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Congress Extends 2018 Farm Bill Provisions Until Sept. 30, 2024

Bill Will Allow Important Dairy-Related Programs To Operate Until Sept. 30, 2024, IDFA Says

Washington—A stopgap spending bill passed by both the House and Senate this week includes a one-year extension of the 2018 farm bill.

President Biden signed the bill into law on Thursday.

Last Sunday, the four leaders of the House and Senate Agriculture Committees — US Reps. Glenn “GT” Thompson (R-PA), chairman of the House Agriculture Committee, and David Scott (D-GA), that panel’s top Democrat; and US Sens. Debbie Stabenow (D-MI), chairwoman of the Senate Agriculture Committee, and John Boozman (R-AR), that panel’s top Republican — released the following statement on a farm bill extension:

“As negotiations on funding the government progress, we were able to come together to avoid a lapse in funding for critical agricultural programs and provide certainty to producers. This extension is in no way a substitute for passing a five-year farm bill and

we remain committed to working to get it done next year.”

The extension of the 2018 farm bill “will allow important dairy-related programs to continue to operate until September 30, 2024,” said Michael Dykes, president and CEO of the International Dairy Foods Association (IDFA).

The Healthy Fluid Milk Incentives project will be eligible to receive additional appropriations to continue its significant expansion to reach more communities across the US in 2024, Dykes continued.

The primary purpose of the HFMI project is to develop and test methods to increase the purchase and consumption of qualifying fluid milk by SNAP households by providing them an incentive at the point of purchase at authorized retailer locations. “Qualifying fluid milk” includes all varieties of pasteurized cow’s milk that: is without flavoring or sweeteners, is consistent with the most recent dietary recommenda-

tions, is packaged in liquid form, and contains vitamins A and D at levels consistent with the Food and Drug Administration, state, and local standards for fluid milk.

The farm bill extension also permits the US Department of Agriculture (USDA) to restart the Dairy Forward Pricing Program as soon as the legislation is signed into law by President Biden, avoiding the need for a time-consuming rulemaking process similar to the one that was required to “restart” the program after it lapsed in 2018, Dykes said.

As of Oct. 1, 2023, the authority or funding provided under the 2018 farm bill for USDA to operate a number of programs, including the Dairy Forward Pricing Program, expired.

Since Congress had not, as of that date, passed legislation extending the authority for USDA to carry out the program, USDA couldn’t make new commitments to the program.

Therefore, proprietary handlers establishing new forward contracts on or after Oct. 1, 2023,

• See **Farm Bill Extended**, p. 7

Dairy CPI Fell Slightly In October; CPIs For Cheese, Whole Milk Rose

Washington—The Consumer Price Index (CPI) for dairy and related products in October was 268.3 (1982-84=100), down 0.02 percent from September and down 0.4 percent from October 2022, the US Bureau of Labor Statistics (BLS) reported Tuesday.

That’s the sixth straight month in which the dairy CPI was under 270. By comparison, the dairy CPI was above that level every month from November 2022 through April 2023, including a record high of 272.3 in February.

October’s CPI for all items was 307.7, down 0.04 percent from September but up 3.2 percent from October 2022.

In October, the CPI for food was 325.7, up 0.3 percent from September and 3.3 percent higher than in October 2022; the CPI for food at home was 304.8, up 0.3 percent from September and 2.1 percent higher than in October 2022; and the CPI for food away from home was 358.8, up 0.4 percent from September and 5.4 percent higher than in October 2022.

The CPI for cheese and related products was 266.4 in October, up 0.5 percent from September but down 1.9 percent from October 2022. That’s the fifth straight month in which the cheese CPI was under 270. The cheese CPI had reached a record high of 272.9

• See **Dairy CPI Falls**, p. 6

CDR Receives \$1.2 Million Grant To Scale Up Methods To Utilize Dairy Co-Products

Madison—The Wisconsin Center for Dairy Research (CDR) is one of 60 organizations across the US to receive a “Build to Scale” grant from the US Commerce Department’s Economic Development Administration (EDA).

The grant awards \$1.2 million to CDR to support inventors, entrepreneurs, and businesses that are developing methods to utilize dairy co-products, such as permeate and acid whey, and convert them into higher-value products like bioplastics, organic acids, and food ingredients.

CDR noted that partner organi-

• See **Dairy Co-Products**, p. 7

With Global Milk Production Rising, Dairy Trade Expected To Decline

Rome, Italy—World milk production is forecast to expand in 2023 at a slightly higher pace than in 2022, while world trade in dairy products is forecast to decline 1.0 percent from 2022.

Those projections are included in the latest *Food Outlook* report, a biannual publication from the UN Food and Agriculture Organization (FAO).

World milk production is forecast to reach 950 million tons this year, up 1.3 percent from 2022, reflecting a foreseen production expansion in Asia, notably India and China. Much of the expected increase in global milk output in 2023 is driven by yield improvements and the continued rise in dairy cattle numbers, compensating for the increased slaughter of dairy cattle, especially in Europe and North America, due to

squeezed operational margins.

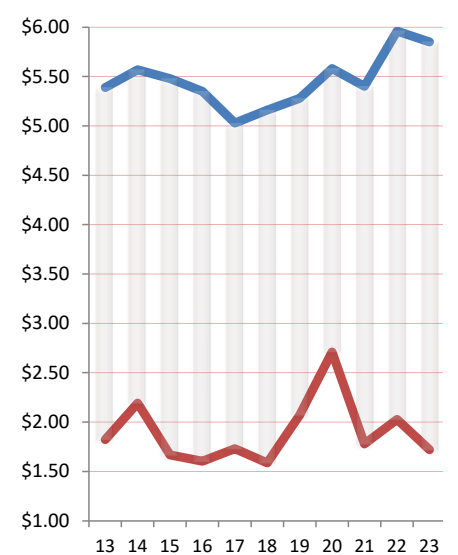
In South America, production is forecast to expand slightly, particularly in Brazil, due to increasing dairy herd numbers, higher yields and lower input costs. In Oceania, production is anticipated to increase moderately due to favorable weather despite rising input costs and the drop in dairy prices squeezing operational margins.

Milk production is forecast to decline in Africa due to the constrained availability of feed and fodder, poor pasture conditions and conflict-induced disruptions to livestock operations.

World trade in dairy products is forecast at 84 million tons (in milk equivalents) in 2023, down 1.0 percent from 2022.

• See **Global Outlook**, p. 5

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





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EDITORIAL COMMENT



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Bipartisanship Is Alive, But Not All That Productive

For all the talk about how divided America is, with Republicans and Democrats barely being able to stand the sight of each other, let alone get anything done in Washington, we're happy to note that, when it comes to food and ag policy, bipartisanship seems to be the rule, rather than the exception.

Unfortunately, while there's quite a bit of bipartisanship when it comes to introducing legislation in the House, Senate or, better yet, both, this legislation seems, for the most part, not to make it very far in the legislative process.

The good news is, the overall farm bill continues to be at least somewhat of a bipartisan success story. On Sunday, Nov. 12, the four leaders of the House and Senate Ag Committees — two Republicans and two Democrats — released a statement on a farm bill extension that read, in part: "As negotiations on funding the government progress, we were able to come together to avoid a lapse in funding for critical agricultural programs and provide certainty to producers."

And so the 2018 farm bill was extended in the government funding bill that passed on bipartisan votes in both the House and Senate this week.

Another way to look at this is to note some comments made on the Senate floor back on Oct. 25th by US Sen. Debbie Stabenow (D-MI), chairwoman of the Senate Ag Committee, on the importance of passing a bipartisan farm bill.

"The success of a farm bill is always based on finding bipartisan solutions to the problems we need to address and bipartisan ways to address funding priorities," Stabenow said. "I am laser-focused on delivering a bipartisan farm bill that keeps farmers farming, families fed, and rural communities strong in the coming months."

Another way to illustrate this point is to look at the 2018 farm bill. According to the Congressional Research Service, that bill was passed in December 2018 with a Senate vote of 87-13 and a House vote of 369-47. Obviously that legislation had considerable bipartisan support.

But while bipartisan support helps push farm bills across the congressional finish line, it doesn't seem to fare as well with some other legislation.

For example, in February of this year, a bipartisan group of US senators introduced the Defending Against Imitations and Replacements of Yogurt, milk, and cheese to Promote Regular Intake of Dairy Everyday Act, better known as the DAIRY PRIDE Act. Less than a month later, the DAIRY PRIDE Act was introduced by a bipartisan group of House members.

If that bill sounds familiar, it's because it has been introduced previously. Specifically, it was also introduced by partisan House and Senate members in 2021, 2019 and 2017.

There is, of course, a simple reason why this legislation has been introduced in each of the last four sessions of Congress: it has yet to pass. This year, the bill was referred to committee in both the House and Senate, and we're reasonably certain that it won't get very far beyond those committees. And the bill will probably be introduced again, bipartisanship, in 2025.

Then there's the CURD (Codifying Useful Regulatory Definitions) Act, which was introduced by both Democrats and Republicans in the Senate and House in March. This bill had been previously introduced 2021, 2019 and 2018, always with bipartisan support.

Like the DAIRY PRIDE Act, the CURD Act was referred to committee in both the House and Senate.

while bipartisan support helps push farm bills across the congressional finish line, it doesn't seem to fare as well with some other legislation.

More generally, the Food Date Labeling Act was introduced back in May with bipartisan support in the House but with just one Democratic sponsor in the Senate. It's easy to tell that this bill was previously introduced, since the headline in the press release from US Rep. Chellie Pingree (D-ME) included the word "Reintroduce".

Indeed, the Food Date Labeling Act, which aims to standardize food date labels, was previously introduced in 2021, 2019, and 2016. Only in 2016 did the legislation have only Democratic support in both the House and Senate; otherwise, this could be (and has been) described as "bipartisan" and "bicameral" legislation.

The Food Date Labeling Act has once again been referred to committee (or subcommittee) in both the House and Senate.

Finally, as we reported just last week, the Reduce Food Loss and Waste Act was introduced late last month by one Democrat and one Republican. This bill was also referred to committee, making it at least somewhat likely that it will be reintroduced in the Senate in 2025.

To end on a somewhat positive note here, all is not necessarily lost on legislation that gets introduced, sometimes multiple times, and then is referred to committee, where it seemingly gets ignored until the next session of Congress.

For example, US Sen. Tammy Baldwin (D-WI) introduced the Dairy Business Innovation Act of 2018 in June of that year, and within a week the bill had one additional Democrat, one Republican and one Independent listed as co-sponsors. The legislation ended up being included in the 2018 farm bill.

Bipartisanship is indeed alive and well when it comes to food and ag policy. It just doesn't seem to help bills get passed.

USDA Implements Regional Ag Promo Program To Boost US Ag Exports

Agency Also Announces Planned 2024 Trade Missions

Washington—US Secretary of Agriculture Tom Vilsack on Thursday announced the next steps in the US Department of Agriculture's (USDA) efforts to bolster US agricultural trade, including a final rule implementing the new Regional Agricultural Promotion Program (RAPP) and the agency's planned trade missions for 2024.

According to a final rule published in today's *Federal Register*, the RAPP will provide assistance to eligible organizations that conduct market promotion activities, including activities to address existing or potential non-tariff barriers to trade, to promote US agricultural commodities in certain foreign markets.

In the face of significant and unpredictable challenges around the world, including impacts to international commodities markets in the wake of ongoing conflicts, a changing climate, an increasing agricultural trade deficit, and increased competition in US export markets, the USDA said it recognizes that additional investments in market development are needed to keep United States agriculture ahead of the competition.

Consistent with a bipartisan request from the Senate Agriculture Committee, USDA is utilizing Commodity Credit Corporation (CCC) funds to implement the RAPP program to address the challenges related to trade impacting US farmers and the international community.

Continuing the work started under the Agricultural Trade Promotion Program (ATP), RAPP funding will ensure that US agricultural industries are able to sustain the relationships key to effective market development and will enable exporters to break into new markets and increase market share in growth markets, USDA said. RAPP participants may receive assistance for either generic or brand promotion activities as well as assistance to conduct activities to address existing or potential non-tariff barriers to trade.

USDA's Foreign Agricultural Service (FAS) will administer the RAPP on behalf of the CCC.

Specific program requirements and details for applying for assistance under the RAPP will be set forth in Notices of Funding Opportunity (NOFOs) announced through the Grants.gov website.

As with ATP, the RAPP is a cost-share program that is designed to reimburse nonprofit US agricultural trade organizations, nonprofit state regional trade groups, state agencies, United States agricultural cooperatives, and other entities that conduct approved foreign market promotion activities.

When considering applicant organizations, the Commodity Credit Corporation will give priority to organizations that have the broadest producer representation and affiliated industry participation of the commodity being promoted.

In order to be eligible for RAPP assistance, US for-profit entities will be limited to those whose size does not exceed 300 percent of the small business size standards

established for their particular industry.

Eligible for-profit entities may participate in a Regional Agricultural Promotion Program participant's brand promotion program. Any RAPP participant that operates a brand promotion program will be required to establish brand program operational procedures.

The effective date of the final rule implementing the RAPP is effective today.

The CCC will accept comments on the final rule until Dec. 18, 2023.

Comments, identified by RIN 0551-AB06, may be filed electronically at www.regulations.gov. The US Department of Agriculture also announced that it will lead trade missions to the following markets in 2024:

- Seoul, Korea, week of March 25, 2024.

- New Delhi, India, week of April 22, 2024.

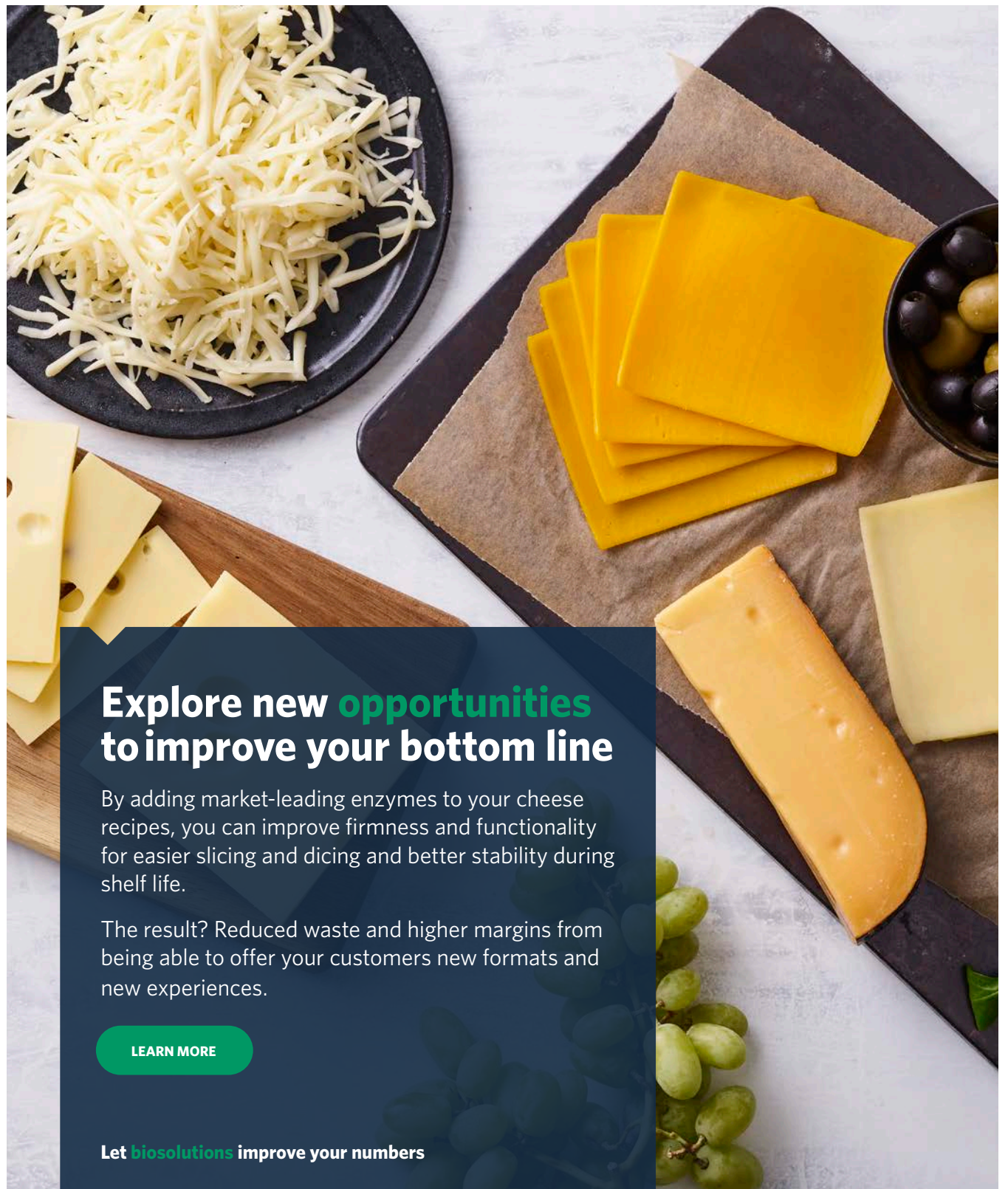
- Vancouver, Canada, week of June 17, 2024.

- Bogota, Colombia, the trade mission will take place the week of July 29, 2024.

- Hanoi and Ho Chi Minh City, Vietnam (with buyers from Thailand), the trade mission is the week of Sept. 9, 2024.

- Casablanca, Morocco (with buyers from Senegal and Francophone West Africa), week of Dec. 2, 2024.

"Market diversification is an important tool for maximizing growth opportunities for US agriculture, as well as hedging the risk of market contraction and general volatility in the global marketplace," Vilsack said. "USDA is committed to promoting export opportunities in non-traditional markets and ensuring that US agricultural commodities and products are available to diverse consumer groups around the world."



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Procudan Introduces ProCera®, A 100 Percent Natural Cheese Wax

Kolding, Denmark—Procudan, a supplier of ingredients and packaging for the food and healthcare industries, is introducing a cheese wax that the company says is the first 100 percent natural cheese wax in the world.

The market has for a long time been asking for an alternative to existing cheese waxes, which are currently made from oil-based raw materials, Procudan noted.

The newly developed ProCera® Natural cheese wax is therefore a big deal worldwide, because it is a cheese wax that possesses all the familiar characteristics of the waxes that are currently used in cheese production with none of the fossil raw materials, the company stated.

ProCera Natural was tested in collaboration with leading Scandinavian dairies, Procudan said. The patented recipe consists of, among other things, beeswax.

The objective behind the development process that led to the new product was to make cheese packaging free of fossil-based materials, while still providing a product that dairies will be able to use without having to implement changes to their production methods, Procudan explained.

The code behind making a natural product that is practical and usable by cheese manufacturers has taken six years to crack, according to Tommy H. Pedersen, Procudan's CEO.

"Our customers want to keep up in a market where consumers are demanding products that are more sustainable. There are probably also lots of people for whom the idea that natural foods like cheese should also come in natural packaging makes perfect sense," Pedersen said. "And in this way, ProCera Natural supports the story you want to tell about

a cheese all the way to the dining table."

Cheese wax serves various different functions, Procudan noted. It is used to mature cheeses and to protect them during transportation. In many parts of the world, it is also used as an attractive form of shop display packaging.

ProCera Natural has been tested to be able to serve all these functions, Procudan said. Testing took place at the company's own test lab and off-site at some of Europe's largest dairies.

The concept was that dairies would only have to make minor adjustments when transitioning from a traditional wax to this natural variant.

From start to finish, the Procudan development team had to test more than 5,000 different recipes before finally producing some prototypes and variants that covered every customer segment, the company stated.

For more information on ProCera Natural, visit <https://procudan.dk/>.

FROM OUR ARCHIVES

50 YEARS AGO

Nov. 16, 1973: Washington—The USDA denied charges that monopolies control milk prices and refused a request by the House Judiciary Committee to investigate alleged "monopolistic" behavior by cooperatives. However, USDA endorsed as appropriate antitrust action brought by the Justice Department against two of the largest US milk co-ops.

Washington—A group of dairy organizations were stalled in a move to prevent the administration from opening the door to butter imports. The NMPF and other dairy concerns sought a temporary restraining order to prevent the importation of 56 million pounds of butter and 22.6 million pounds of butter substitute.

25 YEARS AGO

Nov. 20, 1998: Monroe, WI—Gary Grossen of Prairie Hill Cheese, Monroe, was elected president of the SWCMA. Other officers include vice president, Steve Stettler, Decatur Dairy; secretary, Paul Reigle, Maple Leaf Cheese; and treasurer, Myron Olson, Chalet Cheese Cooperative.

Washington—Advertising copy directly stating that cheese is high in saturated fat and warning consumers of associated health consequences is the most effective way of communicating the level of risk-increasing fat in cheese, according to new FTC research released this week.

10 YEARS AGO

Nov. 15, 2013: Darboy, WI—The EWCBA honored Dean, Fran and Lee Ullmer with Lifetime Membership Awards at its 20th annual convention here. The three brothers are the sons of Harvey and Angeline Ullmer from Issar Cheese.

Darboy, WI—What's coming down the track as far as FDA reports and regulatory activities deserves major attention from the cheese industry, CDR's director of cheese technology Dean Sommer announced this week. Specifically, the cheese industry can expect "major changes" in the 60-day minimum aging requirement for raw milk cheese.

Nelson-Jameson Named Alfa Laval Master Distributor, Authorized Service Provider

Marshfield, WI—Nelson-Jameson recently announced its designations as an Alfa Laval Master Distributor and an Alfa Laval Authorized Service Provider.

Alfa Laval, an international developer and manufacturer of heat transfer, separation, and fluid handling products and support services, made the designation appointments.

Nelson-Jameson will continue to provide Alfa Laval equipment, genuine OEM spare parts, and service to food processing facilities as part of its commitment to offering

the most extensive, high quality, and efficiency-focused products to its customers.

Nelson-Jameson distributes Alfa Laval's food processing-related products.

In addition to distribution, Nelson-Jameson is recognized for its ability to service, maintain, and provide training on these products.

"Alfa Laval's reputation in the industry is built on impeccable quality and service, and we're honored to be both an Alfa Laval Master Distributor and now an

Alfa Laval Authorized Service Provider," said Devon Vogel, vice president of customer solutions at Nelson-Jameson.

"We are delighted to include Nelson-Jameson in our roster of Master Distributors and Authorized Service Providers," commented Zino Lappas, US sanitary food and pharma manager at Alfa Laval. "Not only does it take our longstanding business relationship to a new level, but it's always a pleasure to work with an organization that shares our same dedication to the success of our employees, customers, and communities."

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

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Bipartisan House Bill Aims To Modernize Process To Update Organic Standards

Washington—US Reps. Dan Newhouse (R-WA) and Jimmy Panetta (D-CA) recently introduced the Continuous Improvement and Accountability in Organic Standards (CIAO) Act, which they said would modernize the process for the US Department of Agriculture (USDA) to respond to changes in organic and better align the agency's organic standards with industry best practices and consumer demands.

Specifically, the CIAO Act would:

- Require USDA to request public input on recommended changes to organic standards at least once every five years and establish a five-year working period for USDA, in consultation with the National Organic Standards Board (NOSB), to implement the recommendations.

- Ensure USDA and NOSB consider the best available information — including environmental and ecological data, consumer and market data, organic production and handling practices, organic research, and scientific data — when implementing the recommended changes.

The Continuous Improvement and Accountability in Organic Standards Act is supported by the Organic Trade Association, Specialty Crop Farm Bill Alliance, Organic Farmers Association, National Organic Coalition, and Organic Produce Association.

“Technology and production methods have changed a lot since the national organic standards were created over 20 years ago, and domestic farmers need relevant organic standards to compete in the growing organic marketplace. Organic Farmers Association supports the CIAO bill for streamlining rulemaking to keep organic regulations relevant,” commented Kate Mendenhall, executive director of the Organic Farmers Association.

“Ensuring continuous improvement for organic is our highest priority in the 2023 farm bill, and this legislation goes far to address that objective,” said Tom Chapman, CEO and executive director of the Organic Trade Association.

Chapman thanked Newhouse, Panetta, and several co-sponsors of the legislation for “their leadership and for working with a broad coalition of farmers, industry, environmental and other organizations to ensure organic continues to be a dynamic opportunity for growth and able to meet the future needs and desires of both producers and consumers.”

Global Outlook

(Continued from p. 1)

This decline is underpinned by an anticipated drop in imports by Asia, principally China, due to rising domestic production and increased stocks of imported dairy products, the report explained.

Import contractions are likely in several other leading dairy importers, including the Philippines, Indonesia and Malaysia, mainly due to less-than-expected growth in foodservice sales and currency depreciations, the report continued. However, higher dairy product purchases are foreseen for several countries, notably Mexico, Brazil, Algeria and Saudi Arabia, induced by competitive international dairy prices offered by their trading partners, inadequate local supplies and more active foodservice sales.

Meanwhile, a possible downturn in global import demand, coupled with less competitive prices, could lower prospects for shipments from several exporters, such as the US, Australia and Argentina, the report added.

International dairy product prices declined from January to September 2023, principally underpinned by lackluster import demand for spot- and near-term deliveries amid ample stocks in importing countries, the report noted. This period coincided with abundant exportable availabilities, especially from New Zealand in its 2023/24 production season and limited internal demand in some large exporting regions, especially the European Union (EU).

However, world dairy prices rebounded in October 2023, reflecting a surge in demand, coupled with tight supplies from

Western Europe and concerns over the potential impact of the El Niño event on supplies from Oceania.

The FAO Dairy Price Index averaged 111.3 points in October, up 2.4 points (2.2 percent) from September, following nine straight months of declines, but still down 28.0 points (20.1 percent) from its value one year ago.

In October, world milk powder prices increased the most, principally driven by surges in import demand for both near- and longer-term supplies, especially from Northeast Asia, the FAO explained. Tight milk supplies in Western Europe and some uncertainty over the impact of the El Niño weather conditions on the upcoming milk production in Oceania added further upward pressure on prices.

World butter prices also rose due to increased retail sales ahead of the winter holidays in Western Europe and higher import demand from Northeast Asia. By contrast, international cheese prices dropped slightly due to the impact of the continued weakening of the euro against the US dollar and increased exportable availabilities in Oceania.

The FAO Dairy Price Index is computed using eight price quotations of four dairy products (cheese, butter, skim milk powder and whole milk powder) from two representative markets. Within each dairy product, prices are weighted by the trade shares of their respective markets, while the dairy products are weighted by their average export shares for 2014-2016.

Global Food Import Bill

FAO's latest estimates indicate that the global food import bill (FIB) will reach US\$2 trillion in

2023, representing an increase of 1.8 percent, or \$35.3 billion, over the 2022 level and a record high.

The expected year-on-year growth, however, represents a significant deceleration compared to the 11 percent increase registered in 2022 and the 18 percent rise in 2021, the FAO noted.

High- and upper-middle-income countries (HICs and UMICs) are predicted to account for the lion's share of the global FIB in 2023, with 62 percent and 25 percent shares, respectively. They are also expected to drive the global increase in the FIB this year.

Lower-middle-income countries (LMICs) and low-income countries (LICs) are expected to see a year-on-year contraction in their aggregate FIB, by 3.2 percent and 11 percent, respectively. The FIB of the group of net food importing developing countries (NFIDCs) is also seen contracting by 6.8 percent in 2023.

Expenditures on imports result from the interaction of prices and quantities, the report explained. Therefore, by decomposing the change in the FIBs into price and volume effects, it's possible to estimate the contributions of the two components at the global level and across all products.

In 2023, the volume effect is projected to exceed the price effect for the first time since 2020, underpinned by an overall steady decline in international food prices since the spring of 2022.

There are differences across various food groups. Dairy products, oilseeds, and cereals, the growth in their import bills is expected to be volume-driven, while in the case of animal and vegetable oils, the effect is expected to be more than offset by a negative price effect, resulting in an overall decline in their import bill.

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Dairy Council Of California To Continue For Another Five Years

Sacramento, CA—The California Department of Food and Agriculture (CDFA) has authorized the operations of the Dairy Council of California to continue in effect for another five-year period, through June 30, 2029.

The CDFA recently conducted a public hearing to receive testimony and evidence from the California dairy industry and the general public regarding whether the operations of the Dairy Council of California should be continued. The CDFA is required to conduct such a hearing every five years.

“Testimony and evidence submitted for this hearing, both written and oral, strongly supported the continuation of the Council and demonstrated that California milk producers and handlers and the general public benefit from the activities of the Council,” according to Joe Monson, branch chief, Marketing Branch, CDFA. Based on the hearing record, the CDFA “has found that a substantial question does not exist as to whether the Council tends to fulfill its declared purposes.”

Dairy Council of California conducts educational activities designed to encourage the use and consumption of milk and other

dairy products as part of balanced human nutrition, Monson noted. These activities are funded by a mandatory assessment levied upon California milk producers and handlers.

“We are immensely proud of the overwhelming support we have received during the recent CDFA public hearing,” said Amy DeLisio, CEO of Dairy Council of California. “This resounding endorsement from our partners in various sectors reinforces our unwavering commitment to promoting the health benefits of dairy and its role in healthy eating patterns.”

“We look forward to continuing our vital work to improve the health of children, families and communities,” DeLisio added.

“Dairy Council of California continues to be a key part of our mission to not only produce milk and dairy foods, but to support nutrition education in schools and community settings,” commented John Dolan, chairman of Dairy Council of California and owner of Driftwood Dairy, El Monte, CA. “By supporting Dairy Council of California, we can help ensure milk and dairy foods continue to be a valued part of healthy, sustainable eating patterns.”

Dairy CPI Falls

(Continued from p. 1)

in December 2022, but hasn't been above 270 since May.

In October, the average retail price for a pound of natural Cheddar cheese was \$5.85, unchanged from September but down almost nine cents from October 2022. The average retail Cheddar price has now been under \$5.90 per pound for three consecutive months.

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

Northeast: \$6.32 per pound, down more than 12 cents from September but up almost 11 cents from October 2022.

Midwest: \$5.40 per pound, up more than five cents from September but down more than 24 cents from October 2022.

South: \$5.86 per pound, down more than five cents from September and down almost 17 cents from October 2022.

West: \$5.87 per pound, up almost 13 cents from September but down almost 59 cents from October 2022.

The average retail price for a pound of American processed cheese was \$4.74, down almost three cents from September but up 16 cents from October 2022.

Milk CPIs Increase

October's CPI for whole milk was 251.8, up 0.9 percent from September but down 2.2 percent from October 2022. That's the highest level for the whole milk CPI since May, when it was 252.2.

The CPI for “milk” was 175.4 (December 1997=100), up 0.4 percent from September but down 1.6 percent from October 2022; and the CPI for milk other than

whole was 181.6, up 0.2 percent from September but down 0.9 percent from October 2022.

The average retail price for a gallon of whole milk was \$3.93, down almost four cents from September and down almost 26 cents from October 2022.

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

Northeast: \$4.36 per gallon, up almost five cents from September but down more than eight cents from October 2022.

South: \$3.94 per gallon, down almost 19 cents from September and down almost 28 cents from October 2022.

West: \$4.00 per gallon, up more than six cents from September but down 28 cents from October 2022.

Butter CPI Increases

The butter CPI was 307.9, up 2.2 percent from September but down 3.7 percent from October 2022.

The butter CPI has now been at or above 300 in 15 of the last 17 months, including a record high of 322.6 in January of this year.

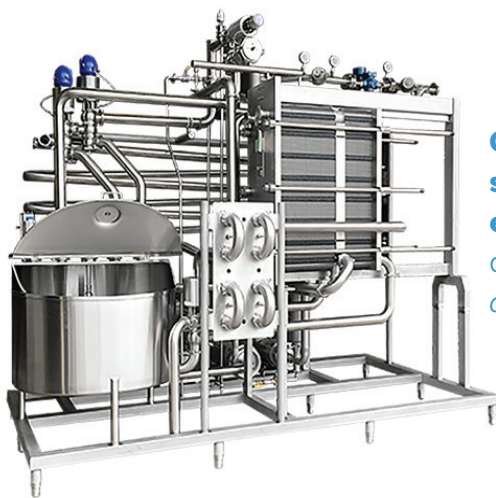
The CPI for ice cream and related products was 273.7, down 0.9 percent from September but 1.8 percent higher than in October 2022.

The average retail price for a half-gallon of regular ice cream was a record-high \$6.04, up more than eight cents from September and up almost 30 cents from October 2022. As recently as January of last year, the average retail price for a half-gallon of regular ice cream was still under \$5.00.

The CPI for other dairy and related products was 188.8 (December 1997=100), down 0.4 percent from September but 1.1 percent higher than in October 2022.

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Farm Bill Extended

(Continued from p. 1)

have not been exempt from paying minimum federal order prices. Contracts established on or before Sept. 30, 2023, that extend through Sept. 30, 2026, are not impacted.

“While the bill gives Congress another year to pass a strong farm bill, it only keeps the lights on at USDA and FDA for another two months,” Dykes said. “IDFA urges Congress to pass a FY2024 funding bill that fully funds Healthy Fluid Milk Incentives projects, retains milk and dairy benefit levels for WIC moms and children, and maintains dairy’s central role in the federal school meals program.”

Along with continuing “critical programs,” for dairy farmers, the funding bill “allows the Dairy Margin Coverage program to continue operating without the uncertainty of a potential disruption,” said Jim Mulhern, president and CEO of National Milk Producers Federation. “This legislation includes the 2019 production history update as part of the program, and we look forward to 2024 DMC sign-up in the coming weeks.

“With this bill passed, we stand ready to work closely with the House and Senate Agriculture Committees to deliver a strong, five-year farm bill as swiftly as possible,” Mulhern added.

“We are grateful Congress passed a farm bill extension to avoid serious program disruptions and we encourage President Biden to sign it,” said Zippy Duvall, American Farm Bureau Federation (AFBF) president. “The current farm bill was written before the pandemic, before inflation spiked, and before global unrest sent shock waves through the food system. We need programs that reflect today’s realities.”

So much work has been done by the agriculture committees in both the House and Senate over the past 18 months to prepare to craft a smart and effective farm bill. Congress must keep that momentum going,” Duvall remarked.

National Farmers Union (NFU) “is encouraged by the strong bipartisan support for an extension of the 2018 farm bill,” according to Rob Larew, NFU president.

“Now we urge Congress to channel that success toward getting a new farm bill done in a timely fashion,” Larew said.

“Family farmers and ranchers must have clarity about the status of farm programs to make informed planting and business decisions heading into the next growing season, and an extension accomplishes that in the short term,” Larew noted.

Dairy Co-Products

(Continued from p. 1)

zations have matched funds or provided in-kind support totaling another \$1.2 million in cash or in-kind value.

Wisconsin-based organizations that are providing matching support or in-kind funds include Discovery to Product (D2P), the Wisconsin Alumni Research Foundation (WARF), the Wisconsin Economic Development Corporation (WEDC), and Dairy Farmers of Wisconsin (DFW).

Beyond these four major partners, there are 23 other collaborating organizations from across the state and country. These include all nine regional economic development agencies in Wisconsin; the Wisconsin Department of Agriculture, Trade and Consumer Protection; WiSys®; the Wisconsin Technology Council; Wisconsin technical colleges; other Wisconsin research institutes and foundations; and private capital partners like angel and venture capital funds.

The Build to Scale (B2S) grant program will allow the CDR to select innovative technologies from anywhere in the US that are ready to be scaled up. Successful applicants will bring their promising technologies to CDR’s pilot plant, where they will have access to equipment and staff expertise to scale up their technology so that it can be implemented in the dairy industry.

The dairy industry produces large volumes of dairy co-products that are often used in low-value applications, such as animal feed or disposed of via land spreading or wastewater treatment plants, the CDR noted. Promising tech-

nologies are emerging that could provide more sustainable and higher-value uses for these dairy co-products.

“It’s important for us to try to use every drop of milk that is produced by our cows and to strive to not waste anything,” said CDR Director Dr. John Lucey. “The dairy industry makes lots of high-quality products like cheese, but it is the remaining co-product materials, like whey, that some manufacturers look at as a waste material that could instead be the starting material for a completely new industry, such as, the production of green chemicals and value-added food components.”

As part of the grant, CDR will provide access to its recently opened pilot plant for the development of these technologies by the selected applicants. In addition to CDR’s pilot plant, the CDR is in the process of acquiring a 400-liter bioreactor, which will play a key role in helping to develop and scale up the biofermentation technology necessary to convert dairy co-products into higher value green chemicals.

There will also be a technical workforce component to this program, making sure future labor is aware of the opportunities and skills needed for these emerging industrial biorefinery jobs.

The EDA Build to Scale grant is the latest effort by CDR to provide support for startups and accelerate new dairy technologies. In 2012, CDR received an innovation award from EDA, which led to CDR’s TURBO program. TURBO is CDR’s not-for-profit, business accelerator program that supports entrepreneurs and small companies developing new, innovative foods or beverages that contain a dairy ingredient.

In 2019, CDR and the Wisconsin Cheese Makers Association (WCMA) secured funding for the Dairy Business Innovation Alliance (DBIA), which assists dairy farmers and dairy processors in creating new revenue streams through farm diversification, grant funding and the creation of value-added dairy food and beverage products.

The EDA B2S grant will help CDR continue this work and provide opportunities to inventors, entrepreneurs, and businesses that have promising technologies to utilize dairy co-products. To learn more about this opportunity, contact CDR at communications@cdr.wisc.edu.

CDR will be posting a solicitation calling for interested applicants to apply. For information, visit www.cdr.wisc.edu.

The US Commerce Department earlier this month announced “Build to Scale” grants awarded to 60 organizations across the US, totaling \$53 million for programs that support technology entrepreneurs, catalyze innovation, and fuel economic growth. This is the 10th cohort of grantees for this program.

The grants, part of the “Build to Scale” program by the EDA, aim to accelerate technology entrepreneurship by increasing inclusive access to entrepreneurial assistance and startup capital. These EDA investments support innovation industries, such as agriculture technology (agtech), bioscience, advanced manufacturing, blue economy, and health technology, among others.

The fiscal year 2023 “Build to Scale” program was comprised of two competitions: the Venture Challenge and the Capital Challenge.

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Two New Classes Added To 2024 World Championship Cheese Contest

Madison—The 2024 World Championship Cheese Contest will feature a new class exclusively for Raclette cheese, and specific class for pasteurized process cheese products.

For the first time since the contest launched in 1957, Raclette will be judged in a class of its own. With origins in the Swiss Alps, Raclette is typically melted using a special heater and has gained followers over the past several years, organizers stated.

Raclette was previously judged in the World Championship Cheese Contest in the broad class for Washed Rind/Smear Ripened Semi Soft Cheese Aged Less Than Four Months.

The new class will include natural, flavored or unflavored Raclette style cow's milk cheeses, smeared or washed with bacterial cultures during ripening, and intended for melting.

Contestants must send whole, uncut cheese in its original manufactured form.

Up to four entries of each unique variety per manufacturing site are allowed. Entries will be melted during evaluation.

Also making its debut at the biennial event is a specific class for pasteurized process cheese products, expanding the opportunity for manufacturers worldwide to submit these products for competition.

Entries must be flavored or unflavored pasteurized process cheese products with cheese as the primary ingredient by weight. Submissions can be produced using various natural cheeses and other dairy ingredients, and non-dairy emulsifiers.

Products may contain oils and ingredients not described in United States standard of identity definitions for pasteurized process cheese, cheese food and cheese spread.

Entrants must send a minimum total weight of two pounds, and again – up to four entries of each unique variety per manufacturing site are allowed.

Hosted by the Wisconsin Cheese Makers Association (WCMA), judging will take place here March 5-7, 2024 at the Monona Terrace Convention Center.

New to the 2024 World cheese contest, WCMA is offering a discounted rate of \$75 per entry when signed up by Dec. 1. After that date, all entries will cost \$90 per product.

Submissions can be entered online using the secure MyEntries system on WorldChampionCheese.org.

All entries must be submitted by Jan. 26, 2024.

"The World Championship Cheese Contest is always evolving, thanks to the leadership of our dedicated Contest Committee," said WCMA contest director Kirsten Strohmenger.

Entries will be evaluated by an elite team of world-renowned judges. Starting from a maximum possible 100 points, judges will make deductions for any defect found related to flavor, body and texture, salt, color, finish, and packaging.

Questions can be directed to WCMA's Kirsten Strohmenger at kstrohmenger@wischeesemakers.org. Entries must be submitted online at WorldChampionCheese.org.

Eastern Wisconsin Association Elects New Board Of Directors



The Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA) has announced its new board of directors for 2024. In the photo (left to right) are Barb Henning, the association's long-time member services manager; Cody Renard, Agropur, who was named president; Michelle Luepke, Graf Creamery, treasurer; Zachary Henning, Henning's Cheese, who was named vice-president; Shari Riesterer, Pine River Dairy, will continue serving as secretary; and Jon Metzgi, Union Star Dairy, and Timothy Stearns, Land O' Lakes, who will both serve as directors of the association.

PERSONNEL

The USDA has appointed seven members to serve on the **National Fluid Milk Processor Promotion Board**. Six of the seven appointees will serve three-year terms, effective immediately through June 30, 2026. The other appointee will serve the remaining term of a vacant position, effective immediately and expiring June 30, 2025. Newly appointed members are: KRISTEN COADY, Dairy Farmers of America (DFA), Kansas City, KS, Region 2; CHRIS HACKMAN, Prairie Farms, Edwardsville, IL, Region 4, partial term; KRISTI KANGAS, Darigold, Seattle, WA, Region 13; LaDONNA HALE, Albertsons Companies, Boise, ID, Region 14; and MIRIAM ERICKSON BROWN, Anderson Erickson Dairy, Des Moines, IA, processor at-large. Reappointed members include DOUG HARRIS, Publix, Lakeland, FL, Region 5; and MATT McCLELLAND, Prairie Farms, Edwardsville, IL, Region 11.

USDA appointed 16 members to serve on the **National Dairy Promotion & Research Board**. Thirteen of the 16 appointees will serve three-year terms, effective immediately, through Oct. 31, 2026. Three appointees will serve the remaining term expiring Oct. 31, 2024. Newly appointed members are: WARREN CHAMBERLAIN, Oregon, Region 1, partial term; NORA DOELMAN, Washington, Region 1; PAULINE TJAARDA, California, Region 2, partial term; ANGELA MEYER, Oklahoma, Region 4; SHELLY GROSENICK, Wis-

consin, Region 6; JOYCE RACICKY, Nebraska, Region 7; PAXTON ROBINSON, Idaho, Region 8, partial term; JENNIFER GLOVER, Georgia, Region 10; and KEN MEYERS, New Jersey, importer. Reappointed members include: TIM BERNHARDT, Colorado, Region 3; ROBERT BROUWER, New Mexico, Region 4; MARVIN POST, South Dakota, Region 5; GEORGE CRAVE, Wisconsin, Region 6; DON GAALSWYK, Idaho, Region 8; LOIS DOUGLASS, Ohio, Region 9; and KATHRYN FOGLER, Maine, Region 12.

The National Dairy Promotion & Research Board (NDB) honored CONNIE SEEFELDT and STEVE MADDOX as the 2023 co-recipients of the **Richard E. Lyng Award** for their contributions and distinguished service to dairy promotion. Seefeldt is a Wisconsin dairy farmer, former NDB board member and current Dairy Farmers of Wisconsin (DFW) board member, first joining the DFW in 1994 – the longest serving board member in the organization's history. Maddox is a California dairy farmer, former NDB board member and current Dairy Council of California board member. Maddox previously served on the Innovation Center for US Dairy's sustainability council. Maddox has held roles on the NDB and Dairy Council of California boards, and with the National Milk Producers Federation. As part of the award, the National Dairy Board will contribute \$2,500 in each winner's name to an organization of their choice.

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Prairie Farms' Faribault Team Tops NMPF Contest With Cave Aged Swiss

Orlando, FL—A Cave-Aged, Rinded Swiss entry crafted by Prairie Farms' Caves of Faribault team, Faribault, MN, earned top honors at the National Milk Producers Federation's (NMPF) Cheese & Yogurt Contest here this week.

The Reserve Chairman Award went to Ellsworth Cooperative Creamery in Menomonie, WI, for its Pepperoni with Marinara Rub entry.

The title of Best Cottage Cheese went to Kemp's, LLC/Dairy Farmers of America (DFA), Inc., Farmington, MN, and Cabot Creamery Cooperative/Agri-Mark, Inc., Cabot, VT, won Best Yogurt.

Mild Cheddar

First place: Steve Voss, AMPI, Sanborn, IA
Second place: Cabot Creamery, Agri-Mark, Middlebury, VT
Third place: Justin Larson, Bonards Creameries, Perham, MN

Medium Cheddar

First place: Cabot Creamery, Agri-Mark, Cabot, VT
Second place: Steve Voss, AMPI
Third place: Ankit Patel, Land O'Lakes, Inc., Kiel, WI

Sharp Cheddar

First place: Cabot Creamery, Agri-Mark, Cabot, VT
Second place: Timothy Stearns, Land O'Lakes, Kiel, WI
Third place: John Sigrist, AMPI, Blair, WI

Extra Sharp Cheddar

First place: Tillamook Creamery, Tillamook, OR, Makers Reserve Extra Sharp White Cheddar 2014
Second place: Cabot Creamery, Agri-Mark, Middlebury, VT
Third place: Tillamook Creamery, English Style Sweet Cheddar

Mozzarella

First: Hailey Boland, Foremost Farms USA, Richland Center, WI
Second place: Hailey Boland, Foremost Farms USA, Richland Center, WI
Third: Hailey Boland, Foremost Farms USA, Richland Center, WI

Provolone

First place: Bryan Allen, Foremost Farms USA, Clayton, WI
Second place: Bryan Allen, Foremost Farms USA, Clayton, WI
Third place: Pat White, Foremost Farms USA, Appleton, WI

Hard & Mold Ripened Italian

First place: Caves of Faribault, Prairie Farms Dairy, Faribault, MN, Pasteurized Blue Cheese
Second place: Prairie Farms Dairy, Mindoro, WI, Heat Treated Gorgonzola
Third place: Prairie Farms Dairy, Mindoro, WI, Pasteurized Blue

Natural

First place: Cabot Creamery, Agri-Mark, Chateaugay, NY, Colby
Second: Ellsworth Creamery, Menomonie, WI, Colby Jack
Third place: Pat White, Foremost Farms, Appleton, WI, Muenster

Swiss

First place: Caves of Faribault, Prairie Farms, Faribault, MN
Second place: Prairie Farms Dairy, Luana, IA, Swiss
Third place: Prairie Farms Dairy, Luana, IA, Baby Swiss

Processed American - Plain

First place: Team Loaf, Land O'Lakes, Spencer, WI, Reduced Sodium
Second place: Team Loaf, Land O'Lakes, Spencer, WI, Italian Blend
Third place: Slice B Shift, Bonards Creameries, Norwood Young American, MN, Processed American Slice On Slice

Processed American - Flavored

First place: Loaf Day Shift, Bonards Creameries, Norwood Young American, MN, Processed American Deli Loaf with Jalapeno Peppers
Second place: Ellsworth Creamery, New London, WI, Hot Pepper EZ Melt
Third: Team Loaf, Land O'Lakes, Spencer, WI, LOL Hot Pepper

Hot or Spicy Flavor

First: Cabot Creamery, Agri-Mark, Habanero Cheddar
Second place: Ellsworth Creamery, Menomonie, WI, Habanero Ghost Jack
Third place: Dena Boiteau, AMPI, Jim Falls, WI, Pepper Jack

Unique or Mild Flavor

First place: Ellsworth Creamery, Menomonie, WI, Pepperoni with Marinara Rub
Second place: Ellsworth Creamery, Menomonie, WI, Garden Vegetable with Sweet Basil Rub
Third: Ellsworth Creamery, Roasted Garlic w/Tomato Basil

Open Class

First place: Prairie Farms, Luana, IA, Neufchatel
Second place: Prairie Farms, Luana, IA, Cream Cheese
Third: Vermont Creamery, Land O'Lakes, Mascarpone

Reduced Fat

First place: Bryan Allen, Foremost Farms, Clayton, WI, Provolone Reduced Fat Smoked
Second place: Bryan Allen, Foremost Farms, Clayton, WI, Provolone Reduced Fat Smoked
Third place: Hailey Boland, Foremost Farms, Richland Center, WI, NCMZ 2

Cottage Cheese

First place: Prairie Farms, Quincy, IL, Small Curd 4 %
Second place: Prairie Farms, Chandler, OK, Regular Small Curd
Third: Darigold Issaquah Cheese Cooks, Northwest Dairy Association, Issaquah, WA, Small Curd

Reduced Fat Cottage Cheese

First: Harold Eden, Prairie Farms, Wichita, KS, 2% Small Curd
Second place: Darigold Issaquah Cheese Cooks, Northwest Dairy Association, Reduced Fat 2%
Third place: Aaron M., Prairie Farms Dairy, Kansas City, MO

Flavored Cottage Cheese

First place: Kemp's, LLC, DFA, Farmington, MN, Peach
Second place: Darigold Issaquah Cheese Cooks, Northwest Dairy

Association, Issaquah, WA, Pineapple Reduced Fat 2% Small Curd
Third place: Kemp's, LLC, DFA, Farmington, MN, Chive

Natural Cheese Snack

First place: Ellsworth Creamery, Ellsworth, WI, Dill Pickle Cheddar Cheese Curds
Second place: Donavon Taylor, Prairie Farms, Shullsburg, WI, Chipotle Cheddar Curds
Third place: Burnett Dairy, Grantsburg, WI, Smoked String Cheese

Processed Cheese Snack

First place: Team Custom, Land O'Lakes, Spencer, WI, Extra Melt with Peppers
Second: Team Custom, Land O'Lakes, Spencer, WI, Extra Melt

Plain Yogurt

First place: Ruben Juan, Prairie Farms Dairy, Kansas City, MO
Second place: Howard Hughes, Prairie Farms Dairy, Wichita, KS

Flavored Yogurt

First place: Howard Hughes, Prairie Farms Dairy, Wichita, KS, Lemon
Second: Ruben Juan, Prairie Farms Dairy, Kansas City, MO, Peach
Third: Howard Hughes, Prairie Farms Dairy, Wichita, KS, Peach

Plain Greek Yogurt

First place: Cabot Creamery, Agri-Mark, Cabot, VT, 10% Plain
Second place: Cabot Creamery, Agri-Mark, Cabot, VT, 2% Plain

Flavored Greek Yogurt

First place: Cabot Creamery, Agri-Mark, Cabot, VT, Triple Cream Vanilla Bean Greek Yogurt
Second place: Cabot Creamery, Agri-Mark, Cabot, VT, 2% Vanilla Greek Yogurt
Third place: Upstate Farms, Upstate Niagara Cooperative, West Seneca, NY, Nonfat Vanilla.



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NE-DBIC Awards \$12.3 Million For Existing Dairy Processor Expansions

Montpelier, VT—The Northeast Dairy Business Innovation Center (NE-DBIC) on Tuesday announced 35 businesses selected for a total of \$12.3 million in awards through the Existing Dairy Processor Expansion Grant.

Individual awards range from \$25,852 to \$1 million, and are spread across eight states.

The following dairy processors were selected as grant recipients:

Maine

Casco Bay Butter Company, Inc., will upgrade and expand its bulk butter processing line, which increase capacity by 300 percent and move 100 percent of in-house butter sourcing back to the Northeast region.

Giffords Ice Cream will install equipment to expand its 16-ounce retail line of ice cream to create greater efficiency and increase its retail product volume.

Balfour Farm, LLC will install larger, efficient processing equipment, including a cold smoking system, to increase its product line by 22 percent.

Cosmic Goat Farm and Creamery will install milk handling and storage equipment and specialized cheese production equipment to increase capacity and meet demand for its products.

Massachusetts

Agri-Mark Inc. dba Cabot Cooperative Creamery will install equipment to increase regional balancing capacity and reduce energy cost, allowing its West Springfield plant to process an additional 77 million pounds of whole milk annually.

Cooper's Hilltop Farm will install larger pasteurizer and ice cream equipment to expand processing and product range.

Grey Barn Farm will install a larger cheesemaking vat and secondary equipment to increase production capacity, efficiency, and new products.

Mapleline Farm will install a dispenser bag filler to increase accuracy and efficiency, and expand heavy cream and ice cream mix sales for institutional customers.

New Hampshire

McNamara Dairy will install new equipment to increase efficiency, speed, and safety of its processing system.

Super Secret Ice Cream will purchase new production and storage equipment, which will allow the company to increase production by 33 percent.

Swallow Ridge Farm will buy a larger pasteurizer, along with other specialized equipment, to double its daily cheese production.

New Jersey

Valley Shepherd will purchase specialized glass pot packaging equipment to expand its sheep milk yogurt sales throughout the region.

New York

Byrne Dewitt LLC will install a UHT processing system dedicated to current and future ESL and aseptic production.

Chaseholm Farm Creamery will expand its processing area and install a modular soft cheese production line, increasing its yield by 100 percent over three years.

Ronnybrook Farm will install specialized equipment to increase production capacity by 50 percent.

Trinity Valley, LLC will expand its bottled milk and cheese product lines to meet market demand.

Roc-Star Ice Cream Products, Inc., will install equipment that will allow it to improve efficiencies and double capacity.

Pennsylvania

Clover Farms Dairy LLC will increase raw milk storage to purchase and segregate milk from New Jersey dairy farmers. This product will be packaged into Class I pints and sold to K-12 school districts throughout New Jersey.

Turner Dairy Farms will install a new clean-in-place system to increase efficiency, reduce water use, natural gas and electricity consumption, and prepare the plant for its next major processing and packaging expansion.

Backpack Yogurt will install an automated yogurt filler to expand its shelf stable yogurt production.

Pleasant Lane Farms Creamery LLC will expand its wheel and brine cheese capacity to support product expansion and new product launches for regional and extra-regional markets.

Anonymous Plain Sect Cheesemaker will install an advanced cheese processing system to improve food safety, energy efficiency, and increased production.

God's Country Creamery will install a pasteurizer to expand sales of regionally sourced milk across northern Pennsylvania, creating long-term farm sustainability and providing dairy products to the local food desert.

Perrystead Dairy LLC will expand into a new facility, installing equipment to quadruple production of both aged cheeses and fresh spreadable cheeses.

Rhode Island

Wright's Dairy Farm will install specialized equipment to improve worker safety and food safety, increase its processing capacity by 15 percent, and reduce packaging costs by 1.5 percent.

Vermont

Agri-Mark Inc. dba Cabot Cooperative Creamery will automate its cracker cut Cheddar cheese line and double the capacity of the line to 12-plus million pounds of cheese annually.

Cellars at Jasper Hill will expand its cold storage facilities to create additional space to receive milk and make cheese.

Maplebrook Farm will install equipment to increase its ability to process more fluid milk.

Vermont Farm and Cheese Collaborative L3C will re-open a closed dairy processing plant to produce a variety of private label cheeses.

Vermont Farmstead Cheese Co. will increase its capacity for soft and hard cheesemaking which will increase its raw milk intake by 30 percent.

Wilcox Ice Cream will install modern automated ice cream equipment to increase product volume and efficiency.

Ice House Farm will expand its farmstead goat dairy cheese processing capacity by purchasing and installing a custom designed cheese aging system.

Larson Farm will replace its yogurt filler with a new, larger model to increase labor efficiency and product quality.

Iulu Artisan Ice Cream will overhaul its current ice cream plant to increase and streamline ice cream and gelato production.

Parish Hill Creamery will expand its cheese aging capacity and streamline processing.



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Darigold To Open New Boise-Area Office, Closer To Its Farms, Plants

Seattle, WA—Seattle-based Darigold, Inc., one of the largest dairy cooperatives in the US, this week announced plans to open a new office in the Boise, ID, area.

Darigold will use the new location to put key parts of its business closer to its network of farms and processing facilities. The company will continue to maintain a presence in Seattle.

“While Seattle has always been our home, our operations, including farming and production, are located throughout the Northwest, in Washington, Oregon, Idaho and Montana,” said Joe Coote, Darigold’s CEO. “Establishing a presence in the Boise area just makes sense as we continue to modernize and globalize our business.

“This new office location gives us greater access to a larger workforce focused on agriculture, creates a better opportunity to establish Darigold as an employer of choice and valued community partner, and establishes a pres-

ence closer to farming and production operations in much of our region,” Coote added.

The new Boise area office comes at a time when Darigold is making other investments to support its co-op. The company made an investment in an aseptic packaging line in its Boise production facility in 2021 and began construction on a new production facility in Pasco, WA, in 2022, which is expected to open next year.

“We are extremely pleased that Darigold has chosen to expand its presence in Idaho,” said Rick Naerebout, CEO of the Idaho Dairymen’s Association. “Idaho is a growing center for dairy production and securing a major office location from one of the nation’s largest dairy producers underscores our state’s importance in the nation’s dairy industry.”

In 2022, Idaho ranked third in the US in milk production, and also ranked third in cheese production.

USDA Publishes Notice Of Reconvened Federal Order Hearing

Washington—USDA’s Agricultural Marketing Service (AMS), in a notice published in the November 6th *Federal Register*, announced the reconvening of the national federal milk marketing order hearing.

That FMMO hearing began on Wednesday, August 23, 2023 in Carmel, IN, to consider and take

evidence on proposals to amend the pricing formulas in the 11 federal orders.

The hearing was recessed on Wednesday, Oct. 11, by the administrative law judge presiding over the hearing.

The hearing will reconvene at 1:00 p.m. Eastern time on Monday, November 27, at the 502 East Event Centre in Carmel, IN, AMS published.

If the hearing is not completed by 5:00 p.m. Eastern time on Friday, Dec. 1, the hearing will reconvene at 8:00 a.m. Eastern time on Monday, Dec. 4, at the Palomino



Cutline for two-column photo: In the photo above are, left to right; Joe Coote, Darigold CEO, with Darigold director David Silva, Dairy West CEO Karianne Fallow, Darigold senior director Idaho commercial director Mike Ragsdale, and Idaho Dairymen’s Association CEO Rick Naerebout convene at the Dairy West annual meeting to discuss Darigold’s plans to establish a Boise-area office.

Darigold hopes to secure space in early 2024. The company anticipates completing tenant finish and staffing for the Boise office over the span of 18 to 24 months.

“We are thrilled to see Darigold expand its presence in Idaho,” said Karianne Fallow, CEO of

Dairy West, which represents dairy farm families in Idaho and Utah to promote the dairy industry. “In addition to being home to so many thriving dairy farms, the state also houses a number of agriculture and packaged food companies.”

Darigold, Inc. is the marketing and processing subsidiary of the Northwest Dairy Association (NDA), which is owned by nearly 300 family-owned farms in Washington, Oregon, Idaho, and Montana. Darigold handles approximately 10 billion pounds of milk annually.

Darigold operates 11 plants throughout the Northwest, processing milk produced by NDA farm families, and satellite offices in Mexico City, Mexico, and Shanghai, China. It is currently building a 12th plant in central Washington that is slated to open in 2024.

Ballroom in Zionsville, IN, AMS stated.

If not completed, the hearing will recess at 5:00 p.m. Eastern time on Friday, Dec. 8, and reconvene at a later date.

Dairy farmer virtual testimony will no longer be available, USDA’s Agricultural Marketing Service noted.

Dairy farmers may continue to testify in person at any time during the reconvened hearing.

Dairy farmers testifying in person are not required to pre-submit testimony or exhibits.

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PLANNING GUIDE

Winter Fancy Food Show: Jan. 21-23, Las Vegas Convention Center. www.specialtyfood.com.

Dairy Forum 2024: Jan. 21-24, J.W. Marriott Phoenix Desert Ridge, www.idfa.org/dairy-forum.

World Championship Cheese Contest: March 5-7, Monona Terrace Convention Center, Madison. Visit www.worldchampioncheese.org for updates.

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

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

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

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

IMPA Annual Meeting: Aug. 8-9, Sun Valley Resort, Sun Valley, ID. Visit www.impa.us for details closer to event date.

MWFPA Returns To Wisconsin Dells For Annual Convention Nov. 28-30

Wisconsin Dells, WI—The Midwest Food Products Association, Inc. (MWFPA) will return to the Kalahari Resort & Convention Center here Nov. 28-30 for its annual convention.

Prior to the conference, a two-day, 10-hour OSHA safety training course will begin Monday, Nov. 27. The course will continue Tuesday from 9 a.m. to 2:30 p.m., organizers announced.

Also scheduled for Tuesday is the 2023 MWFPA Processing Crops Conference, board of directors meeting, Advertiser Appreciation Reception, New Exhibitor Reception, and All Industry Reception.

Wednesday begins with a breakfast keynote delivered by Matt Kanz, senior vice president of co-manufacturing and operational

excellence, for Jack Link's Protein Snacks, Inc.

Wednesday's speaker lineup also features Kim Bremmer, founder of Ag Inspirations, LLC, and executive director of Venture Dairy Cooperative.

A discussion on how an effective pre-construction strategy can provide cost savings will feature Tricia Braun and Tyler Christman, JP Cullen; Rob Hendrickson, Frito-Lay; and Jim Quinlan, Seneca Foods.

Jean Finger with the Wisconsin Center for Agriculture, Trade & Consumer Protection (DATCP) will provide the latest food safety update, followed by a talk on strengthening organic enforcement regulations and common organic control points for split operations.

Other sessions will cover waste and resource reduction strategies for food producers, and what happens when a company is underinsured or under-prepared for a contamination incident, organizers stated.

The final day of the conference kicks off with the Safety Awards presentation, panel discussion on sustainability in food packaging, Innovation Showcase and keynote luncheon featuring retired Air Force general officer Rob Palmer.

Full registration is available online at a rate of \$225 for MWFPA members and \$450 for non-members.

Daily passes to the event are also available.

For more details, visit www.convention.mwfpa.org.

Dairy Symposium On Packaging, Process Innovation To Be Feb. 27-29

Shell Beach, CA—The Cal Poly Dairy Innovation Institute will host its Dairy Products, Processing & Packaging Innovation Symposium here Feb. 27-29 at The Cliffs Resort.

The event will highlight the latest dairy market innovations, recent enhancements in dairy processing and packaging, and tips on critical issues like how to reduce waste in cheese packaging and optimization of water and energy.

Other topics include the regulatory environment for dairy sustainability; the latest trends in health and wellness; AI-powered product development; and up-cycling whey for production of compostable bio-plastics.

The early registration deadline is Jan. 15, 2024. Cost to attend prior to the deadline is \$495 per person and \$595 after Jan. 15. Visit calpoly.irisregistration.com for more details and registration.

Registration For Live Instruction Via Cornell Dairy Extension Now Available

Ithaca, NY—Online registration is open for several of Cornell University Extension dairy courses, including in-person training with limited availability.

Kicking off 2024 will be a dairy lab analyst training session here Jan. 9-11 on campus. The program is open to industry personnel involved in regulatory and other allied sectors. Enrollment is limited to 24 students.

The techniques and methods taught are those required by the National Conference on Interstate Milk Shipments (NCIMS) and FDA Grade A Milk Program.

Students will learn through lectures and practical application on basic bacteriological and chemical methods used in Grade A milk laboratories.

These include cultural procedures, plating, detection of inhibitory substances, abnormal milk testing, phosphatase testing, and other procedures important to quality control in laboratories.

The registration deadline is Dec. 13, 2023. Cost to sign up before the deadline is \$725 for New York State residents and \$880 for out-

of-state students. For information and registration, visit cals.cornell.edu/dairy-lab-analyst-training.

Sensory Immersive Experience

Cornell will host its Sensory Immersive Experience: Dairy Foods workshop March 13-14.

Training will cover the components of sensory evaluation, including psychological consideration in sensory analysis, physiology of sensory perception, reviewing the components of flavor, and exploring flavor and texture attributes during hands-on sensory sessions.

Specific topics will highlight the evaluation of tastes and smells using the sensory lexicon; evaluation guidelines and evaluator rules; tasting technique for milk defects; and how to identify the types, descriptions, causes and prevention of both raw and pasteurized milk defects.

HTST Pasteurizer Workshops

Cornell will hold in-person HTST pasteurizer training courses April 9-11 and July 16-18 on campus, with a live virtual course available Oct. 8-10.

The course, led by Dairy Foods Extension specialist Kim Bukowski, will feature instruction from experts and representatives from the New York State Department of Agriculture & Markets.

Day one opens with an overview of the design, operation, cleaning and maintenance of HTST and UHT systems; dairy food safety and basic microbiology; and proper chart recording.

The second day will be devoted to sequence logic; UHT and HTST testing; phosphatase testing and sampling; cleaning, sanitizing and maintaining Systems; and operating with a broken seal.

The final day will feature HTST testing demonstrations and hands-on sessions. Students will learn about HTST hold time and flow rates; flow diversion device valve testing; Anderson-Negele Safety Thermal Limit Recording (STLR) device; ABB Safety Thermal Limit Recording (STLR) device; pressure differential and DART Thermometers, along with a breakout review on broken seals.

Early sign-up deadlines for July and October workshops are June 18 and Sept. 18, respectively. For information on Cornell's 2024 course lineup, visit www.dairyextension.foodscience.cornell.edu.

Sign-Up Open For Pizza Expo, March 19-21 In Las Vegas

Las Vegas, NV—Pizza Expo will mark its 40th anniversary here March 19-21, 2024 at the Las Vegas Convention Center.

The show features sessions on timely topics like understanding cheese pricing; launching mobile pizzerias; crafting brand and marketing strategies; maximizing revenue with online ordering; and what to do BEFORE increasing menu prices.

Keynote addresses will be delivered by Tony Gemignani, owner of Tony's Pizza Napoletana; and Benson Tsai, co-founder and CEO of Stellar Pizza, at the forefront of the robotics pizza movement.

For details and registration, visit www.pizzaexpo.pizzatoday.com.



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FOR SALE: Car load of 300-400-500 late model open top milk tanks. Like new. (262) 473-3530.

WESTFALIA SEPARATORS: New arrivals! Great condition. CONTACT: Dave Lambert at **Great Lakes Separators**, (920) 863-3306 or e-mail drlambert@dialez.net for more information.

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CRYOVAC ROTARY VALVE RESURFACING: Oil grooves measured and machined to proper depth as needed. Faces of the steel and bronze plates are machined to ensure perfect flatness. Quick turnaround. Contact Dave Lambert, **GREAT LAKES SEPARATORS (GLS)** at 920-863-3306; or Rick Felchlin, **MARLEY MACHINE, A Division of Great Lakes Separators**, at marleymachine2008@gmail.com or call 920-676-8287.

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PROMOTE YOURSELF - By contacting **Tom Sloan & Associates.** Job enhancement thru results oriented professionals. We place cheese makers, production, technical, maintenance, engineering and sales management people. Contact Dairy Specialist David Sloan, Tom Sloan or Terri Sherman. **TOM SLOAN & ASSOCIATES, INC.,** PO Box 50, Watertown, WI 53094. Phone: (920) 261-8890 or FAX: (920) 261-6357; or by email: tsloan@tsloan.com.

Cheese & Dairy Products

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Job Summary:

We are building a new team and we need you! At Tetra Pak we have built our brand on a commitment to innovation, customer focus, respect for the environment and social responsibility. We believe in an inclusive workplace supported by a strong vision, "We commit to making food safe and available, everywhere".

Do you want to be part for this journey? Then we would like to talk to you and explain more about a new role in a completely new team and how you can contribute. In the role you will work both as an individual contributor as well as in teams with the Maintenance Management with the following product categories:

- Cheese Equipment for Curd making, Block forming, Moulding etc.

You will work with the Maintenance Management for the installed base, newly sold equipment and for equipment in development, that are all crucial for global food production.

Your work will be important not only to protect the food but also to secure the equipment's length of service which is the foundation of our sustainability approach. This is a permanent position based in Madison, WI, USA but you will work in a global arena. You will have approximately 10-20 travel days a year.

What you will do:

As Maintenance Reliability Specialist in the Centre of Expertise Maintenance Management team, you will:

- Implement Maintenance Management recommendations for the installed base and current portfolio
- Develop and implement Maintenance Management recommendations together with colleagues. This will be done for new products via development projects and based on condition monitoring data.
- Interact with colleagues that are using the Maintenance Management recommendations to identify improvement areas and implement them as continuous improvements.

We believe you have:

- Bachelors, Master's or Technical degree in a relevant area or equivalent.
- At least 2-3 years of experience in relevant area within Maintenance/Service and/or Processing Equipment.
- Previous experience with new innovative ways of working regarding Maintenance of Tetra Pak equipment and working in the food production industry is considered a plus.

As a person you have a willingness to make a difference and contribute with a positive attitude and drive. You want to learn new things and work with people from every corner of the world to reach a common goal and have fun doing it.

We Offer:

- Variety of exciting challenges with ample opportunities for development and training in a truly global landscape.
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This job posting expires on 12/03/2023.

To learn more about this exciting position, please contact: Jatwana Brown at jatwana.brown@tetrapak.com



MAINTENANCE RELIABILITY SPECIALIST



DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - NOV. 10 : In the Northeast, milk is steadily flowing into Class III production facilities. Contacts in the West report somewhat limited spot milk availability. In the Midwest, cheese makers report an increase in milk offers, and relay spot milk prices around \$1-over Class. Cheese production is steady in the West and Midwest, though some plant managers in the Midwest report maintenance/downtime. Cheese inventories in the Midwest are moving steadily. In the Northeast, contacts report growing cheese inventories. Domestic demand for cheese varies within the region, as contacts report stronger demand from the retail sector than from foodservice purchasers. Retail and foodservice sales are steady to moderate in the West, though export demand is said to be moderate to light. For those export markets, contacts in the region cite less than competitive pricing for domestically produced cheese compared to loads manufactured in the European Union/Oceania.

NORTHEAST - NOV. 15: Milk volumes are increasing, and steady volumes of milk are clearing into Class III operations. Cheese processing is steady, though processors note persistent labor shortages are causing plants to work below full capacity. Inventories are steady and cold storage space is noted to be comfortable. Cheese demand is light on the foodservice front, as menu prices have dissuaded consumers. Contacts say Mozzarella demand is down over the past month. Retail demand for cheese is expected to pick up in the near term, and Cheddar is noted to be the most in-demand American-type cheese.

MIDWEST AREA - NOV. 15: Spot milk availability remains similar to much of the early fall: it is reportedly tight and/or closer to balanced. At report time, spot milk prices highs are at \$1-over Class III. A number of cheese makers say milk offers have defied their expectations, as they have not begun to come in ahead of the holiday week. Nonfat dry milk usage in cheese processing has increased as a result. Cheese demand in the Midwest is either unchanging or improving. Cheddar and Italian/pizza-style cheese makers say orders have picked up in recent weeks. Barrel producers report steady demand tones. Market tones remain un-decisive. Barrel prices eclipsed block prices on the CME, but not by a large enough amount, yet, to alarm cheese market contacts.

WEST - NOV. 15: In the West, demand from retail cheese purchasers is strong. Some contacts note grocers have been utilizing retail ads to entice customers ahead of Thanksgiving. The Dairy Market News retail report released on Nov. 9 underscores this, as the total number of ads for conventional and organic cheese increased from the prior week's survey by over 60 percent. Foodservice cheese sales in the region are softening somewhat, as some consumers are, reportedly, foregoing dining out, due to high menu prices. Contacts say loads of cheese produced domestically are priced at a premium compared to loads produced internationally, which is contributing to light export cheese demand. Cheese loads are available for spot purchasing. Cheese makers are running steady production schedules.

FOREIGN-TYPE CHEESE - NOV. 15: Demand for cheese remains strong in Europe from both retail and foodservice customers. Stakeholders say retail promotions for cheese continue to have a positive impact on consumer purchasing. Industry sources say export demand is mixed, as some international cheese purchasers are hesitant to secure loads offered at current prices. Milk production is steady to lighter, in Europe, following seasonal trends. Industry sources indicate milk output remains down compared to this time last year. Cheese makers say tight milk supplies and high input costs are contributing to lighter than expected cheese production. Contacts report current cheese demand and production are not well balanced in Europe and this has contributed to tight inventories.

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

Variety	Date:	11/15	11/8	Variety	Date:	11/15	11/8
Cheddar Curd		\$1.96	\$1.90	Mild Cheddar		\$1.94	\$1.85
Young Gouda		\$2.02	\$2.13	Mozzarella		\$1.78	\$1.72

WHOLESALE BUTTER MARKETS - NOVEMBER 15

NATIONAL: Cream is becoming more available in all regions. In the East, butter production is mixed. Some butter makers in the Central region are micro-fixing to prevent inventories from building. Butter production is mixed in the West, as some processors say they have resumed churning, but others say they are waiting until after Thanksgiving to resume butter production. Contacts in the West say butter inventories are satisfactory ahead of the holiday season. Inventories of unsalted butter are more available than salted in the East, despite higher demand for holiday baking in the region. Demand for bulk butter has slowed, particularly from food service customers in the Central region, while retail demand is steady.

CENTRAL: Butter market tones have started to brace after a precipitous drop over the past few weeks. Demand, according to processors, has not been as negatively impacted as some would expect. Butter makers continue to relay upticks in cream availability. Some processors are still running somewhat regular micro-fixing schedules for retail demand needs, but churning rates are expected to increase near-term as cream tanker loads trade at lower multiples week to week. Spot multiples, at report time, have remained in the low 1.20s for high end, but the low end has moved down to 1.15. Contacts say bulk butter availability has changed in recent weeks. They say unsalted varieties have snuggled up some, but salted availability is steady.

NORTHEAST: Market tones are variable. Cream supplies are loosening week over week. Some contacts have shared they are opting to sell cream on the spot market rather than churning. Other contacts report they are micro-fixing frozen inventory in order to meet seasonal demand. Some processors are churning and report both packaging for retail customers and freezing bulk salted and unsalted varieties. Unsalted inventory is more readily available than salted varieties.

WEST: Cream spin off is increasing in the West because of seasonally rising butterfat components, and more loads are available for spot purchasing. Butter makers in the region are, reportedly, utilizing available spot cream volumes to run increased production schedules. Some plant managers in the region say they have started to shift the focus of their production from retail towards bulk butter. These contacts say this shift is to reduce tightness in bulk butter inventories, while retail butter remains available for spot purchasing. The number of retail ads for conventional and retail butter increased in the Dairy Market News Retail Report late last week. Contacts suggest some retailers are using retail butter ads to bring in customers ahead of Thanksgiving. On the CME, butter prices fell from \$3.01 on Monday to \$2.60 on Friday. Contacts suggest prices above \$3.00 were discouraging some bulk butter purchasers but feel current prices in the \$2.60s will encourage some bulk butter buyers to reenter the market.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

The number of organic cheese ads declined by 18 percent, but conventional cheese ads increased by 32 percent. Shred style cheese in 6- to 8-ounce packages was the most advertised conventional cheese item, appearing in 31 percent more ads than last week. The average advertised price was \$2.79. Organic 6- to 8-ounce packages of block cheese was the most advertised organic cheese product and appeared in 49 percent more ads. Organic 6- to 8-ounce packages of shred cheese had a weighted average advertised price of \$6.26.

Ads for conventional milk grew by 197 percent, while organic milk ads increased by 305 percent. The most advertised conventional milk product was milk bottled in gallon sized containers, with an average advertised price of \$3.63. Meanwhile, the most advertised organic milk item was the half-gallon container. The weighted average advertised price for organic milk in half-gallon containers rose by 36 cents to \$5.07 this week.

RETAIL PRICES - CONVENTIONAL DAIRY - NOVEMBER 17

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	3.33	2.80	3.53		3.58	3.07	
Butter 1#	3.41	3.43	3.44	3.29	3.30	3.77	2.88
Cheese 6-8 oz block	2.62	2.44	2.38	1.99	3.91	2.77	
Cheese 6-8 oz shred	2.79	2.37	2.81	2.75	3.11	2.68	2.42
Cheese 6-8 oz sliced	3.25	2.76	3.39	3.06	3.94	2.82	2.93
Cheese 1# block	6.21	3.99	6.57		6.57	4.41	4.99
Cheese 1# shred	3.64	2.99	3.39	3.28	3.80	3.48	4.99
Cheese 2# block	7.10	11.49	6.36		4.99	9.25	7.68
Cheese 2# shred	6.80	9.99	6.46		6.96	6.76	6.49
Cottage Cheese 16 oz	2.89	3.16	2.00	2.00	3.39	2.28	2.49
Cottage Cheese 24 oz	2.88	3.99	2.52	2.55	3.03		2.49
Cream Cheese 8 oz	2.16	1.99	2.27	1.82	2.11	2.49	2.58
Egg Nog quart	3.59	3.36	3.85	3.82	3.40	4.14	
Egg Nog 1/2 gallon	5.25	5.63	5.14	4.46	5.58	4.76	3.99
Milk 1/2 gallon	2.20		2.31		1.96	2.69	1.63
Milk gallon	3.50	3.77	3.69	2.88	3.48	3.86	3.00
Ice Cream 14-16 oz	3.63	3.46	3.88	4.00	3.03	3.38	3.56
Ice Cream 48-64 oz	3.67	3.09	3.87	3.60	3.81	3.51	3.38
Flavored Milk gallon	3.29		3.23	3.99			
Sour Cream 16 oz	2.19	2.02	2.00	2.22	2.35	2.29	2.25
Sour Cream 24 oz	2.52		2.29		2.66	2.66	2.49
Yogurt (Greek) 4-6 oz	1.06	1.11	1.12	1.04	1.02	0.95	0.95
Yogurt (Greek) 32 oz	4.76	4.63	5.45		4.65	4.49	
Yogurt 4-6 oz	0.67	0.67		0.59	0.72	0.58	0.64
Yogurt 32 oz	2.64	3.28		3.63	2.36	2.69	

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:	
Butter 8 oz:	
Butter 1 lb:	\$5.97
Cheese 6-8 oz shred:	
Cheese 6-8 oz block:	\$6.26
Cheese 6-8 oz sliced:	\$3.50
Cheese 1 lb shred:	
Cheese 2 lb shred:	
Cottage Cheese 8 oz:	\$3.89
Sour Cream 16 oz:	\$4.49
Ice Cream 48-64 oz:	\$8.31
Milk 1/2 gallon:	\$5.07
Milk gallon:	\$8.26
Egg Nog quart:	\$6.38
Yogurt 4-6 oz:	\$1.44
Greek Yogurt 4-6 oz:	
Yogurt 32 oz:	\$4.46
Yogurt Greek 32 oz:	\$4.49

DRY DAIRY PRODUCTS - NOVEMBER 16

DRY WHEY EAST: Farm level milk production is steady to stronger in the East, and cheese production is steady. Cheese demand is mixed. Liquid whey is available for drying, but inventories are growing slowly. Dry whey demand is steady. Feed contacts continue to report that contractual loads are enough to meet their dry whey needs as price per unit for protein still makes whey protein concentrate more favorable.

WPC CENTRAL/WEST: Spot market interest in WPC 34% remains strong. Loads of WPC 34% are said to be a good value compared to alternative dairy protein sources and contacts note this has contributed to notably good demand from animal feed producers. Contacts report WPC 34% markets are receiving upwards price pressure from WPC 80% and WPI. Demand for these is said to be robust, and inventories are very tight, contributing to a push from some manufacturers to increase their production. This has contributed to limited drying time for WPC 34%. Inventories are smaller than they were over the summer.

LACTOSE CENTRAL/WEST: Some contacts are securing contracts for lactose to deliver in Q1 of 2024. In domestic markets, contacts note busy lactose purchasing this week, while others say Thanksgiving next week has contributed to some lighter sales. Stakeholders say domestically produced loads of lactose are priced comparably to loads produced internationally but say high freight costs are contributing to somewhat light export demand. Lactose production is steady to higher, but strong demand has kept inventories from growing.

DRY BUTTERMILK WEST: Contacts say tight inventories and buoying fall, and early winter, demand needs have created a notably bullish market tone. Processors haven't been seeing the typical volumes of cream during this time of the year. Cream stores are growing and expected to be more available for increased churning rates during Thanksgiving, but cream has been far from widely available at this point in the fall. Some processors are simply tight regarding their dried buttermilk inventories.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
11/13/23	32,411	79,718
11/01/23	32,529	80,418
Change	-118	700
Percent Change	0	1

CME CASH PRICES - NOVEMBER 13 - 17, 2023

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY November 13	\$1.6750 (+2½)	\$1.6425 (+4¼)	\$2.6450 (+4½)	\$1.2200 (+2)	\$0.4050 (+¾)
TUESDAY November 14	\$1.6800 (+½)	\$1.6475 (+½)	\$2.6900 (+4½)	\$1.2200 (NC)	\$0.4200 (+1½)
WEDNESDAY November 15	\$1.6800 (NC)	\$1.6200 (-2¾)	\$2.6900 (NC)	\$1.2000 (-2)	\$0.4150 (-½)
THURSDAY November 16	\$1.6700 (-1)	\$1.6000 (-2)	\$2.5975 (-9¼)	\$1.2000 (NC)	\$0.4100 (-½)
FRIDAY November 17	\$1.5600 (-11)	\$1.6000 (NC)	\$2.4900 (-10¾)	\$1.1925 (-¾)	\$0.4100 (NC)
Week's AVG \$ Change	\$1.6530 (+0.0440)	\$1.6220 (-0.0315)	\$2.6225 (-0.1785)	\$1.2065 (+0.0215)	\$0.4120 (+0.0210)
Last Week's AVG	\$1.6090	\$1.6535	\$2.8010	\$1.1850	\$0.3910
2022 AVG Same Week	\$2.0090	\$2.2260	\$2.9145	\$1.4405	\$0.4390

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Three cars of blocks were sold Monday, the last at \$1.6425, which set the price. Three cars of blocks were sold Tuesday, the last at \$1.6475, which set the price. A total of 7 cars of blocks were sold Wednesday, the last at \$1.6200, which set the price. No blocks were sold Thursday; the price declined on an uncovered offer of 2 cars at \$1.6000. One car of blocks was sold Friday at \$1.6000, which left the price unchanged. The barrel price rose Monday on a sale at \$1.6750, increased Tuesday on a sale at \$1.6800, declined Thursday on an uncovered offer at \$1.6700, and dropped Friday on a sale at \$1.5600.

Butter Comment: The price increased Monday on a sale at \$2.6450, rose Tuesday on a sale at \$2.6900, dropped Thursday on a sale at \$2.5975, and fell Friday on a sale at \$2.4900.

Nonfat Dry Milk Comment: The price rose Monday on a sale at \$1.2200, fell Tuesday on a sale at \$1.2000, and declined Friday on a sale at \$1.1925.

Dry Whey Comment: The price increased Monday on a sale at 40.50 cents, climbed Tuesday on a sale at 42.0 cents, fell Wednesday on an uncovered offer at 41.50 cents, and declined Thursday on an uncovered offer at 41.0 cents.

WHEY MARKETS - NOVEMBER 13 - 17, 2023

RELEASE DATE - NOVEMBER 16, 2023

Animal Feed Whey—Central: Milk Replacer:	.2400 (NC) - .2700 (NC)	
Buttermilk Powder:		
Central & East:	1.0400 (+4) - 1.1000 (NC)	West: 1.0800 (NC) - 1.2600 (NC)
Mostly:	1.1200 (NC) - 1.2000 (NC)	
Casein: Rennet:	3.1500 (-25) - 3.6500 (-15)	Acid: 3.3000 (-10) - 3.7000 (-10)
Dry Whey—Central (Edible):		
Nonhygroscopic:	.3500 (+2) - .4200 (NC)	Mostly: .3700 (NC) - .4100 (NC)
Dry Whey—West (Edible):		
Nonhygroscopic:	.3400 (-1) - .4350 (NC)	Mostly: .3800 (NC) - .4200 (NC)
Dry Whey—NE:	.3675 (+¼) - .4375 (NC)	
Lactose—Central and West:		
Edible:	.1500 (+1) - .3900 (NC)	Mostly: .2000 (-1) - .3000 (NC)
Nonfat Dry Milk—Central & East:		
Low/Medium Heat:	1.1600 (NC) - 1.2400 (NC)	Mostly: 1.1850 (+½) - 1.2200 (NC)
High Heat:	1.3000 (+1) - 1.3600 (NC)	
Nonfat Dry Milk—Western:		
Low/Med Heat:	1.1300 (-1) - 1.2600 (NC)	Mostly: 1.1900 (NC) - 1.2300 (NC)
High Heat:	1.3000 (+1) - 1.4450 (+2)	
Whey Protein Concentrate—34% Protein:		
Central & West:	.8000 (+2) - 1.0350 (+1½)	Mostly: .8500 (+1) - .9400 (NC)
Whole Milk:	1.8000 (-5) - 2.1500 (-2)	

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

HISTORICAL MONTHLY AVG BUTTER PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	1.1096	1.1097	1.1770	1.2050	1.2526	1.2235	1.2349	1.2000	1.2199	1.2830	1.5008	1.3968
'10	1.3950	1.3560	1.4641	1.5460	1.5896	1.6380	1.7787	1.9900	2.2262	2.1895	1.9295	1.6327
'11	2.0345	2.0622	2.0863	1.9970	2.0724	2.1077	2.0443	2.0882	1.8724	1.8295	1.7356	1.6119
'12	1.5077	1.4273	1.4895	1.4136	1.3531	1.4774	1.5831	1.7687	1.8803	1.9086	1.7910	1.4848
'13	1.4933	1.5713	1.6241	1.7197	1.5997	1.5105	1.4751	1.4013	1.5233	1.5267	1.6126	1.5963
'14	1.7756	1.8047	1.9145	1.9357	2.1713	2.2630	2.4624	2.5913	2.9740	2.3184	1.9968	1.7633
'15	1.5714	1.7293	1.7166	1.7937	1.9309	1.9065	1.9056	2.1542	2.6690	2.4757	2.8779	2.3318
'16	2.1214	2.0840	1.9605	2.0563	2.0554	2.2640	2.2731	2.1776	1.9950	1.8239	1.9899	2.1763
'17	2.2393	2.1534	2.1392	2.0992	2.2684	2.5688	2.6195	2.6473	2.4370	2.3293	2.2244	2.2078
'18	2.1587	2.1211	2.2011	2.3145	2.3751	2.3270	2.2361	2.3009	2.2545	2.2600	2.2480	2.2071
'19	2.2481	2.2659	2.2773	2.2635	2.3366	2.3884	2.3897	2.2942	2.1690	2.1071	2.0495	1.9736
'20	1.8813	1.7913	1.7235	1.1999	1.4710	1.8291	1.6925	1.5038	1.5163	1.4550	1.3941	1.4806
'21	1.3496	1.3859	1.7153	1.8267	1.8124	1.7758	1.6912	1.6815	1.7756	1.8002	1.9714	2.1536
'22	2.7203	2.6196	2.7346	2.7169	2.7514	2.9546	2.9506	3.0073	3.1483	3.1792	2.8634	2.6695
'23	2.3553	2.4017	2.3692	2.3655	2.4293	2.3902	2.5598	2.6760	2.8833	3.3814		

USDA Awards Yogurt Contract, Issues Updated Master Solicitation

Washington—The US Department of Agriculture (USDA) on Monday announced this week the awarding of a contract to Chobani LLC for a total of 656,706 pounds of high protein yogurt for delivery during the first three months of 2024.

The yogurt is being purchased in support of child nutrition and other related domestic food distribution programs.

USDA is specifically buying 146,004 pounds of high protein blueberry yogurt, 24/4-ounce cups; 345,222 pounds of high protein strawberry yogurt, 24/4-ounce cups; 97,368 pounds of high protein vanilla yogurt, 24/4-ounce cups, and 68,112 pounds of high protein vanilla yogurt, 6/32-ounce tubs.

The total price of the yogurt purchases is \$1,104,222.18.

In other USDA commodity procurement news, USDA's Agricultural Marketing Service (AMS) on Monday announced that it has released an updated "AMS Master Solicitation for Commodity Procurement — Domestic Programs."

The Master Solicitation is used by AMS to provide contract clauses and solicitation provisions applicable to solicitation of bids and awarding of contracts for various commodities for use

in domestic food distribution programs, such as the National School Lunch Program, Commodity Supplemental Food Program, Food Distribution Program on Indian Reservations, and The Emergency Food Assistance programs.

The Master Solicitation also provides general guidance to potential bidders and/or offerors, it was announced.

The Master Solicitation is updated as necessary to incorporate changes in the Federal Acquisition Regulation (FAR), Agricultural Acquisition Regulations (AGAR), and AMS policies and procedures.

The new Master Solicitation is effective Nov. 7, 2023; that date governs which version of the Master Solicitation is applicable to particular invitations for bids (IFBs).

Offerors are advised to carefully read the Master Solicitation, the applicable invitations for bids, and the applicable commodity specification/requirements and/or supplement. These documents are incorporated into the contract.

The updated Master Solicitation, as well as additional information on selling food to USDA, is available at www.ams.usda.gov/selling-food.

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