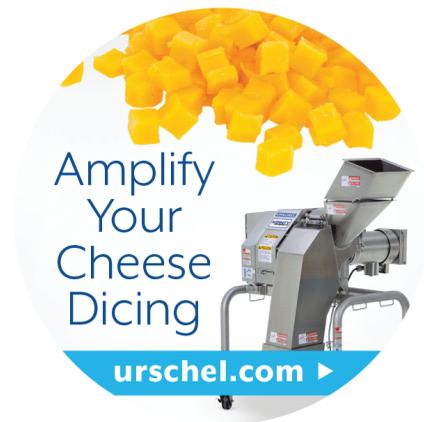




CHEESE REPORTER

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USDA Hikes 2022 Milk Production Forecast; Higher 2023 Output Seen

Cheese, Butter Price Forecasts Raised For 2022; Prices Above \$2.00 A Pound Projected For 2023

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released Thursday, raised its milk production forecast for 2022, while its dairy product and milk price forecasts are mixed.

The agency's 2022 milk production forecast is raised 400 million pounds from last month's forecast, to a record 226.7 billion pounds, with higher milk cow inventories more than offsetting slower growth in milk per cow.

Under USDA's April forecast, 2022 milk production of 226.3 billion pounds would have been unchanged from 2021.

Also for 2022, fat-basis dairy exports are raised from last month mainly on stronger butter and cheese shipments. The skim-solids basis export forecast is lowered on weaker skim milk powder and whey exports. Fat basis and skim-solids basis import forecasts are raised from last month on higher expected imports of a number of dairy-containing products.

Cheese and butter price forecasts are raised from last month on strong demand, but nonfat dry milk and dry whey price forecasts are lowered.

Specifically, USDA expects cheese prices to average \$2.1750 per pound this year, up 2.5 cents from last month's forecast; butter prices to average \$2.6500 per pound, up one cent from last month's forecast; nonfat dry milk prices to average \$1.7150 per pound, down three cents from last month's forecast; and dry whey prices to average 65.5 cents per pound, down 3.5 cents from last month's forecast.

USDA now expects Class III prices to average \$22.75 per hundredweight this year, unchanged from last month's forecast; and Class IV prices to average \$23.80 per hundred, down 25 cents from last month's forecast. The 2022 all milk price forecast is lowered five cents, to \$25.75 per hundred.

Milk production for 2023 is forecast at a record 229.5 billion

pounds, up 2.8 billion pounds from 2022's projected output, driven by gains in milk per cow, with the milk cow herd expected to average close to 2022 levels. This is USDA's first 2023 supply and demand forecast.

Dairy exports on a fat basis are forecast lower next year, largely on lower expected butter sales. On a skim-solids basis, exports are forecast higher, with gains expected in cheese, skim milk powder, and whey sales.

Dairy imports are projected to grow in 2023 on a skim-solids basis, with higher imports of a number of dairy products, but are unchanged on a fat basis.

USDA's initial dairy product price forecasts for 2023 are as follows: cheese, \$2.0400 per pound; butter, \$2.3500 per pound; nonfat dry milk, \$1.5800 per pound; and dry whey, 52.0 cents per pound.

Reflecting the fact that those prices are all below projected 2022 prices, USDA's 2023 milk price forecasts are also all below projected 2022 prices. Specifically, in 2023, the Class III price is projected to average \$20.50 per hun-

• See **Price Forecasts**, p. 9

Dairy CPI Jumped 2.4% In April To New Record High; Average Retail Whole Milk Price Tops \$4.00

Washington—The Consumer Price Index (CPI) for dairy and related products was 251.0 in April (1982-84=100), up 2.4 percent from March and 9.1 percent higher than in April 2021, the US Bureau of Labor Statistics (BLS) reported Wednesday.

That's the sixth time in the last seven months that the dairy CPI has reached a new record high. It's also the first time ever that the dairy CPI has been above 250.

On a seasonally adjusted basis, April's index for dairy and related products rose 2.5 percent from March, its largest monthly increase since July 2007, the BLS noted.

April's CPI for all items was 289.1, up 0.6 percent from March and 8.3 percent higher than in April 2021.

The index for food at home in April was 282.2, up 1.3 percent from March and 10.8 percent higher than in April 2021. April's index for food away from home was 323.6, up 0.6 percent from March and 7.2 percent higher than in April 2021.

April's CPI for cheese and related products was 255.7, up 2.1 percent from March and 6.5 percent higher than in April 2021. That was the fourth consecutive month in which the cheese CPI reached a new record high, and the

• See **Dairy CPI Jumps**, p. 11

New Zealand Initiates Dispute Proceedings Against Canada's Dairy TRQ Implementation

Wellington, New Zealand—New Zealand has initiated dispute settlement proceedings against Canada regarding its implementation of dairy tariff-rate quotas (TRQs) under the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP), New Zealand Trade and Export Growth Minister Damien O'Connor said this week.

New Zealand considers the manner in which Canada is implementing its dairy TRQs to be inconsistent with its obligations under CPTPP.

It is impacting New Zealand exporters who are not able to fully

• See **Canada's TRQs**, p. 6

Formerly A Fall Event, May Marks Grassroots American Cheese Month

Washington—American Cheese Month is in full swing, as retailers, cheese mongers, dairy farmers, cheese makers and chefs celebrate North American artisan cheeses, and the community that brings them to the table.

This is the third year the annual grassroots celebration – created by the American Cheese Society (ACS) in 2011 – will take place in May.

Historically held in October, the date shift was made to better support the needs and time constraints of cheese makers and retailers.

Throughout this month, the American Cheese Education Foundation (ACEF) and the cheese industry work together for a common goal: recognize and raise awareness of the quality and diversity of American cheeses.

May celebrations will also support and promote local foods, family farms, traditional methods, and sustainable production models.

Likewise, American Cheese Month is a way to generate funding for education, scholarships, and research initiatives through ACS.

Specifically, some of the funds raised this month help support scholarships for ACS members to attend its annual conference. This year's event will take place July 20-23 in Portland, OR.

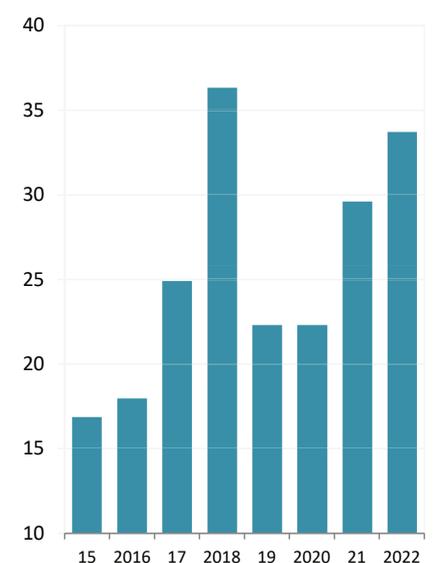
Professionals affected by the pandemic also found value in the scholarship opportunities, ACS noted.

"All the scholarship recipients really appreciated the funding

• See **Cheese Month**, p. 10

US Exports of WPC

March 2015 – 2022; millions of pounds





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In other words, while one of President Nixon's goals back in 1969 was to eliminate hunger, the problem of hunger persists to this day, despite decades of efforts to eliminate it.

White House Conference Won't Solve Food-Related Problems

President Biden last week announced that the White House will be hosting a Conference on Hunger, Nutrition and Health this September. The conference, as reported on our front page last week, aims to galvanize action by food companies, anti-hunger and nutrition advocates and others to achieve the administration's goal of ending hunger and increasing healthy eating and physical activity in the US by 2030.

Frankly, we're skeptical that this conference will come close to achieving the administration's goal. And the reason for this pessimism stems from the results of the first White House Conference on Food, Nutrition and Health, which was convened in 1969 by President Richard Nixon.

Specifically on the issue of nutrition, according to a 2020 article in *Current Developments in Nutrition*, that 1969 conference sowed the seeds for food-based dietary guidelines and nutrition labeling.

According to the federal government's website for the Dietary Guidelines for Americans (www.dietaryguidelines.gov), a turning point for US nutrition guidance began in the 1970s with the Senate Select Committee on Nutrition and Human Needs. In its early years, this committee focused on programs designed to eliminate hunger, but more evidence linking diet to the "Nation's killer diseases" was building and allowed the committee to expand its focus and investigate how nutrition related to the overall health of Americans.

In 1977, after years of discussion, scientific review, and debate, that Senate committee released *Dietary Goals for the United States*, which recommended, among other things: reducing overall fat consumption from approximately 40 percent to about 30 percent of energy intake; reducing saturated fat consumption to account for about 10 percent of total energy intake, and balancing that with polyunsaturated and monounsaturated

fats, which should account for about 10 percent of energy intake each; reducing cholesterol consumption to about 300 milligrams a day; and limiting the intake of sodium by reducing salt intake to about five grams a day.

Three years later, two federal agencies released the first edition of the Dietary Guidelines for Americans, and new editions of the Dietary Guidelines have been issued every five years since then.

Meanwhile, Congress in 1990 passed the Nutrition Labeling and Education Act, and roughly five years later, pretty much all packaged food was required to include the Nutrition Facts panel.

So how has all of this worked out? By at least a couple of measures, not all that well. Specifically, the percentage of overweight and obese people has increased significantly in recent decades, as has the prevalence of type 2 diabetes. These trends are both especially true for kids.

And at least part of the problem is that both the dietary advice being doled out by the federal government, and the areas of emphasis on the Nutrition Facts panel, are doing more harm than good. The latest edition of the *Dietary Guidelines for Americans* continues to recommend limiting saturated fat intake to less than 10 percent of calories per day, even as that recommendation comes under increasing criticism.

Meanwhile, the federal government's first Nutrition Facts label requirements included a prominent listing for "Calories from Fat." That was removed when the Nutrition Facts label was updated a few years ago because, as FDA noted, the type of fat is more important than the amount.

Two things to keep in mind about that point. One, it came after labels were required to list "Calories from Fat" prominently for over two decades. And two, more and more research is concluding that the science is still

unsettled when it comes to saturated fat. Milkfat in particular has been described as highly complex, and given the government's track record on fat — it finally banned partially hydrogenated vegetable oils a few years ago, decades after singling out saturated fat for criticism — it wouldn't be at all surprising if, someday, recommendations to limit saturated fat intake were dropped altogether.

So as far as dietary guidelines and nutrition labeling are concerned, it's difficult to see any positive developments coming out of the upcoming White House conference.

On the issue of hunger, prospects are more mixed. On the one hand, the 1969 conference did lead, eventually, to the nationwide expansion of the food stamp and school lunch programs, creation of the WIC program, and permanent authorization of the National School Breakfast Program, according to the *Current Developments in Nutrition* article.

On the other hand, according to a 2021 report from USDA's Economic Research Service, 10.5 percent of US households in the US were food insecure in 2020, and 3.9 percent had very low food security. Children were food insecure at times during 2020 in 7.6 percent of US households with children, up from 6.5 percent in 2019.

In other words, while one of President Nixon's goals back in 1969 was to eliminate hunger, the problem of hunger persists to this day, despite decades of efforts to eliminate it.

Indeed, due to events like the coronavirus pandemic and Russia's invasion of Ukraine, coupled with ongoing challenges due to climate change, hunger-related problems could very well get worse before they get better.

No doubt the White House conference will convene with the best of intentions; whether its results bring about marked improvements remains to be seen.

Queensboro Seeks Reduction Of Northeast Order's Shipping Percentage

Boston, MA—Queensboro Farm Products, Inc., has requested that the shipping percentage for the Northeast federal milk marketing order be reduced for the months of September, October, and November from 20 percent to 10 percent for the pool supply plants in the order, until further notice.

Shawn M. Boockoff, market administrator for the Northeast order, noted that the order's regulations state that in each of the months of September through November such shipments and transfers, by supply plants or qualified cooperative association handlers, to distributing plants must equal not less than 20 percent of the total quantity of milk that is received at the plant or diverted from it during the month.

The applicable shipping percentages may be increased or decreased by the market administrator if it is determined that such adjustment is necessary to encourage needed shipments or to prevent uneconomic shipments, Boockoff pointed out.

Boockoff's office is commencing a formal assessment of milk supplies and market conditions relative to the demand for milk utilized as Class I and, in particular, for the upcoming months of September, October, and November. He is inviting the submission

of comments, data, or views on this request; they should be submitted by June 24, 2022.

In its request to reduce the shipping percentages, Queensboro noted that, as the only supply plant remaining in the Northeast order, "we have had zero calls for Class I milk in years."

The company feels that the 10 percent difference in shipping would have an "insignificant effect" on the producer's milk pay price.

In the context of the entire Northeast order, the volume "is not noteworthy, but it has a big impact on our company," Queensboro stated.

In order to fulfill the 20 percent shipping requirement, the company would have to make "uneconomical and unnecessary movements of milk which would result in higher hauling charges to our producers."

The "constant decline" of pool distributing plants associated with the order (the loss of at least eight large plants in the last 10 years) makes additional shipments into the remaining plants "virtually impossible," Queensboro said. "In the current economic climate, any additional cost to either the producers or to a small company, such as Queensboro, could jeopardize both our viabilities."

Class I sales are declining every year and the number of viable Class I dealers is decreasing as well, Queensboro noted. In past years, the company has had to seek out Class I customers in order to reach the 20 percent shipping requirement.

Class IV, the balancing class in the order, is ever increasing due to milk production and ever decreasing Class I sales in the order, Queensboro stated. This imbalance in supply and demand will continue throughout the next 10 years and for the foreseeable future.

Since the inception of the Northeast order in 2000, almost 20 percent of the pool distributing plants have closed, Queensboro said. The impending closure of Readington Farms, one of Queensboro's Class I customers, "only makes matters worse."

Another difficulty Queensboro said it has encountered is the fact that many of the remaining pool distributing plants in the Northeast order have established full supply arrangements with cooperatives, which "certainly reduces our options and increases the cost of the movement of the milk."

Queensboro said it has a "unique relationship" with these co-ops. The company separates and condenses product when the co-ops are long on supply and it helps furnish milk supplies when they are short.

Queensboro last submitted a request to reduce the shipping

percentages from 20 percent to 10 percent for September, October and November in March 2019.

"In the current economic climate, any additional cost to either the producers or to a small company, such as Queensboro, could jeopardize both our viabilities."

Queensboro Farm Products

After reviewing a variety of Northeast order statistical data related to total pool volume, class utilization changes over time, fluid sales reports for the order, and recent industry dynamics, together with comments submitted by parties responding to the call for comments on Queensboro's request, a reduction in the shipping percentage from 20 to 10 percent for the three months of September, October, and November was approved by Boockoff in July 2019.

In consideration of the milk price cycle and the potential impact on future milk production within the region, the decision at that time was limited to 2019 and 2020. Prior to that, the shipping percentage during September, October, and November of 2018 was adjusted to 10 percent in response to a similar request.

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New York State's MilkLaunch Startup Competition Targets Gen Z Consumers

New York—The New York Dairy Promotion Order (DPO) Advisory Board, New York State Department of Agriculture and Markets and VentureFuel on Tuesday announced this year's MilkLaunch startup competition.

The program focuses on accelerating product innovation for dairy products in New York state with a new theme of products targeting Generation Z consumers (10 to 23 years old), with a focus on sustainability. The competition will be run by VentureFuel, an innovation consultancy that builds accelerators and custom programs to "future" industries and corporations.

MilkLaunch will encourage entrepreneurs, startups, or existing companies to introduce new dairy products, including any type of product across cheese, yogurt, fluid milk, ice cream, and butter, as well as makeup, clothing, etc., that specifically target Gen-Z consumers, a group that is growing in size and purchasing power.

The competition offers over \$200,000 in awards, including \$10,000 stipends for up to six finalists to perfect their product via lab time, consumer insights, research, and mentorship from global experts across the consumer products, retail and dairy industries. The grand prize of \$150,000 will be used to accelerate the winner(s) of the competition to get to market and drive dairy sales.

The competition is intended for early-stage products ranging from ideas to existing new products. Products must contain at least 50 percent fluid dairy milk, have sales of less than \$250,000, and the win-

ners must commit that all milk will be sourced from New York producers for at least 12 months.

Entries are open to all, including dairy farms, processors, producers, entrepreneurs, academics, and ideators. Also, VentureFuel will tap into its worldwide network of more than 500 venture capitalists, seed investors, founders and university labs to help discover applicants.

"We are thrilled to work with VentureFuel on the MilkLaunch program this year," said Larry Bailey, chair of the New York State Dairy Promotion Order Advisory Board. "We as New York dairy farmers and the DPO are excited by the program's focus on sustainability and Generation Z to help promote and sell more dairy products to this impactful group of consumers who strive for a better future."

"During our first NY MilkLaunch Program we saw so many innovative products that spoke directly to younger consumers in a contemporary way that really enhanced the excitement around dairy," said Fred Schonenberg, VentureFuel's founder. "We also saw many novel ideas focused on sustainability and know that Gen-Z and the New York state dairy community are both deeply passionate about sustainability, resulting in the perfect combination for this year's focus."

Last year's winner was Slate Milk, which markets ultrafiltered chocolate milk in aluminum cans.

"MilkLaunch was a great opportunity for Slate to work with industry experts," said Manny Lubin, co-founder of Slate Milk. "It allowed us to learn and get direct

feedback from people who have been here before. We're also still in touch with many of the mentors that were a part of the program. They've been super helpful along the way."

"The NY MilkLaunch program provided me with the resources to test our consumer market and invest in continued product development. The programming and grant money catapulted us from a concept to a viable product," commented Melissa Martinelli, co-founder and CEO of 2021 runner-up Superfrau, which markets a sparkling functional drink made with fresh upcycled whey. "I'm so grateful for the insights and support I got in this program and would highly recommend it to those trying to innovate in dairy."

The deadline to apply for MilkLaunch is June 15. Competition rules and applications are available at nymilklaunch.com.

The DPO Advisory Board, the board that advises the New York Department of Agriculture and Markets on the allocation of milk producer funds, is supporting this project as part of its 2022 goals to promote and increase the consumption of New York milk and dairy products.

The Dairy Promotion Advisory Board consists of 10 New York dairy producers appointed by the commissioner of the New York State Department of Agriculture and Markets. The board advises the commissioner on the disposition of approximately \$15 million a year in funds collected from milk producers under the producer-approved DPO. It also makes recommendations on promotion and nutrition education programs and various dairy product and research projects.

FROM OUR ARCHIVES

50 YEARS AGO

May 12, 1972: Madison—Award recipients were lauded here this week at the ninth Marshall Invitational Cheese Seminar. They include Art Stewart, Redville Dairy, Greenwood, WI; Louis Rossini and Joseph Sartori, S&R Cheese, Plymouth, WI; Joseph Stanga, Stanga Cheese, Rubicon, WI; Ray Tolibia, Tolibia Cheese, Fond du Lac, WI; and Dominic Mancuso, Mancuso Cheese, Joliet, IL.

Albany, NY—Don Wickham, Commissioner of Agriculture & Markets for New York State, will retire next month. The announcement was made by Gov. Nelson Rockefeller, who named farmer and ag economist Frank Walkey as Wickham's successor.

25 YEARS AGO

May 16, 1997: Marshfield, WI—John E. "Jack" Mullins, 75, passed away May 9. As a young man, Mullins was employed with his family in cheese factories throughout Wisconsin. He later became the owner and operator of Wisconsin cheese companies.

Ogden, UT—Borden, Inc. and Mid-America Dairymen announced an agreement for Mid-Am to acquire the Borden/Meadow Gold Dairies, Inc. Headquartered here, Borden/Meadow Gold recorded sales over \$900 million in 1996.

10 YEARS AGO

May 11, 2012: Washington—Thomas Gellert of Atalanta Corporation has been elected president of the Cheese Importers Association. DCI Cheese Company's Dominique Delugeau was elected first vice president, and Linda Karaffa of Norseland Cheese was elected second vice president. Ken Olsson, A.V. Olsson Trading is treasurer, and Ambriola's Philip Marfuggi was elected secretary.

Lucerne, Switzerland and Monroe, WI—Emmi reported it will be renouncing the addition of "Gruyere" to brand cheeses produced in the US by Emmi Roth USA as of May 13, 2013. Emmi recently held discussions with specialists involved in the Gruyere value chain, stressing the company is seeking to further support the success of Le Gruyere AOC in the US.

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Federal Government, Others Addressing Shortage Of Infant Formula Products

Washington—President Biden this week directed his administration to work urgently to ensure that during the Abbott Nutrition voluntary recall, infant formula is safe and available for families across the US.

On Feb. 17, Abbott Nutrition initiated a voluntary recall of several lines of powdered formula. This came after concerns about bacterial contamination at Abbott's facility in Sturgis, MI, the White House noted.

The federal government, including the FDA and several other agencies, have been working over the last few months to address the shortfall in infant formula production while the Sturgis plant remains offline, including working with other infant formula manufacturers to increase production, expediting the import of infant formula from other countries, and calling on both online and in-store retailers to establish purchasing limits to prevent the possibility of hoarding, the White House said.

Biden on Thursday announced additional steps to get infant formula onto store shelves as quickly as possible without compromising safety. These steps include:

- Cutting red tape to get more infant formula to stores quicker. To help further increase manufacturers' ability to meet demand and distribute formula, USDA is working with states to make it easier for vulnerable families to purchase the formula they need for their WIC benefits. USDA is urging states to allow WIC recipients to use their WIC benefits on a wider variety of products so that if certain sizes or

types of formula are out of stock, they can use their benefits on those that are in stock.

- Calling on the US Federal Trade Commission (FTC) and state attorneys general to crack down on any price gouging or unfair market practices related to sales of infant formula.

- Increasing the supply of formula through increased imports. The US normally produces 98 percent of the infant formula it consumes. FDA will soon announce specific new steps it is taking concerning importing certain infant formula products from abroad.

Biden on Thursday spoke with the leadership of two infant formula manufacturers and two retailers to receive an update on actions the companies are taking to address the shortage of infant formula caused by the voluntary recall of infant powdered formula by Abbott and the subsequent closing of its manufacturing facility in Sturgis, MI.

Biden discussed efforts by manufacturers Reckitt and Gerber to increase production, which have made up for much of the loss of production, and pledged to work closely with them to identify ways the administration can help, on top of the actions that were announced.

Both companies stated that they are operating 42/7 with Gerber, increasing the amount of their infant formula available to consumers by approximately 50 percent in March and April. Reckitt is supplying more than 30 percent more product year to date.

The conversation with the CEOs of Walmart and Target

focused on how retailers are working to stock shelves.

Following the White House announcement, the Center for Science in the Public Interest (CSPI) called on policymakers at FDA and in Congress to use all the tools at their disposal to address the immediate infant formula crisis and ensure that in the future consumers do not have to struggle to access this essential product.

Among other things, CSPI said Congress should provide additional funding to FDA to inspect infant formula manufacturers and work with manufacturers to address food safety issues that may cause recalls and outbreaks, including exercising regulatory discretion.

On Tuesday, FDA provided an update on its work to increase the availability of infant and specialty formula products.

"We recognize that many consumers have been unable to access infant formula and critical medical foods they are accustomed to using and are frustrated by their inability to do so. We are doing everything in our power to ensure there is adequate product available where and when they need it," said FDA Commissioner Robert M. Califf.

Today, two key House members requested information from Abbott Nutrition, Mead Johnson Nutrition, Nestle USA, and Perigo Company, on the steps these companies are taking to address the infant formula shortage.

SpartNash Teams Up With Specialty Food Partners To Expand Offerings

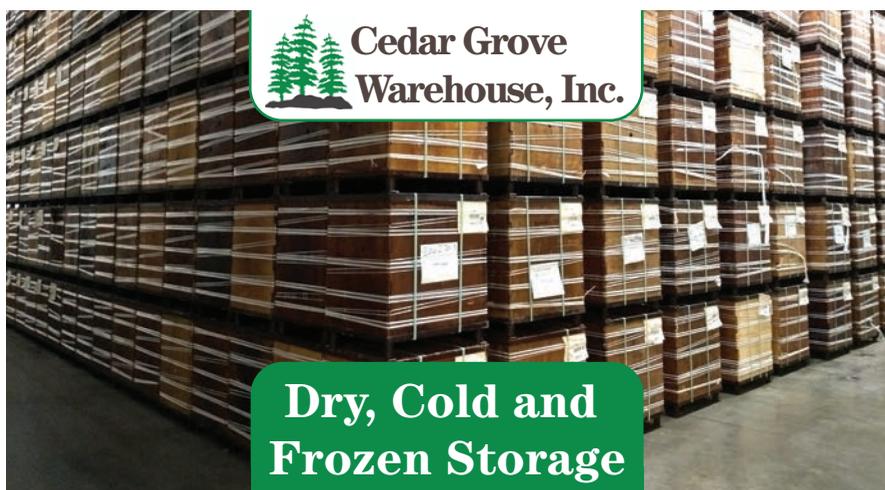
Grand Rapids, MI—SpartanNash has expanded its specialty and local food selection for independent grocers and customers across the US through a strategic partnership with Specialty Food Partners (SFP) and a new online platform called SpartanNash Specialty-Direct.

SpartanNash SpecialtyDirect delivers enhanced offerings and empowers SpartanNash's 2,100 independent grocer customers to browse thousands of newly available product options, place orders and pay consolidated invoices, the company explained.

As grocers face growing demands from shoppers seeking new, unique and local specialty products, this process will save retailers time and operational resources in sourcing those items.

"It's our promise to continue bringing the best innovation for our customers as shopping habits evolve," said Bennett Morgan, SpartanNash senior vice president and chief merchandising officer.

The company owns and operates 145 supermarkets, primarily under the banners of Family Fare, Martin's Super Markets and D&W Fresh Market.



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Canada's TRQs

(Continued from p. 1)

benefit from the market access that was negotiated under the agreement.

Many of Canada's dairy TRQs remain unfilled and this represents a tangible loss to New Zealand's dairy exporters, according to the New Zealand government. The value to New Zealand of this lost market access is estimated to be approximately \$68 million over the first two years, with this expected to increase year on year as the size of these quotas increase under CPTPP.

New Zealand submitted its request for consultations to Canada earlier on Thursday. Canada has seven days to respond to New Zealand's request, after which time the two parties will then enter into formal consultations to try to resolve the dispute.

If the dispute remains unresolved after consultations, New Zealand can request a panel to adjudicate the dispute.

The CPTPP is a free trade agreement involving 11 countries in the Asia-Pacific region, including New Zealand, Australia, Brunei Darussalam, Canada, Chile, Japan, Malaysia, Mexico, Peru, Singapore, and Vietnam. The CPTPP entered into force on Dec. 30, 2018.

CPTPP includes useful improvements for New Zealand's dairy exporters, who benefit from an estimated NZ\$86 million in overall tariff reductions through preferential access to new quotas into Japan, Canada and Mexico, in addition to tariff elimination on a number of products, according to the New Zealand government.

Specific key dairy outcomes in Canada, the New Zealand govern-

ment explained, include: immediate elimination of the 9.5 percent tariff on retail infant formula; immediate elimination of tariffs on milk protein substitutes; and limited duty-free access to new quotas for a number of key dairy products, including cheese, butter, cream, ice cream, milk protein concentrates, and whole and buttermilk powders.

"Our priority is to ensure that New Zealand exporters have meaningful access to the benefits negotiated under CPTPP, and that all parties fulfill the commitments they have made to each other under the agreement," O'Connor commented. "New Zealand has notified Canada and other CPTPP parties that we believe Canada's implementation of its dairy TRQs goes against the rules of the CPTPP.

"CPTPP sets high standards for all parties and it is important these standards are maintained to ensure that our exporters can benefit from the agreement in a way that is fair and commercially meaningful," O'Connor added.

The Dairy Companies Association of New Zealand (DCANZ) welcomed the announcement that New Zealand has invoked dispute settlement proceedings over the implementation of its dairy obligations under the CPTPP.

"Canada has adopted an approach to administering CPTPP quotas which breaks the rules of the agreement and has severely restricted use of the limited market access," said Malcolm Bailey, DCANZ chairman.

"We have appreciated Canada's engagement on this issue at different levels over a number of years and these proceedings will not come as any surprise to them," O'Connor said.

This isn't the first time one of Canada's trading partners has initiated dispute settlement proceedings against the country regarding its implementation of dairy TRQs under a trade agreement.

One year ago, the US requested and established a dispute settlement panel under the US-Mexico-Canada Agreement (USMCA) to review Canada's allocation of dairy TRQs, specifically the set-aside of a percentage of each dairy TRQ exclusively for Canadian processors.

Prior to the establishment of that panel, in December 2020, the US had requested consultations with Canada with regard to measures through which Canada allocates its dairy TRQs under the USMCA.

In January of this year, that USMCA dispute settlement panel agreed with the US that Canada is breaching its USMCA commitments by reserving most of the in-quota quantity in its dairy TRQs for the exclusive use of Canadian processors.

Two months later, Global Affairs Canada released proposed allocation and administration policy changes for its dairy TRQs, a proposal that drew criticism from US, New Zealand, European Union (EU) and Canadian dairy organizations.

Meanwhile, Eucolait (the European Association of Dairy Trade) in 2019 criticized the quality of the market access for EU cheese under the EU-Canada Comprehensive Economic and Trade Agreement (CETA), saying the administration system of the quota has "led to a number of anomalies which have severely curtailed the export opportunities for EU cheese operators."

Glanbia Nutritionals Acquires Two US Companies; Will Now Produce Isopure WPI In India

Chicago—Glanbia Nutritionals has acquired Sterling Technology, a manufacturer of dairy bioactive solutions derived from bovine colostrum, for \$60 million plus deferred consideration.

Colostrum is an ingredient used in the growing immunity and gut health segments of the health and wellness market, Glanbia Nutritionals noted. It is well established in multiple markets, in particular Asian markets with a focus on pediatric and medical nutrition, dietary supplements, and sports nutrition.

"The acquisition of Sterling Technology enhances our bioactive solutions portfolio to support our customers' needs and growth ambitions," said Brian Phelan, CEO of Glanbia Nutritionals. "We are excited to bring on board the Sterling team and their expertise with this highly beneficial ingredient."

Founded in 1987, the Brookings, SD-based Sterling Technology employs approximately 60 people.

Glanbia Nutritionals has also recently acquired PacMoore Processing Technologies, based in Mooresville, IN, as well as its R&D facility in Gridley, IL, for \$53 million. PacMoore Processing Technologies specializes in extrusion, spray-drying and blending.

In other Glanbia developments, Isopure, a leading US whey protein isolate (WPI) brand, will now be manufactured in India in collaboration with Tirupati Livesciences, according to a recent announcement from the Isopure Company, part of Glanbia Performance Nutrition.

This will be the only international production facility of the global brand, outside the US, given the growing demand in India for Isopure, the company noted. While the majority of the ingredients will still be imported, including the whey protein isolate that comes from Europe, the blending will now be done in a facility in India.

India is Isopure's third-largest market, after the US and Mexico, and is growing. Manufacturing in India will allow Glanbia Performance Nutrition to be quicker in reacting to demand surge, ensure better availability of products on the shelf and innovate further, keeping local preferences in mind, the company said.

"Isopure is increasingly in demand in the Indian subcontinent," said Satyavrat Pendharkar, managing director, Glanbia Performance Nutrition India.

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Wisconsin Specialty Cheese Output Rose 10.4% In 2021 To 877 Million Lbs.

Madison—Wisconsin specialty cheese production in 2021 totaled 877 million pounds, up 10.4 percent, or 82.5 million pounds, from 2020, according to statistics recently released by the Wisconsin Field Office of USDA's National Agricultural Statistics Service (NASS).

That breaks the state's previous specialty cheese production record of 816.9 million pounds, which was set in 2019. Wisconsin's specialty cheese output had declined 3 percent in 2020, to 794.5 million pounds.

Wisconsin's specialty cheese production has more than doubled since 2008, when it totaled 437.2 million pounds.

In 2021, specialty cheese accounted for 25.2 percent of Wisconsin's total cheese production of 3.47 billion pounds, according to NASS.

By comparison, in 2020, specialty cheese production accounted for 23.4 percent of the state's total cheese output.

Of the 115 plants manufacturing cheese in Wisconsin last year, 88 produced at least one type of specialty cheese.

By comparison, in 2020, 90 of the state's 120 plants manufacturing cheese produced at least one type of specialty cheese.

Wisconsin has been tracking specialty cheese production since

1993, when the state's specialty cheese output totaled 83.1 million pounds and accounted for 4.1 percent of the state's total cheese production of 2.03 billion pounds. In 1993, 43 of Wisconsin's 158 cheese plants produced at least one type of specialty cheese.

For this data series, a specialty cheese is defined as a value-added product which commands a premium price.

According to the Wisconsin Specialty Cheese Institute (WSCCI), the nature of specialty cheese is derived from one or more unique qualities, such as exotic origin, particular processing or design, limited supply, unusual application or use, and extraordinary packaging or channel of sale. The common denominator is its very high quality.

Wisconsin's 2021 specialty cheese production by variety, with comparisons to 2020, was as follows:

Hispanic cheese: 111.2 million pounds, up 5.8 percent. There were 22 plants producing Hispanic cheese in Wisconsin in 2021, three more than in 2020.

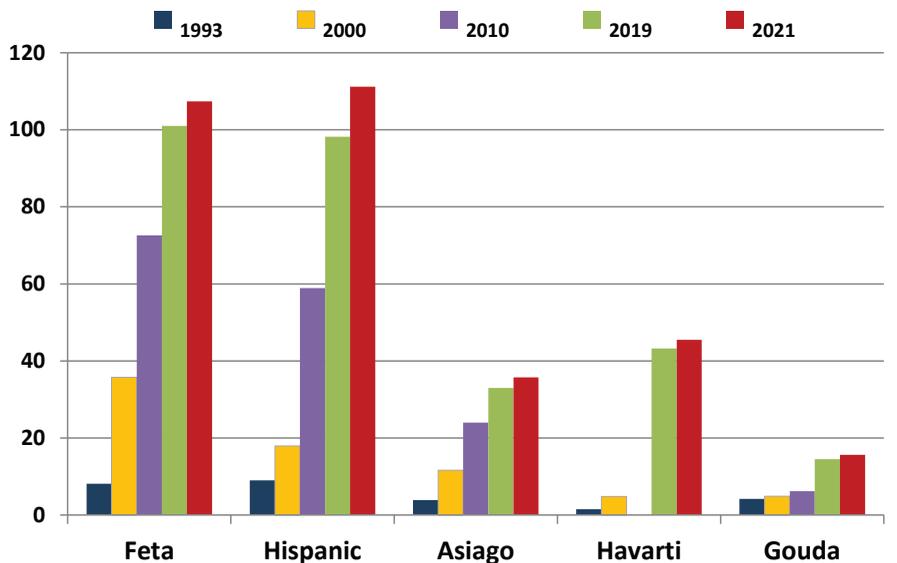
Feta: 107.4 million pounds, up 16.6 percent. There were 10 plants producing Feta in Wisconsin last year, unchanged from 2020.

Parmesan wheel: 83.4 million pounds, up 7.5 percent. There were seven plants producing Parmesan wheels in Wisconsin in 2021, one more than in 2020.

Havarti: 45.5 million pounds (2020 data was withheld to avoid disclosing data for individual operations). There were 12 plants producing Havarti in Wisconsin last year.

Specialty Cheese Production: Wisconsin

Selected Varieties, Selected Years in millions of pounds
Havarti total not available in 2010



Cheddar (specialty types only): 38.9 million pounds, up 6.2 percent. There were 37 plants producing specialty Cheddar in the state in 2021, three fewer than in 2020, the NASS figures shown.

Asiago: 35.7 million pounds, up 15.3 percent. There were 14 plants producing Asiago in Wisconsin last year, one more than in 2020.

Gorgonzola: 15.8 million pounds, up 16.7 percent. There were seven plants producing Gorgonzola in the state in 2021, unchanged from 2020.

Gouda: 15.6 million pounds, up 14.6 percent. There were 29 plants producing Gouda in Wisconsin last year, three fewer than in 2020, according to NASS.

Romano wheel: 10.7 million pounds, up 6.8 percent. There were six plants producing Romano wheels in the state last year, one fewer than in 2020.

Farmers cheese: 953,000 pounds, down 13.1 percent. There were 10 plants producing Farmers cheese in Wisconsin in 2021, three fewer than in 2020.

Limburger: 412,000 pounds, up 11.7 percent. There was one plant producing Limburger in Wisconsin last year, unchanged from 2020.

All other types of specialty cheese: 411.5 million pounds, up 6.4 percent. There were 57 plants producing all other types of specialty cheese in the state in 2021, five more than in 2020.

Specialty cheese varieties included in the "all other" category for 2021 production include: Alpine, American Grana, Auribella, Bel Paese, Blue, Brie and Camembert, Butterkase, specialty Colby, Edam, Fior di Latte, Fontinella, Gruyere, Havarti (for 2020 only), other specialty Italian, Italic, Italian Fontina (for 2021 only), Juustoleipa, Kasseri, Krakow, Mascarpone, Middle Eastern cheeses, specialty Monterey Jack (for 2021 only), specialty Mozzarella, other specialty Parmesan, Pepato, Peperon, specialty Provolone, Quark, other specialty Romano, soft-ripened, specialty Swiss, Tvarog Polish, and Yogurt cheese.

IDFA, European Dairy Association Agree To Keep Lines Of Communication Open

Washington—In a joint statement issued following a meeting Monday at the office of the International Dairy Foods Association (IDFA) here, IDFA and the European Dairy Association (EDA) stated that they "are committed to keeping lines of communication open between our two organizations and we will continue to work together to provide nutritious dairy products to people around the globe who are facing rising prices, food shortages, and hunger."

In a joint statement, IDFA and EDA condemned the war in Ukraine "as a result of Russia's brutal invasion. We join the international community in calling for peace and the preservation of human rights for the people of a sovereign, independent Ukraine.

"Russia's attack on Ukraine and damage to critical lines of commerce has shocked our global food supply chain and heightened the specter of famine and hunger for the world's most vulnerable citizens," the statement continued.



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Dairy Companies To Start Using Seaweed-Based Feed Supplement To Cut Methane Emissions

San Diego, CA, and Kailua-Kona, HI—Blue Ocean Barns announced that three dairy companies have signed deals to begin rolling out its natural seaweed supplement for their cows as they move to cut the greenhouse gas footprint of their farm operations.

The Blue Ocean Barns supplement, Brominata™, is a dehydrated form of a red seaweed that the company said is proven to safely cut cows' methane emissions from burps by more than 80 percent, without changing the taste of milk or meat.

Blue Ocean Barns announced that the California Department of Food and Agriculture (CDFA) has authorized commercial use of Brominata as a digestive aid for cattle. The decision followed what the company called a highly successful trial at Straus Organic Dairy Farm in Marin county, CA.

Following the Straus trial, Blue Ocean Barns' independent conclusion that the product is GRAS was reviewed by California's Commercial Feed Regulatory Program and Livestock Drug Program.

Those two programs have regulatory oversight and authority over

all commercial livestock feeds and livestock drugs/remedies sold within or into the state, according to Blue Ocean Barns. CDFA issued a "No Objections Letter" and granted provisional certificates of registration for both the certified organic and nonorganic formulations of Brominata, approving both labels under the state's Livestock Drug Program.

Straus Family Creamery, Ben & Jerry's, and Clover Sonoma have signed deals to begin rolling out Brominata for their cows, Blue Ocean Barns said.

"The red seaweed is a critical solution towards completing my goal of a carbon-neutral dairy farming model by 2023 and creating an opportunity for our supplying dairy farms to replicate this model by the end of the decade," said Albert Straus, founder and CEO of Straus Family Creamery.

With Blue Ocean Barns solving the problem of growing the red seaweed at scale, the goal is to have the 11 other organic farms that supply Straus Family Creamery use the red seaweed and be carbon neutral by 2030.

Ben & Jerry's announced that it plans to reduce greenhouse gas emissions on 15 dairy farms to half the industry average by the end of 2024, including through the use of Brominata. Ben & Jerry's plans to then expand successful pilot project initiatives to farms across its global dairy supply chain.

CDR's Dr. John Lucey Receives Fennema Professorship In Food Chemistry



Dr. John Lucey, food science professor and director of the Wisconsin Center for Dairy Research (CDR), is recognized by Kate VandenBosch, dean of the UW-Madison College of Agricultural and Life Sciences, for being the recipient of the Owen R. Fennema Professorship in Food Chemistry at the 2022 CALS Awards Ceremony.

Photo by Michael P. King, UW-Madison CALS.

Madison—Dr. John Lucey, director of the Wisconsin Center for Dairy Research (CDR), was recognized earlier this month for receiving the Owen R. Fennema Professorship in Food Chemistry at the 2022 CALS Awards ceremony.

This professorship is awarded by the UW-Madison food science department, where Lucey is a faculty member. Fennema, who passed away in 2012, was a long-time professor in that department, and chaired the department from

1997 to 1981.

"It's a very nice honor as it recognizes Owen Fennema, who was an outstanding food chemist," Lucey said. "Like many food science undergraduates, I used his food chemistry textbook for my class."

The award will provide funds for five years to support research work and graduate students. Lucey said he hopes to do more research on topics such as the health and wellness aspects of milk and dairy products.

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PERSONNEL

Darigold, Inc. has hired KRISTI KANGAS as its chief operating officer. Kangas comes to Darigold with experience in the dairy sector and consumer packaged-goods industry. Recently, she served as president and CEO of Readington Farms, a producer of dairy products and other packaged goods for its parent company, Wakefern Food. Before joining Wakefern, Kangas spent two years with Land O'Lakes, serving as the company's senior director of manufacturing. She has also held various leadership roles with Cargill, Kraft Foods and Frito-Lay. DUANE NALUAI has been promoted to chief customer officer, in charge of Darigold's business planning, customer experience, partner development, and domestic and global sales functions. Naluai joined Darigold in 2017 as senior vice president for sales and marketing, and was promoted to president of the consumer products division in 2020. Prior to joining Darigold, Naluai held leadership positions in the consumer-packaged goods space, working with packaged foods companies, and in professional services, including marketing and investment banking.

Sargento Foods has promoted CHRIS REGENNITTER to senior vice president of sales for the company's Consumer Products Division. He brings over 20 years of experience in sales and business leadership to his new position. Regennitter joined Sargento in 2019, most recently serving as vice president of sales for the company's retail grocery channel. Before that, Regennitter held leadership roles at Kraft Heinz, Inc., PepsiCo and Frito-Lay. JOY JUDSKI has been promoted to vice president of sales for the Consumer Products Division, responsible for growing brand penetration and maintaining category leadership in grocery. Judski has over 20 years of experience in leadership, sales, and trade strategy. Before joining Sargento in 2013, she served as director of trade marketing and category management at Lactalis.

AMANDA CLARK has been promoted to chief international and development officer for Papa John's International, Inc., responsible for overseeing international strategy along with her global development responsibilities. Clark joined Papa Johns in 2020 as chief development officer.

Specialty Food Association Announces Winners In 50th Annual sofi Awards

New Brunswick, NJ—Artisan dairy flavor, function and innovation was prominently featured here at the Specialty Food Association's (SFA) recent 50th annual sofi Awards.

The top scoring products will be announced as sofi Product of the Year Award and New Product of the Year on June 12, at the 2022 Summer Fancy Food Show at the Javits Center in New York City.

Dutch Cheese Makers Corporation of Garden City, NY, official importer of Artikaas Goudas from Holland, won a Gold Medal in the Cow's Milk Cheese category for its Artikaas Pareggio entry.

The **Lioni Latticini Mozzarella Company** of Union, NJ, won the award for Best New Product in the Cow's Milk Cheese category for its Stracciatella Panna Di Latte, a Burrata-style fresh cheese.

In the Non-Cow Milk Cheese Category, Gold Award honors went to a MonnaLisa Foglie di Noce sheep's milk cheese under the **Rogers Collection** brand, headquartered in Yarmouth, ME.

Laura Chenel's popular Everything Bagel Fresh Goat Cheese Spread was named Best New Product in the Non-Cow Milk Cheese Category. Made in Sonoma, CA, the spread is flavored with sesame, garlic, poppy seed, and onion.

In the Yogurt category, **Yips Yogurt Chips** of Madison, WI, won a Gold medal for its line of shelf-stable chips made from real Greek yogurt. Yips Yogurt Chips debuted in 2021 by husband-and-wife team Erin and Dimitri Vranas, who also co-own and operate Parthenon Gyros, a Madison institution for over 50 years.

The chips are slowly freeze-dried to retain nutrients, the company reported. They last up to six months in a sealed bag.

Vermont Creamery of Websterville, VT, won a Gold Medal for its Sea Salt Cultured Butter 86% in the Other Dairy category, while Fireworks Chefs brand Butter Basil Pesto by **Pyrotechnic Foods**, Boulder, CO, won Best New Product.

Beecher's Handmade Cheese earned Best New Product in the Fruits & Vegetables category for its Beecher's Street Corn – a frozen side dish featuring Beecher's Flagship cheese sauce on top of corn, serrano peppers, lime and traditional Cotija cheese.

In the Appetizer/Snack category, **Schuman Cheese** of Fairfield, NJ, won the Gold Award for its shelf-stable snack mix of Cello Copper Kettle Cheese, Lemon Ginger Cherries, and Praline Pecans.

Clementine's Ice Cream Company of St. Louis, MO, took the top award in the Frozen Dessert category for Clementine's Maple Bourbon Pecan Ice Cream.

Jeni's Splendid Ice Creams, Columbus, OH, captured the Best New Product honors for its new Maple Soaked Pancakes flavor.

In the Other-Plant Based Dairy category, the Gold went to Brooklyn's **RIND, LLC** for its Lapsang Aged Cheese. Traditional Lapsang Souchong tea leaves are added to RIND's aged Classic Cambleu.

"For 50 years the sofi Awards have been recognizing the best of the best in the specialty food industry," said SFA membership vice president Laura Lozada.

For the full list of winners, visit www.shopspecialtyfood.balluum.com.

Price Forecasts

(Continued from p. 1)

dred, the Class IV price is projected to average \$21.40 per hundred, and the all milk price is projected to average \$23.55 per hundred.

Russia's recent military invasion of Ukraine has significantly increased the uncertainty of agricultural supply and demand conditions in the region and globally, USDA noted. The agency's May supply and demand estimates report represents an ongoing assessment of the short-term impacts as a result of this action.

The 2022/23 US corn outlook is for lower production, domestic use, exports, ending stocks, and higher prices. The corn crop is projected at 14.5 billion bushels, down 4.3 percent from last year, while the corn yield is projected at 177.0 bushels per acre, 4.0 bushels below the weather-adjusted trend presented at USDA's Agricultural Outlook Forum in February.

The very slow start to this year's planting in the major corn-producing states and the likelihood that progress by mid-May will remain well behind normal reduce corn yield prospects. The season-average corn price received by producers is projected at \$6.75 per bushel, up 85 cents from a year ago and

if realized the highest since \$6.89 reached during 2012/13.

The coarse grain outlook is for lower production and use, and ending stocks. Corn output is forecast to decline from last year's record high, mostly reflecting reductions for Ukraine, the US, the EU, and China that are partially offset by increases for Brazil, Argentina, Serbia, and South Africa.

The outlook for US soybeans is for higher supplies, crush, exports, and ending stocks compared with 2021/22. The soybean crop is projected at 4.67 billion bushels, up 5 percent from last year's crop, mainly on higher harvested area.

The soybean price is forecast at \$14.40 per bushel, compared with \$13.25 per bushel in 2021/22. Soybean meal prices are forecast down \$20 per short ton from 2021/22 to \$400 per short ton.

Biden said actions he will take to support US farmers, including: increasing the number of counties eligible for double cropping insurance, so more farmers have the financial security they need to start or expand double cropping; cutting costs for farmers by increasing technical assistance for technology-driven "precision agriculture" and other nutrient management tools; and doubling funding for domestic fertilizer production.

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Cheese Month

(Continued from p. 1)

support, especially those impacted economically by the pandemic over the past two years,” said ACS executive director Tara Holmes.

ACS member cheese makers, retailers, and specialty food distributors are encouraged to donate a portion of their sales to ACEF throughout May.

Supporters of ACEF’s 2022 American Cheese Month include BelGioioso, Savencia Fromage & Dairy, Antonelli’s Cheese Shop, Fairfield Greenwich Cheese Company, Beehive Cheese, Firefly Farms, Milton Creamery, Mystic Cheese, Casellula Cheese & Wine Café, Mill City Cheesemongers, Bellwether Farms, Green Dirt Farm, Jasper Hill Farm, Tulip Tree Creamery, WBCheese, The Epicurean Connection, Scardello Artisan Cheese, Capriole Goat Cheese, Meadow Creek Dairy, and Sequatchie Cove Creamery.

Participants can visit the ACEF website: www.cheesefoundation.org/american-cheese-month to download American Cheese Month graphics to use in their own ACM promotions.

Individuals can also donate funds to help build the cheese community by clicking the ‘donate’ button. Any amount is welcome.

Promoting ACM Via Social Media

The use of social media by cheese makers and retailers is an effective and popular means to promote the month-long celebration, particularly through Instagram and TikTok.

Di Bruno Bros. took to Instagram to celebrate the one-year anniversary of its new shop in Wayne, PA, in tandem with American Cheese Month. Shoppers this weekend can look forward to hand-filled cannoli, elegant cheese

pairings, hand-sliced Iberico ham, caviar, champagne, music and face painting.

Murray’s Cheese singled out the Midwest on its “American Cheese Month Tour,” highlighting Wisconsin’s Marieke Aged Gouda and Pleasant Ridge Reserve Extra Aged from Uplands Cheese.

Chicago’s Beautiful Rind cheese shop created a special class on “The Women That Make American Cheese Grate,” celebrating “the Cowgirls of the West Coast to the Feete family of the Appalachians.”

Beautiful Rind’s history lesson was accompanied by five different cheeses, wine, beer, and charcuterie pairings.

New York’s Saxelby Cheesemongers’ Cheese of the Month Club this May will feature some celebrated American-made cheese varieties – Oriskany Mini From Cochran Farm 1970 of St. Johnsville, NY; Ashbrook from Spring Brook Farm, Warwick, NY; and Red Rock from Roelli Cheese Haus, Shullsburg, WI.

Saxelby Cheesemongers also put together “A Five Minute History of American Artisan Cheese” on its website this week in celebration of American Cheese Month.

“The American artisan cheese boom continues to plow ahead, though there is more of a healthy dose of realism about what it is to be a cheese maker than perhaps there was 10 years ago,” the company wrote.

“Being a cheese maker is not all bucolic romance. To be a good cheese maker, one must be a scientist, a mechanic, a meticulous record-keeper, a watchful chef, a fastidious cleaner, and perhaps most of all, a good dishwasher,” it continued.

For more details, visit www.cheesefoundation.org/american-cheese-month.

Chr. Hansen’s Microbial Lipase Now Approved For Use In Canada

Milwaukee, WI—Chr. Hansen’s SpiceIT® MPlus microbial lipase has officially been added to the List of Permitted Food Enzymes by Health Canada, the company has announced.

SpiceIT MPlus is permitted for use in certain standardized cheeses.

“This provides our cheese makers in Canada with a significant opportunity,” said Andre Blanchette, account manager for Chr. Hansen in Canada. “SpiceIT MPlus is a great option to produce a cheese requiring lipase for its profile and still meeting the requirements for Kosher and Halal grade whey. This product is closer to duplicating the profile of animal lipase than other solutions in the market and is free of preservatives.”

Consumers want flavorful cheeses, but this can be a challenge if a lipase is not performing as intended or produces less desirable flavor notes, Chr. Hansen noted. Cheese makers need a solution that overcomes these issues while providing product consistency.

Chr. Hansen offers an enzyme

formulation that it says can help cheese makers cater to the consumer demand for exciting taste experiences. SpiceIT MPlus microbial lipase is designed to develop less soapy notes compared to other microbial lipases and will be available globally to ensure that cheese makers can achieve the flavor profile they require.

SpiceIT MPlus ensures dosage precision due to its lower enzyme strength and comes in a convenient 500-gram pack size to preserve enzyme quality and activity, Chr. Hansen noted.

“Most microbial lipases are produced at high concentration and in larger pack sizes,” said Dana Wolle, senior scientist, Global Cheese Applications, Chr. Hansen. “This means that a very small amount of lipase is utilized for every vat produced, and small deviations in the dosage can create large flavor variations in the final cheese. In addition, because a small amount of lipase is utilized per vat, it can take an extended period of time to use up all the product in a single package.”

Also, Wolle added, “the thermal stability profile of SpiceIT MPlus is similar to animal products, meaning that replacing an animal lipase with SpiceIT MPlus is less complex in situations where significant heat treatment is part of the cheese production process.”

QualiTru Sampling Systems Receives Certification To ISO 9001:2015 Standards

Oakdale, MN—QualiTru Sampling Systems this week announced that it has received certification to ISO 9001:2015 standards related to aseptic sampling products, systems and services for the liquid food industry.

“QualiTru Sampling Systems is honored to receive our ISO 9001 certification, which demonstrates our tireless commitment to providing the highest levels of product quality for aseptic and truly representative sampling that helps the dairy and liquid food industries achieve their safety, public health, and business goals,” said Ian Davis, the company’s CEO.

“QualiTru has demonstrated its commitment to world class quality by implementing and becoming certified to the ISO 9001:2015 standard,” said Randy Daugherty, director of the registrar program at the Performance Review Institute Registrar, a management systems registrar.

“PRI Registrar is proud to partner with QualiTru in this accomplishment and looks forward to continued support of their

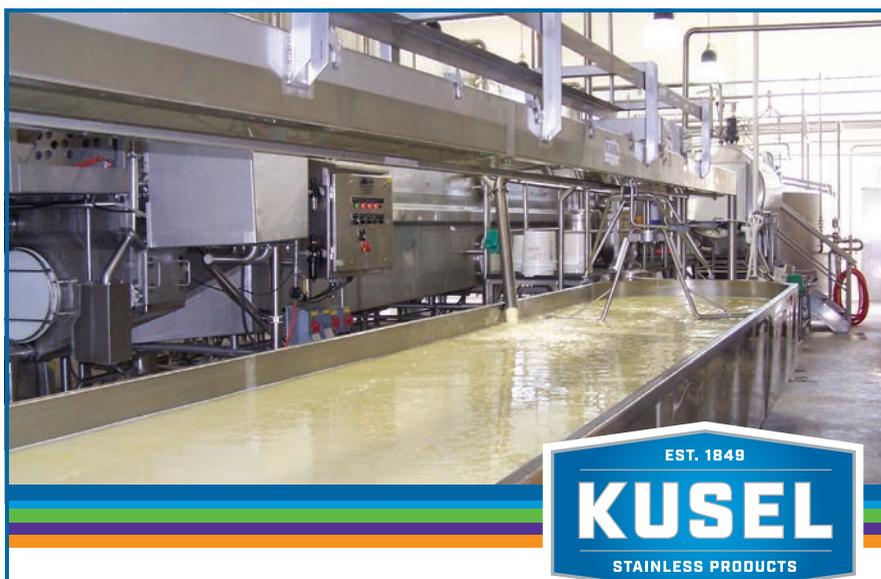
objective of quality excellence,” Daugherty added.

According to Davis, the ISO 9001:2015 certification is just the latest accomplishment by QualiTru, which has also earned 3-A Sanitary Standards certification for its entire line of TruStream Stainless Steel Ports and TruStream Septa for fulfilling Standard 63-04 (sanitary fittings).

QualiTru said its technologies are also directly cited in Section 6 of FDA’s Grade A Pasteurized Milk Ordinance (PMO) as the only inline aseptic sampling system that is approved for the required collection of representative samples directly from farm bulk milk tanks or silos prior to the milk being transported for processing.

“Our innovative, easy-to-use, versatile and cost-effective sampling systems are used worldwide to perform inline aseptic sample testing, quality checks in bulk tanks and silos, and microbiological testing to verify dairy and liquid food product quality across the supply chain,” Davis said.

Since 1983, QualiTru (formerly known as Quality Management Inc., or QMI) has been a leader in the science of aseptic and representative sampling. For information, visit qualitru.com.



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Lactalis Heritage Dairy Now Holds Kraft's Temporary Marketing Permit For Parmesan

College Park, MD—The US Food and Drug Administration (FDA) is amending the temporary marketing permit issued to Kraft Foods Inc. to market test a product designated as “100% Grated Parmesan Cheese” that deviates from the standards of identity for Parmesan cheese and grated cheeses.

Kraft's temporary permit is amended to identify Lactalis Heritage Dairy, Inc. (LHD) as the permit holder, FDA announced in a notice published in last Friday's *Federal Register*.

This amendment will allow the permit holder to continue to test market the product and collect data on consumer acceptance, FDA said.

In April of 1999, FDA issued a notice announcing that it had issued a temporary permit to Kraft Foods Inc. (now part of Kraft Heinz) to market test a product identified as “100% Grated Parmesan Cheese.” FDA issued the permit to facilitate market testing of a product that deviates from the requirements of the standard of identity for Parmesan cheese and grated cheeses in that the product is formulated by using a different enzyme technology that fully cures the cheese in six months rather than 10 months.

In December 2000, FDA issued a notice announcing that it was extending the temporary market permit issued to Kraft Foods. The extension allowed Kraft to continue to measure consumer acceptance of the product and assess the commercial feasibility of the product, in support of a petition to amend the standard of identity for Parmesan cheese.

The new expiration date of the permit will be either the effective date of a final rule amending the standard of identity for Parmesan cheese that may result from the petition or 30 days after denial of the petition.

In September 2020, Kraft Heinz entered into an agreement to sell its natural, grated, cultured, and specialty cheese businesses in the US, including its Kraft Parmesan cheese business, to the parent company of the Lactalis Group, FDA noted. That transaction was completed late last year, and as of Nov. 29, 2021, Lactalis Heritage Dairy assumed responsibility for the production and sale of all Parmesan cheese subject to the temporary marketing permit.

While the permit has been modified to identify LHD as the holder, all other conditions and terms of the permit remain the same.

Dairy CPI Jumps

(Continued from p. 1)

second straight month in which it topped 250.

In April, the average retail price for a pound of natural Cheddar cheese was \$5.66, up 17 cents from March and up more than 21 cents from April 2021.

That is the highest average retail Cheddar cheese price since March 2021, when it was \$5.68 per pound.

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

Northeast: \$6.00 per pound, up 20 cents from March and up more than 36 cents from April 2021.

Midwest: \$5.36 per pound, up more than four cents from March and up 21 cents from April 2021.

South: \$5.32 per pound, up more than 24 cents from March but down more than 32 cents from April 2021.

West region: \$6.06 per pound, up more than 17 cents from March and up almost 64 cents from April 2021.

The average price for a pound of American processed cheese in April was \$4.15, up almost 17 cents from March and up more than five cents from April 2021. That's the highest average retail price for American processed cheese since February 2021, when it was \$4.16 per pound.

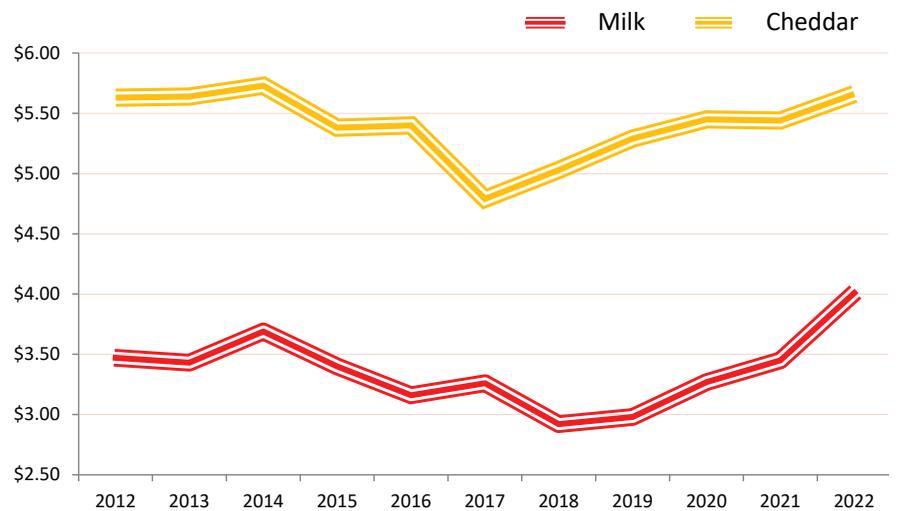
Retail Whole Milk Price Tops \$4.00

April's CPI for whole milk was a record-high 252.2, up 3.2 percent from March and 15.5 percent higher than in April 2021.

That's the first time ever that the whole milk CPI topped 250. Prior to February of this year, the whole milk CPI had never topped 240.

Average Retail Prices

Cheddar & Whole Milk: April 2012 – 2022
Price per pound/gallon



April's CPI for “milk” was 173.2 (December 1997=100), up 3.2 percent from March and 14.7 percent higher than in April 2021. The CPI for milk other than whole was 177.3, up 3.3 percent from March and 14.2 percent higher than in April 2021.

In April, the average retail price for a gallon of whole milk was a record-high \$4.01, up more than nine cents from March, up more than 56 cents from April 2021 and the first time ever that the average retail whole milk price topped \$4.00 per gallon. As recently as May 2019, the average retail whole milk price was under \$3.00 per gallon.

Average retail whole milk prices in the three major regions reported by the BLS (prices aren't available for the Midwest) in April, with comparisons to a month earlier and a year earlier, were:

Northeast: \$4.59 per gallon, up 25 cents from March and up 61 cents from April 2021.

South: \$3.88 per gallon, up more than 11 cents from March and up almost 54 cents from April 2021.

West: \$4.19 per gallon, down more than one cent from March but up more than 57 cents from April 2021.

Butter CPI Sets New Record

April's CPI for butter was a record-high 285.7, up 1.6 percent from March and 16.0 percent higher than in April 2021.

That's the second straight month in which the butter CPI has been above 280.

The April CPI for ice cream and related products was a record-high 243.2, up 1.6 percent from March and 4.7 percent higher than in April 2021.

The previous record high for the ice cream CPI, 240.4, was set in February of this year.

In April, the average retail price for a half-gallon of regular ice cream was \$5.13, up seven cents from March and up more than 15 cents from April 2021.

April's consumer price index for other dairy and related products was 167.8 (December 1997=100). That CPI was up 2.3 percent from March and 9.0 percent higher than in April 2021.

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COMING EVENTS

www.cheesereporter.com/events.htm

Details About WCMA Golf Outing, Trap Shoot Available; Registration Is May 17

Madison—The Wisconsin Cheese Makers Association (WCMA) this week released key details regarding its highly anticipated golf outing and trap shoot.

Festivities are scheduled for Wednesday, July 20. Registration for the event begins Tuesday, May 17 at 10 a.m. Central time.

WCMA will host golfers for a scramble tournament at four courses: Bullseye Golf Club, Northern Bay Resort, and Lake Arrowhead's Lakes and Pines Courses, all located in central Wisconsin near Nekoosa.

This scramble tournament will begin at 10 a.m. at Northern Bay and Bullseye Courses, and 11 a.m. at the Lake Arrowhead courses.

A registration fee of \$205 for WCMA members and \$270 for non-members covers greens fee, range balls, gifts, skill and winner prizes, as well as lunch sponsored by BMO Harris Bank, the Amcor Social Hour, and dinner.

Registrants may indicate a preferred course, but placement is not guaranteed. Golfer names can be submitted during registration, but are not due until June 10. WCMA will build foursomes for individual registrants.

For the trap shoot, participants will gather at the Homegrounds facility owned by Wisconsin Trap-

shoot Association (WTA), located less than five miles from Lake Arrowhead.

No license is required, and participants are encouraged to bring their own shotgun. First-timers will get personal instruction offered by WTA volunteers.

A registration is \$205 for WMCA members and \$270 for non-members, and includes ammunition, instruction for first-timers, ear and eye protection, participant gift, skill prizes, BMO Harris Bank lunch, Amcor Social Hour and dinner.

Space is limited for both golf and trap shooting. The number of golfers is capped at 576 – two foursomes per hole – and the number of trap shooters is capped at 50 people.

After golf and trapshooting, all attendees will meet at the Lake Arrowhead clubhouse for a social hour and dinner buffet.

Tickets are available exclusively for the social hour and dinner at \$60 per person.

As in years past, WCMA is offering numerous sponsorship opportunities for the popular event. Complete details are available at WisCheeseMakers.org.

Questions can be directed to the WCMA Events team: events@WisCheeseMakers.org.

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NCCIA Membrane Filtration Short Course Planned For June 7 At SDSU

Brookings, SD—A membrane filtration short course will be held here Tuesday, June 7 at the Alfred Dairy Science Hall on the South Dakota State University campus.



Sponsored by the North Central Cheese Industries Association (NCCIA), the one-day course covers dairy chemistry, operating principles of membrane filtration, troubleshooting service and membrane issues, and CIP.

The course features lectures and hands-on exercises, along with demonstrations and a plant tour.

The course is limited to 24 students, and cost to attend is \$150 for NCCIA members and \$200 for non-members. Registration will close on May 31. For more details, email Susan Eschbach seschbach.nccia@gmail.com.

PLANNING GUIDE

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

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

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

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

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

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

IAFP Annual Meeting: July 31-Aug. 3, Pittsburgh, PA. Visit www.foodprotection.org.

IMPA Conference: Aug. 11-12, Sun Valley Resort, Sun Valley, ID. More details available online at www.impaconference.com.

International Whey Conference: Sept. 11-14, Hyatt Regency Downtown, Chicago. More details available online at www.adpi.org.

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

ADPI Dairy Ingredients Seminar: Sept. 26-28, Hilton Beachfront Resort, Santa Barbara, CA. Check www.adpi.org for updates.

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

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

17th Annual

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

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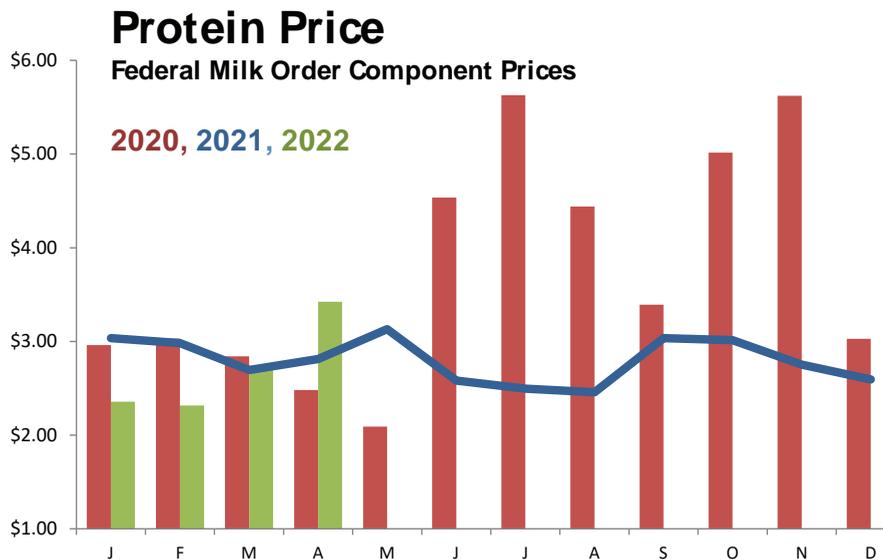
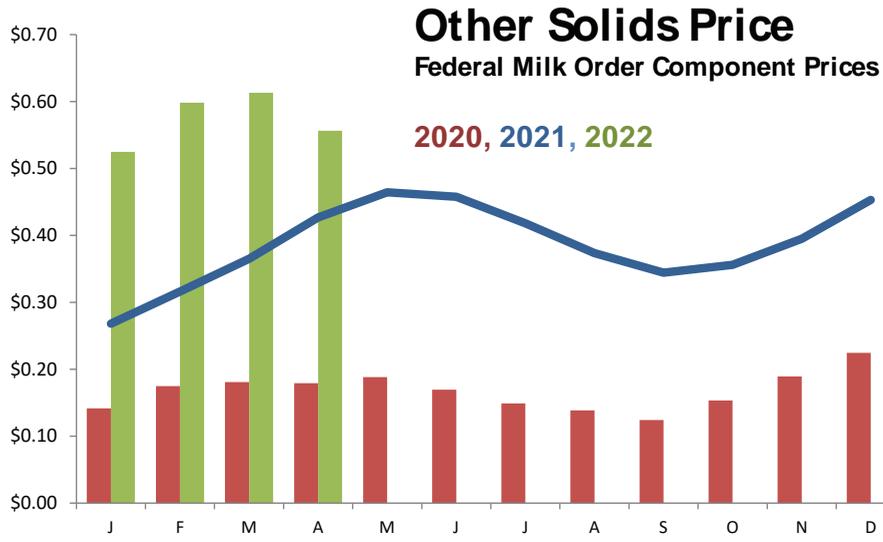
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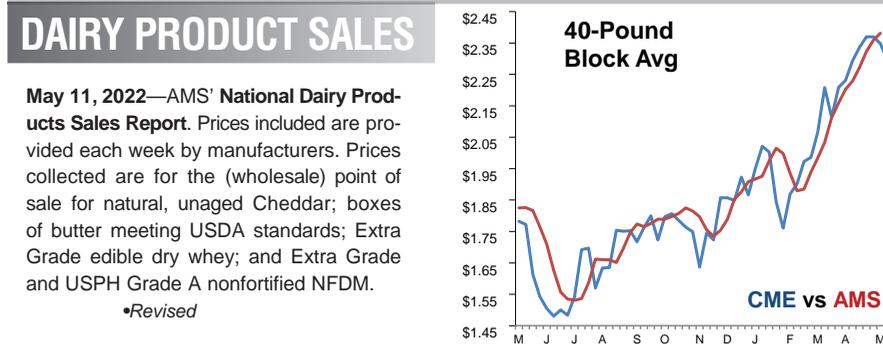
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AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'16	.5445	.5750	.5852	.6076	.6239	.6616	.6937	.7151	.7305	.7706	.7961	.8608
'17	.9318	.9905	.9681	.9425	.9138	.9013	.8919	.8486	.8231	.8063	.7757	.7490
'18	.7268	.7211	.6960	.7027	.7502	.7949	.8092	.8144	.8437	.8658	.8817	.8851
'19	.8929	.8995	.9025	.9025	.9074	.9244	.9297	.9444	.9465	.9530	.9597	.9854
'20	1.0017	1.0140	1.0148	1.0027	.9590	.9356	.8945	.8591	.8500	.8810	.9124	.9255
'21	.9693	1.0134	1.0487	1.0977	1.1328	1.1513	1.1551	1.1548	1.1450	1.1540	1.2149	1.3174
'22	1.4378	1.5904	1.7102	1.7920								



Week Ending	May 7	April 30	April 23	April 16
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	2.3808	2.3592	2.3230	2.2713
Sales Volume	Pounds			
US	13,100,729	13,285,413	12,855	12,626,570
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price	Dollars/Pound			
US	2.5422	2.5404*	2.4885	2.4046
Adjusted to 38% Moisture	Dollars/Pound			
US	2.4127	2.4116*	2.3624	2.2804
Sales Volume	Pounds			
US	14,679,766	13,483,126*	13,262,955	13,355,198
Weighted Moisture Content	Percent			
US	34.67	34.69	34.69	34.62
AA Butter				
Weighted Price	Dollars/Pound			
US	2.7244	2.7669	2.7684	2.7831*
Sales Volume	Pounds			
US	3,536,774	3,169,511	3,847,417	3,530,711
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.6837	0.6979*	0.7184	0.7296
Sales Volume	Pounds			
US	5,342,630	4,818,314*	3,976,526	4,092,333
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.8340	1.8327*	1.8416*	1.8290
Sales Volume	Pounds			
US	15,733,552	20,163,376*	18,796,520	20,519,450

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
5-6	May 22	25.01	24.55	65.250	178.500	2.430	2.4100	263.375
5-9	May 22	24.77	24.55	65.800	178.500	2.380	2.3790	263.100
5-10	May 22	24.66	24.55	65.000	178.500	2.380	2.3770	262.000
5-11	May 22	24.89	24.45	65.000	178.550	2.380	2.3710	265.000
5-12	May 22	24.95	24.80	65.825	179.400	2.380	2.3990	270.975
5-6	June 22	24.46	23.85	61.025	174.200	2.405	2.3790	259.750
5-9	June 22	23.78	23.85	60.000	174.200	2.330	2.3200	258.250
5-10	June 22	23.51	23.75	58.500	174.000	2.330	2.3050	255.775
5-11	June 22	23.81	23.70	58.500	173.150	2.350	2.3670	260.000
5-12	June 22	24.10	23.96	58.500	174.500	2.395	2.3580	266.000
5-6	July 22	24.10	23.89	60.000	174.350	2.390	2.3630	258.275
5-9	July 22	23.51	23.83	58.950	173.850	2.390	2.3000	256.000
5-10	July 22	23.37	23.55	56.350	174.000	2.390	2.2960	255.525
5-11	July 22	23.78	23.55	56.350	172.250	2.379	2.3490	259.000
5-12	July 22	24.03	23.82	55.500	172.150	2.379	2.3700	263.275
5-6	Aug 22	23.55	23.80	59.000	176.400	2.350	2.3180	258.000
5-9	Aug 22	23.12	23.80	57.000	175.950	2.350	2.2820	256.500
5-10	Aug 22	23.01	23.75	54.000	174.800	2.320	2.2770	254.275
5-11	Aug 22	23.25	23.75	54.000	172.900	2.320	2.2970	257.525
5-12	Aug 22	23.57	23.75	54.000	172.500	2.320	2.3420	263.000
5-6	Sept 22	23.22	23.82	58.500	175.500	2.339	2.2990	255.525
5-9	Sept 22	22.81	23.75	56.000	175.600	2.329	2.2650	252.725
5-10	Sept 22	22.77	23.75	53.500	174.700	2.329	2.2600	252.750
5-11	Sept 22	22.92	23.74	53.500	172.000	2.329	2.2770	256.200
5-12	Sept 22	23.17	23.75	53.500	171.675	2.330	2.3050	260.300
5-6	Oct 22	23.00	23.35	58.000	173.500	2.341	2.2780	252.250
5-9	Oct 22	22.79	23.20	57.475	173.600	2.341	2.2530	249.500
5-10	Oct 22	22.70	23.20	53.650	173.000	2.341	2.2500	249.000
5-11	Oct 22	22.90	23.20	53.650	170.500	2.335	2.2780	252.025
5-12	Oct 22	22.86	23.40	53.650	170.525	2.335	2.2910	257.275
5-6	Nov 22	22.65	22.96	58.400	172.000	2.298	2.2450	247.500
5-9	Nov 22	22.44	22.62	57.250	171.500	2.298	2.2300	245.500
5-10	Nov 22	22.45	22.80	53.800	171.250	2.298	2.2270	245.000
5-11	Nov 22	22.47	22.79	54.000	170.000	2.298	2.2220	247.925
5-12	Nov 22	22.63	23.13	53.000	170.000	2.298	2.2530	255.000
5-6	Dec 22	22.06	22.50	57.000	171.250	2.246	2.1850	238.000
5-9	Dec 22	21.92	22.32	56.000	170.800	2.246	2.1780	235.500
5-10	Dec 22	21.82	22.20	53.000	170.800	2.246	2.1760	235.500
5-11	Dec 22	21.78	22.20	52.750	170.000	2.240	2.1710	235.500
5-12	Dec 22	21.78	22.50	52.750	170.000	2.240	2.1890	243.000
5-6	Jan 23	21.15	21.53	55.625	168.725	2.222	2.1300	226.500
5-9	Jan 23	21.10	21.50	55.625	168.000	2.222	2.1250	225.000
5-10	Jan 23	21.00	21.45	54.825	168.000	2.222	2.1250	225.000
5-11	Jan 23	20.88	21.45	54.825	168.000	2.222	2.1250	226.000
5-12	Jan 23	20.99	21.65	54.000	168.000	2.222	2.1200	227.500
5-6	Feb 23	20.78	21.18	56.200	167.000	2.190	2.1170	220.000
5-9	Feb 23	20.60	21.00	56.200	166.000	2.190	2.1120	218.900
5-10	Feb 23	20.45	20.90	55.000	166.000	2.190	2.1070	218.900
5-11	Feb 23	20.36	20.75	55.000	166.000	2.190	2.0900	218.900
5-12	Feb 23	20.36	20.95	51.725	166.000	2.190	2.0950	218.900
5-6	Mar 23	20.12	20.70	55.000	166.300	2.155	2.0990	218.250
5-9	Mar 23	20.10	20.60	55.000	166.300	2.155	2.0940	219.250
5-10	Mar 23	20.10	20.60	55.000	166.300	2.155	2.0890	218.250
5-11	Mar 23	19.95	20.50	55.000	166.300	2.155	2.0840	218.250
5-12	Mar 23	20.10	20.50	53.500	166.300	2.155	2.0790	218.250

Interest - May 12	32,139	12,814	2,685	8,303	845	17,869	10,135
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City/St/Zip _____

E-Mail Phone _____

Old Subscriber Info

Name _____

Title _____

Company _____

Address _____

City/St/Zip _____

E-Mail Phone _____

TYPE OF BUSINESS:

Cheese Manufacturer

Cheese Processor

Cheese Packager

Cheese Marketer (broker, distributor, retailer)

Other processor (butter, cultured products)

Whey processor

Food processing/Foodservice

Supplier to dairy processor

JOB FUNCTION:

Company Management

Plant Management

Plant Personnel

Laboratory (QC, R&D, Tech)

Packaging

Purchasing

Warehouse/Distribution

Sales/Marketing

Circle, copy and FAX to (608) 246-8431 for prompt response

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - MAY 6: Cheese producers report that staffing shortages and supply chain snags are affecting production throughout the country. Milk is available and contacts in the Midwest report that spot prices are around \$2 under Class III. Cheese makers in the Northeast say that demand is good in both retail and foodservice markets. Higher market prices in the Midwest have not deterred purchasers, as demand remains robust in the region. In the West, educational purchasing has begun to slow as summer breaks are approaching.

NORTHEAST - MAY 11: Steady to stronger milk supplies are clearing to Northeastern Class III operations this week. Some cheesemaking plants are back in action following a period of down-time. Regional cheese output is stable to higher. Some cheese plants are operating under reduced production capacities, however, as delays of production and/or packaging supplies and ongoing labor pool issues are limiting operations at some facilities. Steadily strong cheese demand, across sectors, is reportedly in good balance with sturdy inventories. Interest for US cheese is healthy from international markets. Foodservice sales are firm. Retail is fairly stable, but some participants note pockets of slightly softer demand.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block: \$2.8025 - \$3.0900 Process 5-lb sliced: \$2.4375 - \$2.9175
Muenster: \$2.7900 - \$3.1400 Swiss Cuts 10-14 lbs: \$3.8000 - \$6.1225

MIDWEST AREA - MAY 11: Contacts continue to report a generally similar narrative. Spot milk trading is busier at the cheese plant level. Class I intakes have slowed down as schools begin to curb orders, and seasonal milking patterns are putting more milk into the spot market. Last week's spot milk market was particularly busy, and although this week's market is slower, discounts and overages remain in the same ballpark. Milk availability growth is timely, as cheese demand, particularly in the upper Midwest, remains somewhat strong. In fact, some cheese makers say any loads made available by one customer's cancellation or slowdown are moving into the needs of another customer. Curd producers say demand is starting its seasonal upshift, ahead of spring and summer events. Prices continue to slip day by day on the CME, yet remain where producers view as profitable price points.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf: \$2.8450 - \$4.0550 Mozzarella 5-6#: \$2.3750 - \$3.4625
Brick 5# Loaf: \$2.5750 - \$3.1425 Muenster 5#: \$2.5750 - \$3.1425
Cheddar 40# Block: \$2.2975 - \$2.8400 Process 5# Loaf: \$2.3150 - \$2.7825
Monterey Jack 10#: \$2.5500 - \$2.8975 Grade A Swiss 6-9#: \$3.3150 - \$3.4325

WEST - MAY 11: Contacts report that strong export demand for cheese is present. Retail sales of cheese have reportedly slid lower this week, but that decrease has been countered by an increase in foodservice demand. Spot purchasers say that inventories of blocks are becoming more available, as port congestion is causing some exporters to sell spot loads of cheese intended for export. Meanwhile, contacts report that cheese barrel inventories have tightened this week. Milk is available, as cheese producers are running busy schedules in the region. Labor shortages and delayed deliveries of production supplies are causing some plant managers to run below capacity.

Wholesale prices delivered, dollars per/lb: Monterey Jack 10#: \$2.6650 - \$2.9400
Cheddar 10# Cuts: \$2.6775 - \$2.8775 Process 5# Loaf: \$2.4400 - \$2.5950
Cheddar 40# Block: \$2.4300 - \$2.9200 Swiss 6-9# Cuts: \$3.6075 - \$4.0375

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

Variety	Date:	5/11	5/4	Variety	Date:	5/11	5/4
Cheddar Curd		\$2.63	\$2.66	Mild Cheddar		\$2.61	\$2.63
Young Gouda		\$2.45	\$2.51	Mozzarella		\$2.45	\$2.52

FOREIGN -TYPE CHEESE - MAY 11: Demand for European cheese has remained strong. Sales into European markets are at elevated levels. So far, higher prices have not slowed consumers' appetites for cheese. Export sales are active, but contacts note a bit of resistance to higher prices. Manufacturers are not overly concerned because there is still more demand than their supplies can meet. In some cases, exporters are reducing shipping volumes because of the tight inventories. Market observers think prices will remain supported for the near term. Stockpiles in aging facilities and warehouses are tight.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.6600 - 4.1475
Gorgonzola:	\$3.6900 - 5.7400	\$3.1675 - 3.8850
Parmesan (Italy):	0	\$4.0475 - 6.1375
Romano (Cows Milk):	0	\$3.8500 - 6.0050
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	\$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	\$3.8350 - 4.1600
Swiss Cuts Finnish:	\$2.6700 - 2.9300	0

NDM PRODUCTS - MAY 12

NDM - CENTRAL: Production remains relatively busy in light of hauling/plant employee shortfalls. Condensed skim availability is still present, but there have been some over-market prices reported recently, as well. Hauling condensed skim is and has been a struggle. High heat NDM is very tight, although prices shifted lower on the top of the range. With lighter spot sales in general, fewer reported prices are more apt to move that range one direction or the other. Contacts view the market tone as sideways.

NDM - WEST: Export demand for low/medium heat NDM is sluggish, as purchasers in Mexico remain hesitant to buy at current market prices. Spot purchasers say that inventories of low/medium heat NDM are available. Some plant managers report that their drying times are limited by labor

shortages and delayed deliveries of production supplies. Overall production of low/medium heat NDM is steady throughout the region. Production of high heat NDM is limited as drying operations are focusing their schedules on the shorter drying times of low/medium heat NDM. Demand for high heat NDM is limited, though some sellers note that purchasers from other regions are looking to the West for availability. High heat NDM spot inventories are, reportedly, tight.

NDM - EAST: More loads traded hands at slightly lower prices this week. Eastern trading was on par with Central trading this week, which is and has been a rare occurrence. Contacts say Mexican importers have quieted down, as both domestic and buyers south of the border are hesitant to purchase on strained market tones.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads are up 13 percent from last week, and organic dairy ad numbers surged 147 percent. The most advertised dairy item is conventional ice cream in 48-64 ounce containers, with a national weighted average advertised price of \$3.32, down from \$3.57 last week.

Ads for conventional cheese have grown 22 percent. Organic cheese is not advertised. This week's most advertised cheese item is conventional 8-ounce shred cheese, with 31 percent more ads than last week. The weighted average advertised price for conventional 8-ounce shred cheese is \$2.55, a penny less than last week.

Conventional yogurt ad numbers decreased 13 percent. Organic yogurt ads dropped 58 percent. Conventional Greek yogurt in 4- to 6-ounce containers, the most advertised conventional yogurt item, has a weighted average advertised price of \$0.95, down \$0.06 from last week. Ads for conventional yogurt in 4- to 6-ounce containers are up 16 percent and feature a national weighted average price of \$0.57, which is unchanged from last week.

RETAIL PRICES - CONVENTIONAL DAIRY - MAY 13

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.95	4.43	2.69	2.85	2.61	3.57	4.44
Cheese 8 oz block	2.50	2.18	3.25	2.49	2.58	2.24	1.83
Cheese 1# block	4.70	4.69	3.99	NA	NA	4.98	NA
Cheese 2# block	6.72	NA	6.23	6.38	6.26	7.33	5.35
Cheese 8 oz shred	2.55	2.22	2.74	2.66	2.60	2.82	2.10
Cheese 1# shred	4.29	3.53	3.99	4.97	4.97	4.41	3.98
Cottage Cheese	2.27	2.84	2.41	2.05	NA	1.84	2.38
Cream Cheese	2.29	2.23	2.61	3.29	NA	1.48	2.48
Flavored Milk 1/2 gallon	2.67	2.68	3.00	3.11	2.96	1.89	2.79
Flavored Milk gallon	3.53	4.51	NA	NA	NA	3.15	3.19
Ice Cream 48-64 oz	3.32	3.14	3.49	3.26	3.72	2.93	3.31
Milk 1/2 gallon	2.26	2.46	NA	1.99	2.17	1.89	2.22
Milk gallon	3.40	4.07	NA	2.99	2.98	3.58	3.23
Sour Cream 16 oz	1.96	1.93	2.09	1.89	1.85	1.81	2.11
Yogurt (Greek) 4-6 oz	.95	.94	1.11	1.13	.88	.84	.95
Yogurt (Greek) 32 oz	3.85	4.09	NA	NA	3.48	3.64	3.19
Yogurt 4-6 oz	.57	.56	.50	.64	.50	.57	.56
Yogurt 32 oz	2.15	2.23	NA	NA	2.50	1.92	1.92

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:	Greek Yogurt 4-6 oz:	NA
Butter 1 lb:	\$7.02	\$4.99
Ice Cream 48-64 oz:	NA	NA
Cheese 8 oz block:	NA	\$4.45
Cottage Cheese 16 oz:	NA	\$6.34
Yogurt 4-6 oz:	\$0.89	\$5.99
Yogurt 32 oz:	NA	NA

WHOLESALE BUTTER MARKETS - MAY 11

NATIONAL: Stakeholders in the Northeast are concerned that higher grocery store prices for butter may be causing some customers to consider alternatives to butter. Cream inventories vary throughout the US. Cream is available in the West, while inventories are mixed in the Northeast, and slimming in the Central region. Ice cream makers are purchasing loads of cream as they prepare for summer. Butter production varies in the Northeast, but remained steady in the West.

WEST: Cream markets are steady in the West and inventories are available to meet production needs. Ice cream makers are buying loads of cream as they continue to produce in preparation for summer. Some butter makers say that they are making use of cream loads internally, rather than selling loads. Contacts report that they are running busy production schedules as they are working to build inventories. Some plant managers say that labor shortages and delayed deliveries of production supplies are preventing them from running at capacity. Retail demand is declining as high prices have caused some grocery store shoppers to consider butter alternatives. Stakeholders say that foodservice demand is steady. Spot inventories of unsalted butter are, reportedly, becoming more available.

CENTRAL: Butter sales are two-sided. They say foodservice demand remains steady, while retail orders are in a seasonally quieter phase. Plant managers continue to say they are using this time to churn in preparation for fall demand expectations. Cream is less available, regionally. Some plant managers say they are looking west for similarly priced loads when compared to previous weeks, but local handlers are slowing down offers, as busier churning/ice cream production has begun to thin the pool.

NORTHEAST: Cream output is coming up with milk production. Cream access is generally not increasing for butter makers, however, as seasonally active production of ice cream, aerated cream, and frozen desserts is pulling hard at available cream supplies. Contacts say production runs at some plants are lighter than usual for this time of year. Salted butter inventories are mixed. Some buyers are finding local spot availability to be tighter. Some eastern buyers are finding local spot availability to be tighter and are purchasing loads of butter from other regions. Bulk unsalted butter supplies are said to be particularly slim. Retail butter demand is trending lower as grocery shoppers face higher prices.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
05/09/22	60,440	84,629
05/01/22	59,586	87,201
Change	854	-2,572
Percent Change	1	-3

CME CASH PRICES - MAY 9 - MAY 13, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NDFM	DRY WHEY
MONDAY May 9	\$2.3575 (-2¼)	\$2.2900 (-6)	\$2.6150 (-2½)	\$1.7350 (-½)	\$0.5850 (NC)
TUESDAY May 10	\$2.3400 (-1¼)	\$2.2625 (-2¼)	\$2.6100 (-½)	\$1.7350 (NC)	\$0.5675 (-1¼)
WEDNESDAY May 11	\$2.3950 (+5½)	\$2.3075 (+4½)	\$2.6350 (+2½)	\$1.7225 (-1¼)	\$0.5675 (NC)
THURSDAY May 12	\$2.3950 (NC)	\$2.3075 (NC)	\$2.7050 (+7)	\$1.7275 (+½)	\$0.5550 (-1¼)
FRIDAY May 13	\$2.3950 (NC)	\$2.3075 (NC)	\$2.7050 (NC)	\$1.7300 (+¼)	\$0.5325 (-2¼)
Week's AVG \$ Change	\$2.3765 (+0.0385)	\$2.2950 (-0.0535)	\$2.6540 (+0.0065)	\$1.7300 (-0.0050)	\$0.5615 (-0.0280)
Last Week's AVG	\$2.3380	\$2.3485	\$2.6475	\$1.7350	\$05895
2021 AVG Same Week	\$1.7300	\$1.7725	\$1.8370	\$1.3125	\$0.6320

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Two cars of blocks were sold Monday, the last at \$2.2900, which set the price. Nine cars of blocks were sold Tuesday, the last at \$2.2625, which set the price. On Wednesday, 1 car of blocks was sold at \$2.3075, which raised the price. There was no block market activity at all on Thursday or Friday. The barrel price declined Monday on an uncovered offer at \$2.3575, fell Tuesday on an uncovered offer at \$2.3400, then increased Wednesday on a sale at \$2.3950.

Butter Comment: The price dropped Monday on a sale at \$2.6150, declined Tuesday on a sale at \$2.6100, rose Wednesday on a sale at \$2.6350, and jumped Thursday on a sale at \$2.7050.

Nonfat Dry Milk Comment: The price fell Monday on a sale at \$1.7350, declined Wednesday on a sale at \$1.7225, increased Thursday on a sale at \$1.7275, and rose Friday on an unfilled bid at \$1.7300.

Dry Whey Comment: The price declined Tuesday on an uncovered offer at 56.75 cents, dropped Thursday on a sale at 55.50 cents, and fell Friday on a sale at 53.25 cents per pound.

WHEY MARKETS - MAY 9 - MAY 13, 2022

RELEASE DATE - MAY 12, 2022

Animal Feed Whey—Central: Milk Replacer:	.5000 (NC) – .5400 (-2)
Buttermilk Powder:	
Central & East:	1.9000 (+½) – 1.9500 (NC) West: 1.8500 (+1) – 2.0700 (+2)
Mostly:	1.8900 (+2) – 1.9500 (+2)
Casein: Rennet:	5.2000 (+7) – 5.7600 (+55) Acid: 6.5500 (+13) – 6.7100 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.5350 (-5¼) – .6975 (-5) Mostly: .5800 (-3) – .6400 (-1)
Dry Whey—West (Edible):	
Nonhygroscopic:	.5400 (NC) – .7575 (-2) Mostly: .5800 (-1) – .6600 (+1)
Dry Whey—NorthEast:	.6050 (-½) – .7500 (-1)
Lactose—Central and West:	
Edible:	.3100 (-1) – .5200 (NC) Mostly: .3800 (NC) – .4900 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.7050 (NC) – 1.8400 (-1) Mostly: 1.7900 (-1) – 1.8200 (NC)
High Heat:	1.9900 (NC) – 2.0050 (-2)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.6850 (-¼) – 1.8500 (NC) Mostly: 1.7200 (NC) – 1.8200 (+1)
High Heat:	1.8250 (-¼) – 1.9500 (-2½)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.6500 (-5) – 1.9500 (NC) Mostly: 1.7500 (NC) – 1.8750 (NC)
Whole Milk—National:	2.1000 (NC) – 2.4200 (NC)

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

HISTORICAL MONTHLY AVG BARREL PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'08	1.8774	1.9560	1.7980	1.8010	2.0708	2.0562	1.8890	1.6983	1.8517	1.8025	1.6975	1.5295
'09	1.0832	1.1993	1.2738	1.1506	1.0763	1.0884	1.1349	1.3271	1.3035	1.4499	1.4825	1.4520
'10	1.4684	1.4182	1.2782	1.3854	1.4195	1.3647	1.5161	1.6006	1.7114	1.7120	1.4520	1.3751
'11	1.4876	1.8680	1.8049	1.5756	1.6902	2.0483	2.1124	1.9571	1.7010	1.7192	1.8963	1.5839
'12	1.5358	1.4823	1.5152	1.4524	1.4701	1.5871	1.6826	1.7889	1.8780	2.0240	1.8388	1.6634
'13	1.6388	1.5880	1.5920	1.7124	1.7251	1.7184	1.6919	1.7425	1.7688	1.7714	1.7833	1.8651
'14	2.1727	2.1757	2.2790	2.1842	1.9985	1.9856	1.9970	2.1961	2.3663	2.0782	1.9326	1.5305
'15	1.4995	1.4849	1.5290	1.6135	1.6250	1.6690	1.6313	1.6689	1.5840	1.6072	1.5305	1.4628
'16	1.4842	1.4573	1.4530	1.4231	1.3529	1.5301	1.7363	1.8110	1.5415	1.5295	1.7424	1.6132
'17	1.5573	1.6230	1.4072	1.4307	1.4806	1.3972	1.4396	1.5993	1.5691	1.6970	1.6656	1.5426
'18	1.3345	1.4096	1.5071	1.4721	1.5870	1.4145	1.3707	1.5835	1.4503	1.3152	1.3100	1.2829
'19	1.2379	1.3867	1.4910	1.5925	1.6278	1.6258	1.7343	1.7081	1.7463	2.0224	2.2554	1.8410
'20	1.5721	1.5470	1.4399	1.0690	1.5980	2.3376	2.4080	1.4937	1.6401	2.2213	1.8437	1.4609
'21	1.5141	1.4442	1.4811	1.7119	1.6923	1.5639	1.4774	1.4158	1.5319	1.8008	1.5375	1.6548
'22	1.8204	1.9038	2.0774	2.3489								

House Bill Would Create Task Force To Shore Up US Food Supply Chain

Washington—US Reps. Angie Craig (D-MN) and Dusty Johnson (R-SD) this week introduced legislation that would create a dedicated task force designed to shore up the US food supply chain, increase government coordination and provide recommendations to Congress to prevent future supply chain issues.

The legislation would create a task force at the US Department of Agriculture that would be responsible for evaluating the stability and reliability of the agriculture and food system as well as identifying specific recommendations to improve the security, safety and resilience of the supply chain.

The Agricultural and Food System Supply Chain Resilience and Crisis Response Task Force would be responsible for:

—Evaluating the stability and reliability of the agriculture and food system supply chain by assessing, among other things, the strengths and weaknesses of that supply chain; current and potential future critical bottlenecks in that supply chain, including transportation bottlenecks in the distribution of processed and unprocessed food and food input products; workforce

challenges and opportunities in the supply chain; and federal, state and local laws and regulations that increase the stability and reliability of the supply chain or reduce or otherwise negatively impact the stability and reliability of the supply chain.

—Identifying specific recommendations to improve the security, safety, and resilience of the agriculture and food system supply chain, including recommendations that address: long-term strategies; industry best practices; risk-mitigation actions to prevent future bottlenecks and vulnerabilities; and legislative and regulatory actions that would positively impact the security and resilience of the supply chain.

The task force would be required to submit a report detailing its work and recommendations to Congress no later than 270 days after enactment of the bill.

The bipartisan House bill is supported by, among other organizations, the US Dairy Export Council, National Milk Producers Federation, Consumer Brands Association, National Farmers Union, and National Corn Growers Association.

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