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US Dairy Exports Rose 23% In August; Dairy Imports Jumped 42%

August Cheese Exports Increased 6%, Cheese Imports Rose 7%; Lactose Exports Rose 33%

Washington—US dairy exports during August were valued at $832.2 million, up 23 percent from August 2021, according to figures released Wednesday by USDA's Foreign Agricultural Service (FAS).

That's the sixth consecutive month in which dairy exports topped $800 million in value.

During the first eight months of 2022, dairy exports were valued at $6.4 billion, up 26 percent from the first eight months of 2021. As recently as 2019, dairy exports were valued at under $6.0 billion for the entire year.

Leading markets for US dairy exports during the January-August period, on a value basis, with comparisons to the same period in 2021, were: Mexico, $1.6 billion, up 35 percent; Canada, $688.4 million, up 24 percent; China, $530.7 million, up 8 percent; Philippines, $402.0 million, up 46 percent; South Korea, $396.4 million, up 42 percent; Japan, $342.0 million, up 40 percent; Indonesia, $307.8 million, up 44 percent; Malaysia, $176.4 million, up 51 percent; Vietnam, $161.5 million, down 16 percent; and Australia, $129.2 million, up 18 percent.

US dairy imports during August were valued at a record $417.2 million, up 42 percent from August 2021. That breaks the previous single-month record of $400.3 million, set in July 2022.

During the first eight months of 2022, dairy imports were valued at $2.9 billion, up 27 percent from the first eight months of 2021. As recently as 2018, dairy imports were valued at under $2.9 billion for the entire year.

Leading sources of US dairy imports during the January-August period, on a value basis, with comparisons to the same period last year, were: New Zealand, $466.7 million, up 33 percent; Ireland, $429.3 million, up 43 percent; Italy, $348.4 million, up 11 percent; France, $203.8 million, up 13 percent; Canada, $196.2 million, up 25 percent; Netherlands, $161.0 million, up 14 percent; Mexico, $160.8 million, up 43 percent; and Denmark, $110.6 million, up 32 percent.

US cheese exports during August totaled 84.4 million pounds, up 6 percent from August 2021. That marked the sixth straight month in which cheese exports exceeded 80 million pounds.

August's cheese exports were valued at $202.9 million, up 30 percent from August 2021. That's the third time in four months that cheese exports have topped $200 million in value.

Cheese exports during the first eight months of 2022 totaled 671.9 million pounds up 13 percent from the first eight months of 2021.

The value of those cheese exports, $1.5 billion, was up 26 percent.

Leading markets for US cheese exports during the January-August period, on a volume basis, with comparisons to the same period last year, were: Mexico, 183.5 million pounds, up 19 percent; South Korea, 117.1 million pounds, up 12 percent; Japan, 71.3 million

• See **Aug. Dairy Trade,** p. 10

Cheese Production Rose 0.1% In Aug.; Cheddar Output Declined 2.1%

Washington—US cheese production during August totaled 1.15 billion pounds, up 0.1 percent from August 2021, USDA's National Agricultural Statistics Service (NASS) reported Tuesday.

Cheese production during the first eight months of 2022 totaled 9.3 billion pounds, up 1.9 percent from the first eight months of 2021.

Regional cheese production in August, with comparisons to August 2021, was: Central, 561.8 million pounds, up 0.2 percent; West, 456.9 million pounds, up 1.3 percent; and Atlantic, 130.8 million pounds, down 4.6 percent.

Cheese production in the states broken out by NASS, with comparisons to August 2021, was: Wisconsin, 286.4 million pounds, down 2.6 percent; California, 206.9 million pounds, up 2.6 percent; New Mexico, 82.9 million pounds, up 4.7 percent; Idaho, 73.6 million pounds, down 5.5 percent; Minnesota, 68.1 million pounds, up 5.6; New York, 67.1 million pounds, down 5.9 percent; Pennsylvania, 34.4 million pounds, down 7.1; Iowa, 31.6 million pounds, up 12.7 percent; Ohio, 20.4 million pounds, up 0.2 percent; Vermont, 12.1 million pounds, up 2.3 percent; Illinois, 5.3 million pounds, down 2.3; and New Jersey, 5.2 million pounds, up 5.4

• See **Cheese Output Up,** p. 6

Old Europe Cheese Recalls Camembert, Brie Sold In US, Mexico Under Numerous Brands

Benton Harbor, MI—The US Food and Drug Administration (FDA), along with the Centers for Disease Control and Prevention (CDC) and state and local partners, are investigating a multistate outbreak of Listeria monocytogenes infections linked to Brie and Camembert cheese products manufactured by Old Europe Cheese, Inc., of Benton Harbor, MI, and sold at various retailers under multiple labels and brands.

Old Europe Cheese last Friday issued a voluntary recall of its Brie and Camembert cheeses produced at its Michigan facility because of potential contamination with Lis-

• See **Cheese Recalled,** p. 22

Per Capita Cheese Consumption Reached Record 39.4 Pounds In 2021

Washington—Per capita cheese consumption in the US in 2021 totaled a record 39.40 pounds, up 1.18 pounds from 2020 and up 0.81 pound from 2019's record high, according to statistics released last Friday by USDA's Economic Research Service (ERS).

ERS revised its estimate of 2020 per capita cheese consumption down by 0.13 pound, to 38.22 pounds. That was down from 2019's record per capita consumption of 38.59 pounds.

Prior to the 2020 decline, per capita cheese consumption had increased for 10 consecutive years. It has only declined twice this century: in 2008 and in 2020.

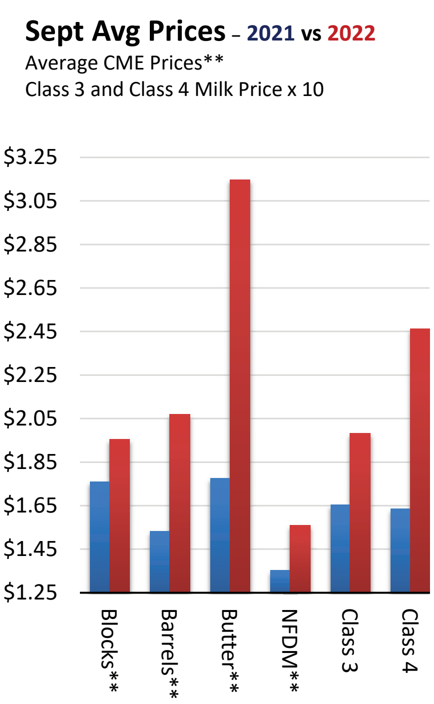
Also, per capita cheese consumption set new records every year from 2011 through 2019, and now has reached a new record high in 2021.

Per capita cheese consumption has increased by more than 10 pounds since 1999, when it totaled 29.14 pounds, and by almost five pounds since 2014, when it totaled 34.43 pounds.

In 2021, per capita consumption of Italian-type cheese totaled 15.83 pounds, up from 2020's 15.51 pounds (which is a revision of the original ERS estimate of 15.64 pounds) but down from 2019's record high of 15.87 pounds. Last year marked the sixth straight year in which per capita Italian cheese consumption topped 15 pounds.

Within the Italian cheese category, per capita Mozzarella consumption last year totaled 12.28 pounds, up from 2020's 12.20 pounds but down from 2019's

• See **Per Capita Record,** p. 8



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EDITORIAL COMMENT

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All in all, 2021 was a mighty impressive year when it comes to per capita cheese consumption, one of the more impressive years in recent memory.

An Impressive Leap In Per Capita Cheese Consumption

Increases in per capita cheese consumption, as the cheese industry has learned in recent years, are not guaranteed. Decreases are rare — they've happened just twice this century, most recently in 2020 — but they do occur from time to time.

While it's kind of easy to take per capita cheese consumption increases for granted, it's also worth noting that there are consumption increases and then there are consumption ***increases***. The increase in per capita cheese consumption that occurred in 2021 most certainly falls into that latter category.

As reported on our front page this week, per capita cheese consumption in the US last year reached a record high of 39.40 pounds, up more than a pound from 2020 and up 0.81 pound from the previous record high, set in 2019.

There are at least three impressive aspects to these latest per capita consumption statistics. First, the US is inching ever-closer to 40 pounds, which will be an amazing achievement when it occurs (possibly as early as this year). It will mean that per capita cheese consumption has increased by 10 pounds since 2001, when it was 30.05 pounds, and has more than doubled since 1982, when it was 19.90 pounds.

Per capita cheese consumption first reached 10 pounds in 1967, first topped 20 pounds in 1983, and first topped 30 pounds in 2001. Just from this information, we can conclude that per capita cheese consumption is due to top 40 pounds in the next year or two.

These are impressive gains, considering when per capita cheese consumption first reached 10 pounds. According to statistics dating back to 1909, per capita consumption back then was just 3.8 pounds. Obviously, the consumption milestones are more frequent these days than they were a century ago.

Second, the per capita increase in 2021 was a mighty impressive increase, at almost 1.2 pounds over 2020. To put that in some recent historic perspective, there has been exactly one other year this century in which per capita cheese consumption increased by more than one pound; that was in 2016, when per capita consumption of 36.70 pounds was up 1.31 pounds from 2015.

There is some context to keep in mind with these figures. Among other things, last year's big jump in per capita cheese consumption followed a rare decline in 2020; thus, while the jump from 2020 was mighty impressive indeed, the increase from 2019 was not quite as impressive, at 0.81 pound.

Also, that big jump in 2016 followed seven consecutive increases in per capita cheese consumption. That was the largest per capita increase in that string of seven straight increases, which makes it all the more impressive.

Third, while there are generally at least a few negatives when the increases in per capita cheese consumption are relatively small, last year's increases were pretty much across the board. There are a lot of positives here, and we're hard-pressed to find many negatives.

For example, per capita American-type cheese consumption reached a record 16.06 pounds last year, with both Cheddar and other American-type cheeses setting new record highs.

Per capita Italian-type cheese wasn't quite as impressive, because, although per capita consumption of the category as a whole and both Mozzarella and other Italian cheeses increased, both Italian-type cheese as a whole and Mozzarella fell short of their record highs, which were set back in 2019.

Despite this relative "flatness," it's worth noting that per capita Mozzarella consumption last year was up one pound from 2015, while per capita consumption of Italian cheeses other than Mozzarella has increased by more than one pound since 2002.

Among some other cheese categories, per capita Swiss cheese consumption in 2021 was unchanged from 2020 but down from many previous years, including a 21st century high of 1.24 pounds in 2005; per capita consumption of Hispanic cheese, Muenster and Brick increased just 0.01 pound from 2020, although both Hispanic cheese and Muenster set new records; Cream and Neufchatel consumption reached a new record high of 2.86 pounds; and consumption of other cheeses typically made from cow's milk reached 1.54 pounds, up 0.20 pound from 2020 and the highest level since 2016's 1.57 pounds.

Oh, and imported cheese not from cow's milk reached 0.29 pound, up from 0.25 pound in 2020.

Among "processed" products, total per capita processed cheese consumption was 8.24 pounds last year, up from 6.70 pounds in 2020 and the highest level since 2003's 8.27 pounds; with per capita process cheese consumption reaching 5.82 pounds, up almost a full pound from 2020; and per capita consumption of cold pack, cheese foods, and other foods and spreads reaching 2.42 pounds, the highest level since 2015's 2.84 pounds.

All in all, 2021 was a mighty impressive year when it comes to per capita cheese consumption, one of the more impressive years in recent memory.

It's worth keeping in mind that this new per capita cheese consumption record is occurring at the same time US cheese exports are setting new records.

Meanwhile, there are countless cheese plant expansions and new cheese plants being built around the US these days, with this additional capacity coming online in the next several years. With rising per capita consumption, coupled with growing export sales, it looks like all of this additional cheese will find a market, be it in the US or in foreign markets.

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Global Dairy Trade Price Index Declines 3.5%; Prices Fall For All Products

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction declined 3.5 percent from the previous auction, held two weeks ago.

The decline in the GDT price index is the sixth in the last nine auctions.

In this week's auction, which featured 160 participating bidders and 125 winning bidders, prices were lower for Cheddar cheese, skim milk powder, whole milk powder, butter, anhydrous milkfat and buttermilk powder.

Sweet whey powder wasn't offered on this week's auction, and an average price wasn't available for lactose.

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

Cheddar cheese: The average winning price was $4,966 per metric ton ($2.25 per pound), down 3.8 percent. Average winning prices were: Contract 1 (November), $4,803 per ton, down 7.0 percent; Contract 2 (December), $4,943 per ton, down 3.6 percent; Contract 3 (January 2023), $4,974 per ton, down 3.8 percent; Contract 4 (February), $4,974 per ton, down 4.1 percent; Contract 5 (March), $5,098 per ton, down 1.6 percent; and Contract 6 (April), $5,008 per ton, down 3.4 percent.

Skim milk powder: The average winning price was $3,497 per ton ($1.59 per pound), down 1.6 percent. Average winning prices were: Contract 1, $3,497 per ton, down 2.3 percent; Contract 2, $3,477 per ton, down 2.4 percent; Contract 3, $3,483 per ton, down 1.8 percent; Contract 4, $3,554 per ton, up 0.4 percent; and Contract 5, $3,533 per ton, down 0.5 percent.

Whole milk powder: The average winning price was $3,573 per ton ($1.62 per pound), down 4.0 percent. Average winning prices were: Contract 1, $3,560 per ton, down 4.4 percent; Contract 2, $3,559 per ton, down 4.3 percent; Contract 3, $3,574 per ton, down 4.0 percent; Contract 4, $3,701 per ton, down 2.5 percent; and Contract 5, $3,781 per ton, down 1.3 percent.

Butter: The average winning price was $4,983 per ton ($2.26 per pound), down 7.0 percent. Average winning prices were: Contract 1, $5,200 per ton, down 2.7 percent; Contract 2, $4,960 per ton, down 7.2 percent; Contract 3, $4,960 per ton, down 7.4 percent; Contract 4, $4,950 per ton, down 7.6 percent; Contract 5, $4,945 per ton, down 8.0 percent; and Contract 6, $4,970 per ton, down 7.9 percent.

Anhydrous milkfat: The average winning price was $5,811 per ton ($2.64 per pound), down 1.7 percent. Average winning prices were: Contract 1, $5,837 per ton, down 4.7 percent; Contract 2, $5,834 per ton, down 2.3 percent; Contract 3, $5,794 per ton, down 2.8 percent; Contract 4, $5,781 per ton, down 0.9 percent; Contract 5, $5,820 per ton, up 1.2 percent; and Contract 6, $5,820 per ton, up 1.3 percent.

Buttermilk powder: The average winning price was $3,374 per ton ($1.53 per pound), down 4.4 percent. Average winning prices were: Contract 1, $3,340 per ton; Contract 2, $3,384 per ton, down 3.9 percent; Contract 3, $3,350 per ton, down 5.2 percent; Contract 4, $3,395 per ton, down 4.4 percent; and Contract 5, $3,390 per ton, down 4.9 percent.

At this stage, Westpac expects this week's decline in the GDT price index will prove temporary. Indeed, Westpac put the price decline down to the rising dairy prices in local currency terms (due to the higher US dollar) and a degree of cautiousness in dairy markets following the broader financial market nervousness of the last few weeks.

Moreover, dairy fundamentals remain strong, according to Nathan Penny, senior agri-economist with Westpac. For example, in August, New Zealand milk production was down 4.9 percent versus August 2021.

And anecdotally, production has continued on this weak note over September and into October. In other words, tight dairy supply should support dairy prices over the coming months, Penny noted.

That said, the question around just how strong or weak global dairy demand is remains. While financial markets are nervous about the global economic outlook, an outright recession is still only a risk at this stage.

ASB Bank said its bullish $10 per kilogram of milk solids milk price forecast has long been based on the view that global dairy output is likely to remain extremely constrained over the course of the season, keeping prices well supported.

This still looks like a dominant narrative, ASB Bank said. Globally, prices for key dairy inputs like grains, energy and fertilizer remain well-elevated, acting as a key constraint on production for most dairy farmers.

Another Successful Investment in Dairy's Future

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Name one thing more important for advancing the next generation of dairy leaders than dairy-related degrees and programs at our nation's universities and tech schools.

I'll wait.

Nothing is more important. Investment across the nation in dairy-related education — degrees in business, engineering, food science, production, quality control and more — is vital to dairy's future. And underpinning those degrees, bringing it all back to dairy processing, is investment in production facilities on campuses.

"I was majoring in production agriculture at UW-River Falls until I took a dairy manufacturing course with Dr. P.C. Vasavada," Mike Sipple, Agropur's VP Manufacturing said this week. "The day we made cheese in the campus dairy plant was my eureka moment. I discovered my passion. I added a food science minor and that was the start of my career in dairy processing."

The pilot plant that inspired Mike Sipple, and others in the dairy industry, has been completely rebuilt, doubling in size, and expected to open in the spring of 2023. The all-new, 6,500-square-foot dairy facility at UW-River Falls is the latest, greatest addition to dairy's investment in the future.

More than 99 percent of funds have been raised to complete the project. More on that final 1 percent of fundraising below.

A smaller-enrollment university at 5,200 students, UW-River Falls punches above its weight for producing dairy leaders. The campus boasts a food science and technology program with a dairy foods management track and a large ag engineering program with a food and process systems track and food and bioprocessing technology track. In addition, many majors include dairy production classes and students across campus can work for pay and internships in the dairy processing plant.

As UW-River Falls launches its new era in modern dairy processing, the university's College of Agriculture, Food and Environmental Science (CAFES) is beginning a unique international partnership with Aeres University of Applied Sciences in the Netherlands. This fall, these schools have accepted their first students for an International Food Operations Management bachelor's degree. It's a dual degree program with a full year of classes abroad and hands-on experience in the dairy processing plant.

Dale Gallenberg, Dean of CAFES, told the WCMA Board of Directors in September that in his 16 years of leadership, among the many programs and building projects executed, "the renovation of the dairy pilot plant has been one of the most fundamentally important, and potentially transformative, projects on our entire campus."

Support from UW-River Falls Chancellor Maria Gallo has also kept the building project on track. "The completed dairy pilot plant will be an amazing teaching, training, and research facility with great impact," Chancellor Gallo said this week. "And the generous support from industry partners shows the value of the dairy pilot plant, our people and our students."

Ten years will have passed since UW-River Falls embarked on this renovation project, and dairy plant manager Michelle Farner has been steadfast at the helm of project planning, fundraising and design while teaching students and operating the pilot plant. Like the Center for Dairy Research in Madison, renovation of the 40-year-old dairy pilot plant at UW River Falls proved a challenge for the Wisconsin state bureaucracy. But COVID-19 also delayed work and has driven up costs.

In the last 12 months, numerous partners stepped up to close the final gap of about $2 million needed to complete the project. The University of Wisconsin System and River Falls campus moved $550,000 to this budget, and the Wisconsin Economic Development Corporation approved a $250,000 grant. The Dairy Business Innovation Initiative, the USDA-based grant program for dairy innovation, will support the project with $200,000.

But, it's industry dollars, including $250,000 from Wisconsin Cheese Makers Association, that have kept this project alive. Industry donations and equipment gifts encompass nearly half of total funding for this $8 million renovation.

Most recently, a very large gift (anonymous for now) led industry efforts to finish fundraising. Land O' Lakes Inc. offered a generous

• See **Umhoefer,** p. 21

FROM OUR ARCHIVES

50 YEARS AGO

Oct. 6, 1972: Ithaca, NY—Professor Richard Ledford has been appointed chair of the food science department at Cornell University's College of Agricultural & Life Sciences. Before coming to Ithaca in 1964, Ledford was director of the New York State Food Laboratory.

Merill, WI—With a vast number of communities in Wisconsin and across the US in hope of federal assistance for water pollution control, it was announced this week that President Nixon may veto a major water quality funding bill. Reports indicate that Nixon may veto the legislation because of the amount of money authorized by the bill.

25 YEARS AGO

Oct. 10, 1997: Olympia, WA—Washington state dairies selling milk that is not pasteurized must now warn consumers that their product may contain harmful bacteria. This year, eight children became ill after drinking raw milk during a dairy tour. For the handful of local dairies currently licensed to sell unpasteurized goat or cow's milk, they must meet special herd, bottling and bacterial testing requirements.

Madison—Ben Brancel has been tapped as secretary of the Wisconsin Department of Agriculture, Trade & Consumer Protection. Brancel succeeds Alan Tracy, who stepped down to serve as president of US Wheat Associates.

10 YEARS AGO

Oct. 12, 2012: Davenport, IA—Swiss Valley Farms has announced the sale of its cheese manufacturing facility in Platteville, WI, to Tritent International Agriculture, Inc. Swiss Valley acquired the Platteville facility, then known as Old Wisconsin Cheese, in 1997 from owner Carl Buddig & Co.

Sun Valley, ID—The team from Brigham Young University earned first prize and $10,000 for its winning entry in the Idaho Milk Processors Association's New Product Development Contest here recently. Under the guidance of BYU's Michael Dunn, the team created FriGelato – a super-premium gelato that can be enjoyed directly from the freezer or refrigerator.

EU Milk Production Expected To Decline This Year; Cheese Output Could Fall

Brussels, Belgium—European Union (EU) milk production is expected to decline 0.5 percent this year, as hot and dry weather over the summer worsened grass availability and quality, in addition to lowering yields of main crops used for feed.

Many dairy farmers already used part of their winter feed in summer, leading to lower yield growth (0.4 percent) as well as further herd reduction (down 0.9 percent), according to the fall 2022 short-term agricultural outlook report from the European Commission, which was released this week.

The solids content of the milk (both fat and protein) could also be negatively impacted, thus worsening the milk processing outlook even more, the report continued. Among all dairy products, only EU cream production could grow, absorbing a large part of the fat availability.

In 2023, the start of the year could remain challenging for dairy farmers when coping with high input costs, and a likely weaker demand. Assuming normal weather conditions, it is expected that the yield growth could be slightly higher (0.6 percent) and could compensate for further dairy herd reduction (down 0.8 percent). As a result, EU milk collection could drop by 0.2 percent.

The price competitiveness of EU dairy products, the cost structure of different milk processing options, and reduced milkfat and protein availability shape production trends observed in dairy products. Over the January-July period, EU cream processing grew 1 percent despite reduced fat availability, while EU cheese and butter production dropped (down 1 percent and 2 percent respectively).

Given the negative trend in exports, it is likely that most of the cream ended up in the domestic market, the report said. This pattern in milkfat processing likely created some tensions, especially in the butter market. Some more milkfat might be used in butter-skim milk powder processing to cover for a lower butter supply despite continuous increases in processing costs.

Nevertheless, EU butter production could drop by around 1 percent, while exports could grow 3 percent. Domestic use could remain stable, also due to still high prices of vegetable oils which are preventing their substitution for butter. In 2023, a slight increase in EU butter production could be expected, which could keep 2022 export volumes.

Because more milk could be channeled to butter and SMP production in upcoming months, EU cheese production might be weaker before it restarts the growth towards the end of the year, supported by high prices, the report said. As a result, EU cheese production could be slightly negative in 2022 (down 0.5 percent), with stable exports and domestic use which could to some extent react to rising food inflation.

In 2023, EU cheese production could grow by around 0.6 percent, which would support some slight recovery of exports (0.4 percent), while EU use may remain stable.

Among traditional dairy products, drinking milk is likely to continue its declining production trend (down 1 percent), but even a stronger decline could be expected in yogurt (down 2.5 percent). In both cases, the external demand is weak, and combined with lower cream shipments, EU fresh dairy product exports could remain stable at best. Therefore, the reduced production would be translated to a lower EU consumption.

In 2023, EU fresh dairy product production and consumption trends are likely to remain the same, with some recovery expected in EU exports. This could be supported by some recovery of Chinese demand, especially in foodservice.

Despite an initial expectation for whey powders to grow, the weaker external demand is likely to lead to a lower production in 2022 (down 1 percent), while the cheaper price compared to other milk powders could support the domestic use growth (up 2.5 percent), the report said.

High energy cost of drying towers contributes to rising prices of skim milk powder and whole milk powder and this could to some extent translate into some production decline in 2022 (down 2 percent and down 8 percent, respectively), the report said. In both cases, EU exports could drop (down 15 percent for both) due to low EU competitiveness.

At the same time, lower whole milk powder demand from China leads to products' mix change in New Zealand (more milk into butter and SMP), and so creates further constraints for EU exports. In the case of SMP, domestic use could grow slightly, and as the exports might remain weak, stocks might increase (up 60,000 tons).

In 2023, some slight recovery of EU whey and SMP production is expected. In the case of the former, the growth (0.5 percent) could support the further increasing domestic use (0.6 percent), while exports are likely to remain stable.

Cheese Output Up

(Continued from p. 1)

percent. Cheese production in all other states during August totaled 255.4 million pounds, up 1.2 percent from August 2021.

American-type cheese production during August totaled 452.7 million pounds, down 2.1 percent from August 2021. During the January-August 2022 period, American-type cheese output totaled 3.72 billion pounds, down 0.4 percent from the same period in 2021.

August American-type cheese production in the states broken out by NASS, with comparisons to August 2021, was: Wisconsin, 85.0 million pounds, down 4.5 percent; Minnesota, 57.7 million pounds, up 8.3 percent; California, 45.0 million pounds, down 2.6 percent; Iowa, 15.9 million pounds, up 9.8 percent; and New York, 9.5 million pounds, down 13.5 percent.

Cheddar production during August totaled 313.7 million pounds, down 2.1 percent from August 2021. Cheddar output during the first eight months of 2022 totaled 2.6 billion pounds, down 1.8 percent from the first eight months of 2021.

Production of other American-type cheeses during August totaled 139.0 million pounds, down 2.2 percent from August 2021.

Italian & Other Cheeses

August production of Italian-type cheeses totaled 488.1 million pounds, up 1.7 percent from August 2021. Italian cheese output during the first eight months of 2022 totaled 3.9 billion pounds, up 2.9 percent from the first eight months of 2021.

August production of Italian cheese in the states broken out by NASS, with comparisons to August 2021, was: Wisconsin, 137.8 million pounds, down 0.1 percent; California, 136.9 million pounds, up 0.9 percent; New York, 27.1 million pounds, down 3.0 percent; Pennsylvania, 22.1 million pounds, down 4.4 percent; Minnesota, 10.0 million pounds, down 7.9 percent; and New Jersey, 2.7 million pounds, up 14.7 percent.

Production of other Italian cheese varieties during August, with comparisons to August 2021, was:

Parmesan: 35.8 million pounds, down 5.2 percent

Provolone: 33.6 million pounds, down 1.6 percent

Ricotta: 21.1 million pounds, up 1.6 percent;

Romano: 4.1 million pounds, down 21.1 percent;

All other Italian types: 7.3 million pounds, down 5.8 percent.

August production of other cheese varieties, with comparisons to August 2021, was:

Swiss cheese: 28.0 million pounds, up 2.8 percent.

Cream and Neufchatel: 94.5 million pounds, down 0.4 percent.

Brick and Muenster: 15.1 million pounds,, up 5.2 percent.

Hispanic cheese: 33.8 million pounds, up 18.0 percent.

Blue and Gorgonzola: 7.4 million pounds, up 1.8 percent.

Feta: 13.0 million pounds, down 15.6 percent.

Gouda: 4.2 million pounds, down 7.7 percent.

All other types of cheese: 12.5 million pounds, down 9.0 percent.

Whey Products Output

August production of dry whey, human, totaled 73.6 million pounds, down 9.1 percent from August 2021.

Manufacturers' stocks of dry whey, human, at the end of August totaled 61.7 million pounds, down 6.4 percent from a year earlier and 9.5 percent lower than a month earlier.

Lactose production, human and animal, totaled 101.1 million pounds during August, up 3.2 percent from August 2021. Manufacturers' stocks of lactose, human and animal, at the end of August totaled 161.4 million pounds, up 16.8 percent from a year earlier but down 4.7 percent from a month earlier.

Production of whey protein concentrate, human, during August totaled 41.0 million pounds, up 1.8 percent from August 2021. Manufacturers' stocks of WPC, human, at the end of August totaled 74.6 million pounds, up 20.2 percent from a year earlier but down 1.0 percent from a month earlier.

August production of whey protein isolates totaled 12.8 million pounds, up 18.7 percent from August 2021.

Manufacturers' stocks of whey protein isolatesat the end of August totaled 20.6 million pounds, up 83.2 percent from a year earlier and 8.1 percent higher than a month earlier.

Butter & Dry Milk Products

August butter production totaled 144.1 million pounds, down 2.0 percent from August 2021.

Butter production during the first eight months of 2022 totaled 1.4 billion pounds, down 2.2 percent from the first eight months of 2021.

Regional butter production during August, with comparisons to August 2021, was: West, 83.6 million pounds, up 2.0 percent; Central, 49.2 million pounds, down 9.8 percent; and Atlantic, 11.3 million pounds, up 7.2 percent.

Nonfat dry milk production during August totaled 133.9 million pounds, up 10.1 percent from August 2021. NDM output during the January-August period totaled 1.4 billion pounds, down 3.1 percent from a year earlier.

Manufacturers' shipments of nonfat dry milk during August totaled 160.9 million pounds, up 1.7 percent from August 2021. Manufacturers' stocks of NDM at the end of August totaled 306.5 million pounds, up 9.5 percent from a year earlier but down 9.0 percent from a month earlier.

Production of other dry milk products during August, with comparisons to August 2021, was: skim milk powder, 56.0 million pounds, down 22.7 percent; dry whole milk, 12.1 million pounds, up 9.6 percent; milk protein concentrate, 14.5 million pounds, up 23.6 percent; and dry buttermilk, 8.5 million pounds, up 11.8 percent.

Yogurt & Other Dairy Products

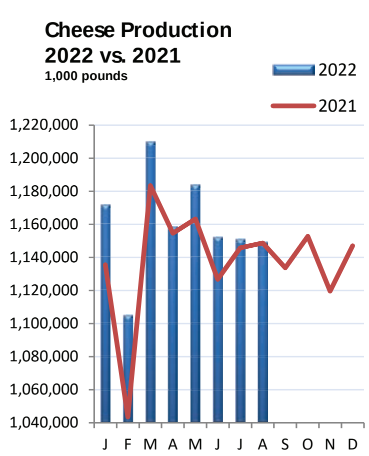
Production of yogurt, plain and flavored, during August totaled 403.3 million pounds, down 1.9 percent from August 2021. Yogurt output during the first eight months of 2022 totaled 3.1 billion pounds, down 3.0 percent from the first eight months of 2021.

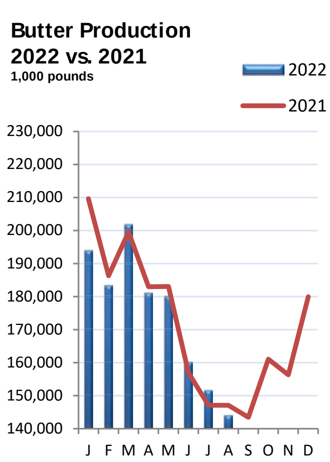
Sour cream production during August totaled 126.1 million pounds, up 2.6 percent from August 2021.

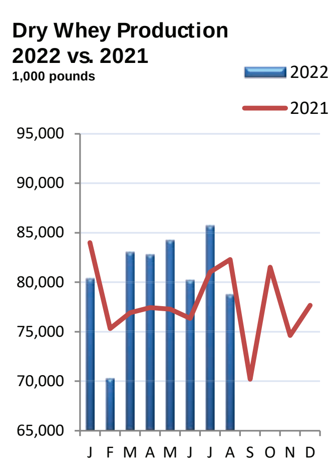
Sour cream output durig the January-August period totaled 976.9 million pounds, up 0.5 percent from a year earlier.

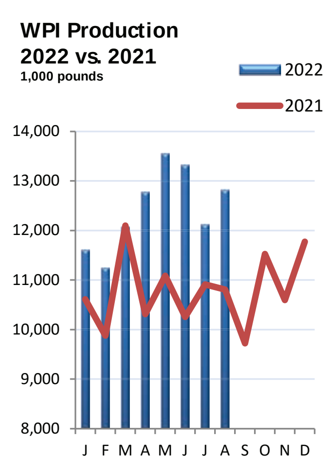
Cream cottage cheese production during August totaled 31.2 million pounds, up 5.7 percent from August 2021. Lowfat cottage cheese output during August totaled 27.4 million pounds, up 4.3 percent from a year earlier.

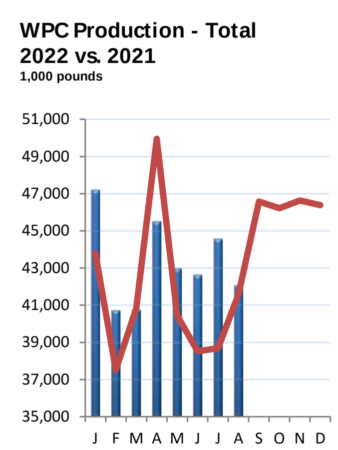
Production of regular ice cream during August totaled 65.7 million gallons, up 3.9 percent from August 2021. Lowfat ice cream output during August totaled 41.5 million gallons, up 1.8 percent from a year earlier.

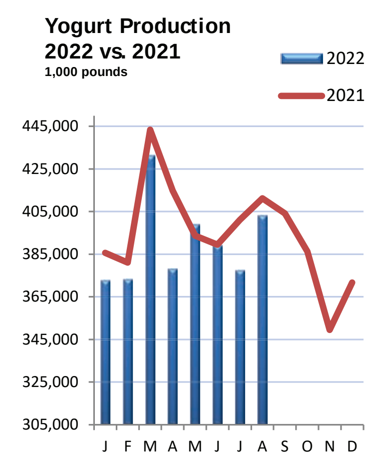


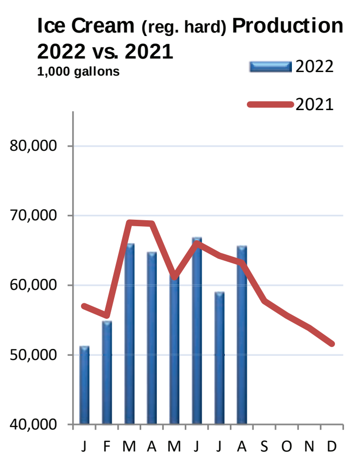


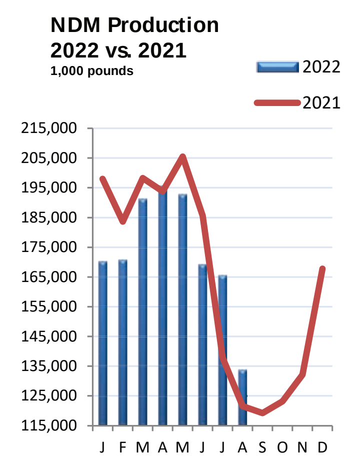


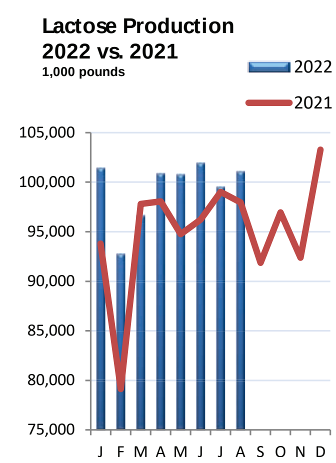


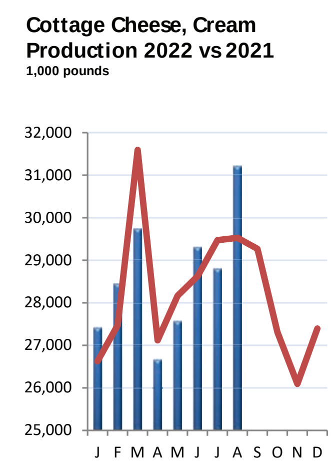












Food Groups Oppose Possible USTR Probe Of Produce Imports From Mexico

Washington—Two dozen dairy, food and commodity organizations voiced their "steadfast opposition" to a recent petition requesting that the Office of the US Trade Representative (USTR) initiate a Section 301 investigation of fresh produce imports from Mexico.

Last month, US Sen. Marco Rubio (R-FL) and Rep. Al Lawson (D-FL) led members of the Florida congressional delegation in petitioning US Trade Representative Katherine Tai to initiate a Section 301 investigation into the "flood of imported seasonal and perishable agricultural products from Mexico, specifically fruits and vegetables grown with subsidized horticultural infrastructure and other forms of Mexican government support, which has burdened and restricted US commerce."

But a Section 301 investigation "would undermine our relationship with one of our largest agricultural trading partners and create a substantial risk of retaliatory actions, jeopardizing this critical market for US agricultural exports," according to an Oct. 5 letter to Tai that was signed by, among others, National Milk Producers Federation, US Dairy Export Council, National Restaurant Association, National Retail Federation, American Feed Industry Association, Retail Industry Leaders Association, National Corn Growers Association, American Soybean Association, and the Border Trade Alliance.

"This will harm — not help — American farmers" the letter continued. "While the intent of this petition may be to protect certain US growers from Mexican imports, it will only raise prices on the fresh produce American families expect year-round, and create new barriers for US agricultural trade that US farmers, workers, and consumers simply cannot afford."

Last year, US agricultural exports to Mexico reached a record $25.5 billion, making Mexico the second-largest export destination for US agricultural products, the letter pointed out. The US is Mexico's top supplier of agricultural goods with a market share of almost 70 percent.

Mexico is also the leading market for US dairy exports; in 2021, US dairy exports to Mexico were valued at $1.8 billion.

While the petition from Florida's congressional delegation asks only for "relief," it is "clear in context" that the relief the petition seeks is tariffs on imports of produce from Mexico, the letter to Tai noted.

"This is little more than forum shopping — prior US government investigations have found that Mexican imports have not injured that segment of the US industry, and that tariffs are therefore not justified," the letter stated. "And to the extent Mexico's actions are alleged to violate its trade obligations, trade agreement dispute resolution is the proper avenue, one that would not trigger Mexican retaliation."

Even the specter of new import restrictions on fresh produce from Mexico would "further exacerbate economic uncertainty and, by driving prices even higher, reduce access to healthy domestic and imported fresh produce that American families expect year-round," the letter continued.

"Merely accepting the petition and starting a 301 investigation could open a Pandora's box of Mexico opening its own investigation into US exports from all over the United States," the letter said. "Be it the NAFTA Trucking case or the more recent Section 232 actions, the food and agriculture industries are well acquainted with retaliatory tariffs. Punitive measures levied against Mexico by the US would likely lead to similar retaliation against our industries.

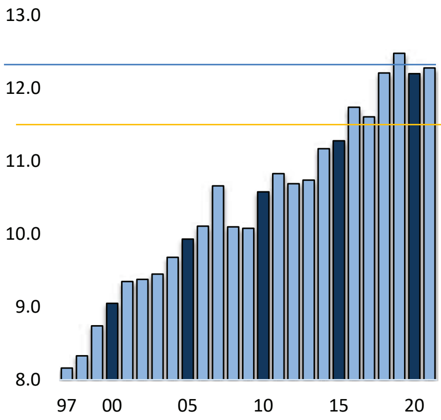
"It would be devastating for US exporters to risk losing access to this major agricultural export market at a time when the United States is already likely to run an agricultural trade deficit for the first time in nearly 60 years," the letter added. "We should be opening new markets to US agricultural exports, not taking measures that will risk closing them."

The petition does not acknowledge that recent investigations have found no basis for action, and most importantly, that retaliatory actions by Mexico would be damaging to US food and agriculture exports.

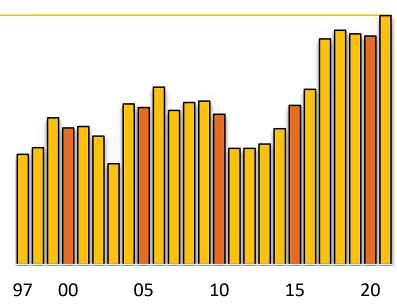
"We urge USTR to reject this Section 301 petition and work instead to open new markets for US agricultural exports in the Indo-Pacific, Taiwan, and elsewhere," the letter concluded.

"While our organization is skeptical generally of tariffs because of their market distorting effects and because they increase prices on key manufacturing inputs and on consumers, the claims made by the Florida delegation in this case are particularly ludicrous," the Border Trade Alliance stated in a Sept. 21 letter to Tai.

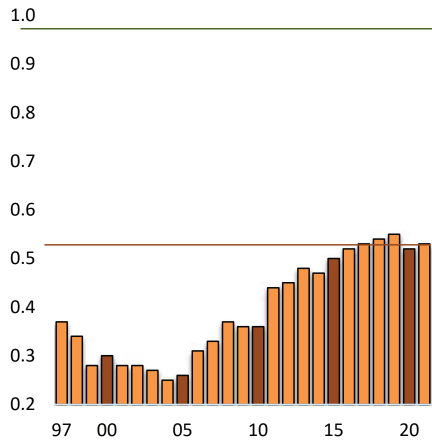
Per Capita Mozzarella Consumption
1997 – 2021; pounds



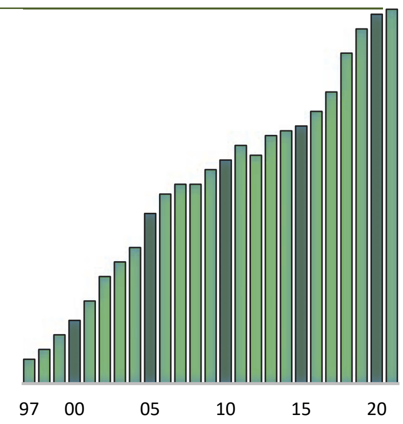
Per Capita Cheddar Consumption
1997 – 2021; pounds



Per Capita Muenster Consumption
1997 – 2021; pounds



Per Capita Hispanic Cheese Consumption
1997 – 2021; pounds



Per Capita Record

(Continued from p. 1)

record 12.48 pounds; and per capita consumption of all other Italian cheeses reached a record high of 3.55 pounds, up from 2020's 3.31 pounds and up from the previous record of 3.51 pounds, set in 2017.

Per capita consumption of American-type cheeses totaled a record 16.06 pounds, up from 2020's record high of 15.55 pounds. Per capita American-type cheese consumption hasn't declined since 2011, when it was 13.04 pounds down 0.26 pound from 2010.

With the downward revision in the 2020 per capita Italian cheese estimate, was the second straight year in which per capita consumption of American-type cheese topped per capita consumption of Italian-type. Prior to 2020, per capita Italian-type cheese consumption had exceeded per capita American-type cheese every year from 2010 through 2019.

Within the American-type cheese category, per capita consumption of Cheddar cheese last year was a record 11.41 pounds, up from 2020's 11.13 pounds and also up from 2018's record high of 11.21 pounds.

Also in 2021, per capita consumption of other American-type cheeses (Colby, Monterey Jack, washed curd and stirred curd) was a record 4.64 pounds, up from 2020's 4.33 pounds and also up from 2019's 4.38 pounds. Last year was the fifth consecutive year in which per capita consumption of other American-type cheeses totaled 4.0 pounds or more.

Per capita consumption of other types of cheese typically made from cows' milk in 2021, according to ERS figures, with comparisons to 2020, with comparisons to previous years, was as follows:

Cream and Neufchatel cheese: 2.86 pounds, a record high, up from 2020's record high of 2.79 pounds. That's the third straight year in which consumption has reached a new record high.

Swiss cheese (including imported Emmenthaler and Gruyere): 1.04 pounds, unchanged from 2020. That's the lowest level for per capita Swiss cheese consumption since 2014's 1.02 pounds.

Muenster: 0.53 pound, up from 0.52 pound in 2020 but down from 2019's record 0.55 pound.

Brick cheese: 0.01 pound, up from 2020's 0.00 pound and unchanged from 0.01 pound every year from 2014 through 2019.

Blue cheese (including Gorgonzola): 0.29 pound, up from 0.24 pound in 2020 but down from 0.31 pound in both 2018 and 2019.

Hispanic cheese: 0.97 pound, up from 0.96 pound in 2020 and a new record high. Hispanic cheese consumption has set new record highs every year since 2012, when consumption of 0.67 pound was down from 0.69 pound in 2011.

In 2021, per capita consumption of imported cheese not made from cows' milk (this includes products that are distinguished as clearly not from cows milk in the import data) totaled 0.29 pound, up from 0.25 pound in 2020 and the highest level since 2017's 0.30 pound.

Per capita consumption of processed cheese products last year totaled 8.24 pounds, up from 6.70 pounds in 2020 and the highest level since 2003's 8.27 pounds.

Per capita consumption of processed cheese totaled 5.82 pounds, up from 4.85 pounds in 2020; and per capita consumption of cold pack cheese cheese foods, and other foods and spreads totaled 2.42 pounds, up from 1.85 pounds in 2020.

Per Capita Dairy Consumption In 2021 On Milkfat Basis Reached 667 Pounds

Washington—Per capita US dairy product consumption in 2021 on a milk equivalent, milkfat basis totaled 667 pounds, up 12 pounds from 2020, according to statistics released last Friday by USDA's Economic Research Service (ERS).

That's the highest level for dairy consumption since 1959, when it totaled 672.2 pounds.

Per capita dairy consumption had dropped below 600 pounds in 1967 and, with the exception of 1988, remained below that level until 2005. Historically, per capita dairy consumption on a milk equivalent basis was above 800 pounds for a number of years, most recently in 1944

In 2021, fluid milk consumption totaled 134 pounds, down seven pounds from 2020. The fluid beverage milk category includes the milk-content weight of beverage milks, including whole, reduced fat, lowfat, skim, flavored, buttermilk, eggnog and miscellaneous.

Per capita fluid milk consumption has now declined every year since 2009. Per capita fluid milk consumption last year was down 100 pounds from 1980.

In 1959, when per capita dairy consumption was 672.2 pounds, per capita consumption of milk and cream was 303.7 pounds. Whole milk sales that year totaled 42.5 billion pounds, and accounted for about 91 percent of total beverage milk sales.

Per capita cheese sales in 2021 totaled a record 39.40 pounds. In 1959, per capita cheese consumption totaled 8.0 pounds.

Per capita butter consumption totaled 6.5 pounds, up from 6.3 pounds in 2020 and the fourth straight year in which butter consumption was 6.0 pounds or higher.

To put that in some historical perspective, per capita butter consumption for several years from 1910 through the mid-1930s topped 18 pounds, but last topped 17 pounds in 1940.

With the exception of 1984, when it reached 5.0 pounds, per capita butter consumption remained below 5.0 pounds every year from 1973 through 2007, including a low of 4.2 pounds in both 1981 and 1997.

But per capita butter consumption has been above 5.0 pounds every year since 2011 (it fell to 4.9 pounds in 2010), and it's now been 6.0 pounds or higher for four consecutive years.

Per capita consumption of yogurt (other than frozen) last year totaled 14.3 pounds, up from 13.6 pounds in 2020 and the highest level since 2015, when it was 14.4 pounds. Yogurt consumption has risen by more than 10 pounds since 1991, when it was 4.1 pounds.

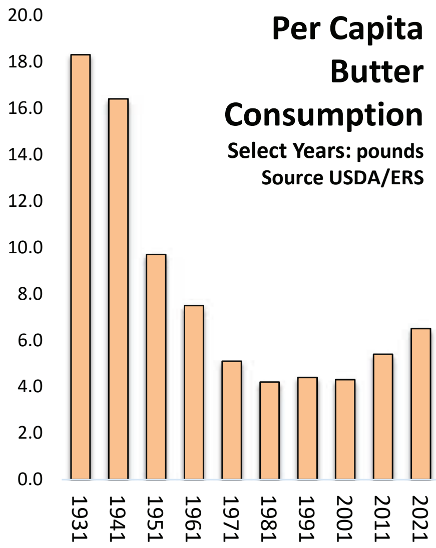
Per capita yogurt consumption reached a record high in 2013, at 14.9 pounds, and tied that record a year later. It fell to a recent low of 13.4 pounds in 2019.

Per capita cottage cheese consumption last year totaled 1.9 pounds, down from 2.0 pounds in 2020 and less than half the level in 1986, when it was 4.0 pounds.

In 2021, per capita ice cream consumption totaled 12.0 pounds, down from 12.7 pounds in 2020 and the lowest level since 2018, when it was also 12.0 pounds; and per capita consumption of lowfat and nonfat ice cream totaled 6.4 pounds, down from 6.5 pounds in 2020 and the lowest level since 2016, when it was also 6.4 pounds.

Among other frozen products last year, with comparisons to 2020: per capita consumption of frozen yogurt totaled 0.9 pound, up from 0.6 pound; per capita consumption of sherbet totaled 0.8 pound, up from 0.7 pound; per capita consumption of other frozen dairy products totaled 0.2 pound, down from 0.3 pound; and per capita consumption of water and juice ices totaled 1.6 pounds, up from 1.4 pounds.

Per capita consumption of various dry dairy products in 2021, with comparisons to 2020, was as follows: nonfat dry milk and skim milk powder, 2.5 pounds, down from 2.6; dry whey and WPC, 2.1 pounds; dry whole milk, 0.3 pound; and dry buttermilk, 0.2 pound all unchanged from 2020.



Per capita consumption of evaporated and condensed whole milk, canned, totaled 1.6 pounds last year, unchanged from 2020, while consumption of evaporated and condensed whole milk, bulk, totaled 0.5 pound, also unchanged.

And per capita consumption of bulk and canned skim evaporated and condensed milk in 2021 totaled 4.5 pounds, down from 4.8 pounds in 2020.

Aug. Dairy Trade

(Continued from p. 1)

pounds, up 12 percent; Australia, 37.9 million pounds, up 8 percent; Panama, 22.5 million pounds, up 55 percent; Canada, 20.5 million pounds, up 15 percent; Saudi Arabia, 18.8 million pounds, up 52 percent; Chile, 17.8 million pounds, down 19 percent; Dominican Republic, 16.3 million pounds, up 35 percent; and Guatemala, 15.9 million pounds, up 11 percent.

Nonfat dry milk exports totaled 142.7 million pounds, down 17 percent from August 2021. NDM exports during the first eight months of this year totaled 1.23 billion pounds, down 10 percent from the first eight months of 2021.

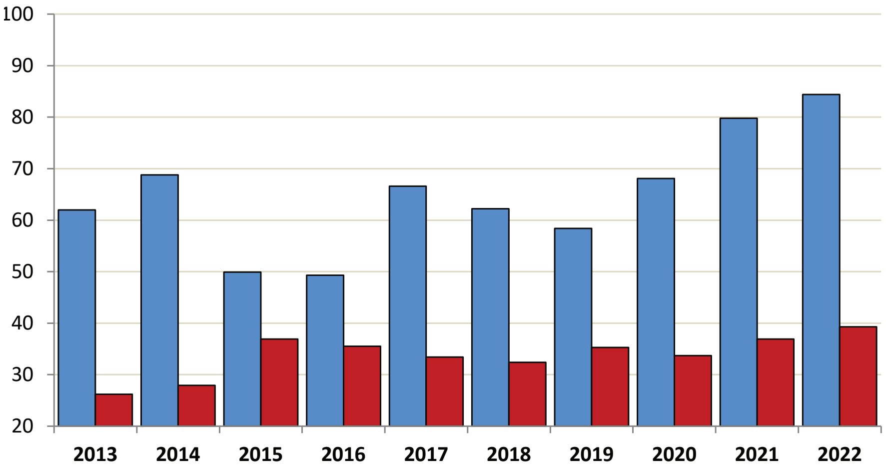
August exports of dry whey totaled 49.9 million pounds, up 30 percent from August 2021. Dry whey exports during the January-August period totaled 310.3 million pounds, down 9 percent from the same period last year.

Whey protein concentrate exports totaled 34.8 million pounds, up 35 percent from August 2021. WPC exports during the first eight months of 2022 totaled 251.5 million pounds, up 18 percent from the first eight months of 2021.

Lactose exports during August totaled 88.4 million pounds, up 33 percent from August 2021. During the January-August period, lactose exports totaled 661.5 million pounds, up 16 percent from a year earlier.

US Cheese Exports vs Imports

August of 2013- 2022; Million of pounds



Butter exports during August totaled 14.0 million pounds, up 117 percent from August 2021. Butter exports during the first eight months of 2022 totaled 91.6 million pounds, up 40 percent from the first eight months of 2021.

August ice cream exports totaled 13.8 million pounds, up 1 percent from August 2021. Ice cream exports during the January-August period totaled 113.2 millionpounds, down 1 percent from the same period last year.

Cheese Import Volume, Value Up

During August, US cheese imports totaled 39.3 million pounds, up 7 percent from August 2021. The value of those imports, $149.4 million, was up 15 percent.

Cheese imports during the first eight months of 2022 totaled 264.5 million pounds, up 1 percent from the first eight months of 2021. The value of those imports, $986.2 million, was up 7 percent.

Leading sources of US cheese imports during the first eight months of 2022, on a volume basis, with comparisons to the first eight months of 2021, were:

Italy: 57.6 million pounds, up 11 percent.

France: 31.1 million pounds, up 18 percent.

Netherlands: 22.2 million pounds, down 7 percent.

Spain: 13.5 million pounds, up 9 percent.

Ireland: 13.4 million pounds, down 2 percent.

Switzerland: 11.6 million pounds, down 9 percent.

United Kingdom: 10.9 million pounds, up 13 percent.

Greece: 10.0 million pounds, up 2 percent.

Mexico: 9.8 million pounds, up 53 percent.

Nicaragua: 9.6 million pounds, down 21 percent.

Butter Imports Decline

Imports of butter and other butterfat-based products totaled 12.0 million pounds, down slightly from August 2021. Butter imports totaled 9.0 million pounds, down 19 percent from a year earlier.

During the January-August period, imports of butter and other butterfat-based products totaled 95.5 million pounds, up 15 percent from a year earlier. Butter imports totaled 67.3 million pounds, up 6 percent.

Casein imports during August totaled 9.0 million pounds, up 54 percent from August 2021. Casein imports during the first eight months of 2022 totaled 73.7 million pounds, up 11 percent from the first eight months of 2021.

Imports of caseinates totaled 5.1 million pounds, up 120 percent from August 2021. Imports of caseinates during the January-August period totaled 33.4 million pounds, up 5 percent from a year earlier.

Imports of Chapter 4 milk protein concentrates during August totaled 4.9 million pounds, up 49 percent from August 2021. During the January-August period, imports of Chapter 4 MPCs totaled 57.7 million pounds, down 9 percent from the same period last year.

Imports of Chapter 35 MPCs totaled 1.2 million pounds, down 27 percent from August 2021. Imports of Chapter 35 MPCs during the first eight months of this year totaled 21.8 milliion pounds, up 128 percent from the first eight months of last year.

Businesses, Others Announce Actions To End Hunger, Reduce Diseases

Washington—The White House last week announced a package of new actions that business, civic, academic, and philanthropic leaders will take to end hunger and to reduce diet-related disease.

Earlier this year, the White House had launched a nationwide call to action to meet the goals laid out by President Biden for last week's White House Conference on Hunger, Nutrition, and Health, namely, to end hunger and reduce diet-related disease by 2030.

Americans responded, and advanced more than $8 billion in private- and public-sector commitments, the White House said.

In the area of improving food access and affordability, Chobani will launch a national corporate responsibility initiative, Food Access in Reach (FAIR), to encourage businesses of all sizes to "adopt-a-school" and pledge to make it food- and nutrition-secure.

As part of this initiative, businesses including Chobani will pledge to help schools meet child nutrition standards, and pay their employees at least $15.00 per hour minimum wage to reduce hunger within their own ranks.

Chobani itself will adopt three schools (in Twin Falls, ID; central New York; and New York City), with a goal for businesses and partners across the US to have adopted at least 50 schools by 2030.

FMI-The Food Industry Association will mobilize its membership to donate 2 billion meals to food banks and other anti-hunger organizations; make it easier to use SNAP and WIC benefits online and in retail settings; and promote consumer education on healthy foods, committing to reach a minimum of 100 million consumers each year from 2023 to 2030.

Over the next two years, the National Grocers Association will expand access to full-service grocery stores — stores that stock and sell fresh produce, dairy, and meat, in addition to processed and packaged goods — across the US. It will double the number of retailers offering SNAP Online, prioritizing rural areas and areas with low food access, such as ag communities.

Rethink Food, a national nonprofit that seeks to bridge the gap betwen food that goes to waste and food-insecure communities, will rescue at least 2 million pounds of excess food each year for the next five years, and divert it from restaurants to food-insecure communities.

Over the next eight years, national nonprofit FoodCorps will invest $250 million to increase access to free and nourishing school meals and to expand hands-on nutrition education in schools. Through this Nourishing Futures initiative, FoodCorps aims to reach 500,000 students by 2030.

Washington state's Department of Health will launch an online ordering pilot for WIC that, for the first time, enables WIC participants statewide to both purchase and select pick-up or delivery of their WIC foods online.

In the area of empowering consumers to make and have access to healthy choices, Danone North America will invest $22 million over seven years to support at least 300 million Americans to build healthier dietary habits. The company is committing to prioritizing new reduced-sugar, low-sugar, and no-added-sugar options in its children's products, pledging that 95 percent of these products will fall below 10 grams of total sugar per 100 grams of food product by 2030.

Danone also is committing to investing $15 million over the next seven years to partner with retailers and educate consumers, shoppers, and health care providers to drive evidence-based healthy eating behaviors and diet-related health outcomes. It also commits $7 million to innovate and evaluate scalable community-based impact programs to improve access to nutritious foods, and advance nutrition research on the links between food, the human microbiome, health, and chronic disease.

The National Restaurant Association will expand its Kids Live Well (KLW) program to 45,000 restaurants and foodservice locations.

KLW is a voluntary initiative to help restaurants craft healthier kids' meal options that meet added sugar, sodium, saturated and trans fat, and calorie thresholds established by the latest nutrition science.

The KLW standards also include a requirement that kids' meals come with milk, water or juice, instead of soda.

S2G Ventures and Food Systems for the Future will launch the Food, Nutrition, and Health Investor Coalition to catalyze $2.5 billion in private investment over the next three years into startup companies pioneering new ways of addressing food insecurity and improving nutrition and health outcomes through food.

Chef Andrew Zimmern will work with the Plant Based Foods Association and others to encourage chefs, restaurant owners, and operators to offer at least one plant-based or vegetarian option on their dinner menus.

Food Facilities Must Register Or Renew Registration By End Of 2022: FDA

Silver Spring, MD—Owners, operators, or agents in charge of a domestic or foreign facility engaged in manufacturing/processing, packing, or holding food for consumption by humans or animals in the US are required to register the facility with the FDA.

The registration and renewal period is open between Oct. 1 and Dec. 31, 2022, FDA noted.

Food facility registration requirements were initiated with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 and amended by the Food Safety Modernization Act (FSMA) in 2011.

FSMA requires facilities to submit additional information to the FDA and to renew their registrations every other year. Establishments that meet the definition of a primary production farm, secondary activities farm, retail food establishment, restaurant, or nonprofit food establishment are not required to register.

FDA will consider the registration of a food facility to be expired if a facility's registration is not renewed by Dec. 31, 2022. There is no fee associated with registration or renewal. Owners, operators, or agents in charge of food facilities must submit their renewal information electronically through their FDA Industry Systems account, unless they have received a waiver that allows for paper submission.

Facilities must include a unique facility identifier (UFI) which is used to verify that the facility-specific address associated with the UFI is the same address associated with the facility's registration.

FDA recognizes the Data Universal Numbering System (DUNS) number as an acceptable UFI. The DUNS number is assigned and managed by Dun & Bradstreet (D&B) and can be obtained or verified by visiting D&B's website at *https://www.dnb.com/duns-number/get-a-duns.html*.

Food facility registration is critical to helping the FDA identify the location and possible source of a foodborne illness outbreak or potential bioterrorism incident.

FDA provides an abbreviated registration renewal process for facilities that do not have information changes.

Westland Milk Products Acquires Canary Foods

Hokitika, New Zealand—Westland Milk Products this week announced the acquisition of dairy manufacturer Canary Foods.

Established in 2001, Canary Foods produces reworked butter and cheese-based products such as butter sheets and medallions. Canary's 100 percent New Zealand dairy products are supplied to a diverse range of businesses in the retail and foodservice sectors, including supermarkets, airlines, restaurants and bakery outlets. Canary Foods exports 75 percent of the dairy products it manufactures.

Canary has also developed what is described as a world-first compostable, individually sized butter squeeze pack in response to consumer demands for ethically responsible packaging and global calls for an end to single-use plastics.

"Canary is a fantastic fit for our business because it is so obviously based on a strong understanding of what our customers want and need," said Richard Wyeth, Westland's CEO. "Their commitment to innovation, sustainability and quality in pursuit of consumer demands are values we very much admire and uphold.

"After our $40 million investment in doubling our consumer butter manufacturing capacity at Hokitika, this extends our long-term commitment to add value to Westland's butter portfolio by playing a greater role in the expanding global consumer butter and spread market," Wyeth continued.

Under the deal, Canary Foods will become a subsidiary of Westland Milk Products, retaining its own brands and third-party manufacturing agreements.

James Gray, Canary Foods executive director and shareholder, said the acquisition by Westland would give the Waikato-based dairy manufacturer more opportunities for expansion and access to global markets.

"Canary grew off the back of taking outstanding New Zealand dairy products to the world by catering for the airline and hospitality industries," Gray said. "We used the COVID pandemic as an opportunity to reassess our strategy and now, after record sales last year and with international travel and the hospitality sector set to take off, we are already in a strong position as these markets continue to bounce back."

Jeremy Curragh, Canary chairman and shareholder, said the relationship with Westland parent company Yili will give the company even greater access to international markets.

Hilmar Cheese Breaks Ground For New Cheese, Whey Facility In Dodge City, KS

Hilmar, CA—Hilmar Cheese Company broke ground last Friday on the site of its future state-of-the-art cheese and whey protein processing plant in Dodge City, KS.

The new facility represents more than $600 million in capital investment, and is expected to create 250 new jobs.

Attending the groundbreaking ceremony were Kansas Gov. Laura Kelly, US Sen. Jerry Moran (R-KS), Dodge City Mayor Kent Smoll, Chairman of the Ford County Commissioners Chris Boyd, and many other officials and community members. Hilmar's board of directors, executive team and employees were also on hand to celebrate.

"The Hilmar project is a game-changer for southwest Kansas in terms of job growth, opportunity and lifestyle benefits for those living in Dodge City and surrounding communities," Kelly said. "Welcome to Kansas!"

"We are excited about this partnership with Dodge City," said David Ahlem, president and CEO of Hilmar Cheese. "This community has a local and skilled labor force, a supportive and expanding agricultural region, and an excellent transportation network. It is a great location to invest in the future."

"Kansas is a growing dairy state and a prime location for Hilmar Cheese Company's new processing plant," Moran said. Milk production in Kansas has grown from 2.6 billion pounds in 2011 to 4.1 billion pounds in 2021.

"Hilmar Cheese recently participated in my Conservation Tour in western Kansas, and they will be a great partner in creating new jobs and bolstering Kansas' dairy generational dairy farms while remaining committed to sustainability," Moran added.

Hilmar Cheese has adopted the US Dairy Stewardship Commitment and goal to achieve a Net Zero dairy industry by 2050. The facility will incorporate the latest technology and advancements in conservation and sustainability.

A state-of-the-art instrumentation and control systems will minimize the water needed to keep the plant clean and minimize energy usage, the company explained. Recycled water will be used further in processing protein, to clean the facility and equipment, and to reclaim waste heat. The equipment will utilize the latest technology, such as upgraded spray nozzles for more efficient cleaning. The process will reuse rinse water. The latest equipment, instrumentation and automated controls technology will reduce overall energy use.

The sustainability effort continues throughout the site with native and drought tolerant landscaping. These features will decrease greenhouse gas (GHG) footprint and minimize water use.

Jim Ahlem, Hilmar Cheese Company's chairman of the board, praised the local support for the project, citing the Kansas Department of Commerce, Department of Agriculture and Department of Transportation; the city of Dodge City, Ford County, Dodge City/Ford County Development Corporation, Black Hills Energy, Victory Electric, United Tel•Com, Dodge City Public Schools USD 443, Dodge City Community College and area agricultural producers.

"The effort to locate in Dodge City has been a collaborative effort of many organizations," Jim Ahlem said. "We are grateful to all who have helped bring us to this wonderful community."

"The impact to our region has started with construction and will compound significantly with dairies, transportation and services that will be required to support the processing facility," said Chris Boyd, chairman of the Ford County Commissioners.

"Hilmar Cheese is a great addition to our community. The company has strong cultural values and a focus on stewardship. Working together, Dodge City will be able to grow our wastewater use for crop irrigation and renewable biogas production," added Dodge City Mayor Kent Smoll.

Hilmar Cheese Company is one of the world's largest producers of American-style cheese and whey products, with customers in more than 50 countries. Founded in 1984 by 12 local dairy farm families in the Central Valley of California, Hilmar added a production facility in Dalhart, TX, in 2007. The privately owned company currently employs more than 1,500 local residents of those two locations.

Local leaders cited Hilmar Cheese Company as a valued partner and welcomed the company to the Dodge City community. The company offers competitive wages and benefits, and training along with long-term career growth opportunities, and also supports local events, education and health care. Hilmar Cheese Company's annual scholarship program awards students of its employees, milk producers, and community scholarships to support continuing education.

"We are incredibly pleased to see Hilmar Cheese joining our community," said Joann Knight, executive director of the Dodge City/Ford County Development Corporation.

WDE Championship Dairy Product Contest Auction Raises $39,893

Madison—The 19th installment of the World Dairy Expo (WDE) Championship Dairy Product Contest took place here Tuesday, raising a total of $39,893 – up from last year's total of $36,817.

The Cheese & Butter Grand Champion, five pounds of Cello Rich & Creamy Mascarpone made by Lake Country Dairy/Schuman Cheese, Turtle Lake, WI, was purchased by Nelson-Jameson for $600.00 per pound, or $3,000.00 total.

The Grade A Champion, 10 pounds of French Onion Dip made by Hiland Dairy Foods, Chandler, OK, was purchased by Vivolac Cultures Corp. for $80.00 per pound, or $800.00 total.

The Grand Champion Ice Cream, Nine pounds of Chocolate Ice Cream made by Southeastern Grocers, Jackson, FL, was purchased by Nelson-Jameson for $75.00 per pound, or $675.00 total.

"This year's contest far exceeded our hopes and expectations" said Brad Legreid, executive director, Wisconsin Dairy Products Association (WDPA), which sponsors the contest. "The number of product entries jumped to a record total of 1,560."

"These entries encompassed a full range of dairy products submitted by a comprehensive collection of dairy plants throughout North America," Legreid continued. "This contest keeps growing at a staggering rate as more and more companies learn about it and its myriad benefits."

The 93 first place winners received their trophies at the auction, and will have opportunities to market and promote their award-winning products.

A portion of the auction proceeds will be used to fund the Dr. Robert L. Bradley Scholarship, Wisconsin Dairy Products Association Scholarship and the MATC Culinary Foundation Scholarship.

WDPA will also use a portion of the proceeds to help sponsor the annual Collegiate Dairy Products Evaluation Contest. Auction results are as follows:

Land O'Lakes

40 pounds of Sharp Cheddar made by Land O'Lakes, Kiel, WI, was purchased by DSM for $55.00 per pound, or $2,200.00 total.

In the photo above are, left to right: Greg Pollesch, Galloway Company, current president of the Wisconsin Dairy Products Association (WDPA); Klaas Vanderbent, Justin Wilcox, Lisa Gosda, Melanie Miller, Andy Koenig, and Gary Gosda, all with Lake Country Dairy Schuman Cheese, Turtle Lake, WI; and Brad Legreid, WDPA's executive director.

Lake Country Dairy

29 pounds of Cello Artisan Copper Kettle Parmesan and Cello Smoky Pepper Fontina made by Lake Country Dairy, Turtle Lake, WI, was purchased by Nelson-Jameson for $52.50 per pound, or $1,522.50 total.

Lactalis

20 pounds of Feta Chunk made by Lactalis USA, Belmont, WI, and Lactose Free Ricotta made by Lactalis American Group, Buffalo, NY, was purchased by DSM Food Specialties for $37.50 per pound, or $750.00 total.

Masters Gallery Foods

10 pounds of Shredded Parmesan made by Masters Gallery Foods, Plymouth, WI, was purchased by *Cheese Market News* for $525.00.

Southwest Cheese, Tropical Cheese Industries

84 pounds of White Cheddar Aged 2 Month and Sweet Red Habenaro Jack#1 made by Southwest Cheese, Clovis, NM; and Passion Fruit Drinkable Yogurt made by Tropical Cheese Industries, Perth Amboy, NJ, was purchased by Vivolac Cultures for $62.50 per pound, or $5,250.00 total.

WDE Auction

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Foremost Farms USA

27 pounds of LMPS Smoked Provolone and Salted Butter made by Foremost Farms, Clayton, WI, and Foremost Farms USA, Reedsburg, WI, respectively, was purchased by Masters Gallery for $62.50 per pound, or $1,687.50 total.

Chocolate Shoppe Ice Cream

58.5 pounds of Vanilla Bean, Mint Avalanche and London Fog Ice Cream made by Chocolate Shoppe Ice Cream, Madison, was purchased by Cybertol Engineering for $2,082.50 total.

Global Foods, Gelatissimo USA

40 pounds of Double Smoked Natural Gruyere, Oven Smoked Processed Gruyere, and Oven Smoked Mozzarella Cubes made by Global Foods International, Schiller Park, IL; and Salted Macadamia & Dolce de Leche Gelato made by Gelatissimo USA, Friendswood, TX, was purchased by Harry Davis & Co. for $25.00 per pound, or $1,000.00 total.

Pine River Pre-Pack, Crescent Ridge Dairy

29 pounds of Swiss & Almond Cold Pack made by Pine River Pre-Pack, Newton, WI; Black Raspberry Ice Cream and Thick Mint Sandwiches made by Crescent Ridge Dairy, Sharon, MA, was purchased by Masters Gallery Foods for $1,885.00 total.

Saputo Dairy, Kaurina's Kulfi

15 pounds of Regular Cottage Cheese with Pineapple, Lite Sour Cream, Crema Mexicana 18% made by Saputo Dairy, Tulare, CA; and Kaurina's Dark Chocolate Kulfi made by Kaurina's Kulfi, Farmers Branch, TX, was purchased by Nelson-Jameson for $60.00 per pound, or $900.00 total.

ALDI Inc.

35 pounds of Fresh Mozzarella Log, Brie Cheese Round, Cranberry Cinnamon Goat Log, Happy Farms Cream Cheese, and Friendly Farms Greek 5% Plain Yogurt made by ALDI, Inc., Batavia, IL, was purchased by Kelman Consulting for $25.00 per pound, or $875.00 total.

Ron's Wisconsin Cheese, LaClare Creamery

42 pounds of Mozzarella String Cheese made by Ron's Wisconsin Cheese, Luxemburg, WI; and Saxon Creamery Snowfields and Cave Aged Chandoka made by LaClare Creamery, Malone, WI, was purchased by Novak's Cheese for $60.00 per pound, or $2,520.00 total.

Penn State Berkey Creamery, Stewart's Shops

23 pounds of Butter Pecan Ice Cream and Blackberry Frozen Yogurt made by Penn State Berkey Creamery, University Park, PA; and Peanut Butter Pandemonium made by Stewart's Shops, Saratoga Springs, NY, was purchased by Galloway Company for $42.50 per pound, or $977.50 total.

Nordic Creamery, DFA

20 pounds of Garlic & Basil Butter made by Nordic Creamery, Westby, WI, and Sweet Cream Salted Whipped Butter made by DFA, Winnsboro, TX, was purchased by Nelson-Jameson for $25.00 per pound, or $500.00 total.

Crave Brothers Farmstead Cheese

22 pounds of Marinated Fresh Mozzarella and Yellow Cheddar Cheese Curds made by Crave Brothers Farmstead Cheese, Waterloo, WI, was purchased by Novak's Cheese for $57.50 per pound, or $1,265.00 total.

Southwestern Grocers, Karoun Dairies

24 pounds of 2% Reduced Fat Sharp Cheddar, Soft Jalapeno Cream Cheese and French Vanilla Ice Cream made by Southwestern Grocers, Jacksonville, FL; and Honey Yogurt made by Karoun Dairies, Turlock, CA, was purchased by Nelson-Jameson for $27.50 per pound, or $660.00 total.

Upstate Niagara Cooperative, Alpinage Cheese

Nelson-Jameson purchased 11 pounds of Greek Nonfat Yogurt made by Upstate Niagara Cooperative, Lancaster, NY; and Semi Hard Alpine Style Raclette made by Alpinage Cheese, Oak Creek, WI, for a total of $825.00.

Prairie Farms, Hiland Dairy

37 pounds of Baby Swiss Wheel made by Prairie Farms White Hill Cheese, Shullsburg, WI; 1% Vanilla Yogurt, Large Curd Cottage Cheese and 2% Cottage Cheese made by Prairie Farms Dairy, Quincy, IL; and Blueberry Yogurt and Lemon Yogurt, Hiland Dairy, Wichita, KS; and Salsa Dip made by Hiland Dairy, Omaha, NE, was purchased by Kerry Ingredients for $1,572.50 total.

Cabot Creamery, Kelley Country Creamery

97 pounds of 2+ Year Cheddar, Colby and Unsalted Butter made by Cabot Creamery Cooperative, Waitsfield, VT; and Strawberry Ice Cream made by Kelley Country Creamery, Fond du Lac, WI, was purchased by DSM for $27.50 per pound, or $2,667.50 total.

Lidl, Hudsonville Ice Cream

18.5 pounds of Jalapeno Havarti and 18% Sour Cream made by Lidl, Arlington, VA; and Salted Caramel Brownie Ice Cream made by Hudsonville Ice Cream, Holland, MI, was purchased by T.C. Jacoby & Co. for $555.00 total.

Kwik Trip Dairy, Dip Me Snacks

10 pounds of Brookie Dough Ice Cream made by Kwik Trip Dairy, LaCrosse, WI; and Creole Herb Sour Cream Dip made by Dip Me Snacks, New Orleans, LA, was purchased by Novak's Cheese for $85.00 per pound, or $850.00 total.

Sassy Cow Creamery, Lala US

10 pounds of Vanilla Ice Cream made by Sassy Cow Creamery, Columbus, WI; Strawberry Lowfat Yogurt and Fresas Con Crema Dessert Yogurt Smoothie made by Lala US, Dallas, TX, was purchased by Grassland Dairy Products for $60.00 per pound, or $630.00 total.

Kingston Creamery, Lochmead Dairy

18 pounds of Smoked Blue Cheese made by Kingston Creamery, Cambria, WI; and Dark Chocolate Ice Cream made by Lochmead Dairy, Junction City, OR, was purchased by Masters Gallery for $100.00 per pound, or $1,800.00 total.

Kemps, Pleasant Lane Farms

24 pounds of Raspberry Lemonade Sherbet made by Kemps, LLC, Cedarburg, WI; and Jalapeno Honey Quark and Buffalo Ranch Cheese Curds made by Pleasant Lanee Farms Creamery, Latrobe, PA, was purchased by Kerry Ingredients for $50.00 per pound, or $1,200.00 total.

V&V Supremo, Hato Potrero Farms

20.5 pounds of Queso fresco made by V&V Supremo Foods, Chicago, and Mango Kefir Fat Free made by Hato Potrero Farms, Clewiston, FL, was purchased by AgSource for $35.00 per pound, or $717.50 total.

ACS Will Return To Minneapolis For 2023 Competition

Minneapolis, MN—The American Cheese Society (ACS) announced it will hold its 2023 Judging & Competition here for the second consecutive year.

The competition, open to all current ACS members, is set for May 18-19. Early registration runs Jan. 15-Feb. 15. The regular entry period is Feb. 16-28, and no entries will be accepted after Feb. 28.

Product entries must be received May 15-17, and judging will take place May 18-19.

Additional shipping information will be available as the date approaches.

Members will receive notifications when entries open in January. Until then, check *www.cheesesociety.org* for updates.

Ohio State Honors Former Minerva Dairy CEO Mueller

Minerva, OH—Phil Mueller, former CEO of Minerva Dairy, was inducted into the Ohio State University's department of food science and technology Hall of Distinction last week.


Phil Mueller

Mueller, a fourth-generation Minerva Dairy family member who led the company from 1976 to 2010, joins an elite group of Ohio State alumni in earning the Hall of Distinction honor.

Nominated by fellow Hall of Distinction awardee John Lindamood and supported by his children, fifth-generation Minerva owners Venae Watts and Adam Mueller, the induction recognizes Mueller's outstanding career in Ohio's dairy industry and community.

"I'm incredibly humbled and grateful to be given this prestigious honor from an institution that is so near and dear to my heart," said Mueller, who is also a past president of the Midwest Dairy Association (MDA).

"I'm also thankful to my Minerva Dairy family – the ones who came before me and the ones who are so competently carrying the baton today – for allowing me to do the work I love for so long," he continued.

PERSONNEL

CATHERINE FOX, vice president of dairy foods brand and product marketing at Land O'Lakes, has been elected president of the **American Butter Institute (ABI)**. Fox succeeds MARSHALL REECE of Associated Milk Producers, Inc., whose two-year term came to a close. Fox will be supported by first vice president MARK ARMON, head of butter, cheese and milk proteins at Darigold; and second vice president CHESLIE STEHOUWER, director of sales and marketing at Continental Dairy Facilities. The ABI board also selected CHRIS GALEN as its new executive director, succeeding TOM BALMER, who recently informed ABI of his intent to step down after managing the association for the past seven yeas. Galen has been part of the ABI staff since 1997, when the National Milk Producers Federation assumed management oversight of ABI.

Nelson-Jameson Breaks Ground On New Idaho Distribution Facility

Marshfield, WI—Local dignitaries, Idaho Gov. Brad Little, and Nelson-Jameson executives participated in a groundbreaking ceremony last week to celebrate and kick off the building of Nelson-Jameson's new distribution facility in Jerome, ID.

The groundbreaking was a monumental moment for the company, which has been leasing a property in Twin Falls, ID, for more than 20 years.

"We've had a facility in Twin Falls since 2001 so we're familiar with the area, its people, and its abundant opportunities," said Adam Nelson, Nelson-Jameson owner and chairman of the board. "Our goal is to be of service to our customers, helping them to grow and be more successful.

"We hope our increased presence in the Magic Valley will help existing food producers do just that, and perhaps attract additional ones to the area as well," Nelson added.

When complete, the new building will be the company's most technologically advanced facility to date and will include approximately 1.5 million cubic feet of combined storage and maintenance area, as well as many environmentally friendly design elements with key attention to sustainability.

"Nelson-Jameson's new distribution center in Jerome is the single largest investment we've made in our 75-year history," Nelson noted. "It shows our commitment to Jerome, the Magic Valley, Idaho, and the greater Northwest."

Nelson-Jameson has been an integrated supplier for the dairy and food industry since 1947.

The company is headquartered in Marshfield, WI, with distribution centers in Turlock, CA; Twin Falls, ID; York, PA; Amarillo, TX; and a sales branch in Chicago, IL.

For more information, visit *nelsonjameson.com*.

Checkoff-Funded Dairy Foods Research Centers Celebrate 35-Year Anniversary

Rosemont, IL—The dairy checkoff-funded Dairy Foods Research Centers network, created to provide science-backed solutions related to consumer demand and business needs and trends, is celebrating its 35-year anniversary.

In 1987, the National Dairy Board (NDB), along with state and regional dairy organizations, universities and industry, implemented a "Dairy Food Research Center" program across the US.

Six dairy foods research centers, representing 12 universities, were initially funded by the National Dairy Board, local industry and dairy promotion groups and the universities. NDB initially voted to allocate $2.7 million per year for five years to launch the program.

The 1987 announcement of the Dairy Foods Research Centers followed an intensive review by the NDB of proposals submitted by qualified universities and institutions where physical facilities, dairy operations, equipment and professional faculty would be concentrated.

Today, Dairy Management Inc. (DMI) provides the structure and oversight for more than 20 universities that comprise the network's six regionally based centers. This system has supported more than 400 dairy industry companies with research-based solutions related to processing, food quality and safety, ingredients and other areas.

Emil Nashed, DMI's executive vice president of research and product development for DMI, said dairy farmers deserve credit for their commitment to funding research through their checkoff.

"Dairy farmers had the foresight 35 years ago to help secure a bright future for the industry by establishing this research network to provide sustainable innovations and solutions based in sound science," Nashed said.

The network's six Dairy Foods Research Centers include the Wisconsin Center for Dairy Research, California Dairy Innovation Center, Midwest Dairy Foods Research Center, Northeast Dairy Foods Research Center, Southeast Dairy Foods Research Center, and Western Center for Dairy Research.

While each center functions individually and with its own area of dairy-focused expertise, they come together through regular DMI-led meetings and various other touchpoints during the year. A sense of camaraderie has formed, according to Veronique Lagrange, director of the California Dairy Innovation Center.

"What I find to be wonderful about the research center network is we have multiple locations across the country with such a broad range of expertise," Lagrange said. "There's not a week that goes by when we don't reach out and say, 'I'm dealing with an issue,' or 'I have this idea' and we know we can call on someone within the network."

Innovation and support with artisanal and specialty cheese companies has been a key success of the Dairy Foods Research Centers. Specialty production in the 1980s accounted for about 3 percent or less of US cheese production.

Today, the US is producing 1.8 billion pounds of artisan/specialty cheese each year and it accounts for more than 13 percent of cheese production, according to DMI.

Dr. John Lucey, who has served as director of the Wisconsin Center for Dairy Research (CDR) for the last 11 of his 22 years with the University of Wisconsin-Madison, has led innovation that has helped spark this explosion. Lucey said his team has become a go-to resource for operations of all sizes, from small all the way to some of the industry's largest companies, including Saputo, Foremost, Hilmar, Grande, Bel Brands, Lactalis, Glanbia, Sargento, Great Lakes Cheese and others.

"At our lab, we focus a lot on cheese's functionality, which is the ability to incorporate it into a variety of purposes by changing the ways it melts, stretches, the rate at which it might burn and even its color," Lucey said. "The mastery of this research has been transmitted to manufacturers and it has resulted in cheese successfully being used well beyond pizza and into pasta products, baked goods, frozen food, hors d'oeuvres and many other delicious applications."

Bill Graves, DMI's senior vice president of product research, said another network success has been leveraging its expertise to assist the checkoff-founded USDEC and companies that sell their products overseas. Network-led research has focused on technical aspects, such as improved functionality of powdered milk products and conducting research on extended shelf life, so US products maintain their appeal and quality once they reach their international destination.

"To successfully secure international access, you first must understand the many nuances that exist to get dairy into this marketplace. There are many considerations to adapt dairy foods to meet different palates, uses and customs that exist in other countries," Graves said.

US dairy exports have increased in value from $342 million in 1987, when the Dairy Foods Research Center program was established, to a record $7.6 billion in 2021.

Another tangible and critical benefit is fostering the workforce of tomorrow. Graves said graduates of these programs are highly pursued, including by companies that produce non-dairy alternatives.

"This is also about training the next generation of dairy leaders who are passionate about our industry," Graves said.

While the network has enjoyed many highlights over the years, another success came with its work to take whey — once a discarded byproduct that was fed to pigs or spread on fields — and convert it into the global $10 billion industry that whey protein has become.

Pennsylvania dairy farmer Marilyn Hershey, who serves as chair of DMI, said the significance of this breakthrough isn't lost on farmers and the network's anniversary is one worth celebrating.

Topp Company Acquires Taylor Cheese; Rolling Out Brand To Pacific Northwest

Weyauwega, WI—Topp Company is preparing to introduce a branded cheese line to the Pacific Northwest and will utilize its recent purchase of Taylor Cheese to sell more Wisconsin cheese to grocery and specialty cheese stores who want the state's large variety of cheese.

Topp Company is a customer-oriented distributor of cheese, butter, and yogurt products for the dairy, deli, retail, and foodservice industry, primarily to the Pacific Northwest.

This summer, Topp Company purchased the cut and wrap operations of Taylor Cheese to prepare and sell sliced and exact weight Wisconsin cheese under the Topp Company cheese line.

"I can't sell enough Wisconsin cheese out there," said Jason Topp, president of Topp Company. "Consumers appreciate the large selection of unique cheese."

The goal, Topp said, is to start regionally, where the company already has a successful footprint and then slowly expand with different offerings and opportunities.

"There is a lot to be said when building a brand. You do it a little smarter as opposed to a little harder," Topp said. "We're going to pick and choose our spots where we feel there is a need in the category, both on the deli side and the dairy side, and try to expand smartly."

The acquisition of Taylor Cheese won't affect current operations and may even broaden the sales of their customers.

"The acquisition offers us more flexibility to take care of our current clients, as well as continuing to enhance the services that Taylor Cheese has run successfully for many years," Topp said.

He said in today's conversion industry, smaller cheese companies are finding it more difficult to get their conversion needs fulfilled.

"You look at the players in the industry. They are huge," Topp said. "If companies can't match their minimum order, they get dropped. It's really rough for them. But it's an opportunity for us."

This is Topp's first venture into conversion. Previous to the acquisition, everything the company bought was converted to size.

"We are able to pivot and change rapidly. Having the ability to convert for our own needs, as well as continuing to care for our customers, who have their own unique challenges, was very appealing."

Topp Company recently purchased the cut and wrap operations of Taylor Cheese, which among other things, will help introduce a branded line of, primarily, Wisconsin Cheese to the Pacific Northwest. **Above:** Jason Topp (left), Topp Company and Robert Ehrenberg of Taylor Cheese.

Branded Products

Started in 1981 by Jason Topp's father, Larry Topp, the company has grown to sell nearly 1,000 items through its distribution services and facility in Missoula, MT.

The plan is to buy product from those cheese companies utilizing Topp's new cut and wrap operations in Weyauwega, WI, and sell that to the Pacific Northwest.

"That makes sense, doesn't it? We have great Wisconsin cheese companies using our conversion services already. Now we can cut and wrap their cheese and sell it to our partners in the Pacific Northwest," Topp said.

Topp said his company buys a lot of cheese from Wisconsin, consolidates it and ships it to Montana where it is sold to grocery stores and restaurants.

"Whoever wants to buy great Wisconsin cheese," he said.

With the branded item, we are trying to position ourselves somewhere between private label and super premium label, Topp said.

"We will be somewhere between those price points," Topp said. "That's where we are going to find our success."

Topp envisions selling primarily to smaller independent stores.

"But if the larger chains call, we are ready, willing, and able to fill their order," he said.

Topp said his company is always looking for small and regional distributors who understand and share the unique challenges of being in that segment of the industry.

"With the size of our company, we can be incredibly flexible with our offering and what we do day to day, week to week," Topp said. "With the smaller independents we are going to come in with a real nice price point and be a mid-tier, between a premium item and a private label."

Topp described his company's cross dock programs with a couple of different grocery warehouses where smaller stores could get specialty cheeses.

"There are a lot of great cheese makers out there. They are doing a great job. But they can't match the offerings you find in Wisconsin," Topp said. "I like to take care of our customers. I want to provide great cheese, great value and service."

National Rolled Butter Program

Topp will learn to build a brand for its cheese through a national distribution of their branded Amish Country Rolled Butter.

The two-pound rolled whey cream butter has been a great item for the company, he said.

"We started selling it about 12 years ago. Consumers are interested in trying new items. It's a very unique item for the butter category," Topp said. "We've learned a lot, a lot that will come in handy as we continue with our new product introductions."

Topp said his butter customers are also the targets for the branded cheese products as well.

"We have great partners. We are always trying to grow that business," Topp said. "We have about a 28 percent ACV (all commodity value) across the country. But for the other stores we have 100 percent fill."

Changes at Taylor Cheese

Taylor Cheese was started in the late 1950s by Lowell "Abe" Taylor to service the largest grocery store chain in the US.

In the 1960s, Ed Wohlt partnered with Taylor and his son Jim Taylor as the company shifted to a cut and wrap operation. In 1992, Robert Ehrenberg became part owner with Jim Taylor and the two continued growing the company.

"The transition went well. It was a relief to find someone who is committed to the tradition and values of Taylor Cheese," Ehrenberg said. "Jason and his team are committed to the families of workers here, with an eye on growing the business."

"We've inherited a great team here at Taylor Cheese," Topp said. "Bob kept this place in great shape to where we transitioned without a hiccup. It's an honor to carry on Bob's legacy. It is something we are really proud of."

Still, Topp Company will increase and upgrade services when and whereever necessary.

"We're still getting acclimated to understanding how the plant works best. Looking at the things we do best and other areas on what we don't do as well," Topp said.

He said he plans to play to the strengths of the company with an ear to his customers' needs.

"We want to offer full-line capabilities. It's going to be custom blends, smaller runs. That's the niche."

Convenience is still the main trend at grocery stores and any enhancements at Taylor Cheese will follow the trends, Topp said.

"Capacity is limited here," Topp said. "That's kind of intentional. We don't want to be doing 5-pound runs all day. Ultimately the goal is simply do the best we can with our current customers and then let's give them the most value and best service we can and then we'll slowly expand from there."

FDA To Continue Providing Flexibility To Infant Formula Manufacturers

Silver Spring, MD—The US Food and Drug Administration (FDA) has issued a guidance announcing the agency's plans to provide a pathway for infant formula manufacturers under enforcement discretion to market infant formula products that may not currently comply with specific FDA requirements while they work toward meeting those requirements.

In May 2022, FDA issued guidance announcing that it was exercising temporary enforcement discretion, on a case-by-case basis, for certain requirements that apply to infant formula.

Since the publication of that guidance, many manufacturers have provided FDA detailed information pertaining to particular infant formulas, and the agency said it has reviewed such information, including details about the products' nutritional adequacy and safety, microbiological testing results, labeling information and details about the manufacturing facility's food safety production practices and inspection history.

Based on those reviews, FDA has issued letters of enforcement discretion related to the marketing of specific infant formula products in the US through Nov. 14, 2022.

Under the guidance issued last Friday, the period of enforcement discretion for those products identified in the letters of enforcement discretion will be extended until Jan. 6, 2023, with further extensions possible for firms that express interest in and take steps toward the lawful marketing of such products in the US.

The guidance document will help manufacturers meet the regulatory requirements applicable to these products while ensuring continued access to formulas that are currently fulfilling the needs of infants consuming such products.

This guidance is intended to advise manufacturers marketing products in accordance with letters of enforcement discretion issued under the May Enforcement Discretio Guidance about: the type of information to provide to FDA; and FDA's timing expectations related to such information, if they would like the agency to consider the exercise of enforcement discretion with respect to infant formula products that are safe and nutritionally adequate, but that may not comply with all statutory and regulatory requirements, during the period described in the guidance. FDA expects that all infant formula products will comply with all US requirements by the end of the enforcement discretion period.

The guidance also allows FDA to refocus resources on reviewing product and manufacturer information submitted in accordance with FDA regulations prior to the May 2022 Enforcement Discretion Guidance. Infant formula manufacturers that submitted packages to FDA pursuant to the May 2022 Enforcement Discretion Guidance but that did not receive enforcement discretion letters may continue to seek FDA review in accordance with FDA regulations.

The new guidance document will remain in effect until Oct. 18, 2025, and FDA will evaluate whether any extension is necessary before that date. The agency will give public notice if it determines that an extension is warranted.

In other infant formula news, President Biden announced that his administration sourced a flight, facilitated by the US Department of Health and Human Services, for Operation Fly Formula to transport Nestle Gerber Good Start Extensive HA formula from Netherlands to Newark, NJ. This delivery included a total of roughly 101,000 pounds of formula, the equivalent of about 1.4 million eight-ounce bottles. The products are intended for healthcare purposes.

FDA had announced that it was exercising enforcement discretion so that Nestle can export additional infant formula into the US. Nestle will import both standard and specialty infant formulas. Over time, Nestle plans to bring approximately more than 42 million eight-ounce bottle equivalents into the US market.

Operation Fly Formula was launched to get more formula to stores as soon as possible. By Sept. 29, more than 97 million eight-ounce bottle equivalents to the US, according to the White House.

The Federal Food, Drug, and Cosmetic Act (FD&C Act) defines infant formula as a food which purports to be or is represented for special dietary use solely as a food for infants by reason of its simulation of human milk or its suitability as a complete or partial substitute for human milk.

Among other requirements, the FD&C Act and FDA regulations require an infant formula manufacturer to submit notice to FDA at least 90 days before a new infant formula is introduced or delivered for introduction into interstate commerce.

International Dairy Federation Releases Revised Carbon Footprint Methodology

Delhi, India—A new edition of an International Dairy Federation (IDF) bulletin dedicated to the second update of the IDF Global Carbon Footprint methodology for the dairy sector was published recently and is available on the IDF website (*www.fil-idf.org*).

The new methodology was presented at a special session during IDF World Dairy Summit 2022 earlier this month in Delhi, India.

The purpose of the bulletin is to assist the dairy sector in its efforts to reduce greenhouse gas (GHG) emissions across all its value chain. It has been developed by IDF to be used by the dairy cattle farming and dairy manufacturing sectors, as well as anyone else committed to assessing the carbon footprint of their production systems and products by using a life cycle assessment (LCA) approach.

The first LCA methodology for the dairy sector was developed and published in 2010 by the IDF Standing Committee on Environment with the active participation of the UN's Food and Agriculture Organization (FAO) and the Sustainable Agriculture Initiative Platform.

That first guide enabled the dairy sector to better understand the carbon footprint of a diverse range of dairy farming systems and through "talking the same language" approach, explore and identify appropriate mitigation options.

The guide was subsequently updated by the IDF in 2015 to capture new LCA and climate science developments, and IDF has now again reviewed and revised the guideline to reflect the fast-evolving science and standards in carbon footprint methodology.

In addition, the dairy sector is also able to build on the experiences gained through the extensive implementation of the guide over the previous 12 years.

The revision was carried out by the IDF LCA Action Team, integrated by 50 experts from 17 countries, who reviewed the latest science and best practices available. The revised version ensures that the guide remains practical for use by the dairy sector globally regardless of their stage of carbon footprinting developments.

Several changes have been made, though no fundamental amendments have been necessary. In the new version, for example, the guide now addresses the full value chain from cradle to grave and includes reference to other environmental impact categories.

"To have a scientifically robust method to quantify the greenhouse gas emissions is important to reduce emissions and for the sectors' ambition to become carbon net zero. We will continue the work on various LCA-related topics as science evolves," the IDF LCA Action Team stated.

"We are convinced that all the dairy value chain will benefit from this revision, which will also contribute to Climate Action and the UN Sustainable Development Goals," said Caroline Emond, IDF director general.

Prior to publishing the new LCA methodology, IDF issued a bulletin for calculating carbon sequestration in cattle production systems. This bulletin provides the cattle sector with a science-based approach to quantifying sequestration (carbon removal) as part of the GHG footprint calculation.

The new methodology is the result of four years of collaborative work by dairy and beef sector organizations. The purpose of the project was to develop a method that supports and encourages farmers in implementing practices that promote carbon sequestration and thereby mitigate climate change.

USDA Seeking Up To 70.5 Million Pounds Of Natural American Cheese For Delivery During 2023

Washington—The USDA has issued a solicitation seeking a maximum of 70,500,000 pounds of natural American cheese for delivery during 2023.

Offers are due by 1:00 p.m. Central time on Tuesday, Oct. 18. For more information, contact Jenny Babiuch, at *jenny.babiuch@usda.gov*.

Under the solicitation, USDA is specifically seeking the following commodities: 55,447,200 pounds of 500-pound barrels; 6,412,800 pounds of shredded Cheddar, 6/5-pound bags; 4,723,200 pounds of reduced fat shredded Cheddar, 6/5-pound bags; and 3,916,800 pounds of 40-pound Cheddar blocks.

Offers should be submitted as a differential price per pound to the CME barrel cash market price for the barrel cheese and the CME 40-pound block Cheddar cash market price for the other natural American cheeses.

UW-River Falls, Netherlands' Aeres University Offer Dual Degree Program

River Falls, WI and Wageningen, Netherlands—College students with a cheese or food science career trajectory can apply now for the new International Food Operations Management (IFOM) dual degree program.

The four-year, dual degree program was made available through a partnership with the University of Wisconsin-River Falls College of Agriculture, Food & Environmental Sciences (CAFES) and the Netherlands' Aeres University of Applied Sciences.

The idea for the collaboration sparked between faculty here and abroad. Aeres previously had a dual degree program with Canada's Dalhousie University, which focused on global food issues, said UWRF professor and chair of agricultural economics Brenda Boetel.

Designed to address growing demand for food professionals, the program trains students to address the reorganization of inputs and supply chain management, including reduction of food waste.

Participants will gain experience in the principles of food processing technology and operations management from both international production and marketing perspectives.

The program will also teach students how to better understand the international agribusiness food industry, develop entrepreneurial and communication skills, and learn how to work in multi-cultural environments.

There are currently two UWRF students enrolled in the program, and three students enrolled through AERES.

Instructors will outline how to design and implement applied business research; how to advise financial aspects of business management; and how to optimize logistics and monitoring quality.

They will teach how to manage organizations, processes, projects and people, as well as how to strategically market products and services in a global sphere.

The program offers classes on agri-food logistics and supply chains, financial management, food law and regulation, food manufacturing and processing, intercultural communication, marketing management, operations management, purchase management, transportation and storage, and, world food and population.

Those looking to become export managers, food quality and safety managers, food quality or safety managers, procurement or logistics managers, product developers, productivity program managers, and supply chain analysts, would benefit from the dual degree program.

Participating students will receive degrees from both UWRF and Aeres University.

For the first year, participants in both countries will study in sync, with Wisconsin students spending their third year at Aeres.

Aeres University students will spend their second year of the four-year program at UWRF, focusing on critical issues in food science.

"The Aeres and UWRF agreement allows Aeres students opportunities to take advantage of the dairy and meat plants available at UWRF, and learn from the high-caliber food science and ag business faculty at UWRF," Boetel said.

Wisconsin students "will have opportunities to learn global food system logistics and sourcing through faculty at Aeres, as well as partake in international internship and work experiences," she said.

A four-year plan for candidates is available online, along with cost estimates and application forms. For more information, visit *www.uwrf.edu/programs/international-food-operations-management*.

For specific questions, contact UWRF at (715) 425-3535 or via email: *cafes@uwrf.edu*.

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Continued from p 4

$100,000 donation and in recent weeks Winona Foods, Valley Queen Cheese Factory and Kelley Supply joined the ranks of donors. Ellsworth Creamery recently offered a third donation, and now a mere $60,000 is needed reach the fundraising finish line.

This is the last chance to add your company or your name to the donor wall on campus. But even beyond this small amount needed, the UWRF Foundation has pledged that additional dollars donated will be segregated to a fund to allow the dairy plant to start up with purchase of ingredients, cleaning chemicals, milk, packaging materials and staff and student wages. This dairy plant, like those in the private sector, is financed by its production and sales.

The dairy industry will strengthen its connection to the future when this new plant sets its first vat next spring. Then it's time for the next project. JU

Cheese Recalled

(Continued from p. 1)

teria monocytogenes. Specifically, all Old Europe Cheese Brie and Camembert products with best by dates through 12/14/2022 are subject to the voluntary recall.

The products were distributed from Aug. 1, 2022, through Sept. 28, 2022, and were available at supermarkets, wholesale and retail stores nationwide; retailers include Albertsons, Safeway, Meijer, Harding's, Shaw's, Price Chopper, Market Basket, Raley's, Save Mart, Giant Foods, Stop & Shop, Fresh Thyme, Lidl, Sprouts, Athenian Foods, and Whole Foods.

This list may not include all retail establishments that have received the recalled product or may include retail establishments that did not actually receive the recalled product, Old Europe Foods noted in its initial recall announcement.

The announcement listed numerous brands being recalled, while noting that retailers may have repackaged bulk Old Europe Cheese items into smaller containers and sold this repackaged product to consumers. This repackaged product may not bear the original labeling and product information as listed in the announcement.

Brands listed in that initial announcement include: Black Bear, Block and Barrel, Charmant, Cobblestone, Culinary Tour, Fredericks, Fresh Thyme, Glenview Farms, Good and Gather, Heinen, Joan of Arc, La Bonne Vie, Lidl, Life in Provence, Market 32, Matrie'D, Metropolitan, Prestige, Primo Taglio, Red Apple, Reny Picot, St Randeaux, Taste of Inspiration, and Trader Joe.

Old Europe Cheese on Wednesday expanded its voluntary recall of Brie cheeses to include additional products, specifically baked Brie cheeses. These are baked Brie products with best by dates through 12/14/2022 and are subject to the voluntary recall. The products were distributed from Aug. 1 through Sept. 28, and were available at wholesale and retail stores nationwide and Mexico.

Baked Brie brands listed in the expanded recall include Culinary Tour, La Bonne Vie, Lidl, Primo Taglio, and Reny Picot.

The recall was triggered after a full environmental audit of 120 samples, both of products and of Old Europe Cheese's facilities. None of the products showed contamination, but one of the facility's samples tested positive, the company noted. The strain from that positive case has been linked to six cases of listeriosis dating from 2017 to 2022. These cases were not previously linked to this company's products, but Old Europe Cheese decided to issue this voluntary recall in order to avoid any risk to its customers

Old Europe Cheese has decided to voluntarily initiate the product recall based on the results and with a focus on its consumers' health.

The source of potential contamination has been identified and Old Europe Cheese said it is taking active measures to eliminate it. Production of these products has been stopped and will not restart until the company has full confidence in the effectiveness of the applied measures.

Old Europe Cheese is working closely with state and federal authorities and with its clients to make this recall as fast and efficient as possible. The quality and safety of its products is the company's number one priority, the company stated.

Consumers who have purchased the stated products are urged not to consume it and discard the product. FDA recommends in these cases that anyone who purchased or received any recalled products to use extra vigilance in cleaning and sanitizing any surfaces and containers that may have come in contact with these products to reduce the risk of cross-contamination. Listeria can survive in refrigerated temperatures and can easily spread to other foods and surfaces.

Old Europe Cheese has set up a telephone line to answer any questions about this recall, The number is (269) 925-5003, extension 335.

In a related development, Saputo Cheese USA voluntarily recalled certain cheese products in the US after having been notified by Old Europe Cheese that some cheese products that it manufactured for Saputo's distribution may have been contaminated with Listeria monocytogenes.

The products being recalled by Saputo Cheese are marked with best by dates ranging from Sept. 28 to Dec. 14. The products were distributed from Aug. 1, through Sept. 30. The affected products were available at supermarkets, wholesale stores, retail stores and restaurants nationwide, including Albertsons, Target, Wakefern Stores, Sysco and Shamrock Foods.

Brands included in Saputo's recall announcement include Metropolitan, Matre D', Black Bear, Joan of Arc, Cobblestreet Market, Reny Picot, Block & Barrel, and Good & Gather.

Also, Swiss American announced that it is recalling St Louis Brie products after being alerted by the manufacturer, Old Europe Cheese, that the products could be contaminated with Listeria monocytogenes.

US Codex Office To Hold Virtual Meeting Oct. 27, Ahead Of Codex Food Hygiene Committee Meeting

Washington—The US Codex Office is sponsoring a virtual meeting on Thursday, Oct. 27, 2022.

The objective of the public meeting is to provide information and receive public comments on agenda items and draft US positions to be discussed at the 53rd session of the Codex Committee on Food Hygiene (CCFH) of the Codex Alimentarius Commission, which will take place Nov. 29-Dec. 2, 2022, in San Diego, CA.

Among the items on the agenda for the 53rd session of the CCFH that will be discussed during the Oct. 27 public meeting:

- Proposed draft guidelines for the control of Shiga toxin-producing Escherichia coli (STEC) in raw milk and raw milk cheeses, raw beef, fresh leafy vegetables, and sprouts.
- Proposed draft guidelines for the safe use and re-use of water in food production.
- Information from the World Organization for Animal Health.
- Matters referred by the Codex Alimentarius Commission and/or other Codex subsidiary bodies to the CCFH.
- Matters arising from the work of FAO and WHO (including the FAO/WHO Joint Expert Meetings on Microbiological Risk Assessment).

The Terms of Reference of the Codex Committee on Food Hygiene are, among others:

—To draft basic provisions on food hygiene applicable to all food.

—To consider, amend if necessary, and endorse provisions on hygiene prepared by Codex commodity committees and contained in Codex commodity standards.

—To draft provisions on hygiene applicable to specific food items or food groups, whether coming within the terms of reference of a Codex commodity committee or not.

—To consider specific hygiene problems assigned to it by the Commission.

—To suggest and prioritize areas where there is a need for microbiological risk assessment at the international level and to develop questions to be addressed by the risk assessors.

—To consider microbiological risk management matters in relation to food hygiene and in relation to the risk assessment of FAO and WHO.

Jenny Scott, US delegate to the 53rd session of the CCFH, invites interested US parties to submit their comments electronically to: *jenny.scott@fda.hhs.gov*.

Minnesota Ag Department Now Accepting Applications For Milk Processing Grants

St. Paul, MN—Minnesota dairy and other livestock product processors seeking to start up, modernize, or expand their businesses are encouraged to apply for the Agricultural Growth, Research, and Innovation (AGRI) Meat, Poultry, Egg, and Milk Processing Grant program.

The Minnesota Department of Agriculture (MDA) anticipates awarding up to $1.4 million using a competitive review process. The maximum equipment award is $150,000 and the minimum award is $1,000.

The program's intent is to increase sales of Minnesota-raised livestock products by investing in equipment and physical improvements that support processing, capacity, market diversification, and market access.

Grant applicants must:

- Intend to or be engaged with livestock slaughter or processing, including meat, poultry, egg, and/or milk.
- Be an individual (including farmers), business, agricultural cooperative, non-profit, educational institution, or a local unit of government (including tribal governments).
- Currently reside in Minnesota and be authorized to conduct business in Minnesota.

Grantees are responsible for at least 50 percent of the total cost for the first $50,000 and 75 percent of the total cost for every dollar after as a cash match. Funding for the AGRI Meat, Poultry, Egg, and Milk Processing Grant will be awarded in one round.

Grant applications will be accepted until 4:00 p.m. on Thursday, Oct. 27, 2022. Funding will be awarded in early 2023.

Meat, poultry, egg, and milk processors may also apply for the AGRI Value-Added Grant, but livestock-related applicants will not be prioritized as they have in past years. The AGRI Value-Added Grant is open to all eligible value-added businesses to invest in equipment, with the same intent of increasing sales of Minnesota agricultural products by investing in production capacity, market diversification, and market access for value-added products.

If an application is not selected or is only partially funded for the AGRI Meat, Poultry, Egg, and Milk Processing Grant, it will automatically be considered for the AGRI Value-Added Grant expected to launch in winter 2023.

For more information, visit *www.mda.state.mn.us*.

NMPF, USDEC, Chile's Fedeleche To Work On Science-Based Ag Trade Standards

Arlington, VA—The National Milk Producers Federation (NMPF), US Dairy Export Council (USDEC) and the Chilean Federacion Nacional de Productors de Leche (Fedeleche) last Friday finalized an agreement that is aimed at facilitating better sharing of knowledge and information and fostering collaboration as the three groups advocate for science-based standards and guidelines in global agricultural trade policy.

The memorandum of understanding establishes a set of objectives that will guide cooperation in supporting common policy priorities in international forums. The collaboration lasts through 2024 and includes a focus on establishing events, seminars and conferences to improve mutual understanding on issues such as sustainability, food systems and global trade.

"We are delighted at this opportunity to strengthen our relationship with Chilean agricultural producers," said Krysta Harden, USDEC's president and CEO. "Through this agreement, we are in a better position to ensure that international trade and regulatory policy is reasonable, fair and based in science."

"Dairy producers in the United States and Chile share many of the same values and policy priorities, and will benefit greatly from this partnership," said Jim Mulhern, NMPF's president and CEO. "We're excited to work alongside USDEC and Fedeleche to proactively set common-sense food and ag policy."

"At Fedeleche, we value free trade based on clear and fair rules. We are looking forward to working with the American dairy sector to achieve structural reforms that counter the protectionism that we encounter so frequently," said Marcos Winkler Mayer, president of the Fedeleche.

Carlos Arancibia will oversee the coordination of the work program on behalf of Fedeleche, while the counterpart for NMPF will be Jaime Castaneda and for USDEC will be Nick Gardner.

The MOU between NMPF, USDEC and Fedeleche complements a pact signed earlier this year with Sociedad Rural Argentina, which provides USDEC and NMPF with an additional avenue to communicate and engage with stakeholders in Latin America.

Coming Events

www.cheesereporter.com/events.htm

ACS Teams With ADSA For Inaugural 'Why Cheese From Milk' Conference

Naperville, IL—For the first time, the American Cheese Society (ACS) will team with the American Dairy Science Association (ADSA) for its 44th Discover Conference here March 7-9, 2023 at the Northern Illinois University Naperville Conference Center.

The hybrid event, available online and in-person, will deliver the latest research on the nutritional and health promoting aspects of milk and cheese.

The three-day event is centered around four themes – what is milk and its role in healthy human diets; health aspects of milk and milk components; how cheese delivers nutritional health benefits; and consumer science-based messaging and the next steps.

Dairy science leaders will work with cheese and dairy product manufacturers to access evidence-based messaging about dairy.

Speakers will cover the role of calcium and minerals in building healthy bones; the nutritional impact of dairy lipids; why milk proteins are superior; MFGM and phospholipids in relation to human health; bio-active peptides from milk; and the nutritional and health-promoting effect of cheese.

Other discussion topics include cheese as a unique matrix; scientific advances in dairy animal welfare; evidence of consumer preferences in cheese purchases; drivers for purchasing artisan cheese; and work-group sessions to develop recommendations for the next steps to explore evidence-based strategies for effective communication.

A panel discussion will highlight industry perspectives and steps for effective consumer messaging.

Online registration is available, with the early sign-up deadline set for Feb. 7. Cost to attend prior to the deadline is $375 for members and $475 for non-members.

For more information, visit *www.adsa.org*.

IDFA Virtual 'Power Of The People' Event Is October 17-19

Washington—Leaders from Tillamook, Agri-Mark, Inc./Cabot, Ecolab and other dairy industry operations will headline a panel discussion on how to attract and retain a talented workforce.

Hosted by the International Dairy Foods Association (IDFA), the virtual Power of People conference takes place Oct. 17-19.

Each two-hour session begins at noon EST all three days, organizers stated.

Dairy companies are still using tactics like compensation, titles, and advancement opportunities to attract and maintain workers – important, but insufficient factors.

Employers also need to broaden their approach to source workers through more flexibility, personalization, mental and behavioral benefits, meaningful work, and supportive environments.

Tuesday's discussion will focus on resilience in the workplace. The goal will be for participants to understand their own current level of resilience, and what they can do to build upon it.

Wednesday final "Power Of People" roundtable will be moderated by IDFA's Mia Mulrennan and includes Sheila Murty, Tillamook County Creamery Association; Jose Quijada, Ecolab; and Rick Winter, Agri-Mark, Inc./Cabot.

Cost to participate in the conference is $599 for IDFA members and $799 for non-members.

For registration and more information virtual event, visit *www.idfa.org/events*.

Registration For CheeseCon 2023 Opens October 12

Madison—Online registration for CheeseCon 2023, set for April 4-6 here at the Alliant Energy Center, opens Wednesday, Oct. 12.

The three-day event is hosted by the Wisconsin Cheese Makers Association (WCMA) in partnership with the Center for Dairy Research (CDR) at the University of Wisconsin-Madison.

CheeseCon features valuable networking, educational seminars, tabletop exhibits from industry suppliers, and celebrations of excellence for the world's cheese, butter, and whey industries.

"CheeseCon is the only event that combines CDR's world-class technical expertise, a 75,000-square-foot exhibit hall, and ample opportunities for connection – all with a unique focus on dairy processing," said WCMA events director Judy Keller.

CHEESECON
April 4-6, 2023 | Alliant Energy Center | Madison, Wisconsin
CheeseCon.org

Attendees can choose from a Full Registration pass, providing access to CheeseCon's exhibits, seminars, and networking events, or a Single Day registration for April 5 or April 6.

Dairy processors also have the option of attending tabletop exhibits and all networking events for $72 when they register by Jan. 18. All registrations received by the Jan. 18 deadline will earn a 20 percent discount.

Optional registration add-ons for all attendees include the U.S. Champions Awards Banquet on April 6, or the WCMA Young Professionals Reception on April 4.

In addition to registration, CheeseCon's official lodging system is also open for bookings. To receive special 2023 CheeseCon rates, attendees must book their hotel rooms exclusively through *CheeseCon.org*.

For registration details, a schedule of events, sponsorship benefits, and to book hotel rooms, visit *CheeseCon.org*.

Questions can be directed to *events@wischeesemakers.org* or (608) 286-1001.

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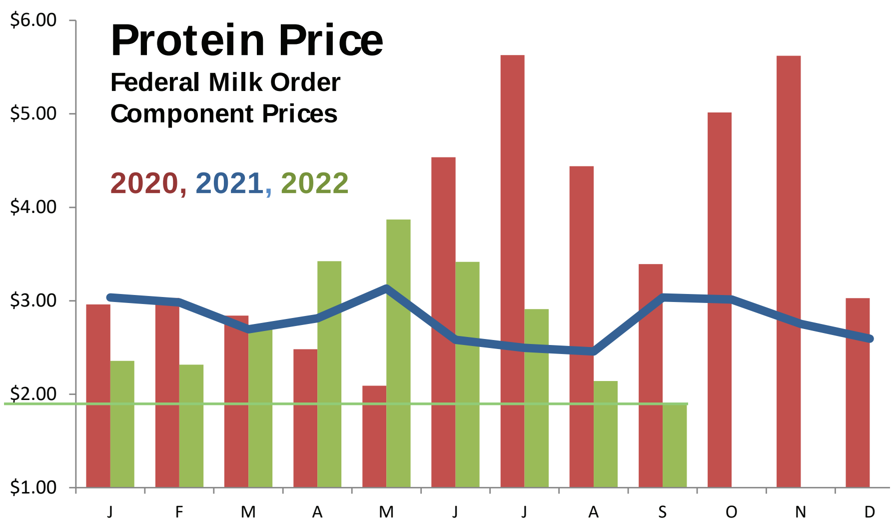
Class Milk & Component Prices

September 2022 with comparisons to September 2021

Class III - Cheese Milk Price	**2021**	**2022**
PRICE (per hundredweight)	$16.53	$19.82
SKIM PRICE (per hundredweight)	$10.10	$7.61
Class II - Soft Dairy Products	**2021**	**2022**
PRICE (per hundredweight)	$16.89	$26.51
BUTTERFAT PRICE (per pound)	$1.9458	$3.5723
SKIM MILK PRICE (per hundredweight)	$10.45	$14.52
Class IV - Butter, MP	**2021**	**2022**
PRICE (per hundredweight)	$16.36	$24.63
SKIM MILK PRICE (per hundredweight)	$9.92	$12.59
BUTTERFAT PRICE (per pound)	$1.9388	$3.5653
NONFAT SOLIDS PRICE (per pound)	$1.1027	$1.3984
PROTEIN PRICE (per pound)	$3.0355	$1.8847
OTHER SOLIDS PRICE (per pound)	$0.3445	$0.2998
SOMATIC CELL Adjust. rate (per 1,000 scc)	$0.00082	$0.00098

AMS Survey Product Price Averages	**2021**	**2022**
Cheese	$1.6411	$1.9503
Cheese, US 40-pound blocks	$1.7761	$1.8835
Cheese, US 500-pound barrels	$1.4873	$1.9830
Butter, CME	$1.7725	$3.1156
Nonfat Dry Milk	$1.6411	$1.5803
Dry Whey	$0.5336	$0.4902



DAIRY FUTURES PRICES

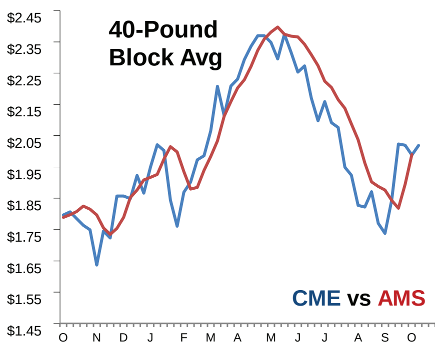
SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
9-30	Sept 22	19.85	24.55	48.950	157.675	1.916	1.9570	310.300
10-3	Sept 22	19.84	24.55	48.950	157.750	1.916	1.9560	310.275
10-4	Sept 22	19.83	24.55	48.900	156.250	1.916	1.9550	310.400
10-5	Sept 22	—	—	—	—	—	—	—
10-6	Sept. 22	—	—	—	—	—	—	—
9-30	Oct 22	21.75	24.36	48.500	157.700	2.040	2.1530	307.850
10-3	Oct 22	22.20	24.38	49.000	157.700	2.045	2.2010	309.025
10-4	Oct 22	22.26	24.50	47.000	154.500	2.045	2.2230	314.000
10-5	Oct 22	22.11	24.72	46.000	156.450	2.045	2.2060	317.975
10-6	Oct 22	22.11	24.79	46.300	156.450	2.045	2.2050	321.000
9-30	Nov 22	20.63	23.55	49.000	156.500	2.020	2.0350	290.200
10-3	Nov 22	21.38	23.59	49.000	156.500	2.060	2.1070	290.200
10-4	Nov 22	21.80	23.60	47.500	153.125	2.060	2.1720	295.100
10-5	Nov 22	21.84	23.84	47.250	154.600	2.070	2.177	300.000
10-6	Nov 22	21.94	24.04	47.000	154.025	2.070	2.1770	306.000
9-30	Dec 22	20.34	22.55	49.250	156.000	2.009	2.0180	267.750
10-3	Dec 22	20.97	22.60	50.000	156.175	2.009	2.0780	268.500
10-4	Dec 22	21.23	22.60	49.475	154.000	2.061	2.1200	271.000
10-5	Dec 22	21.29	22.51	47.500	152.350	2.061	2.1320	268.500
10-6	Dec 22	21.34	22.80	47.000	154.775	2.061	2.1240	276.000
9-30	Jan 23	20.26	21.83	49.000	155.225	2.010	2.0150	254.500
10-3	Jan 23	20.64	21.89	49.000	156.025	2.010	2.0470	254.475
10-3	Jan 23	20.67	21.89	49.000	154.000	2.038	2.0670	255.000
10-5	Jan 23	20.79	21.89	48.000	153.050	2.045	2.0850	255.000
10-6	Jan 23	20.80	22.80	48.000	155.750	2.045	2.0850	257.000
9-30	Feb 23	20.31	21.52	50.500	155.750	2.022	2.0270	250.000
10-3	Feb 23	20.52	21.70	50.500	155.750	2.028	2.0330	250.000
10-4	Feb 23	20.55	21.70	50.500	154.000	2.047	2.0520	250.000
10-5	Feb 23	20.65	21.65	47.850	153.000	2.047	2.0650	250.000
10-6	Feb 23	20.65	22.02	47.850	155.750	2.047	2.0670	251.000
9-30	Mar 23	20.28	21.47	50.350	155.000	2.040	2.0320	248.750
10-3	Mar 23	20.50	21.57	50.350	155.500	2.040	2.0400	248.750
10-4	Mar 23	20.41	21.48	50.350	154.000	2.051	2.0510	248.000
10-5	Mar 23	20.57	21.50	47.850	154.000	2.080	2.0800	248.000
10-6	Mar 23	20.57	21.73	47.500	156.000	2.080	2.0920	248.000
9-30	Apr 23	20.25	21.31	48.000	154.475	2.054	2.0400	246.000
10-3	Apr 23	20.45	21.51	48.000	156.000	2.051	2.0460	246.000
10-4	Apr 23	20.45	21.51	48.000	154.000	2.065	2.0660	248.250
10-5	Apr 23	20.51	21.45	47.500	154.250	2.080	2.0750	246.000
10-6	Apr 23	20.58	21.51	48.000	155.975	2.080	2.0800	250.000
9-30	May 23	20.20	21.25	47.000	155.500	2.055	2.0430	245.000
10-3	May 23	20.35	21.35	47.000	155.800	2.060	2.0500	245.000
10-4	May 23	20.45	21.30	47.000	154.000	2.074	2.0650	245.000
10-5	May 23	20.51	21.30	47.000	154.250	2.084	2.0790	245.000
10-6	May 23	20.62	21.63	47.500	156.025	2.089	2.0840	246.025
9-30	June 23	20.29	21.39	47.000	155.750	2.063	2.0490	244.000
10-3	June 23	20.35	21.27	47.000	155.800	2.063	2.0530	244.000
10-4	June 22	20.38	21.35	47.000	155.750	2.066	2.0600	244.000
10-5	June 23	20.55	21.33	47.000	154.250	2.083	2.0780	244.000
10-6	June 23	20.66	21.57	47.000	157.000	2.095	2.0900	244.000
9-30	July 23	20.26	21.35	46.025	155.800	2.062	2.0610	243.000
10-3	July 23	20.35	21.10	46.025	155.800	2.062	2.0710	243.000
10-4	July 23	20.45	21.27	46.025	154.675	2.075	2.0760	243.000
10-5	July 23	20.27	21.27	46.025	153.000	2.095	2.0990	243.000
10-6	July 23	20.72	21.47	46.025	156.525	2.099	2.0990	245.025
Oct. 6		**24,805**	**12,372**	**2,727**	**7,665**	**668**	**16,713**	**8,367**

DAIRY PRODUCT SALES

October 5, 2022—AMS' **National Dairy Products Sales Report**. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM.

•Revised



Week Ending	Oct. 1	Sept. 24	Sept. 17	Sept. 10
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		**Dollars/Pound**		
US	1.9897	1.8951	1.8182•	1.8436
Sales Volume				
US	11,568,911	12,808,991	12,351,581•	12,200,613
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		**Dollars/Pound**		
US	2.2222	2.1136	2.0325	2.0140
Adjusted to 38% Moisture				
US	2.1136	2.0111	1.9319	1.9161
Sales Volume		**Pounds**		
US	13,134,110	12,964,008	12,907,424	12,885,942
Weighted Moisture Content		**Percent**		
US	34.82	34.84	34.77	34.83
AA Butter				
Weighted Price		**Dollars/Pound**		
US	3.1352	3.1724•	3.1419	3.0864
Sales Volume		**Pounds**		
US	4,999,061	3,585,716•	4,092,414	3,145,381
Extra Grade Dry Whey Prices				
Weighted Price		**Dollars/Pound**		
US	0.4891	4.4891•	0.4889	0.4902•
Sales Volume				
US	3,946,503	4,813,501	5,185,822	3,943,700•
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		**Dollars/Pound**		
US	1.5670	1.5657	1.5887	1.5908
Sales Volume		**Pounds**		
US	24,100,953	25,379,617	23,843,326•	14,253,748

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - SEPT. 30: Milk is available in the Northeast and West for steady cheesemaking. Contacts in the Midwest say milk volumes have been declining over the past few weeks. This decline in milk availability is contributing to some down time at Midwestern cheese plants. Demand for cheese is softening in the East, but remains healthy throughout the Midwest. In the West, retail demand for cheese is declining while steady demand for cheese is present in foodservice markets. Strong international demand persists in the West, as contacts say domestically-produced loads of cheese are priced at a discount to loads produced in other countries. Spot purchasers in the Northeast say loads of cheese are available. Cheese barrels are tight in the Midwest but less available than blocks in the West.

NORTHEAST - OCT 5: Milk is available for cheese makers to run steady production schedules. Stakeholders say recent storms have affected the production at some regional processing plants. Spot purchasers say loads of cheese are available to meet current market demands. Foodservice demand for cheese is steady. Contacts report retail cheese sales were down in September from one year ago, as inflationary pressures have affected consumer purchasing. International demand for cheese is strong, though some stakeholders are concerned that the recent drop in cheese prices on some international cheese exchange platforms may put downward pressure on domestic cheese prices or export sales.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	$2.4500 - $2.7375	Process 5-lb sliced:	$2.2925 - $2.7725
Muenster:	$2.4375 - $2.7875	Swiss Cuts 10-14 lbs:	$4.1900 - $6.5125

MIDWEST AREA - OCT 5: Milk availability has increased in the past week for Class III production in the upper Midwest. Cheese plant downtime, plus a growth in milk production, has brought reported spot milk load prices down from their recent steadiness at or just above Class. Cheese sales are strong, meeting or exceeding seasonal expectations. Availability differs from one plant to the next, but process cheese producers say when there is an extra load due to a cancelled order, another buyer is waiting in the wings. Despite the atypically substantial price gap between blocks and barrels, near-term market tones are somewhat firm.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	$2.4925 - $3.7025	Mozzarella 5-6#:	$2.0225 - $3.1100
Brick 5# Loaf:	$2.2225 - $2.7900	Muenster 5#:	$2.2225 - $2.7900
Cheddar 40# Block:	$1.9450 - $2.4875	Process 5# Loaf:	$2.1700 - $2.6375
Monterey Jack 10#:	$2.1975 - $2.5450	Swiss 6-9# Cuts:	$3.7050 - $3.8075

WEST - OCT 5: Demand for cheese is steady from both retail and foodservice customers. International demand for cheese is strong; contacts report continued interest from purchasers in Asia who are searching for loads of cheese to ship into Q2 of 2022. Spot purchasers say loads of cheese are available, but that cheese barrel inventories are tighter than blocks. Cheese makers in the region say they are running steady production schedules. Some plant managers are unable to operate full production schedules due to labor shortages and delayed deliveries of production supplies.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$2.3125 - $2.5875
Cheddar 10# Cuts:	$2.3250 - $2.5250	Process 5# Loaf:	$2.2950 - $2.4500
Cheddar 40# Block:	$2.0775 - $2.5675	Swiss 6-9# Cuts:	$2.9975 - $4.4275

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

Variety	Date: 10/5	9/28	Variety	Date: 10/5	9/28
Cheddar Curd	$2.43	$2.53	Mild Cheddar	$2.48	$2.47
Young Gouda	$2.27	$2.30	Mozzarella	$2.22	$2.22

FOREIGN -TYPE CHEESE - OCT 5: Demand for foreign type cheese is solid, but some industry sources note there may be bearish undertones appearing. Industry sources suggest cheese prices have eased back slightly in Europe and Oceania. Retail buyers are taking contracted amounts as expected, but additional demand is limited. Consumers are turning to lower cost items and store brands to ease the pain of inflation. Weak economic conditions in world markets are slowing some of the opportunity for exports. While cheese supplies are snug, they are, in many cases, just sufficient enough to cover any demand. Industry sources expect supplies to decrease through the Q4 holiday season, but without improved demand vigor, they think markets may track sideways.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$2.3075 - 3.7950
Gorgonzola:	$3.6900 - 5.7400	$2.8150 - 3.5325
Parmesan (Italy):	0	$3.6950 - 5.7850
Romano (Cows Milk):	0	$3.4975 - 5.6525
Sardo Romano (Argentine):	$2.8500 - 4.7800	0
Reggianito (Argentine):	$3.2900 - 4.7800	0
Jarlsberg (Brand):	$2.9500 - 6.4500	0
Swiss Cuts Switzerland:	0	$4.2250 - 4.5500
Swiss Cuts Finnish:	$2.6700- 2.9300	0

NDM PRODUCTS - OCTOBER 6

NDM - CENTRAL: Low/medium heat NDM prices moved lower at every facet this week. Contacts say the supply concerns of recent weeks are creating a little softness on the markets. Demand activity is somewhat quiet. Mexican interests have waned, at least temporarily, and market participants suggest this has kept any bullishness at bay. Contacts also say that as milk yields increase, processors will maintain their focus on drying condensed skim. Hauling snags continue. High heat NDM trading activity picked up, as Midwestern purchases moved both sides of the price range lower.

NDM - WEST: Domestic demand for low/medium heat NDM is steady to lower; contacts report lighter interest from spot purchasers. Export demand is also softening as purchasers in Mexico are only purchasing what they need to meet their current market needs. Spot inventories of low/medium heat NDM are available. Production of low/medium heat NDM is steady. Labor shortages and delayed deliveries of production supplies are causing some plant managers to run below capacity.

NDM - EAST: Eastern low/medium heat NDM trading was quiet this week, as a bulk share of the prices reported were from Central producers/buyers. Demand has been lackluster, and purchasing trends are viewed as hand-to-mouth, as end users try to avoid growing inventories toward the culmination of the calendar year. Condensed skim availability is steady, but expectations are showing growth in the coming weeks.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Dairy retail ad totals grew again this week. Total conventional ad numbers increased 8 percent, while organic ads got a 4 percent lift. In typical fashion, 48- to 64-ounce conventional ice cream was the most advertised dairy item. In atypical fashion, half-gallon milk was not the most advertised organic item, being outpaced by both eight-ounce cheese block ads and by the most advertised organic dairy item, 1-gallon milk.

Total cheese ad numbers grew by 13 percent for conventional, while organic cheese ad numbers shot up by nearly 1,000 percent. Cheese in 8-ounce shreds was the most advertised conventional cheese item, despite a two 2 decline in total ads from last week. Cheese in 8-ounce shreds had an average advertised price of $2.55, down $.15 from last week.

Yogurt ad totals also decreased on the conventional and organic sectors, by 10 and 17 percent, respectively. Butter in 1-pound packages was advertised more, by 43 percent, for conventional, while organic butter ads declined 13 percent. Despite the cooler weather, egg nog ads have yet to make an appearance.

RETAIL PRICES - CONVENTIONAL DAIRY - OCTOBER 7

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	4.52	4.93	4.46	3.96	4.04	4.17	4.38
Cheese 8 oz block	2.61	2.54	2.93	2.62	2.34	2.27	1.92
Cheese 1# block	4.55	4.53	4.99	4.99	4.99	4.17	4.32
Cheese 2# block	6.40	5.49	5.37	5.99	5.99	6.56	6.60
Cheese 8 oz shred	2.55	2.43	2.84	2.61	2.36	2.37	2.10
Cheese 1# shred	4.46	4.29	4.99	4.99	4.99	3.98	4.32
Cottage Cheese	2.36	2.74	2.18	2.25	2.49	2.31	NA
Cream Cheese	2.37	2.07	2.98	1.88	2.65	2.25	2.06
Flavored Milk ½ gallon	1.89	NA	2.50	1.68	NA	1.78	NA
Flavored Milk gallon	2.68	2.72	NA	NA	NA	2.63	2.72
Ice Cream 48-64 oz	3.46	3.32	3.46	3.47	3.85	3.40	3.04
Milk ½ gallon	1.85	2.29	1.10	1.29	.99	1.69	1.54
Milk gallon	3.92	4.08	NA	4.49	NA	2.59	3.84
Sour Cream 16 oz	2.16	2.19	2.14	2.16	2.45	1.96	2.01
Yogurt (Greek) 4-6 oz	1.02	1.00	.97	1.03	1.07	1.08	.95
Yogurt (Greek) 32 oz	4.22	4.33	3.83	4.98	4.49	4.05	4.09
Yogurt 4-6 oz	.62	.61	.69	.50	.62	.59	.64
Yogurt 32 oz	2.53	2.52	2.50	4.00	NA	2.54	2.42

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:	$5.99	Greek Yogurt 4-6 oz:	NA
Cheese 8 oz shred:	NA	Greek Yogurt 32 oz:	$3.98
Cheese 8 oz block:	$5.99	UHT Milk 8 oz:	NA
Cottage Cheese 16 oz:	$4.49	Milk ½ gallon:	$3.47
Yogurt 4-6 oz:	NA	Milk gallon:	$6.34
Yogurt 32 oz:	$3.92	Sour Cream 16 oz:	NA
		Cream Cheese 8 oz:	NA

WHOLESALE BUTTER MARKETS - OCTOBER 5

NATIONAL: Cream volumes are available to meet production needs in the West. In the Central region, some butter makers say cream loads are being sold at multiples in the middle/upper 1.20s this week. Contacts in the Northeast say some butter makers are opting to sell loads of cream to Cream cheese and eggnog producers, in lieu of churning. Some regional butter makers say they are not currently churning. Butter makers in the West are running busy production schedules, though some plants are closed for scheduled maintenance this week.

CENTRAL: Cream availability has grown in recent weeks for butter makers. As hurricane effected states work through the hurricane and its aftermath, more cream stayed local in the Midwest and Mid-Atlantic areas. Butter plant managers in the Midwest reported, for the second straight week, more cream volumes trading at multiples in the mid-1.20s. Churning has picked up, but demand has remained notably strong in the early fall buying season. Butter market tones remain in rarefied air. Some contacts expect to see downward pressure on markets later in the quarter due to the current prices keeping purchasing hand-to-mouth. Near-term market tones are on the bullish end of the spectrum.

WEST: Cream inventories are becoming more available, though supplies remain tight. Some stakeholders say additional loads of cream have become available following storms in the Southeast region. Strong demand is present for cream. Butter makers say production is steady to lower, as some facilities have downtime scheduled for maintenance this week. Butter inventories are tight and spot purchasers say loads of unsalted butter are increasingly difficult to obtain. Demand for butter is steady to lower from foodservice customers. Meanwhile, bulk and retail butter sales are picking up. Contacts report some retail purchasers had previously underestimated butter demand and are needing to obtain additional loads to keep stores stocked. Strong demand and tight inventories are contributing to higher market prices.

NORTHEAST: Demand continues to build in eastern butter markets, as buyers look to assure Q4 holiday coverage. Market prices are steady and supported by relatively tight supplies. In some cases, buyers are looking to the West to supply some of their near-term butter needs. Hurricane Ian pushed some cream loads back into the Northeast or Mideast from the area affected by the storm. Production is still variable.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
10/03/22	43,035	77,418
10/01/22	43,035	77,418
Change	0	0
Percent Change	0	0

CME CASH PRICES - OCTOBER 3 - 7, 2022

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY October 3	$2.2100 (+1)	$2.0000 (+3¼)	$3.1775 (+3¼)	$1.5425 (-2¾)	$0.4400 (NC)
TUESDAY October 4	$2.2275 (+1¾)	$2.0000 (NC)	$3.2100 (+3¼)	$1.5375 (-½)	$0.4225 (-1¾)
WEDNESDAY October 5	$2.2225 (-½)	$2.0225 (+2¼)	$3.2400 (+3)	$1.5375 (NC)	$0.4225 (NC)
THURSDAY October 6	$2.2500 (+2¾)	$2.0300 (+¾)	$3.2675 (+2¾)	$1.5400 (+¼)	$0.4225 (NC)
FRIDAY October 7	$2.2250 (-2½)	$2.0225 (-¾)	$3.2175 (-5)	$1.5400 (NC)	$0.4225 (NC)
Week's AVG $ Change	**$2.2270 (+0.0290)**	**$2.0150 (+0.0265)**	**$3.2225 (+0.0740)**	**$1.5395 (-0.0255)**	**$0.4260 (-0.0185)**
Last Week's AVG	**$2.1980**	**$1.9885**	**$3.1485**	**$1.5650**	**$0.4445**
2021 AVG Same Week	**$1.7855**	**$1.8065**	**$1.6990**	**$1.4300**	**$0.5915**

MARKET OPINION - CHEESE REPORTER

Cheese Comment: One car of blocks was sold Monday at $2.0000, which raised the price. There was no block market activity at all on Tuesday. Two cars of blocks were sold Wednesday, the last at $2.0225, which raised the price. Three cars of blocks were sold Thursday, the last at $2.0300, which set the price. No blocks were sold Friday; the price declined on an uncovered offer of 1 car at $2.0225. The barrel price rose Monday on a sale at $2.2100, increased Tuesday on a sale at $2.2275, declined Wednesday on an uncovered offer at $2.2225, rose Thursday on a sale at $2.2500, then fell Friday on an uncovered offer at $2.2250.

Butter Comment: The price increased Monday on a sale at $3.1775, rose Tuesday on a sale at $3.2100, climbed Wednesday on a sale at $3.2400, rose to a new record high Thursday on a sale at $3.2675, then dropped Friday on a sale at $3.2175. A total of 35 carloads of butter were traded this week at the CME.

Nonfat Dry Milk Comment: The price declined Monday on a sale at $1.5425, fell Tuesday on a sale at $1.5375, then rose Thursday on an unfilled bid at $1.5400.

Dry Whey Comment: The price dropped Tuesday on an unfilled bid at 42.25 cents (following a sale at 42.0 cents).

WHEY MARKETS - OCTOBER 3 - 7, 2022

RELEASE DATE - OCTOBER 6, 2022

Animal Feed Whey—Central: Milk Replacer: .3200 (-3) – .3600 (NC)

Buttermilk Powder:
Central & East: 1.7500 (-12½) – 1.8825 (-4¾) West: 1.5600 (-5¾) –1.9000 (-2)
Mostly: 1.7300 (-4) – 1.8200 (-3)

Casein: Rennet: 5.9000 (NC) – 6.5200 (NC) Acid: 6.7000 (NC) – 7.1000 (NC)

Dry Whey—Central (Edible):
Nonhygroscopic: .4025 (+2¼) – .4700 (-1) Mostly: .4300 (-½) – .4500 (NC)

Dry Whey–West (Edible):
Nonhygroscopic: .3950 (-½) – .5500 (-2) Mostly: .4600 (-3) – .5400 (NC)

Dry Whey—NorthEast: .4175 (-¼) – .5600 (-1½)

Lactose—Central and West:
Edible: .3800 (NC) – .5800 (NC) Mostly: .4100 (-½) – .5200 (+2)

Nonfat Dry Milk —Central & East:
Low/Medium Heat: 1.5200 (-2) – 1.6000 (-2) Mostly: 1.5400 (-2) – 1.5700 (-3)
High Heat: 1.6075 (-4¼) – 1.7000 (-9)

Nonfat Dry Milk —Western:
Low/Medium Heat: 1.5150 (NC) – 1.6250 (-2¼) Mostly: 1.5500 (-1) – 1.6050 (-3)
High Heat: 1.6550 (NC) – 1.7825 (-1)

Whey Protein Concentrate—34% Protein:
Central & West: 1.5000 (NC) – 2.000 (+1½) Mostly: 1.7400 (NC) –1.8700 (NC)

Whole Milk—National: 2.3400 (NC) – 2.5500 (NC)

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

HISTORICAL MONTHLY AVG BARREL PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'08	1.8774	1.9560	1.7980	1.8010	2.0708	2.0562	1.8890	1.6983	1.8517	1.8025	1.6975	1.5295
'09	1.0832	1.1993	1.2738	1.1506	1.0763	1.0884	1.1349	1.3271	1.3035	1.4499	1.4825	1.4520
'10	1.4684	1.4182	1.2782	1.3854	1.4195	1.3647	1.5161	1.6006	1.7114	1.7120	1.4520	1.3751
'11	1.4876	1.8680	1.8049	1.5756	1.6902	2.0483	2.1124	1.9571	1.7010	1.7192	1.8963	1.5839
'12	1.5358	1.4823	1.5152	1.4524	1.4701	1.5871	1.6826	1.7889	1.8780	2.0240	1.8388	1.6634
'13	1.6388	1.5880	1.5920	1.7124	1.7251	1.7184	1.6919	1.7425	1.7688	1.7714	1.7833	**1.8651**
'14	**2.1727**	**2.1757**	**2.2790**	2.1842	1.9985	1.9856	1.9970	**2.1961**	**2.3663**	2.0782	1.9326	1.5305
'15	1.4995	1.4849	1.5290	1.6135	1.6250	1.6690	1.6313	1.6689	1.5840	1.6072	1.5305	1.4628
'16	1.4842	1.4573	1.4530	1.4231	1.3529	1.5301	1.7363	1.8110	1.5415	1.5295	1.7424	1.6132
'17	1.5573	1.6230	1.4072	1.4307	1.4806	1.3972	1.4396	1.5993	1.5691	1.6970	1.6656	1.5426
'18	1.3345	1.4096	1.5071	1.4721	1.5870	1.4145	1.3707	1.5835	1.4503	1.3152	1.3100	1.2829
'19	1.2379	1.3867	1.4910	1.5925	1.6278	1.6258	1.7343	1.7081	1.7463	2.0224	**2.2554**	1.8410
'20	1.5721	1.5470	1.4399	1.0690	1.5980	**2.3376**	**2.4080**	1.4937	1.6401	**2.2213**	1.8437	1.4609
'21	1.5141	1.4442	1.4811	1.7119	1.6923	1.5639	1.4774	1.4158	1.5319	1.8008	1.5375	1.6548
'22	1.8204	1.9038	2.0774	**2.3489**	**2.3567**	2.2077	2.0581	1.8741	2.0690			

Restaurant Performance Index Rose 0.1% In August; Sales, Traffic Mixed

Washington—The National Restaurant Association's Restaurant Performance Index (RPI) stood at 100.9 in August, up slightly from July, the association reported last Friday.

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

The RPI consists of two components: the Current Situation Index and the Expectations Index. The Current Situation Index, which measures current trends in four industry indicators stood at 100.9, up 0.4 percent from July and the first increase in three months.

After registering mixed results in July, restaurant operators reported a net increase in same-store sales in August. Some 47 percent of operators said their same-store sales rose between August 2021 and August 2022, up from 45 percent who reported similarly in July, while 27 percent said their sales were lower in August, down from 47 percent who reported a sales decline in July.

By contrast, restaurant operators reported a net decline in customer traffic for the third straight month. Some 27 percent of operators said their customer traffic rose between August 2021 and August 2022, while 54 percent said their customer traffic declined in August.

The Expectations Index, which measures restaurant operators' six-month outlook for four industry indicators (same-store sales, employees, capital expenditures and business conditions), stood at 100.9 in August, down 0.1 percent from July.

Operators are somewhat more optimistic about their sales prospects in the months ahead. Some 47 percent of operators expect their sales volume in six months to be higher than it was during the same period in the previous year, up from 27 percent in July. Only 14 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 much more pessimistic about the direction of the overall economy. Only 8 percent of operators said they expect economic conditions to improve in six months.