



CHEESE REPORTER

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Michael Spycher, Mountain Dairy Fritzenhaus, Wins Third World Championship Cheese Title

Appenzeller Mild-Würzig From Switzerland Is First Runner-Up; Erzherzog Johann Made By Othmar Pichler & Team Is Second Runner-Up

Madison—Michael Spycher of Mountain Dairy Fritzenhaus in Bern, Switzerland, earned his second consecutive World Championship Cheese title here with his Gourmino Le Gruyere AOP.

Spycher's Gruyere wheel was also named best cheese in the world at the 2020 World Championship Cheese Contest, and Spycher also won the 2008 World Championship Cheese Contest with his Gourmino Le Gruyere AOP.

Earning a Championship Round score of 98.423 out of 100, Gourmino Le Gruyere AOP is made using the same traditional recipe for the past 900 years, in the region surrounding the small town of Gruyere.

First runner-up, with a score of 98.331, was an Appenzeller Mild-Würzig made by Hans Näf of Käseriei Niederbüren AG in St. Gallen, Switzerland

Austrian cheese maker Othmar Pichler and his team at Obersteirische Molkerei eGen of Knittelf-

eld, Steiermark earned the second runner-up position with a Erzherzog Johann entry, which received a score of 98.254 in the final round of judging.

A team of internationally renowned judges technically evaluated all 2,978 contest entries over the three-day competition held in Madison this week.

Winners in each of the 141 contest classes, as well as the contest's 20 finalists, are as follows:

MILD CHEDDAR

Best of Class: Cabot Creamery Cooperative, Cabot, VT, 99.60

Second Award Winner: Southwest Cheese, Clovis, NM, 99.55

Third Award: Balderson Cheddar Team, Lactalis Canada, Winchester, ON, CA, 99.375

MEDIUM CHEDDAR, 3-6 Months

Best of Class: Southwest Cheese, Clovis, NM, 99.575

Second Award: Team Doug, Agropur, Weyauwega, WI, 99.525



In the above photo, from left to right, are: Roland Sahli, CEO of Gourmino AG, holding the World Championship Trophy; Jim Mueller, Mueller Consulting, Green Bay, WI, chief judge for the World Championship Cheese Contest, and Tim Czmowski, Agropur, Hull, IA, an assistant chief judge for the World Championship Cheese Contest, holding the World Champion Cheese, Gourmino Le Gruyere AOP; and Mariana Marques de Almeida, Ms. J & Co., Monroe, WI, and Josef Hubatschek, ALPMA, Germany, assistant chief judges for the Contest.

Third Award: Team Chateaugay, Cabot Creamery Cooperative, Chateaugay, NY, 99.50

SHARP CHEDDAR, 6 Months-1 Year

Best of Class: Juan Torres, Glanbia Nutritionals, Twin Falls, ID, 98.85

Second Award: Cabot Creamery Cooperative, Cabot, VT, 98.75

Third Award: Max Schaeffer, Glanbia Nutritionals, Twin Falls, ID, 98.60

CHEDDAR AGED 1-2 YEARS

BEST OF CLASS & FINALIST: Kiel Production Team, Land O Lakes, Inc., Kiel, WI, 99.40

Second Award: Cabot Creamery Cooperative, Cabot, VT, 99.175

Third Award: Cabot Creamery, Cabot, VT, 99.155

CHEDDAR AGED 2 YEARS OR LONGER

Best of Class: Agropur, Notre-Dame-du-Bon-Conseil, Quebec, Canada, 99.60

• See **World Champion**, p. 12

USDA Makes Another \$80 Million Available For Dairy Business Innovation Initiatives

Washington—The US Department of Agriculture (USDA) on Wednesday announced an additional investment of \$80 million in the Dairy Business Innovation (DBI) Initiatives.

Last November, DBI awarded \$18.4 million to three current Initiatives at the University of Wisconsin, University of Tennessee and Vermont Agency of Agriculture, Food and Markets, and \$1.8 million to a new initiative at California State University Fresno.

Under the existing DBI program, which was previously announced through a fiscal year 2021 Request for Applications (RFA), each Ini-

• See **Dairy Innovation**, p. 6

In Response To Panel Ruling, Canada Proposes Changes To Its Dairy TRQs

US, Canadian Groups Criticize Proposal

Ottawa, Ontario—Global Affairs Canada this week released proposed allocation and administration policy changes for its dairy tariff-rate quotas (TRQ), a proposal that was criticized by US and Canadian dairy organizations.

In early January, a US-Mexico-Canada Agreement (USMCA) dispute settlement panel agreed with the US that Canada is breaching its USMCA commitments by reserving most of the in-quota quantity in its dairy TRQs for the exclusive use of Canadian processor. The proposal from Global Affairs Canada is in response to that panel report.

Under Canada's current policy, for industrial cheeses, 80 percent

of the TRQ is allocated to processors on a market share basis, while 20 percent is allocated to further processors on a market share basis. All imports are to be in bulk (not for retail sale) to be used as ingredients for further food processing (secondary manufacturing).

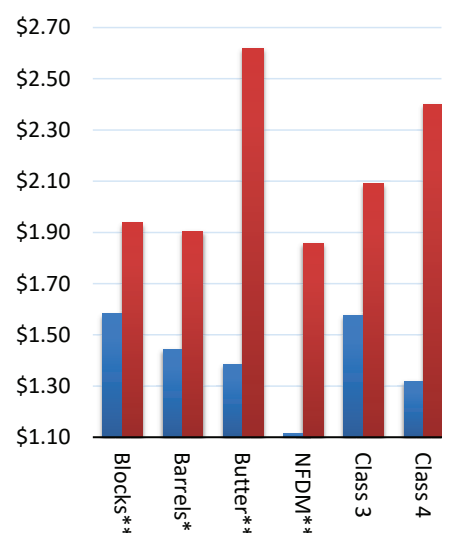
Under the new proposal, 100 percent is allocated to processors, further processors and distributors on a market share basis (using one market share calculation for all applicants). All imports are to be in bulk.

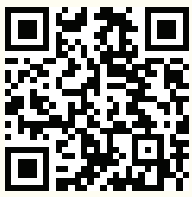
Also under current policy, for cheeses of all types, 85 percent of the TRQ is allocated to processors on a market share basis, and 15 percent is allocated to distributors on an equal share basis. Under the new proposal, 100

• See **Canadian TRQs**, p. 8

Feb Avg Prices - 2021 vs 2022

Average CME Prices**
Class 3 and Class 4 Milk Price x 10





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That current make allowances are outdated shouldn't really come as a surprise. These make allowances, after all, have been in effect since Oct. 1, 2008.

Federal Order Make Allowances Will Always Be Outdated

The US Department of Agriculture released a study last month that, as reported on our front page two weeks ago, included average manufacturing costs for four commodity dairy products — Cheddar cheese, dry whey, butter, and nonfat dry milk — that are used in federal milk marketing order price formulas.

From this study, which was conducted by Dr. Mark Stephenson, director of dairy policy analysis at the University of Wisconsin-Madison, we can reach a couple of conclusions. First, current make allowances used in federal order price formulas are outdated, and not just by a penny or two per pound.

Specifically, the current make allowance for cheese, 20.03 cents per pound, is 4.73 cents under the average total processing cost; the current make allowance for dry whey, 19.91 cents per pound, is 6.59 cents under the average total processing cost; the current make allowance for butter, 17.15 cents per pound, is 3.04 cents above the average total processing cost; and the current make allowance for nonfat dry milk, 16.78 cents per pound, is 12.55 cents under the average total processing cost.

That current make allowances are outdated shouldn't really come as a surprise. These make allowances, after all, have been in effect since Oct. 1, 2008.

And they were already a bit dated when they became effective. Specifically, USDA's tentative partial final decision on make allowances and other product price formula factors, which was released in June of 2008, explained that, for Cheddar cheese, the California Department of Food and Agriculture 2006 survey of average cheese manufacturing costs "is the best available information representing the manufacturing cost of producing a pound of Cheddar cheese." Accordingly, the make allowance proposed for adoption for Cheddar cheese was 20.03 cents per pound,

including 0.15 cent per pound marketing cost adjustment.

In other words, the current make allowance for Cheddar cheese that became effective in late 2008 was based on 2006 costs. And the other three make allowances that became effective in late 2008 were also based on 2006 costs, specifically a combination of weighted average costs from the CDFA and Cornell Program on Dairy Markets and Policy surveys (the CPDMP survey was also conducted by Stephenson).

In addition to reaching the obvious conclusion that current federal order make allowances are outdated, the USDA study also leads us to conclude that there doesn't appear to be any way for make allowances to not be outdated in the future. That's due at least in part to the nature of federal order proceedings.

As noted earlier, make allowances that became effective in late 2008 were based on 2006 cost surveys, but in fact that proceeding dates back to September of 2005, when Agri-Mark submitted a request to USDA for an emergency hearing on changes in the Class III and IV price formulas. Here's the first paragraph of Agri-Mark's Proposal 1:

"Agri-Mark's primary proposal is to update the manufacturing allowances for cheese, whey powder, butter and nonfat dry milk powder. The current allowances were fixed based upon now antiquated cost data from 1998-2000, yet are still used to establish minimum prices for milk under all Federal Milk Orders. Actual manufacturing and other costs have risen dramatically during the past five to seven years but Federal Order provisions have effectively stopped manufacturers from covering those higher costs through higher general sales prices or other means."

Fast-forward to 2022, change "1998-2000" to "2006," and much of that paragraph still applies (with the notable exception of butter

manufacturing costs, which have actually declined since 2008).

And the costs included in USDA's new study will undoubtedly be outdated by the time USDA again changes the make allowances in federal order formulas, for at least a couple of reasons.

First, plants that participated in USDA's study were asked to supply one year's worth of data. Participating plant data span a 39-month period of time from October 2017 through December 2020. In other words, the newest data in the study is already over a year old.

Second, USDA has yet to so much as schedule a hearing to update make allowances, because, of course, the dairy industry has yet to request such a hearing. Looking back at the previous changes to make allowances, it took almost exactly three years from the time that Agri-Mark submitted its petition until the current (higher) make allowances became effective (although an interim final rule that became effective in early 2007 did raise make allowances somewhat; before those make allowances even became effective, USDA had issued a notice to reconvene the hearing).

That's due in part to the fact that changes in make allowances are highly controversial. As USDA noted in its tentative partial final decision released in June 2008, the range of proposed make allowances varied more than 30 percent between the highest and lowest proposed make allowance levels for cheese and dry whey, by about 25 percent for nonfat dry milk, and "remarkably varies by more than 60 percent" for butter.

And there are other controversial factors in product price formulas, ranging from the butterfat recovery percentage to the other solids price.

Make allowances might eventually be updated, but they'll still be outdated. It continues to appear that product price formulas as a whole are similarly outdated.

Global Dairy Trade Price Index Rises 5.1%; Prices Increase For All Products

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction increased 5.1 percent from the previous auction, held two weeks ago.

That's the fifth straight increase in the GDT price index, and the fourth straight rise of more than 4 percent.

In this week's auction, which featured 176 participating bidders and 112 winning bidders, prices were higher for Cheddar cheese, skim milk powder, whole milk powder, butter, anhydrous milkfat, lactose and buttermilk powder. Sweet whey powder wasn't offered.

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 \$6,394 per metric ton (\$2.90 per pound), up 10.9 percent. Average winning prices were: Contract 1 (April), \$6,640 per ton, up 12.4 percent; Contract 2 (May), \$6,550 per ton, up 12.4 percent; Contract 3 (June), \$6,524 per ton, up 10.6 percent; Contract 4 (July), \$6,376 per ton, up 7.8 percent; and Contract 6 (September), \$5,705 per ton.

Skim milk powder: The average winning price was \$4,481 per ton (\$2.03 per pound), up 4.7 percent. Average winning prices were: Contract 1, \$4,640 per ton, up 7.1 percent; Contract 2, \$4,438 per ton, up 4.2 percent; Contract 3, \$4,496 per ton, up 5.2 percent; Contract 4, \$4,531 per ton, up 5.3 percent; and Contract 5 (August), \$4,517 per ton, up 4.0 percent.

Whole milk powder: The average winning price was \$4,757 per ton (\$2.16 per pound), up 5.7 percent. Average winning prices were: Contract 1, \$4,748 per ton, up 4.9 percent; Contract 2, \$4,747 per ton, up 5.7 percent; Contract 3, \$4,772 per ton, up 6.1 percent; Contract 4, \$4,784 per ton, up 6.1 percent; and Contract 5, \$4,750 per ton, up 5.8 percent.

Butter: The average winning price was \$7,086 per ton (\$3.21 per pound), up 5.9 percent. Average winning prices were: Contract 1, \$7,090 per ton, up 5.6 percent; Contract 2, \$7,120 per ton, up 6.7 percent; Contract 3, \$7,135 per ton, up 7.0 percent; Contract 4, \$7,035 per ton, up 5.0 percent; and Contract 5, \$6,870 per ton, up 2.4 percent.

Anhydrous milkfat: The average winning price was \$7,048 per ton (\$3.20 per pound), up 2.1 percent. Average winning prices were: Contract 1, \$7,071 per ton, up 1.4 percent; Contract 2, \$7,077 per ton, up 3.1 percent; Contract 3, \$6,933 per ton, up 0.4 percent; Contract 4, \$7,103 per ton, up 3.1

percent; and Contract 5, \$7,119 per ton, up 2.8 percent.

Lactose: The average winning price was \$1,634 per ton (74.1 cents per pound), up 0.9 percent. That was for Contract 2.

Buttermilk powder: The average winning price was \$4,217 per ton (\$1.91 per pound), up 5.8 percent. Average winning prices were: Contract 1, \$4,505 per ton, up 6.3 percent; Contract 2, \$4,134 per ton, up 4.4 percent; Contract 3, \$4,365 per ton, up 7.2 percent; Contract 4, \$4,380 per ton, up 8.4 percent; and Contract 5, \$4,390 per ton, up 10.6 percent.

ASB Bank, in its "Commodities Weekly" report, called the gains at GDT's commodity auction this

week "broad-based and substantial." In a pattern that is becoming familiar each auction, gains were spread across all product categories, with both powders and fats advancing by similar magnitudes.

"That remains a positive as it continues to show demand for dairy produce remains strong and broad-based," the report noted.

Tight supply "remains a big theme," the report continued. "The usual dairy cycle dynamic sees high dairy prices eventually trigger a supply response that in turn helps to push dairy prices back down again. Yet adverse weather conditions locally and constraints on production overseas mean that the supply response has failed to materialize thus far."

New Zealand milk production fell another 6.1 percent in January and while weather conditions have

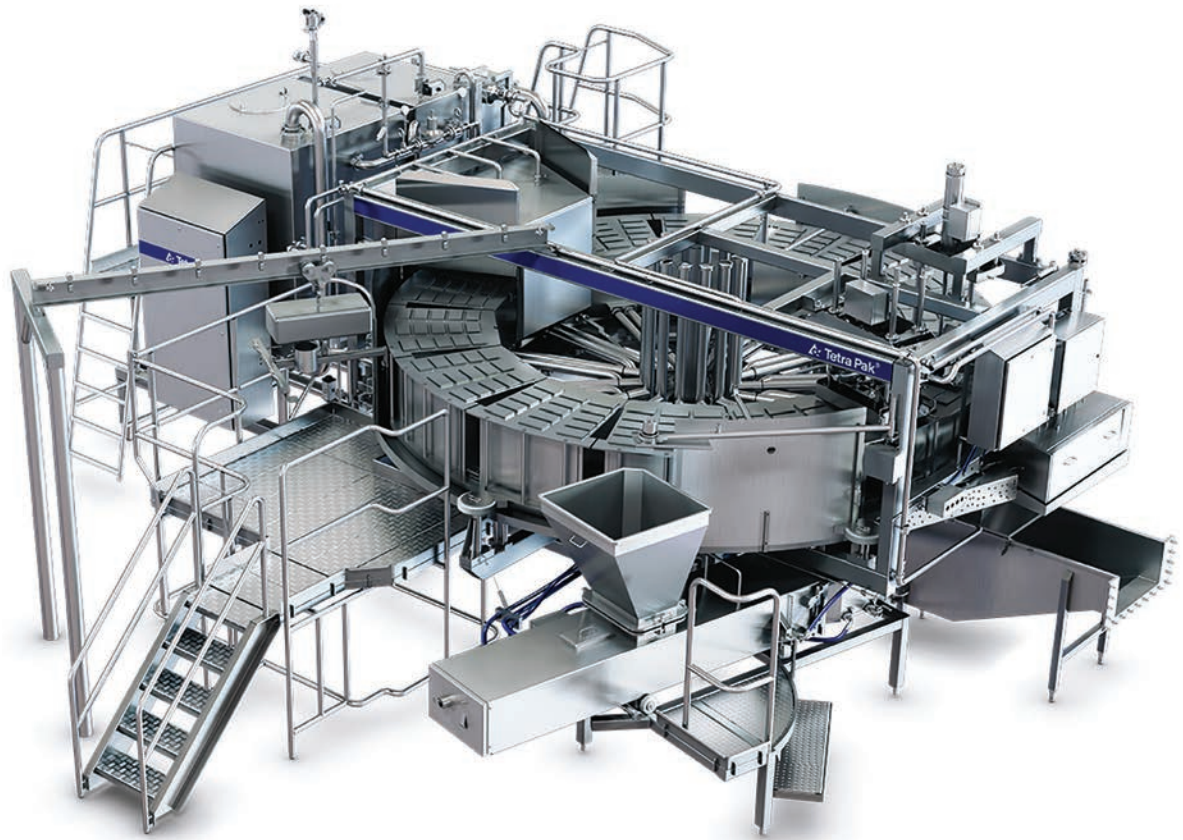
improved since then, and look to continue improving, it will take some time for the country's milk production to make up ground, the report noted.

Also, ASB suspects that the conflict in Ukraine will tighten global supply conditions further in the near term. Given Russia and Ukraine's statuses as major energy and grain producers a prolonged battle threatens to seriously disrupt the flow of key agribusiness inputs (be it feed, fuel or fertilizer). This will constrain overseas agricultural production, particularly for non-pasture-based producers.

A record milk price is a certainty at this point in the season; the key question, ASB said, is exactly how high.

ASB has added another 25 cents to take its best guess to \$9.50 per kilogram of milk solids.

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CULT Food Science Completes Seed Investment In Precision Fermentation Firm

Vancouver, British Columbia—CULT Food Science Corp., an investment platform with an exclusive focus on cellular agriculture, announced recently that it has completed an early-stage investment in De Novo Dairy.

Based on Cape Town, South Africa, De Novo is the first precision fermentation company in Africa that is focused on alternative protein products such as cheese, yogurt and ice cream, according to CULT Food Science.

De Novo produces recombinant milk proteins through fermentation, identical to those found in a cow's milk, that can be integrated

into animal-free dairy products at a commercial scale, CULT Food Science noted.

CULT Food Science said it is continuing to broaden its exposure to a diversified and cell-based product and intellectual property (IP) pipeline through this net-new exposure to cell-based dairy.

CULT Food Science said it is joining other cellular agriculture capital allocators like Sustainable Food Ventures in helping accelerate De Novo's commercialization and IP pursuits.

CULT's management team is encouraged by De Novo's progress and looks forward to it bringing

a wide range of animal-free dairy products to market.

"It really is inspiring to see all the international support De Novo Dairy has been receiving for our mission to improve human nutrition whilst removing animals from the food chain," said Jean Louwrens, CEO of De Novo.

"CULT is excited to add De Novo to its growing portfolio of innovators that are working to change the global food industry for the better. We are keenly interested in De Novo's work and how it might revolutionize the dairy business and alter consumer demand for traditional dairy products," commented Lejy Gafour, CULT's president.

For more information visit www.cultfoodscience.com.

Dutch Company Offers Animal-Free Casein

Rotterdam, Netherlands—The Dutch plant-based ingredient manufacturer Fooditive Group is expanding to animal-free dairy proteins.

The company, through its fermentation process has been expanded from creating sweeteners to the development of casein without the use of animals.

"We understand that the production of food-grade genetically modified organisms (GMOs) is subject to constant debate due to the combination of negative consumer perceptions and the distrust of conglomerates. Our aim is to change that by showing the food industry and the end consumers an innovative approach to create sustainable products," said Niki

Karatza, Fooditive's product manager.

The company's goal is to be able to deliver on the demand for milk in the coming years and to eradicate what it refers to as the dairy industry's downsides, including factory farming, lactose, hormones and antibiotics.

"We believe in making milk protein that's a little better for everyone," said Moayad Abushokhedim, Fooditive's founder and CEO.

The key to producing Fooditive's animal-free casein was to first understand the milk formula. This helped the team recreate an animal-free version of casein, by using fermentation and ensuring that the process will be scalable for the food industry.

Fooditive believes this ingredient will be a game-changer in the food industry because it supports the next generation of milk while simultaneously delivering great

taste. The ingredient is also versatile as it is suitable for a variety of applications from dairy milk formulations to yogurt, cremes, and cheeses to get the melting characteristics.

There is already an extensive list of food developers and food companies, some of them big players in the dairy industry, subscribed to test the ingredient in their products, according to Fooditive. The company plans to debut the animal-free casein in the market in 2022.

"We have been delighted that pioneers and experts in the dairy industry are interested in our vegan casein. We are very much looking forward to seeing the results in all the different applications and work towards revolutionizing the food industry together," Abushokhedim said.

For more information, visit www.fooditive.nl.

FROM OUR ARCHIVES

50 YEARS AGO

March 3, 1972: Madison—The Wisconsin cheese industry lost two of its leaders this week. Marvin Zabel, 55, district procurement manager for Kraft Foods in Monroe, WI, died after an apparent heart attack. William Frey, 89, longtime cheese maker in the Pleasantville/Ridgeway area, died after a long illness.

Waukesha, WI—John Nelson has been selected by Dairyland Food Laboratories to serve in the newly-created office of president for corporate development. Nelson joined DFL in 1954, establishing the firm's research laboratory, and has served as vice president of research and development since 1961.

25 YEARS AGO

March 7, 1997: Madison—The first group of Wisconsin Master Cheesemakers are slated to graduate from the program next month. Among the first graduating class is Terry Lensmire, Land O' Lakes; Randy Krahenbuhl, Prima Kase; Doug Peterson, Foremost Farms; and Tom Jenny, Old Wisconsin Cheese.

Green Bay, WI—Rickey Rufer of Bresse Bleu, Watertown, WI, was named US Champion Cheese Maker for his Classic Montrachet goat's milk cheese in oil with herbs. First Runner-Up was Steve Stettler of Decatur Dairy for his Havarti entry. Tom Jenny of Old Wisconsin Cheese earned Second Runner Up for his Swiss cheese entry.

10 YEARS AGO

March 2, 2012: Batavia, NY—PepsiCo and Theo Muller GmbH, Germany's largest privately owned dairy business, have chosen New York state as the site for their first yogurt-producing facility in the US. Through the joint venture Wave, LLC, the companies will invest \$206 million for the new facility here. The project will also created 186 new jobs.

Little Chute, WI—A team of about 50 volunteers gathered here this week at the WOW Logistics warehouse to help sort through cheese and butter entries headed to the World Championship Cheese Contest next week in Madison. Among the volunteers were cheese industry leaders Larry Bell, Jim Mueller and Stan Dietsche.

Cultured Foods Brand Good Culture Secures \$64 Million With Series C Funds

Irvine, CA—Cultured foods brand Good Culture recently announced the completion of \$64 million in Series C funding led by Manna Tree, with participation from SEMCAP Food & Nutrition and celebrity investor Kristen Bell.

Good Culture disrupted the cottage cheese category with its 2015 launch. The company said it has experienced a 79 percent compound annual growth rate over the last five years.

"We are evolving from a cottage cheese and sour cream brand to a healing cultured foods company, and this new round of funding will help propel our efforts to create positive food system change," said Jesse Merrill, Good Culture's co-founder and CEO.

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US Justice Department, FMC Aim To Boost Competition In Shipping Industry

Washington—President Biden on Monday announced an agreement between the US Department of Justice (DOJ) and the Federal Maritime Commission (FMC) to ensure that large ocean freight companies cannot take advantage of US businesses and consumers.

Currently, three global alliances, made up entirely of foreign companies, control almost all of ocean freight shipping, according to the Biden administration. Specifically, these alliances now control 80 percent of global container ship capacity and control 95 percent of the East-West trade lines.

Under the agreement announced Monday, the DOJ will provide the FMC with the support of attorneys and economists from the Antitrust Division for enforcement of violations of the Shipping Act and related laws. The FMC will provide the Antitrust Division with support and maritime industry expertise for Sherman Act and Clayton Act enforcement actions.

“Competition in the maritime industry is integral to lowering prices, improving quality of service, and strengthening supply chain resilience,” said Attorney General Merrick B. Garland. “Expanding joint enforcement partnerships like the partnership between the FMC and DOJ is one of our most powerful tools for promoting competition.”

The National Milk Producers Federation (NMPF) and the US Dairy Export Council (USDEC) endorsed the DOJ-FMC efforts as a means of promoting increased competition and better services for US dairy exporters from the ocean freight transportation system.

“Laws that protect shippers are only as good as their enforcement,” said Krysta Harden, USDEC’s president and CEO. “We urge the DOJ and the FMC to move swiftly in pursuit of steps that will help deter unreasonable ocean shipping practices that harm US dairy exporters.”

“The last year has clearly shown that changes are needed to tackle the unreasonable power shipping vessel owners have over America’s agricultural exporters working hard to get their goods to foreign markets,” said Jim Mulhern, NMPF’s president and CEO. “US dairy exporters have been forced to endure unfair practices, including last minute changes, increased costs, and other unwarranted charges and penalties. Effective enforcement of the Shipping Act is long overdue particularly as ocean carriers enjoy record profits.”

The World Shipping Council disputed the criticism that the administration and others have leveled at the shipping industry.

“Here are the facts: container shipping is a competitive industry with multiple ocean carriers actively challenging one another in the global marketplace and on the shipping lanes most relevant for US trade,” said John Butler, president and CEO of the World Shipping Council. “The truth is that with demand for ocean transportation services into the US at record levels, market dynamics are influencing prices, not carrier alliances.”

In a related development, US Rep. Jim Costa (D-CA) on Monday introduced the bipartisan Ocean Shipping Antitrust Enforcement Act, which removes exemptions for foreign shipping carriers from

federal antitrust laws and addresses unfair practices that harm US businesses. The legislation has seven co-sponsors, including five Democrats and two Republicans.

“For far too long, a handful of shipping companies have controlled the ocean shipping industry and employed practices that have caused congestion and delays at American ports,” Costa said.

NMPF and USDEC expressed support for the legislation and urged further action by Congress to advance it.

The House has already passed the Ocean Shipping Reform Act, but the legislation has yet to be passed by the Senate.

The World Shipping Council’s Butler said the proposals currently before Congress “would upend the global transportation system, reducing service for US importers

and exporters and raising costs for American consumers and businesses. We urge the administration and Congress to enact measures that will relieve the current congestion and set America’s supply chain up for long-term success.”

The White House said the FMC will continue ramping up oversight of the global ocean shipping industry. The FMC has established a new audit program, backed by an audit team, to address complaints about carriers charging unfair fees, demanded justification from the carriers about their fees, launched 42 cases investigating port congestion charges, and took steps to address barriers to filing complaints at the FMC and to prevent retaliation against complainants. It also launched a new data initiative to identify data constraints that are adding to supply chain congestion.



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Dairy Checkoff, Mayo Clinic To Collaborate To Advance Dairy's Benefits; Improve Health

Rosemont, IL—The dairy checkoff has entered a five-year collaboration with the Mayo Clinic to explore research and consumer outreach efforts to improve public health and advance dairy's benefits.

The checkoff's memorandum of understanding with the Mayo Clinic entails Dairy Management Inc. (DMI), National Dairy Council (NDC) and the Innovation Center for US Dairy. The collaboration will be incorporated across the Mayo Clinic's campuses in Rochester, MN, Scottsdale and Phoenix, AZ, and Jacksonville, FL.

Teams comprised of NDC scientists and registered dietitians, Mayo Clinic physicians and health professionals as well as Innovation Center for US Dairy experts will lead initiatives focused on:

- Research to discover how dairy products, particularly whole milk, impacts cardiovascular health and metabolic conditions. Other potential research areas include dairy's role on calm, sleep, digestive health and immunity.

- Communicating dairy's strong body of evidence, new research and insights with the scientific community, health and wellness professionals and consumers.

- Exploring dairy's role through digital platforms to propel people into a new way of precisely managing their wellness.

Also, co-created content will help debunk dairy myths and help consumers maintain confidence in dairy products, farms and businesses.

"This is a milestone moment for dairy farmers who made this possible through their century-long commitment to research and dairy nutrition," commented Barbara O'Brien, DMI's CEO. "This doesn't happen without the strong national reputation farmers have built through National Dairy Council. "This is a powerful collaboration that shows how the dairy checkoff is expanding our scientific network to bring a modernized complement to our legacy and move us further into the future."

"This collaboration illustrates the checkoff's consumer-first focus and our commitment to leading with credible science," said Marilyn Hershey, a Pennsylvania dairy farmer and DMI's chair.

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Dairy Innovation

(Continued from p. 1)

initiative will now have the opportunity to submit additional proposals for up to \$20 million in American Rescue Plan funds to further support processing capacity expansion, on-farm improvements, and technical assistance to producers.

Dairy Business Innovation Initiatives support dairy businesses in the development, production, marketing and distribution of dairy products. DBI Initiatives provide direct technical assistance and grants to dairy businesses, including niche dairy products such as specialty cheese, or dairy products derived from the milk of a dairy animal, including cow, sheep and goat milk.

These innovation initiatives specifically focus on: diversifying dairy product markets to reduce risk and develop higher-value uses for dairy products; promoting business development that diversifies farmer income through processing and marketing innovation; and encouraging the use of regional milk production.

"The pandemic has demonstrated that dairy producers and regional dairy processors, particularly those engaged in value-added production, faced systemic shocks over the past several years," said US Secretary of Agriculture Tom Vilsack. "We have heard directly from producers and processors — particularly organic producers and processors in the Northeast — on how we can work with the industry to build long-term resilience of regional dairy supply chains.

"The Dairy Business Innovation Initiatives have supported regional-focused efforts tailored to the needs of dairy farmers and businesses locally. This additional funding will expand the capacity of the four initiatives to provide technical assistance and sub-grants exponentially," Vilsack added.

USDA's announcement was applauded by the Wisconsin Cheese Makers Association, which leads, along with the Center for Dairy Research (CDR) at the University of Wisconsin-Madison, the Dairy Business Innovation Alliance (DBIA).

"This is a historic investment in dairy businesses, and so vital at a time of trade volatility, labor shortages, and supply chain disruptions challenging dairy farm and dairy processor businesses," said John Umhoefer, WCMA executive director.

The investment demonstrates the "firm commitment" of the Biden administration, Vilsack, and US Sen. Tammy Baldwin (D-WI), who first championed the DBI Initiatives in the 2018 farm bill, "to stabilize and strengthen the US dairy industry in ways that will

enable us to meet the demands of a growing international marketplace," Umhoefer added.

"The dollars directed to the Dairy Business Innovation Alliance are making a significant impact in our region, and this extraordinary investment in innovation will lead to new products and businesses, elevating the US dairy industry globally," said Dr. John Lucey, CDR director.

"As the new, state-of-the-art Center for Dairy Research facility opens and we implement more DBIA programs, I strongly believe that the US dairy industry, with its nutritious, high-quality products, will be well-positioned to compete," Lucey added.

"As our dairy economy faces supply chain challenges, this federal funding from USDA for the Dairy Business Innovation Initiatives will help Wisconsin dairy businesses to address those challenges, grow their business, modernize their dairy plants and reach new markets," Baldwin said. "It's critical that farmers, cheese makers, and dairy processors have tools to innovate and develop new Made in Wisconsin dairy products to build a brighter future for our dairy farms and drive our rural economy forward."

The Vermont Agency of Agriculture, Food and Markets (VAAF) also welcomed USDA's announcement, noting that the additional funding will augment the Northeast Dairy Business Innovation Center (NE-DBIC) and the region's dairy businesses.

The allocation of \$20 million to the NE-DBIC "is great news for dairy farmers," said Anson Tebbets, Vermont's agriculture secretary. "These funds will help build more markets for family farms, improve dairy processing, create new dairy products and make it more affordable for farmers while growing their businesses."

Laura Ginsburg, the NE-DBIC lead, said the additional funds come at a critical time for the region's organic dairies.

"The additional funding provided by the USDA is a catalytic investment in our regional dairy system and will allow us to support farmers who have lost their market while also investing funds into the dairy supply chain," Ginsburg commented. "The Northeast Dairy Business Innovation Center is built around regional collaboration and we look forward to working with our partners in other states to develop the highest and best use of this money.

"Using the forward thinking approach the NE-DBIC brings to all opportunities, we will work to ensure that we are not just solving the problems of the present moment but positioning our region for a stronger and more resilient future," Ginsburg added.

USDA Awards Contracts For Cheddar Purchased For April-June Delivery

Washington—The US Department of Agriculture on Tuesday announced the awarding of contracts to four companies for the purchase of Cheddar cheese for deliveries from Apr. 1 through June 30, 2022.

USDA is purchasing a total of 1,262,400 pounds of Cheddar cheese, at a total price of \$2,996,756.49. That includes 1,060,800 pounds of natural American cheese in 500-pound barrels, at a total price of \$2,455,645.92; and 201,600 pounds of yellow shredded Cheddar, 6/2-pound packages, at a total price of \$541,110.57.

Contracts were awarded as follows:

Associated Milk Producers, Inc.: a total of 1,060,800 pounds of natural American cheese in 500-pound barrels, at a total price of \$2,455,645.92.

Great Lakes Cheese: 134,400 pounds of yellow shredded Cheddar, 6/2-pound packages, at a total price of \$357,063.84.

Miceli Dairy Products Company: 33,600 pounds of yellow shredded Cheddar, 6/2-pound packages, at a total price of \$91,875.84.

Winona Foods: 33,600 pounds of yellow shredded Cheddar, 6/2-pound packages, at a total price of \$92,170.89.

In other USDA commodity procurement news, USDA's Agricultural Marketing Service (AMS) is providing current vendors an opportunity to participate in its live, on-line training sessions on "How to Submit an Offer," "Entering Advanced Shipping Notice (ANS) and e-Invoicing," and "Advanced e-Invoicing." The "Entering ASN & e-Invoicing" training will go over the basic steps, while the "Advanced e-Invoicing" training will provide detailed troubleshooting steps on common errors that may be encountered during the e-invoicing process.

The following sessions are open to current domestic commodity vendors in the Web-Based Supply Chain Management (WBSCM) System:

- How to Submit an Offer: Mar. 22, 1-3 p.m. Eastern time.
- Entering an ASN & e-Invoicing: Mar. 23, 1-3 p.m. Eastern time.
- Advanced e-Invoicing: Mar. 24, 1-3 p.m. Eastern tie.

To participate in the training, attendees should submit their name, email address and company name to the AMS Help Desk, at WBSCMAMSHelpDesk@usda.gov, no later than two business days before the session date.

New Zealand, UK Sign Free Trade Deal That Will Liberalize Dairy Trade

Wellington, New Zealand, and London, UK—New Zealand and the United Kingdom this week signed a free trade agreement (FTA) that New Zealand officials said unlocks unprecedented access to the UK market.

Among the agreement's dairy highlights, according to New Zealand Foreign Affairs and Trade:

- 60 percent of New Zealand's current dairy trade will enter the UK duty-free at entry into force of the FTA, 99.5 percent within five years, and 100 percent within seven years.

- Tariffs will be eliminated over five years for butter and cheese. In the interim, transitional duty-free quotas will be established, starting

at 7,000 metric tons (butter) and 24,000 metric tons (cheese) and rising to 15,000 metric tons and 48,000 metric tons, respectively.

- Many other dairy products will also become tariff-free at entry into force, with the remainder eliminated over three or seven years.

The agreement was welcomed by the Dairy Companies Association of New Zealand (DCANZ) but criticized by the National Farmers Union (NFU) of the UK.

"We are pleased that the final ink has been applied to the high-quality agreement that was reached in principle with the UK last year," said Malcolm Bailey, DCANZ chairman. "This FTA is an important addition to New Zealand's

trade architecture. We welcome the UK's ambitious approach to deepening its economic relations with our region."

The UK is the world's second largest dairy import market, but over the last 49 years, New Zealand exporters have had participation in this trade significantly curtailed by serious tariff disadvantages compared with European Union (EU) competitors, DCANZ noted.

"As expected, this deal takes the same approach as the UK-Australia deal in eliminating tariffs for agricultural products, meaning that even for sensitive sectors like beef and lamb, dairy and horticulture, in time there will be no limit to the amount of goods New Zealand can export to the UK," said Minette Batters, NFU president.



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Canadian TRQs

(Continued from p. 1)

percent is allocated to processors and distributors on a market share basis (using one market share calculation for all applicants).

For butter and cream powder, under current policy, 80 percent of the TRQ is allocated to processors on a market share basis, 10 percent is allocated to further processors on a market share basis, and 10 percent is allocated to distributors on an equal share basis.

Under the new proposal, a percentage is allocated to processors, further processors and distributors on a market share basis (using one market share calculation for all applicants) for goods in bulk to be processed into dairy products used as ingredients for further food processing as follows: 2022/23, 75 percent for further processing; 2023/24, 64 percent for further processing; and 2024/25 and beyond, 50 percent for further processing.

The remainder is allocated to processors, further processors and distributors on a market share basis (using one market share calculation for all applicants) for any butter or cream powder (no end-use requirements). Applicants may apply for both pools.

For milk and cream, under current policy, 85 percent of the TRQs are allocated to processors on a market share basis, for milk and cream in bulk (not for retail sale) to be processed into dairy products used as ingredients for further food processing; and 15 percent of the TRQs are allocated to distributors on an equal share basis.

Under the new proposal, 85 percent of the milk and cream TRQs are allocated to processors and distributors on a market share basis (using one market share calculation for all applicants), for milk and cream in bulk (not for retail sale)

to be processed into dairy products used as ingredients for further food processing; and 15 percent of the TRQs are allocated to processors and distributors on a market share basis for any milk and cream.

For skim milk powder, milk powders, yogurt and buttermilk, powdered buttermilk, whey powder, products consisting of natural milk constituents, ice cream and ice cream mixes, and other dairy, under current policy, 80 percent of the TRQ is allocated to processors on a market share basis, 10 percent is allocated to further processors on a market share basis, and 10 percent is allocated to distributors on an equal share basis.

Under the proposal, 100 percent is allocated to processors, further processors and distributors on a market share basis (using one share calculation for applicants).

Also under current policy, market activity for processor applicants is based on their manufacturing of goods covered by the TRQ (except the milk TRQ, which is quantity processed). Under the proposed policy, the market activity for processor applicants would be based on their sales of goods covered by the TRQ (except the milk TRQ, which would be based on the quantity of goods processed that are covered by the TRQ).

Also under current policy, distributor-to-distributor sales, sales to related parties and sales to final consumers normally cannot be included in an applicant's total sales. Under the proposed policy, processor-to-processor sales, distributor-to-distributor sales, sales to related parties and sales to final consumers cannot be included in an applicant's total sales.

Proposal Draws Criticism

The National Milk Producers Federation (NMPF), US Dairy Export Council (USDEC), International Dairy Foods Association (IDFA)

and International Cheese Council of Canada (ICCC) all criticized the Canadian proposal.

"Enough is enough. US dairy producers are sick and tired of Canada's game playing on dairy market access. From their irrelevant celebration that the panel upheld Canada's right to retain a supply management system, a fact that no one has challenged and was not at issue in the USMCA case, to the continual efforts to undermine established trade commitments in order to favor Canadian dairy farmers, this pattern of behavior has gone on too long," said Jim Mulhern, NMPF's president and CEO.

"All that American dairy farmers want is fair and good-faith implementation of USMCA's dairy provisions. That doesn't seem like a high bar, yet it appears to be unsurmountable for Canada based on yesterday's proposed dairy TRQ scheme changes," Mulhern continued.

"US dairy farmers and manufacturers have only limited access to the Canadian market under USMCA. That makes it essential that Canada abide by its original commitments under that agreement," said Krysta Harden, USDEC's president and CEO.

"Canada's recent dairy TRQ proposal will not lead to that result," Harden added. "While it's not surprising that Canada is trying to see just how little will be demanded of them, it's essential that the US government insist on real reforms."

"The plan makes true access to the Canadian market unattainable through a series of gimmicks. It comes as no surprise that Canada is unwilling to reform their trade-distorting practices on dairy," said Michael Dykes, IDFA's president and CEO. IDFA will continue advocating for Canadian TRQ administration reform that facilitates the market access commitments in the USMCA agreement and will continue collaborating with the US government to support its negotiation of an acceptable outcome for the TRQ dispute.

The ICCC also objects to Canada's proposed changes to the Canada-United States-Mexico

Agreement (CUSMA) dairy TRQ allocation and administration policy, according to Patrick Pelliccione, the ICCC's chairman.

"Many of our members and associate members are small and medium-sized Canadian enterprises, employing Canadians across the country," Pelliccione said. "The ICCC was excited to use the market access negotiated under the trade agreement for the benefit of Canadians. But, Canada's proposed changes, if implemented, will have a negative impact on Canadian importers and will produce unnecessarily higher prices for consumers."

The ICCC will continue to work with Canadian and US government officials to ensure that the amended TRQ allocation measures not only live up to Canada's treaty obligations, but also benefit Canadian consumers and importers.

Canada Launches Consultations

Global Affairs Canada this week also announced that it has launched consultations on the USMCA panel report implementation. The feedback received under these consultations, which will be held from Mar. 2 to Apr. 19, 2022, will inform the decisions of the minister of international trade, export promotion, small business and economic development in implementing the USMCA dairy TRQs dispute panel report.

The department would like to hear from all stakeholders with an interest in this matter, including the Canadian public, provincial and territorial governments, producers, processors, further processors, distributors, retailers, importers, national and provincial industry associations, small- and medium-sized business owners, national, provincial, territorial and regional associations, and international trading partners.

The department has created a consultations website, at https://www.international.gc.ca/trade-commerce/consultations/TRQ-CT/cusma_dairy-produits_laitiers_aceum.aspx?lang=eng, which includes the proposed policy changes and background information.

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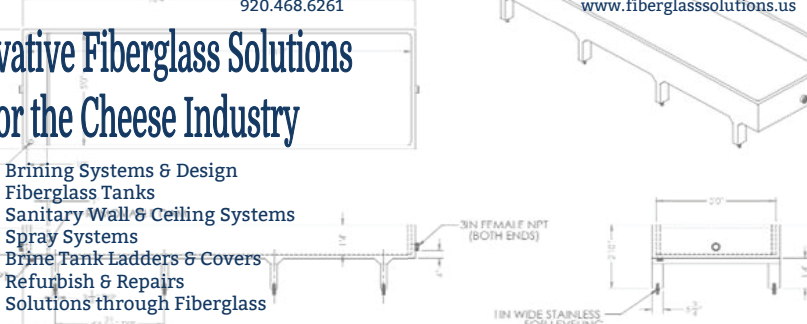
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Petition Urges FDA To Let States, Cities Innovate On Nutrition, Menu Labeling

Washington—The US Food and Drug Administration (FDA) should improve its process for deciding whether states and localities can enforce local rules for nutrition and menu labeling, according to a petition filed with FDA Tuesday by the Center for Science in the Public Interest (CSPI) and the Philadelphia Department of Public Health (DPH).

The proposed changes “would provide a more efficient and fairer petitioning process,” the petition stated. “A more accessible and appropriate path to exemption would enable States and localities to pass innovative food labeling laws that advance public health.”

Under the federal Food, Drug, and Cosmetic Act (FDCA), states and localities are preempted from developing their own nutrition and menu labeling standards, other than safety warnings, unless they petition FDA for an exemption, CSPI noted.

“However, the current process is inefficient and biased toward the food industry, which in general would oppose many of the exemptions sought,” CSPI and Philadelphia DPH noted in their petition. “It is inefficient because there is no fixed end date for FDA to grant or deny an exemption request. Petitioners must invest considerable resources in passing legislation and then potentially wait years without receiving a decision from the agency about whether it will grant the exemption.

“It is biased toward industry because, in considering a policy’s effect on interstate commerce, the proper Constitutional test involves weighing a policy’s burden on interstate commerce against its State or local benefit, but FDA erroneously gives no weight to State or local benefits. Such benefits may include assuring transparency in food labeling and enhancing residents’ health,” the petition said.

“Finally, the current regulation does not make clear that, in addition to addressing unique local needs, the FDCA permits exemptions for local policies that address the national need for evidence that would inform Federal policy reform,” the petition added.

In their petition, CSPI and the Philadelphia DPH are proposing three changes to the exemption process to address inefficiency and bias towards industry. First, they are requesting that FDA implement a deadline for granting or denying petitions unless states/localities agree to extensions.

Specifically, the agency should retain the current 90-day time period within which to issue a tentative grant, denial, or tentative response stating that it has been

unable to reach a decision, and add a requirement to grant or deny the exemption within a 90-day extension period if the agency initially issues a tentative response.

Second, CSPI and Philadelphia DPH requested that FDA adopt a balancing test for analyzing a policy’s effect on interstate commerce. The statute underlying FDA’s current regulation requires that exempt policies “not unduly burden interstate commerce,” but the current regulation “applies the incorrect test and improperly skews the analysis toward industry by focusing on economic impact on industry without balancing State or local benefit,” the petition stated.

The FDCA also requires that exempted policies be designed to address a “particular need for information that is not met” by federal labeling laws.

The US Food and Drug Administration has acknowledged that this information could be national and local in scope, but the agency also makes clear it is most interested in intra-state impacts.

CSPI and the Philadelphia DPH therefore request that FDA clarify this point further, to make clear that state/local experiments that could be useful in building evidence to support changes to federal labeling policy could also meet the preemption standard.

CSPI and the Philadelphia DPH say that these three changes will not only improve the efficiency and fairness of the exemption petition process but also encour-

age innovation on the state and local levels.

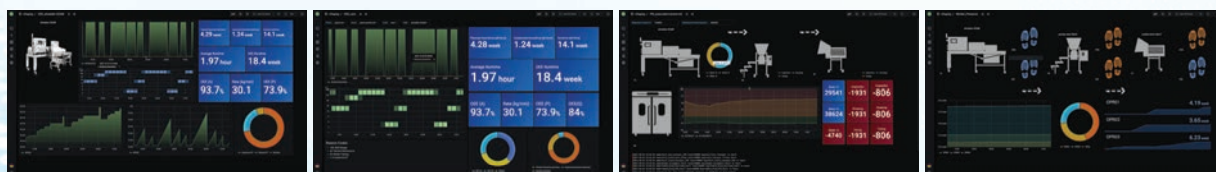
Possible state and local policies worthy of exemptions, according to Center for Science in the Public Interest, might include sodium and other nutrient disclosures, disclosures for products high in added sugars, sodium or other nutrients, “stop light” nutrition symbols on food packages or menus, and specialized disclosures and nutrition for food marketed to children.

“While nationally uniform laws are important, state and local governments also play an important role in regulating and innovating,” said Emily Friedman, legal affairs attorney at CSPI. “This balance is especially crucial in the public health context, where it is often useful to gather state- or local-level evidence before making sweeping federal policy changes.

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Two-Thirds Of European Consumers Don't Consider Nutrition When Eating Sustainably

Viby J, Denmark—Some two-thirds (66 percent) of consumers in the UK, Denmark, Sweden and Germany don't see nutrition as a part of sustainable diets, according to a new survey of more than 8,000 consumers conducted for Arla Foods.

While the majority of the consumers in the four countries said that they try to make sustainable choices wherever they can, their attention is mostly on carbon footprint, biodiversity, packaging and animal welfare, the survey found. The nutritional value of the food product is to a much lesser extent being considered when choosing a sustainable diet.

"It's great that we continue to grow our awareness of how food production and our diets affect the climate and nature," said Prof. Judy Buttriss, public health nutritionist and former director general of the British Nutrition Foundation. "However, this research shows that many people tend to overlook the

other determinants of sustainable diets, especially nutrition, which has always been the fundamental purpose of food and an essential factor for our long-term physical and mental well-being.

"Becoming 'nutrition blind' can have unintended consequences for our health and we need to bring nutrition back into the conversation about sustainable diets," Buttriss added.

With more than half of the European population overweight and every sixth person obese according to the World Health Organization (WHO), overnutrition is by far the most serious nutrition-related health issue in Europe, Arla Foods noted. However, there is also a more hidden problem in both developing and developed countries, which is often seen in combination with obesity: low intakes of micronutrients.

"People at risk of micronutrient deficiency might not realize it. If your diet is poor, you can still get your energy from the macronutrients such as carbohydrate and fat," said Lea Brader, nutrition scientist, Arla Foods.

The survey shows a desire among Northern European consumers to find out information about how to make their diets more sustainable.

OBITUARIES

Gary Renard, 73, Wisconsin cheese industry leader and lifetime member of the Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA), died Saturday, Feb. 26, 2022. Growing up in a cheesemaking family, Renard purchased



Gary Renard

Cloverleaf Dairy in Sturgeon Bay in 1966 – the same year he graduated from high school. Renard's son Chris followed in his father's footsteps, taking the helm of the three-generation company in 2014.

Kenneth Kurz, 61, died Monday, Feb. 14, 2022 at his home in Rudolph, WI. Kurz was the head of maintenance at Wisconsin Dairy State Cheese in Rudolph.

PERSONNEL

RUSSELL WEINER has been tapped as the new CEO of **Domino's Pizza, Inc.**, succeeding RITCH ALLISON, who will retire from the company April 30. Allison will continue to work in an advisory capacity until his official retirement July 15, 2022. Weiner has served as chief operating officer and president for Domino's U.S. since July 2020. He joined the company in 2008 as executive vice president/chief marketing officer. Domino's also reported that DAVID BRANDON will transition from board chairman to the newly-created position of executive chairman, effective May 1.

JEANINE SUSKIND was named general manager of the Springfield, MO, dairy processing facility owned and operated by **Hiland Dairy**. With 30 years of dairy plant processing experience, Suskind will oversee plant operations and assist the leadership team. Suskind joined Hiland Dairy in May 2012 as plant manager of its Kansas City facility. Suskind most recently served in food safety and quality assurance for Hiland Dairy. AMANDA BOYCE has been promoted to director of human resources at Hiland's corporate offices in Springfield, MO. Boyce began her career with Hiland Dairy in 2017 as a human resources specialist.

The **Natural Products Association (NPA)** announced that DOUGLAS KALMAN will join the organization as its new direc-

tor of scientific affairs. Kalman has been a science and nutrition advisor for several national and international organizations, including the American Society for Nutrition, International Society of Sports Nutrition, and the Academy of Nutrition and Dietetics.

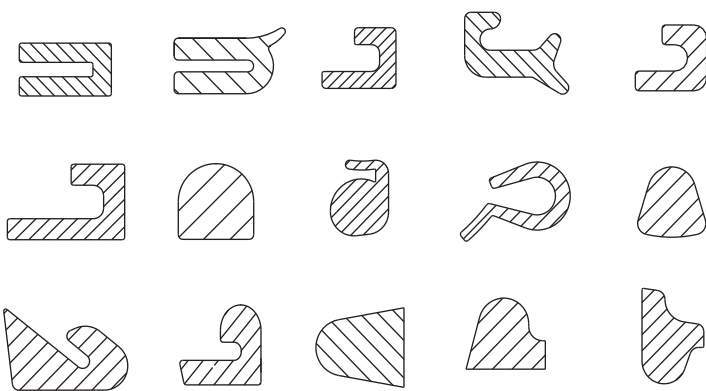
The **Consumer Brands Association** has tapped JOHN HEWITT as vice president of packaging sustainability, responsible for efforts from advocacy and education to marketplace solutions. Hewitt most recently led the state affairs team for Consumer Brands, where he supported the consumer packaged goods industry in navigating legislative and regulatory policies. Hewitt also served as both special counsel to the secretary and general counsel for the California Department of Food and Agriculture. He also worked at the California Farm Bureau.

ALEXIS GLICK will step down as CEO of the **GENYOUth** organization on July 1 to pursue other opportunities. Glick, who has served in this role since GENYOUth was founded 10 years ago, has begun transitioning her responsibilities to ANN MARIE KRAUTHEIM, who has been with the organization since 2012. Krautheim most recently served as GENYOUth president and chief wellness officer.

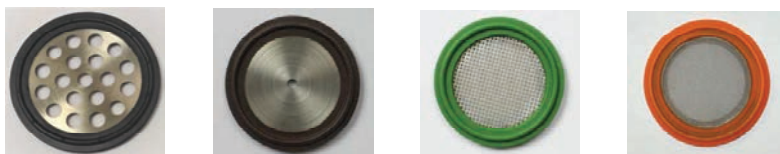
VIKRAM AGARWAL joins **Danone** as chief operations officer, in charge of cycles, procurement, manufacturing and supply chain. Agarwal brings over 33 years of international experience with consumer goods companies. He spent 30 years with Unilever, most recently working as executive vice president of Unilever's Africa Supply Chain. Agarwal also led business strategy machinations for Dole Food & Beverages. ISABELLE ESSER will join Danone in April 2022 as chief research, innovation, quality and food safety officer, where she will manage Danone's science, innovation, quality and product superiority agenda across categories.. She brings more than 25 years of experience in research and development functions in consumer goods. Esser also spent the bulk of her career with Unilever. HENRI BRUXELLES has been promoted to chief sustainability and strategic business development officer. Bruxelles began his career at Danone in 1987, where he held several marketing roles in Germany, France, Spain and Brazil. After serving in top management roles at Danone, Bruxelles most recently worked as chief operating officer, end-to-end/design to delivery.

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USDA Will No Longer Allow Non-Organic Whey Protein Concentrate In Organic Products

Washington—A final rule published by USDA’s Agricultural Marketing Service (AMS) in Monday’s *Federal Register* prohibits 14 nonorganic ingredients, which are currently allowed in the manufacture of organic processed products, including whey protein concentrate (WPC).

Within USDA’s organic regulations is the National List of Allowed and Prohibited Substances (or “National List”), which identifies the synthetic substances that may be used in organic crop and livestock production as well as the nonsynthetic (natural) substances that may not be used. The National List also identifies the nonorganic substances that may be used in or on processed organic products.

AMS is finalizing 16 amendments to the National List in accordance with the Organic Foods Production Act (OFPA) of 1990.

To remain on the National List, substances must be: reviewed every five years by the National Organic Standards Board (NOSB), a 15-member federal advisory committee; and renewed by the secretary of agriculture.

This action of NOSB review and USDA renewal is commonly referred to as the “sunset review” or “sunset process.”

The final rule published by AMS amends the National List to remove nonorganic whey protein

concentrate and prohibit its use in organic processed products.

Following the sunset review of WPC at its fall 2020 meeting, the NOSB recommended removing WPC from the National List.

During this sunset review, the NOSB received many comments supporting the removal of WPC due to the availability of organic versions. The NOSB highlighted several commenters, who demonstrated that they produce a robust supply of organic WPC in several forms and sell excess to the conventional market.

A comment noted that the international supply chain of organic whey-based products is also robust.

Further comments from at least one certifier indicated that none of their operations are using non-organic WPC.

Based on this information, the National Organic Standards Board recommended the removal of this substance based on available alternatives. AMS received no comments in favor of retaining nonorganic WPC on the National List for organic handling.

A certifier noted that an organic operation they certify previously used non-organic WPC but no longer does.

Another commenter noted that the NOSB received many comments supporting the removal of whey protein from the National List during the 2020 sunset review, including from several manufacturers who demonstrated they produce a robust supply of organic

whey protein concentrate. The commenter noted that removing the allowance of a nonorganic form will help support organic cheese makers.

Given the comments submitted to the NOSB outlining the lack of use and stated abundance of supply, nonorganic WPC no longer meets the requirement for inclusion on the National List, AMS noted.

During this current rulemaking, Agricultural Marketing Service received no comments challenging this conclusion and is removing non-organic WPC from the National List. Organic processors will have until Mar. 15, 2024, to comply with this change.

Also under the final rule, oxytocin will not be prohibited, as proposed, in organic livestock production.



Yuengling’s Ice Cream To Acquire Revolution Desserts

Atlanta, GA—Yuengling’s Ice Cream Corporation on Tuesday announced that it has signed a binding letter of intent to acquire Revolution Desserts, LLC.

Revolution owns or licenses the Gelato Fiasco, Sweet Scoops, Art Cream, and SoCo Creamery brands, Yuengling’s explained. Gelato Fiasco is described as a premium gelato product with two stores and is available in more than 600 retail locations.

Sweet Scoops, a producer of frozen yogurts, is sold in Whole Foods, Roche Bros and approximately 100 independent stores. Art Cream, an organic artisan ice cream, is currently sold in MOMS Organic Market and other natural/organic retailers. SoCo Creamery is a super-premium ice cream, gelato and sorbet distributed from Maryland to Maine.

“We are very excited to add such incredible and diverse products to the Yuengling’s portfolio of brands,” said Rob Bohorad, Yuengling’s president and CEO.

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World Champion

Continued from p. 1

Second Award: Cabot Creamery, Chateaugay, NY, 99.45
Third: Team Matt, Agropur, Weyauwega, WI, 99.35

MILD, MEDIUM WAXED CHEDDAR

Best of Class: Renard's Rosewood Dairy, Inc., Algoma, WI, 98.90
Second Award: Matt Cotroneo, Glanbia Nutritionals, Twin Falls, ID, 98.20
Third: John Baeza, Glanbia Nutritionals, Twin Falls, ID, 97.875

SHARP, AGED WAXED CHEDDAR

Best of Class: Brad Johnson, Glanbia Nutritionals, Twin Falls, ID, 99.365
Second Award: Henning's Cheese for Deer Creek, Kiel, WI, 98.96
Third Award: Henning's Cheese for Deer Creek, Kiel, WI, 98.835

NATURAL RINDED CHEDDAR

Best of Class: Beecher's Handmade Cheese, Seattle, WA, Flagship Reserve, 99.80
Second: Door Artisan Cheese, Egg Harbor, WI, Masters Select Aged Top Hat Cheddar, 99.70
Third Award: Cabot Creamery, Jasper Hill Farm, Cabot, VT, Cabot Clothbound, 99.625

COLBY

Best of Class: Mirsad Zuko, Glanbia Nutritionals, Twin Falls, ID, 99.625
Second Award: Arena Cheese, Arena, WI, 99.425
Third Award: Henning Cheese, Inc., Kiel, WI, 99.225

MONTEREY JACK

Best of Class: Team MWC MWC, St. Johns, MI, 99.425
Second: Associated Milk Producers, Inc., Jim Falls, WI, 99.225

Third Award: MWC, St. Johns, MI, 99.205

MARbled CURD

Best of Class: Arena Cheese, Arena, WI, 98.955
Second Award: Pearl Valley Cheese, Fresno, OH, 98.9
Third Award: Southwest Cheese, Clovis, NM, 98.85

BABY SWISS STYLE

Best of Class: Richard Buss, Jr., Chalet Cheese Co-op, Monroe, WI, 98.95
Second Award: DV Team 1, Guggisberg Cheese, Millersburg, OH, 98.925
Third: Prairie Farms Dairy, Cheese Division-Shullsburg, White Hill Cheese, Shullsburg, WI, 98.70

RINDED SWISS STYLE

Best of Class: Stefan Haldner, Village Dairy Sommeri, Gourmino AG, Bern, Switzerland, Gourmino Emmentaler AOP, 99.35
Second Award: Team 2, Guggisberg Cheese, Millersburg, OH, Swiss Wheel, 98.625
Third Award: Käserei Oberbach, Klaus Peter Leuenberger, Schwanden Emmental, Emmi Switzerland AG, Kirchberg, Bern, Switzerland, 98.60

RINDLESS SWISS STYLE

Best of Class: Simmental Switzerland AG, Oey, Bern, Switzerland, 97.40
Second Award Winner: Donnie Hershberger, Rothenbuhler Cheesemakers, Middlefield, OH, 97.30
Third Award: Sugarcreek Team 2, Guggisberg Cheese, Millersburg, OH, 97.05

MOZZARELLA

Best of Class: Patrick Doell, Agropur, Luxemburg, WI, 98.475
Second Award Winner: Rob Stellrecht, Burnett Dairy Cooperative, Grantsburg, WI, 98.175

Third Award: Empire Cheese, Inc Cuba, NY, 97.975

PART SKIM MOZZARELLA

Best of Class: Upstate Niagara Cooperative, Campbell, NY, 98.85
Second: Marquez Brothers International, Hanford, CA, 98.775
Third Award: Agropur, Lake Norden, SD, 98.60

FRESH MOZZARELLA

Best of Class: Crave Brothers Farmstead Cheese, Waterloo, WI, 98.40
Second Award: Caputo Cheese, Melrose Park, IL, Mini Nodini, 98.30
Third: Caputo Cheese, Melrose Park, IL, Nodini, 98.05

BURRATA

Best of Class: Alberto Sasson, Deca & Otto, Planeta Rica, Cordoba, Colombia, Buffalo Milk Burrata, 98.625
Second Place Award: Caputo Cheese, Melrose Park, IL, 98.035
Third Place Award: Narragansett Creamery, Providence, RI, 97.97

MILD PROVOLONE

Best of Class: Pat Doell, Agropur Luxemburg, WI, 99.75
Second Place Award: Roger Krohn, Agropur, Luxemburg, WI, 99.65
Third Award: Patrick Doell, Agropur, Luxemburg, WI, 99.60

AGED PROVOLONE

Best of Class: Kevin Benzel, BelGioioso Cheese Inc., Denmark, WI, 98.45
Second Award: Empire Cheese, Cuba, NY, 98.40
Third Award: Empire Cheese, Cuba, NY, 98.35

SMOKED PROVOLONE

Best of Class: Cedar Valley 1st Shift Team, Cedar Valley Cheese, Belgium, WI, 99.05

Second Award: Agropur, Lake Norden, SD, 98.815

Third Award: Cedar Valley 2nd Shift Team, Cedar Valley Cheese, 98.80

STRING CHEESE

Best of Class Winner: Upstate Niagara Cooperative Inc., Campbell, NY, 99.90
Second Award: Cesar Luis, Cesar's Cheese, Plain, WI, 99.70
Third Award: Tim Pehl, V&V Supremo Foods/Chula Vista Cheese Company, Browntown, WI, 99.30

COTTAGE CHEESE

Best of Class: Prairie Farms Dairy, Quincy, IL, 99.475
Second Award: Upstate Niagara Cooperative, West Seneca, NY, 99.075
Third Award: Prairie Farms Dairy Quincy, IL, 98.975

FLAVORED COTTAGE CHEESE

Best of Class: Westby Creamery, Westby, WI, 4% Good Culture Organic Strawberry Cottage Cheese, 99.075
Second Award: Upstate Niagara Cooperative, West Seneca, NY, 4% Pineapple Cottage Cheese, 98.975
Third Award: Lactalis Heritage Dairy, Tulare, CA, 2% Cottage Cheese with Pineapple, 98.60

RICOTTA

Best of Class: Lactalis American Group, Buffalo, NY, 99.175
Second Award: Upstate Niagara Co-op, Campbell, NY, 98.525
Third Award: Upstate Niagara Co-op, Campbell, NY, 98.025

FRESH ASIAGO

Best of Class: Mitch Borzych, BelGioioso Cheese Inc., Denmark, WI, 98.25
Second Award: Danny McCrary-Reedy, Door Artisan Cheese, 97.45
Third Award Winner: Southwest Cheese, Clovis, NM, 97.375

AGED ASIAGO

Best of Class: Sartori Cheese, Plymouth, WI, 99.25
Second Award: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, 98.95
Third Award: Sartori Cheese, Plymouth, WI, 98.75

PARMESAN

Best of Class: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, 99.05
Second Award: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, 98.70
Third Award: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI, 98.50

FETA

Best of Class: Kristi Wuthrich, Klondike Cheese, Monroe, WI, 99.77
Second Award: Arla Foods Kruså, Kru, Denmark, 99.60



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World Champion

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Third Award: Charles Krause, Tucumcari Mountain Cheese Factory, NM, 99.595

FLAVORED FETA

BEST OF CLASS & FINALIST: Steve Webster, Klondike Cheese, Odyssey Peppercorn Feta, 99.55

Second Award: Arla Foods Kru-saa, Apetina w/sundried tomatoes, 99.525

Third Award: Team Nørager Mejeri, DK, Herb Marinated Salad Cheese Cubes, 99.425

BRICK & MÜNSTER

Best of Class: Steve Stettler, Decatur Dairy, Inc., Brodhead, WI, Muenster, 99.85

Second Award: Ben Workman, Edelweiss Creamery, Monticello, WI, Brick, 99.80

Third Award: Matt Henze, Decatur Dairy, Muenster, 99.79

HAVARTI

Best of Class: Emmi Roth, Monroe, WI, 99.07

Second Award: Ron Bechtolt, Klondike Cheese, 97.985

Third Award: Ron Buholzer, Klondike Cheese, 97.84

FLAVORED HAVARTI

Best of Class: Trace Peterson, Arla Foods, Kaukauna, WI, Dofino Havarti, 99.72

Second Award: Zach Miller, Arla Foods, Kaukauna, WI, Dofino Havarti, 99.545

Third Award: Bruce Workman, Fair Oaks Farms, Monticello, WI, Dill Havarti, 99.195

GORGONZOLA

BEST OF CLASS & FINALIST: Jeff Allen, BelGioioso Cheese, CreamyGorg, 99.40

Second Award: Per Olesen, Bornholms Andelsmejeri, Klemensker, Denmark, 99.395

Third Award: Igor s.r.l., Cameri, Piemonte, IT, 99.175

BLUE VEINED CHEESE

Best of Class: Käserei Champignon, Champignon North America, Inc., Lauben, Bavaria, Germany, Grand Noir, 99.25

Second Award: Hiroshi Kondou, Niseko Cheese Factory, Hokkaido, Japan, Niseko KU, 98.875

Third: Arla Foods Hoegelund, Jutland, Denmark, Danablu, 98.85

OPEN CLASS: CHEESE WITH BLUE MOLDING

BEST OF CLASS & FINALIST: Roelli Cheese, Inc., Shullsburg, WI, Red Rock, 98.55

Second Award: Rodolphe Le Meunier, La Croix en Touraine, Indre-et-Loire, France, RLM Mok-ableu, 98.45

Third Award: Rodolphe Le Meunier, La Croix en Touraine, Indre-et-Loire, France, RLM Fourme au Moelleux, 97.65

YOUNG GOUDA

Best of Class: Old Amsterdam, Westland Kaasexport, Huizen, Noord Holland, Netherlands, 99.725

Second Award: De Graafstroom, Bleskensgraaf, Zuid Holland, Netherlands, 99.55

Third: Marieke Gouda, Thorp, WI, 99.475

MATURE GOUDA

BEST OF CLASS & FINALIST: Lieke Kortekaas, Beemster, Westbeemster, Netherlands, 99.65

Second Place Award: Team Zijerveld, Royal FrieslandCampina, Amersfoort, Netherlands, 99.55

Third Award: Team Lutjewinkel, Royal FrieslandCampina, Amersfoort, Netherlands, 99.45

EXTRA AGED GOUDA

BEST OF CLASS & FINALIST: Team Van der Heiden Kaas, Van der Heiden Kaas B.V., Bodegraven, Zuid-Holland, Netherlands, Roemer Sweet, 99.985

Second Place Award: Team Zijerveld, Royal FrieslandCampina, Amersfoort, Netherlands, Lutjewinkel1916 Intens&Royaal, 99.95

Third Award: Team Lutjewinkel, Royal FrieslandCampina, Amersfoort, Netherlands, Noord-Holland Gouda Extra Aged, 99.90

FLAVORED GOUDA

Best of Class: Marieke Gouda, Marieke Thorp Gouda, 99.495

Second: Team Lutjewinkel, Royal FrieslandCampina, Amersfoort, Netherlands, Noord-Holland Gouda with Cumin Mild, 99.35

Third Award: Maple Leaf Cheesemakers, Monroe, WI, Chipotle Gouda, 99.18

SMOKED GOUDA

BEST OF CLASS & FINALIST: Dave Newman, Arla Foods, Kaukauna, WI, 99.25

Second Award: Scott Lopas, Arla Foods, Kaukauna, WI, 99.05

Third Award: Dennis Schneider, Arla Foods, Kaukauna, WI, 98.90

BRIE

Best of Class: Agnes Mailhac, Lactalis AOP, Raival, France, 99.55

Second Award: Agropur Dairy Cooperative, St-Hyacinthe, Quebec, Canada, 99.325

Third Award: Savencia Fromage & Dairy, Savencia Cheese USA, Vigneulles, France, 99.30

CAMEMBERT

Best of Class: Fonterra Cooperative Group, Palmerston North, Manawatu, New Zealand, 99.095

Second Award: Team Sutter, Natural Pastures Cheese Company Ltd., Courtenay, British Columbia, Canada, 99.09

Third Award: Old Europe Cheese, Benton Harbor, MI, 99.04

OPEN CLASS: SOFT RIPENED

Best of Class: Jasper Hill Farm, Greensboro Bend, VT, Harbison, 99.23

Second: Savencia Cheese USA, Lena, IL, Supreme Oval, 99.145

Third Award: Dan P. Quality Cheese, Orangville, ON, CA, Bel Haven, 98.975

OPEN: FLAVORED SOFT RIPENED

Best of Class: Allison Lakin, Lakin's Gorges Cheese, Waldoboro, ME, Rockweed, 98.90

Second Award: Jasper Hill Farm, Greensboro Bend, VT, Hartwell, 98.50

Third Award: Käserei Champignon, Champignon North America, Lauben, Bavaria, Germany, Champignon Mushroom Brie, 98.30.

LATIN AMERICAN FRESH

BEST OF CLASS: Nuestro Queso, Kent, IL, Panela/Nuestro Queso, 99.80

Second: Rizo Lopez Foods, Modesto, CA, Fresco, 99.37

Third Award: W&W Dairy, Monroe, WI, Para Freir, 99.315

LATIN AMERICAN MELTING

Best of Class: Quesos Navarro, Tepatitlan, Jalisco, Mexico, Adobera Navarro, 99.70

Second Award: Crave Brothers Farmstead Cheese, Oaxaca, 99.30

Third Award: Molly Meyer, V&V Supremo Foods/Chula Vista Cheese Company, Oaxaca Cheese Ball, 99.25

LATIN AMERICAN HARD STYLES

Best of Class: V&V Supremo Foods, Chicago, IL, Cotija Wheel, 98.80

Second Award: V&V Supremo Foods, Chicago, IL, Cotija Wheel, 98.60

Third Award: Mexican Cheese Producers Sigma Darlington Plant, Darlington, WI, Cotija Wheel, 98.55

GRUYERE

BEST OF CLASS & FINALIST: Michael Spycher, Fritzenhaus Gourmino AG, Langnau Bern, Switzerland, 99.50

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Second Award: Michael Hanke, Combremont-le-Petit, Gourmino, Langnau, Bern, Switzerland, 99.45
Third Award: Fromagerie Hun-keler Erich, Sommentier, Schweiz, Switzerland, 99.425

APPENZELLER

BEST OF CLASS & FINALIST: Hans Näf, Käseerei Niederbüren AG, Niederbüren, Switzerland, 99.75

Second Award: Sämi Mani, Käseerei Wald-Schönengrund, Schönengrund, Switzerland, 99.00
Third Award: Marcel Gabriel, Käseerei Gabriel, Oberbüren, Switzerland, 99.675

OPEN CLASS: ALPINE STYLE

BEST OF CLASS: Team Baldauf, Gebr. Baldauf, Lindenberg, Bavaria, Germany, Baldauf Allgäuer Bergkäse, 99.30

Second: Sämi Mani, Appenzeller Milchspezialitäten, Schönengrund, St. Gallen, Switzerland, Schönengrunder Bergkäse, 98.85

Third Award: Famille Rapin, Fromagerie Le Maréchal, Granges-Marnand, Switzerland, Le Maréchal, 98.50

WASHED RIND/ SMEAR RIPENED SOFT

Best of Class: Mirasaka Fromage, Miyoshi-city, Hiroshima, Japan, Akashobin, 99.09

Second Award: Jasper Hill Farm, Willoughby, 98.99

Third Award: Dan Patel, Quality Cheese, Orangeville, Ontario, Canada, Bon Serect, 98.89

WASHED RIND/ SMEAR RIPENED SEMI SOFT

Best of Class: Franz Scheuber, Fläcke-Chäsi, Switzerland, Blüemli-Chäs, 99.25

Second Award: Güntensperger Käse, Switzerland, Swiss Lady, 99.095

Third Award: Lucas Meier, Käseerei Kirchberg, Switzerland, Appenzeller Rahmkäse, 99.045

WASHED RIND/ SMEAR RIPENED AGED OVER 4 MONTHS

BEST OF CLASS & FINALIST: Fromages Spielhofer SA, St-Imier, Berb, Switzerland, Tête de Moine AOP, 99.35

Second Award: Moestl Franz & Team, Almenland Stollenkaese, Arzberg, Austria, Arzberger Ursteirer, 99.25

Third: Berg-Käseerei Gais, Appenzell, Switzerland, Blochkäse, 99.20

WASHED RIND/ SMEAR RIPENED MATURE, LESS THAN 9 MONTHS

BEST OF CLASS & FINALIST: Pichler Othmar and Team, Obersteirische Molkerei, Knittelfeld, Steiermark, Austria, Erzherzog Johann, 99.70

Second Award: Pichler Othmar and Team, Obersteirische Molkerei, Knittelfeld, Steiermark, Austria, Altsteirer, 99.65

Third Award: Emmi Roth, Monroe, WI, Roth Grand Cru Reserve Cheese Wheel, 99.635

WASHED RIND/ SMEAR RIPENED HARD AGED NINE+ MONTHS

BEST OF CLASS & FINALIST: Emmi Roth, Roth Grand Cru Surchoix Cheese Wheel, 99.825

Second Award: Emmi Roth, Roth Pavino Cheese Wheel, 99.675

Third Award: Silvio Schöpfer, Kleinstein Gourmino, Luzerner Bergkäse, 99.575

WINE/SPIRITS WASHED RIND

BEST OF CLASS & FINALIST: Käseerei Schafer, Switzerland, Mont Vully Réserve, 99.65

Second: Käseerei Schafer, Switzerland, Mont Vully Bio, 99.55



Third Award: Käseerei Schafer, Switzerland, Mont Vully Classique, 99.50

PEPPER FLAVORED MONTEREY JACK, MILD HEAT

Best of Class: David Banza, Glanbia Nutritionals, Twin Falls, ID, 99.35

Second Award: Southwest Cheese, Clovis, NM, 98.985

Third Place Award: Griselda Arevalo, Glanbia Nutritionals, Twin Falls, ID, 98.90

PEPPER FLAVORED MONTEREY JACK, MEDIUM HEAT

Best of Class: Cabot Creamery, Chateaugay, NY, Cabot Pepper Jack, 98.875

Second: Southwest Cheese, Habenero Jack, 98.835

Third Award: AMPI, Jim Falls, WI, Four Pepper Blend, 98.53

PEPPER FLAVORED MONTEREY JACK, HIGH HEAT

Best of Class: Ellsworth Creamery, Habanero Ghost Pepper Jack Cheese, 99.35

Second Award: Mikail Umarov, Glanbia Nutritionals, Red Habanero Monterey Jack, 98.725

Third Award: Juan Anaya, Glanbia Nutritionals, Red & Green Habanero Monterey Jack, 98.60

OPEN CLASS PEPPER FLAVORED, MILD HEAT

Best of Class: Heather Aspiasu, Glanbia Nutritionals, Colby Jack Peppers, 98.75

Second Award: Francisco Sanchez, Glanbia Nutritionals, White Cheddar Peppers, 98.575

Third: Jamie Fahrney, Chalet Cheese, Pepper Havarti, 98.45

OPEN CLASS PEPPER FLAVORED, MEDIUM HEAT

Best of Class: Team Moo, Brunkow Cheese of Wisconsin, Darlington, WI, Hoppin' Jalapeno, 99.85

Second Award: Henning Cheese, Chipotle Cheddar Daisy 99.75

Third Award: Käseerei Michels, Switzerland, Michels Der Heftige, 99.40

OPEN CLASS PEPPER FLAVORED, HIGH HEAT

Best of Class: Maryann Swinney, Glanbia Nutritionals, Red &

Green Habanero Color Cheddar, 99.37

Second Place Award: Mirsad Zuko, Glanbia Nutritionals, Red & Green Habanero Colby Jack, 98.945

Third Award: Alyssa Slone, Glanbia Nutritionals, Red Habanero Colby Jack, 98.845

OPEN CLASS: SOFT CHEESE

Best of Class: Sonita Rass, Sorrento Lactalis, Bella Gento, 99.60

Second Award: Lake Country Dairy, Schuman Cheese, Cello Mascarpone, 99.55

Third Award: Lake Country Dairy, Schuman Cheese, Cello Mascarpone, 99.50

OPEN CLASS: SEMI SOFT

BEST OF CLASS & FINALIST: Team Steenderen, Royal FrieslandCampina, Amersfoort, Netherlands, Holland Master Cantenaar, 99.65

Second Place Award: Ben Workman, Hoard's Dairyman Farm Creamery, Monticello, WI, Belaire, 98.85

Third Award: Lake Country Dairy, Schuman Cheese, Turtle Lake, WI US, Cello Fontal, 98.55

OPEN CLASS: HARD CHEESE

BEST OF CLASS & FINALIST: Beemster, Westbeemster, Netherlands, Beemster Royaal Grand Cru, 99.875

Second Award: Team Steenderen, Royal FrieslandCampina, Parrano, 99.825

Third: Lieke Kortekaas, Beemster, Beemster 30+ Oud, 99.80

OPEN CLASS: SEMI SOFT WITH NATURAL RIND

Best of Class: Brülisauer Käse, Switzerland, Biocella cheese, 98.90

Second Award: Joe Moreda & Team, Valley Ford Cheese & Creamery, Valley Ford, CA, Estero Gold, 98.175

Third Place Award Winner: Reinhard Rosenauer, Berglandmilch, Austria, Schäringer St. Patron, 98.15

OPEN CLASS: HARD CHEESE WITH NATURAL RIND

Best of Class: The Farm at Doe Run, Coatesville, PA, St. Malachi, 98.825

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World Champion

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Second Place Award Winner: Farm at Doe Run, St. Malachi Reserve, 98.70

Third Award Winner: Ron Henningfeld, Hill Valley Dairy, Lake Geneva, WI, Luna, 98.30

OPEN CLASS: FLAVORED SOFT
Best of Class: Vermont Creamery, Madagascar Vanilla Crème Fraîche, 99.00

Second Award: Crave Brothers Farmstead Cheese, Marinated Fresh Mozzarella, 98.65

Third Award: Sorrento Lactalis, Marinated Fresh Mozz, 98.40

OPEN CLASS: FLAVORED SEMI SOFT CHEESE

BEST OF CLASS & FINALIST: Kuba Hemmerling & Team, Point Reyes Farmstead Cheese Company, Petaluma, CA, TomaTruffle, 99.25

Second: Carr Valley Cheese, Linden, WI, Wildfire Blue, 99.125

Third Award: Walter Grob, Käserei Engelberg, Engelberger Bärlauch Cheddar, 99.05

OPEN CLASS: FLAVORED HARD CHEESE

Best of Class: Henning's Cheese for Deer Creek, Kiel, WI, The Night Walker, 98.95

Second Award: Cabot Creamery, Cabot, VT, Cabot 5 Peppercorn Cheddar, 98.80

Third Award: Sartori Cheese, Plymouth, WI, Sartori Reserve Espresso BellaVitano, 98.70

SMOKED SOFT & SEMI SOFT
Best of Class: Shpoppy Shawn's Shmoked Cheese, Wilkes Barre, PA, Bruschetta/Gilman Bruschetta, 99.35

Second Award: Team 1, Zimmerman Cheese, South Wayne, WI, 99.10

Third Award Winner: Didier Germain, Fromagerie Les Martel, Les Ponts-de-Martel, Neuchâtel, Switzerland, Le Tourbier, 98.90

SMOKED HARD CHEESE
Best of Class: Meister Team 4, Meister Cheese Company, Muscoda, WI, Cheddar, 99.545

Second: Meister Team 3, Meister Cheese Company, Muscoda, WI, Smoked Cheddar, 99.445

Third Award: Tillamook, Hickory Smoked Cheddar, 99.42

REDUCED FAT SOFT & SEMI SOFT CHEESE

BEST OF CLASS & FINALIST: Team Steenderen, Royal FrieslandCampina, Amersfoort, Netherlands, Vermeer, 99.50

Second Award: Zuivelfabriek de Graafstroom, Bleskensgraaf, Zuid Holland, De Graafstroom, 99.30

Third Award Winner: Team Zijerveld, Royal FrieslandCampina, Amersfoort, Netherlands, Noord-Holland Lutjewinkel, 99.225

REDUCED FAT HARD CHEESE
Best of Class: Valley Queen, Milbank, SD, 99.20

Second Award: Team Zijerveld, Royal FrieslandCampina, Lutjewinkel 1916 Tasty & Light, 99.125

Third Award: Team Steenderen, Royal FrieslandCampina, Milner 30+ Extra Matured, 99.075

LOW FAT CHEESE
Best of Class: Steve Webster, Klondike Cheese, Odyssey Lowfat Feta, 99.70

Second Award: Lactalis American Group, Buffalo, NY, Low Fat Ricotta, 99.35

Third Award: Lactalis American Group, Buffalo, NY, Low Fat Ricotta, 99.175

REDUCED SODIUM CHEESE
Best of Class: Yaser Yilmaz, Gmundner Molkerei, Austria, Milch Stoderer Rauchkäse, 98.70

Second Award: Yaser Yilmaz, Zentralmolkerei Furtmayr, Austria, Milch Stoderer Rauchkäse, 98.50

Third Award: Pat Doell, Agropur, Luxemburg, WI, Reduced Sodium Provolone, 97.95

COLD PACK CHEESE, CHEESE FOOD

Best of Class: Pine River Pre-Pack, Newton, WI, Chunky Bleu Cold Pack Cheese Food, 99.56

Second Award: Pine River Pre-Pack, Toasted Onion Cold Pack Cheese Food, 99.235

Third Award: Pine River Pre-Pack, Aged Asiago Cold Pack Cheese Food, 99.085

COLD PACK SPREADS
Best of Class Winner: Williams Team 1, Williams Cheese Company, Linwood, MI, Horseradish Gourmet Spreadable Cheese, 99.325

Second Award: Steve Stettler, Decatur Dairy, Colby Swiss Cheese Spread, 99.315

Third Place Award Winner: Pine River Pre-Pack, Garlic & Herb Gourmet Cold Pack Cheese Spread, 99.055

CREAM CHEESE
Best of Class: Team Holstebro Dairy, Arla Foods, Demark, Skyr, 99.72

Second Award Winner: Te Rapa, Fonterra Co-operative Group, 99.445

Third Award: Team Holstebro Dairy, Arla Foods, 16%FC India Arla, 99.37

SPREADABLE NATURAL
Best of Class: Yukio Yamaguchi, IL FIORETTO, Osaka, Japan, Kokka, 99.90

Second Place Award Winner: Tillamook, Tillamook, OR, Farmstyle Original Cream Cheese Spread, 99.76

Third Award: Tillamook, Farmstyle Chive & Onion Cream Cheese Spread, 99.75

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World Champion

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PASTEURIZED PROCESS

Best of Class: Ellsworth Cooperative Creamery, New London, WI, Pizza Cheese, 99.125

Second Award: Gilman Cheese Corporation, Gilman, WI, Shelf Stable Ultra Sharp, 99.075

Third Award: Gilman Cheese, Shelf Stable White Cheddar, 99.075

FLAVORED PASTEURIZED PROCESS

Best of Class: Ellsworth Creamery, New London, WI, Hot Pepper Processed Cheese, 99.00

Second Award Winner: Team 3, Williams Cheese Company, Lincolnwood, MI, Smoked Hot Pepper Cheese, 98.70

Third Award Winner: AMPI's Dinner Bell Creamery, Associated Milk Producers Inc., Portage, WI, Dinner Bell Pasteurized Process American & Monterey Jack Cheese with Red Bell & Jalapeno Peppers, 98.40

PASTEURIZED PROCESS CHEESE SLICES

Best of Class: AMPI, Portage, WI, Dinner Bell Pasteurized Process American Cheese, 98.85

Second Award Winner: Eltham, Fonterra Cooperative Group, Eltham, Taranaki, Anchor Swiss-Styled Processed Cheese, 98.80

Third Award: Bongards Creameries, Bongards, MN, Processed American Slice-Smoked Cheddar, 98.65

PASTEURIZED PROCESS CHEESE SPREAD

Best of Class: Land O' Lakes, Spencer, WI, Queso Bravo, 99.225

Second Award: Tony Gessler, Lactalis American Group, Merrill, WI US, Président Wee Brie Processed Spreadable Cheese, 99.15

Third: Williams Team 2, Williams Cheese, Buffalo Blue Gourmet Spreadable Cheese, 98.875

SOFT GOAT'S MILK CHEESE

Best of Class: Idyll Farms, Northport, MI, Idyll Pastures Spreadable 98.70

Second Award: Melissa Jacka, Tolpuddle Goat Cheese, Tarrawingee, Victoria, Australia, Tolpuddle Goat Curd, 98.45

Third Award: Risin' Creek Creamery, Martinsville, IN, Chevre, 98.275

FLAVORED SOFT GOAT'S MILK CHEESE

Best of Class: Idyll Farms, Spreadable Idyll Pastures with Garlic and Herbs, 98.80

Second Award: Robert Garves, LaClare Creamery, Malone, WI, Chipotle Honey Goat Cheese, 98.75

Third Award: Saputo Dairy Foods USA, Belmont, WI, Montchevre Topped Cranberry Port, 98.25

FLAVORED SOFT GOAT'S MILK WITH SWEET CONDIMENTS

Best of Class: Hudson Valley Creamery, Hudson, NY, Creamy Goat Cheese: Vanilla, 99.525

Second Award: Saputo Dairy Foods, Belmont, WI, Montchevre Blueberry Lemon, 99.50

Third Award: Vermont Creamery, Websterville, VT, Clover Blossom Honey Goat Cheese Log 99.45

WASHED RIND, SMEAR RIPENED GOAT'S MILK CHEESE

Best of Class: Franz Scheuber, Fläcke-Chäsi GmbH, Beromünster, Alte Geiss, 98.90

Second Award: Ver Moestl Franz & Team, Almenland Stollenkaese, Caprissimum 98.85

Third Award: Güntensperger Käse AG, Bütschwil, St. Gallen, CH, Toggenburger Ziege, 98.65

SOFT RIPENED GOAT'S MILK

Best of Class: Masanori Matsubara, Mirasaka Fromage, Hiroshima, Japan, Mt. Fuji, 99.80

Second: Veronica Pedraza, Blakesville Creamery, Port Washington, WI, Linedline, 99.50

Third Award: Cypress Grove, Arcata, CA, Humboldt Fog, 99.475

SEMI SOFT GOAT'S MILK

Best of Class Winner: Team Gerkesklooster, Royal FrieslandCampina, Mild Goat Cheese, 99.00

Second: Michael Hanke, Combremont-le-Petit, Switzerland, Gourmino Goat, 98.75

Third Award: Hook's Cheese Company, Barneveld Blue, 98.675

FLAVORED SEMI SOFT GOAT'S MILK CHEESE

Best of Class Winner: Hacienda Zorita Farm Food, San Pelayo de Guareña, Salamanca, Spain, Hacienda Zorita, 99.40

Second Award: Grupo Ganaderos de Fuerteventura S.L., Fuerteventura, Canary Islands, Spain, Smokin' Goat, 99.30

Third Award: Jessica Bell, Split Creek Farm, Anderson, SC, Feta, 99.25

HARD GOAT'S MILK CHEESE

Best of Class: Veronica Pedraza, Blakesville Creamery, St. Germain, 98.75

Second Award: Team Gerkesklooster, Royal FrieslandCampina, Goat Cheese Matured, 98.675

Third Award: Team Gerkesklooster, Royal FrieslandCampina, Goat Cheese Aged, 98.3

HARD GOAT'S MILK, FLAVORED

Best of Class: Grupo Ganaderos de Fuerteventura, Puerto del Rosario, Las Palmas, Cabra al Gofio, 98.775

Second Award: Grupo Ganaderos de Fuerteventura, Maxorata, 98.65

Third Award: Robert Garves, LaClare Creamery, Goat Pepper Jack, 97.625

SOFT SHEEP'S MILK CHEESE

Best of Class Winner: Guilloteau Pelussin, Loire, France, Brebiset Fromager d'Affinois, 99.25

Second Award: Moestl Franz & Team, Almenland Stollenkaese, Arzberger Bellino, 99.075

Third Award: Blackberry Farm Creamery, Walland, TN, Brebis, 98.575

SEMI SOFT SHEEP'S MILK CHEESE

Best of Class Winner: Green Dirt Farm, Weston, MO, Feta, 99.50

Second Award: Jerome Sauveplane, Lactalis AOP Riom, France, Tomme Saint Georges, 99.25

Third Award: Fromagerie Arvaniti, Arvaniti SA Thessaloniki, Macedonia, Feta, 99.10

FLAVORED SHEEP'S MILK CHEESE

Best of Class: Murray's Cheese, Long Island City, NY, Hudson Flower, 99.15

Second Award: Carr Valley Cheese Co., La Valle, WI, Black Sheep Truffle, 98.90

Third: Brenda Jensen, Hidden Springs Creamery, Westby, WI, Driftless Honey, 98.80

HARD SHEEP'S MILK CHEESE - AGED LESS THAN 6 MONTHS

Best of Class: Cypress Grove, Lamb Chopper, 99.685

Second: Sirana Dehesa de Los Llanos, Albacete, Spain, Queso D.O.P Manchego, 99.625

Third Award: Agour Hélette, Pays Basque, FR, Petit Agour, 99.485

HARD SHEEP'S MILK CHEESE - AGED OVER 6 MONTHS

BEST OF CLASS & FINALIST: Brenda Jensen, Hidden Springs Creamery, Ocooch Reserve, 99.05

Second Award: IL QUESERÍAS ENTREPINARE, Spain, Castilla y León, 98.775

Third Award: Agour, France, Ossau Iraty, 98.475

SHEEP'S MILK WITH BLUE MOLD

Best of Class: Franck Pons, Lactalis AOP, Roquefort, France, Le Bleu Societe, 98.05

Second Award: Hook's Cheese Company, Inc., Mineral Point, WI, Little Boy Blue, 98.00

Third Place Award Winner: Rodolphe Le Meunier, La Croix en Touraine, Indre-et-Loire, RLM Ganix, 97.75

SURFACE RIPENED SHEEP'S MILK CHEESE

BEST OF CLASS & FINALIST: Lácteos Martínez S.L.U. Haro, La Rioja, Spain, Los Cameros Cured Sheep Cheese, 99.725

Second Award Winner: Franz Scheuber, Fläcke-Chäsi, Altes Schaf, 99.575



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World Champion

Continued from p. 16

Third Award: Nettle Meadow, Warrensburg, NY, Simply Sheep, 99.525

WASHED RIND SHEEP'S MILK CHEESE

Best of Class: Moestl Franz & Team, Almenland Stollenkaese GmbH, Arzberger Aurum, 99.15
Second Award: Anna Landmark, Landmark Creamery, Plain, WI, Anabasque, 99.10
Third Award: Brenda Jensen, Hidden Springs Creamery, Westby, WI, Ocooch Grande, 98.90

SOFT & SEMI SOFT MIXED MILK BEST OF CLASS & FINALIST: Nettle Meadow, Kunik, 99.025

Second Award: FROMAGERIE ARVANITI, Feta Arvaniti, 98.775
Third Award: Anica Borovic, Hella Pilion, Greece, Greco Feta, 98.675

FLAVORED MIXED MILK CHEESE

Best of Class Winner: Nettle Meadow, Truffle Kunik, 99.375
Second Award: Grupo Ganaderos de Fuerteventura S.L., Puerto del Rosario, Alisios, 98.825
Third Award: Hook's Cheese Company, Ewe Calf to be Kidding Blue, 98.05

SURFACE RIPENED MIXED MILK Best of Class: Goat Rodeo Farm & Dairy, Allison Park, PA, Bamboozle, 98.80

Second Place Award Winner: Wegmans Food Markets & Old Chatham, Groton, NY, Professor's Brie, 98.75
Third Award: Vermont Creamery, Creumont, 98.55

HARD MIXED MILK CHEESE Best of Class: Shooting Star Creamery, Paso Robles, CA, Sagittarius, 99.35
Second Award: Tone Grubeši, Vesna Lobarika, Lobarika, Istra, Pegula, 98.50
Third Award: Karine Dupin, Lactalis AOP, Larceveau, France, Chistou, 98.40

HARD MIXED MILK CHEESE AGED 6+ MONTHS Best of Class: Robert Garves, LaClare Creamery, Cave Aged Chandoka, 99.575
Second Award: Green Dirt Farm, Aux Arcs, 99.025
Third Award: QUESOS NAVALMORAL, El Dorado Navalmoral, 98.90

OPEN: ALL OTHER MILK CHEESE Best of Class Winner: Gemma Cambero, Hacienda Zorita Farm Food, Spain, Hacienda Zorita, 99.775



Second Place Award: Central Coast Creamery, Buffalo Gouda, 99.675
Third Award: Gemma Cambero, Hacienda Zorita Farm Food, Hacienda Zorita, 99.63

SALTED BUTTER

Best of Class: Bornholms Andelsmejeri, Klemensker, Denmark, 99.85
Second Award: Arla Foods, Holstebro, Denmark, 99.80
Third Award: Regis Levacher, Lactalis Beurre et Creme, Isigny le Buat, France, 99.70

UNSALTED BUTTER

Best of Class: Team Holstebro Dairy, Arla Foods, 99.895
Second Award: Edgecumbe, Fontterra, New Zealand, 99.675
Third Award: Cabot Creamery Cooperative, West Springfield, MA, 99.655

FLAVORED BUTTER

Best of Class: Asami Kodama, MARIN FOOD CO., Toyonakashi, Osaka, Japan, Smoked Butter, 98.225
Second Award: Bekkum Family Farms, Westby, WI, Cinnamon and Sugar Butter, 98.16
Third Award: Pine River Dairy, Manitowoc, WI, Sea Salt Caramel Butter, 98.125

COW'S MILK LOWFAT YOGURT

Best of Class: Yodelay Yogurt, Madison, WI, Tart Cherry, 99.895
Second Award: Yodelay Yogurt, Raspberry, 99.89
Third: Yodelay Yogurt, Blueberry, 99.5

COW'S MILK YOGURT

Best of Class: Upstate Niagara Cooperative, North Lawrence, NY, Wegmans 5% Greek Yogurt Plain, 99.175
Second Award: Deerland Dairy, Freeport, IL, 98.925
Third Award: Upstate Niagara Co-op, West Seneca, NY, 98.575

FLAVORED COW'S MILK YOGURT

Best of Class: Narragansett Creamery, Providence, RI, Low Fat Coffee, 99.80

Second Award: Amanda Gutzmer, Klondike Cheese, Odyssey Yogurt Vanilla, 99.725

Third Award Winner: Upstate Niagara Cooperative, West Seneca, NY, Whole Milk Cupset Vanilla, 99.15

HIGH PROTEIN COW'S MILK YOGURT

Best of Class: Upstate Niagara Cooperative, 99.475
Second Award: Upstate Niagara Cooperative, 99.35
Third Award: Adam Buholzer, Klondike Cheese, 99.325

FLAVORED HIGH PROTEIN COW'S MILK YOGURT

Best of Class: Cabot Creamery, Chocolate Mousse Triple Cream Yogurt, 99.90
Second Place Award: Cabot Creamery, Triple Cream Vanilla Bean Greek Yogurt, 99.80
Third Award: Matt Martin, Klondike Cheese, Odyssey French Onion Greek Yogurt Dip, 99.70

YOGURT - ALL MILKS

Best of Class: Team Sutter, Natural Pastures Cheese Company, Courtenay, British Columbia, McClintock's Farm Water Buffalo Yogurt, 99.10
Second Award: Alberto Sasson, Deca & Otto, Planeta Rica, Cordoba, Colombia, Buffalo Milk Greek Plain Yogurt, 98.60

DRINKABLE CULTURED PRODUCTS

Best of Class: Marquez Brothers International, El Mexicano Yogurt Pina Colada, 99.85
Second Award: Marquez Brothers International, El Mexicano Yogurt Guava, 99.50
Third Award: Marquez Brothers International, El Mexicano Yogurt Strawberry Banana, 99.40

OPEN CLASS SHREDDED FLAVORED & UNFLAVORED

Best of Class Winner: Hudson Valley Creamery, Cranberry Goat Cheese Crumbles, 99.725
Second Award Winner: Sartori Cheese, Sartori SarVecchio Parmesan Shred, 99.675



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World Champion

Continued from p. 17

Third Award: Mark Boelk, V&V Supremo Foods/Chula Vista Cheese Company, Chihuahua Cheese, 99.625

OPEN CLASS SHREDDED CHEESE BLENDS

Best of Class: Sartori Cheese, Tuscan Blend, 98.80

Second Award: Sartori Cheese, Regal Blend, 98.515

Third Place Award: Cabot, Mac N Cheese Shredded Cheddar, 98.29

PREPARED CHEESE FOODS

Best of Class: Team Moo, Brunkow Cheese, Oh So Original, 99.065

Second Award: Carr Valley, Pizza Bread Cheese, 99.02

Third Award: Pasture Pride Cheese, Cashton, WI, Juustoleipa, 98.80

NATURAL SNACK CHEESE

Best of Class Winner: Cabot Creamery, Pepper Jack Cracker Cuts, 99.35

Second Award: Specialty Cheese Company, Reeseville, WI, Just the Cheese White Cheddar Minis, 99.33

Third Place Award: Jose Marin, BelGioioso Cheese, Denmark, WI, Fresh Mozzarella Snacking Cheese, 99.25

CHEESE CURDS

Best of Class Winner: Steve Stetler, Decatur Dairy Inc., Brodhead, WI, Muenster Curd, 99.35

Second Award: Arena Cheese, 99.00

Third Award: Nasonville Dairy, Inc., Curtiss, WI, 98.90

FLAVORED CHEESE CURDS

Best of Class Winner: Ellsworth Creamery, Ellsworth, WI, Hickory Bacon Cheese Curds, 99.05

Second Award: Ellsworth Creamery, Hot Buffalo Cheese Curds 98.825

Third Award: Cedar Grove Cheese, Plain, WI, Horseradish Cheddar Cheese Curds, 98.57

NATURAL SLICED CHEESE

Best of Class Winner: Old Croc, Trugman-Nash, LLC, Melbourne, Australia, 99.675

Second Award: Global Foods International, Naturally Oven-Smoked Sliced Gouda Cheese, 99.50

Third Award: Slice Samurai, Great Lakes Cheese, Plymouth, WI, Provolone Shingles, 99.45

CHEESE BASED SPREADS

Best of Class: Pine River Pre-Pack, Pimento Cold Pack Cheese Spread, 99.125

Second Award: Kraft Heinz, Beaver Dam, WI, Philadelphia Cream Cheese Spread, 99.00

Third Place Award: Kraft Heinz, Philadelphia Cream Cheese Spread, 98.85

DRY WHEY

Best of Class: Saputo Cheese USA, Waupun, WI, 99.00

Second Award: Bud Sloan, Rothenbuhler Cheesemakers, Middlefield, OH, 99.375

Third Award: Bud Sloan, Rothenbuhler Cheesemakers, 99.35

WPC 34%

Best of Class: Foremost Farms USA, Sparta, WI, 99.

Second Award: Saputo Cheese USA, Waupun, WI, 99.525

Third Award: Saputo Cheese USA, Waupun, WI, 99.50

WPC 80

Best of Class: Sorrento Lactalis, Nampa, ID, 99.50

Second Award: Agri-Mark, Middlebury, VT, 99.45

Third Award: Southwest Cheese, Clovis, NM, 99.405

WHEY PROTEIN CONCENTRATE

Best of Class: Sorrento Lactalis, Nampa, ID, 99.70

Second Award: Saputo Cheese USA, Tulare, CA, 99.65

Third Award: Southwest Cheese, Clovis, NM, 99.55

WHEY PROTEIN ISOLATE

Best of Class: Sorrento Lactalis, 99.75

Second Award: Sorrento Lactalis, 99.50

Third Award: Southwest Cheese, Clovis, NM, 99.35

WHEY PERMEATE

Best of Class Winner: Lactalis American Group, Buffalo, NY, 99.90

Second Place Award: Agri-Mark, Middlebury, VT, 99.80

Third Award Winner: Saputo Cheese USA, Tulare, CA, 99.79



NONFAT DRY MILK, SKIM MILK POWDER

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

Second Award: DFA, Garden City, KS, 99.675

Third Award: DFA, Garden City, KS, 99.65

WHOLE MILK POWDER

Best of Class: DFA, Garden City, KS, 99.80

Second Award: DFA, Garden City, KS, 99.65

Third Place Award: DFA, Fallon, NV, 99.45

MILK PROTEIN CONCENTRATE

Best of Class: Saputo Dairy Products Canada, Red Deer, 99.70

Second Award: DFA, Portales, NM, 99.60

Third Place Award: DFA, Portales, NM, 99.40.

A total of 29 nations were represented in the 2022 World Championship Cheese Contest. The US led the pack with 94 Best in Class finishes. Cheese makers from Switzerland took home 10 gold med-

als, while the Netherlands finished with seven.

Among the 33 US states represented in the contest, Wisconsin cheese makers took home 45 Best in Class titles.

Next in line was New York with 12 first place finishes, followed by Idaho with 11 gold medal winners.

"Cheese makers worldwide have always been deeply committed to excellence in their craft," said John Umhoefer, executive director for the Wisconsin Cheese Makers Association (WCMA), which hosts the biennial competition.

"That commitment is abundantly clear in the work of this year's winners," Umhoefer continued. "We congratulate them all on this outstanding achievement."

Next up for contest host WCMA will be the biennial United States Championship Cheese Contest, set for Feb. 21-23, 2023 in Green Bay, WI.

Details will be available online in the coming months at www.uschampioncheese.org.

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Bovine Lactoferrin Found To Inhibit COVID-19 Variants, Researchers Say

Philadelphia, PA—In a new report published in the *Journal of Dairy Science*, scientists from the University of Michigan and Glanbia PLC Research and Development report that bovine lactoferrin (bLF) has “potent efficacy” across different viral strains of COVID-19.

Lactoferrin is a naturally occurring cationic glycoprotein, the report explained. Bovine lactoferrin has bioactive characteristics against many microbes, viruses, and other pathogens and has been found to inhibit SARS-CoV-2, which causes COVID-19.

“Bovine lactoferrin has shown antiviral activity in human clinical trials,” said lead investigator Jonathan Sexton, Ph.D., of the University of Michigan department of internal medicine. “For example, orally administered bovine lactoferrin has been shown to improve the severity of viral infections, including rotavirus and norovirus.

“Given the broad antiviral efficacy and safety, minimal side effects, and commercial availability of bovine lactoferrin, several review papers have suggested using it as a preventive or post-exposure treatment for SARS-CoV-2 infection,” Sexton added.

Last fall, a team of researchers led by the University of Huddersfield in Huddersfield, England, reported that the antiviral properties of lactoferrin make it a great natural supplement that could also be used as an adjunct for COVID-19 and for various other respiratory tract infections (RTIs).

The findings of that study, headed by the University of Huddersfield’s Dr. Hamid Merchant, was one of the first meta-analyses

carried out on multiple independent lactoferrin clinical trials that has been published in an official publication of the European Society for Clinical Nutrition and Metabolism. The study made evident that the administration of lactoferrin shows promising efficacy in reducing the risk of RTIs.

“Given the high clinical importance of respiratory tract infections amid the COVID-19 pandemic, we aimed to systematically examine the interventional randomized clinical trials on the efficacy of bovine lactoferrin in preventing the occurrence of RTIs,” said Dr. Syed Hasan, another of the University of Huddersfield researchers involved in the study.

Lactoferrin “is a very promising molecule which can be adopted as an adjunct therapy for COVID-19 and could be part of a daily routine for people to take, along with vitamin C, D and zinc supplements to keep our immune system healthy,” Merchant commented.

The goal of study published in the *Journal of Dairy Science* was to expand upon the observation of bLF’s potent anti-SARS-CoV-2 efficacy in vitro with a more thorough examination of bLF as well as screen commercially available milk products for antiviral activities.

Given the efficacy of bLF in previous experiments, researchers hypothesized that other purified bioactive milk protein products may also have antiviral activity against SARS-CoV-2.

In total, researchers assayed nine different dairy samples, including whey protein isolates, concentrates, and enriched lac-

toferrin products. Whey protein isolates and other purified dairy products have demonstrated activity against viruses in the past; however, researchers did not observe efficacy for these samples against SARS-CoV-2.

“We found that when there was efficacy for a sample, it was correlated with the fraction of bLF, suggesting that the antiviral activity was from bLF alone,” the study stated. Screening indicated that the inhibition of SARS-CoV-2 “was strongly correlated with the level of bLF that was found in the sample and was specific for bLF.”

Researchers tested bLF against some of the most common SARS-CoV-2 variants of concern from around the world. They found that bLF was effective against all the strains that were tested in vitro, and they expect it would also have activity against additional emergent strains.

Researchers also investigated whether dextrose and sorbitol, commonly used in the manufacture of tablets for oral medications, would interfere with the ability of bLF to inhibit SARS-CoV-2.

A key benefit of the broad antiviral efficacy of lactoferrin is its potential for the prevention or treatment of emerging diseases, Sexton said.

Faerch To Acquire Dairy Packaging Company PACCOR

Holstebro, Denmark—Faerch, a European supplier of rigid food packaging, recently announced the acquisition of PACCOR Packaging from private equity firm Lindsay Goldberg.

Offering a wide range of innovative packaging solutions mainly for the food industry, PACCOR is a European leader in protective packaging for the dairy sector, according to Faerch, which noted that PACCOR has built a track record of innovation and premium service for the largest and most demanding dairy customers, delivering solutions mostly in yogurts, spreads and ice cream packaging.

“With PACCOR’s strong position in the dairy sector, our complementary geographical footprints and our shared ambition to make food packaging circular, PACCOR is the perfect match for Faerch,” said Lars Gade Hansen, CEO of Faerch Group. “We have always respected PACCOR for their dedication to quality, innovation and customer service, and we are delighted to now join forces with the excellent PACCOR team.”

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COMING EVENTS

www.cheesereporter.com/events.htm

Registration Opens For 39th ACS Conference July 20-23 In Portland, OR

Portland, OR—The American Cheese Society (ACS) has opened online registration for its 39th conference here July 20-23 at the Oregon Convention Center.

ACS will again offer three pre-conference tours on Wednesday, July 20. The Portland tour includes stops at Olympia Provisions and New Seasons Market.

The Willamette Valley Wine Country Tour will include a stop at Briar Rose Creamery, and the Salem tour will feature TMK Creamery and Ochoa's Queseria, organizers stated.

Full descriptions and final tour agenda will be coming soon. Tickets for each tour are \$95 per person, and include lunch, tastings, and transportation.

Day one of the conference also features a six-hour, in-person workshop for artisan cheese producers who are preparing to create, or are already developing, a Food Safety Modernization Act (FSMA) compliant, preventive control (PC)-based, food safety plan for their facility.

The workshop will provide food safety plan review and coaching sessions that guide attendees through each step in the development process.

The afternoon session will include the CCP exam, Taste exam, certification reception for all ACS CCPs and CCSE, and evening cheese crawl.

The second day of the conference kicks off with a general session entitled "An Agricultural Tour from the Oregon Trail to Modern Day." ACS will launch its new "Cheese: R&D" program where companies and attendees act as a sounding board for both food product, marketing material, and shipping materials for vendors. Participants will fill out questionnaires and move from company to company over 15 minute intervals.

Afternoon sessions will look at the progression from cheese maker to chef; milk quality "from farm to finish" and strengthening organic enforcement.

Speakers will cover common defects in brined cheeses, China's

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The ACS Cheese Colloquium will run Thursday afternoon, looking at microbial challenges and potential solutions; the history and legacy of women in dairy; and "Should I Hotwire a Milk Pump: A small creamery's guide to equipment malfunction."

Thursday will wrap up with the ACS Cheese Competition Awards and Reception.

Friday will be dedicated to discussions on supply chain disruption; controlling bitterness in cheese production; cheese microbiomes: using modern tools to enhance understanding of traditional practices; de-mystifying vegan cheese; and maintaining and supporting mental health in the workplace.

Early registration runs through March 18. Cost to register prior to the deadline is \$550 for ACS members and \$750 for non-members. For complete agenda and to sign up online, visit www.cheesesociety.org.

PLANNING GUIDE

New York State Cheese Manufacturers Association Virtual Spring Meeting: March 8. Visit www.nycheesemakers.com.

Cancelled - National Conference on Interstate Milk Shipments: April 7-12. Refund info available at www.ncims.org.

Cheese Expo: April 12-14, Wisconsin Center, Milwaukee, WI. Visit www.cheeseexpo.org for updates and online registration.

ADPI/ABI Joint Annual Meeting: April 24-26, Hyatt Regency Downtown, Chicago, IL. For details, visit www.adpi.org.

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

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

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

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

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

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

IMPA Annual Meeting: Aug. 11-12, Sun Valley, ID. Details available soon at www.impa.us.

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

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

CDR Adds In-Person Short Course On Advanced Preventive Controls April 20

Madison—A new in-person short course addressing advanced preventive controls will take place here Wednesday, April 20 at the new addition of Babcock Hall on the University of Wisconsin-Madison campus.

Qualified students must already have a Preventive Controls Qualified Individuals (PCQI) certificate.

Co-hosted by the Center for Dairy Research (CDR) and the Wisconsin Department of Agriculture, Trade and Consumer Protection, the course offers more explanation and details on the four

major preventive controls: process, allergen, supply chain and sanitation.

Instructors will provide examples of each type of preventive control. They will also discuss relevant hazards, critical limits, monitoring, corrective actions, verification, records and validation for dairy operations.

The early registration deadline is April 6. Cost to attend is \$395 per student. Online registration is available at www.cdr.wisc.edu/short-courses/preventive-controls-in-person.

WCMA Adds Spring Leadership Trainings

Madison—Space is available in a new lineup of leadership courses sponsored by the Wisconsin Cheese Makers Association's (WCMA) popular, offered in both virtual and hybrid formats.

WCMA's Next Step Leadership course will be March 31, in a hybrid format. Each year, Next Step Leadership pairs a review of

familiar concepts with fresh materials covering a specific topic. In 2022, the class will focus on talent retention strategies.

WCMA has also added three more Front-Line Leadership classes to its offerings. These courses are geared toward supervisors looking to build their skills in communication, stress management, and cultivation of a team mentality.

Front-Line Leadership Part A, scheduled for Tuesday, April 19,

CDR World Of Cheese Short Course Returns April 26-29

Registration is also open for CDR's "World of Cheese: From Pasture to Plate" short course here April 26-29 at Babcock Hall.

The survey course is intended for culinary professionals, end users, brokers, distributors, retailers, and marketers. Students will learn the basics of cheesemaking, cheese handling and display, packaging fundamentals, cheese economics, and the basics of cheese grading and evaluation.

The registration deadline is April 11. Cost to attend is \$1,185 per person. To sign up online and more information, visit www.cdr.wisc.edu/short-courses.

will focus on developing essential leadership skills. On May 18, Front-Line Leadership Part B will provide strategies to help supervisors boost staff performance. The spring series concludes with Front-Line Leadership Part C on June 14 related to cultivating a team. All sessions will be held virtually.

WCMA members interested in participating in the spring sessions may register at WisCheeseMakers.org/Trainings.



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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - FEB. 25: Cheese demand has found more strength in recent weeks. Western contacts say export demand, particularly from Asian markets, has improved as buyers there are ordering for summer/fall deliveries. Cheese production is steady, but stilted by laborer and driver shortages, which continue to obstruct cheese plant managers nationwide.

NORTHEAST - MARCH 2: Northeastern milk output is not increasing as quickly as some handlers had anticipated. Despite some reports of tighter spot milk availability, cheesemaking operations are receiving steady milk supplies and maintaining active production schedules. Steadily strong cheese demand, from domestic and export customers, is helping to moderate growth rates of manufacturers' inventories and prevent abundant cheese stocks from feeling cumbersome. Retail sales are good. Some grocers are featuring cheese promotions in weekly circulars, and strong customer demand is moving plenty of units through checkout lines. Foodservice demand continues to pick up.

Wholesale prices, delivered, dollars per/lb:
Cheddar 40-lb blocks: \$2.4375 - \$2.7250 Process 5-lb sliced: \$2.0350 - \$2.5150
Muenster: \$2.4250 - \$2.7750 Swiss Cuts 10-14 lbs: \$3.4775 - \$5.8000

MIDWEST AREA - MARCH 2: Cheese makers in the region report demand notes ranging from steady to very busy. Curd producers say they are behind on production, as orders have shifted higher in the past week. Production setbacks, based primarily on limited staffing, remain a hurdle in regards to producing enough cheese to meet active customer needs. That said, there were some positive notes on worker call-ins related to COVID. Although the overall staffing situation is far from steady or full, plant managers say employees are more regularly able to report to the plant than in recent weeks/months. Milk is similarly available this week, at least regarding prices which remain around Class III to slightly lower. More contacts are saying milk yields are not as ample as they had previously expected in the late winter weeks, which have brought milder weather patterns. Some cheese makers say their respective milk needs are being met internally, and although they are willing to consider some extra spots, they are not willing to pay premiums. Cheese market tones are remaining fairly firm, as block prices moved above the \$2 mark on Tuesday's spot call.

Wholesale prices delivered, dollars per/lb:
Blue 5# Loaf: \$2.6225 - \$3.6900 Mozzarella 5-6#: \$2.1525 - \$3.0975
Brick 5# Loaf: \$2.3525 - \$2.7775 Muenster 5# Loaf: \$2.3525 - \$2.7775
Cheddar 40# Block: \$2.0750 - \$2.4750 Process 5# Loaf: \$2.0200 - \$2.3800
Monterey Jack 10# \$2.3275 - \$2.5325 Grade A Swiss 6-9#: \$2.9925 - \$3.1100

WEST - MARCH 2: Cheese sellers report that retail sales are steady. Furthermore, they say foodservice sales are improving as COVID restrictions are loosening. Cheese made in the US continues to be priced at a discount compared to loads sold from other countries. Due to this, contacts report an increase in interest from purchasers in international markets. A shortage of truck drivers and port congestion are causing delays to load deliveries. Loads of milk and production supplies are facing delays due to a lack of available truck drivers. These challenges are preventing cheesemaking operations from running at capacity.

Wholesale prices delivered, dollars per/lb: Monterey Jack 10#: \$2.3000 - \$2.5750
Cheddar 10# Cuts: \$2.3125 - \$2.5125 Process 5# Loaf: \$2.0375 - \$2.2925
Cheddar 40# Block: \$2.0650 - \$2.5550 Swiss 6-9# Cuts: \$3.2850 - \$3.7150

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

Variety	Date:	3/2	2/23	Variety	Date:	3/2	2/23
Cheddar Curd		\$2.48	\$2.50	Mild Cheddar		\$2.46	\$2.48
Young Gouda		\$2.23	\$2.26	Mozzarella		\$2.19	\$2.19

FOREIGN -TYPE CHEESE - MARCH 2: The EU exports more cheese to the US than anywhere except the UK. This reflects longstanding trade patterns established until recently when the UK left the EU. During 2021, EU cheese production increased. Exports decreased. This outcome is consistent with the prevalence of very tight cheese stocks in the EU spanning quite some time. Stocks are very tight and domestic demand competes with export demand. No relief is expected anytime soon.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.2950 - 3.7825
Gorgonzola:	\$3.6900 - 5.7400	\$2.8025 - 3.5200
Parmesan (Italy):	0	\$3.6825 - 5.7725
Romano (Cows Milk):	0	\$3.4850 - 5.6400
Sardo Romano (Argentine):	\$2.8500 - 4.7800	0
Reggianito (Argentine):	\$3.2900 - 4.7800	0
Jarlsberg (Brand):	0	0
Swiss Cuts Switzerland:	0	\$3.5125 - 3.8375
Swiss Cuts Finnish:	\$2.6700- 2.9300	0

NDM PRODUCTS - MARCH 3

NDM - CENTRAL: Price movements of low/medium heat NDM, as recently as last week, were expected by some to reach \$2, but end users are growing more hesitant, including export customers. Some end users say they are opting for alternatives, like WPC 34 percent. Despite increasing prices due to tightening supplies of whey protein concentrate options, they are still at a value compared to nearly \$2/lb NDM loads. Condensed skim remains accessible, but hauling/freight remains difficult.

NDM - WEST: Export demand is strong, but some market participants have noted declining interest from purchasers in Mexico. Domestic demand for low/medium heat NDM is unchanged. Spot inventories are available to meet current market demands. The ongoing shortage of truck drivers is affecting the delivery of finished loads and

productio supplies. Some plant managers report that delayed production supplies and labor shortages are causing them to run shortened schedules.

NDM - EAST: Trading was quieter than in previous weeks, as prices nearing \$2/lb have engendered a hesitancy among end users. Some feed end users are opting for downgrades of high protein concentrations when possible. As has been the case for months reaching back into fall of 2021, condensed skim availability is variant, but moving it from the region, and even within the region, is increasingly troublesome. Additionally, processing capacities have moved lower due to employee shortages. In the mid-Atlantic, there are some reports of milk production growth ahead of the official onset of spring, but processing limitations have been, and are expected to remain, a concern.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads increased 5 percent from last week, but organic dairy ads are down 33 percent. As spring begins, the most advertised dairy item is conventional ice cream in 48- to 64-ounce containers. Ad numbers increased 84 percent from last week. The national average price, \$3.17, is down \$0.14. Ads for conventional Cottage cheese in 16-ounce containers are up 70 percent. The average price, \$2.33, is up \$0.14.

Conventional cheese ads are down 4 percent from last week. There are no organic cheese ads. The most advertised cheese item this week is conventional 8-ounce shred cheese, up 30 percent from last week. The average advertised price, \$2.44, is up \$0.11 from last week.

Total conventional milk ads increased 21 percent. Organic milk ad numbers decreased 30 percent. The national average advertised price for conventional milk half-gallons is \$2.17, compared to \$3.07 for organic milk half-gallons, resulting in an organic price premium of \$0.90. Conventional yogurt ad numbers dropped 8 percent while organic yogurt ads increased 11 percent.

RETAIL PRICES - CONVENTIONAL DAIRY - MARCH 4

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.76	3.87	NA	3.50	2.77	NA	3.62
Cheese 8 oz block	2.47	2.46	2.49	2.35	2.58	2.51	2.31
Cheese 1# block	3.85	NA	NA	2.99	NA	4.98	3.59
Cheese 2# block	6.11	2.50	5.99	5.99	5.92	6.02	NA
Cheese 8 oz shred	2.44	2.67	2.48	2.36	2.40	2.51	1.54
Cheese 1# shred	3.66	3.59	NA	NA	NA	4.98	3.08
Cottage Cheese	2.33	2.57	2.00	1.50	2.50	2.50	NA
Cream Cheese	1.88	1.93	2.00	1.28	1.71	NA	1.48
Flavored Milk ½ gallon	1.81	NA	NA	NA	2.00	NA	1.61
Flavored Milk gallon	3.72	4.08	NA	3.99	NA	NA	3.32
Ice Cream 48-64 oz	3.17	3.16	3.21	3.00	3.80	3.09	3.26
Milk ½ gallon	2.17	2.41	NA	NA	2.00	NA	1.91
Milk gallon	3.07	3.45	NA	NA	NA	NA	2.60
Sour Cream 16 oz	1.93	2.00	1.91	1.50	.99	2.14	1.89
Yogurt (Greek) 4-6 oz	.99	.97	1.02	.94	1.00	1.00	1.00
Yogurt (Greek) 32 oz	4.56	4.56	4.99	4.32	5.00	4.26	4.48
Yogurt 4-6 oz	.52	.56	.54	.45	.58	.39	.54
Yogurt 32 oz	2.22	2.34	NA	NA	NA	NA	1.92

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

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:	
Butter 1 lb:	\$4.99
Ice Cream 48-64 oz:	\$4.99
Cheese 8 oz block:	NA
Cottage Cheese 16 oz:	\$2.78
Yogurt 4-6 oz:	\$1.69
Yogurt 32 oz:	\$3.55
Greek Yogurt 4-6 oz:	NA
Greek Yogurt 32 oz:	\$4.73
UHT Milk 8 oz:	NA
Milk ½ gallon:	\$3.07
Milk gallon:	\$4.69
Sour Cream 16 oz:	\$3.01
Cream Cheese 8 oz:	\$2.79

WHOLESALE BUTTER MARKETS - MARCH 2

WEST: Cream is available in the West, though stakeholders say that inventories are tightening. Some butter makers report that they are utilizing any cream they have available, rather than selling, as they are trying to rebuild their inventories. Stakeholders say COVID restrictions continue to loosen in the West, and restaurateurs are increasing their butter purchasing to prepare for higher demand. Retail purchases of butter are mixed. Consumer purchasing of butter has reportedly declined, while grocery stores have begun to order more in preparation for upcoming spring holidays. Butter inventories are tight in the region, though some spot purchasers say availability is increasing. Butter producers are running busy schedules, but production remains below capacity. Labor shortages and delayed deliveries of production supplies are preventing butter makers from churning out higher volumes.

preparations, but a number of contacts relay a potential shortness of available butter moving into late summer/fall. As Cream cheese inventories are under similar expectations, some expect cream availability to potentially tighten. Currently, though, there is enough cream for consistent churning. Market tones are mixed near term, but longer term expectations generally fall under the bullish category. Some butter makers are keeping an eye on the Ukrainian situation, particularly as to what global milkfat suppliers plan to ship, or not ship, into Russian ports.

CENTRAL: Production is busy. As cream multiples hold steady in the low 1.20s for churning, Central butter producers are taking advantage. There are some production setbacks based on employment shortness, but plant managers say they are churning as close to current capacity as possible. There are mixed expectations regarding inventory

NORTHEAST: Increased cream availability boosted seven-day production schedules at some plants. Rather than build inventory, a few manufacturers have found it worthwhile to trade surplus cream beyond contracted butter needs. Multiples linger in the 1.32-1.36 range and encourages those manufacturers to sell cream rather than churn, on the heels of reports of increasing demand for bulk butter in the region. Meanwhile, print sales are keeping some butter plants busy, while foodservice remains lackluster with a slow start for March. In an unsettled butter market where prices vacillate with the holiday interest level, bulk butter ranges \$0.0800 to \$.1000 cents over the market.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
02/28/22	40,548	89,384
02/01/22	38,769	91,176
Change	1,779	-1,792
Percent Change	5	-2

CME CASH PRICES - FEB. 28 - MAR. 4, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY February 28	\$1.9350 (+3½)	\$1.9900 (+4½)	\$2.6300 (+4¼)	\$1.8500 (-1)	\$0.7600 (-2)
TUESDAY March 1	\$1.9350 (NC)	\$2.0300 (+4)	\$2.6925 (+6¼)	\$1.8600 (+1)	\$0.7525 (-¾)
WEDNESDAY March 2	\$1.9200 (-1½)	\$2.0550 (+2½)	\$2.6775 (-1½)	\$1.8750 (+1½)	\$0.7400 (-1¼)
THURSDAY March 3	\$1.9700 (+5)	\$2.1025 (+4¾)	\$2.7000 (+2¼)	\$1.8750 (NC)	\$0.7550 (+1½)
FRIDAY March 4	\$1.9700 (NC)	\$2.1500 (+4¾)	\$2.6850 (-1½)	\$1.8725 (-¼)	\$0.7575 (+¼)
Week's AVG \$ Change	\$1.9460 (+0.0110)	\$2.0655 (+0.0799)	\$2.6770 (+0.0420)	\$1.8665 (+0.0052)	\$0.7530 (-0.0420)
Last Week's AVG	\$1.9350	\$1.98563	\$2.6350	\$1.86125	\$0.7950
2021 AVG Same Week	\$1.4465	\$1.6655	\$1.6815	\$1.1695	\$0.5695

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Two cars of blocks were sold Monday, the last at \$1.9900, which set the price. One car of blocks was sold Tuesday at \$2.0300, which raised the price. On Wednesday, 1 car of blocks was sold at \$2.0550, which raised the price. Two cars of blocks were sold Thursday, the last at \$2.1025, which set the price. Four cars of blocks were sold Friday, the last at \$2.1525, which raised the price. The barrel price rose Monday on an uncovered offer at \$1.9350 (following a sale at \$1.9425), fell Wednesday on a sale at \$1.9200, then increased Thursday on a sale at \$1.9700.

Butter Comment: The price increased Monday on an unfilled bid at \$2.6300, jumped Tuesday on a sale at \$2.6925, declined Wednesday on a sale at \$2.6775, rose Thursday on a sale at \$2.7000, then fell Friday on a sale at \$2.6850.

Nonfat Dry Milk Comment: The price declined Monday on an unfilled bid at \$1.8500, rose Tuesday on a sale at \$1.8600, increased Wednesday on a sale at \$1.8750, then fell Friday on a sale at \$1.8725.

Dry Whey Comment: The price fell Monday on a sale at 76.0 cents, declined Tuesday on a sale at 75.25 cents, fell Wednesday on a sale at 74.0 cents, rose Thursday on an unfilled bid at 75.50 cents, and increased Friday on a sale at 75.75 cents.

WHEY MARKETS - FEB. 28 - MAR. 4, 2022

RELEASE DATE - MARCH 3, 2022

Animal Feed Whey—Central: Milk Replacer:	.6500 (NC) – .7000 (-3)
Buttermilk Powder:	
Central & East:	1.6950 (+3½) – 1.8000 (NC) West: 1.6800 (+3) – 1.7800 (NC)
Mostly:	1.7000 (NC) – 1.7600 (NC)
Casein: Rennet:	4.9100 (+1) – 5.1225 (+¼) Acid: 5.9500 (+4) – 6.0000 (+½)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.7000 (-4) – .8200 (-3) Mostly: .7650 (-2½) – .8000 (-2)
Dry Whey—West (Edible):	
Nonhygroscopic:	.7325 (-½) – .8425 (+½) Mostly: .7650 (-¼) – .8000 (-1¼)
Dry Whey—NorthEast:	.7750 (+¾) – .8525 (-¼)
Lactose—Central and West:	
Edible:	.3200 (NC) – .5300 (NC) Mostly: .3600 (NC) – .4500 (NC)
Nonfat Dry Milk —Central & East:	
Low/Medium Heat:	1.8600 (+1) – 1.9600 (-2) Mostly: 1.9000 (NC) – 1.9300 (-½)
High Heat:	1.9900 (NC) – 2.0500 (NC)
Nonfat Dry Milk —Western:	
Low/Medium Heat:	1.8125 (-2) – 1.9350 (NC) Mostly: 1.8600 (NC) – 1.8900 (NC)
High Heat:	1.9625 (+1¼) – 2.0850 (NC)
Whey Protein Concentrate—34% Protein:	
Central & West:	1.6100 (+6) – 1.8150 (+3) Mostly: 1.6400 (+3) – 1.7400 (+7)
Whole Milk—National:	2.1000 (NC) – 2.4200 (NC)

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

HISTORICAL MILK PRICES - CLASS III

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

Restaurant Performance Index Declined 1.5% In January; Sales, Traffic Softened

Washington—The National Restaurant Association's Restaurant Performance Index (RPI) stood at 103.2 in January, down 1.5 percent from December.

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

The Current Situation Index, which measures current trends in four industry indicators (same-store sales, traffic, labor and capital expenditures), stood at 103.0 in January, down 2.1 percent from December and the lowest level since February 2021.

Some 73 percent of restaurant operators said their same-store sales rose between January 2021 and January 2022, while 21 percent reported a sales decline. That represented the softest same-store sales results since the year-ago comparisons started lapping the pandemic months in March 2021.

Two-year comparisons were negative, with 41 percent of operators reporting higher sales compared to January 2020 and 51 percent reporting a decline.

Restaurant operators also reported softer customer traffic results compared to recent months. Some 55 percent of operators said their customer traffic in January 2022 was higher than it was in January 2021, while 32 percent said their traffic declined, the association reported.

The Expectations Index, which measures restaurant operators' six-month outlook for four industry indicators (same-store sales, employees, capital expenditures and business conditions), stood at 103.5 in January, down 0.9 percent from December 2021 and the first decline in four months.

Restaurant operators remain generally optimistic about business conditions in the months ahead. Some 60 percent of operators expect their sales volume in six months to be higher than it was during the same period in the previous year, down from 67 percent in December.

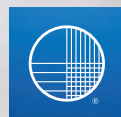
Only 11 percent of operators expect their sales volume in six months to be lower than it was during the same period in the previous year.

Restaurant operators are somewhat less bullish about the direction of the overall economy.

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