu Takahashi, Takanashi Milk Products Co., Kanagawa, Japan, Brise de mer Camembert, 98.55

Third Award Winner: Farm at Doe Run, Coatesville, PA, Mayfly, 98.45

OPEN: SOFT RIPENED

Best of Class: Jasper Hill Farm, Harbison, 99.45

Second Award Winner: Kazuki Tsumuga, Cheese no Monogatari, Shobara, Hiroshima, Japan, Yukiko, 99.30

Third Award: Fons Smits, Tulip Tree Creamery, Indianapolis, IN, Trillium, 99.15

OPEN: FLAVORED SOFT RIPENED

Best of Class: Cader, Cowgirl Creamery, Petaluma, CA, Devil's Gulch, 98.05

Second Award: Nettle Meadow, Lake Luzerne, NY, Adironjack, 97.80

Third Award: Yoav Perry, Perystead Dairy, Philadelphia, PA, Atlantis, 97.70

EDAM

Best of Class: Royal FrieslandCampina, Marum, Netherlands, 99.20

Second Award: Royal FrieslandCampina, Marum, Netherlands, 98.725

Third Award: Arla Foods, Kaukauna, WI, 98.45

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• See **World Champion**, p. 11

World Champion

Continued from p. 10

YOUNG GOUDA

Best of Class: Marieke Gouda, Thorp, WI, 99.60

Second Award: Lutjewinkel, Royal FrieslandCampina, Lutjewinkel, Netherlands, 99.55

Third Award: Marieke Gouda, 99.545

MATURE GOUDA

Best of Class: Marieke Gouda, 99.50

Second Award: Lutjewinkel, Royal FrieslandCampina, Lutjewinkel, Netherlands, 99.40

Third Award: Team CONO, Beemster, Westbeemster, Noordholland, Netherlands, 99.395

EXTRA AGED GOUDA

Best of Class & Finalist: Dutch Cheese Makers, Heerenveen, Netherlands, Artikaas Vintage Lot 18, 99.50

Second Award: Zijerveld, Lutjewinkel, Netherlands, 99.495

Third Award: Royal FrieslandCampina, Lutjewinkel, Netherlands, 99.40

FLAVORED GOUDA

Best of Class: Arla Foods, Kaukauna, WI, Castello Chipotle, 99.70

Second Award: Marieke Gouda, Honey Clover, 99.65

Third Award: Marieke Gouda, Holy Trinity, 99.60

SMOKED GOUDA

Best of Class & Finalist: Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, Henri Willig Smokey Gouda, 99.65

Second Award: Marieke Gouda, 98.70

Third Award: Matt Erdley, Klondike Cheese, 98.40

FRESH LATIN AMERICAN STYLE

Best of Class: Marquez Brothers International, Hanford, CA, El Mexicano Queso Fresco Cremoso, 98.90

Second Award: Marquez Brothers International, El Mexicano Queso Fresco Casero, 98.80

Third Award: V&V Supremo Foods, Chicago, IL, Queso Freso, 98.60

LATIN AMERICAN/MELTING

Best of Class: Southwest Cheese, Cows Milk Manchego, 99.875

Second Award: Toscana Cheese Company, Oaxaca, 99.775

Third Award Winner: Southwest Cheese, Cows Milk Manchego, 99.715

HARD LATIN AMERICAN STYLE

Best of Class Winner: Familia del Norte, Ferndale, WA, Panela, 98.975

Second Award: V&V Supremo Foods, Sierra Brand Cotija, 98.80

Third Award: W&W Dairy, Monroe, WI, Seco, 98.70

GRUYERE

Best of Class: René Pernet, Fromagerie du Haut-Jorat, Peney-le-Jorat, Vaud, Switzerland, 99.875

Second Award: Fromagerie Spielhofer, Sonvilier, Berne, Switzerland, 99.70

Third Award: Alexandre Tinguely, Mifroma, Ursy, Switzerland, 99.695

YOUNG APPENZELLER

Best of Class & Finalist: Marcel Gabriel, Käserei Schollrüti, SO Appenzeller Käse GmbH, Appenzell, Switzerland, CH, 99.455

Second: Philipp Messmer, Käserei Messmer, SO Appenzeller Käse, Appenzell, Switzerland, 99.45

Third Award: Christian Fankhauser/Thomas Graf, Käserei Grub Riemen, SO Appenzeller Käse GmbH, Appenzell, Switzerland, 99.445

AGED APPENZELLER

Best of Class: Johannes Eberle, Appenzeller Käse, Appenzell, Switzerland, 99.225

Second Award: Urs Buchegge, Appenzeller Käse GmbH, Appenzell, Switzerland 99.445

Third Award: Marcel Gabriel, Appenzeller Käse, Appenzell, Switzerland, 98.925

OPEN: ALPINE CHEESES

Best of Class & Finalist: François Raynaud - Les Chargiaux, Coopérative des Producteurs de Fromages d'Alpages L'Étivaz, L'Étivaz, Château-d'Oex, Vaud, Switzerland, L'Étivaz AOP, 99.40

Second Award: Eric Bütikofer, Interprofession Tête de Moine, Saignelégier, Switzerland, Tête de Moine AOP, 99.35

Third Award: Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Styria, Austria, Bio Jausenkäse, 99.345



WASHED RIND, SMEAR RIPENED SOFT CHEESE

Best of Class & Finalist: Jasper Hill Farm, Willoughby, 99.25

Second Award: Stefan Wilson, Woombye Cheese, Sunshine Coast, Queensland, Australia, Woombye, 99.00

Third Award: Colin McGrath/Melissa Boscarino, McGrath Cheese Company, Hudson, NY, Bambino, 98.70

WASHED RIND, SMEAR RIPENED SEMI SOFT CHEESE

Best of Class: Bruce Turner, Saputo Dairy Australia, Burnie, Tasmania, Tilsit, 99.80

Second Award: Othmar Pichler and Team, Obersteirische Molkerei, Knittelfeld, Styria, Austria, Spielberger, 99.75

Third Award: von Trapp Farmstead & Cellars at Jasper Hill, Oma, 99.745

WASHED RIND, SMEAR RIPENED HARD CHEESE OVER 40 MONTHS

Best of Class & Finalist: Michael Spycher, Fritzenhaus Gourmino

AG, Fritzenhaus, Berne, Switzerland, Hornbacher Young, 99.65

Second Award: Käserei Gabriel, Oberbüren, St. Gallen, Switzerland, Starnächäs, 99.60

Third Award: Sami Mani, Appenzeller Milchspezialitäten, Schweiz, Switzerland, 99.50

WASHED RIND, SMEAR RIPENED MATURE CHEESE

Best of Class: Othmar Pichler and Team, Obersteirische Molkerei eGen Knittelfeld, Styria, Austria, 99.65

Second Award: Fromagerie Le Marechal, Emmi Gruop, Kirchner, Bern, Switzerland, 99.60

Third Award: Thomas Knestel, Vorarlberg Milch, Feldkirch, Austria, Ländle Klostertaler, 99.495

RACLETTE

Best of Class & Finalist: Akihito Kawase, Oshamambe-cho, Ho, Japan, Oshambambe, 98.10

Second Award: Seiler Käserei AG, Giswil, Switzerland, 97.60

• See **World Champion**, p. 12



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World Champion

Continued from p. 11

Third Award: Strähl Käse, Siegershausen, Thurgau, Switzerland, 97.59

WINE/SPIRITS WASHED RIND/ SMEAR RIPENED

Best of Class & Finalist: Moestl Franz & Team, Almenland Stollenkaese, Goesser Bierkaese, 99.60
Second Award: Othmar Pichler and Team, Obersteirische Molkerei, Weinkäse, 99.525
Third: Moestl Franz & Team, Almenland Stollenkaese, Leutschacher Sauvignonkaese, 99.52

MILD PEPPER JACK

Best of Class: Pacheco Jose, Glanbia Nutritionals, Twin Falls, ID, 98.85
Second: Southwest Cheese, 98.825
Third Award: Nasonville Dairy, 98.75

MEDIUM PEPPER JACK

Best of Class: Cabot Creamery, Chateaugay, NY, 98.975
Second Award: Cabot Creamery, Chateaugay, NY, 98.90
Third Award: Prcic Izudin, Glanbia Nutritionals, 98.825

HIGH HEAT PEPPER JACK

Best of Class: MWC, Saint Johns, MI, 98.675
Second Award: Josh Hopper, Glanbia Nutritionals, 98.55
Third Award: MWC, Saint Johns, MI, 98.50

OPEN: MILD PEPPER FLAVORED

Best of Class: Southwest Cheese, Briney Red and Green Jalapeno White Cheddar, 99.125
Second Award: Chalet Cheese Cooperative, Monroe, WI, Pepper Havarti, 99.05
Third Award: Marieke Gouda, Marieke Gouda Jalapeno, 99.045

OPEN: MEDIUM PEPPER FLAVORED

Best of Class: Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, Henri Willig Smokey BBQ, 99.925
Second Award: Brunkow Cheese Company, Darlington, WI, Brunuusto, 99.865
Third Award: MWC, Habanero Cheddar, 99.835

OPEN: HIGH HEAT PEPPER FLAVORED

Best of Class: Zachary Henning Henning Cheese, Dragon's Breath Cheddar, 99.105
Second Award: MWC, Hab Cheddar, 98.475
Third Award: Kaasmakerij Henri Willig, Hot & Spicy Chili, 98.025

OPEN: SOFT CHEESE

Best of Class: Aaron Price, Lactalis American Group, Nampa, ID, Galbani Mascarpone, 99.75
Second Award: Antonio Anguiano Jr, Lactalis American Group, Nampa, ID, Bella Gento Mascarpone, 99.30
Third Award: Martina Tonelli, Granarolo, Soliera, Italia, Granarolo Mascarpone, 99.10

OPEN: FLAVORED SOFT CHEESE

Best of Class: Vermont Creamery, Websterville, VT, Madagascar Vanilla Crème Fraîche, 99.85
Second Award: Dominic Manzi, BelGioioso Cheese, Black Truffle Burrata, 98.75
Third Award: Nick Jeske, BelGioioso Cheese, Fresh Mozzarella Marinated in Herbs & Oil, 98.60

OPEN: SEMI SOFT CHEESE

Best of Class: Marieke Gouda, Golden Young, 99.40
Second Award: Widmer's Cheese Cellars, Inc., Theresa, WI, Butterkase, 99.30
Third Award: Bill Sikorski, BelGioioso Cheese, Fontina, 99.25



OPEN: FLAVORED SEMI SOFT

Best of Class: Schuman Cheese, Turtle Lake, WI, Black Pepper & Garlic Rubbed Fontal, 99.255
Second Award: Fabian Spielhofer, Brülisauer Käse AG, Künnten, Aargau, Switzerland, Bio Urchrüter, 99.25
Third Award: Schuman Cheese, Turtle Lake, WI, Smoky Pepper Rubbed Fontal, 99.205

OPEN: HARD CHEESE

Best of Class: Royal FrieslandCampina, Steenderen, Netherlands, Parrano Robusto, 99.365
Second Award: Marieke Gouda, Golden Premium, 99.20
Third Award Winner: Team CONO, Beemster, Royal Grand Cru, 98.455

OPEN: FLAVORED HARD CHEESE

Best of Class Winner: MWC, Black Pepper Cheddar, Saint Johns, MI, 99.45
Second Award: Schuman Cheese, Turtle Lake, WI, Artisan Black Pepper Roasted Garlic Hand Rubbed Asiago, 99.445

Third Award: Amanda Fyfe, Jason Wiebe Dairy, Durham, KS, Farmhouse Dill Weed Cheddar, 99.20

OPEN: SEMI SOFT, NATURAL RIND

Best of Class: Fabian Spielhofer, Brülisauer Käse, Künnten, Aargau, Switzerland, Biocella, 99.50
Second Award: Colin McGrath/Melissa Boscarino, McGrath Cheese Company, Hudson, NY, Hootenanny, 98.70
Third Award: Hr. Kroissl/Hr. Rosenauer, Berglandmilch, Aschbach, Austria, Schärdinger St. Patron, 98.60

OPEN: HARD, NATURAL RIND

Best of Class & Finalist: Farm at Doe Run, St. Malachi Reserve, 99.75
Second Award: Joshua Hall, Leelanau Cheese, Suttons Bay, MI, Leelanau Reserve, 99.65
Third Award: Hr. Kroissl/Hr. Rosenauer, Berglandmilch, Schärdinger Asmonte, 99.50

OPEN: SMOKED SOFT & SEMI SOFT

Best of Class: Kingston Cheese Cooperative, Cambria, WI, Smoked Blue, 99.525
Second Award: Arla Foods, Kaukauna, WI, Edam Loaf Naturally Smoked With Hickory, 99.425
Third Award: Arla Foods, Edam Loaf Naturally Smoked With Hickory, 99.125

OPEN: SMOKED HARD CHEESE

Best of Class: Guggisberg Cheese, Smoked Swiss, 99.45
Second Award: Tillamook, Hickory Smoked Cheddar, 99.25
Third Award: Team 1, Meister Cheese, Smoked Cheddar, 98.955

OPEN: CHEESE CURDS

Best of Class: Steve Stettler, Decatur Dairy, 99.25
Second Award: Team North, Nasonville Dairy, Curtiss, WI, 99.15
Third Award: Widmer's Cheese Cellars, 99.025

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• See **World Champion**, p. 13

World Champion

Continued from p. 12

OPEN: FLAVORED CHEESE CURDS

Best of Class: Ellsworth Cooperative Creamery, Ellsworth, WI, Hickory Bacon Cheddar Cheese Curds, 99.55

Second Award: Ellsworth Cooperative Creamery, Ellsworth, WI, Taco Cheddar Cheese Curds, 99.50

Third Award Winner: Bob Wills, Cedar Grove Cheese, Plain, WI, Horseradish Cheddar Curds, 99.25

REDUCED FAT SOFT, SEMI SOFT CHEESE

Best of Class: Luana Plant, Prairie Farms, Monona, IA, Neufchatel, 99.7

Second Award Winner: Royal FrieslandCampina, Lutjewinkel, Netherlands, Noord-Hollandse Lutjewinkel, 99.60

Third Award: Mike DeMuth, Agropur, Weyauwega, WI, Reduced Fat Feta, 99.595

REDUCED FAT HARD CHEESE

Best of Class: Royal FrieslandCampina, Lutjewinkel, Netherlands, Noord-Hollandse Lutjewinkel, 99.15

Second Award Winner: Royal FrieslandCampina, Lutjewinkel, Netherlands, Cantenaar, 98.95

Third Award Winner: Royal FrieslandCampina, Lutjewinkel, Noord-Hollandse Lutjewinkel, 98.35

LOWFAT CHEESE

Best of Class: Lactalis American Group, Buffalo, NY, Galbani Low Fat Ricotta, 98.25

Second Award: Lactalis American Group, Buffalo, NY, Galbani Low Fat Ricotta, 98.00

Third Award: Team 1, Meister Cheese, Muscoda, WI, Low Fat Jack, 97.90

REDUCED SODIUM CHEESE

Best of Class: Kim Jasper, Glanbia Nutritionals, Reduced Sodium Cheddar, 99.10

Second Award: Herbert Ebner, Gmundner Molkerei, Gmunden, AT, Milch Traunstein König, 98.725

Third Award: Ezra Frater, Agropur, Luxemburg, WI, Reduced Sodium Provolone, 98.60

COLD PACK CHEESE

Best of Class: Pine River Pre-Pack, Newton, WI, Aged Asiago Cold Pack Cheese Food, 99.425

Second Award: Pine River Pre-Pack, Newton, WI, Sharp Cheddar Cold Pack Cheese Food, 99.335

Third Award: Trugman Nash, Newton, WI, Old Croc Sharp Cheddar Spread, 99.215

FLAVORED COLD PACK

Best of Class: Widmer's Cheese Cellars, Jalapeno Brick Spread, 99.375

Second: Trugman Nash, Old Croc Bacon Jalapeno Spread, 99.225

Third Award: Pine River Pre-Pack, Pepper Jack Cold Pack Cheese Food, 99.125

CREAM CHEESE

Best of Class: Kraft Heinz, Beaver Dam, WI, 99.87

Second Award: Tillamook, 99.70

Third Award: Schreiber Foods, Logan, UT, 99.65

FLAVORED CREAM CHEESE

Best of Class: Arla Foods, Holstebro, Denmark, Whipped Tomato & Basil, 99.70

Second Award: Arla Foods, Holstebro, Denmark, Garlic Cream Cheese, 99.40

Third: Arla Foods, Holstebro, Denmark, Herbs & Spice, 99.00

SPREADABLE NATURAL CHEESE

Best of Class: Christopher Gezella, BelGioioso Cheese, Crescenza-Stracchino, 99.15

Second Award Winner: Michael Butterbrodt, Lactalis American Group, Merrill, WI, Garden Veggie Dip & Spread/Rondele, 98.000

Third Award: Steve Knapp, Lactalis American Group, Merrill, WI, Pub Sharp Cheddar/President, 97.995

PASTUERIZED PROCESS

Best of Class Winner: Team Revela, CROPP Cooperative/Organic Valley, Colby, WI, Organic American Cheese, 99.275

Second Award: Team Revela, CROPP Cooperative/Organic Valley, Organic American Cheese, 99.25

Third Award: Ellsworth Cooperative Creamery, New London, WI, White EZ Melt, 98.825

FLAVORED PASTEURIZED PROCESS

Best of Class: Dairyfood USA, Inc., Blue Mounds, WI, Naturally Smoked Gouda, 98.75

Second Award Winner: Process Team, Yancey's Fancy, Corfu, NY, Wasabi Horseradish Cheddar, 98.55

Third Award: Global Foods International, Naturally Oven-Smoked Processed Swiss, 98.35

PASTERUZED PROCESS CHEESE SLICES

Best of Class Winner: Bongards Creameries, Bongards, MN, 98.825

Second Award: Fonterra Co-operative Group Limited, Eltham, Taranaki, NZ, 98.73

Third Award: Fonterra Co-operative Group Limited, Eltham, Taranaki, NZ, 98.25

• See **World Champion**, p. 13



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World Champion

Continued from p. 13

PASTUERIZED PROCESS SPREAD

Best of Class: Arla Foods, Birkum Ost, Odense, Denmark, Milbona Sahne, 98.58

Second Award: Arla Foods, Birkum Ost, Odense, Denmark, Milbona Kräuter, 98.55

Third Award: Bongards Creameries, Humboldt, TN, Processed Melting Cheese, 98.37

PASTEURIZED PROCESS CHEESE PRODUCT

Best of Class: Dutch Cheese Makers, Lopik, Netherlands, Artikaas Smoked Gouda, 99.65

Second Award: Land O'Lakes, Spencer, WI, Italian Blend Process Cheese, 99.55

Third Award: Dutch Cheese Makers, Lopik, Netherlands, Artikaas Smoked Goat Gouda, 99.31

Goat's Milk Classes

SOFT GOAT'S MILK CHEESE

Best of Class: LaClare Creamery, Malone, WI, 99.30

Second Award Winner: Cypress Grove, Arcata, CA, Ms. Natural, 99.10

Third Award: Meredith Dairy, Meredith, Victoria, Australia, 99.055

FLAVORED SOFT GOAT'S MILK CHEESE

Best of Class: Risin' Creek Creamery, Martinsville, IN, Roasted Garlic Chevre, 99.35

Second Award Winner: Saputo Cheese Inc USA, Orangeville, Ontario, Montchevre Goat Elite Roasted Pepper Goat Cheese, 99.30

Third Award: Woodside Cheese Wrights, Woodside, South Australia, Monet, 99.15

FLAVORED SOFT GOAT'S MILK WITH SWEET CONDIMENTS

Best of Class: LaClare Creamery, Maple Bourbon, 98.60

Second Award: Stickney Hill Dairy, Rockville, MN, Humble Goat Chevre- Cranberry Cinnamon, 98.50

Third: Risin' Creek Creamery, Strawberry Cream Chevre, 98.495

SEMI SOFT GOAT'S MILK

Best of Class: CheeseLand, Huizen, Noord Holland, Netherlands, Benning, 99.50

Second: Royal FrieslandCampina, Gerkesklooster Hollandia Mild Goat, 99.325

Third Award: Lácteos Martínez S.L.U., Haro, La Rioja, Spain, Los Cameros, 99.275

FLAVORED SEMI SOFT GOAT

Best of Class: Grupo Ganaderos de Fuerteventura SL, Puerto del Rosario, Canarias, Spain, Cabra al Gofio, 99.90

Second Award: Split Creek Farm, Anderson, SC, Herbed Feta, 99.70

Third Award: Split Creek Farm, Feta, 99.55

HARD GOAT'S MILK

Best of Class: Team CONO, Beemster Goat 4 months, 99.50

Second Award: Dutch Cheese Makers, Heerenveen, Artikaas Youngsters Goat Gouda, 99.10

Third Award: Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Chèvrano XO, 99.00

FLAVORED HARD GOAT'S MILK

Best of Class & Finalist: Kaasmakerij Henri Willig, Heerenveen, Friesland, Netherlands, Henri Willig Smokey Goat, 99.40

Second Award: Agour, Helette, Basque Country, France, Ahuntza Ketua, 98.65

Third Award: Grupo Ganaderos de Fuerteventura SL, Maxorata Curado con Pimentón, 98.40



SOFT RIPENED GOAT'S MILK

Best of Class: Cypress Grove, Humboldt Fog Mini, 98.95

Second Award: Wegmans Food Markets & Vermont Creamery, Wegmans Food Markets, Websterville, VT, 98.80, 1916

Third Award: Veronica Pedraza, Blakesville Creamery, Port Washington, WI, 98.50, Shabby Shoe

WASHED RIND/SMEAR RIPENED GOAT'S MILK

Best of Class: Martina tonelli, Granarolo s.p.a., Sestu, Italia, Italy, 99.70, Amalattea Testadura

Second Award: Moestl Franz & Team, Almenland Stollenkaese, Caprissimum, 99.65

Third: Moestl Franz & Team, Almenland Stollenkaese, 99.55

SEMI SOFT SHEEP'S MILK

Best of Class: Kaasmakerij Henri Willig, Sublime Sheep, 99.20

Second Award: Amy Forgues, Hidden Springs Creamery, Westby, WI, Farmstead Feta, 98.05

Third Award: CheeseLand, Ewephoria, 98.00

HARD SHEEP'S MILK

Best of Class & Finalist: Agour, Petit Agour, 99.15

Second Award: Reny Picot, Lacteas Castellano Leonesas S.A. Spain, Fresno de la Ribera, Spain, Señorío de Montelarreina, 98.95

Third: Mauleon, Savencia Cheese, Mauleon, France, Etoriki, 98.60

EXTRA AGED SHEEP'S MILK

Best of Class: Israel Santiago, Quesos El Pastor, Gran Reserva Sheep Cheese, 98.95

Second Winner: Reny Picot, Lacteas Castellano Leonesas, Señorío de Montelarreina Gran Reserva 98.85

Third Award: Quesos Marcos Conde, Oveja Añejo, 98.50

BLUE MOLD SHEEP'S MILK

Best of Class: Hook's Cheese Company, Inc., Mineral Point, WI, Little Boy Blue, 98.65

Second Award: Agour, Urdina de Brebis, 97.95

Third: Old Chatham Creamery, Groton, NY, Ewe's Blue, 97.05

SURFACE RIPENED SHEEP'S MILK

Best of Class: Lácteos Martínez S.L.U., Los Cameros Cured Sheep Cheese, 99.30

Second Winner: Ainara Ansa Churruca, QUESO KAMIKU, 98.55

Third: ANGEL LUIS EXOJO, OJOS DEL GUADIANA, 98.45

WASHED RIND/SMEAR RIPENED SHEEP'S MILK

Best of Class & Finalist: Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberger Aurum, 99.30

Second Award: Moestl Franz & Team, Almenland Stollenkaese, Arzberger Arzberger Bellino, 98.90

Third Award: Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster CH, Altes Schaf, 98.60

• See **World Champion**, p. 15

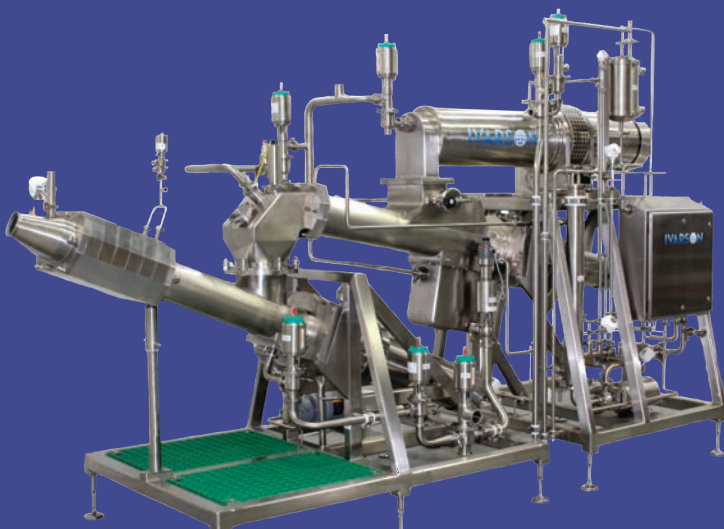
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World Champion

Continued from p. 14

FLAVORED SHEEP'S MILK

Best of Class & Finalist: Agour, Petit Agour with Truffle, 99.00

Second Award: Old Chatham Creamery, Murray's Cheese, Long Island City, NY, Hudson Flower, 98.90

Third Award: Amy Forgues, Hidden Springs Creamery, Driftless Honey Lavender, 98.75

Mixed, Other Milk Classes

SOFT & SEMI SOFT MIXED MILK

Best of Class: Kingston Cheese Cooperative, Breezy Blue, 99.25

Second Award: Reny Picot, Lacteas Castellano Leonesas, Carvel Semicurado, 98.80

Third Award: Carr Valley Cheese Company, Inc., Mauston, WI, Gran Canaria, 98.45

HARD MIXED MILK

Best of Class: Martina Tonelli, Granarolo, Podda Stagionato, 98.70

Second Award: Israel Santiago, Quesos El Pastor, Santa Cristina, Zamora, ES, El Pastor Iberico Cheese Curado, 98.45

Third Award: Reny Picot, Lacteas Castellano Leonesas, Carvel Curado, 98.20

MIXED MILK AGED 6+ MONTHS

Best of Class: Beecher's Handmade Cheese, Flagsheep, 98.95

Second Award: Erika McKenzie-Chapter, Pennyroyal Farm, Boonville, CA, Boont Corners Reserve, 98.945

Third Award: Tone Grubešić, Vesna Lobarika, Lobarika, Istria, HR, Pegul, 98.80

FLAVORED MIXED MILK

Best of Class: Meredith Dairy, Marinated Sheep and Goat Cheeses, 99.75

Second Award: Carr Valley Cheese, Airco, 99.35

Third Award: Goat Rodeo Farm & Dairy, Allison Park, PA, Wild Rosemary, 99.25

SURFACE RIPENED MIXED MILK

Best of Class & Finalist: Farm at Doe Run, Batch #17, 99.795

Second Award: Reny Picot, Lacteas Castellano Leonesas, Queso azul Mezcla, 98.65

Third: Old Chatham Creamery, Nancys Camembert, 98.60

OPEN: ALL OTHER MILK CHEESE

Best of Class: Kris Lloyd Artisan, Buffalo Persian Feta with Lemon Myrtle, 99.80

Second Award: Kris Lloyd Artisan, Buffalo Persian Feta with Lemon Myrtle, 99.75

Third Award: Kris Lloyd Artisan, Buffalo Persian Feta, 99.60

Butter Classes

UNSALTED BUTTER

Best of Class: Fonterra Brands, Cobden, Victoria, 99.375

Second Award: Vermont Creamery, 99.35

Third Award: Isigny Sainte Mère, 99.25

SALTED BUTTER

Best of Class Winner: Cabot Creamery, West Springfield, MA, 99.65

Second Award: Isigny Sainte Mère, 99.60

Third Award: Cabot Creamery, West Springfield, MA, 99.595

FLAVORED BUTTER

Best of Class: Al Bekkum, Nordic Creamery, Westby, WI, Red Pepper Butter, 98.70

Second Award Winner: Al Bekkum, Nordic Creamery, Garlic Butter, 98.20

Third Award: Al Bekkum, Nordic Creamery, Honey Butter, 98.15

Yogurt Classes

LOWFAT COW'S MILK YOGURT

Best of Class: Team 1, Central Valley Cheese, Turlock, CA, 98.70

Second Award: Prairie Farms Dairy, Quincy, IL, 98.125

Third Award: Prairie Farms Dairy, Quincy, IL, 97.625

COW'S MILK YOGURT

Best of Class: Doug and Kris Graybill, Deerland Dairy, Freeport, IL, 99.45

Second Award Winner: Team 1, Central Valley Cheese, Turlock, CA, 99.05

Third Award: Team 1, Central Valley Cheese, Turlock, CA, 99.00

FLAVORED COW'S MILK YOGURT

Best of Class: Doug and Kris Graybill, Deerland Dairy, Vanilla Whole Milk, 99.85

Second Award: Team 1, Central Valley Cheese, Honey Vanilla, 99.30

Third Award: Team 1, Central Valley Cheese, Vanilla, 99.15

HIGH PROTEIN COW'S MILK

Best of Class: Matt Martin, Klondike Cheese, Labneh, 99.80

Second Award: Team 1, Central Valley Cheese, Labne, 99.775

Third Award: Team 1, Central Valley Cheese, Labneh/Karoun, 99.40

FLAVORED HIGH PROTEIN COW'S MILK

Best of Class: Team 1, Central Valley Cheese, Labne Tzatziki Cheese, 98.40

• See **World Champion**, p. 16

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World Champion

Continued from p. 15

Second Award: Jeremy Nall, Klondike Cheese, Blueberry Greek Yogurt, 97.775

Third Award: Adam Buholzer, Klondike Cheese, Odyssey Tzatziki Greek Yogurt Dip, 97.75

DRINKABLE CULTURED PRODUCTS

Best of Class: Marquez Brothers International, El Mexicano Guava Drinkable Yogurt, 98.20

Second Award: Marquez Brothers International, El Mexicano Piña Colada Drinkable Yogurt, 97.475

Third Award: Weber's Farm Store, Marshfield, WI, Strawberry Low-fat Kefir, 97.00

Demonstration Classes

NATURAL SNACK CHEESE

Best of Class: Cabot, Cabot 1 Year Extra Sharp Cheddar Cracker Cuts, 99.60

Second: Beecher's Handmade Cheese, Flagship Sticks, 99.525

Third: Noriyuki Okura, Takahide Dairy, Sakeru Milk, 99.50

OPEN: SHREDDED CHEESE

Best of Class: Justin Blazeski, V&V Supremo Foods, Browntown, WI, Chihuahua w/Jalapeno Shredded Quesadilla Cheese, 99.30

Second Award: Masters Gallery Foods, Colby Jack Shred, 99.275

Third: Masters Gallery Foods, Colored Sharp Cheddar, 99.250

OPEN: SHREDDED BLENDS

Best of Class: Masters Gallery Foods, 3 State Sharp Shred Blend, 99.95

Second: Masters Gallery Foods, Artisan Blend Shred, 99.905

Third Award: Casey Berget, V&V Supremo Foods, Browntown, WI, Mexican 3 Cheese Blend, 99.90

OPEN: CRUMBLLED CHEESE

Best of Class: V&V Supremo Foods, Chicago, IL, Crumbled Queso Fresco Cheese, 99.15

Second Award: V&V Supremo Foods, Chicago, IL, Crumbled Queso Fresco Cheese, 99.10

Third Award: Hudson Valley Creamery, Hudson, NY, Couturier Plain Crumble, 99.00

OPEN: GRATED CHEESE

Best of Class: V&V Supremo Foods, Chicago, IL, Grated Sierra Brand Cotija, 98.85

Second: Lactalis Heritage Dairy, Wausau, WI, Kraft Grated Parmesan & Romano Cheese, 98.70

Third Award: V&V Supremo Foods, Chicago, IL, Grated Sierra Brand Cotija, 98.55

NATURAL SLICED CHEESE

Best of Class: Cabot Creamery, Hiram, OH, Pepper Jack Shingled Slices, 98.85

Second: Sharp Shooters, Great Lakes Cheese, Plymouth, 98.70

Third Award: Slice Samurai, Great Lakes Cheese, 98.695

PREPARED CHEESE FOODS

Best of Class: Pasture Pride Cheese, Cashton, WI, Juustoleipa, 99.50

Second Award: Big Moo Team, Cheeses of Wisconsin, Cashton, WI, Oh So Original, 99.20

Third Award: Big Moo Team, Cheeses of Wisconsin, Roasted Garlic, 99.20

CHEESE BASED SPREADS

Best of Class: Renard's Rosewood Dairy Team, Rosewood Dairy, Inc., Algoma, WI, Savory Morel & Leek Cheese Spread, 99.75

Second Award: Pine River Pre-Pack, Garden Vegetable Cold Pack Cheese, 99.65

Third Award: Pine River Pre-Pack, Spicy Beer Gourmet Snack Spread, 99.55



DRY WHEY

Best of Class: Quesos Navarro, Tepatitlan, Jalisco, Mexico, Suero Navarro, 99.415

Second: AMPI, Jim Falls, WI, 99.06

Third: AMPI, Jim Falls, WI, 98.415

WPC 80%

Best of Class: Agri-Mark, Inc., Middlebury, VT, 99.85

Second: Anthony Reyna, Lactalis American Group, Nampa, 99.80

Third: Southwest Cheese, 99.60

INSTANTIZED WPC 80%

Best of Class: Agri-Mark, Inc., Middlebury, VT, 99.80

Second: Milk Specialties Global, Mountain Lake, MN, 99.70

Third Award: Valley Queen Cheese, Milbank, SD, 99.60

WHEY PROTEIN ISOLATE 90%

Best of Class: Tim Armstrong, Lactalis American Group, 99.90

Second: Hilmar, Dalhart, 99.55

Third: Southwest Cheese, 99.50

INSTANTIZED WPI 90%

Best of Class: Etienne Breigant, Lactalis American Group, Nampa, ID, 99.45

Second Award: Hilmar, Dalhart, TX, 99.35

Third Award Winner: Milk Specialties Global, Fond Du Lac, WI, 99.10

WHEY PERMEATE

Best of Class: Proliant Dairy Ingredients, St. Johns, MI, 99.83

Second Award: Proliant Dairy, Melrose, MN, 99.825

Third Award: Great Lakes Cheese, Adams, NY, 99.82

NONFAT DRY MILK & SKIM MILK POWDER

Best of Class: DFA, Garden City, KS, 99.925

Second Award: Team B, Continental Dairy Facilities, LLC, Coopersville, MI, 99.90

Third Award: Agri-Mark, West Springfield, MA, 99.80

MILK PROTEIN CONCENTRATE

Best of Class: DFA, Portales, NM, 98.745

Second Award: Milk Protein Experts, Idaho Milk Products, Jerome, ID, 98.70

Third Award: DFA, Portales, NM, 98.66.

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ADPI Releases Edible Rennet Casein, Caseinates Standards

Elmhurst, IL—The American Dairy Products Institute (ADPI) has announced that ingredient standards for Edible Rennet Casein and Edible Caseinates are now approved and published for reference.

ADPI, in setting standards for quality and safety of dairy ingredients, marshals the resources of its members to establish the reference specifications for dairy-derived ingredients within the broader dairy industry. The two new standards are the result of months of collaboration by the ADPI Standards Committee and were subsequently approved by ADPI's board of directors.

According to ADPI's new standard, Edible Rennet Casein is the milk product obtained by separating, washing, and drying the coagulum of previously pasteurized skimmed milk and/or other products obtained from milk, where the coagulum is the result of action by rennet and/or other coagulating enzymes. Edible Caseinates are obtained by separating, washing, and drying the coagulum of previously pasteurized skimmed milk and/or other products obtained from milk, where that coagulum is the result of acid precipitation and where that coagulum has been neutralized by the addition of an alkaline agent prior to drying.

The new ingredient standards represent the natural continuation of a series which began with the issue of Edible Acid Casein late last year. This series was developed in direct support of the ongoing re-emergence of domestic production for caseins and their related products, the manufacture of which had been dominated by international suppliers until very recently, ADPI noted.

"ADPI continues to leverage our members' vast pool of expertise to deliver timely and relevant ingredient standards that serve the interests of today's dairy ingredient industry," said Andy Powers, ADPI vice president of technical services. "These new standards reinforce ADPI's commitment to set the pace for US dairy and demonstrate that we have our fingers on the pulse of the industry we serve."

ADPI recently announced public access to all of its ingredient standards. ADPI urges all processors, marketers, traders and end users of dairy ingredients to adopt and adhere to its ingredient standards to promote consistency and to facilitate commerce. For more information, visit www.adpi.org.

WTO Ministerial Ends; Divergences Remain On Several Agriculture Issues

Abu Dhabi, United Arab Emirates—World Trade Organization (WTO) members concluded the 13th Ministerial Conference (MC13) here last Saturday with the adoption of a Ministerial Declaration setting out a reform agenda for the organization.

Ministers also took a number of ministerial decisions, including renewing the commitment to have a fully and well-functioning dispute settlement system by 2024.

On agriculture, despite the intense negotiations during MC13, WTO members were not able to find convergence.

Divergences remained on public stockholding for food security purposes and with respect to time-

lines, expected outcomes and the scope of the flexibility to be provided to imports by the vulnerable countries from export restrictions.

Ngozi Okonjo-Iweala, the WTO's director general, recalled that this has been in the works for over two decades.

"At MC12, we couldn't even agree on a text. Even though there are challenges, for the first time we have a text. We couldn't finish the work on it here. So let us get back to Geneva and deliver," she said.

On dispute settlement reform, WTO members adopted a Ministerial Decision recognizing the progress made with the view to having a fully and well-functioning dispute settlement system

accessible to all members by 2024.

WTO ministers instructed officials to accelerate dispute settlement reform discussions in an inclusive and transparent manner, build on the progress already made, and work on unresolved issues, including issues regarding appeal/review and accessibility to achieve the objective by 2024 as was set forth at MC12.

The US "applauds the significant amount of work done on dispute settlement reform and recognizes that additional efforts are needed to finish the work we set out to do at MC12," said US Trade Representative Katherine Tai.

"Trade rules aren't worth the paper they're written on if they can't be enforced," said John Murphy, US Chamber of Commerce senior vice president and head of international.



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Imports/Exports

Continued from p. 1

\$25.2 million, up 27 percent; Netherlands, \$15.1 million, down 40 percent; Spain, \$13.8 million, up 11 percent; and Denmark, \$10.3 million, down 58 percent.

Cheese & Other Dairy Exports

January cheese exports totaled 84.3 million pounds, up 13 percent from January 2023. That's a new monthly record for January, breaking the previous record of 74.8 million pounds, set last year.

The value of January's cheese exports was \$178.7 million, up 1 percent from January 2023.

Leading markets for US cheese exports, on a volume basis, with comparisons to January 2023, were: Mexico, 28.1 million pounds, up 39 percent; South Korea, 8.9 million pounds, down 16 percent; Japan, 8.0 million pounds, down 3 percent; Australia, 5.7 million pounds, down 18 percent; Guatemala, 4.4 million pounds, up 52 percent; Canada, 3.5 million pounds, up 62 percent; Chile, 3.0 million pounds, up 112 percent; Honduras, 2.4 million pounds, up 97 percent; Saudi Arabia, 2.3 million pounds, down 14 percent; and Dominican Republic, 2.1 million pounds, down 6 percent.

Nonfat dry milk exports totaled 129.3 million pounds, down 14 percent from January 2023. That's the lowest volume of NDM exported by the US in January since 2019, when exports totaled 109.4 million pounds.

January exports of dry whey totaled 29.9 million pounds, up 3 percent from January 2023. Whey protein concentrate exports during January totaled 25.6 million pounds, up 4 percent from a year earlier.

Lactose exports during January totaled 81.8 million pounds, down 3 percent from January 2023. Butter exports in January totaled 5.0 million pounds, down 33 percent from a year earlier.

Ice cream exports during January totaled 9.0 million pounds, down 11 percent from January 2023, while January yogurt exports totaled 4.1 million pounds, up 25 percent from a year earlier.

Cheese & Other Dairy Imports

January cheese imports totaled 31.0 million pounds, up 2 percent from January 2023. The value of those cheese imports, \$133.4 million, was up 7 percent.

Leading sources of US cheese imports in January, on a volume basis, with comparisons to January 2023, were:

Italy: 6.8 million pounds, down 2 percent.

France: up 15 percent.

Spain: 2.4 million pounds, up 18 percent.

Nicaragua: 1.9 million pounds, up 38 percent.

Canada: 1.7 million pounds, up 58 percent.

United Kingdom: 1.4 million pounds, down 1 percent.

Mexico: 1.36 million pounds, up 55 percent.

Switzerland: 1.35 million pounds, up 5 percent.

Ireland: 1.31 million pounds, down 19 percent.

Greece: 1.25 million pounds, up 22 percent.

Germany: 1.0 million pounds, down 26 percent.

Imports of butter and other milkfat-containing products totaled 14.5 million pounds, up 6 percent from January 2023. Butter imports totaled 11.1 million pounds, up 27 percent from a year earlier.

WCMA Honors Contest Leaders Smith, Danish Dairy Board, B-Team



The Danish Dairy Board, Russell Smith and B-Team volunteers, Bruce Workman and Kevin Thome, were honored this week during the World Championship Cheese Contest, for their service to the competition. In the photo are (left to right) Lars Johannes Nielsen from the Danish Dairy Board and Russell Smith.

Madison—The Wisconsin Cheese Makers Association (WCMA), host of the 2024 World Championship Cheese Contest held here this week, took time to recognize three industry leaders for their decades of dedicated service to the competition.

"Our passionate, dedicated judges and volunteers are an essential part of our Championship Cheese Contests," said WCMA contest director Kirsten Strohmenger.

"We're deeply grateful for their commitment to growing these events and ensuring their continued success, year after year," she said.

Contest judge Russell Smith earned the Aschebrock Award, named for chief judge emeritus Robert Aschebrock, which recognizes an outstanding contest judge and mentor.

Smith is a cheese maker, consultant, and educator who works with cheese makers in Australia and New Zealand. He also has a background in cheese retail and distribution.

This year marks his seventh time judging the World Championship Cheese Contest, and he has evaluated dairy products in major Australian competitions since 1998. In 2010, he started a school cheesemaking program for science teachers and students in Brisbane called "Camembert in the Classroom," which proved so successful that Dairy Australia funded the program to run Australia-wide in 2013.

The Schlinsog Award, named for contest chief judge emeritus Bill Schlinsog, was presented this year to the Danish Dairy Board.

Lars Johannes Nielsen accepted the award in person on the Board's behalf.

Denmark has earned 140 World Championship Cheese Contest awards over the years, including 54 Gold Medals, 44 Silver Medals, and 42 Bronze Medals in the international competition.

Danish dairy manufacturers have earned medals in 39 different contest classes, showcasing the nation's dairy product ingenuity and diversity. Throughout its years of participation in the contest, Denmark has won a remarkable four World Championship titles.

Cheese Reporter's Kevin Thome and Bruce Workman, owner of Edelweiss Creamery, were lauded with the Eggebrecht Award, named for the late Contest Committee chairman and "B-Team" founder Brian Eggebrecht. The award is presented each year to outstanding contest volunteers.

Workman, one of the most decorated Wisconsin Master Cheesemakers, has volunteered at the Championship Cheese Contests for 23 years.

Workman has been a leader in preparation and execution of Swiss-style cheese judging at WCMA's Contests – even crafting the special wire tools needed to cut entries as large as 200 pounds.

Thome has offered his time and effort to the Championship Cheese Contests for more than 30 years. *Cheese Reporter's* annual booklet of contest winners, highlights, scores, key volunteers, and other contest happenings, is considered the definitive historic record of the events.

His sense of humor and skill for building community has played a crucial role in recruiting volunteers and growing the contest each year, WCMA noted.

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IDFA Relaunches Live & Active Cultures Seal For Yogurt, Cultured Dairy Products

Washington—To help consumers better identify yogurt, frozen yogurt, and other cultured dairy products containing live and active yogurt cultures, the International Dairy Foods Association (IDFA) is relaunching its Live & Active Cultures (LAC) Seal for manufacturers.

IDFA recently updated the policies and guidelines around use of the LAC Seal and is broadening the availability of the logo to the full yogurt and cultured dairy products industry.

The LAC Seal is a voluntary certification available to all manufacturers of yogurt and cultured dairy products whose products contain at least 100 million cultures per gram, which is 10 times higher than the minimum levels required by the US Food and Drug Administration (FDA), IDFA noted.

The LAC Seal can also be used for frozen yogurt that contains at least 10 million cultures per gram at the time of manufacture.

“If your company manufactures yogurt or other cultured dairy products, such as frozen yogurt and kefir, and you are interested in using the LAC Seal on your products, IDFA is now making it easier than ever to obtain the seal for use on product packaging and labels, demonstrating to consumers and other customers that your products contain valuable live and active yogurt cultures,” said John Allan, IDFA vice president of regulatory affairs and administrator of the IDFA’s LAC Seal program. “The LAC Seal is the best way to reach consumers with this unique health and wellness attribute.”

When it comes to yogurt and similar cultured dairy products, the words “live and active cultures” are persuasive, IDFA noted.

Two-thirds of those who have at least heard of live and active cultures believe that a product containing them is better for them, according to a 2021 survey of consumers by the International Food Information Council (IFIC).

For more information, visit www.idfa.org/live-active-cultures-seal.

The Live & Active Cultures Seal was originally launched by the National Yogurt Association (NYA) in 1993.

SEC Adopts Rules On Climate-Related Disclosures; Scope 3 Not Included

Washington—The US Securities and Exchange Commission (SEC) on Wednesday adopted rules intended to enhance and standardize climate-related disclosures by public companies and in public offerings.

The final rules require a registrant to disclose, among other things: material climate-related risks; activities to mitigate or adapt to such risks; information about the registrant’s board of directors’ oversight of climate-related risks and management’s role in managing material climate-related risks; and information on any climate-related targets or goals that are material to the registrant’s business, results of operations, or financial condition.

Further, to facilitate investors’ assessment of certain climate-related risks, the final rules require disclosure of Scope 1 and/or Scope 2 greenhouse gas (GHG) emissions on a phased-in basis by certain larger registrants when those emissions are material; the filing of an attestation report covering the required disclosure of such registrants’ Scope 1 and/or Scope 2 emissions, also on a phased-in basis; and disclosure of the financial statement effects of severe weather events and other natural conditions including, for example, costs and losses.

“These final rules build on past requirements by mandating material climate risk disclosures by public companies and in public offerings,” said Gary Gensler, SEC chair. “The rules will provide investors with consistent, comparable, and decision-useful information, and issuers with clear reporting requirements.”

The SEC is not adopting a provision that would have required a registrant to disclose its Scope 3 emissions at this time. The SEC said it is “mindful of the potential burdens such a requirement could impose on registrants and other

parties” as well as questions about the current reliability and robustness of the data associated with Scope 3 emissions.

However, the SEC said it also recognizes that, as some commenters indicated, disclosure of a registrant’s Scope 3 emissions, including emissions from its suppliers (i.e., upstream emissions) and its customers or consumers (i.e., downstream emissions), or at least from those parties in its value chain that have significant emissions, may allow investors to develop a fuller picture of the registrant’s transition risk exposure and evaluate and compare investment risks across registrants more thoroughly.

The SEC’s decision to exclude Scope 3 emissions was praised by, among others, the International Dairy Foods Association (IDFA) and the American Farm Bureau Federation (AFBF).

“IDFA is pleased that the SEC responded to our comments and listened to our industry by removing Scope 3 emissions from its final climate disclosure rules,” said Michael Dykes, IDFA’s president and CEO.

“The SEC proposal threatened to place significant financial burdens on millions of companies and businesses that fall outside of the SEC’s regulatory jurisdiction” Dykes said. “The proposed rules demonstrated a lack of engagement with the dairy value chain and a lack of analysis of the economic and market effects on privately held and small entities directly impacted by the rule.”

“Since introducing the rule, the SEC has learned US dairy has committed significant resources to achieve ambitious environmental stewardship goals, including GHG neutrality, optimized water use, and improved water quality by 2050, resulting in a glass of milk with the smallest carbon-intensity footprint in the world,” Dykes

added. “In fact, US dairy is producing more than twice as much milk with half as many cows on much less land with much less water and feed than in 1960.”

“The proposed rules demonstrated a lack of engagement with the dairy value chain and a lack of analysis of the economic and market effects on privately held and small entities directly impacted by the rule.”

—Michael Dykes, IDFA

“Farmers are committed to protecting the natural resources they’ve been entrusted with, and they continue to advance climate-smart agriculture, but they cannot afford to hire compliance officers just to handle SEC reporting requirements. This is especially true for small farms that would have likely been squeezed out of the supply chain,” commented Zippy Duvall, AFBF president.

Farm Bureau recognizes the value of data collection and has actively contributed to responsible approaches to such efforts, Duvall noted.

“The proposed Scope 3 requirement, however, would have imposed additional burdens on farmers, who provide almost every raw product that goes into the food supply chain,” Duvall said. “The onerous reporting requirements could have disqualified small, family-owned farms from doing business with public companies, putting those farms at risk of going out of business.”

Now that the Securities and Exchange Commission has “thoughtfully evaluated” the issue, AFBF is urging California to follow the SEC’s lead by withdrawing its Scope 3 reporting requirement for any company doing business in the state, Duvall added.

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Cal Poly Workshop On Mediterranean, Hispanic Cheesemaking Is Mar. 26-27

San Luis Obispo, CA—The Cal Poly Dairy Products Technology Center will host a comprehensive, two-day course on Hispanic and Mediterranean cheese.

The workshop – supported by Dairy Management, Inc. (DMI), California Milk Advisory Board (CMAB) and the Dairy Business Innovation Initiative's Pacific Coast Coalition – will be held here March 26-27 on campus.

Participants will learn about the art and science behind Hispanic and Mediterranean cheeses, including critical factors like milk characteristics, product quality, and basic unit operations.

Instructors will review the major types of Hispanic and Mediterranean cheeses, highlighting functionality, sensory profiles, and basic applications.

Day one begins with a history lesson on authentic Hispanic style cheesemaking, followed by a session on the proper selection of cultures and enzymes.

Students will participate in hands-on cheese production in the pilot plant, and an exercise on sensory profile evaluation.

Cheesemaking in the pilot plant continues on day two, along with discussions on the culinary uses, trends and applications in the Hispanic cheese category, organizers stated.

The workshop will conclude with sessions on current product standards in the United States, principles of food safety, and government safety regulations resources.

Cal Poly's course calendar also includes Advanced Unit Operations & "Dairy Economics" Short Course on May 14-15, and the Advanced Cheesemaking Short Course July 16-17.

Both in-person courses include a combination of lectures and hands-on pilot plant instruction.

For more information and registration, visit www.dairy.calpoly.edu/short-course-symposia.

Albertsons' Brandon Brown To Keynote PLMA Conference

San Antonio, TX—The speaker lineup was released this week for the Private Label Manufacturers Association (PLMA) Annual Meeting & Leadership Conference here March 20-22 at the Hyatt Regency San Antonio Riverwalk.

Brandon Brown, senior vice president of Own Brands at Albertsons Companies, will deliver the keynote address.

Other sessions will look at Aldi, Lidl and the right competitive response; the global rise of retail media; building private label brands for evolving consumers; and unleashing the power of next-gen private brands.

The conference is open to members of the store brand industry. Retailer and wholesaler registration is complimentary, and the registration fee is \$699 for members and \$899 for non-members. Visit www.plma.com/events for more information.

WDPA Announces Dates For Golf Outing, Symposium, WDE Dairy Contest

Middleton, WI—The Wisconsin Dairy Products Association (WDPA) has released its event calendar for 2024, kicking off with the spring golf outing May 15-16 at the Northern Bay Golf Resort in Arkdale, WI.

This year's edition of WDPA's Dairy Symposium & Annual Meeting returns to Door County's Landmark Resort July 8-9.

The World Dairy Expo (WDE) Championship Dairy Product Contest will be held Aug. 20-22.

A special awards ceremony and contest auction is set for Tuesday, October 1, held in conjunction with World Dairy Expo.

Registration for the golf outing opens this month.

For questions, contact WDPA's Tammy Brereton via email: tammybrereton@wdpa.net.

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IDF World Dairy Summit Planned For Oct. 15-18 In France

Paris, France—The International Dairy Federation (IDF) will hold this year's World Dairy Summit Oct. 15-18 in Paris.

This event provides the global dairy community a chance to network with different stakeholders and discuss current challenges.

The conference program is currently under development, but the 2024 theme is *Proudly Committed to a Sustainable World*. Primary topics include Food Security, Attractiveness and Sustainability.

Speakers will examine economic and social crises, changing expectations from consumers and ecosystems, and the best strategies to achieve a resilient, innovative and attractive dairy sector. For details and registration updates, visit www.idfwds2024.com.

PLANNING GUIDE

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

International Pizza Expo & Conference: March 19-21, Las Vegas Convention Center, Las Vegas, NV. Visit www.pizzaexpo.com.

Ice Cream Technology Conference and Yogurt & Cultured Innovation Conference: April 9-10, Hilton Clearwater Beach Resort, Clearwater, FL. Visit www.idfa.org for more information.

Cheese Expo: April 16-18, 2024, Baird Center, Milwaukee, WI. Registration online at www.cheeseexpo.org.

ADPI/ABI Joint Annual Conference: April 28-30, Sheraton Grand Chicago Riverwalk, Chicago, IL. Visit adpi.org/events for updates.

National Restaurant Show: May 18-21, McCormick Place, Chicago, IL. Visit www.nationalrestaurant-show.com for more information.

IDDBA 2024: June 9-11, George R. Brown Convention Center, Houston, TX. Visit iddba.org.

ADSA Annual Meeting: June 16-19, West Palm Beach, FL. Registration will soon be available online at www.adsa.org.

Summer Fancy Food Show: June 23-25, Javits Center, New York. Sign-up launching soon at www.specialtyfood.com.

WDPA Dairy Symposium: July 8-9, Landmark Resort, Egg Harbor, WI. Check www.wdpa.net for updates and registration.

American Cheese Society Annual Conference: July 10-13, Buffalo, NY. Visit www.cheesesociety.com for updates.

IFT Meeting & Expo: July 14-17, Chicago. Check www.iftevent.org for updates and registration.

19th Cheesemakers Charity Golf Outing Returns June 12 To Oneida's Thornberry

Oneida, WI—The 19th annual Charity Cheesemakers Golf Outing will return here Wednesday, June 12 at the Thornberry Creek at Oneida Golf Club-Iroquois Course.

Event proceeds go to local Wisconsin children's charities, organizers stated.

The outing begins with registration at 9 a.m.

Individual registration is \$165 per person, and includes 18 holes of golf, drink tickets and awards banquet.

A number of sponsorship opportunities are available, with tournament and business sponsorships featuring a sign-up deadline of June 1, said the outing's coordinators.

For registration, sponsorship details and more information on the charity, visit www.charity-golftoday.com.



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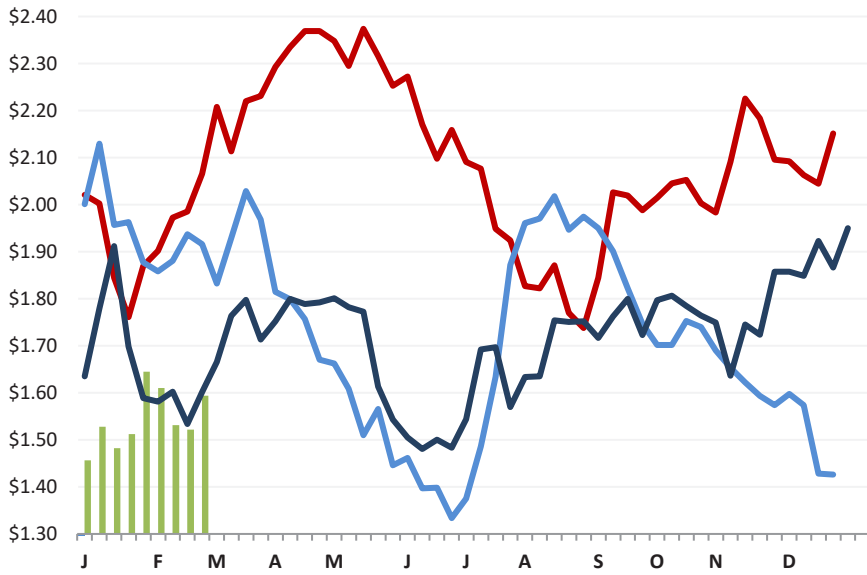


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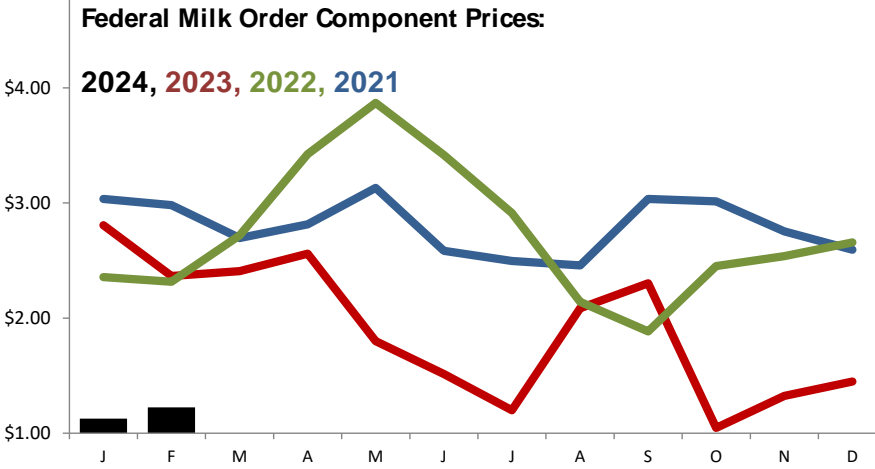
CME Block Price Tracker –
2021, 2022, 2023, 2024



DAIRY FUTURES PRICES

SETTLING PRICE							*Cash Settled	
Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
3-1	Mar 24	16.77	19.99	48.000	120.000	1.675	1.6590	280.225
3-4	Mar 24	16.70	19.99	47.025	119.975	1.660	1.6510	282.225
3-5	Mar 24	16.52	19.99	46.250	119.375	1.650	1.6400	282.225
3-6	Mar 24	16.53	19.99	46.450	118.825	1.645	1.6400	281.000
2-29	Mar 24	16.59	19.99	46.750	118.750	1.630	1.6400	280.000
3-1	April 24	16.78	19.89	45.750	118.750	1.696	1.6710	279.025
3-4	April 24	16.58	19.95	45.500	119.650	1.660	1.6530	280.750
3-5	April 24	16.25	19.87	43.950	117.950	1.647	1.6270	282.000
3-6	April 24	16.00	19.80	44.125	117.750	1.620	1.5990	283.450
2-29	April 24	15.91	19.75	45.250	116.450	1.600	1.5850	278.625
3-1	May 24	17.22	20.00	45.650	119.500	1.750	1.7120	280.250
3-4	May 24	17.05	20.03	45.075	119.650	1.743	1.7060	282.500
3-5	May 24	16.86	19.96	45.050	117.750	1.700	1.6900	284.350
3-6	May 24	16.51	19.96	44.025	117.300	1.695	1.6550	283.525
2-29	May 24	16.38	19.75	44.850	116.850	1.683	1.6350	280.000
3-1	June 24	17.75	20.39	45.500	122.150	1.806	1.7650	285.000
3-4	June 24	17.62	20.39	45.250	119.950	1.797	1.7540	287.000
3-5	June 24	17.44	20.27	44.500	119.550	1.793	1.7500	287.000
3-6	June 24	17.22	20.20	44.250	119.500	1.760	1.7240	287.000
2-29	June 24	17.12	20.00	45.000	118.550	1.751	1.7050	281.625
3-1	July 24	18.06	20.65	46.000	124.225	1.849	1.8070	287.025
3-4	July 24	18.02	20.64	46.000	121.700	1.837	1.8000	288.750
3-5	July 24	17.85	20.64	46.000	122.025	1.837	1.7950	289.325
3-6	July 24	17.71	20.55	44.500	121.700	1.824	1.7820	289.300
2-29	July 24	17.65	20.36	45.000	120.025	1.805	1.7630	285.000
3-1	Aug 24	18.48	20.96	46.000	126.000	1.871	1.8420	289.000
3-4	Aug 24	18.39	20.85	46.000	123.500	1.871	1.8390	290.000
3-5	Aug 24	18.25	20.82	46.000	123.775	1.865	1.8350	290.025
3-6	Aug 24	18.12	20.76	46.000	123.250	1.858	1.8200	290.000
2-29	Aug 24	18.10	20.50	46.000	122.800	1.850	1.8150	288.400
3-1	Sept 24	18.71	21.08	46.000	127.150	1.886	1.8580	291.000
3-4	Sept 24	18.61	21.06	46.000	125.725	1.886	1.8430	291.100
3-5	Sept 24	18.47	21.03	45.050	125.500	1.882	1.8420	292.000
3-6	Sept 24	18.40	21.00	45.050	124.750	1.879	1.8400	291.500
2-29	Sept 24	18.30	20.70	46.050	123.025	1.868	1.8330	290.000
3-1	Oct 24	18.71	21.34	47.000	128.875	1.888	1.8600	292.000
3-4	Oct 24	18.65	21.34	47.000	127.150	1.884	1.8450	292.375
3-5	Oct 24	18.50	21.34	47.000	127.525	1.884	1.8450	293.500
3-6	Oct 24	18.33	21.19	47.000	127.000	1.879	1.8400	293.500
2-29	Oct 24	18.33	21.09	47.000	125.025	1.869	1.8300	290.000
3-1	Nov 24	18.60	21.34	48.150	130.000	1.859	1.8350	293.500
3-4	Nov 24	18.58	21.34	48.150	128.500	1.859	1.8250	292.450
3-5	Nov 24	18.44	21.34	48.000	128.375	1.859	1.8280	293.500
3-6	Nov 24	18.30	21.17	48.000	128.000	1.859	1.8280	293.000
2-29	Nov 24	18.30	21.05	48.000	127.500	1.859	1.8220	290.000
3-1	Dec 24	18.10	20.93	47.025	130.575	1.839	1.8000	280.000
3-4	Dec 24	18.18	20.89	47.025	130.575	1.839	1.8000	280.000
3-5	Dec 24	18.17	20.86	47.025	129.000	1.839	1.8000	280.000
3-6	Dec 24	18.00	20.86	47.025	128.725	1.838	1.7990	280.000
2-29	Dec 24	18.00	20.81	47.025	127.000	1.833	1.7920	277.000
3-1	Jan 25	18.11	19.76	39.500	132.000	1.878	1.8030	260.000
3-4	Jan 25	18.11	19.76	39.500	132.000	1.874	1.7990	260.000
3-5	Jan 25	18.11	19.76	39.500	131.950	1.865	1.7990	260.000
3-6	Jan 25	18.11	19.76	39.500	131.125	1.862	1.7960	260.000
2-29	Jan 25	18.09	19.76	39.500	131.125	1.844	1.7940	260.000
Mar. 7		22,435	9,514	3,525	9,167	3,048	18,001	8,867

Protein Price



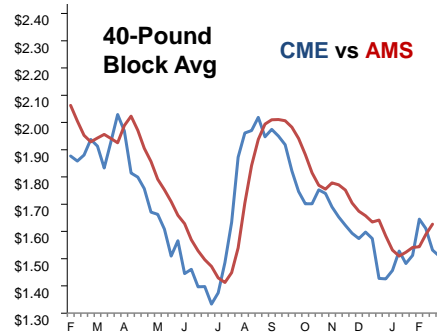
AVG MONTHLY ANIMAL FEED PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'19	.3655	.3376	.3105	.2852	.2718	.2725	.2657	.2598	.2550	.2509	.2446	.2924
'20	.2900	.2997	.2973	.2968	.3098	.2914	.2680	.2540	.2767	.2895	.3142	.3416
'21	.3784	.3913	.4752	.5469	.5613	.5255	.4719	.4168	.4024	.4643	.4853	.5100
'22	.5638	.6624	.6586	.5525	.5138	.4873	.4435	.3863	.3664	.3308	.3250	.3159
'23	.2967	.2895	.3375	.3438	.2784	.2257	.2076	.1974	.2285	.2476	.2583	.2943
'24	.3169	.3540										

DAIRY PRODUCT SALES

March 6, 2024—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. 2	Feb. 24	Feb. 17	Feb. 10
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price Dollars/Pound				
US	1.6114	1.6502	1.6263	1.5886
Sales Volume Pounds				
US	10,218,712	10,151,578	10,799,691	11,101,193
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price Dollars/Pound				
US	1.7153	1.6629	1.6648	1.6269
Adjusted to 38% Moisture				
US	1.6364	1.5924	1.5880	1.5471
Sales Volume Pounds				
US	12,216,501	12,708,344	12,575,777	14,158,304
Weighted Moisture Content Percent				
US	35.01	35.26	35.00	34.80
AA Butter				
Weighted Price Dollars/Pound				
US	2.8189	2.7716	2.7585	2.7472
Sales Volume Pounds				
US	2,994,515	4,628,311	4,065,624	3,171,840
Extra Grade Dry Whey Prices				
Weighted Price Dollars/Pound				
US	0.4393	0.4979	0.4739	0.4498
Sales Volume Pounds				
US	4,757,260	4,687,846	5,872,631	5,657,022
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price Dollars/Pound				
US	1.2031	1.2018	1.2159	1.2247
Sales Volume Pounds				
US	20,761,669	21,352,449	16,628,231	16,337,229

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____ Cheese Processor

____ Cheese Packager

____ Cheese Marketer (broker, distributor, retailer)

____ Other processor (butter, cultured products)

____ Whey processor

____ Food processing/Foodservice

____ Supplier to dairy processor

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____ Plant Personnel

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____ Purchasing

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____ Sales/Marketing

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - MARCH 1: Farm level milk production is trending slightly higher in the Northeast. Cheese plant contacts share steady barrel production schedules despite quiet demand. Inventories remain comfortable. Contacts in the Central region report quiet spot milk offers, but expect spot availability to increase in the near term as Class I demand wanes due to school breaks and seasonal milk production increases. Current spot milk prices are \$0.25- to \$2.50- over Class. Cheese demand remains lackluster, but some barrel makers share strong year-over-year demand. Western contacts share steady to stronger production schedules. Class III spot loads of milk are tight in some parts of the region. Several manufacturers note spot cheese availability is tight through the remainder of Q1.

NORTHEAST - MARCH 6: Milk production is trending higher in the East. As spring break school closures begin to interrupt bottling orders, contacts anticipate more milk availability for cheese producers. Cheese plant managers share that production schedules are steady. Contacts also note continued mellow demand for block cheeses has left inventories ample. Barrel cheese demand remains strong, and a block/barrel inversion is still in place on industry cash exchanges. Retail demand is steady, but contacts expect spring holiday demand to increase in the near term. Foodservice demand is steady to lighter.

MIDWEST AREA - MARCH 6: Cheese demand has been quiet for a number of varietal cheesemakers through most of February. Barrel makers have been an exception, but even their demand notes have cooled in recent weeks. Now, more cheese makers are saying demand is slowly picking up ahead of the spring holidays. Some expect strong sales by the end of March. Production has been somewhat busy, but more cheese plants are down this week for scheduled maintenance. This has created a growth in milk availability. Spot milk prices as low as \$3.50-under Class III were reported this week. By comparison, last year's week 10 spot milk prices ranged from \$12- to \$4-under Class. Cheese market tones remain under some bearish pressure.

WEST - MARCH 6: In the West, contractual sales of varietal cheeses are steady. However, stakeholders note retail demand for spot sales as flat. Foodservice demand varies from steady to moderate. Distributors indicate some international purchasers are booking Q2 shipments. Availability of Class III spot milk loads ranges from tighter to looser in the region. Demand for Class III milk by cheese makers is strong to steady. Manufacturers relay strong to steady processing schedules. Some producers say production schedules are primarily focused on covering contractual obligations. However, plenty of cheese is available for spot load buyers. On the CME Wednesday, cheese barrels finished at \$1.6250, remaining higher than cheese blocks, which finished at \$1.4900.

FOREIGN -TYPE CHEESE - MARCH 6: European cheese retail demand is strong. Food retailers relay high demand particularly for sliced cheese. Stakeholders note mixed foodservice demand continues. More spring-like weather and upcoming spring holidays are anticipated to strengthen foodservice demand, but further possible strikes that incorporate European public transportation are anticipated to weaken food service demand. Although export demand has gained some steam, depending on destination, it is inconsistent overall. European manufacturers are running strong to steady cheese production schedules. However, many distributors indicate stocks are at persistently low levels and spot demands are outpacing availability. That said, cheese makers note supplies can fulfill contracted obligations and contracted agreements are being filled steadily. In Germany and France, seasonal week-over-week milk production increases are ticking down. In Germany, France, United Kingdom, and Ireland, 2024 milk production year-over-year comparisons have shown declines thus far.

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

Variety	Date:	3/6	2/28	Variety	Date:	3/6	2/28
Cheddar Curd		\$2.02	\$2.00	Mild Cheddar		\$2.02	\$2.00
Young Gouda		\$1.98	\$1.95	Mozzarella		\$1.83	\$1.80

WHOLESALE BUTTER MARKETS - MARCH 6

NATIONAL: Retail demand is generally steady across the country. Foodservice demand varies. Some stakeholders note orders for spring holiday demands are starting. Cream continues to be readily available throughout the US. Butter makers are running strong production schedules. Butter manufacturers are busy building stock for later quarter demands and planned summer downtime. Some manufacturers say unsalted butter and bulk butter loads are tight for spot buyers.

CENTRAL: Some butter makers have shifted production gears this week, adding to their micro-fixing schedules and running lighter churning itineraries. Still, butter manufacturers have not lost their cream appetite. They say spot cream bids at a 1.15 multiple or thereabouts will provide all they need. Bulk butter remains available, but at steady/higher pricing. Butter demand is steady. Retail demand is seasonally moderate, despite bullish market price directions. Despite ample cream this year and active churning schedules, butter makers and contacts generally have somewhat bullish near-term expectations.

WEST: Cream is readily available throughout most of the West. However, some stakeholders say cream is starting to be tighter than in recent weeks. Butter makers continue to run busy churning schedules working to ensure supplies for later in

the year and during summer maintenance projects. Retail demand is strong to steady. Some manufacturers say private label sales are more active than branded label sales. Some butter makers relay buyers have inquired about securing stock for Q3/Q4. Foodservice demand is noted as steady to lighter. Although some distributors relay steady demand from Canadian buyers, demand from most international purchasers is moderate. Some butter makers note unsalted inventory for spot purchasing is tight for Q1/Q2.

NORTHEAST: Cream remains readily available. Cream multiples have held steady since last week. Butter plant managers share they are operating seven day churning schedules and building frozen bulk butter inventory. Both last week's NASS Cold Storage report and this week's Dairy Products report revealed month over month increases in butter production and inventory for January 2024 compared to December 2023. Spot demand is steady to stronger.

WESTERN EUROPE: Butter prices in Europe have risen significantly in the last few weeks. Demand for packaged butter is trending higher as retailers try to get butter on hand for the spring holiday season. Bulk butter demand increased and then stabilized in the last week as industrial end users attempt to secure supplies to cover their near-term needs.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Conventional cheese ad totals increased 4 percent, while organic cheese ads dropped 14 percent week over week. The most advertised conventional cheese item was 6- to 8-ounce sliced cheese, with an average price of \$2.76, up 4 cents from last week. Conventional Cottage cheese ad totals increased 86 percent, while conventional sour cream ad totals increased 14 percent. Conventional Cottage cheese in 16-ounce containers had an average price of \$2.70, \$0.34 higher than last week's price. Sour cream, conventional, in 16-ounce containers, had an average price of \$2.15, 3 cents lower than last week's price.

Organic half-gallon milk had an average price of \$4.81, which is \$0.50 over last week's price and \$2.57 higher than its conventional counterpart. Conventional half-gallon milk ad totals increased 39 percent, while gallon milk ad numbers decreased 31 percent. Over all, conventional ad totals increased 11 percent, while organic ad totals slipped by 3 percent.

RETAIL PRICES - CONVENTIONAL DAIRY - MARCH 8

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	2.64	3.58			2.38	2.53	3.50
Butter 1#	4.75	4.44	4.98	2.98	4.95	3.97	3.29
Cheese 6-8 oz block	2.33	2.53	2.34	2.05	2.02	2.51	
Cheese 6-8 oz shred	2.57	2.41	2.94	2.08	2.28	2.52	
Cheese 6-8 oz sliced	2.76	2.78	2.87	2.78	2.42	2.42	2.99
Cheese 1# block	3.68		3.68		3.68	3.49	
Cheese 1# shred	4.03	4.49	3.99			3.49	
Cheese 1# sliced							
Cheese 2# block	6.41	9.23	5.99	6.49	5.99	6.86	6.02
Cheese 2# shred	6.90	8.64	7.11	6.47	6.98	6.86	5.57
Cottage Cheese 16 oz	2.70	2.65	2.69	2.18	2.77		2.50
Cottage Cheese 24 oz	3.10		3.10		3.06	3.49	
Cream Cheese 8 oz	2.51	3.27	2.57	2.36	2.42	2.20	
Flavored Milk 1/2 gallon	2.28		2.43	2.50	1.98		
Flavored Milk gallon	2.89		2.76		3.03		
Ice Cream 14-16 oz	3.38	3.42	3.33	2.62	3.45	3.43	3.51
Ice Cream 48-64 oz	4.25	3.98	4.99	3.83	4.00	3.80	3.87
Milk 1/2 gallon	2.24		1.66	2.50	2.50	2.74	1.52
Milk gallon	3.20	3.71	2.76	2.87	3.03	3.52	
Sour Cream 16 oz	2.15	2.19	2.13	1.71	2.09	2.53	1.67
Sour Cream 24 oz	3.01		3.10	3.88	2.76	3.05	2.48
Yogurt (Greek) 4-6 oz	1.08	1.10	1.05	1.06	1.13	1.08	
Yogurt 4-6 oz	0.64	0.54	0.68	0.58	0.71	0.60	0.60
Yogurt (Greek) 32 oz	4.49	5.50	4.06		4.52	5.06	
Yogurt 32 oz	2.80	3.52	2.38		2.67	3.20	

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:		
Butter 8 oz:	\$5.99	
Cheese 6-8 oz shred:	\$4.27	
Cheese 6-8 oz block:	\$3.91	
Cheese 6-8 oz sliced:		
Cottage cheese 16 oz:	\$4.51	
Cream Cheese 8 oz:	\$3.68	
Sour Cream 4-6 oz:	\$3.99	
Ice Cream 14-16 oz	\$6.74	
Ice Cream 48-64 oz		
Flavored Milk 1/2 gallon:		
Flavored Milk gallon:		\$6.98
Milk 1/2 gallon:		\$4.81
Milk gallon:		\$5.09
Yogurt 4-6 oz:		\$1.25
Yogurt 32 oz:		
Greek Yogurt 4-6 oz:		\$5.58
Greek Yogurt 32 oz		\$6.35

DRY DAIRY PRODUCTS - MARCH 7

WPC CENTRAL/WEST: Stakeholders say spot interest for WPC 34% has softened somewhat in recent weeks, but demand remains strong overall. Spot inventories of WPC 34% are generally available, though contacts report loads are tighter than they have been in previous months. Some spot purchasers say loads of WPC 34% coming from specific manufacturers are more difficult to find on the spot market and inventories of WPC 34% which meet specific needs are tight. Production of WPC 34% is limited as plant managers are focusing their schedules on higher whey protein concentrates and whey protein isolate.

NDM CENTRAL/EAST: Eastern trading activity quieted after last week. Central trading was active, but prices continued to shift lower from all regional contacts. Recent condensed skim growth is being attributed to strengthening (seasonal) farm milk output. Condensed skim availability is prevalent. Processing plant schedules have not been full, so skim handlers say they are routing skim farther than typical.

NDM/WEST: Domestic demand as steady to lighter. Export demand is moderate, and Mexican buyers are less active than in recent weeks. Manufacturers relay steady production schedules and Class IV milk draws. Stakeholders note steady to lighter domestic demand for high heat NDM. High heat NDM manufacturing schedules are seasonally lighter with the region in a seasonally higher milk production period. Some manufacturers currently have quantity and price minimums for high heat NDM orders to be slotted into production schedules. That said, loads are available to meet most immediate buyer needs.

DRY WHEY/WEST: Stakeholders note quieter trading activity domestically. Export demand is moderate. A few manufacturers note bleached dry whey and Grade A dry whey stocks remain somewhat tight for spot buyers. Processors relay steady to lighter production schedules. Strong WPC markets are keeping some manufacturers' whey production focused away from sweet whey and on WPC.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
03/04/24	56,213	81,978
02/01/24	55,837	82,349
Change	376	-371
Percent Change	1	0

CME CASH PRICES - MARCH 4 - 8, 2024

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY March 4	\$1.6475 (-¼)	\$1.5275 (-2¼)	\$2.8100 (+5¼)	\$1.1975 (NC)	\$0.4250 (NC)
TUESDAY March 5	\$1.6250 (-2¼)	\$1.4900 (-3¼)	\$2.8275 (-1¼)	\$1.1700 (-2¼)	\$0.4150 (-1)
WEDNESDAY March 6	\$1.6250 (NC)	\$1.4900 (NC)	\$2.8500 (+2¼)	\$1.1500 (-2)	\$0.4100 (-½)
THURSDAY March 7	\$1.5450 (-8)	\$1.4925 (+¼)	\$2.7675 (-8¼)	\$1.1475 (-¼)	\$0.4100 (NC)
FRIDAY March 8	\$1.4875 (-5¼)	\$1.4600 (-3¼)	\$2.8025 (+3½)	\$1.1700 (+2¼)	\$0.4100 (NC)
Week's AVG \$ Change	\$1.5860 (-0.0240)	\$1.4920 (-0.0299)	\$2.8115 (+0.0100)	\$1.1670 (-0.0293)	\$0.4140 (-0.1004)
Last Week's AVG	\$1.6100	\$1.5219	\$2.8015	\$1.1963	\$0.5144
2023 AVG Same Week	\$1.7015	\$1.8325	\$2.3370	\$1.1715	\$0.4410

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Nine cars of blocks were sold Monday, the last at \$1.5275, which set the price. Six cars of blocks were sold Tuesday, the last at \$1.4900, which set the price. There was no block market activity at all on Wednesday. On Thursday, 1 car of blocks was sold at \$1.4925, which set the price. Two cars of blocks were sold Friday at \$1.4600, which set the price. The barrel price declined Monday on a sale at \$1.6475, fell Tuesday on a sale at \$1.6250, dropped Thursday on a sale at \$1.5450, and declined Friday on a sale at \$1.4875.

Butter Comment: The price increased Monday on a sale at \$2.8100, rose Tuesday on a sale at \$2.8275, climbed Wednesday on a sale at \$2.8500, fell Thursday on a sale at \$2.7675, then increased Friday on a sale at \$2.8025.

Nonfat Dry Milk Comment: The price declined Tuesday on a sale at \$1.1700, fell Wednesday on a sale at \$1.1500, dropped Thursday on a sale at \$1.1475, then rose Friday on an unfilled bid at \$1.1700.

Dry Whey Comment: The price fell Tuesday on an uncovered offer at 41.50 cents, and declined Wednesday on an uncovered offer at 41.0 cents, .

WHEY MARKETS - MARCH 4 - 8, 2024

RELEASE DATE - MARCH 7, 2024

Animal Feed Whey—Central: Milk Replacer:		.3000 (-5) – .3500 (-2)
Buttermilk Powder:		
Central & East:	1.1000 (NC) – 1.1500 (NC)	West: 1.0500 (-4) – 1.2350 (-1½)
Mostly:	1.1100 (-4) – 1.2000 (-3½)	
Casein: Rennet:	3.5000 (-10) – 3.8500 (-5)	Acid: 3.6000 (-10) – 3.9500 (-5)
Dry Whey—Central (Edible):		
Nonhygroscopic:	.3750 (-2½) – .4800 (-2)	Mostly: .4400 (NC) – .4600 (-1½)
Dry Whey—West (Edible):		
Nonhygroscopic:	.4550 (NC) – .5500 (-1)	Mostly: .4700 (NC) – .5300 (-½)
Dry Whey—NE:	.4325 (-3) – .5050 (-3)	
Lactose—Central and West:		
Edible:	.1525 (+1½) – .3975 (NC)	Mostly: .2500 (+1) – .3400 (NC)
Nonfat Dry Milk—Central & East:		
Low/Medium Heat:	1.1500 (-2) – 1.2100 (-1½)	Mostly: 1.1800 (-1) – 1.2000 (-1)
High Heat:	1.3400 (+1½) – 1.3700 (NC)	
Nonfat Dry Milk—Western:		
Low/Med Heat:	1.1300 (-3) – 1.2300 (-2)	Mostly: 1.1500 (-3) – 1.2000 (-3)
High Heat:	1.3000 (NC) – 1.4500 (-1¼)	
Whey Protein Concentrate—34% Protein:		
Central & West:	.9500 (NC) – 1.1800 (+½)	Mostly: .9600 (NC) – 1.0600 (NC)
Whole Milk:	2.0400 (+4) – 2.2400 (+4)	

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	2.0774	2.3489	2.3567	2.2077	2.0581	1.8741	2.0690	2.1285	1.9454	1.8395
'23	1.6803	1.5761	1.8175	1.5921	1.5073	1.5037	1.5404	1.8190	1.7065	1.6400	1.5816	1.4815
'24	1.4629	1.6004										

USDA Lowers 2024 Milk Production Forecast, Hikes Some Price Forecasts

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released today, reduced its 2024 milk production forecast while both raising and lowering its dairy product and milk price forecasts.

The agency's 2024 milk production forecast is reduced by 900 million pounds from last month's forecast, to 227.3 billion pounds, due to a smaller dairy cow inventory and slower growth in output per cow. Milk production for 2023 is estimated to have totaled 226.4 billion pounds, down 200 million pounds from last month's estimate.

On a fat basis, the domestic use forecast is unchanged from last month. Fat-basis dairy imports are raised on higher imports of a number of products. Fat-basis dairy exports are lowered primarily on lower expected cheese and butter shipments.

On a skim-solids basis, the domestic use forecast is raised. Import forecasts are raised, while exports, primarily of cheese, nonfat/skim milk powder, and whey, are lowered.

For 2024, the butter price forecast is raised by three cents from last month, to \$2.8000 per pound, on recent data and strong demand.

The cheese price forecast is raised by two cents, to \$1.7100 per pound, on recent price strength.

By contrast, the nonfat dry milk price forecast is lowered by 2.5 cents from last month, to \$1.2100 per pound, and the dry whey price forecast is lowered by 3.0 cents, to 45.0 cents per pound, both based on recent prices.

USDA's Class III price is projected five cents higher than last month, at \$17.15 per hundredweight, based on higher cheese prices, while the Class IV price forecast is reduced by 10 cents, to \$20.10 per hundred, as the lower nonfat dry milk price more than offsets the higher butter price.

The all milk price is projected 30 cents higher than last month, at \$21.25 per hundred.

This month's 2023/24 US corn outlook is unchanged relative to last month. The season-average corn price received by producers is lowered to \$4.75 per bushel based on observed prices to date.


The outlook for US soybean supply and use for 2023/24 is unchanged this month. While soybean crush is unchanged, the soybean meal extraction rate is increased slightly. The US season-average soybean price and the soybean meal price forecasts are unchanged for 2023/24.

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