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Senate OKs Funding Package For USDA, FDA; Farm Bill Push Urged

Senate Bill Includes Many IDFA Appropriations Priorities; Stabenow Expects Farm Bill Extension

Washington—The US Senate on Wednesday passed the agriculture-FDA appropriations bills as part of a bipartisan appropriations package.

The bills were passed out of the Appropriations Committee unanimously over the summer.

The bill provides a \$20 million increase in funding for FDA to carry out its mission. Among other things, it provides an additional \$3.75 million to strengthen FDA's food safety programs.

Also, the bill includes \$15.0 million for the Dairy Business Innovation (DBI) Initiatives, which promotes innovation in dairy and supports dairy farm businesses. The Appropriations Committee encourages the secretary of agriculture to expend unobligated balances previously appropriated for this program.

In the nutrition arena, the bill: includes \$6.3 billion for the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), a \$615 mil-

lion increase over fiscal 2023 that meets President Biden's budget request; fully funds the Supplemental Nutrition Assistance Program (SNAP) to serve an estimated 42 million people per month; and fully funds child nutrition programs to ensure schools can continue to serve healthy meals.

The International Dairy Foods Association (IDFA) said the appropriations bill includes many of its appropriations priorities, such as funding for Healthy Fluid Milk SNAP Incentive Projects, language to protect cheese from additional USDA sodium reductions in school meals, and to retain lowfat flavored milk in school meals.

"From supporting American farmers and ranchers, protecting our food supply, and promoting the health and well-being of our children, this bill delivers," said US Sen. Martin Heinrich (D-MN), chair of the Senate Appropriations Committee's Agriculture, Rural Development, Food and

Drug Administration, and Related Agencies Subcommittee.

In other congressional agriculture-related developments, 61 Republican members of the US House sent a letter late last week to new House Speaker Mike Johnson (R-LA) highlighting the "critical importance" of Johnson's commitment to prioritizing American farm, ranch, and forester families and the federal policies important to them throughout the remainder of the 118th Congress.

"The Farm Bill is a critical agenda item that must be addressed this Congress," the House members wrote to Johnson. "We urge you and the Conference at-large to be united in ensuring swift passage of a strong Farm Bill that is written by farmers, for farmers, and by rural communities, for rural communities — supporting the farm, ranch, and forester families we represent."

Americans today enjoy the safest, most abundant, and affordable food supply in the world, the letter noted.

• See **Farm Bill Prospects**, p. 7

Numerous Dairy Related Projects To Receive USDA Funding To Reduce GHG Emissions

Northfield, MN—President Biden on Wednesday announced over \$5 billion new investments from his Investing in America agenda, including a \$1.1 billion investment across 81 projects, several of them dairy-related, through the Regional Conservation Partnership Program (RCPP).

The RCPP takes a voluntary approach to expand the reach of conservation efforts and climate-smart agriculture through public-private partnership.

Dairy Farmers of America (DFA) will receive \$22.9 million for a Climate-Smart Dairies Partnership project that aims to support dairy farmers as they seek to reduce greenhouse gas (GHG) emissions while also improving recordkeeping and expanding the dairy profit chain by implementing an integrated system that includes advanced methane avoidance technology, emission reduction tracking, and a customer-focused carbon marketplace.

Project objectives include: implement enhanced feed additives on up to 50 operations (140,000 head) in selected regions to reduce methane emissions by an estimated 130,410 metric tons of carbon dioxide equivalents per year; track methane reduction progress via a state-of-the-art

• See **Reduce Emissions**, p. 6

Dairy's Future Is Bright For Firms Open To Innovation, Collaboration: PMMI

Herndon, VA—Despite ongoing challenges such as a prolonged downturn in fluid milk consumption, the rise of plant-based dairy alternatives, persistent inflation, and the fluctuating supply chain costs, the future remains bright for dairy companies open to innovation and collaboration, according to a new report produced by PMMI, The Association for Packaging and Processing Technologies.

Findings in the new report, *2023 Dairy Industry Report: Innovation, Adaptation, Transformation*, are based on the opinions gathered from 115 dairy professionals, PMMI explained.

• See **Future Is Bright**, p. 9

Norwegian Farmstead Blue Takes Top Honors At World Cheese Awards

Trondheim, Norway—The husband and wife team of Maren and Ole Gangstad of Norway's Gangstad Gårdsysteri won supreme honors at the 35th edition of the World Cheese Awards (WCA) here late last week.

The third-generation dairy industry couple won over judges with their Nidelven Blå entry — a handmade, cow's milk Blue cheese typically aged six to nine months. Nidelven Blå previously won Best Norwegian Cheese at WCA 2019, and earned Super Gold honors the following year.

"We're a small dairy farm based just two hours from here, so this happening on our home turf means a lot, and having all of the crew from the dairy here adds an extra spark to it," said Maren Gangstad, general manager of Gangstad Gårdsysteri.

The trophy for Best American Cheese went to Cellars at Jasper Hill of Greensboro, VT, for its Harbison entry. This marks the second consecutive win for Jasper Hill, which earned a top 16 spot in 2022 for Greensward, a collaborative effort with Murray's Cheese.

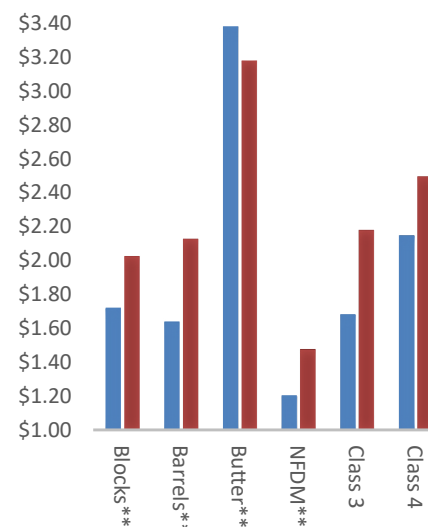
This year's contest drew a record-breaking 4,502 from 43 countries. Host country Norway had its highest ever number of entries, 293, this year.

Proceedings got underway last Friday morning when a 264-member judging panel began assessing roughly 40 cheese entries across 100 tables.

A super jury of 16 experts — including long-standing WCA judge Cathy Strange of Whole

• See **World Cheese**, p. 10

Oct Avg Prices - 2023 vs 2022
Average CME Prices**
Class 3 and Class 4 Milk Price x 10





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Checking Out Some Of The Latest Plant-Based Dairy Developments

Love 'em or hate 'em, plant-based dairy alternatives seem to be pretty good at generating at least three things: controversy, sales, and hype (not necessarily in that order). This week, we'll focus just on the hype.

For what it's worth, we looked up the meaning of the word "hype," and found that several of the definitions had a couple of things in common, namely the use of the words "extravagant" or "exaggerated." Not that plant-based dairy alternatives could be accused of either, but...

One new plant-based dairy alternative that caught our attention recently has been introduced by a company called GOOD PLANeT Foods, whose mission is to be better for people and the planet. This product is described as the world's first olive oil cheese.

"With exceptional taste, meltability, and more heart health benefits, the Olive Oil Cheeses are projected to change the cheese category," GOOD PLANeT Foods stated in a recent press release.

Most vegan cheeses are high in saturated fat from coconut oil, the press release continued. The switch to olive oil in GOOD PLANeT's new Olive Oil Cheese "means it offers the heart health benefits of unsaturated fat, less saturated fat, and fewer calories than most dairy and vegan cheeses — all without sacrificing flavor or performance."

Hype aside, there are a couple of interesting things we noticed about these olive oil cheeses. First, particularly compared to traditional dairy cheeses, they have lengthy and not necessarily appetizing ingredient lists. For example, the Italian-Style Mozzarella contains, among other things, food starch-modified (tapioca and potato), faba protein, potato protein, maltodextrin and sugar.

Last time we checked, real dairy Mozzarella contained the following ingredients: milk, salt, cultures and enzymes.

Depending on your perspective, Olive Oil Cheese might be considered an ultra-processed food product. Maybe consumers don't care about such things, but it seems like a shorter ingredient list is preferred over a longer one by many consumers.

Second, Olive Oil Cheese doesn't appear to offer much nutritional punch. Among other nutrients, GOOD PLANeT's Italian-style Mozzarella contains one gram of protein and provides zero percent of the Daily Value for calcium per one-ounce serving, whereas real dairy Mozzarella has somewhere around seven grams of protein and 15 percent of the Daily Value for calcium per one-ounce serving.

Also, the company's Olive Oil Mozzarella contains more sodium than a couple of part skim Mozzarella products we checked (240 milligrams for the Olive Oil Mozz versus 190 milligrams for the part skim Mozz products).

On top of these points, more and more research is finding benefits to the dairy matrix, but what about the "olive oil cheese" matrix?

Another plant-based dairy alternative that has recently caught our attention is Wesson Plant Butter (for more details about this product, please see "Long Known For Cooking Oil, Wesson Launches Plant 'Butter'," on page 7 of last week's issue).

Wesson, of course, is best known for its cooking oil. Wesson was established in 1899, and claims to be one of America's best-selling cooking oil brands. Now, consumers can find two of its products, Wesson Plant Butter (Original) and Plant Butter (with Olive Oil) in the refrigerated aisle (possibly, or even

Real butter is also defined by Congress, and regulated by the US Food and Drug Administration. So we can't help but wonder if FDA has any objections to a product with the name Wesson Plant Butter. Probably not, based on the agency's recent inaction on such products.

probably, right next to the real dairy butter).

Here again, we couldn't help but notice the lengthy ingredient statement. The Original version of Wesson Plant Butter contains, among other things, canola oil, palm and palm kernel oils, salt, vegetable monoglycerides, soy lecithin, and natural flavors.

This, of course, reads like the ingredient statement for an ultra-processed food product. Real butter, by contrast, contains only cream and salt.

Real butter is also defined by Congress, and regulated by the US Food and Drug Administration. So we can't help but wonder if FDA has any objections to a product with the name Wesson Plant Butter. Probably not, based on the agency's recent inaction on such products.

Finally, a sentence in a recent news release from Tulane University caught our attention. The sentence reads as follows: "According to a new study co-authored by a Tulane University researcher and published in the journal *Nature Food*, making simple substitutions like switching from beef to chicken or drinking plant-based milk instead of cow's milk could reduce the average American's carbon footprint from food by 35%, while also boosting diet quality by between 4-10%, according to the study."

Here's some advice from Diego Rose, senior author of that study and nutrition program director at Tulane University School of Public Health and Tropical Medicine: "When you're at the grocery store, move your hand one foot over to grab soy or almond milk instead of cow's milk. That one small change can have a significant impact."

But almond milks contain almost no protein. Yes, this can have a "significant impact," especially for kids who drink three servings a day of almond milk instead of real dairy milk.

USDA Awards Grants To 98 Projects To Boost Regional, Local Food Systems

Washington—USDA's Agricultural Marketing Service (AMS) on Monday awarded more than \$32 million for 98 grant projects to expand and strengthen regional and local food systems and increase the availability of locally produced agricultural products.

Funding will be distributed through the Local Agriculture Market Program's (LAMP) Farmers Market and Local Food Promotion Programs (FMLFPP) and the Regional Food System Partnerships (RFSP) grant program.

Through the Local Food Promotion Program (LFPP), 33 projects have been funded to support local and regional food businesses that engage as intermediaries in indirect producer to consumer marketing. The awarded projects focus on activities such as supporting the processing, aggregation, distribution, and storage of local and regional food products; developing value-added products; and facilitating regional food chain coordination.

One recipient of a LFPP grant is Rumiano Cheese Company of Willows, CA, which aggregates, processes, and markets value-added organic dairy products made from milk produced by 27 Northern California dairy producers. Through this project, Rumiano Cheese is seeking to boost farm-to-institution sales of locally produced organic dairy products through activities that will expand the local food system's capacity to produce, process, and distribute value-added organic dairy products into Northern California schools.

Activities will also include creating and delivering engaging educational content for school foodservice staff and students to support long-term increased consumption. This project's primary expected outcome is increased farm-to-institution sales of locally produced organic value-added dairy products.

This year, the Farmers Market Promotion Program (FMPP) is funding 55 projects that support producer-to-consumer markets such as farmers markets, roadside stands, agritourism activities, community-supported agriculture programs, and online sales.

Food Agriculture Restaurant & Beverage (FARE), Boise, ID, is a trade association structured around the local food system that represents over 340 food and beverage businesses. For its project, FARE Idaho will implement strategies for building local food supply chains in Idaho that provide the skills, knowledge, and resources to increase small producers' profitability through

relationship-building, marketing, and direct sales to chefs, consumers, and restaurants, and reduce waste.

Project activities include providing marketing assistance for a minimum of 20 farmers, ranchers, and farmers markets with logos, basic websites, digital assets, and social media assistance. The project will be hosting a large Field to Fork Festival to connect Idaho producers with Idaho chefs, buyers, and consumers to enhance buying relationships with a focus on strengthening the local food system.

In addition, FARE Idaho will expand use of its recently launched online platform, which

connects producers and buyers to facilitate sales.

Finally, FARE Idaho will hold in-person workshops and create accompanying videos on value-added processes including butchering and using whole animals, making fresh cheese, bone broth, sausage, and seasonal meal preparations.

Also in Idaho, the Wood River Valley's Locally Grown Market Expansion aims to expand a marketing program that increases the volume of locally grown, purchased, and consumed foods. The Sun Valley Institute for Resilience, Hailey, ID, will create a local food purchasing policy guide and provide grower-buyer matchmaking services by working with local retail, food pantry, and economic development partners.

With Institute support, partici-

pating access points in Blaine county, ID, including retail stores, restaurants, non-profit organizations, and schools will implement customized local food purchasing policies which will ensure that locally grown dairy, meat, beans and grains from small and mid-scale farmers in southern Idaho are the primary sources for these entities' food procurement.

Through the Regional Food System Partnerships (RFSP) grant program, funds will support 10 partnerships across eight states and the District of Columbia. RFSP supports the development of relationships between local and regional food businesses and institutions, such as schools, hospitals, and governments to increase locally sourced food in institutional cafeterias and meal programs.

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Extending Sustainability to Government

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A break from the national federal milk marketing order hearing allows for a sort of “Meanwhile, back at the ranch” opportunity for this space. And what stands out back at the ranch – the ranch being everything in dairy that isn’t milk price formulas – is the satisfactory saturation of sustainability into strategic thinking in the dairy industry.

The next group to win over? Policymakers and regulators.

One of the strengths of sustainability is its big tent. The concept allows businesses to place their profitability, their governance, their care for employees and their impact on the environment into a single, strategic way of thinking. Most dairy processors are there, but our industry has work to do to win over lawmakers and regulators – as evidenced by some recent examples in Wisconsin.

Nutrient Fertilizer

Regulators at the Wisconsin Department of Natural Resources (WDNR) have stepped back from an opportunity to apply sustainability to their strategic thinking. In the last two years, their partner agency, the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP), has been working with dairy manufacturers to reconsider the green value of nutrients in dairy wastewater.

WDATCP regulators have encouraged manufacturers to

consider the phosphorus, nitrogen and minerals in wastewater as commercial fertilizer, regulated by WDATCP, and spread on farm fields with nutrient management plans. WDNR, meanwhile, considers the same wastewater “industrial sludge” subject to its regulation.

...our industry has work to do to win over lawmakers and regulators

In October, WDNR reacted to the growing movement to amend soils with phosphorus, nitrogen and minerals from dairy plants. A letter, sent to several dairy processors, stated that “while [your plant] may have a DATCP fertilizer license, this facility is still required to follow its WPDES permit and ch. NR 214,” effectively declaring wastewater a “sludge” that needs limits and restrictions. Two state agencies: one seeing the sustainable value of wastewater, another trying to retain control and influence over a regulated community.

Collaborative Success

A different story – a sustainability success story – at Wisconsin’s Department of Natural Resources illustrates that this article isn’t targeting an agency, it’s recommending a holistic application

of sustainability to each decision government makes.

The success story is the multi-discharger variance or MDV that has, since 2017, sustained dairy businesses and the environment by offering industry plants the opportunity to ease into new, lower limits for phosphorus in treated wastewater discharged to rivers and streams in Wisconsin.

The sustainability of this regulatory program also includes dollars these dairy plants pay to their counties for this variance – dollars that flow to farm-level programs to stop the run-off of phosphorus from farm fields into waterways. More than \$1 million in farm projects have been funded by MDV participants.

Now, the Wisconsin Department of Natural Resources is initiating the process to renew the MDV idea. In 2017, the US Environmental Protection Agency approved this statewide variance program – far easier to administer than variances sought plant by plant – for 10 years. Wisconsin is asking for another 10 years: “The environmental outcomes associated with the MDV are positive, and numerous landscape-level benefits are realized by investing in sustainable agricultural practices,” the agency wrote in a new report on the program.

Sustainable Loads

The Wisconsin Legislature can demonstrate a mindset focused on sustainability with new legislation recently introduced by state senators working with WCMA. In the last year, several dairy manufacturer members have described an opportunity to prove reductions in greenhouse gas emissions if Wisconsin could join nearby states in allowing full-weight tankerloads of liquid dairy products – mainly whey – to travel on Wisconsin roads.

Senators held a hearing last week on the new bill to increase the allowed weight for all liquid dairy products to 98,000 lbs. over six axles. Randy Klein, testifying for Milk Specialties Global, drove home the green opportunity: “Conservatively, we estimate that the proposed increase in hauling capacity could reduce the number of our shipments by 15 percent. When you consider condensed whey, those shipments could be cut by up to 27 percent.” That translates to 8,580 fewer truck trips in Wisconsin each year and 858,000 fewer driven miles, Klein said, with reduced diesel consumption “equating to a reduction in CO2 emissions by 3,200,340 pounds per year.”

Sustainability isn’t just a strategic pathway for businesses – government should use sustainable metrics to guide and refine legislation and rulemaking. ■

FROM OUR ARCHIVES

50 YEARS AGO

Nov. 2, 1973: New York—While consumers are becoming more concerned about nutrition, there’s very little accurate information to help make intelligent diet decisions. “Nutrition-minded” Americans are living in a time of a growing health food market, national obesity epidemic, and soaring food prices.

St. Paul, MN—Skyrocketing production costs may force Minnesota’s billion-dollar dairy industry to join the national cutback in milk production that threatens a future shortage of dairy products if costs continue upward, Ag Commissioner Jon Wefald declared here this week.

25 YEARS AGO

Nov. 6, 1998: Arlington, TX—Four milk marketing co-ops in Texas and New Mexico will team up to market milk produced by dairy farmers in the two states. Dairy Farmers of America is joining Elite Milk Producers of Texas, Select Milk Producers and Zia Milk Producers of New Mexico to create the Texas-New Mexico Milk Marketing Agency, slated to market over 650 million pounds of milk every month.

Washington—Two federal agencies are encouraging school food authorities to promote and offer lowfat and/or fat-free milk in their schools, while continuing to offer a variety of milk, particularly for those students whose health may be compromised by a low-fat product.

10 YEARS AGO

Oct. 25, 2013: Madison—Les Lamb received the Meritorious Achievement Award from the Wisconsin Association for Food Protection here this week. Presenting the award to Lamb was Fritz Buss of Nelson-Jameson, Inc., WAFP president.

Albany, NY—Empire Specialty Cheese will invest \$6.37 million to expand its business in New York state. The company will purchase and upgrade an idle manufacturing facility in Chautauqua county to accommodate new and existing cheese production processes, resulting in 204 new jobs.



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FDA Proposes Changes To Its Prior Notice Of Imported Foods Regulation

Rockville, MD—The US Food and Drug Administration (FDA) on Tuesday issued a proposed rule that would make two changes to its prior notice of imported food regulations.

Those changes included in the proposed rule, which was published in Wednesday's *Federal Register*, are:

- Require that prior notice for articles of human and animal food arriving by international mail include the name of the mail service and a mail tracking number.

- Require that prior notice and food facility registration information be submitted within a certain timeframe after certain notices of refusal or hold have been issued ("post-refusal" and "post-hold" submission).

FDA uses prior notice information to, among other things, determine what products should be inspected upon arrival into the US. To effectively carry out its responsibility to detect food articles offered for import that violate FDA requirements, FDA said it must be able to identify and inspect food items that are imported by international mail.

Receiving the name of the mail service and a mail tracking number for articles of food arriving by international mail would enable FDA to better coordinate with the US Postal Service (USPS), US Customs and Border Protection (CBP), and other agencies to track and inspect articles that have been identified as a possible bio-terrorism risk, according to FDA.

Currently, FDA does not receive this information. Many foods are regularly imported by mail, and in FDA's experience, these foods can present similar risks to the US food supply as other imported foods.

Also, requiring a timeframe for post-refusal and post-hold submissions may help to reduce the amount of time articles subject to refusal or holds are held at ports of entry, thus reducing associated monetary charges, according to FDA.

This new requirement may also help to limit the need for FDA to review multiple and duplicative submissions, which will allow for more effective use of agency resources, the agency added.

FDA is accepting electronic or written comments on this proposed rule through Jan. 30, 2024. Electronic comments may be submitted at www.regulations.gov; the docket number is FDA-2011-N-0179.

CDC Postpones 1.77% Increase In Farmgate Milk Price For Three Months

Support Price For Butter Will Also Increase May 1

Ottawa, Ontario—As a result of its annual review of Canadian farmgate milk prices and consultations with stakeholders, the Canadian Dairy Commission (CDC) on Wednesday announced that it has postponed the 1.77 percent farmgate milk price increase to May 1, 2024, instead of Feb. 1, 2024.

This adjustment means the cost of milk used to make dairy products such as cheese, butter, milk, cream and yogurt for the retail and restaurant sectors will increase by an average of 1.77 percent, the CDC explained.

The net impact on consumers is also influenced by other factors in the supply chain, such as transportation, distribution and packaging costs, the CDC added.

The new farmgate milk prices will become official once they are approved by provincial authorities.

"Inflation is impacting Canadians and the dairy value chain from farmgate to consumers' plates," commented Jennifer Hayes, CDC chair. "The CDC always strives to balance consumer impacts with sustainability of the dairy industry. We thank our valued stakeholders for their useful feedback in helping us make this decision."

In early October, the CDC had released results for the indexed cost of production (iCOP), annual change in the consumer price index (CPI), and National Pricing Formula (NPF).

To calculate the magnitude of price adjustments to milk components, the National Pricing Formula uses 50 percent of the annual change in iCOP and 50 percent of the annual change in the CPI. The NPF result is an increase of 1.7736 percent.

After the CDC communicated the results of its Cost of Production survey, stakeholders were given until Oct. 13 to notify the CDC whether they wished to invoke the Exceptional Circumstances (EC) process. The CDC received a request from the Canadian Federation of Independent Grocers (CFIG).

As a result, the routine pricing process was suspended pending consultations with stakeholders, including the CFIG, Consumer Association of Canada, Dairy Farmers of Canada, Dairy Processors Association of Canada, Retail Council of Canada, and Restaurants Canada.

The CDC board held pricing consultations with stakeholder organizations between Oct. 17

and Oct. 23, to determine the price adjustments that were scheduled for Feb. 1, 2024.

After the CDC released the results of its Cost of Production survey, Dairy Farmers of Canada (DFC) recommended that the CDC delay the price adjustment.

"Recognizing the current level of food inflation, and in solidarity with all Canadians, we have recommended the Canadian Dairy Commission delay its application of the price adjustment on milk until further notice," said David Wiens, DFC president.

"That said, the price consumers pay for dairy products is ultimately determined by other players in the supply chain," Wiens continued. "Our hope is that our decision will result in other actors maintaining the price of dairy products at a time when food inflation hovers around 9 percent."

The CDC on Wednesday also announced an increase to the support price for butter that will be effective May 1, 2024. The support price for butter will increase from \$10.2180 per kilogram (\$4.64 per pound) to \$10.3505 per kilogram (\$4.70 per pound).

The support price for butter is used by the CDC when buy-

ing and selling butter under its Domestic Seasonality Programs.

Under these programs, the CDC balances seasonal changes in supply and demand on the domestic market by buying butter from manufacturers and storing it when milk production is high and demand for dairy products is low, usually in the spring, and selling this butter back to manufacturers when the situation reverses itself, usually in the fall.

These transactions occur at the support price. This support price contains three elements: the processors' make allowance the carrying charges and the price of milk components.

The processor's make allowance for butter will increase by 1.75 percent beyond the price of milk paid to dairy farmers.

The make allowance (sometimes referred to as a processor margin) is an estimate of how much it costs to process milk into butter. It includes costs such as labor, packaging, energy, equipment and cleaning products, the CDC explained.

The carrying charges remain unchanged.

Regulating the price of milk is one of the elements of Canada's supply management system for dairy.

However, only the price of milk that farmers get is regulated.



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Reduce Emissions

(Continued from p. 1)

cloud-based platform; diversify dairy farm revenue sources by facilitating the sale of resulting carbon credits to value-chain dairy product processors; and demonstrate the potential to achieve dairy climate neutrality.

“We’re thrilled to receive a Regional Conservation Partnership Program grant from USDA and help foster the accelerated adoption of these innovative agricultural practices on our owner farms in the western US,” said Gary Stueve, chief operating officer of DFA’s Western Area. “We know that dairy is part of the solution to addressing climate concerns, and these funds will allow our farmer-owners to receive value and credit for their efforts.”

“It is exciting to see new tools and systems that will help accurately measure progress so farmers are finally compensated for their efforts,” said Shawn Osborne, chief operating officer of DFA’s Mountain Area. “Our farmers have been working to reduce their carbon footprint for many years and are focused on continuing to advance progress. In parallel, DFA has been at the forefront of efforts to ensure farmers receive credit for their work.”

California Dairies, Inc., will receive \$21.4 million to help dairy

producers, through feed-based interventions, reduce and avoid GHGs. The Absolute Enteric Methane Reductions in California Dairies project will help kickstart the use of these feed additives. This approach aims to help reduce the GHG footprint of the dairy industry by 35 percent.

Agspire Inc. will receive \$16.5 million for its Absolute Enteric Methane Reductions in Washington State Dairies project to help producers reduce and avoid GHG emissions.

Maryland & Virginia Milk Producers Cooperative Association (MDVA) will receive \$10.0 million for the Mid-Atlantic Dairy Farmers Producing Tangible Results Through Climate Smart Solutions project, the goal and objectives of which are to increase outreach and education about conservation practices and their benefits to dairy farmers in Maryland, North Carolina, Pennsylvania and Virginia.

These benefits include improved water quality, greenhouse gas reduction, improved soil health, and increased farm efficiency.

The project will collaborate with MDVA’s long-term partner in sustainability, the Alliance for the Chesapeake Bay, to show the water quality benefits of the implementation of climate smart practices completed through the project.

“Our award-winning sustainability programs have created a pipeline of dairy farmers interested in implementing climate smart solutions on their farms,” said Lindsay Reames, executive vice president of sustainability and external relations at MDVA. “We thank the USDA for investing in a sustainability approach that puts farmers first and allows our cooperative to implement oftentimes life changing sustainability practices on our local dairy farms.”

The Maryland Department of Agriculture, Pennsylvania Department of Agriculture, Pennsylvania State Conservation Commission, Virginia Department of Conservation Resources, American Dairy Association North East, and The Dairy Alliance are providing contributions that will multiply the benefits of this project, MDVA noted.

The National Fish and Wildlife Foundation and Stonyfield Organic/Lactalis US Yogurt will receive \$10.0 million to help organic and pasture-based dairy farmers throughout Vermont accelerate adoption of conservation practices that reduce their water quality and climate footprints, while also bolstering their economic sustainability.

The Vermont Dairy Farms Working for Water, Wildlife, Climate, Food and Farmers project will leverage Stonyfield’s dairy supply chain to bring farmers to the table and facilitate shared learning among farmers expanding the reach of projects. This may include events on demonstration farms organized by Stonyfield staff and offered to all Stonyfield supply farms, with the potential to co-host larger public events with partners.

The project will also build a small network of trained technical assistance providers who can advise dairy farmers on whole-farm conservation planning that integrates both climate-smart and water quality practices.

Agropur will receive \$9.8 million for the Agropur Dairy Producers Best Management Practices project, which will incentivize the implementation of best management practices at farms across the central US.

In addition to delivering GHG emissions reductions, these strategies provide environmental benefits, including air quality improvements, soil protection, water protection, and resource conservation.

Funding from RCPP, alongside funds from Agropur and Nestle, will provide financial incentives and technical assistance to farmers, including historically underserved producers. This project will also provide data and evaluation support from Agropur part-

ners SEC and Athian, who will track and report environmental outcome data to provide project validation.

Newtrient LLC is the lead partner for the Accelerating Methane Emissions Reductions project, which will help dairy farms in Wisconsin, Michigan, and Indiana reduce methane emissions through NRCS conservation practices focused on manure management and feed management.

This project will leverage \$9 million in RCPP funding with around \$4 million in partner contributions to achieve a cumulative reduction of 90,000 tons of carbon dioxide equivalent over the term of the project.

Newtrient is also the lead partner for the Methane Avoidance on Dairy Farms in Michigan project, which aims to drive high-yielding outcomes from Midwest dairy producers by increasing the adoption of methane-emissions-reducing NRCS conservation practices focused on manure management and feed management.

Newtrient LLC will leverage NRCS’s RCPP investment of \$6.2 million through the delivery of \$2 million in partner cash and in-kind contributions. This project will pair public and private funds to deliver economically viable conservation solutions to Midwest dairy producers by increasing producer-specific technical assistance and financial incentives.

Tillamook County Creamery Association (TCCA) will receive \$4.0 million for the Oregon Dairy Climate and Water Quality Partnership, which will assist dairy producers in Clatsop and Tillamook, OR, counties interested in adopting NRCS conservation practices focused on manure management.

By enrolling 22-plus producers representing a target of 10,000 cows, this project will result in lasting improvements to water quality of impaired watersheds by tracking reductions of bacterial loads caused from livestock and field runoff.

Finally, Newtrient will receive \$3.1 million to increase the adoption of methane-emission-reducing NRCS conservation practices focused on manure management and feed management.

The Reducing Greenhouse Gas Emissions on Idaho Dairy Farms will creatively pair public and private funds to deliver economically viable conservation solutions to Idaho dairy producers by increasing producer-specific financial and technical assistance incentives.

This project seeks to enroll 10 producers, impacting 12,000 cows, resulting in a reduction of methane emissions by 37,500 tons of carbon dioxide equivalent.

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Farm Bill Prospects

(Continued from p. 1)

“And we accomplish this despite a global market that is awash in high and rising foreign subsidies, tariffs, and other predatory, non-tariff barriers to free and fair trade,” the letter stated. “Farm country has also faced serious challenges straining the food supply chain throughout the last several years, including impacts of the COVID-19 pandemic, weather-related disasters, and skyrocketing input costs, underscoring the importance of the Farm Bill.

“Simply put, farm and food security is national security,” the letter added.

Last Wednesday, US Sen. Debbie Stabenow (D-MI), chairwoman of the US Senate Agriculture Committee, spoke on the Senate floor about the importance of passing a bipartisan farm bill.

“I am committed to passing a strong, bipartisan farm bill as soon as possible,” Sen. Stabenow said.

As Stabenow sees it, the farm bill has three goals: it’s about keeping farmers farming, keeping families fed, and keeping rural communities strong.

“The farm bill is the foundation of the farm safety net,” Stabenow said. “During our oversight hearings this year, every group representing farmers told us that protecting and strengthening crop insurance was their number one priority.”

Farm input costs have been high, and although the costs of diesel fuel and fertilizer are declining, “we need to ensure farmers have effective tools to address their costs and keep farming,” Stabenow continued. “In many ways, the farm bill already helps farmers address higher input costs. The dairy safety net is structured around the difference between the cost of feed and the price of milk.”

While the farm bill is the backbone of the farm safety net, its nutrition programs are the backbone of the family safety net, Stabenow said.

A strong farm safety and a strong family safety net help build strong small towns, Stabenow said. “The truth is, we need strong small towns. We need thriving rural communities.”

Getting the farm bill done won’t be easy. It never is, Stabenow noted.

Stabenow knows an extension of the 2018 farm bill is needed in the short term, but stated that it would be “irresponsible to take our focus off of a multi-year farm bill that provides stability and certainty for our farmers.” She added that it is “critical that we give rural America and agriculture the certainty of a five-year farm bill.”

Toddler Formulas Are Unnecessary, Nutritionally Incomplete: AAP

Washington—Toddler “formulas” that are promoted as nutritious drinks for the older infant or preschooler are generally unnecessary and nutritionally incomplete, and the marketing practices that promote them are questionable, according to the American Academy of Pediatrics (AAP).

The AAP has published a new clinical report, “Older Infant-Young Child ‘Formulas,’” that reviews the growing array of drinks aimed at children ages six to 36 months.

The AAP supports continued breastfeeding along with appropriate complementary foods introduced at about six months, as long as mutually desired by mother and child for two years or beyond. If the infant is not breastfed, the AAP and others recommend whole cow milk as suitable for infants beginning at 12 months of age as part of a nutritionally complete, balanced diet.

More recently a wide array of liquid nutritional products referred to as “formulas” have been developed for the older infant and toddler of separate age ranges and increasingly promoted by manufacturers in North America and elsewhere, with different identities including “transition formulas,” “follow-in” or “follow-up formulas,” or “weaning formulas,” typically for children six to 24 months of age, and “toddler milks or formulas,” “growing-up milks,” or “young child milks,” generally for children 12 to 36 months of age.

“The different names, compositions, and purported benefits of this group of formulas have

resulted in questions and confusion among child caregivers, pediatricians and other pediatric health care professionals, and policy makers,” the report said. Although medical or therapeutic formulas are indicated for a variety of conditions, such as chronic gastro-intestinal diseases and food allergy, such prescribed formulas are different from older infant-young child formulas (OIYCFs).

Infant formulas are required to be able to meet nutritional requirements as a sole liquid source of nutrition for infants through the first 12 months of life, the report explained. All infant formulas sold in the US, therefore, whether manufactured in the US or imported, must meet the requirements of the Infant Formula Act, enacted in 1980 and amended in 1986, and associated regulations, and facilities undergo annual inspections by the FDA.

Unlike for standard infant formulas, FDA does not have a distinct category of OIYCFs, and there are no US national or uniform international criteria for the composition or definition of formulas for children older than 12 months, the report continued. Different international expert groups have developed composition recommendations; however, regulatory oversight in the US to ensure formulas for this age group adhere to a standard does not currently exist.

The composition of this group of formulas is characterized by wide variation, the report noted. Some of these formulas have been criticized as having elements considered to be unnecessary or

potentially detrimental, including high or low protein, higher sodium content relative to cow milk, and added sweeteners, among others.

Compared with cow milk, consumption of OIYCFs, which have been considered by some as “sugar-sweetened drinks,” has been associated with greater intakes of sweetened beverages as well as sweetened dairy products, such as fruit yogurts and cream cheese desserts, the report said.

The diets of US young children are generally adequate for most micronutrients. Compared with unfortified cow milk, some who consumed OIYCFs have demonstrated improved vitamin D and E intakes. That nearly all store-bought cow milk in the US is fortified with vitamin D generally obviates a potential need for OIYCFs for many in this regard.

Advertising practices for OIYCFs often convey them as a necessary “next stage” or “next step” to ensure optimal nutritional intake after infant formulas or even human milk and on a formula continuum from infancy through early childhood, the report said. Many infant formula and young child milk products are also sold in a manner to foster brand loyalty as a line of products, for example labeled as stages 1, 2, and 3.

Marketing of OIYCFs should make the clear and unambiguous distinction from standard infant formula in promotional materials, logos, product names, and packaging, the report stated. OIYCF product names should not be linked in any way to infant formula and should be labeled as something other than formula; for example, follow-on or toddler “drink” or “beverage” rather than follow-on or toddler “formula.”



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Atalanta Corp Acquires Mt. Vikos, Well Known For Its Greek Feta

Elizabeth, NJ—Atalanta Corporation this week announced the successful acquisition of Mt. Vikos, a brand known for its line of authentic Greek Feta and spreads.

The acquisition of Mt. Vikos includes a range of PDO (Protected Designation of Origin) imported Greek specialty cheeses crafted using traditional production methods with sheep and goat's milk. Mt. Vikos includes various artisan Feta varieties and spreads, including organic grass-fed, traditional, and barrel-aged.

"We are delighted to welcome Mt. Vikos into our family. This acquisition is a testament to our dedication to providing our customers with the highest quality products" said Tom Gellert, Atalanta's president.

"Mt. Vikos has a long-standing tradition of excellence, and we are excited to build upon its legacy,"

Gellert continued. "As consumer awareness of authentic Greek products continues to increase, we felt it important to grow our presence in this category.

"Mt. Vikos is a perfect addition to Atalanta's current portfolio of Greek products and strengthens our offerings in the category. It expands our assortment by adding shelf-stable Greek spreads and award-winning Greek cheese, including Barrel Aged Feta," Gellert added.

Customers can rest assured that the Mt. Vikos brand will continue to uphold its commitment to quality and authenticity, with the advantage of Atalanta's vast resources and expertise in the retail/foodservice industry, Atalanta said. The acquisition will strengthen both brands and enhance the overall consumer experience.

Saputo Inc. To Close Lancaster, WI, Goat Cheese Operation

Montreal, Quebec—Following the start-up of its recently converted goat cheese manufacturing facility in Reedsburg, WI, Saputo Inc. on Thursday announced the permanent closure of its Lancaster, WI, facility.

Saputo intends to transition production from its Lancaster facility to Reedsburg, along with that of its facility in Belmont, WI, the closure of which was previously announced.

The Lancaster and Belmont facilities are expected to close in the fourth quarter of Saputo's fiscal 2024 (the first quarter of calendar year 2024).

"The start-up of our Reedsburg facility marks another milestone on our journey to strengthen the competitiveness and the long-term performance of our USA cheese network," said Lino A. Saputo, chair of the board, president and CEO of Saputo.

Costs related to the Lancaster facility closure will be approximately CDN\$6 million after taxes. Approximately 100 employees will be impacted by the Lancaster facility closure.

The Lancaster goat cheese plant was opened in 2008 by its original owner, Woolwich Dairy. Saputo acquired Woolwich in 2015.

CDR's Dean Sommer Honored By Eastern WI Cheese & Buttermakers



The Wisconsin Center for Dairy Research (CDR) team celebrates with the newest Life Member of the Eastern Wisconsin Cheesemakers & Buttermakers Association, Dean Sommer of CDR. In the photo are (left to right): Gina Mode, John Jaeggi, Sommer, and John Lucey of CDR.

Menasha, WI—The Eastern Wisconsin Cheesemakers & Buttermakers Association, during its 29th annual convention, honored Dean Sommer, senior management team, cheese and food technologist, at the Wisconsin Center for Dairy Research, with a life membership award - the association's highest honor.

Sommer started his career at Alto Dairy in Waupun, WI, in 1985. He rose to the position of vice president of operations for Alto before taking a position at CDR in 2003.

Sommer thanked his wife and daughter who were in attendance, and the organization.

"I am very grateful for all the friends I have made in this industry," Sommer told the crowd. "When I switched to CDR, one of the things I really enjoyed was it broadened my contacts and friends within the dairy industry. One of the things I really cherish is the ability to meet all these fine people. It's been a pure pleasure."

CDR's John Jaeggi introduced Sommer saying, "I have never seen a person more helpful, he wants to help. It means a lot to him to help."

Sommer said the association is a very important organization and he was honored to accept the award.

PERSONNEL

KATIE DAVEY has been named executive director of the Dairy Institute of California. She succeeds BILL SCHIEK, who is retiring Dec. 31, 2023 after more than 25 years with the association and leading as executive director since 2020. Davey previously served as senior legislative director for the California Restaurant Association.

TOM LOPEZ has been tapped as the new president and CEO of West Madison Foods, Inc. Lopez joins the company with over 24 years of food industry experience, most recently serving as president and chief operating officer of Swift Prepared Foods, where he led the carve-out and integration of several large protein businesses. Lopez also spent 18 years with Kraft/Kraft Heinz, culminating with his appointment as president of two separate multibillion dollar divisions.

BETSY ALBRIGHT has been named executive secretary of the Pennsylvania Milk Marketing Board (PMMB). Albright spent over 16 years as chief financial officer for Harrisburg Dairies, Inc., and has served on the boards of the Center for Dairy Excellence, Pennsylvania Dairy Stakeholders, Pennsylvania Association of Milk Dealers, and Team PA.

RECOGNITION

ALMA CREAMERY recently earned the honor of "Coolest Thing Made In Kansas-People's Choice" by the Kansas Manufacturing Council for its Alma Cheese Curds. The competition kicked off with 58 products. The 16 products who received the most votes moved on to the bracket-style tournament, with Alma Creamery coming out on top. Alma Cheese Curds have been made at the creamery for over 60 years.

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Future Is Bright

(Continued from p. 1)

New products, innovative formats, and increased avenues for consumer connections are helping dairy companies reach further into dairy markets and excite new demographics of dairy consumers, the report noted.

Advancements in processing and packaging technology are enabling dairy companies to keep up with changing consumer preferences by introducing new products and new formats without the need for constant, costly investment, the report said. Expanding partnerships and collaboration efforts are uniting stakeholders across the dairy industry in a shared goal of driving their products and markets to new heights.

In North America, there were 41.8 billion units of dairy products sold at retail in 2022, packaged in six types of materials, according to Euromonitor research cited in PMMI's report. Rigid packaging remains dominant in the dairy industry, but Euromonitor's recent near-term forecast shows rigid packaging with a 0.8 percent compound annual growth rate (2022-23) in dairy products sold at retail, while flexible packaging shows a 3.4 percent CAGR in the same time period.

Automation is a key strategy for dairy processors to improve efficiency and minimize costs, according to the report. While initial investment may be high, even small dairy operations need to consider where automated solutions make sense.

The most important machine improvements requested by dairy professionals in processing and packaging, according to the report, are: reduction in cleaning times with increased efficiency, 46 percent; more automated operations: vision inspection, machine learning, minimizing manual tasks, 36 percent; versatility to handle different shapes and sizes, 35 percent; and faster speeds to increase throughput, 30 percent.

Some 41 percent of dairy companies are spending more on equipment in the next 12 to 24 months, and 27 percent of dairy companies are spending more on software in the same period.

Manufacturers predicted where they will need new machines in the next two years; 57 percent said processing, 44 percent said primary packaging.

Packaging and processing changes dairy companies are making to address demands, in order of importance, are: packaging; variety of product sizes; clean labeling; ready-to-consume products; single-serve packaging; e-commerce/DTC packaging; shelf-stable products; and extended shelf life (ESL) products.

Source Reduction Seen As Best Way To Manage Food Waste: EPA Report

Washington—The US Environmental Protection Agency (EPA) recently released a report that updates recommendations for managing wasted food.

The purpose of EPA's *From Field To Bin: The Environmental Impacts of US Food Waste Management Pathways* report is to investigate the environmental impacts and contributions to a circular economy of 11 common pathways to manage wasted food.

Wasted food is defined in the report as food meant for human consumption but not ultimately consumed by humans. Over one-third of the food produced in the US is never eaten.

The report investigates 11 common wasted food pathways: source reduction, donation, upcycling (i.e., repurposing wasted food into new food for human consumption), animal feed, anaerobic digestion, composting, controlled combustion (i.e., incineration), land application (i.e., applying raw wasted food to soil), landfilling, sewer/wastewater treatment (i.e., sending wasted food "down the drain") and unharvested/plowed in (i.e., leaving crops in the field).

Two methodologies are employed in the report to assess the pathways: Life Cycle Assessment (LCA) and Circularity Assessment. The two approaches are complementary and together inform the conclusions of the report and the Wasted Food Scale, which is EPA's new ranking of the wasted food pathways, from most to least environmentally preferable.

Source reduction, donation and upcycling are the most envi-

ronmentally preferable pathways because they can displace additional food production, the report stated.

Source reduction demonstrates global warming potential benefits an order of magnitude greater than all other pathways by reducing the amount of additional food that must be produced. Source reduction can be achieved at any stage of the supply chain, and source reduction options should be exhausted before other pathways are considered.

Donation and upcycling can also displace additional food production, and thus exhibit benefits closest to those of source reduction, the report pointed out. However, researchers estimate that up to 40 percent of donated food may be wasted, reducing benefits of donation relative to source reduction.

Also, unlike source reduction, donation and upcycling require additional energy use (e.g., for transportation, cold storage, or processing), reducing net environmental benefits since increased fossil fuel energy use results in increased particulate matter, acidification, eutrophication, water consumption, and human and eco-toxicity.

The benefits of pathways beyond source reduction, donation, and upcycling are small relative to the environmental impacts of food production; thus, they can do little to offset the environmental impacts of food production, the report said.

For example, anaerobic digestion can produce more energy per unit of wasted food than the

other energy-producing pathways considered in the report (i.e., controlled combustion and landfill), but anaerobic digestion can recover only around 20 percent of the energy that was required to produce each unit of food.

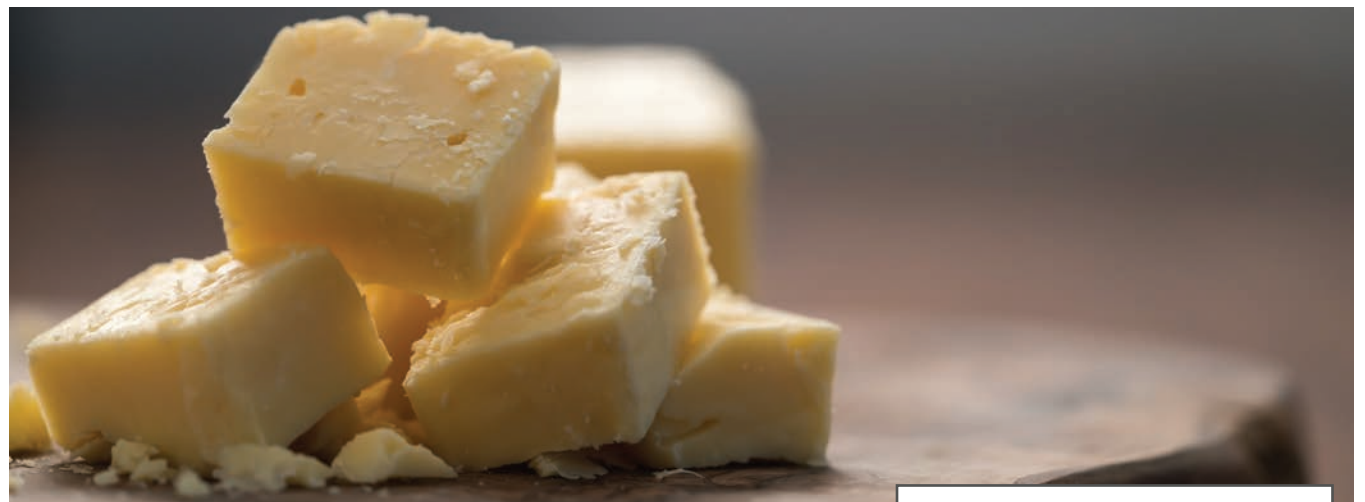
Also, unlike some other renewable energy sources (e.g., solar or wind), combustion of biogas at anaerobic digesters generates criteria air pollutant emissions similar to natural gas combustion, the report added.

Sewer/wastewater treatment and landfilling stand out for their sizeable methane emissions, the report continued. Wasted food decays rapidly in anaerobic conditions. Sewer transport allows for uncontrolled methane releases, and wasted food at landfills begins to decompose prior to capping and placement of landfill gas capture systems.

These emissions far exceed the benefits of energy recovery technologies (i.e., anaerobic digestion at wastewater resource recovery facilities or gas capture systems at landfills) or the carbon sequestration potential of landfills, the report stated.

All wasted food pathways other than landfill and sewer/wastewater treatment demonstrate beneficial or near-neutral global warming potential, according to the report.

While all pathways (except source reduction) use energy and release carbon dioxide, and some pathways release other greenhouse gases (methane and nitrous oxide in composting and methane in anaerobic digestion), this is generally offset by the benefits of avoided production of energy, food, animal feed and/or fertilizer, avoided fertilizer use, and/or carbon sequestration.



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World Cheese

(Continued from p. 1)

Foods Market and newcomer Ana Belén of González Pinós in Spain; Aki Sakagami, managing director of The Cheese Association in Japan; and Georgina Yescas, CEO at Lactography, then tasted the 100 Super Gold cheeses, each selecting their favorite for a final round of judging.

Among these 16 cheeses, there were two from the UK, three from Italy, two from the Netherlands, two from Switzerland, two – incidentally, by the same maker – from Germany, and single cheeses from India, Austria, Belgium and host country, Norway. They include:

Nidelven Blå, Gangstad Gårdsysteri, Norway

Baliehof Houtlandse Asche kaas, Baliehof Kaas, en Zuivelboerderij Jabbeke baliehof, Belgium

Eberle würzig seit 5 Generationen, Dorfkäserei Muolen, Switzerland

Eleftheria Brunost, Vivanda Gourmet, India

Müller-Thurgau Rezent, Käserei Müller-Thurgau, Switzerland

Kärntnermilch, Mölltaler Almkäse Selektion 50% FiT, Kärntnermilch, Austria

Michel, Rohmilchkäserei Backensholz, Germany

Holland Delta, 1 Year Old, Van der Heiden Kaas, Netherlands

Old Amsterdam Goat, Westland Kaasexport, Netherlands

Parmigiano Reggiano 30-39 Months, Nazionale Parmigiano Reggiano Rastelli Fratelli, Italy

Deichkäse Gold, Rohmilchkäserei Backensholz, Germany

Sinodun Hill, Norton and Yarrow Cheese, United Kingdom

Goustal La Bergere, Société des Caves, France

Pirano, La Bufalara, Italy
Lamucca di Castagno, Romagna Terre, Italy

Wigmore, Village Maid Cheese, United Kingdom

Geographical Trophy Winners

Best American: Harbison, Cellars at Jasper Hill, Greensboro, VT

Best Australian Cheese: C2, Bruny Island Cheese Company

Best Austrian Cheese: Karntnermilch Molltaler Almkase Selektion, Karntnermilch

Best British Cheese: Sinodun Hill, Norton & Yarrow Cheese, UK

Best Canadian Cheese: Alexis de Portneuf La Sauvagine, Saputo Dairy Products

Best French Cheese: Goustal la Bergere, Societe des Caves

Best German Cheese: Michel, Rohmilchkaserei Backensholz

Best Greek Cheese: Truffeta, D. Kissas Brothers & Co.

Best Irish Cheese: Mount Leinster Clothbound, Coolattin Cheddar

Best Italian: Parmigiano Reggiano 30-39 Months, Nazionale Parmigiano Reggiano Rastelli Fratelli

Best Japanese Cheese: Tokyo Brown Cheese, Cheese Stand

Best Latin American: Morro Azul, Pomerode Alimentos, Brazil

Best Netherlands Cheese: Holland Delta, Van der Heiden Kaas

Best Norwegian Cheese: Nidelven Blå, Gangstad Gårdsysteri

Best Portuguese Cheese: Sao Jorge PDO 4 Months, LactAcores

Best South African Cheese: Simonsberg Gouda 6 Months, Lactalis South Africa

Best Spanish Cheese: Soft Cheese Capricho Homenaje, Formatgeria Granja Rinya

Best Swiss Cheese: Eberle würzig seit 5 Generationen, Dorfkäserei Muolen

Best Ukrainian Cheese: Tverdy vytrymany z pazhytnykom, Zinka, Ukraine.

US Super Gold, Gold, Silver and Bronze medal winners are:

Arthur Schuman, Inc., Elgin, IL

Silver medal: Cello Mascarpone
Bronze medal: Cello Extra Aged Copper Kettle Cheese
Bronze medal: Lake Country Dairy Cheese

Artisan Cheese Exchange, Plymouth, WI

Gold medal: Deer Creek, The Stag
Silver medal: Deer Creek, The Wild Boar

Bronze medal: The Indigo Bunting
Bronze medal: Deer Creek, The Fawn

Bronze medal: Deer Creek 7 Year Proprietor's Grand Reserve Specialty Cheddar

Beecher's Handmade Cheese, Seattle, WA

Gold medal: SheepSheep
Bronze: Flagship

Beehive Cheese, Unitah, UT

Silver medal: Red Butte Hatch Chile

Bronze award: Seahive
Bronze award: Queen Bee Porcini
Bronze award: Big John's Cajun

Belfiore Cheese Company, Berkeley, CA

Bronze medal: Feta Cheese in Brine, One Month

Bronze: Marinated Ciliegine

Belle Chevre, Elkmont, AL

Silver medal: Spreadable Goat Cheese-Honey

Carr Valley Cheese, La Valle, WI

Silver: Apple Smoked Cheddar
Silver medal: Blue Spruce Blue
Bronze medal: Smoked Marisa
Bronze medal: Baa Baa Blue
Bronze medal: Snow White Goat Cheddar

Cellars At Jasper Hill, Greensboro, VT

SUPER GOLD medal: Harbison
Gold medal: Willoughby
Gold medal: Baley Hazen Blue
Silver medal: Vault 5 Cave Aged
Bronze medal: Little Hosmer

Cowgirl Creamery, Point Reyes Station, CA

Gold medal: Wagon Wheel
Silver medal: Hop Along
Bronze medal: Mt. Tam

Crooked Face Creamery, Skowhegan, ME

Bronze: Herbed Pressed Ricotta

Cypress Grove Chevre, Arcata, CA

Silver medal: Humboldt Fog
Bronze medal: Fog Lights

Farm At Doe Run, Unionville, PA

Gold: Creamery Collection # 17
Gold medal: Hickory on the Hill
Bronze medal: St. Malachi
Bronze medal: St. Malachi Reserve
Bronze medal: Hummingbird
Bronze medal: Black Swallowtail
Bronze medal: Runnymede

Firefly Farms, Accident, MD

Bronze medal: Merry Goat Round
Bronze medal: Mountain Top

Goat Rodeo Farm & Dairy, Allison Park, PA

Bronze medal: Wild Rosemary
Bronze medal: Hootenanny
Bronze medal: Bamboozle

Holland's Family Cheese, Thorp, WI

Gold medal: Marieke Gouda Hatch Pepper
Silver: Marieke Gouda Overjarige
Silver medal: Marieke Gouda Super 18-24 Months
Silver: Marieke Gouda Smoke
Silver medal: Marieke Gouda Aged 9-12 Months
Bronze: Marieke Gouda Truffle
Bronze medal: Marieke Gouda Young 2-4 Months

• See **World Cheese Awards**, p. 11



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World Cheese

Continued from p. 10

Bronze: Marieke Gouda Reserve
Bronze medal: Marieke Golden Overjarige

Bronze medal: Marieke Gouda Smoked Cumin

Bronze medal: Marieke Gouda Mature 6-9 months

Bronze medal: Marieke Gouda Belegen 4-6 months

Hudson Valley Creamery, Hudson, NY

Bronze medal: Couturier Goat Cheese Crumble Plain

Idyll Farms, Northport, MI

Silver medal: Idyll Pastures

Silver: Idyll Pastures Fennel Pollen

Silver: Spreadable Idyll Pastures

Bronze medal: Idyll Pastures with Garlic & Herbs

Jacob & Brichford Farmstead Cheese, Connersville, IN

Gold medal: Everton

Gold medal: GQ

Bronze medal: Everton Premium Reserve

Lactalis Heritage Dairy

Gold medal: Breakstone's 4% Large Curd Cottage Cheese

Lactalis American Group

Silver: Bella Gento Mascarpone

Silver medal: Ricotta

Bronze medal: Ricotta

Bronze medal: Marinated Fresh Mozzarella

Bronze medal: Ricotta

Landmark Creamery, Belleville, WI

Bronze medal: Anabasque

Laura Chenel, Sonoma, CA

Silver medal: Four Peppercorn Fresh Goat Cheese

Bronze medal: Original Fresh Goat Cheese Log

Bronze medal: Black Truffle Marinated Goat Cheese

Bronze medal: Garlic & Chive Fresh Goat Cheese

Leelanau Cheese, Suttons Bay, MI

SUPER GOLD medal: Leelanau Raclette

Gold medal: Leelanau Reserve

Lioni Latticini, Brooklyn, NY

Gold medal: Lioni Bufala Fresca

Silver medal: Ricotta Di Bufala

Marin French Cheese Petaluma, CA

Silver medal: Petit Ash

Bronze medal: Petit Creme

Bronze medal: Petit Supreme

Bronze medal: Golden Gate

Meadow Creek Dairy, Galax, VA

SUPER GOLD medal: Appalachian

Merion Park Cheese/Erivan Dairy, Merion Station, PA

Bronze medal: Loveneh

Murray's Cheese

SUPER GOLD: Hudson Flower

Gold medal: Double Doe

Silver medal: Greensward

Silver medal: Stocking Hall

Bronze medal: Carpenter's Wheel

Bronze medal: Annalies

Parish Hill Creamery, Putney, VT

SUPER GOLD medal: Humble

SUPER GOLD medal: Idyl

Bronze: Vermont Herdsman

Bronze: Jack's Blue

Perrystead Dairy, Philadelphia, PA

Silver medal: The Real Philly Schmeat

Silver medal: Intergalactic

Silver medal: Atlantis

Bronze medal: Treehug

Pleasant Lane Farms, Latrobe, PA

Silver medal: 1976 Reserve Gouda

Bronze medal: Quark

Redhead Creamery Brooten, MN

Gold medal: Lucky Linda Cloth-bound Cheddar

Silver medal: St. Anthony

Rogue Creamery, Central Point, OR

Silver: Bluehorn Blue Cheese

Silver medal: Reserve Touvelle

Silver: Caveman Blue Cheese

Bronze medal: Smokey Blue

Bronze medal: Oregon Blue

Bronze: Cheese Is Love Cheddar

Savencia Cheese USA, New Holland, PA

Bronze medal: Supreme Brie

Sartori Company, Plymouth, WI

Gold medal: Sartori Reserve Espresso BellaVitano

Bronze medal: Sartori Reserve Garlic and Herb BellaVitano

Bronze medal: Sartori Reserve Tomato Basil BellaVitano

Bronze: Sartori Old World Cheddar



Ole and Maren Gangstadt of Norway's Gangstad Gårdsysteri with the 2023 World Champion trophy. The husband-and-wife team earned top honors for their Nidelven Blå Blue entry.

Spring Brook Farm, Reading, VT

Bronze medal: Tarentaise Reserve

Bronze medal: Reading

Bronze: Tarentaise

Sweet Grass Dairy, Thomasville, GA

Gold medal: Griffin

Silver medal: Green Hill

Silver medal: Asher Blue

Bronze medal: Asher Blue Reserve

Bronze: Thomasville Tomme

Tillamook Cheese, Tillamook, OR

Gold: Tillamook Maker's Reserve

Gold: 2012 Extra Sharp White Cheddar

Silver medal: Tillamook Maker's Reserve 2020 Extra Sharp White Cheddar

Silver medal: Tillamook Hickory Smoked Extra Sharp White Cheddar

Bronze medal: Tillamook Maker's Reserve 2016 Extra Sharp White Cheddar

Urban Stead Cheese Co., Cincinnati, OH

Bronze medal: Aged Gouda

Bronze medal: Street Cheddar - Clothbound Cheddar Aged

Vermont Creamery, Websterville, VT

Gold: Honey Truffle Goat Cheese

Gold medal: Wild Blueberry,

Lemon and Thyme Goat Cheese

Silvers: Bonne Bouche; Crème

Fraîche; St. Albans; Couple

Bronze medals: Cremont; Mascarpone;

Herb Goat Cheese

von Trapp Farmstead, Waitsfield, VT

Gold medal: Mt. Alice

Bronze medal: Mad River Blue

Cheese

Wegmans

SUPER GOLD medal: 1916

Gold medal: Truffle Shuffle

Bronze medal: Professor's Brie

W.D. Hoard & Sons, Fort Atkinson, WI

Bronze medal: Gouda

Widmer's Cheese Cellars, Theresa, WI

Silver medal: Brick Cheese Spread with Jalapenos.

Bronze medal: Matterhorn Alpine Cheddar

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World Championship Cheese Contest Entry Open; Best Rate Ends Dec. 1

Madison—Online entry for the next World Championship Cheese Contest kicked off Wednesday, inviting dairy processors from around the globe to sign up before the Jan. 26, 2024 deadline.

Judging will take place here March 5-7 at the Monona Terrace Convention Center, and the contest welcomes cheese, butter, yogurt, and dry dairy ingredients from all over the world.

Hosted by the Wisconsin Cheese Makers Association (WCMA) since 1957, this 35th biennial competition is the largest technical dairy products evaluation in the world.

In 2022, judges evaluated 2,978 entries, with Gourmino Le Gruyère, made by Michael Spycher of Mountain Dairy Fritzenhaus in Bern, Switzerland, earning a score of 98.423 to win the top spot.



The 2024 World Championship Cheese Contest will include 142 classes of dairy products. Entries will be evaluated by an elite team of world-renowned judges.

Starting from a maximum 100 points, judges deduct for defects related to flavor, body and texture, salt, color, finish, and packaging. Gold, silver, and bronze medals will be awarded to the

PLANNING GUIDE

NDB, NMPF, UDIA Joint Annual Meeting: Nov. 13-15, Rosen Shingle Creek Hotel, Orlando, FL. Registration available at www.nmpf.org.

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.

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 updates.

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

three highest-scoring entries in each class. Gold medal cheeses then move to a Championship Round for a shot at the World Champion Cheese title.

New this year, WCMA is offering a best value rate of \$75 per entry when contestants enter by Dec. 1, 2023. After that date, all entries will cost \$90 per product. Submissions can be entered online using the secure MyEntries system on WorldChampionCheese.org.

All questions about the 2024 World Championship Cheese Contest can be directed to WCMA contest director Kirsten Strohmenger at kstrohmenger@wischeesemakers.org.

ADPI Opens Sign Up For New Global Ingredients Summit March 11-13 In Reno

Reno, NV—Online registration is open for the Global Ingredients Summit here March 11-13, 2024 at the Peppermill Resort.

Hosted by the American Dairy Products Institute (ADPI), the new Global Ingredients Summit combines two signature technical conferences – the Global Cheese Technology Forum and the Dairy Ingredients Technical Symposium.

The event will bring together industry and academia to serve as a launching point for future dairy industry innovation, organizers reported.

Afternoon concurrent sessions, with separate cheese and milk/whey ingredients tracks, will give attendees a chance to select their areas of interest, according to ADPI.

Summit topics include new and emerging technologies in processing, ingredient customization, applications, health and wellness, sustainability, and regulatory concerns.

For more information and registration, visit www.adpi.org.

Program Announced For NMPF, UDIA, NDB Joint Annual Meeting Nov. 13-15

Orlando, FL—The joint annual meeting of the National Milk Producers Federation (NMPF), National Dairy Board (NDB) and United Dairy Industry Association (UDIA) is set for Nov. 13-15 at Rosen Shingle Creek Hotel here, with registration open online.

The theme of this year's meeting focuses on "Making Every Drop Count ... Expanding Dairy's Future."

General sessions kick off Monday evening with the "Checkoff Experience," featuring national and local promotion staff on the checkoff's youth strategy, and how the industry is working to establish life-long dairy consumers in schools, at home and on the go.

A welcome reception will follow, with appetizers that include product samples of key checkoff partners.

Tuesday begins with opening remarks from meeting master of ceremonies Christina Loren, anchor and host for RFD-TV.

Following opening ceremonies, attendees will hear from policy and promotion executive

staff and farmer leadership, and then shift to smaller-group rotating breakout sessions. Key topics include health, wellness and innovation; reputation; environmental stewardship and sustainability; and policy outlook.

After lunch, keynote speaker Terry Jones, founder of Travelocity.com and founding chairman for Kayak.com, will talk about leveraging disruption and innovation in today's increasingly volatile world.

The remainder of the afternoon will continue with rotating breakout sessions, and will wrap with the annual NMPF Cooperative Member Award-Winning Cheese Reception.

The final day will begin with a general session led by representatives from checkoff partner General Mills, who will share how dairy plays an essential role as they work to provide health and wellness solutions to consumers through new channels, organizers reported.

Continuing on the health and wellness theme, representatives from Mayo Clinic – a collabora-

tor with the National Dairy Council – will share updates on research and consumer outreach efforts to improve public health and advance dairy's health benefits.

Closing out the meeting will be an interactive conversation with organizational chief executive officers, including a question-answer session.

An optional tour of Milking R Dairy Farm Tour & Dinner will take place from 1 p.m. to 9 p.m., for an additional fee of \$125, organizers said.

NMPF Cheese & Yogurt Contest

The popular NMPF Cheese & Yogurt Contest returns, with entries scheduled to be judged on Sunday, Nov. 12.

Open exclusively to NMPF members, all entries must be shipped to arrive at the Rosen Shingle Creek Resort between Nov. 8-10.

All products must be clearly marked for the contest, organizers stated.

For the contest brochure, entry tags and shipping labels, contact Miquela Hanselman at mhanselman@nmpf.org.

For more details on the meeting and to register online, visit www.annualmeeting.dairy.org.

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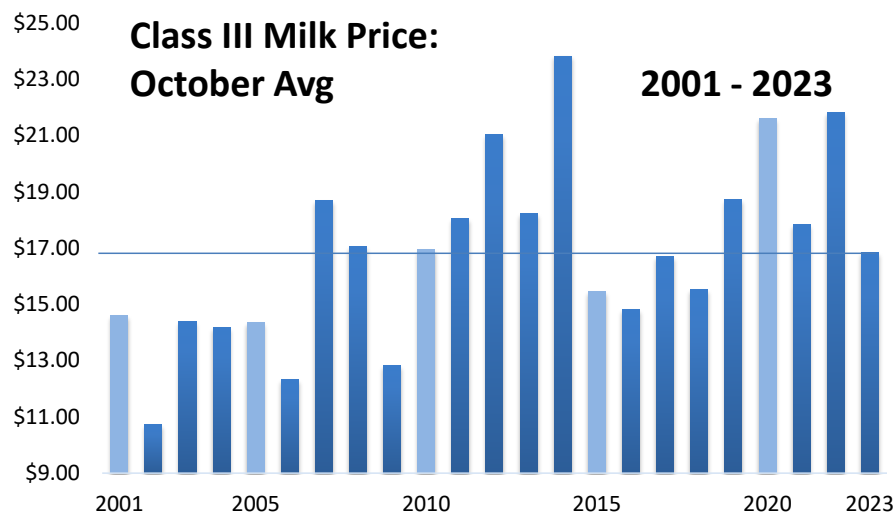
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Class Milk & Component Prices October 2023 with comparisons to October 2022

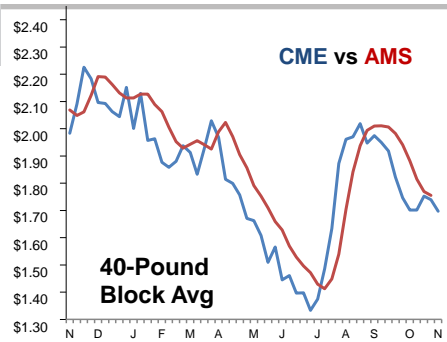
Class III - Cheese Milk Price	2022	2023
PRICE (per hundredweight)	\$21.81	\$16.84
SKIM PRICE (per hundredweight)	\$9.34	\$3.98
Class II - Soft Dairy Products	2022	2023
PRICE (per hundredweight)	\$25.73	\$21.95
BUTTERFAT PRICE (per pound)	\$3.6637	\$3.7214
SKIM MILK PRICE (per hundredweight)	\$13.37	\$9.25
Class IV - Butter, MP	2022	2023
PRICE (per hundredweight)	\$24.96	\$21.49
SKIM MILK PRICE (per hundredweight)	\$12.60	\$8.80
BUTTERFAT PRICE (per pound)	\$3.6567	\$3.7144
NONFAT SOLIDS PRICE (per pound)	\$1.4000	\$0.9781
PROTEIN PRICE (per pound)	\$2.4512	\$1.0468
OTHER SOLIDS PRICE (per pound)	\$0.2952	\$0.1243
SOMATIC CELL Adjust. rate (per 1,000 scc)	\$0.00108	\$0.00087
AMS Survey Product Price Averages	2022	2023
Cheese	\$2.1560	\$1.7390
Cheese, US 40-pound blocks	\$2.0453	\$1.8044
Cheese, US 500-pound barrels	\$2.2210	\$1.6502
Butter, CME	\$3.1911	\$3.2387
Nonfat Dry Milk	\$1.5819	\$1.1558
Dry Whey	\$0.4857	\$0.3198



DAIRY PRODUCT SALES

Nov. 1, 2023—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDm.

•Revised



Week Ending	Oct. 28	Oct. 21	Oct. 14	Oct. 7
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		Dollars/Pound		
US	1.7551	1.7692	1.8155	1.8819
Sales Volume		Pounds		
US	11,807,364	11,873,632	12,100,340	11,141,068
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price		Dollars/Pound		
US	1.7565	1.7234	1.7088	1.7420
Adjusted to 38% Moisture				
US	1.6741	1.6417	1.6264	1.6578
Sales Volume		Pounds		
US	13,035,507	13,008,680	12,658,337	13,506,678
Weighted Moisture Content		Percent		
US	34.95	34.91	34.86	34.85
AA Butter				
Weighted Price		Dollars/Pound		
US	3.2878	3.3212	3.2740	3.0906
Sales Volume		Pounds		
US	3,053,552	2,888,628	3,101,681	3,361,816
Extra Grade Dry Whey Prices				
Weighted Price		Dollars/Pound		
US	0.3403	0.3173	0.3133	0.3055
Sales Volume		Pounds		
US	6,936,345	7,088,701	5,927,656	6,056,296
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		Dollars/Pound		
US	1.1723	1.1635	1.1462	1.1415
Sales Volume		Pounds		
US	15,890,353	19,912,808	16,956,771	17,594,461

DAIRY FUTURES PRICES

SETTLING PRICE							*Cash Settled	
Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
10-27	Oct 23	16.85	21.60	31.750	116.250	1.796	1.7410	323.125
10-30	Oct 23	16.86	21.60	31.750	116.250	1.796	1.7410	323.125
10-31	Oct 23	16.87	21.60	31.980	116.000	1.796	1.7410	324.000
11-1	Oct 23	16.84	21.49	31.750	115.580	1.804	1.7390	323.870
11-2	Oct 23	—	—	—	—	—	—	—
10-27	Nov 23	17.40	20.60	36.975	118.500	1.775	1.7800	295.300
10-30	Nov 23	17.29	20.65	36.000	118.700	1.775	1.7790	300.000
10-31	Nov 23	17.19	20.74	35.975	119.025	1.770	1.7700	302.500
11-1	Nov 23	17.24	20.75	36.150	120.500	1.770	1.7700	303.975
11-2	Nov 23	17.39	20.75	37.600	120.200	1.770	1.7730	300.000
10-27	Dec 23	17.29	19.49	38.600	119.375	1.820	1.7740	267.500
10-30	Dec 23	17.18	19.51	37.700	119.125	1.790	1.7700	270.000
10-31	Dec 23	17.05	19.51	40.000	119.000	1.780	1.7530	274.000
11-1	Dec 23	17.13	19.61	37.200	118.750	1.780	1.7620	272.000
11-2	Dec 23	17.35	19.56	40.000	118.250	1.805	1.7650	268.025
10-27	Jan 24	17.57	18.79	42.725	120.750	1.828	1.7900	247.000
10-30	Jan 24	17.43	18.79	41.375	120.750	1.810	1.7860	250.000
10-31	Jan 24	17.32	18.79	41.000	120.000	1.799	1.7760	253.500
11-1	Jan 24	17.34	18.71	39.875	120.000	1.799	1.7800	252.000
11-2	Jan 24	17.47	18.70	41.875	119.000	1.810	1.7750	251.750
10-27	Feb 24	17.91	18.95	45.750	122.750	1.849	1.8200	246.000
10-30	Feb 24	17.82	18.95	42.650	122.750	1.830	1.8150	249.100
10-31	Feb 24	17.71	18.95	41.000	121.400	1.830	1.8100	252.000
11-1	Feb 24	17.76	18.95	41.000	121.500	1.830	1.8100	249.500
11-2	Feb 24	17.84	18.94	42.350	121.475	1.830	1.8100	250.000
10-27	Mar 24	18.24	19.05	43.275	125.600	1.886	1.8550	246.000
10-30	Mar 24	18.21	19.05	44.050	125.600	1.886	1.8510	247.500
10-31	Mar 24	18.09	19.20	44.000	123.975	1.886	1.8500	252.000
11-1	Mar 24	18.14	19.07	44.000	123.975	1.886	1.8500	249.000
11-2	Mar 24	18.22	19.09	44.500	123.700	1.886	1.8490	249.000
10-27	April 24	18.30	19.20	44.750	127.250	1.897	1.8600	245.750
10-30	April 24	18.31	19.20	44.750	127.250	1.897	1.8700	249.475
10-31	April 24	18.30	19.20	44.750	127.250	1.897	1.8620	250.900
11-1	April 24	18.30	19.19	45.000	127.250	1.897	1.8620	250.900
11-2	April 24	18.75	19.17	46.000	126.000	1.897	1.8600	250.250
10-27	May 24	18.40	19.30	46.000	129.325	1.907	1.8690	247.675
10-30	May 24	18.40	19.35	46.000	129.325	1.907	1.8700	248.000
10-31	May 24	18.44	19.35	44.500	127.750	1.907	1.8770	249.000
11-1	May 24	18.40	19.35	45.000	127.750	1.907	1.8770	248.000
11-2	May 24	18.35	19.32	46.650	137.750	1.907	1.8730	248.250
10-27	June 24	18.50	19.50	46.650	131.550	1.915	1.8780	246.000
10-30	June 24	18.50	19.50	46.650	131.550	1.915	1.8830	248.000
10-31	June 24	18.46	19.50	47.000	129.400	1.915	1.8800	249.000
11-1	June 24	18.43	19.57	47.000	129.400	1.915	1.8820	249.000
11-2	June 24	18.50	19.50	47.000	129.400	1.915	1.8810	249.000
10-27	July 24	18.65	19.65	48.000	132.350	1.935	1.8830	247.000
10-30	July 24	18.65	19.65	48.000	132.350	1.935	1.8900	248.000
10-31	July 24	18.65	19.65	47.000	131.300	1.935	1.8870	248.500
11-1	July 24	18.65	19.65	47.000	131.325	1.935	1.8900	248.500
11-2	July 24	18.65	19.65	47.000	131.325	1.935	1.8810	248.500
10-27	Aug 24	18.70	19.79	48.000	133.575	1.949	1.8950	249.475
10-30	Aug 24	18.70	19.79	48.000	133.575	1.949	1.9000	248.025
10-31	Aug 24	18.70	19.79	47.000	132.850	1.949	1.8960	249.000
11-1	Aug 24	18.70	19.80	47.000	132.850	1.949	1.8970	249.500
11-2	Aug 24	18.47	19.80	47.000	132.850	1.949	1.8910	249.475
Nov. 2	20,033	7,040	2,200	8,088	2,528	16,246	7,897	

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- Cheese Marketer (broker, distributor, retailer)
- Other processor (butter, cultured products)
- Whey processor
- Food processing/Foodservice
- Supplier to dairy processor

JOB FUNCTION:

- Company Management
- Plant Management
- Plant Personnel
- Laboratory (QC, R&D, Tech)
- Packaging
- Purchasing
- Warehouse/Distribution
- Sales/Marketing

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - OCT. 27: Milk output is increasing in the Northeast, and increased volumes are becoming available for Class III production. Milk availability in the Midwest has, reportedly, not edged lower much in recent weeks. Cheese makers say Class III milk prices in the Midwest are higher than last year during the same period. In the West, contacts report strong to steady demand for Class III milk and say extra spot loads are somewhat limited. Cheese production is mostly steady in the West. In the Northeast, cheese production is increasing, but plants are operating below capacity as labor shortages persist. Cheese inventories are said to be comfortable and growing in the region. Cheese inventories are comfortable in the West, though some manufacturers note spot availability is decreasing slightly. Midwest cheese inventories range from balanced to tighter, and demand is mixed from one plant to the other. Retail and foodservice demand for cheese is mostly steady in the West. In the Northeast, food service demand for Mozzarella cheese is strong, and Cheddar demand is reported as steady to stronger.

NORTHEAST - NOV. 1: Farm level milk outputs are increasing week over week. Strong milk volumes are available for Class III manufacturing. Some cheese plant managers relay that labor issues persist in certain plants, necessitating operations run below full capacity. Contacts share that cheese inventories are growing slowly but surely, and holiday demand is expected to pick up in the short term. Contacts share that Mozzarella and Cheddar demand is strong on the foodservice and retail fronts. Both retail and foodservice demands are noted to be steady.

MIDWEST AREA - NOV. 1: Midwestern cheese makers throughout the varietal spectrum say demand is passable. They are not, for the most part, turning orders away, but they're also not much slower than typical for this time of the year, either. Processors say milk suppliers are working to lock in any extra milk loads for the end-of-year holidays. Current spot milk supplies are edging higher week to week, but by no means rapidly. Spot milk prices, at report time, range from Class to \$1-over. Cheese inventories remain somewhat balanced, regionally. Cheese market tones are uncertain. The block and barrel price differential on the CME has diminished, but prices have come short of gaining bullish traction in recent weeks.

WEST - NOV. 1: Demand is mostly indicated to be steady for varietal cheeses from retail and foodservice avenues in the West. Overall, stakeholders note inventories as comfortable. A few cheese manufacturers indicate spot load inventories are decreasing slightly. Demand from international buyers is moderate to light. Recent sentiments by some stakeholders are current domestic prices and near-term futures pricing compared to European Union/Oceania prices don't encourage stronger export activity. Demand for Class III milk is strong to steady, but extra spot milk loads are somewhat limited for some parts of the West. Overall, cheese makers relay extra Class III spot milk loads are somewhat tight, holding production schedules mostly steady. A few American style cheese manufacturers note current production schedules are focusing on Cheddar.

FOREIGN -TYPE CHEESE - NOV. 1: In Europe, milk output is steady to lower. Some industry sources indicate output is down compared to this time last year. Cheese makers in the region say spot milk volumes are tight and that this is contributing to higher prices. These higher prices are, reportedly, causing some cheese makers in Europe to run lighter production schedules. Retail cheese sales are steady to stronger in Europe as grocery store shoppers are purchasing cheese in preparation for some end of year holidays. Foodservice sales of cheese are steady. Contacts note consistent interest in cheese for export from Europe. Cheese loads are tight, and manufacturers say they are quickly moving loads following production, keeping warehouse inventories light.

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

Variety	Date: 11/1	10/25	Variety	Date: 11/1	10/25
Cheddar Curd	\$1.88	\$1.81	Mild Cheddar	\$1.84	\$1.80
Young Gouda	\$1.90	\$1.82	Mozzarella	\$1.70	\$1.67

WHOLESALE BUTTER MARKETS - NOVEMBER 1

NATIONAL: Cream availability is increasing in the East and Central regions. Cream is tight in the West, and some butter makers say current prices are causing them to limit their spot purchasing. Retail butter production is strong to steady in the West. Cream multiples are moving lower in the Central region, and butter makers are utilizing cream to run busier schedules. In the East, some processors say they are supplementing contracted loads of cream with spot orders to operate steady production schedules. Retail and foodservice demands are anticipated to remain steady through the holidays in the East.

CENTRAL: Butter market tones are teetering between market signals, from a bullish double-digit bump on Monday's cash call to a larger bearish drop on Wednesday. Marketers relay they expect tones to cool down some. Holiday orders have been made, and a number of contacts say the record-edging price points are unlikely to return the rest of this year. Bulk butter is available, but it is far from abundant according to buyers in the region. They say finding a handful of loads is attainable, at a cost, but purchasing anything in the area of block volumes is not possible in the region, particularly salted quantities. Churning, though, is picking up. Butter makers relay clearing higher volumes of cream at multiples at or just above 1.20. Last week's upticks in churning rates continued that trend.

NORTHEAST: Cream supplies are noted to be more comfortable than in recent weeks, and churning activity has increased as a result. Many contacts share that the bulk of their Thanksgiving orders have been fulfilled, while others report that they are still processing loads of butter for end of year holidays. Contacts share that as cream quantities remain strong, they hope to start freezing bulk butter soon. Unsalted butter continues to be in slightly higher demand than salted at the time being.

WEST: Cream is tight overall, despite some handlers noting improved fat component levels in current milk output. Spot cream loads have further tightened compared to the previous week in some parts of the region, while in other areas spot cream loads have loosened compared to the prior week. A few butter manufacturers relay extra cream load buying is limited by current prices. Domestic butter demand is strong to steady. Among actively producing butter manufacturers, most note strong retail production schedules. However, bulk production schedules are lighter, making bulk butter tight. Some plant managers relay current inventories are in good shape for anticipated Q4 holiday season demand yet to come. Some stakeholders report recent Q4 demand from Canadian purchasers has picked up, coming closer in line with Q1-Q3 demand again. Export demand is light elsewhere.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional cheese ad numbers increased by 16 percent this week. Block cheese in 6- to 8-ounce packages was the most advertised conventional cheese item, with an average price of \$2.59, up 31 cents from last week. Shredded cheese in 6- to 8-ounce packages was the most advertised organic cheese product, with an average price of \$5.04, up 63 cents.

Total conventional dairy ads increased by 19 percent, while total organic dairy ads decreased by 10 percent. Conventional gallons of milk was the most advertised product, increasing 172 percent with an average price of \$3.72, up from \$3.68. Conventional butter in one-pound packages appeared in 10 percent more ads with an average price of \$3.98, up 48 cents. Greek yogurt in 4- to 6-ounce containers was the most advertised conventional yogurt item, with an average price of \$1.01, down 9 cents. The most advertised organic yogurt product was regular yogurt in 32-ounce containers with a price of \$4.45, up 32 cents.

RETAIL PRICES - CONVENTIONAL DAIRY - NOVEMBER 3

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	3.12	2.74	3.79				
Butter 1#	3.98	4.24	3.99	3.10	3.63	4.16	4.31
Cheese 6-8 oz block	2.59	2.46	2.93	2.47	2.36	2.40	2.37
Cheese 6-8 oz shred	2.58	2.76	2.64	2.47	2.28	2.60	2.37
Cheese 6-8 oz sliced	2.69	2.53	2.85	2.70	2.59	2.55	2.52
Cheese 1# block	3.00	3.99	2.50	2.89	2.50	3.62	3.82
Cheese 1# shred	3.43	4.49	3.51	2.89	2.50	2.91	4.24
Cheese 2# block			10.40		6.60	5.33	
Cheese 2# shred	7.14		9.99	7.51	6.60	5.33	
Cottage Cheese 16 oz	6.88	2.95	2.50	1.09	0.99	1.97	1.99
Cottage Cheese 24 oz	2.14	3.99	3.79	2.63	2.49		
Cream Cheese 8 oz	3.08	2.39	1.78	1.87	1.78	1.99	2.29
Egg Nog quart	1.98	3.99			3.00		3.49
Egg Nog 1/2 gallon	3.49	5.59		3.49	3.49	3.73	
Milk 1/2 gallon	2.65	3.29			2.49	2.73	1.63
Milk gallon	3.72	4.25	3.78	2.65	3.77	3.69	2.49
Ice Cream 14-16 oz	3.35	3.25	3.24	3.88	3.32	3.18	3.50
Ice Cream 48-64 oz	4.19	3.80	4.63	4.29	4.33	3.87	3.50
Flavored Milk gallon	3.01			3.01			
Sour Cream 16 oz	1.91	2.23	2.42	2.65	1.31	1.99	1.69
Sour Cream 24 oz	3.49		3.79	1.03	3.27		2.99
Yogurt (Greek) 4-6 oz	1.01	1.08	1.03	1.03	0.91	0.94	1.00
Yogurt (Greek) 32 oz	5.29	5.49	4.95			5.49	
Yogurt 4-6 oz	0.61	0.68	0.56	0.58	0.52	0.59	0.67
Yogurt 32 oz	2.84	3.23	2.91	2.83		2.56	2.79

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 8 oz:		Cream Cheese 8 oz:	\$2.79
Butter 1 lb:	\$4.99	Ice Cream 48-64 oz	\$8.15
Cheese 6-8 oz shred:	\$5.04	Milk 1/2 gallon:	\$4.92
Cheese 6-8 oz block:	\$4.63	Milk gallon:	
Cheese 6-8 oz sliced:		Flavored Milk 1/2 gallon:	
Cheese 1 lb shred:		Yogurt 4-6 oz:	\$1.89
Cheese 2 lb shred:		Greek Yogurt 4-6 oz:	
Cottage Cheese 16 oz:		Yogurt 32 oz:	\$4.45
		Yogurt Greek 32 oz:	\$4.32

DRY DAIRY PRODUCTS - NOVEMBER 2

BUTTERMILK WEST: Dry buttermilk prices moved higher for both the range and mostly price series. Domestic demand is strong to steady. Some manufacturers' current production schedules are focused on meeting contracted commitments, limiting additional spot load inventory. A few manufacturers anticipate remaining 2023 production to meet contracted commitments only. Spot loads of dry buttermilk are indicated to be tight by stakeholders. Stakeholders anticipate further tightness may progressively increase prices during Q4. Dry buttermilk production is steady. Stakeholders are contending with bulk butter production schedules running under full capacity and a few parts of the region reporting recent decreases in week-to-week milk production differences.

BUTTERMILK CENTRAL/EAST: The Central dry buttermilk price range inched higher at the top. Cream availability is growing and churning activity has increased. Liquid buttermilk availability is growing and drying activity is increasing. Recent

demands for holiday baking mixes and the like have drawn upon already tight supplies. The East dry buttermilk price series increased at the top end of the range. Cream is becoming more available week over week and churning activity is steady to stronger despite contacts sharing holiday orders are largely fulfilled. Drying activity is commensurate with growing liquid buttermilk quantities. Inventories are replenishing slowly and remain tight for the time being.

WPC CENTRAL/WEST: Demand for WPC 34% is strong, as stakeholders say WPC 34% remains a good value compared to alternative dairy protein sources. Animal feed purchasers are steadily purchasing loads of WPC 34%. Bullish market conditions for WPC 80% and whey protein isolate in recent weeks have caused some drying operations to focus production schedules on these commodities. Stakeholders say this is limiting WPC 34% production. Contacts say strong demand and softening production of WPC 34% are contributing to tightening spot inventories.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
10/30/23	32,350	80,523
10/01/23	29,454	81,450
Change	2,896	-927
Percent Change	10	-1

CME CASH PRICES - OCTOBER 30 - NOVEMBER 3, 2023

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NDFM	DRY WHEY
MONDAY October 30	\$1.6500 (-3¼)	\$1.7150 (-1½)	\$3.3000 (+10¾)	\$1.1975 (NC)	\$0.3725 (-2¾)
TUESDAY October 31	\$1.6550 (+½)	\$1.6850 (-3)	\$3.2800 (-2)	\$1.1875 (-1)	\$0.3650 (-¾)
WEDNESDAY November 1	\$1.6725 (+1¼)	\$1.6850 (NC)	\$3.1425 (-13¾)	\$1.1875 (NC)	\$0.3650 (NC)
THURSDAY November 2	\$1.6725 (NC)	\$1.7000 (+1½)	\$3.1200 (-2¼)	\$1.1850 (-¼)	\$0.3725 (+¾)
FRIDAY November 3	\$1.6400 (-3¼)	\$1.6650 (-3¼)	\$3.1075 (-1¼)	\$1.1850 (NC)	\$0.3875 (+1½)
Week's AVG \$ Change	\$1.6580 (-0.0490)	\$1.6900 (-0.0495)	\$3.1900 (-0.1065)	\$1.1885 (-0.0245)	\$0.3725 (-0.0095)
Last Week's AVG	\$1.7070	\$1.7395	\$3.2965	\$1.2275	\$0.3820
2022 AVG Same Week	\$1.9645	\$1.9835	\$2.7390	\$1.3940	\$0.4505

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Three cars of blocks were sold Monday, the last at \$1.7150, which set the price. Three cars of blocks were sold Tuesday, the last at \$1.6850, which set the price. On Wednesday, 2 cars of blocks were sold, the last at \$1.6850, which left the price unchanged. Two cars of blocks were sold Thursday at \$1.7000, which set the price. Six cars of blocks were sold Friday, the last at \$1.6650, which set the price. The barrel price declined Monday on a sale at \$1.6500, rose Tuesday on a sale at \$1.6550, increased Wednesday on a sale at \$1.6725, then fell Friday on a sale at \$1.6400.

Butter Comment: The price jumped Monday on a sale at \$3.3000, fell Tuesday on an uncovered offer at \$3.2800, dropped Wednesday on an uncovered offer at \$3.1425, fell Thursday on an uncovered offer at \$3.1200, and declined Friday on a sale at \$3.1075.

Nonfat Dry Milk Comment: The price declined Tuesday on an uncovered offer at \$1.1875, and fell Thursday on a sale at \$1.1850.

Dry Whey Comment: The price fell Monday on a sale at 37.25 cents, declined Tuesday on a sale at 36.50 cents, increased Thursday on a sale at 37.25 cents, and rose Friday on a sale at 38.75 cents.

WHEY MARKETS - OCTOBER 30 - NOVEMBER 3, 2023

RELEASE DATE - NOVEMBER 2, 2023

Animal Feed Whey—Central: Milk Replacer:	.2300 (-1) – .2600 (NC)
Buttermilk Powder:	
Central & East:	1.0000 (NC) – 1.1000 (+2) West: 1.0500 (+9) – 1.2600 (+13)
Mostly:	1.1000 (+10) – 1.2000 (+10)
Casein: Rennet:	3.4000 (-10) – 3.8000 (-10) Acid: 3.4000 (NC) – 3.8000 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.3200 (+1) – .4200 (+3) Mostly: .3700 (+5) – .4100 (+5)
Dry Whey—West (Edible):	
Nonhygroscopic:	.3400 (+3) – .4300 (+3) Mostly: .3700 (+3) – .4100 (+3)
Dry Whey—NE:	.3150 (+½) – .3875 (+½)
Lactose—Central and West:	
Edible:	.1200 (-2¼) – .3900 (-7) Mostly: .2100 (+1) – .3000 (+½)
Nonfat Dry Milk—Central & East:	
Low/Medium Heat:	1.1600 (NC) – 1.2400 (NC) Mostly: 1.1800 (NC) – 1.2200 (NC)
High Heat:	1.2800 (NC) – 1.3500 (NC)
Nonfat Dry Milk—Western:	
Low/Med Heat:	1.1900 (NC) – 1.2700 (NC) Mostly: 1.2000 (NC) – 1.2400 (NC)
High Heat:	1.3100 (-¾) – 1.4450 (NC)
Whey Protein Concentrate—34% Protein:	
Central & West:	.7800 (+1) – .9900 (NC) Mostly: .8300 (+½) – .9300 (+1)
Whole Milk:	1.8500 (NC) – 2.1700 (+2)

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

HISTORICAL MILK PRICES - CLASS III

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	10.78	9.31	10.44	10.78	9.84	9.97	9.97	11.20	12.11	12.82	14.08	14.98
'10	14.50	14.28	12.78	12.92	13.38	13.62	13.74	15.18	16.26	16.94	15.44	13.83
'11	13.48	17.00	19.40	16.87	16.52	19.11	21.39	21.67	19.07	18.03	19.07	18.77
'12	17.05	16.06	15.72	15.72	15.23	15.63	16.68	17.73	19.00	21.02	20.83	18.66
'13	18.14	17.25	16.93	17.59	18.52	18.02	17.38	17.91	18.14	18.22	18.83	18.95
'14	21.15	23.35	23.33	24.31	22.57	21.36	21.60	22.25	24.60	23.82	21.94	17.82
'15	16.18	15.46	15.56	15.81	16.19	16.72	16.33	16.27	15.82	15.46	15.30	14.44
'16	13.72	13.80	13.74	13.63	12.76	13.22	15.24	16.91	16.39	14.82	16.76	17.40
'17	16.77	16.88	15.81	15.22	15.57	16.44	15.45	16.57	16.36	16.69	16.88	15.44
'18	14.00	13.40	14.22	14.47	15.18	15.21	14.10	14.95	16.09	15.53	14.44	13.78
'19	13.96	13.89	15.04	15.96	16.38	16.27	17.55	17.60	18.31	18.72	20.45	19.37
'20	17.05	17.00	16.25	13.07	12.14	21.04	24.54	19.77	16.43	21.61	23.34	15.72
'21	16.04	15.75	16.15	17.67	18.96	17.21	16.49	15.95	16.53	17.83	18.03	18.36
'22	20.38	20.91	22.45	24.42	25.21	24.33	22.52	20.10	19.82	21.81	21.01	20.50
'23	19.43	17.78	18.10	18.52	16.11	14.91	13.77	17.19	18.39	16.84		

Restaurant Performance Index Fell 0.2% In Sept.; Sales, Traffic Mixed

Washington—The National Restaurant Association's Restaurant Performance Index (RPI), a monthly composite index that tracks the health of the US restaurant industry, stood at 100.4 in September, down 0.2 percent from August, the association reported Tuesday.

The RPI is constructed so that the health of the restaurant industry is measured in relation to a neutral level of 100. Index values above 100 indicate that key industry indicators are in a period of expansion, while index values below 100 represent a period of contraction.

The RPI consists of two components: the Current Situation Index and the Expectations Index. The Current Situation Index, which measures current trends in four industry indicators (same-store sales, traffic, labor and capital expenditures), stood at 100.8 in September, up 1.2 percent from August.

Restaurant operators reported mixed same-store sales and customer traffic readings in September.

Some 49 percent of operators said their same-store sales rose between September 2022 and September 2023, up from 45 percent of operators who reported higher sales in August. And 36 percent

of operators said their sales were lower in September, down from 47 percent who reported similarly in August.

Restaurant operators reported a net decline in customer traffic in September for the sixth straight month.

Some 33 percent of operators said their customer traffic rose between September 2022 and September 2023, while 44 percent reported a traffic decline.

The Expectations Index, which measures restaurant operators' six-month outlook for four industry indicators (same-store sales, employees, capital expenditures and business conditions), stood at 100.0 in September, down 1.5 percent from August.

Restaurant operators continue to have a mixed outlook for sales in the months ahead, the association reported.

Some 33 percent of operators expect their sales volume in six months to be higher than it was during the same period in the previous year. That's down from 49 percent who reported similarly in August.

Restaurant operators are even more pessimistic about the direction of the overall economy. Only 3 percent of operators said they expect economic conditions to improve in six months.

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