



CHEESE REPORTER



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Gruyere Wheel From Bern, Switzerland Wins 2020 World Championship Cheese Contest

Gallus Grand CRU, A Hard Cow's Milk Cheese From Switzerland, Is First Runner-Up; Mature Dutch Gouda Is Second Runner-Up

Madison— An 80-pound Gruyere wheel from Bern, Switzerland, was named the best cheese in the world at the 2020 World Championship Cheese Contest here Thursday.

The cheese, called Gourmino Le Gruyere AOP, is made by Michael Spycher of Mountain Dairy Fritzenhaus for Gourmino AG. Spycher also won the 2008 World Championship Cheese Contest with his Gruyere.

Earning a Championship Round score of 98.81 out of 100, Gourmino Le Gruyere AOP topped a record-breaking 3,667 entries in the contest. Produced for the past 900 years in the region surrounding the small town of Gruyere, Gourmino Le Gruyere AOP is still made today according to the traditional recipe.

"It's a great honor for us, for the cheese makers in Switzerland," said Stefan Truttman of the Swiss Cheesemakers Association, who was present at Thursday night's Cheese Champion event,

where the winning cheeses were announced. "It's a very big honor for us."

First runner-up, with a score of 98.70, was Gallus Grand CRU, a hard cow's milk cheese made by Hardegger Kase AG of Jonschwil, St. Gallen, Switzerland.

Lutjewinkel Noord Hollandse Gouda PDO, a mature Gouda, made by Royal FrieslandCampina-Export, earned the second runner-up position with a score of 98.66.

A total of 26 countries were represented in the Contest. A team of 62 internationally renowned judges technically evaluated all contest entries over the three-day competition held in Madison this week. The US had seven cheeses among the top 20 finalists, followed by the Netherlands with five, Switzerland with four, and Canada, Italy, Germany and Spain each having one cheese among the top 20.

Winners in each of the 131 contest classes, as well as the contest's 20 finalists, are as follows:



Contest judging leaders hold the top three winners in this week's World Championship Cheese Contest in Madison, WI. Left to right are: Chief Judge Emeritus Bill Schlinsog and Assistant Chief Judge Mariana Marques de Almeida, Mrs. J & Co., holding the second runner-up, Lutjewinkel Noord Hollandse Gouda PDO; Assistant Chief Judge Tim Czmowski, Agropur, and Chief Judge Jim Mueller, Mueller Consulting, holding the World Champion Cheese, Gourmino Le Gruyere AOP; and Assistant Chief Judge Sandy Toney, Masters Gallery Foods, and Assistant Chief Judge Josef Hubatschek, ALPMA, holding the first runner-up, Gallus Grand CRU.

MILD CHEDDAR

Best of Class: Team Middlebury, Cabot Creamery Cooperative, Middlebury, VT, 99.65

Second Award Winner: Southwest Cheese LLC, Clovis, NM, 99.60

Third Award: Cabot Creamery Cooperative, Cabot, VT, 99.55

MEDIUM CHEDDAR

Best of Class: Team Meister 1, Meister Cheese, Muscoda, WI, 99.35

Second Award: AMPI-Blair Division, Blair, WI, 99.30

Third Award: Cabot Creamery, Cabot, VT, 99.20

SHARP CHEDDAR

Best of Class: Patty Beattie, Great Lakes Cheese of NY, Adams, NY, 99.40

Second Award: Cabot Creamery Cooperative, Cabot, VT, 99.25

Third Award: Tracy Stuckey, Great Lakes Cheese of NY, 99.20

• See **Cheese Champs**, p. 9

Cheese Production Rose 0.4% In Jan. Despite Declines In Top Three States; Cheddar Output Fell

Washington—US cheese production during January totaled 1.1 billion pounds, up 0.4 percent, or 4.7 million pounds, from January 2019, USDA's National Agricultural Statistics Service (NASS) reported Wednesday.

Regional cheese production in January, with comparisons to January 2019, was: Central, 498.6 million pounds, up 1.6 percent; West, 464.2 million pounds, down 1.1 percent; and Atlantic region, 140.2 million pounds, up 1.6 percent.

January cheese production in those states broken out by NASS, with those comparisons to January

• See **Cheese Output Up**, p. 6

US Dairy Exports Jumped 30% In January; Dairy Imports Increased 5%

Cheese Exports Rose 0.4%; Cheese Imports Rose 2%; NDM Exports Increased 41%

Washington—US dairy exports during January were valued at \$546.2 million, up 30 percent, or almost \$125 million, from January 2019, according to figures released today by USDA's Foreign Agricultural Service (FAS). That's the highest value for US dairy exports in January since 2014, when January exports were valued at \$582 million.

US dairy imports during January were valued at \$247.2 million, up 5 percent from January 2019.

Leading markets for US dairy exports during January, on a value basis, with comparisons to January

2019, were: Mexico, \$134.9 million, up 18 percent; Canada, \$59.5 million, up 8; Philippines, \$38.4 million, up 89 percent; China, \$33.6 million, up 9; Indonesia, \$26.9 million, up 178 percent; Japan, \$26.7 million, up 17 percent; and South Korea, \$24.1 million, up 3 percent.

US cheese exports during January totaled 61.6 million, up 0.4 percent from January 2019.

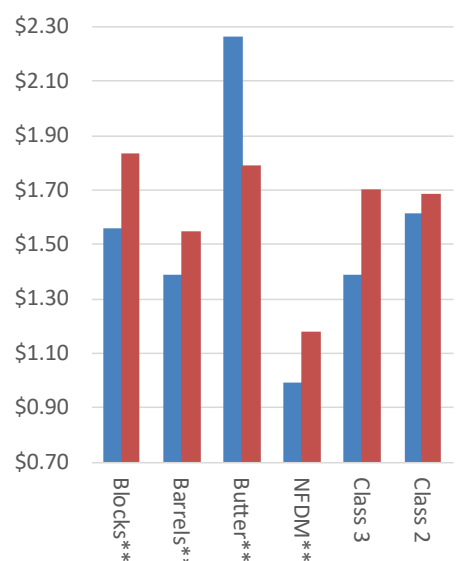
The value of those exports, \$131.4 million, was up 20 percent.

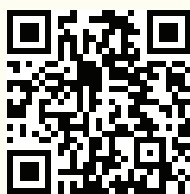
Leading markets for US cheese exports in January, on a volume basis, with comparisons to January 2019, were: Mexico, 18.8 million pounds, up 21; South Korea, 9 million pounds, down 16 percent; Australia, 4.9 million

• See **Jan. Dairy Trade**, p. 5

Feb. Avg Prices - 2019 vs 2020

Average CME Prices**
Class 3 and Class 2 Milk Price x 10





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EDITORIAL COMMENT



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Depooling Is Distorting Some Federal Order Statistics

USDA's Ag Marketing Service has released its "Market Summary and Utilization 2019 Annual Report" for federal milk marketing orders and, as we reported last week, the volume of milk pooled on federal orders last year reached a record high of 156.5 billion pounds.

There were many other interesting numbers in this AMS report, including, among other things, that California's federal order ranked third in terms of milk volume last year, and that the federal order Class III utilization percentage last year, 41 percent, was actually down from 43 percent back in 2000, the first year federal order reforms were in effect.

These two facts have at least one thing in common: they both occurred due at least in part to the depooling of milk.

Let's start with the California federal order. That order became effective in late 2018, so 2019 was the first full year in which the California federal order was in effect.

And a mighty big federal order it is: last year, the volume of milk pooled on the California order totaled 24.27 billion pounds, meaning that the California federal order trailed only the Upper Midwest (32.3 billion pounds) and Northeast orders (26.8 billion pounds) in terms of producer milk receipts.

But the California order should really be the largest federal order in terms of producer receipts, and in fact the next-largest order shouldn't even be close. That's because California's milk production last year totaled 40.6 billion pounds and the California federal order covers the entire state.

But, as we noted in our story last week, about 16.3 billion pounds of milk was depooled from the California federal order last year, which is why the California order trailed both the Upper Midwest and Northeast orders in terms of producer milk volumes. Some milk was depooled from those orders during certain months as well — for example, the volume

of milk pooled on the Upper Midwest order last year ranged from a high of 3.25 billion pounds in June to a low of 1.6 billion pounds in November — but the fact that the volume of milk topped 3.2 billion pounds three times indicates that there were at least some months in which there was very little milk depooled.

That certainly wasn't the case in California, where there was just one month last year in which less than 1 billion pounds of milk was depooled; that was in May, when the volume of milk pooled totaled 2.58 billion pounds and milk production totaled 3.56 billion pounds.

Then there's Class III milk utilization for all federal orders, which, as noted earlier, was 41 percent last year, down from 43 percent in 2000 and also down from 43 percent as recently as 2018. That percentage would have been higher last year, and the Class I utilization percentage would have been lower, had it not been for a considerable volume of Class III milk being depooled.

There's a pretty simple way to illustrate the volume of Class III milk that was depooled last year: look at the wide variation of milk pooled, or not pooled, in Class III on several federal orders.

California is the most obvious example here. In 2019, the volume of milk pooled in Class III on the California order ranged from a high of more than 1.4 billion pounds in March to a low of just 32 million pounds in November. More broadly on the California order, more than 1.2 billion pounds of milk was pooled in Class III in four months (January, February, March and June) and less than 100 million pounds of milk was pooled in three months (October, November and December).

Even conservatively estimating that Class III volumes should average 1.2 billion pounds a month brings total 2019 Class III volume on the California order to 14.4 billion pounds, or 6.7 billion pounds higher than was actually the case.

had there been little depooling of Class III milk in those four orders last year, another 7.5 billion pounds of milk would have been pooled in Class III, bumping the Class III utilization percentage above 47 percent.

And that would in turn raise federal order Class III utilization above 44 percent.

Then there's the Upper Midwest order, which leads all other orders in Class III utilization by a wide margin, both in terms of utilization percentage and also total volume.

Last year, about 27.3 billion pounds of milk was pooled in Class III on the Upper Midwest order, and the monthly volume ranged from a high of 2.93 billion pounds in March to a low of 1.1 billion pounds in November. Conservatively estimating that Class III volumes should average 2.6 billion pounds a month brings Class III volume up to 31.2 billion pounds, or almost 4 billion pounds more than was actually pooled last year.

Adding that 4 billion pounds to California's extra 6.7 billion pounds delivers an extra 10.7 billion pounds to 2019's Class III volume (and to total volumes pooled), and pushes the Class III utilization percentage close to 45 percent.

Four other federal orders had significant volumes of milk depooled from Class III late last year, including the Southwest, Central, Midwest and Pacific Northwest orders. A rough estimate is that, had there been little depooling of Class III milk in those four orders last year, another 7.5 billion pounds of milk would have been pooled in Class III, bumping the Class III utilization percentage above 47 percent.

Add all this depooled milk up, then add in Class IV utilization (also including several billion pounds of milk that was depooled from Class IV in California last year), add in Class II utilization and you would likely see the overall Class I utilization percentage drop below 25 percent.

That's something to keep in mind as federal order reforms are debated. Back in the late 1990s, when federal order reforms were also being debated, Class I utilization was still above 42 percent.

Cheese Reporter welcomes letters to the editor. Comments should be sent to Dick Groves, at dgroves@cheesereporter.com.

Global Dairy Trade Price Index Falls 1.2%; FAO Dairy Price Index Rises

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction declined 1.2 percent from the previous auction, held two weeks ago.

That marked the third straight decline in the GDT price index.

In this week's auction, which featured 184 participating bidders and 136 winning bidders, prices were higher for butter, rennet casein and lactose and lower for Cheddar cheese, skim milk powder, whole milk powder, anhydrous milkfat and buttermilk powder. An average price for sweet whey powder wasn't available.

Results from this week's GDT auction, with comparisons to the auction held two weeks ago, were as follows:

Cheddar cheese: The average winning price was \$4,285 per metric ton (\$1.94 per pound), down 4.7 percent. Average winning prices were: Contract 1 (April), \$4,285 per ton, down 6.4 percent; Contract 2 (May), \$4,265 per ton, down 4.7 percent; Contract 3 (June), \$4,230 per ton, down 7 percent; and Contract 4 (July), \$4,375 per ton, down 1.2 percent.

Skim milk powder: The average winning price was \$2,747 per ton (\$1.25 per pound), down 3.2 percent. Average winning prices were: Contract 1, \$2,764 per ton, down 14.3 percent; Contract 2, \$2,715 per ton, down 2.9 percent; Contract 3, \$2,775 per ton, down 3.3 percent; Contract 4, \$2,798 per ton, down 2.5 percent; and Contract 5 (August), \$2,805 per ton, down 2.2 percent.

Whole milk powder: The average winning price was \$2,952 per ton (\$1.34 per pound), down 0.5 percent. Average winning prices were: Contract 1, \$2,948 per ton, down 0.6 percent; Contract 2, \$2,935 per ton, down 0.8 percent; Contract 3, \$2,975 per ton, down 0.4 percent; Contract 4, \$2,971 per ton, unchanged; and Contract 5, \$2,937 per ton, down 0.8 percent.

Butter: The average winning price was \$4,131 per ton (\$1.87 per pound), up 1 percent. Average winning prices were: Contract 1, \$4,350 per ton, up 6.7 percent; Contract 2, \$4,095 per ton, up 0.6 percent; Contract 3, \$4,135 per ton, up 1.3 percent; Contract 4, \$4,130 per ton, down 0.1 percent; and Contract 5, \$4,100 per ton, down 1.7 percent.

Anhydrous milkfat: The average winning price was \$4,302 per ton (\$1.95 per pound), down 1.7 percent. Average winning prices were: Contract 1, \$4,227 per ton, down 0.6 percent; Contract 2, \$4,210 per ton, down 3 percent; Contract 3, \$4,271 per ton, down 1.3 percent; Contract 4, \$4,512 per

ton, up 1 percent; and Contract 5, \$4,473 per ton, down 3.6 percent.

Rennet casein: The average winning price was \$9,891 per ton (\$4.49 per pound), up 0.5 percent. Average winning prices were: Contract 1, \$9,920 per ton, up 2.3 percent; Contract 2, \$10,025 per ton, down 0.1 percent; Contract 3, \$9,820 per ton, up 1.2 percent; and Contract 4, \$9,620 per ton, down 2 percent.

Lactose: The average winning price was \$871 per ton (39.5 cents per pound), up 5.7 percent. That was for Contract 2.

Buttermilk powder: The average winning price was \$2,718 per ton (\$1.23 per pound), down 4.8

percent. Average winning prices were: Contract 1, \$2,835 per ton, down 3.6 percent; Contract 2, \$2,640 per ton, down 6 percent; Contract 3, \$2,895 per ton, down 1.4; Contract 4, \$2,885 per ton, down 4.5 percent; and Contract 5, \$2,930 per ton, down 3.3 percent.

In other international dairy price developments, the UN Food and Agriculture Organization's (FAO) Dairy Price Index averaged 209.8 points in February, up 9.2 points, or 4.6 percent from January and up 17.4 points, or 9 percent, from February 2019. That marked the second straight month in which the FAO Dairy Price Index was above 200.

In February, price quotations for cheese surged by as much as 20 points (10.6 percent), underpinned by the tightening of export

supplies from New Zealand with the seasonal milk production decline, further accentuated by reduced export availabilities from Australia due to less-than-average milk output in the 2019/20 season.

By contrast, price quotations for skim milk powder and whole milk powder declined due to a slowdown in purchases by China, the world's largest milk powder importer, in view of the delays in cargo handling in parts, affected by the spread of the coronavirus.

The FAO Food Price Index, which is a measure of the monthly change in international prices of a basket of food commodities, averaged 180.5 points in February, down 1.9 points, or 1 percent, from January but still 13.5 points, or 8.1 percent, higher than in February 2019.



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Cheese marketing Practice



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The Grow or Die Myth

Years ago I was returning to San Francisco on a plane. The fellow next to me and I got into a conversation. Seems he had just been fired as the assistant controller for a fast moving company, and chain restaurant franchiser. He volunteered that he had just been fired for telling an uncomfortable truth.

The company had just bought a bagel company based in Berkeley, but their bread and butter was a chain of comfort food restaurants. They had gone public and were the darlings of Wall Street. It seemed as if they could do no wrong. They were fodder for the so-called business news. In all the papers. They were expanding rapidly. Revenues were exploding.

The uncomfortable truth this fellow had uncovered was that they were in trouble. Seems sales in existing stores was down, year to year, for the previous five years. They were raking in money in investment from their IPO, and their expansion, but the fundamentals were not sustainable. He put this into the draft annual report, and they fired him, at least, according to him.

A few months after that flight, the company went bankrupt.

Too often companies try to solve deeply ingrained problems by growing. In fact, business schools teach the myth of "Grow or Die." Sometimes growing bigger is not better. Growing too fast can be a cancer.

I know some artisan cheese producers that crashed or had to sell, for similar reasons. For the love of Mary, not all mind you, but some.

One was offered a once in a lifetime chance by a large natural food chain. The chain gave them a grant and helped them find loans to pay for the expensive new equipment they would need to install to meet the stores' proposed demands.

Problem was, those stores had been having trouble with the store

to store profits. From the outside, and to many in the company, they appeared flush with cash because of a recent IPO, and rising stock value due the rapid rate of expansion. But their store to store operational problems, hidden by growth, reached the choke point. Not long after the cheese maker purchased and installed the new equipment, they cut their orders. Not long after, the cheese maker was gone. He could not meet his loan payments on the diminished sales.

I know of another, one of the best cheese makers in the country, mind you, who borrowed heavily to expand as things were not working when small. Similar result, but they talked to me before they had no options and took my advice to find some local people to buy their business. The founder is gone. But they made a graceful exit. The cheese continues.

Not long after the cheese maker purchased and installed the new equipment, they cut their orders. Not long after, the cheese maker was gone. He could not meet his loan payments on the diminished sales

Another fairly large producer told me they had 5 tons of excess inventory. I told them to sell it off at pennies on a dollar and move on. They couldn't, as their line of credit was guaranteed by the size of their inventory. After a few years of selling older than should be cheese, their sales had diminished so much that they had to sell out to a huge Canadian cheese company. The Canadians sold off all the excess inventory immediately, at pennies on the dollar, and turned the company around in a few months. They have gone on to win many a top award with the cheeses originally

created by the first owners. A little tragic.

Whole Foods may have run into a similar conundrum. The drive to grow to show their Wall Street investors growing revenues, ran up against problems in profiting store to store, year to year. In the end they joined the behemoth Amazon, making a tidy sum for the owners, but changing the character of stores that had been something special when they started.

Perhaps the same pot of gold mentality struck them as well. Profits hard to make...you gotta grow!

In the case of my alma mater, Andronicos, they grew fast during a boom, and died slowly thereafter after a bust. Expansion can cover up deeper problems. Those problems can fester. By the time the excitement of growing dies down, those problems can become fatal.

Which brings me to Fairway. It was a sad day when Fairway sold to speculative investors. I knew it, but I do not think they or the media did. Once in the same regal category as Stew Leonards and Zingermans, they measured their shelf sales by the linear inch, not by the linear foot.

Steve Jenkins signs were legendary, and they sold cheese. People flocked just to read the latest signs. It was my first stop when visiting New York, even before Zabars. Many of those who went on to create other well known gourmet brands, got their feet wet with Steve behind his cheese counter. They had only one store at the time, and then the Grow or Die mindset set in. They expanded, ran short on capital I suppose, so they brought in investors. The investors then bought the chai. They planned massive expansion, and plunk.

When I first heard they were having problems I called a friend who worked there. I offered to have a look and see if I could help. He laughed, saying: "They could use it, but they think they know everything already. Lord knows I have tried."

Fairway Market files for bankruptcy and plans to sell its stores - (from <https://www.businessinsider.com/fairway-files-bankruptcy-plans-to-sell-stores-2020-1>)

Which brings me to a small cheese maker I know in the mountains of Minas Gerais, in Brazil. His name is Alyrio, and he makes an incredible cheese: "Ferreira Campos." When I first met him, he had only eight cows and made only two wheels a day. He also made a profit. on them; a small one perhaps, but nonetheless, a profit.

My point being, what makes you think growing will solve your problems, if you can't figure out how to make money when you are small? Sometimes it is more like grow and die than grow or die. You have to master your fundamentals. DS

FROM OUR ARCHIVES

50 YEARS AGO

March 6, 1970: La Crosse, WI—Farmers in the 1970s have got to get away from kindergarten economics, UW-Madison dairy researcher Harold Calbert reported this week. The solution of declining dairy product consumption lies not in new products, because cheaper substitute products can be developed for every new product. Research should instead focus on new uses for various milk components.

Viroqua, WI—More than one ton of milk was dumped over the frozen grass here this week by members of the National Farmers Organization. The disagreement concerns a current NFO contract with dairy plants requiring them to pay more milk for the milk it supplies than it pays other members for their milk.

25 YEARS AGO

March 3, 1995: Washington—USDA's Agricultural Marketing Service published a final rule that revises the US Standards for Grades of Colby cheese. The final rule recognizes differences in cheese characteristics resulting from technological changes in manufacturing and to more accurately describe consumer-acceptable product.

West Bend, WI—The Devenport family today announced the sale of Level Valley Dairy Co. here and a sister company, Cumberland Creamery, Inc., Nashville, TN, to an ownership group headed by Al Costigan, formerly president of Henri's Food Products of Milwaukee, WI.

10 YEARS AGO

March 5, 2010: Portland, ME—A voluntary effort by the US food industry to reduce salt content in foods could help prevent strokes and heart attacks in nearly one million Americans and save \$32.1 billion in medical costs, a new study from the Stanford University School of Medicine reported this week.

Madison—Rusty Bishop, director of the Wisconsin Center for Dairy Research (CDR) for 17 years, and professor of food science at the University of Wisconsin-Madison, has announced his retirement from CDR at the end of the month. Bishop will then become director of research and development at Schreiber Foods in Green Bay, WI.

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Congressional Supply Chain Caucus Forms Amidst Coronavirus Outbreak

Washington—The Consumer Brands Association (CBA) this week announced its support for the newly created, bipartisan Congressional Supply Chain Caucus in the US House.

The launch of the caucus coincides with the coronavirus outbreak, which is disrupting global supply chains and threatening access to the products upon which consumers depend, the Consumer Brands Association pointed out.

US Reps. Colin Allred (D-TX), Angie Craig (D-MN), Rodney Davis (R-IL) and David Rouzer (R-NC) will serve as co-chairs of the caucus and are actively recruiting members to join them as they work to “strengthen and add resiliency to protect the delivery system, which can be severely harmed by geopolitical events such as the recent coronavirus outbreak that has had significant impacts on global supply chains,” as stated in

a letter to their congressional colleagues.

The caucus will collaborate to elevate supply chain issues for their constituents now and in the years to come, the co-chairs noted. Many of these issues are interconnected, requiring greater coordination on Capitol Hill and innovative thinking to deliver the maximum benefit to the consumer.

“American consumers have billions of interactions with consumer packaged goods each day. Ensuring access and affordability of these products is a complex task, made more challenging by the emergence of coronavirus,” said Geoff Freeman, the CBA’s president and CEO. “Our industry is grateful for the bipartisan leadership of the co-chairs in recognizing the critical role supply chains play and the importance of streamlining them for the benefit of consumers.”

“The creation of the House Supply Chain Caucus underscores

the need to accelerate policy solutions and technological innovations that deliver for American consumers,” said Tom Madrecki, vice president, supply chain, Consumer Brands Association. “The caucus’ comprehensive approach to identifying policy priorities intended to achieve frictionless supply chains will help Congress create smart, bipartisan solutions that allow Americans better access to affordable, safe products when and where they need them.”

“Our businesses are more interconnected than ever before and Congress must work together to ensure our policies help our businesses grow and create good jobs,” Representative Allred commented. “From the food on our table to the parts in our cars, we all rely on an increasingly diverse global supply chain. I look forward to working in a bipartisan way to support businesses, and the workers that power them, with my fellow caucus co-chairs.”

“After my years in global manufacturing, I understand the challenges our businesses face and look

forward to supporting policies that improve our supply chains for our nation’s products,” Rep. Craig stated.

“Not only do we need to ensure we’re making the transportation investments to allow freight to move easily throughout this country and abroad, but we need to make sure we don’t have outdated laws that are stifling innovation. Technological advancements continue to change the way products get to consumers. This caucus will help us identify areas where we can help industry safely and efficiently keep up with consumer demand,” Davis said.

“A robust supply chain is critical to growing the economy and vital to America’s future,” Representative Rouzer said. “I’m pleased to join my colleagues to launch this bipartisan caucus to foster ideas that will improve and strengthen the supply chain. This will help better ensure that the entire business community has access to the products and technology needed to compete in the global marketplace.”

Jan. Dairy Trade

(Continued from p. 1)

pounds, up 0.2 percent; Japan, 4.8 million pounds, down 16 percent; and Chile, 2.3 million pounds, up 6 percent.

Nonfat dry milk exports during January totaled 153.4 million pounds, up 41 percent, or 44.5 million pounds from January 2019.

Dried whey exports during January totaled 30 million pounds, down 6 percent from January 2019. Exports of whey protein concentrate during January totaled 23.9 million pounds, up 60 percent from a year earlier.

January lactose exports totaled 73.8 million pounds, up 16 percent from January 2019. Butter exports in January totaled 3.4 million pounds, down 18 percent from a year earlier.

Exports of ice cream during January totaled 10.6 million pounds, up 5 percent from January 2019.

Cheese Imports Increase

January US cheese imports totaled 28.2 million pounds, up 2 percent from January 2019.

The value of those cheese imports, \$94.7 million, was up 6 percent.

Cheese imports from the EU during January totaled 18.9 million pounds, down 3 percent from January 2019. The value of those imports, \$68.4 million, was up 2 percent.

The US has been imposing 25 percent tariffs on numerous categories of EU cheese imports since last October.

Leading sources of US cheese imports during January, on a vol-

ume basis, with comparisons to January 2019, were:

Italy: 6.6 million pounds, up 27 percent.

France: 2.8 million pounds, down 20 percent.

Canada: 2.2 million pounds, up 77 percent.

Nicaragua: 2.0 million pounds, up 35 percent.

Switzerland: 2.0 million pounds, up 28 percent.

Netherlands: 1.8 million pounds, down 19 percent.

Spain: 1.7 million pounds, down 3 percent.

United Kingdom: 1.2 million pounds, up 11 percent.

Germany: 1.0 million pounds, up 8 percent.

Norway: 1.0 million pounds, down 26 percent.

Butter Imports Drop

The value of other (non-cheese) US dairy imports during January was \$152.4 million, up 6 percent from January 2019.

Leading sources of other United States dairy imports during January, on a value basis, were: New Zealand \$49.2 million, up 28 percent; Canada, \$19.4 million, up 19 percent; Ireland, \$13.8 million, down 45 percent; Mexico, \$12.8 million pounds, up 10 percent; Denmark, \$9.3 million, up 117 percent; Netherlands, \$7.9 million, down 26 percent; France, \$6.2 million, up 51 percent; and Chile, \$5.7 million, up 15 percent in imports.

January imports of butter and other butterfat products, primarily anhydrous milkfat, totaled 9.3 million pounds, up 30 percent from January 2019, the NASS report announced.

Butter imports during January totaled 3.5 million pounds, down 27 percent from a year earlier.

Casein imports during January totaled 6.5 million pounds, down 32 percent from January 2019. Imports of caseinates during January totaled 3.2 million pounds, up 22 percent from a year earlier.

January imports of Chapter 4 milk protein concentrates totaled 9.5 million pounds, up 34 percent from January 2019.

Imports of Chapter 35 milk protein concentrates during January 2020 totaled 1.3 million pounds, down 51 percent from a year earlier.



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Cheese Output Up

(Continued from p. 1)

2019, was: Wisconsin, 274 million pounds, down 0.9 percent; California, 212 million pounds, down 0.9 percent; Idaho, 85.2 million pounds, down 1.7 percent; New Mexico, 83.9 million pounds, up 4.6 percent; New York, 71.6 million pounds, down 1.4 percent; Minnesota, 61.9 million pounds, down 5.2 percent; Pennsylvania, 41.3 million pounds, up 8.7 percent; South Dakota, 33 million pounds, up 24 percent; Iowa, 28.7 million pounds, down 1.5 percent; Ohio, 22.1 million pounds, up 21.5 percent; Oregon, 18.1 million pounds, up 0.4 percent; Vermont, 12.6 million pounds, down 0.4 percent; Illinois, 5.6 million pounds, down 5.3 percent; and New Jersey, 5.2 million pounds, up 2.1 percent.

American-type cheese production during January totaled 436.3 million pounds, down 0.7 percent from January 2019.

January production of American-type cheese, with comparisons to January 2019, was: Wisconsin, 86.6 million pounds, down 0.8 percent; Minnesota, 51.6 million pounds, down 2.5 percent; Idaho, 50.6 million pounds, down 2 percent; California, 49.7 million pounds, up 1.2 percent; Iowa, 18.7 million pounds, up 11.7 percent; Oregon, 18 million pounds, up 0.3 percent; and New York, 11.8 million pounds, down 3.1 percent.

Cheddar during January totaled 317.4 million pounds, down 1.8 percent from January 2019. Output of other American-type cheeses in January totaled 118.8 million pounds, up 2.4 percent from January 2019.

Italian-type cheese production during January totaled 482.2 million pounds, up 0.4 percent from January 2019.

January production of Italian-type cheese in the states broken out by NASS, with comparisons to January 2019, was: California, 142.6 million pounds, down 0.9 percent; Wisconsin, 139.2 million pounds, down 1.8 percent; New York, 31.4 million pounds, down 0.7 percent; Idaho, 29.5 million pounds, up 5.5 percent; Pennsylvania, 23 million pounds, up 0.2 percent; and Minnesota, 10 million pounds, down 17.5 percent.

Mozzarella during January totaled 380.2 million pounds, up 0.1 percent from January 2019.

Production of other Italian cheese varieties during January, with comparisons to January 2019, was: Parmesan, 38.1 million pounds, up 0.7 percent; Provolone, 30.3 million pounds, down 0.6 percent; Ricotta, 22.4 million pounds, up 3.6 percent; Romano, 4.5 million pounds, up 17.1 percent; and other Italian types, 6.8 million pounds, up 0.5 percent.

January production of other cheese varieties, with comparisons to January 2019, was:

Swiss cheese: 28.3 million pounds, down 5.3 percent.

Cream and Neufchatel: 77.9 million pounds, up 6.9 percent.

Brick and Muenster: 16 million pounds, down 11.2 percent.

Hispanic cheese: 27.1 million pounds, up 15.4 percent.

Blue and Gorgonzola: 7.2 million pounds, down 3.8 percent.

Feta: 9 million pounds, down 7.9 percent.

Gouda: 4.5 million pounds down 17.1 percent.

All other types of cheese: 14.6 million pounds, up 21.2 percent.

Whey Products Output

January production of dry whey, human, totaled 83.2 million pounds, up 4.3 percent from January 2019. Manufacturers' stocks of dry whey, human, at the end of January totaled 66.7 million pounds, down 16.1 percent from a year earlier and down 7.8 percent from a month earlier.

Lactose production, human and animal, during January totaled 87.5 million pounds, down 21.6 percent from January 2019. Manufacturers' stocks of lactose, human and animal, at the end of January totaled 102.1 million pounds, down 5.2 percent from a year earlier and down 7.7 percent from a month earlier.

Production of whey protein concentrate, human and animal, during January totaled 41.2 million pounds, down 4.5 percent from January 2019. Manufacturers' stocks of WPC, human and animal, at the end of January totaled 66.7 million pounds, up 6.5 percent from a year earlier but down 0.2 percent from a month earlier.

January production of whey protein isolates totaled 9.9 million pounds, down 15.9 percent from January 2019. Manufacturers' stocks of WPI at the end of January totaled 16.2 million pounds, down 28.8 percent from a year earlier and down 1.7 percent from a month earlier.

Butter And Dry Milk Products

January butter production totaled 190.7 million pounds, up 0.6 percent from January 2019. Regional butter production in January, with comparisons to January 2019, was:

West, 88.6 million pounds, up 3.2 percent; Central, 79.7 million pounds, down 3.8 percent; and Atlantic, 22.4 million pounds, up 7.3 percent.

Nonfat dry milk production during January totaled 173.2 million pounds, up 0.3 percent from January 2019. Manufacturers' shipments of NDM during January totaled 134.2 million pounds, down 13.2 percent from January 2019. Manufacturers' stocks of NDM at the end of January totaled 279.2 million pounds, down 2.5 percent from a year earlier but up 12.8 percent from a month earlier.

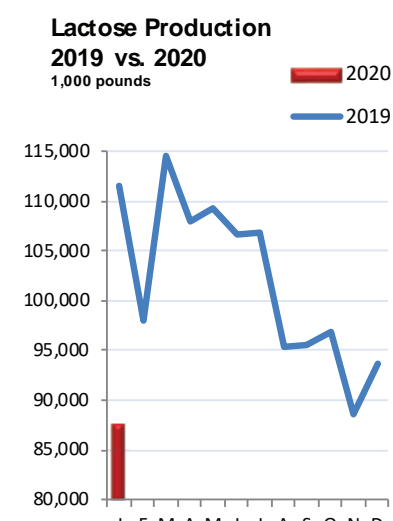
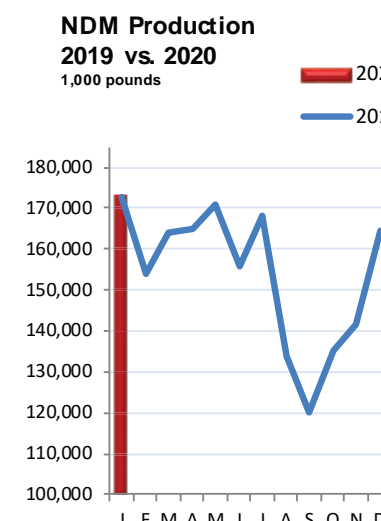
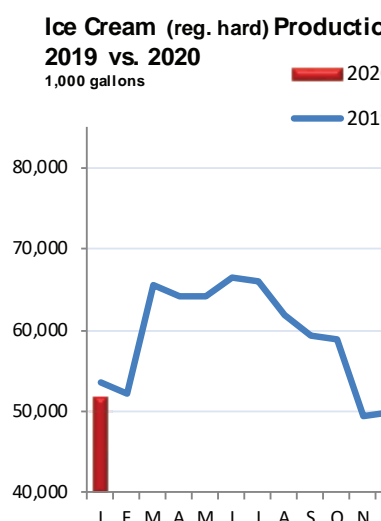
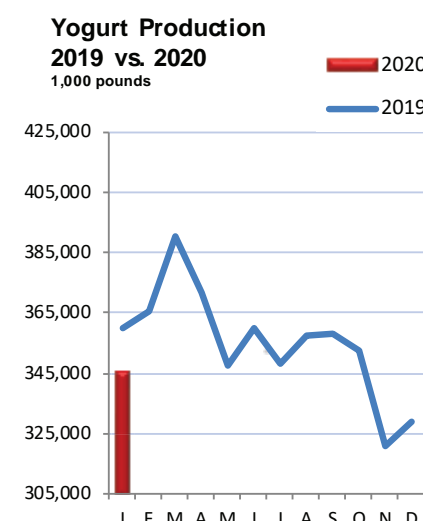
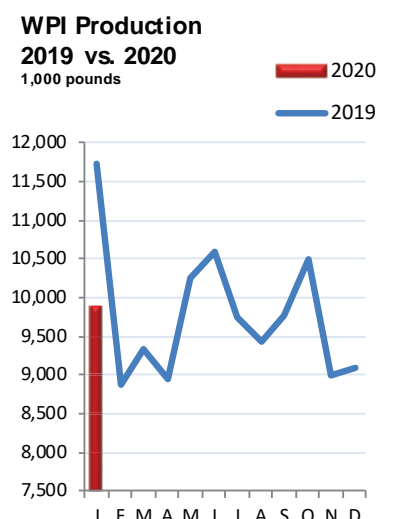
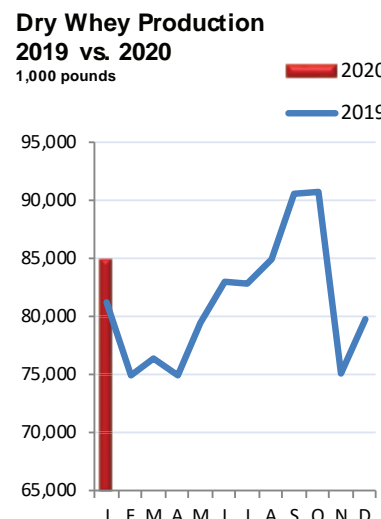
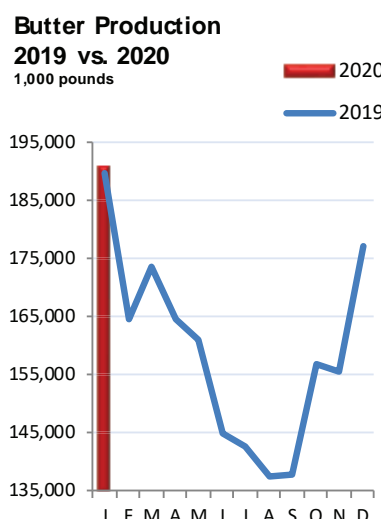
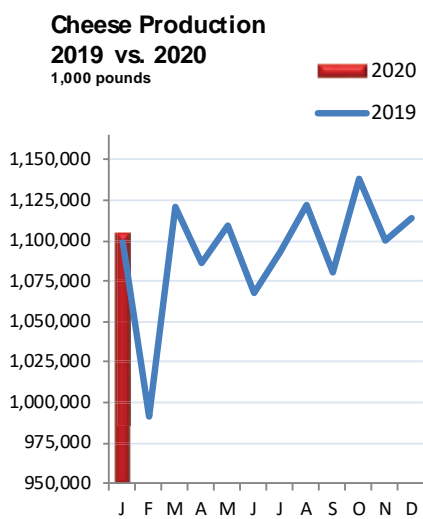
Production of other dry milk products in January, with comparisons to January 2019, was: skim milk powder, 51.5 million pounds, up 29.5 percent; dry whole milk, 8.8 million pounds, down 29.9 percent; milk protein concentrate, 21.7 million pounds, up 80.1 percent; and dry buttermilk, 13.9 million pounds, up 5.2 percent.

Yogurt, Other Dairy Products

Output of yogurt, plain and flavored, totaled 345.8 million pounds, down 4 percent from January 2019. Sour cream output during January was 124.3 million pounds, up 2.7 percent from a year earlier.

Production of cream cottage cheese was 27.8 million pounds, down 1.9 percent from January 2019. Lowfat cottage cheese output was 27.1 million pounds, down 3.6 percent from a year earlier.

January production of regular ice cream was 51.7 million gallons, down 3.4 percent from January 2019. Lowfat ice cream output in January was 30.2 million gallons, down 4.2 percent from a year earlier.



Most Brand Owners, Retailers Back Switch From UPC To Data-Rich Barcode

Ewing, NJ—Some 82 percent of retailers and 92 percent of brand owners support transitioning from the Universal Product Code (UPC) to a data-rich two-dimensional (2D) barcode such as a QR Code, digital watermark and/or RFID in the next one to five years, according to a study released this week by GS1 US.

The study recognizes that an advanced data carrier is needed to evolve retail and provide consumers with detailed product information and transparency. Also, retail trading partners will benefit from robust supply chain data.

The next-generation barcode(s) to be chosen by industry will embed more information on product packaging and continue to leverage the GS1 Global Trade Item Number (GTIN) standard, the number encoded in the UPC that uniquely identifies a product at checkout.

“Today’s UPC does not carry the additional information required to support future supply chain and customer needs.”

—Dave Bornmann,
Publix Super Markets

The study also found that, while an estimated 68.5 percent of retailers use laser scanners incapable of reading a 2D barcode, 84 percent are evaluating or plan to migrate to advanced optical point-of-sale (POS) scanning technology. Also, 60 percent of tier 1 retailers (\$1 billion-plus revenue) are prioritizing updating their entire POS infrastructure in the next 18 to 24 months due to omni-channel commerce and mobile POS requirements.

“Consumer expectations for rich, quality information have risen since smartphones became essential shopping tools,” said Bob Carpenter, president and CEO of GS1 US. “Some retailers and brand owners have already begun addressing this need by implementing data-rich carrier solutions, often alongside the UPC, for fresh, prepared and packaged foods to provide consumer engagement via SmartLabel and to better manage supply chain efficiencies.

“Now is the time for all retail stakeholders to align on a limited number of data-rich carriers that give consumers information about the products they buy and additional data that can be leveraged by the supply chain,” Carpenter continued. “The research under-

scores the desire for standards across various data carriers that promote choice for industry and offer greater functionality beyond the basic price look-up function of the UPC.”

Beyond Price Look-Ups

Created more than 45 years ago, the 12-digit UPC barcode, or data carrier, stores, or encodes, the GTIN. Originally implemented to facilitate price look-ups at the point of sale register, the UPC barcode continues to be a critical component in retail, the study noted.

Despite improvements in the performance and reliability of the UPC, driven by innovations in printing and scanning technologies, enabling wider use cases requires the adoption of more robust data carriers capable of carrying more data to support current consumer needs, the study continued. Data standards beyond the UPC exist today; however, these standards have not been implemented given a wide range of legacy technology and cost barriers that are now rapidly changing.

The need for more data is already evident on packages cluttered with proprietary barcodes to drive consumer engagement and enable more advanced use cases for retail, brand management, and supply chain, the study stated. A single barcode symbology that contains all of this information, in addition to product identification, could provide benefits for every stakeholder along the supply chain.

The multi-phase study was conducted in collaboration with VDC Research over the course of two years (2018-19). It concluded that in addition to improving the consumer experience, other motivators for migrating to a data-rich barcode and upgrading POS systems include improved inventory accuracy; product authenticity (to minimize the spread of counterfeit goods); traceability and recall management; freshness and waste prevention (via expiration dates); and returns management.

While the research highlights the benefits of migrating to a data-rich barcode, barriers to change were also cited, such as cost, disruption to products and packaging, a lack of capital investment and IT staff required for technical infrastructure changes (e.g., updating legacy backend systems).

The research also revealed that readiness will vary based on industry priorities, ability to leverage the data and a company’s technology modernization plans. During the transition, brands and retailers will need a flexible architecture that supports dual barcoding,

a practice already in use today for some products leveraging 2D carriers. Following the change, industry will determine if the UPC barcode remains or if full migration to a sole, data-rich carrier is adopted.

Provided GS1 standards are used for the data structure in the 2D barcode, digital watermark and/or RFID and the UPC, products will continue to be accepted at POS during the transition period and beyond, GS1 US said.

To view the full study, visit www.gs1us.org/future-of-retail. For more information on GS1 US, visit www.gs1us.org.

As a neutral member organization, GS1 US will continue to collaborate with industry by facilitating trading partner discussions, developing guidance that supports the retail industry’s product identification needs and supporting a gradual change that considers the technology infrastructure upgrades required.

“The UPC has served the industry well for more than 45 years. However, consumer and retailer demands for expanded product information require us to evolve our capabilities to support the emerging needs of modern commerce,” said John Phillips, senior vice president, customer supply chain and go-to-market, PepsiCo.

“Leveraging data-rich carriers will unlock a host of significant benefits for the consumer products industry and ultimately our multichannel customers, including enabling better consumer engagement opportunities.”

“Today’s UPC does not carry the additional information required to support future supply chain and customer needs,” said Dave Bornmann, senior vice president grocery and fresh, Publix Super Markets. “Before adopting a new data carrier, further considerations will be necessary to evaluate the return on investment from upgrading scanning equipment, enhancing supporting systems and the additional labor needed to collect and verify data.

We are confident that in partnering with GS1 US, retailers and our trading partners can begin the challenging work of updating product data carriers and infrastructure, while also minimizing POS disruption for consumers,” Bornmann added.

“This is complex, important work that the industry is undertaking. The magnitude of not only systems improvements but also change management requirements cannot be overstated,” said Mark Baum, chief collaboration officer, The Food Industry Association (FMI).



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Danish Project Aims To Pave Way For More Climate-Friendly Dairy Production

Aarhus, Denmark—Aarhus University is leading a new research project which is intended to pave the way for a more climate-efficient dairy production.

The aim of the project is to reduce the cow's methane emission via feeding and to investigate the biological reasons for why cows differ in methane production. Further, researchers will examine how they can implement the new climate initiatives in the best way and hence document the effect in the future.

The climate fund of Denmark's Ministry of Environment and Food supports a new project which aims at contributing to the reduction of the carbon footprint in Danish dairy production.

Preliminary studies from Aarhus University have shown that the cows' methane emission is significantly affected via feeding, the research showed.

Therefore, the new project, led by the department of animal science, Aarhus University, is based on a number of essential focus areas, including, for example feeding, rumen metabolism, phenotypes, measuring and assessment methods, and effect assessments.

Part of the project is about studying the effect of existing additives and, in cooperation with the dairy industry, beginning the development of new additives, which, in time, can ensure a significant reduction of the cows' methane

production without affecting the animal's health and the milk quality.

Also, the researchers must identify the dairy cows who have a low and high loss of methane, respectively.

"It is well-known that the production of methane varies markedly among the animals. However, it is not yet stated which of the physical, physiological and microbial qualities that distinguish the climate-efficient dairy cow from the less efficient dairy cow," said leader of the project Prof. Peter Lund, animal science department, Aarhus University, the project leader.

Thus, the aim is to define the phenotypic qualities (i.e. the qualities expressed via appearance and physiology) characterising the efficient dairy cow, researchers found in the study.

The spread of new mechanisms, such as the use of additives, is completely dependent on the opportunity to implement them on each farm, researchers noted.

Therefore, the barriers for using these mechanisms must be identified, and potential solutions presented, in this project.

Potentially, a successful implementation will reduce the methane from the cow's digestive processes by 30 percent to 40 percent in the short term (2030), researchers found.

Finally, during the project, researchers will develop new tools for documenting the effect of the new initiatives on the reduction of methane from the cows' rumen at product, farm and national level as well as for identifying related effects elsewhere in the food chain, researchers noted in the report.

Current Limits On Saturated Fat Intake Aren't Justified By Evidence: Scientists

Washington—The Dietary Guidelines Advisory Committee (DGAC) and two federal agencies have been asked to give "serious and immediate consideration" to lifting the limits placed on saturated fat intake for the upcoming 2020 Dietary Guidelines for Americans (DGA).

The recommendation was made by a group of nutrition scientists, including three former members of the DGAC, who met last month for a workshop entitled "Saturated Fats: A Food or Nutrient Approach?"

Following an analysis, they reached a consensus statement, which they then shared with US Secretary of Agriculture Sonny Perdue, Health and Human Services Secretary Alex Azar, and key House and Senate committee leaders. They also submitted the consensus statement as a comment to members of the DGAC.

Since 1980, the DGA have advocated that consumers restrict their intake of saturated fatty acids (SFAs), with a specific limit of 10 percent of calories introduced in 2005, to reduce the risk for cardiovascular disease (CVD), the statement noted. However, "the totality of evidence, including recent analyses, suggests that this recommendation is overstated and needs reevaluation."

Recent meta-analyses of both adequately controlled randomized trials of SFA reduction and observational studies have found no significant evidence for effects of dietary SFA intake on CVD or total mortality, the statement continued. Moreover, recent evidence indicates that SFA intake may be inversely related to the risk of having a stroke.

Diets with a reduction in carbohydrates (especially refined carbs) can be effective for reducing overweight and obesity and are "particularly effective" in the management of metabolic syndrome and type 2 diabetes, the statement noted. Despite the fact that such diets tend to increase the consumption of SFA, these diets have been found to improve glucose metabolism, triglycerides, and small dense LDL particles, as well as liver fat and measures of inflammation.

The health effects of saturated fats vary depending both on the specific fatty acid and on the specific food source, according to the consensus statement. Evidence indicates that it is important to consider the food matrix when evaluating the impact of fatty acids on CVD risk.

Examples of foods that contain relatively high levels of SFAs and are not associated with increased

CVD risk are whole-fat dairy, dark chocolate and unprocessed meat, the statement explained. For example, intake of fermented whole-fat dairy is associated with lower risk of CVD (in observational studies), lower blood pressure and lower risk of diabetes (in randomized trials).

"Hence, there is no evidence that current population-wide arbitrary upper limits on commonly consumed saturated fats in the US will prevent CVD or reduce mortality," the statement said. "Consuming a variety of natural foods without restricting SFA intake would also be beneficial in helping to ensure a nutritionally adequate diet and maintain health."

Limits placed on saturated fat intake "needlessly stand in the way of Americans consuming dairy foods at all fat levels, which are part of a nutritious diet," said Cary Frye, senior vice president, regulatory affairs, International Dairy Foods Association (IDFA), in a statement issued in response to the scientists' consensus statement.

IDFA supports the group's recommendation to lift limits on saturated fat intake in the Dietary Guidelines, Frye said.

"Good nutrition is the foundation of health and wellness for adults and children alike, and dairy is a crucial part of a healthy diet beginning at a very young age," Frye said. "In fact, no other type of food or beverage provides the unique combination of nutrients that dairy contributes to the American diet, including high quality protein, calcium, vitamin D, and potassium, and health benefits including better bone health and lower risk for type 2 diabetes and cardiovascular disease."

Since the last edition of the Dietary Guidelines was released, "scientific evidence as well as dietary advice in other countries have recommended full-fat dairy products as part of dietary patterns," Frye pointed out. Also, "a growing body of emerging research has shown the role of milkfat in the diet and health is different from saturated fats from other sources."

A review of saturated fats "is challenging," because all of the original clinical trials were conducted in the 1960s and 1970s "and were largely lost to the scientific literature for decades. Only in the last 18 years have independent teams of scientists from around the world gone back to review these original trials. The result has been some 17 systematic reviews of this clinical trial data," which have overwhelmingly found that saturated fats have no effect on cardiovascular disease or total mortality, The Nutrition Coalition told the DGAC.

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Cheese Champs

Continued from p. 1

CHEDDAR AGED 1-2 YEARS

Best of Class: Agropur, St-Hubert, Quebec, Canada, 99.75

Second Award: Bothwell Cheese Inc., New Bothwell, Manitoba, Canada, 99.70

Third Award: Cabot Creamery, 99.65

CHEDDAR AGED 2 YEARS OR LONGER

BEST OF CLASS & FINALIST: Agropur St-Hubert, Quebec, Canada, 99.40

Second Award: Winchester Cheddar Team, Lactalis Canada, Winchester, 99.05

Third: Bothwell Cheese, New Bothwell, Manitoba, Canada, 98.90

MILD, MEDIUM WAXED CHEDDAR

Best of Class: Maple Leaf Cheesemakers, Inc., Monroe, WI, 99.35

Second Award: Renard's Rosewood Dairy, Algoma, WI, 97.05

Third Award: Wayne Hintz, Red Barn Family Farms, Appleton, WI, 97.00

SHARP, AGED WAXED CHEDDAR

BEST OF CLASS & FINALIST: Maple Leaf Cheesemakers, Inc., Monroe, WI, English Hollow Cheddar, 99.35

Second Award: Renard's Rosewood Dairy, Inc., Algoma, WI, Traditional Red Wax Mild Cheddar Daisy, 97.05

Third Award: Wayne Hintz, Red Barn Family Farms, Appleton, WI, Weis Cheddar, 97.00

NATURAL RINDED CHEDDAR

Best of Class: Arethusa Farm Dairy, Bantam, CT, Tapping Reeve, 99.70

Second Award: Beecher's Handmade Cheese, Seattle, WA, Flagship Reserve, 99.50

Third Award: Sally Fallon Morell, P.A. Bowen Farmstead, Brandywine, MD, Chesapeake Cheddar, 99.40

COLBY

Best of Class: Joey Widmer, Widmer's Cheese Cellars, Theresa, WI, 98.75

Second Award: Henning's Cheese for Deer Creek Cheese, Sheboygan, WI, 98.65

Third Award: Kerry Henning, Henning Cheese, Kiel, WI, 98.45

MONTEREY JACK

Best of Class: Team 3, Meister Cheese, Muscoda, WI, 99.50

Second: Glanbia Nutritionals Blackfoot, Blackfoot, ID, 99.45

Third Award: Team 2, Meister Cheese, 99.20

MARBLED CURD

Best of Class: Bothwell Cheese, Marble Cheddar, 99.50

Second Award: Pearl Valley Cheese, Fresno, OH, Marble Deli Horn, 99.45

Third Award: Dutt Zack, Glanbia Nutritionals, Twin Falls, ID, Colby Jack, 99.30

BABY SWISS STYLE

Best of Class: Cheese Division, Luana, Prairie Farms, Monona, IA, 99.25

Second Award: Team Doughty Valley, Guggisberg Cheese, Millersburg, OH, 99.15

Third Award: Team Doughty Valley, Guggisberg Cheese, 98.75

RINDED SWISS STYLE

Best of Class: Fritz Baumgartner, Mountain Dairy Mühlekehr, Gourmino AG, Urtenen-Schönbühl, Bern, Switzerland, Gourmino Emmentaler AOP, 99.65

Second Award: Team Sugar creek, Guggisberg Cheese, Millersburg, 99.55

Third Award: Christian Gerber, Village Dairy Neukirch an der Thur, Gourmino AG, Gourmino Emmentaler AOP, 99.50

RINDLESS SWISS STYLE

Best of Class: Neal Schwartz, Chalet Cheese Co-op/Deppeler, Monroe, WI, Full Cream Rindless Swiss, 98.60

Second Award Winner: Cheese Division - Luana, Prairie Farms, 98.55

Third Award: Pearl Valley Cheese, Fresno, OH, 98.50

MOZZARELLA

Best of Class: Team 1, Upstate Farms Cheese, Campbell, NY, 99.45

Second Award Winner: Pat Doell, Agropur USA, Luxemburg, WI, 99.40

Third Award: Mozzarella Team, Lactalis American, Nampa, ID, 99.20

PART SKIM MOZZARELLA

Best of Class: Lactalis American Group, Inc., Buffalo, NY, 99.75

Second: Lactalis American Team, Nampa, ID, 99.65

Third Award: Empire Cheese, Inc., Cuba, NY, 99.45

FRESH MOZZARELLA

Best of Class: Caputo Cheese, Melrose Park, IL, Mini Nodini, 99.65

Second Award: Michael Newman, BelGioioso Cheese Inc., Green Bay, WI, Thermoform Ball, 99.45

Third: Narragansett Creamery, Providence, RI, Bocconcini, 99.40

BURRATA

Best of Class: Caputo Cheese, 98.70

Second Place Award: Robert Wheeler, BelGioioso Cheese, 96.85

Third Award: Quality Cheese Inc., Vaughan, Canada, 96.70

• See **Cheese Champs**, p. 10

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Cheese Champs

Continued from p. 9

MILD PROVOLONE

Best of Class: Roger Krohn, Agropur, Luxemburg, WI, 99.00
Second Place Award: Agropur, Lake Norden, SD, 99.00
Third Award: Pat Doell, Agropur, Luxemburg, WI, 98.90

AGED PROVOLONE

Best of Class: Peter Steger, Belgioioso Cheese, 99.35
Second Award: Team Great Lakes, Empire Cheese, Cuba, NY, 99.00
Third Award: Team Cuba, Empire Cheese, Cuba, NY, 98.75

SMOKED PROVOLONE

Best of Class: Pat Doell, Agropur, Luxemburg, WI, 99.85
Second Award: Roger Krohn, Agropur, Luxemburg, WI, 98.30
Third Award: Empire Cheese, Inc., Cuba, NY, 98.15

STRING CHEESE

Best of Class Winner: Nick Siedschlag, Chula Vista Cheese Co./V&V Supremo Foods, Brownstown, WI, 99.30
Second Award: Leprino Foods, Denver, CO, 99.05

Third Award: Mark Boelk, Chula Vista Cheese Co./V&V Supremo Foods, 98.95

FLAVORED STRING CHEESE

Best of Class: Karoun Dairies, Turlock, CA, Hand Braided, Marinated with Olive Oil, Garlic and Herbs, 99.70
Second Award: Jill Syverson, Burnett Dairy Cooperative, Grantsburg, WI, Smoked, 99.20
Third Award: Nick Pierquet, Baker Cheese Factory, St. Cloud, WI, Jalapeno Pepper, 99.10

COTTAGE CHEESE

Best of Class: Westby Co-op Creamery, Westby, WI, 98.90
Second Award: Quincy Team, Prairie Farms Dairy, Quincy, IL, 98.85
Third Award: Quincy Team, Prairie Farms Dairy, 98.80

FLAVORED COTTAGE CHEESE

Best of Class: Farmington, Kemps, Rochester, MN, Chive, 99.00
Second Award: Kemps Chive Single, Kemps, St. Paul, MN, 98.40
Third Award: Farmington, Kemps, Rochester, MN, Strawberry Cottage Cheese, 97.45



RICOTTA

Best of Class: Quality Cheese Inc., Vaughan, Ontario, 99.40
Second Award: Caputo Cheese, Melrose Park, IL, 99.25
Third Award: Team 1, Upstate Farms Cheese, Campbell, NY, 99.20

FRESH ASIAGO

Best of Class: Danny McCrary Reed, Door Artisan Cheese Company, Egg Harbor, WI, 99.55, Crema Pressato Dolce Asiago
Second Award: Southwest Cheese LLC, Clovis, NM, 98.90
Third Award Winner: Saxon Creamery, Malone, WI, Asiago Fresca, 98.60

AGED ASIAGO

Best of Class: Team R, Sartori, Plymouth, WI, 98.90
Second Award: Southwest Cheese, Clovis, NM, 98.85
Third Award: Southwest Cheese, 98.65

PARMESAN

BEST OF CLASS & FINALIST: Team Il Re, Royal Aware (Netherlands), Italy, Parmigiano-Reggiano, 99.70
Second Award: Timothy Dudek, Belgioioso Cheese, 99.55
Third Award: Steven Bierhals, Belgioioso Cheese, American Grana, 99.50

FETA

Best of Class: Mike DeMuth, Agropur, Weyauwega, WI, 99.25
Second Award: Kruså Mejeri, Arla Foods, Kruså, Denmark, 99.20
Third Award: Micah Klug, Agropur, Weyauwega, WI, 99.15

FLAVORED FETA

Best of Class Winner: Steve Webster, Klondike Cheese, Odyssey Peppercorn, Monroe, WI, 98.85
Second Award: Pamela Ann Matsunaga, Little Greek Kitchen, Yomitan, Okinawa, Japan, Marinated Feta in blended oil and herbs from Greece, 98.65
Third Award: Team Randy, Agropur, Weyauwega, WI, Feta with Basil & Tomato, 98.60

BRICK & MÜNSTER

Best of Class: John (Randy) Pitman, Mill Creek Cheese, Arena, WI, Brick, 99.60

Second Award: Decatur Dairy, Brodhead, WI, Brick, 99.55
Third Award: Dave Buholzer, Klondike Cheese Co., Monroe, WI, Buholzer Brothers Brick cheese, 99.30

HAVARTI

Best of Class: Team 3, Meister Cheese, Muscoda, WI, 98.70
Second Award: Ron Bechtolt, Klondike Cheese Co., Monroe, WI, 98.65
Third Award: Eltham Bridge Street Cheesemakers, Fonterra Brands New Zealand, Eltham, New Zealand, 98.60

FLAVORED HAVARTI

Best of Class: Ben Workman, Edelweiss Creamery, Monticello, WI, Dill, 99.25
Second Award: Ron Bechtolt, Klondike Cheese, Buholzer Brothers Dill, Monroe, WI, 99.20
Third Award: Luke Buholzer, Klondike Cheese, Buholzer Brothers Dill, 99.10

GORGONZOLA

BEST OF CLASS & FINALIST: Emmi Roth, Seymour, WI, 98.55
Second: Jim Ingvorsen, Bornholms Andelsmejeri, Klemensker, Denmark, Bornzola Organic, 98.45
Third Award: Leif Skov Jensen, Bornholms Andelsmejeri, Klemensker, 98.35

BLUE VEINED CHEESE

Best of Class: Per Olesen, Bornholms Andelsmejeri, Klemensker, Bornholm, Denmark, Danablu 60+, 98.70
Second Award: Carr Valley Cheese Company, La Valle, WI, Glacier Penta Creme, 98.45
Third Award: Carr Valley Cheese, Glacier Point Blue, 98.40

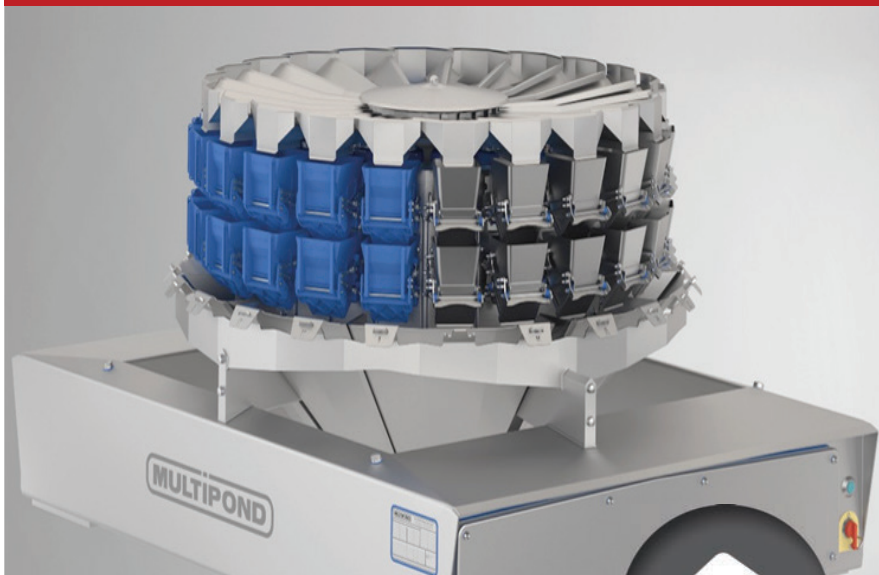
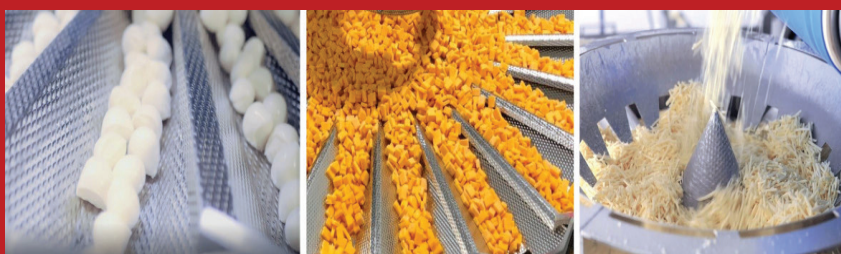
BLUE VEINED CHEESE, EXTERIOR MOLDING

BEST OF CLASS & FINALIST: Champignon North America, Inc., Käserei Champignon Lauben, Bavaria, Germany, Cambozola Black, 98.95
Second Award: Cellars at Jasper Hill, Greensboro, VT, Bayley Hazen Blue, 98.85

• See **Cheese Champs**, p. 11

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Cheese Champs

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Third Award: Reinhard Rosenauer, Berglandmilch eGen, Wels, Oberösterreich, Austria, Schäringer Dolce Bianca, 98.80

EDAM

Best of Class: Team Marum, RFC-E, Wolvega, Friesland, Netherlands, 99.60

Second Award: Team Marum, RFC-E, Wolvega, 99.40

Third Award: Reinhard Rosenauer, Berglandmilch eGen, Wels, Austria, 98.90

YOUNG GOUDA

BEST OF CLASS & FINALIST: Team Lutjewinkel, RFC-E, Wolvega, Friesland, Netherlands, Holland Master, 99.70

Second Award: Team Lutjewinkel, RFC-E/Wolvega, North-Holland Gouda Mild, 99.70

Third: Team Workum, RFC-E, Royal Friesland Campina, 99.30

MATURE GOUDA

BEST OF CLASS & FINALIST: Team Lutjewinkel, RFC-E, 99.40

Second Place Award: Team Lutjewinkel, RFC-E, 99.35

Third Award: Team Rotterdams oude, RFC-E, 99.30

EXTRA AGED GOUDA

Best of Class: Team Rotterdams oude, RFC-O, Wolvega, Friesland Netherlands, Rotterdamsche Oude, 99.60

Second Place Award: DCM Team, Dutch Cheese Makers, Garden City, Netherlands, Artikaas Vintage, 99.50

Third Award: Diederik Sliker, Van der Heiden Kaas B.V., Zuid-Holland, Netherlands, Stolkse Boeren, 99.35

FLAVORED GOUDA

Best of Class: Marieke Gouda, Thorp, WI, Marieke Gouda Caraway, 99.55

Second Place Award: Marieke Gouda, Cumin, 99.50

Third Award: Mountainoak Cheese, New Hamburg, Canada, Black Truffle 99.40

SMOKED GOUDA

BEST OF CLASS & FINALIST: Marieke Gouda, Thorp, WI, Smoked Cumin, 99.70

Second Award: Deaven Halbach, Arla Foods, Kaukauna, WI, Wheel With Cracked Black Peppercorn, 99.60

Third Award: Fromagerie Bergeron, Saint-Antoine de Tilly, Canada, Calumet, 99.50

BRIE

Best of Class: Calkins Creamery, Honesdale, PA, Noblette, 99.10

Second Award: Savencia Cheese USA, New Holland, PA, Ile de France Brie, 99.05

Third Award: Alouette Cheese, Savencia Cheese USA, Alouette Petite Brie, 99.00

CAMEMBERT

Best of Class: Arethusa Farm Dairy, Bantam, CT, Karlies Gratitude, 99.00

Second Award: Arethusa Farm Dairy, Camembert, 98.90

Third Award: Team Sutter, Natural Pastures Cheese Co., Courtenay, British Columbia, Comox Camembert, 98.85

OPEN CLASS: SOFT RIPENED

Best of Class: Matthew Brichford, Jacobs and Brichford Farmstead Cheese, Connerville, IN, JQ, 99.35

Second Award: Savencia Cheese USA, St Andre, 99.30

Third Award: Cellars at Jasper Hill, Harbison, 99.20

OPEN: FLAVORED SOFT RIPENED

BEST OF CLASS & FINALIST: Murray's Cheese & Jasper Hill, Long Island City, NY, Lait Bloomer, 99.30

Second Award: Kazuaki Ikeno, SADO Milk Factory, Sado, Niigata Japan, Camembert Snow Flower Miso Soaked, 99.10

Third Award: Old Europe Cheese, Inc., Benton Harbor, MI, Brie With Herbs, 98.75

LATIN AMERICAN FRESH

BEST OF CLASS & FINALIST: El Mexicano, Marquez Brothers International, Hanford, CA, Queso Panela, 99.65

Second: W&W Dairy, LLC, Monroe, WI, Queso Fresco, 99.60

Third Award: Nuestro Queso, Chicago, IL, Queso Fresco, 99.50

LATIN AMERICAN MELTING

Best of Class: John (Randy) Pitman, Mill Creek Cheese, Queso Quesadilla, 98.45

Second Award: John (Randy) Pitman, Mill Creek Cheese, Asadero, 98.30

Third Award: Crave Brothers Farmstead Cheese, Waterloo, WI, Oaxaca, 98.25

LATIN AMERICAN HARD STYLES

Best of Class: Sigma Foods, Darlington, WI, Cotija, 99.30

Second Award: V&V Supremo Foods, Inc., Chicago, IL, Cotija Wheel, 98.65

Third Award: V&V Supremo Foods, Cotija Wheel, 98.60

GRUYERE

BEST OF CLASS & FINALIST: Michael Spycher, Mountain Dairy Fritzenhaus, Gourmino AG, Urtenen-Schoenbuehl, Bern, Switzerland, 99.40

Second Award: Fromagerie Gourmande, Aebifrom SA, Montricher, Vaud, Switzerland, 99.25

Third Award: Laiterie-Fromagerie, Hunkeler Erich, Sommentier, Schweiz, Switzerland, 99.20

APPENZELLER

Best of Class: Johannes Eberle, SO Appenzeller Käse GmbH, Appenzell, Switzerland, 99.80

Second Award: Alois Pfister, SO Appenzeller Käse GmbH, Appenzell, Switzerland, 99.25

Third Award: Marcel Gabriel, SO Appenzeller Käse GmbH, Appenzell, Switzerland, 99.20

OPEN CLASS: ALPINE STYLE

BEST OF CLASS & FINALIST: Fromagerie Le Maréchal SA, Granges-Marnand, vaud, Switzerland, Le Maréchal, 99.85

Second Award: Fromagerie Le Maréchal SA, Granges-Marnand, vaud, Switzerland, Le Maréchal, 99.80

Third Award: Fromagerie Le Maréchal SA, Granges-Marnand, vaud, Switzerland, Le Maréchal, 99.75

WASHED RIND/ SMEAR RIPENED SOFT

Best of Class: Cellars at Jasper Hill, Winnimere, 99.80

Second Award: Emmi Roth, Roth Monroe Cheese, 99.75

Third Award: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, Yellow Door Creamy Redhead, 99.70

WASHED RIND/ SMEAR RIPENED SEMI SOFT

Best of Class: Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Teichalmer, 99.40

Second Award: Bergkäserei Aschwanden, Seelisberg, Switzerland, Bergrausch, 99.35

Third Award: Dörig Käsehandel AG, Urnäsch, Appenzellerland, Switzerland, Hornkuhkäse Switzerland, 99.30

WASHED RIND/ SMEAR RIPENED AGED OVER SIX MONTHS

BEST OF CLASS & FINALIST: Hardegger Käse AG, Hardegger Käse AG, Jonschwil, Switzerland, Alter Fritz, 99.80

Second Award: Moestl Franz & Team, Almenland Stollenkaese GmbH, Passail, Austria, Arzberger Ursteirer, 99.65

Third: Yaser Yilmaz, Gmundner Molkerei eGen, Gmunden, Austria, Gmundner Milch Gmundner Berg Premium, 99.60

WASHED RIND/ SMEAR RIPENED HARD STYLES

Best of Class: Othmar Pichler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria, Almkäse, 99.45

Second Award: Othmar Pichler and Team, Obersteirische Molkerei eGen, Ursteirer, 99.40

Third Award: Christa Egli, Mountain Dairy Gyrenbad, Gourmino AG, Urtenen-Schoenbuehl, Bern, Switzerland, Ur-Eiche, 99.35

• See Cheese Champs, p. 12

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Cheese Champs

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WASHED RIND/ SMEAR RIPENED HARD AGED NINE+ MONTHS

Best of Class: Spring Brook Farm Cheese, Reading, VT, Tarentaise, 99.85

Second Award: Walter Räss, Käserei Tufertschwil, Lütisburg, St. Gallen, Switzerland, Chällenhocker, 99.70

Third Award: Käserei Gabriel, Oberbüren, Switzerland, Galuskäse, 99.65

PEPPER FLAVORED

MONTEREY JACK, MILD HEAT

Best of Class: Southwest Cheese LLC, Clovis, NM, Pepper Jack with Sweet Habeneros, 99.80

Second Award: LaGrander's Cheese Team #2, LaGrander's Hillside Dairy, Inc., Stanley, WI, Pepper Jack Longhorn, 99.65

Third Place Award: AMPI, Jim Falls, WI, Monterey Jack with Jalapeno Peppers, 99.60

PEPPER FLAVORED MONTEREY JACK, MEDIUM HEAT

Best of Class: Smriko Adelita, Glanbia Nutritionals, Twin Falls, ID, Red Habanero, 99.45

Second: AMPI, Jim Falls, WI, with Jalapeno and Habanero, 99.25

Third Award: Cabot Creamery, Pepper Jack, 99.20

PEPPER FLAVORED

MONTEREY JACK, HIGH HEAT

Best of Class: Southwest Cheese, Pepper w/ Sweet Habenero, 99.05

Second: Harris Dennis, Glanbia Nutritionals, Twin Falls, ID, Red Habanero 99.00

Third Award: Comstock/Ellsworth Cooperative Creamery-Ellsworth, WI, Blaser's Habanero Ghost Pepper Jack Cheese, 98.65

OPEN CLASS PEPPER FLAVORED, MILD HEAT

Best of Class: John (Randy) Pitman, Mill Creek Cheese, Mild Chili Pepper Brick, 99.80

Second Award: Southwest Cheese, White Cheddar Hatch Green Chiles, 99.70

Third Award: John (Randy) Pitman, Mill Creek Cheese, Mild Chili Pepper Muenster, 99.65

OPEN CLASS PEPPER FLAVORED, MEDIUM HEAT

Best of Class: Mike Team, Henning Cheese, Kiel, WI, Chipotle Cheddar Bandage Daisy, 99.90

Second Award: John Rearick, Glanbia Nutritionals, Chipotle Cheddar, 99.80

Third: John (Randy) Pitman, Mill Creek Cheese, Medium Chili Pepper Habanero Brick, 99.65

OPEN CLASS PEPPER FLAVORED, HIGH HEAT

Best of Class: Aleksandar Simic, Glanbia Nutritionals, Red Habanero Colby Jack, 98.80

Second Award: Cheryl Madrid Glanbia Nutritionals, Red & Green Habanero White Cheddar, 98.70

Third Award: Southwest Cheese, Cheddar Mozz with Sweet Habeneros, 98.45

OPEN CLASS: SOFT CHEESE

Best of Class: Lake Country Dairy, Turtle Lake, WI, Mascarpone, 99.80

Second: Crave Brothers Farmstead Cheese, Mascarpone, 99.70

Third Award: Crave Brothers Farmstead Cheese, Mascarpone, 99.65

OPEN CLASS: SEMI SOFT

Best of Class: Team Baldauf Käse, Gebr. Baldauf GmbH & Co. KG, Lindenberg, Bavaria, Germany, Baldauf Der Allgäuer, 99.35



Second Award: Team Skylger, RFC-Z, Wolvega, Friesland, Netherlands, Skylger, Island Cheese 55+, 98.90

Third Award: Jöttl Christoph, Chascharia Val Müstair, Müstair, EU, Switzerland, Grottino, Cavatsch, 98.80

OPEN CLASS: HARD CHEESE

BEST OF CLASS & FINALIST: Hardegger Käse AG, Jonschwil, Switzerland, Gallus Grand Cru, 99.55

Second Award: Hardegger Käse AG, Edelfels, 99.45

Third Award: Emmi Schweiz AG, Ruedtligen-Alchenflueh, Berne, Switzerland, Kaltbach Gouda, 99.20

OPEN CLASS: HARD CHEESE WITH NATURAL RIND

BEST OF CLASS & FINALIST: The Farm at Doe Run, Coatesville, PA, St. Malachi Reserve, 99.70

Second Award: Farm at Doe Run, St. Malachi, 99.50

Third Award Winner: Jackie Chang, Haystack Mountain Creamery, Longmont, CO, Wall Street Gold, 99.45

OPEN CLASS: FLAVORED SOFT

Best of Class: Vermont Creamery, Crème Fraîche Madagascar Vanilla, 99.25

Second Award: Calabro Cheese, East Haven, CT, Burrata Con Tarufo, 99.20

Third Award: Anthony Mongiello, Formaggio Italian Cheese Specialities, Hurleyville, NY, Fresh Mozzarella & Grilled Vegetables, 99.00

OPEN CLASS: FLAVORED SEMI SOFT CHEESE

Best of Class: Lake Country Dairy, Yellow Door Creamery Smoky Pepper, 99.65

Second Award: Mifroma SA, Ursy, Fribourg, Switzerland, Blumenkäse, 99.60

Third Award: Lake Country Dairy, Turtle Lake, WI, Yellow Door Creamery Dill Rubbed Fontal, 99.60

OPEN CLASS: FLAVORED HARD CHEESE

Best of Class: Team Juweel, RFC-Z, Boeren Bonte Farmhouse Chimmi Churry, 98.85

Second Award: Fluekiger Juerg, Sennerei Spluegen, Spluegen, GR Switzerland, Spluegner Bergthymian, 98.75

Third Award: Sirana Gligora, Kolan, Zadarska, Croatia, Kolan aged in Wine Press, 98.70

• See **Cheese Champs**, p. 13

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Cheese Champs

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SMOKED SOFT & SEMI SOFT

Best of Class: Team 1, Meister Cheese, Smoked Kindred Cheddar, 99.00

Second Award: Zukic Sejad, Glanbia Nutritionals, Smoked Monterey Jack, 98.75

Third Award Winner: Global Foods International, Schiller Park, IL, Double Smoked Mozzarella, 98.70

SMOKED HARD CHEESE

Best of Class: Winchester Cheddar Team, Lactalis Canada, Balderson Double Smoked Cheddar, 99.60

Second Award: Team B, TCCA, Tillamook, OR, Trask Mountain, 99.25

Third Award: Sirana Gligora, Kolan, Zadarska, Croatia, Kordunski, 99.20

REDUCED FAT SOFT & SEMI SOFT CHEESE

BEST OF CLASS & FINALIST: Team Steenderen, RFC-E, Wolvega, Netherlands, Milner 30+ Extra Matured, 99.80

Second Award: Team Steenderen, RFC-E, Wolvega, Netherlands, Milner Mild, 99.75

Third Award Winner: Team Lutjewinkel, RFC-E, Wolvega, Netherlands, Lutjewinkel 35 +, 99.80

REDUCED FAT HARD CHEESE BEST OF CLASS & FINALIST:

Beemster, Westbeemster, Netherlands, Beemster Lite Old 30+, 99.55

Second Award: Team Lutjewinkel, RFC-E/Wolvega, Lutjewinkel, 99.40

Third Award: Old Amsterdam, Westland Kaasexport BV, Huizen, Netherlands, Old Amsterdam Less Fat Aged Gouda, 99.15

LOW FAT CHEESE

Best of Class: Team Nathan, Agropur, Weyauwega, WI, Fat Free Feta, 99.05

Second Award: Fromagerie Bergeron, Saint-Antoine de Tilly, Quebec, Six Pourcent, 99.00

Third Award: Lactalis American Group, Inc., Buffalo, NY, Low Fat Ricotta, 98.95

REDUCED SODIUM CHEESE

Best of Class: John (Randy) Pitman, Mill Creek Cheese, Reduced Sodium Muenster, 99.10

Second Award: Team Lutjewinkel, RFC-E, Wolvega, Friesland, Netherlands, 99.00

Third Award: Gary Vaughn, Rothenbuhler Cheesemakers, Middlefield, OH, Reduced-Sodium Swiss Cheese

COLD PACK CHEESE, CHEESE FOOD

Best of Class: Pine River Pre-Pack, Newton, WI Jalapeno Cold Pack Cheese Food, 99.40

Second Award: Pine River Pre-Pack, Asiago Cold Pack Cheese Food, 99.20

Third Award: Trugman Nash, LLC, Chatham, NJ, Old Croc Sharp Cheddar Spread, 99.15

COLD PACK SPREADS

Best of Class: Pine River Pre-Pack, Inc., Pepper Jack Cold Pack Cheese Spread, 99.55

Second Award: Pine River Pre-Pack, Spicy Beer Cold Pack Cheese Spread, 99.50

Third Award: Pine River Pre-Pack, Saputo Cheese USA Inc., Milwaukee, WI, Sharp Cheddar Cheese Spread, 99.05

SPREADABLE NATURAL

Best of Class: Schreiber Foods, Green Bay, WI, Plain Cream Cheese Cup, 99.35

Second Award: Team Holstebro Dairy, Arla Foods aamba, Holstebro Cream Cheese Dairy, Holstebro, Denmark, 16% Fresh Lactofree Cheese, 99.30

Third Award: Arla Foods, Birkum Ost, Odense, Denmark, Birkum Cheese, 99.20

FLAVORED SPREADABLE NATURAL CHEESE

Best of Class: Arla Foods, 60+ Pikante Cheese, 99.55

Second: Savencia Cheese USA, Alouette Garden Vegetable, 99.50

Third Award: Savencia Cheese USA, Alouette Cucumber & Dill, 99.15

PASTEURIZED PROCESS

Best of Class: AMPI, Portage, WI, Colored American Past. Process Cheese Loaf, 98.10

Second Award: Wohlt Creamery/Ellsworth Cooperative Creamery, New London, WI, White EZ-Melt American, 97.95

Third Award: Land O'Lakes, Spencer, WI, Deli White American Cheese, 97.80

FLAVORED PASTUERIZED PROCESS

Best of Class: Dutch Cheese Makers, Garden City, Netherlands, Artikaas Smoked with Jalepeno, 99.10

Second Award: Dutch Cheese Makers, Artikaas Smoked, 98.95

Third Award: AMPI, Portage, WI, PP MJ & American Cheese w/Red Bell & Jalapeno Peppers, 98.85

PASTEURIZED PROCESS CHEESE SLICES

Best of Class: Meiji Co., Ltd. Chuoku, Tokyo, Japan, Meiji Hokkaido Tokachi Smart Cheese Japanese Style Dashi, 99.25

Second Award Winner: AMPI, Portage, WI, American Swiss Pasteurized Process Cheese Slices, 98.45

Third Award: Bongards Creameries, Norwood, MN, Processed American Slice - Smoked Cheddar, 98.35

• See Cheese Champs, p. 14

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Cheese Champs

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PASTEURIZED PROCESS CHEESE SPREAD

Best of Class: Alouette Cheese USA, Creme de Brie, 99.60
Second Award: Savencia Cheese USA, Creme de Blue, 99.30
Third: Team One, Williams Cheese Company, Linwood, MI, Limburger Cheese Spread, 98.80

SOFT GOAT'S MILK CHEESE

Best of Class: Laura Chenel, Sonoma, CA, 99.55
Second Award: Belmont, Saputo Cheese USA, Milwaukee, WI, 99.25
Third Award: Couturier North America, Hudson, NY, Soignon Whips-Plain, 99.20

FLAVORED SOFT GOAT'S MILK CHEESE

Best of Class: Vermont Creamery, Websterville, VT, Fresh Goat Cheese Herb, 99.35
Second Award: Idyll Farms, Northport, MI, Spreadable Idyll Pastures Garlic & Herbs, 99.15
Third Award: Cypress Grove-Arcata, CA, PsycheDillic, 99.10

FLAVORED SOFT GOAT'S MILK WITH SWEET CONDIMENTS

Best of Class: Mackenzie Creamery, Hiram, OH, Cognac Fig Chevre, 99.70
Second Award: Savencia Cheese USA, Blueberry Vanilla Goat Log, 99.65
Third Award: Cypress Grove, Sweet Dreams, 99.35

SURFACE RIPENED GOAT'S MILK CHEESE

Best of Class: Idyll Farms, Idyll Gris, 99.20
Second Award: Vermont Creamery, Coupole, 99.00
Third Award: Cypress Grove, Bermuda Triangle, 98.90

WASHED RIND GOAT'S MILK CHEESE

BEST OF CLASS & FINALIST: Cellars at Jasper Hill, Highlander, 99.65
Second Award: Michael Hanke, Fromagerie Hanke SA, Gourmino AG, Urtenen-Schoenbuehl, Bern Switzerland, Dzuyo, 99.50
Third Award: Moestl Franz & Team, Almenland Stollenkaese GmbH, Caprissimum, 99.25

SEMI SOFT GOAT'S MILK

Best of Class Winner: Cypress Grove, Midnight Moon, 99.60
Second: Puerto Del Rosario, Spain, Maxorata Majorero, 99.55
Third Award: Team Gerkesklooster, RFC-E, Frico Belle Blanche Mild, 99.45

FLAVORED SEMI SOFT GOAT'S MILK CHEESE

Best of Class Winner: Team Zijerveld, RFC-Z, Caprimera 50+ Met Pepper, 99.40
Second Award: Team Zijerveld, RFC-Z, Caprimera 50+ met Rozemarijn-Thym, 99.10
Third Award: Team Zijerveld, RFC-Z, Caprimera Liguria, 99.05

HARD GOAT'S MILK CHEESE

BEST OF CLASS & FINALIST: Westland Kaasexport BV, Old Amsterdam Aged Goat Gouda, 99.85
Second Award: Central Coast Creamery, Paso Robles, CA, Goat Cheddar, 99.65
Third Award: Beemster, Beemster Goat, 99.50

SOFT SHEEP'S MILK CHEESE

Best of Class Winner: Arvanitis S.A., Thessaloniki, Macedonia,, Greece, Manouri, 99.20
Second Award: Liam Callahan, Bellwether Farms, Petaluma, CA,, 99.00
Third Award: Chris Osborne, Blackberry Farm, Walland, TN, Fresh Brebis, 98.95



SEMI SOFT SHEEP'S MILK CHEESE

Best of Class Winner: Carr Valley Cheese, Marisa, 99.25
Second Award: Lactalis American Group, Masegros, France, Feta Valbraiso, 98.90
Third Award: Lactalis American Group, P'tit Basque Istara, 98.85

FLAVORED SHEEP'S MILK CHEESE

Best of Class: Sandro Pisanu, Centro Trasformazione Latte, Sardegna, Italy, Moliterno al Tartufo, 99.80
Second Award: Gemma Cambero, Hacienda Zorita, San Pelayo de Guareña, Spain, Queso curado de oveja ecológico al vino Syrah ecológico, 99.75
Third: Agour, Hélette, France, Brebis au Piment d'Espelette, 99.65

HARD SHEEP'S MILK CHEESE - AGED 0-3 MONTHS

Best of Class: Dehesa de Los Llanos S.L., Albacete, Castilla La Mancha, Spain, Manchego Dehesa de Los Llanos Semicured, 99.10
Second: Sirana Gligora, Kolan, Zadarska, Croatia, Likotin, 98.70
Third Award: Moestl Franz & Team, Almenland Stollenkaese, Arzberger Aurum, 98.55

HARD SHEEP'S MILK CHEESE - AGED 3-9 MONTHS

Best of Class: Miguel Angel, Garcia-Baquero, Manchego, 99.45
Second Award: ILBESA, Spain, DM Curado, 99.00
Third Award: Cypress Grove, Lamb Chopper, 98.95

HARD SHEEP'S MILK CHEESE - AGED 9+ MONTHS

Best of Class: Entrepinares, Grupo Entrepinares, Valladolid, Spain, Raw Sheep's Milk Cheese Aged, 99.80
Second Award: Miguel Angel, Garcia-Baquero, Manchego, 99.75
Third Award: ILBESA, Spain, DM Viejo, 99.70

SURFACE RIPENED SHEEP'S MILK CHEESE

Best of Class: Franz Scheuber, Fläcke-Chäsi, Beromünster, Switzerland, Altes Schaf, 99.40
Second Award: Yan Sutterlin & Team, La Fromatheque, Martigny, Gourmino AG, Urtenen-Schoenbuehl, Bern, Switzerland, Bio Vallee Brebidoux, Selected and Proved Gourmino, 99.30
Third Award: Gebr. Baldauf GmbH & Co., Lindenberg, Bavaria, Germany, Baldauf Schafskäse, 99.20

SOFT & SEMI SOFT MIXED MILK CHEESE

Best of Class: Lacteos Martinez, Spain, Los Cameros, 99.35
Second Award: Murray's Cheese & Old Chatham Creamery, Long Island City, NY, 80.10.10, 98.95
Third Award: Nasonville Dairy, Inc., Marshfield, WI, Cow & Goat Blended Feta, 98.85

FLAVORED MIXED MILK CHEESE

Best of Class Winner: Sirana Gligora, Dinarski Aged in Wine Press, 99.10
Second Award: Sirana Gligora, Žigljen Aged in Olive Press, 98.90
Third Award: Grupo Ganaderos de Fuerteventura, Alisios with Paprika, 98.60

SURFACE RIPENED MIXED MILK CHEESE

Best of Class: Carr Valley Cheese, Cave Aged Mellige, 99.70

• See Cheese Champs, p. 15



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Cheese Champs

Continued from p. 14

Second Place Award: David Rogers and Team LaClare, LaClare Family Creamery/Mosaic Meadows, Malone, WI, Cave Aged Chandoka New Zealand Style Mixed Milk, 99.45

Third Award: Bent I. Hansen, Arla Foods Gjesing Mejeri, Skanderborg, Black Castello, 99.40

**HARD MIXED MILK CHEESE
BEST OF CLASS & FINALIST:** Miguel Angel Garcia-Baquero, Iberico, 98.60
Second Award: Murray's Cheese & Agour, 98.25, Mistoa
Third Award: Coast Central Coast Creamery, Seascape, 98.05

**HARD MIXED MILK CHEESE
AGED 6+ MONTHS**
Best of Class: The Farm at Doe Run, Creamery Collection, 99.85
Second Award: Sartori, Plymouth, WI, Limited Edition Pastorale Blend, 99.80
Third Award: Entrepinares, Grupo Entrepinares, Valladolid, Spain, 99.75

MIXED MILK CHEESE
Best of Class Winner: Calabro Cheese, Smoked Mozzarella Di Bufala, 99.00
Second Award: Barry Charlton, Berrys Creek Gourmet Cheese, Fish Creek, Victoria, Australia, Riverine Blue, 98.45
Third Award: Ragya Team, Prairie Sky and Snowland Treasure, Soldiers Grove, WI, Tibetan Yak Gruyere Batch #819A, 98.30

BUTTER
Best of Class: Per Olesen, Bornholms Andelsmejeri, Klemensker, Bornholm, Denmark, 99.35
Second Award: AMPI Team #1, New Ulm, MN, 99.10
Third Award: Lactalis Canada, Winchester, Ontario, 99.05

UNSALTED BUTTER
Best of Class: Arla Foods, Holstebro, Denmark, 99.30
Second Award: Lactalis Canada, Winchester, 99.10
Third Award: NZMP, Fonterra Co-operative Group, Auckland, New Zealand, 99.05

FLAVORED BUTTER
Best of Class: Rodolphe, France, Beurre au Poivre de Madagascar, 99.40
Second Award: AMPI Team #1, New Ulm, MN, Spicy Butter, 99.35
Third Award: AMPI Team #1, New Ulm, MN, Coconut Rum, 99.30

COW'S MILK LOWFAT YOGURT
Best of Class: Prairie Farms Dairy, Quincy, IL, 99.70, Peach Whole Milk
Second Award: Cabot Creamery, 99.50, Plain Non-Fat Yogurt
Third: Yodelay Yogurt, Madison, WI, 99.45, Peach-Raspberry Swiss

COW'S MILK YOGURT
Best of Class: Schreiber Foods, Plain Yogurt, 99.70
Second Award: Upstate Niagara Cooperative, West Seneca, NY, 99.60, Organic Whole Milk Cup-set Yogurt
Third Award: Stonyfield Farm, Londonderry, NH, 99.50, Brown Cow

FLAVORED COW'S MILK YOGURT
Best of Class: Schreiber Foods, 99.70, Honey Vanilla Greek Yogurt
Second Award: Stonyfield Farm, 99.50, Whole Milk Vanilla Yogurt
Third Award: Pure Eire Dairy, Othello, WA, 99.45, Organic, 100% Grass-Fed Mango Whole Milk Yogurt

HIGH PROTEIN COW'S MILK YOGURT
Best of Class: Eric Weidman, siggi's dairy, New York, NY, 99.80, 4% Fat Skyr
Second Award: Adam Buholzer, Klondike Cheese, Monroe, WI, 99.75, Odyssey Greek Yogurt 3.5%
Third Award: Steve Buholzer, Klondike Cheese, 99.70, Odyssey Greek Yogurt

FLAVORED HIGH PROTEIN COW'S MILK YOGURT
Best of Class: Cabot Creamery, 99.85, Vanilla Bean Greek Yogurt
Second Place Award: Dave Buholzer, Klondike Cheese, 99.80, Odyssey Greek Lowfat Vanilla
Third Award: Adam Buholzer, Klondike Cheese, 99.75, Odyssey 3% Greek Yogurt Vanilla

YOGURT - ALL MILKS
Best of Class: Alberto Sasson, Deca & Otto Farms, Doral, FL, Colombia, 99.60, Greek Yogurt Plain Flavor, Buffalo Milk
Second Award: Laura Chenel, Sonoma, CA, 99.45, Vanilla Goat



Third Award: Paul Sutter, Natural Pastures Cheese Company, Courtenay, Canada, 99.40, McClintock's Farm Water Buffalo

DRINKABLE CULTURED PRODUCTS
Best of Class: Yodelay Yogurt, 99.95, Rhubarb Swiss Yogurt
Second Award: Yodelay Yogurt, 99.90, Raspberry Swiss Yogurt
Third Award: Yodelay Yogurt, 99.85, Blueberry Swiss Yogurt

OPEN CLASS SHREDDED FLAVORED & UNFLAVORED
Best of Class Winner: Zach Hagen, Chula Vista Cheese Co./V&V Supremo Foods, 98.80, Chihuahua
Second Award Winner: Team 3, Agropur, Jerome, ID, 98.75, Low Moisture Whole Milk Mozzarella Dice Shred
Third Award: Molly Meyer, Chula Vista Cheese Co./V&V Supremo Foods, 98.70, Chihuahua Cheese Shred

OPEN CLASS SHREDDED CHEESE BLENDS
Best of Class: Dan Reed, Chula Vista Cheese Co./V&V Supremo

Foods, 99.75, Chihuahua/Oaxaca Blend
Second Award: Masters Gallery Foods, Plymouth, WI, 99.65, Shredded Hot Pepper Blend
Third Award: Masters Gallery Foods, 99.60, Shredded Parmesan, Gruyere & Swiss

PREPARED CHEESE FOODS
Best of Class: Robert Menghini, BelGioioso Cheese, 99.50, Fresh Mozzarella Prosciutto & Fresh Basil Roll
Second Award: Carr Valley Cheese, 99.45, Bread Cheese
Third Award: Carr Valley Cheese, 99.25, Jalapeno Bread Cheese

NATURAL SNACK CHEESE
Best of Class Winner: Specialty Cheese Company Inc., Reeseville, WI, 99.85, Just the Cheese Wisconsin Cheddar Minis
Second Award: Ryan Healy, BelGioioso Cheese, 99.75, Fresh Mozzarella Snacking Cheese
Third Award: Carr Valley Cheese, 99.70, Goat Cheddar Stix

• See Cheese Champs, p. 16

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Cheese Champs

Continued from p. 11

NATURAL SNACK CHEESE, CHEESE CURDS

Best of Class Winner: Crave Brothers Farmstead Cheese, 99.75, Cheese Curds with Jalapeno

Second Award: Ellsworth Cooperative Creamery, Ellsworth, WI, 99.70, Jalapeno Bacon Cheese Curds

Third Award: Ponderosa Dairy Products, Kewaunee, WI, 99.65, Farmstead Curds

NATURAL SLICED CHEESE

Best of Class Winner: Green Team, Great Lakes Cheese-Plymouth, Plymouth, WI, 99.15, NY X-Sharp Cracker Cut

Second Award: Midnight Mayhem, Great Lakes Cheese-Plymouth, 98.90, Havarti Cracker Cuts

Third Award: Cut & Wrap Team, Cabot Creamery, 98.85, Pepper-Jack Cracker Cuts

CHEESE BASED SPREADS

Best of Class: Team Three, Williams Cheese Company, Linwood, MI, 99.00, Spicy Pimento Cheese Spread

Second Award: Michele & Lance Sawyer, Red Clay Gourmet, Win-

ston Salem, NC, 98.95, Flame Roasted Jalapeno Pimiento Cheese
Third Place Award: Key Ingredient Market, Bath, PA, 98.90, Hot Horseradish & Ale Spread

DRY WHEY

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

Second Award: Foremost Farms, Richland Center, WI, 99.65

Third Award: Saputo Cheese USA, Waupun, WI, 99.60

WPC 34%

Best of Class: Foremost Farms USA, Preston, MN, 99.90

Second Award: Foremost Farms USA, Sparta, WI, 99.85

Third Award: Lynn Proteins, Granton, WI, 99.80

WPC 80%

Best of Class: Agri-Mark, Middlebury, VT, 99.65

Second Award: Rumiano Cheese Company, Willows, CA, 99.40

Third Award: El Mexicano, Marquez Brothers International, 99.35

WHEY PROTEIN ISOLATE 90

Best of Class: Lactalis American Group, Nampa, ID, 99.90

Second Award: Milk Specialties Global, Eden Prairie, MN, 99.80

Third Award: Mullins Whey Inc, Mosinee, WI, 99.75



WHEY PERMEATE

Best of Class Winner: Saputo Cheese USA, Tulare, CA, 99.90

Second Place Award: Agri-Mark, Middlebury, VT, 99.75

Third Award Winner: Don Wilson, Great Lakes Cheese of NY, Adams, NY, 99.65

NONFAT DRY MILK, SKIM MILK POWDER

Best of Class: Dairy Farmers of America, Garden City, KS, 99.85

Second Award: Littlefield - B, Continental Dairy Facilities Southwest, LLC, Littlefield, TX, 99.80

Third Award: DFA, Garden City, KS, 99.75

MILK PROTEIN ISOLATE

Best of Class: DFA, Fallon, NV, 99.60

Second Award: Team Leeuwarden, RFC - E, 99.40

Third Place Award: Team Lochem, RFC - E, 99.35

MILK PROTEIN CONCENTRATE

Best of Class: Idaho Milk Products, Jerome, ID, 99.80

Second Award: DFA, Portales, NM, 99.60

Third Place Award: Idaho Milk Products, Jerome, ID, 99.50.

“For generations, cheese makers have honed their craft with a commitment to excellence, and that shows in the work of World Championship Cheese Contest winners,” said John Umhoefer, executive director of the Wisconsin Cheese Makers Association (WCMA), which hosts the biennial contest.



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House Bill Would Establish Science- Based Criteria For State Label Rules

Washington—Bipartisan legislation introduced in the US House on Monday aims to ensure that consumers have access to accurate and easy-to-understand product information by, among other things, establishing science-based criteria for all additional state and local labeling requirements.

The Accurate Labels Act (ALA), which was introduced by US Reps. Adam Kinzinger (R-IL) and Kurt Schrader (D-OR), would also allow state-mandated product information to be provided through smartphone-enabled “smart labels” and on websites, where consumers could find up-to-date, relevant ingredients and warnings; and ensure that covered product information is risk-based; will leave unchanged current federal laws related to allergens, nutrition facts and medicines.

Kinzinger and Schrader also introduced the legislation in June 2018, and a Senate companion bill was also introduced.

“Consumers deserve full transparency on the products they’re buying, no matter where they live

or shop. Often times, due to various state laws, items are incorrectly labeled with warnings about harms that do not exist. This inaccuracy creates confusion and fear for the consumers, desensitizes the public from heeding serious warnings on health risks, and imposes unnecessary and costly regulatory burdens for producers,” Kinzinger said.

American consumers are demanding more information about the safety of the products that they purchase for their families,” Schrader said. The Accurate Labels Act would “establish science-based criteria for labeling requirements to ensure that consumers are given accurate information about the products that they use every day.”

The legislation is supported by the Coalition for Accurate Product Labels. The ACC said the need for the ALA is clear from the growing number of proposals in cities and states across the US that mandate certain products carry warning labels that are not backed by science and imply risks where none exist. Since 2017, there were 62 proposals in 17 different states that would require warning labels or ingredient listings that go beyond national standards, which may unnecessarily drive up costs for consumers and interfere with interstate commerce.

Plant-Based Food Sales Grow 11.4% In 2019; Plant-Based ‘Milk’ Hits \$2 Billion

Plant Based Foods Association, Dot Foods Announce Partnership To Boost Distribution

Washington—US retail sales of plant-based foods grew 11.4 percent last year to \$5 billion, according to data released this week by the Plant Based Foods Association (PBFA) and the Good Food Institute (GFI).

The leading drivers of plant-based food sales continue to be plant-based “milks,” meat, dairy alternatives in general, and plant-based meals, the PBFA and GFI noted.

Sales of plant-based “milks” grew 5 percent in 2019, to \$2 billion, and now make up 14 percent of the entire milk category, PBFA and GFI said.

Almond milk is still the largest plant-based milk type, with 2019 sales estimated at \$1.3 billion, but oat milk has rapidly burst onto the scene, growing 686 percent over the past year to \$84 million, GFI reported.

The data summarized by PBFA and GFI represents retail sales of plant-based foods that directly replace animal products, including dairy, meat, seafood, and eggs, as well as meals that contain plant-based alternatives. This data was obtained over the 52-week period ending December 2019 from the SPINScan Natural and Specialty Gourmet, and SPINScan Conventional Multi Outlet (powered by IRI) channels.

Among other plant-based dairy alternatives:

- Sales of plant-based “cheese” increased 18.3 percent, to \$189 million.
- Sales of plant-based “butter” increased 8.4 percent, to \$198 million.
- Sales of plant-based “yogurt” increased 31.3 percent, to \$283 million.
- Sales of plant-based “creamer” increased 34.3 percent, to \$287 million.
- Sales of plant-based “ice cream” increased 5.7 percent, to \$336 million.
- Sales of plant-based spreads, dips, sour cream and sauces increased 53.7 percent to \$30 million.
- Sales of plant-based meals increased 8.3, to \$377 million.
- Sales of ready-to-drink beverages increased 18.4 percent, to \$122 million.

“Plant-based foods remain a growth engine, up 29 percent over the last two years,” said Julie Emmett, PBFA senior director of retail partnerships. “Growth is fueled by innovation in categories across the store and retailers

are responding by expanding shelf space to satisfy the rapidly expanding consumer base seeking more plant-based foods.”

“Clearly plant-based is a lasting trend that is gaining power over time,” said GFI associate director of corporate engagement Caroline Bushnell. “From the data, we see a steady rise in plant-based products year over year across regions, which indicates that this is not a bubble or a fad, but a real change in consumer behavior. This is a tipping point and there is so much product innovation yet to hit the market, well beyond the burger.”

Also this week, the PBFA and Dot Foods announced a new

partnership that aims to increase access to plant-based foods. PBFA, which has 180 member companies, is partnering with Dot Foods to help more plant-based food companies increase their distribution potential, and PBFA will support companies with onboarding.

“Our team at Dot Foods is seeing the market for plant-based foods explode,” said Rodd Willis, director of natural and specialty for Dot. “We want to ensure our customers have access to a larger variety of these foods, and this partnership with PBFA will help us do that.”

Dot Foods purchases products directly from manufacturers and resells them to its distributor customers in less-than-truckload quantities, making the supply chain more efficient and cost-

effective for all involved, the PBFA noted.

Through the new partnership with PBFA, interested manufacturers will have enhanced access to Dot’s natural and specialty team to evaluate how the company may be able to assist with your distribution needs.

“We’re excited to collaborate with Dot Foods and address a key barrier for many plant-based food companies: distribution. This partnership will help companies with scalability and will ultimately result in consumers having more plant-based options everywhere they eat outside of the home,” said Sabina Vyas, the PBFA’s senior director of strategic initiatives.

For more information, visit www.plantbasedfoods.org.

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Oklahoma State Ag College Renamed In Recognition Of Gift From Fergusons

Stillwater, OK—Oklahoma State University and alumni Larry and Kayleen Ferguson recently announced a \$50 million gift from the Ferguson Family Foundation that will transform the College of Agricultural Sciences and Natural Resources in a variety of ways, including a new name.

Larry Ferguson is the retired president and CEO of Schreiber Foods, Green Bay, WI, while Kayleen is a retired educator. Larry Ferguson also served on the boards of directors and executive committees of both the International Dairy Foods Association and the National Cheese Institute.

Following approval from the Oklahoma A&M Board of Regents, the college has been renamed the Ferguson College of Agriculture in recognition of the gift, which is among the largest in OSU's history. The funds will create a \$25 million endowment for the college's operations and designate \$25 million to launch a fundraising campaign for a research and teaching building.

The historic gift was announced earlier this year at an event launching the New Frontiers capital fun-

draising campaign for the planned facility. Through the New Frontiers campaign, the university is seeking to raise \$50 million in private support for the planned \$100 million teaching and research facility, with construction beginning in the spring of 2021.

Both Fergusons credit Oklahoma State as an impetus for much of the success they experienced throughout their lives.

"I would never have become CEO without coming to Oklahoma State and going through the program here," Larry Ferguson said. "Kay and I believe education is the way to solve the economic problems of our country. This gift is about more than just education."

The Fergusons have already begun transforming agricultural programs at Oklahoma State through their contributions to the Ferguson Family Dairy Center, which provides hands-on experiences and research opportunities for undergraduate and graduate students. The couple, who met as students in 1975, announced the lead gift for that project in 2015 and celebrated its grand opening

in 2017. Since then, OSU has attracted students from across the US who want to be a part of the dairy program and live in Helms Hall. In total, Kayleen and Larry Ferguson have given nearly \$55 million to Oklahoma State through the Ferguson Family Foundation.

Through the Ferguson Family Foundation, they have supported many initiatives in their communities and churches. At OSU, the Fergusons have been active in their support of athletics and the department of animal and food sciences, where Larry earned his bachelor's degree in 1975. Larry was named the OSU Animal Science Graduate of Distinction in 2002 and was recognized as a Distinguished Alumnus of the College of Agricultural Sciences and Natural Resources in 2016. The OSU Alumni Association recognized both Fergusons as Distinguished Alumni in 2017.

Oklahoma State University President Burns Hargis said the Ferguson Family Foundation's gift will have far-reaching benefits for all of OSU in addition to the multibillion-dollar agricultural and natural resource economies of Oklahoma and the region.

"Not only will we have the right tools in place with this wonderful new building, but the Fergusons' gift ensures we can always recruit and support the brightest minds in the world. That impacts the way we teach, the way we research and how we share that information with others through OSU Extension who will benefit from our findings," Hargis said. "The Ferguson College of Agriculture will be a destination for researchers, professors and students."

Dr. Thomas G. Coon, OSU's vice president for agricultural programs and dean of the renamed college, said the historic gift's programming support and the cutting-edge facility will allow the Ferguson College of Agriculture to emerge as a national and global leader in agricultural and natural resource programs.

"This project will change and modernize our research and the way we teach scientific subjects. It all goes back to the premise of being a modern land-grant institution," Coon said. Oklahoma Secretary of Agriculture and OSU alumna Blayne Arthur also praised OSU's agricultural education program.

"An ag degree from Oklahoma State is a golden ticket to career opportunities and preparing students to be leaders and change makers in their communities," she said. "... We have something very special here at Oklahoma State in our ag program. We expect success and turn out top-tier students. We have some of the best students in the world who will go out and change the face of agriculture but also the business world."

Restaurant Industry Sales Projected To Reach \$899 Billion In 2020; Off-Premises Is Growth Force

Washington—Restaurant industry sales are projected to reach a record \$899 billion in 2020, with the moderate 4 percent growth rate mirroring general economic conditions, according to the National Restaurant Association's 2020 *State of the Restaurant Industry* report, which was released late last month.

The report examines key factors impacting the restaurant industry, including the current state of the economy, operations, workforce, and food and menu trends across segments from quickservice to fine dining.

"Now in its 11th consecutive year of growth, the restaurant industry is adapting to consumer preferences faster than ever before," said Hudson Riehle, senior vice president, research and knowledge group, National Restaurant Association.

"Consumers tell us they want to use restaurants more than they are now, and the challenge for the industry is meeting consumers where they want to be," Riehle continued. "We expect this year will see growth in off-premises options, technology that streamlines operations, and more restaurants that are talking about their increased sustainable and eco-friendly practices."


Off-premises will be a prominent force of growth in 2020, the report predicted.

To be successful, restaurant operators will look to strike the perfect formula of on- and off-premises for their business as consumers strive for convenience, but continue to look to the social escape that restaurants provide.

Consumer interest in healthy menu options will remain strong in 2020, and consumers will make decisions based on the availability of healthy offerings, the report said. Some 76 percent of adults said they are more likely to visit a restaurant that offers locally sourced food and 79 percent of adults said they are more likely to visit a restaurant that offers healthy menu options.

"Consumers are embracing the industry more as they continue to shift their spending away from physical items and towards experiences. This opens channels of opportunity and growth in food, beverage, and technology," Riehle commented. "We're excited to see how these trends and developments play out in 2020 and beyond."

For more information on or to download the report, visit www.restaurant.org.



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NFU Wants Congress To Establish Mandatory Program For Managed Milk Production Growth

Savannah, GA—The National Farmers Union (NFU), at its annual convention here this week, approved a special order of business calling on Congress to establish a mandatory program for managed milk production growth based on market demand and price stability.

Such a program should increase farmer profitability, the special order of business stated, by: elevating milk prices, preventing over-production, and reducing milk price volatility. Such a program should also:

- Allow for beginning farmer entry.

- Reduce government expenditures.

- Respond to global market conditions.

- Be national and mandatory so that all dairy producers participate.

- Allow for on-farm processing, value-added, and direct-to-consumer sales.

- Allow for planned growth in response to profitable market demand.

- Be designed in such a way that any production base does not acquire value.

- Have meaningful farmer input in development, implementation, and governance.

NFU said it recognizes efforts made by Congress to improve federal dairy programs, but said the Dairy Margin Coverage (DMC) program does not address the fundamental problem of oversupply. Federal dairy policy must provide both a safety net for family dairy farms in all regions and of all herd sizes, and a mechanism to manage milk supply to meet profitable demand.

A 2019 economic analysis of programs to improve dairy farm profitability showed that a system of managed growth in dairy production would have had a positive impact on the dairy economy, according to NFU. The results show increased milk prices, reduced price volatility, fewer dairy farm exits, and reduced government expenditures.

There is growing support among US dairy farmers, farm organizations, and members of Congress for managing dairy production growth without issuing a strict quota, prohibiting expansion, or halting trade, NFU said.

Earlier this year, delegates to the American Farm Bureau Federation's annual convention in Austin, TX, voted to support the creation of a flexible, farmer- and industry-led milk management system.

No Clear Link Found Between Full-Fat Dairy, Negative Health In Kids

Perth, Australia—Children who consume full-fat dairy products do not show an increased risk of obesity or heart disease, according to research that raises questions about current dietary advice for kids.

Published recently in *Advances in Nutrition*, the Edith Cowan University (ECU) research reviewed 29 studies from around the world that examined consumption of full-fat dairy products in children. The review was a collaboration between ECU, the University of Washington and the Fred Hutchinson Cancer Research Center.

Researchers found there was no clear link between the consumption of whole-fat dairy products and weight gain, high cholesterol or high blood pressure in children. However, most studies were observational, with a lack of good quality trials noted by the researchers.

The study's lead author, Associate Prof. Therese O'Sullivan from ECU's School of Medical and Health Sciences, said the findings highlighted the need for better evidence in this area.


"Dietary guidelines in Australia and other countries recommend children primarily consume reduced-fat dairy products to maintain a healthy weight and good cardiovascular health," O'Sullivan said. "We found studies were consistent in reporting that whole-fat dairy products were not associated

with increased levels of weight gain or obesity.


"Reduced-fat dairy is generally recommended for both adults and children over the age of two years due to its lower energy and saturated fat content," she continued. "However, studies suggest children who consumed lowfat or full-fat dairy were actually replacing those calories from fat with other foods.

"This suggests that lowfat dairy is not as filling as whole-fat dairy, which may lead kids to consume more of other foods," O'Sullivan added. "Health effects may depend on what these replacement foods are."


Whole-fat dairy may play an important role in a balanced diet for growing children, O'Sullivan said.



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COMING EVENTS

www.cheesereporter.com/events.htm

Speaker Lineup Set For IDF Symposium On Sheep, Goat & And Non-Cow Milk Dairy

Brussels, Belgium—A speaker lineup has been announced for the eighth International Dairy Federation's (IDF) global symposium on sheep, goat and other non-cow milk.

The two-day event, which takes place here May 4-5 at the Parc du Cinquantenaire, was created especially for scientists and other professionals involved in the sheep, goat and other non-cow dairy sectors.

Participants will learn about the latest in sustainability, nutrition, animal health, milk production strategies and processing technologies.

Speakers will also highlight the importance of quality and safety from farm to table and novel milk products.

"The 1.84 billion goats and sheep globally play a vital role in the lives of livestock keepers, providing income and invaluable

nutrition," said speaker Nicoline de Haan, senior researcher at the International Livestock Research Institute, Kenya.

"The symposium presents a valuable opportunity to find out more about this essential part of the dairy sector," de Haan continued.

Specific presentation topics include socio-economic sustainability, policies and social aspects of non-cow milk production, improving animal production, the role of goat milk for early life nutrition and other life stages, processing technologies for non-bovine milk and the opportunities and challenges presented by camel milk.

Speaker Mutamed Ayyash, associate professor of food microbiology at UAE University, will lead the discussion on camel milk.

"Although challenging to produce, camel milk and its fermented



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PLANNING GUIDE

March 16-18: 22nd Dairy Ingredients Symposium, Santa Barbara Hilton Beachfront Resort, Santa Barbara, CA. Visit www.adpi.org for more details.

March 29-April 1: International Pizza Expo, Las Vegas Convention Center, Las Vegas, NV. Visit www.pizzaexpo.com.

April 14-16: Cheese Expo, Wisconsin Center, Milwaukee, WI. For details, visit www.cheeseexpo.org.

April 26-28: American Dairy Products Institute and the American Butter Institute's Joint Annual Meeting, Hyatt Regency Chicago, Chicago, IL. For information, visit www.adpi.org.

May 31-June 2: IDDBA Expo, Indianapolis, IN. More information will be available online at www.iddba.org.

June 1-5: IDF International Cheese Science & Technology Symposium, Chateau Frontenac, Quebec, Canada. Visit www.fil-idfcheese2020.com.

June 28-30: Summer Fancy Food Show, Javits Center, New York, NY. For more information and to register online, visit www.specialtyfood.com.

July 12-15: IFT Annual Meeting & Food Expo, McCormick Place, Chicago, IL. For details, visit www.ift.org.

July 13-14: WDPA Dairy Symposium, Landmark Resort, Egg Harbor, WI. More information available soon at www.wdpa.net.

July 22-25: American Cheese Society's Annual Cheese Conference & Competition, Portland, OR. Registration will soon be available online at www.cheesesociety.org.

Aug. 6-7: Idaho Milk Processors Association's Annual Meeting, Sun Valley Resort, Sun Valley, ID. Visit www.impa.us/conference-information.

Registration Open For Penn State Cultured Dairy Products Short Course Sept. 22-24

University Park, PA—Online registration is open for the 2020 Penn State Cultured Dairy Products Short Course here Sept. 22-24 at the Erickson Food Science Building on campus.

The course begins with an overview of cultured product processing, dairy ingredients, and starter cultures. These principles are then applied in lectures on the manufacture of buttermilk, Cottage cheese, cream cheese, sour cream, yogurt, Greek-style yogurt, cultured milk drinks, and novel products.

Tuesday starts with a session on cultured product manufacturing by Penn State's Kerry Kaylegian, followed by Penn State's John Coupland on the function of milk proteins in cultured dairy products, and an introduction to microbiology and milk microbiology.

Mirjana Curic-Bawden of Chr. Hansen, Inc. will discuss starter culture systems and factors affecting performance. The day will wrap up with Crest Foods' Herb Wyckoff on the use of stabilizers in cultured dairy products, followed by a welcome reception.

The next two days will cover specific cultured dairy products, including yogurt led by Penn

State's Bob Roberts; buttermilk and sour cream by Crest Foods' Herb Wyckoff; Cottage cheese by DuPont's Doug Vargo; and Cream cheese led by Tony Toonen of Schreiber Foods, Inc.

Penn State's Federico Harte will cover how to assess rheological properties of cultured dairy products.

After lunch, lab sessions will run through 4:15 p.m., followed by a final session by Curic-Bawden on novel cultured dairy products.

The team of instructors will wrap up with a final review of cultured products manufacturing and troubleshooting. The workshop will adjourn at 5 p.m.

The registration fee for the conference is \$1,250 per person if paid by Aug. 31, 2016. For registrations received after Aug. 31, the registration fee is \$1,400 per person.

Walk-in registrants will be accepted as space allows. Registration includes course materials, three continental breakfasts, three lunches, welcome reception, afternoon refreshments and a fleece vest.

For information or to register online, visit www.cvent.com/events/cultured-dairy-products-short-course.

CWCBA Annual Meeting is March 24 In Marshfield, WI

Marshfield, WI—The Central Wisconsin Cheesemakers & Buttermakers Association (CWCBA) will host its annual business meeting and banquet here, March 24 at Holm's RiverEdge Golf Course.

The business meeting kicks off at 3 p.m. and will feature updates from John Umhoefer of the Wisconsin Cheese Makers Association (WCMA); Patrick Geoghegan, Dairy Farmers of Wisconsin (DFW); and Michelle Farner of the University of Wisconsin-River Falls.

The business meeting will also include election of officers, financial report, the additional \$25,000 UWRF donation, scholarship fund updates, and the Historical Cheese Society update from CWCBA's Kim Heiman.

The social hour kicks off at 5 p.m., followed by a banquet at 6 p.m. which includes a Life Membership recognition, \$100 attendance award and Badger football tickets raffle. Registration forms and fees are due March 13. Cost to attend the meeting is \$35 per person. Registration materials can be mailed to CWCBA's Jim Mildbrand, 104 West Begley St., Greenwood, WI 54437.



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DAIRY PLANTS FOR SALE: <http://dairyassets.webs.com/acquisitions-mergers-other>. Contact Jim at 608-835-7705; or by email at jim-cisler7@gmail.com

6. Promotion & Placement

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

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17. Consultants

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