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Dairy CPI Fell 0.3% In March; First Decline Since November 2021

Average Retail Cheddar Price Increases, Retail Whole Milk Price Declines; Butter CPI Drops

Washington—The Consumer Price Index (CPI) for dairy and related products was 271.4 in March (1982-84=100), down 0.3 percent from February but 10.7 percent higher than in March 2022, the US Bureau of Labor Statistics (BLS) reported Wednesday.

That's the first decline in the dairy CPI since November 2021, when the CPI of 233.2 was down 0.005 percent from October 2021.

Starting in December 2021, when it reached 235.4, the dairy CPI set new record highs for 15 consecutive months. The last of those record highs, 272.3, was set in February. Although it declined 0.3 percent in March, the dairy CPI has now been above 270 for five straight months.

In March, the CPI for all items was 301.8, up 0.3 percent from February and 5.0 percent higher than in March 2023.

March's CPI for food was 320.9, up 0.1 percent from February and 8.5 percent higher than in March 2022. Also, March's CPI for food at home was 301.9, down 0.2 percent from February but up 8.4 percent from March 2022; and the CPI for food away from home was 349.9, up 0.6 percent from February and 8.8 percent higher than in March 2022.

The CPI for food at home has now been above 300 for three straight months. Within the food at home category, March's CPI for meats, poultry, fish, and eggs was 318.3, down 1.1 percent from February but up 4.3 percent from March 2022; the CPI for cereals and bakery products was 353.9, up 0.9 percent from February and 13.6 percent higher than in March 2022; and the CPI for fruits and vegetables was 345.8, down 1.5 percent from February but 2.5 percent higher than in March 2022.

March's CPI for cheese and related products was 271.0, down slightly from February but 8.2 percent higher than in March 2022. The cheese CPI has now been above 270 for eight straight months.

In March, the average retail price for a pound of natural Cheddar cheese was $5.92, up more than seven cents from February and up almost 44 cents from March 2022.

The average retail Cheddar price has now been above $5.80 per pound for nine consecutive months.

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

Northeast: $6.31 per pound, up almost three cents from February and up almost 51 cents from March 2022.

Midwest: $5.55 per pound, down four cents from February but up almost 24 cents from March 2022.

South: $5.96 per pound, up almost 32 cents from February and up more than 88 cents from March 2022.

West: $5.91 per pound, down more than 17 cents from February but up two cents from March 2022.

• See **Dairy CPI Falls,** p. 6

FDA Issues Final Order To Modify pH, Titratable Acidity Provisions Of Yogurt Standards Final Rule

Silver Spring, MD—The US Food and Drug Administration (FDA) on Thursday issued a final order to modify the yogurt standard of identity final rule that was released in June 2021.

The International Dairy Foods Association (IDFA) had objected to the final rule's provision that yogurt have either a titratable acidity of not less than 0.7 percent, expressed as lactic acid, or a pH of 4.6 or lower before the addition of bulky flavoring ingredients.

In a final order published in today's *Federal Register,* FDA is denying IDFA's request for a public hearing with respect to this objection and is issuing a final order to modify the final rule's provision with respect to both pH and titratable acidity.

The preamble to the final rule released in June 2021 stated that the effective date of the final rule would be July 12, 2021, except as to any provisions that may be stayed by the filing of proper objections. FDA gave interested persons until July 12, 2021, to file objections and request a hearing on the final rule.

IDFA timely filed objections and requested a hearing with respect to several provisions in the final rule, FDA noted. The

• See **Yogurt Standard**, p. 5

Darigold To Start Selling Skim Milk Powder On Global Dairy Trade Auction Platform In June

Auckland, New Zealand—Global Dairy Trade (GDT) this week announced that Darigold, Inc., has confirmed that it will be offering skim milk powder (SMP) on GDT's semi-monthly dairy commodity auction, GDT Events, starting in June 2023, with the potential to add further products at a later time.

Joe Coote, Darigold's CEO, said the Seattle, WA-based dairy cooperative is looking to grow its domestic and global business. The co-op is constructing a US$600 million production facility to expand butter and powdered milk

• See **Darigold On GDT,** p. 3

More Groups Want FDA To Mandate Front-Of-Package Nutrition Labels

Washington—A number of consumer, health and related organizations this week joined an effort to encourage the US Food and Drug Administration (FDA) to issue regulations establishing a mandatory front-of-package nutritional labeling system for foods and beverages.

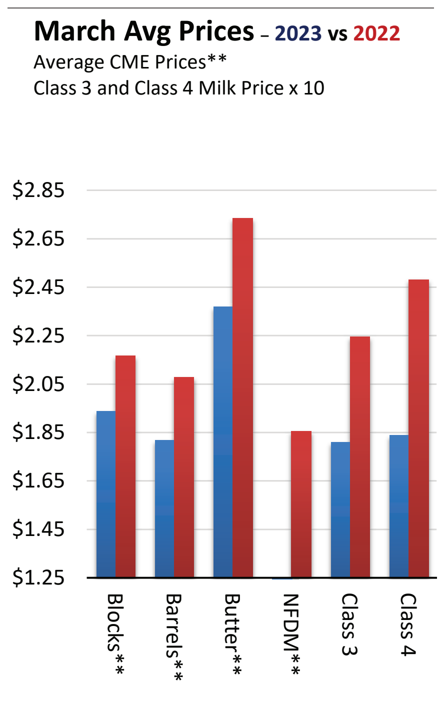
Last August, FDA was petitioned to issue regulations to implement a standardized front-of-package nutrition labeling (FOPNL) system that is mandatory, nutrient-specific, includes calories, and is "interpretive" with respect to the levels of saturated fat, sodium, and added sugars per serving.

That petition was filed by the Center for Science in the Public Interest (CSPI), the Association of State SNAP Nutrition Education Administrators, and the Association of State Public Health Nutritionists.

FDA opened a regulatory docket in response to that August 2022 petition, and to date the agency has received more than 5,000 comments, most of which appear to be letters supporting a mandatory FOPNL system.

This week's comment supporting the CSPI petition was signed by, among others, Consumer Reports, Consumer Federation of America, American Heart Association, American Institute for Cancer Research, American Public Health Association, Healthy Food America, National Association of Pediat ric Nurse Practitioners, National Center for Health Research, and National WIC Association.

• See **Mandatory FOPNL,** p. 6



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National Milk Producers Federation and other dairy organizations support switching back to the "higher of" formula. And the 2023 farm bill is viewed as the fastest way to accomplish this.

Farm Bill Will Contain Significant Federal Order Provisions

Over the past roughly four decades, farm bills have included a wide variety of provisions related to the federal milk marketing order program. These provisions range from relatively minor to highly significant.

Heading up that latter category, of course, would be the 1996 farm bill, which called for significant reforms to the federal order program. Specifically, Section 143 of that farm bill required USDA to, among other things, limit the number of federal orders to not less than 10 and not more than 14 orders.

Also, among the issues USDA was authorized to implement as part of federal order consolidation were the following: the use of utilization rates and multiple basing points for the pricing of fluid milk; and the use of uniform multiple component pricing when developing one or more basic formula prices for manufacturing milk.

That section of the 1996 farm bill led to federal order reforms that were implemented at the beginning of 2000. And those reforms, for better or worse, are still with us today.

As far as that former category is concerned (minor provisions), perhaps the 2014 farm bill would qualify. There were just a couple of sections of that legislation that involved the federal order program: one section repealed the Federal Milk Marketing Order Review Commission, which had been part of the 2008 farm bill but was never established; and another section extended the Dairy Forward Pricing Program, which allows dairy producers to voluntarily enter into forward price contracts with handlers for pooled milk used for manufacturing (Classes II, III, or IV) under the federal order program. The program allows handlers regulated under federal orders to pay producers in accordance with the terms of a forward contract rather than the minimum federal order blend price.

The 2018 farm bill included one significant section on federal order policy. Section 1403 of that legislation changed how the Class I mover is calculated. Starting in 2000, the Class I mover was based on the "higher of" the Class III or Class IV skim milk price, but Section 1403 of the 2018 farm bill changed that to the average of those two prices, plus 74 cents.

Well, that didn't work quite as well as intended, which is why National Milk Producers Federation and other dairy organizations support switching back to the "higher of" formula. And the 2023 farm bill is viewed as the fastest way to accomplish this.

Meanwhile, pretty much every dairy organization that backs reforms to the federal order program believes changes need to be made to make allowances. While there is general recognition that make allowances need to be updated (increased), there is also general recognition that there needs to be some mechanism to ensure that make allowances are adjusted regularly because manufacturing costs change regularly.

So, for example, the Wisconsin Cheese Makers Association recommends mandatory USDA staff audits at dairy plants at regular intervals to determine costs to produce dairy products surveyed in the National Dairy Products Sales Report. These USDA audits would be supplemented by make allowance price adjustors, which would automatically adjust make allowance values.

The International Dairy Foods Association supports USDA and industry efforts for USDA to have the authority and funding to conduct regular, audited dairy product cost studies, but notes that this would require congressional action both to authorize and fund the audits.

Suffice it to say that the 2023 farm bill will, or at least should, contain a significant section on federal order make allowances.

These all-but-guaranteed provisions of the 2023 farm bill (details yet to be determined) have led us to wonder if maybe the 2018 farm bill shouldn't have included a broader look at the federal order program, and perhaps a full overhaul of that program. There are at least a couple of reasons for this opinion.

First, by the time the 2018 farm bill was signed into law, federal order reforms were almost two decades old. If another round of reforms had been mandated in that farm bill, the previous reforms would have been at least two decades old before they were amended.

And it's not like USDA and Congress didn't know there was considerable dissatisfaction with the federal order program, by the time the 2018 farm bill was written. There were at least two "formal" indications of this dissatisfaction.

First, USDA in 2009 convened a Dairy Industry Advisory Committee, which made at least two federal order-related recommendations in its final report: review federal milk marketing orders, and strongly consider the elimination of end product pricing.

Second, USDA in 2015 conducted a review of the federal order program using the criteria contained in the Regulatory Flexibility Act. Several comments suggested changes to the program, with IDFA urging USDA to begin a process to "modernize and reform" the current federal order system. That process could have been included in the 2018 farm bill, but wasn't.

The 2023 farm bill will include significant federal order changes, but not nearly as many changes as the program really needs.

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Darigold On GDT

(Continued from p. 1)

products, and expects to process an additional 8 million pounds of milk per day when the new facility begins operations next year.

Darigold currently processes about 10 billion pounds of milk annually, sendng upwards of 40 percent of its production to customers in 30-plus foreign markets. The co-op produces a full line of dairy-based products for retail, foodservice, commodity and specialty markets.

"Darigold has a goal to transform from being a leading domestic dairy producer in the United States, to being a top-tier global producer," Coote said. "We'll get there by producing high-quality dairy products, leveraging our proximity to global shipping infrastructure, offering a variety of value-added ingredients, and forming the right partnerships.

"Working with GDT expands our reach into more markets and to more customers, and is another step on this journey," Coote added.

Eric Hansen, GDT's CEO, said Darigold will be the first seller on GDT Events since the new ownership structure was put in place last June, and represents a significant development for GDT in building traction in the US.

"We are thrilled to have Darigold join GDT as we want to build out the US export reference prices and this is another major step in that direction," Hansen said.

The GDT Events auction service brings together buyers and sellers of globally traded dairy products to trade US$2-3 billion annually. This represents more than 600,000 metric tons of product each year.

Whole milk powder accounted for 53 percent of the quantity traded on GDT, followed by skim milk powder at 25 percent.

Skim milk powder is offered on GDT auctions by DairyAmerica, Arla Foods, NZMP, Amul and Polish Dairy.

"In line with our three-year strategic plan, we are seeking new sellers from all global milk pools to provide our bidders with more choice and enable GDT to publish credible reference prices for more products and across more regions," Hansen said.

Under its new ownership structure, Fonterra, the European Energy Exchange and New Zealand Exchange each hold an equal one-third shareholding in GDT.

"The inclusion of EEX and NZX as equal shareholders, with their strong interests in dairy and established reputations as regulated exchanges, further enhances our credentials as an independent, neutral, and transparent price discovery platform," Hansen said.

After Falling In 2022, EU Cheese Production Expected To Rise In 2023

Brussels, Belgium—Cheese production declined slightly in the EU last year, but in 2023, more milk could be channeled to cheese and whey production, which is likely to offer a better valorization than other streams, according to a short-term EU agricultural market outlook released last week by the European Commission.

Last year, EU cheese output declined 0.5 percent. Globally, cheese demand remained stable, and even increased in the UK (the global largest importer, up 2 percent until November), Saudi Arabia (up 10 percent) and the US (up 1 percent), the report said.

On the other hand, there was lower demand from China (top six world importer, down 17 percent). These developments underpinned the declining trend observed in EU shipments (down 3 percent). In the domestic market, some downgrading of consumer choices for cheaper types of cheese took place, which supported a relative stability of the EU use, partially covered by existing stocks.

EU cheese output could grow by 0.7 percent, contributing to EU exports recovery (up 2 percent), assuming stability of shipments to the US and UK, while demand from China could increase. EU consumption could change comparably to 2022 (up 0.2 percent).

EU whey production will also benefit, the report said. While in 2022 EU exports dropped 7.3 percent, mainly due to weaker Chinese demand, they could recover in 2023, supporting growth of EU shipments (up 5 percent).

Contrary to EU exports, domestic whey use grew in 2022 (up 2.4 percent), of which a great share is normally directed to feed. Given the expected drop in the dairy herd this year, and assuming that individual purchases could turn towards more basic products and so less to be spent on specialized nutrition, EU whey use could be reduced.

Despite expectations of lower output, 2022 EU milk production remained rather stable, the report said. However, lower fat and protein contents of milk reduced availability for processing. EU dairy exports declined in volume (but were record high in value terms), as a result of high EU prices, limited supply and lower Chinese imports. On the other hand, domestic dairy use increased slightly despite increasing food inflation.

In 2023, cow slaughtering is likely to increase, responding to declining raw milk prices, which could also be partly compensated by increasing milk yields, assuming normal weather conditions, the report said. Despite a slight decline in EU milk deliveries (down 0.2 percent), processing availability might still be kept stable thanks to higher milkfat and protein contents.

Despite initial expectations of declining EU milk deliveries last year, they remained relatively stable (following a notable 1.4 percent growth in the fourth quarter), the report said. High raw milk prices might have been an incentive for this, offsetting increasing input costs. EU average raw milk prides decreased in January 2023 after 24 months of uninterrupted growth.

Between September and March, EU butter prices dropped the most (down 32 percent), followed closely by milk powders (skim milk powder, down 30 percent; whole milk powder, down 29 percent; whey powders, down 24 percent). Compared to the five-year average of the same week in March, only whey prices are higher.

Developments of butter and skim milk powder prices allow for a calculation of an "EU milk equivalent price" which, with a time lag of two to three months, anticipates trends for raw milk prices. The increasing seasonal availability due to the spring production peak in the EU, and existing stocks carried over from last year, are likely to keep dairy prices in a downward trend, the report said.

The extent of such decline will depend on the development of demand, with export growth halted by existing stocks in China in 2022; some postponed orders as buyers were expecting further price drops; and rising food inflation in the EU and worldwide.

The stable 2022 EU milk collection, and especially its increase in the fourth quarter, resulted in higher butter and skim milk powder production than anticipated. These additional volumes could not be fully absorbed by demand. Both butter and SMP stocks grew in 2022.

In 2023, despite stable milkfat and protein availability, butter and SMP production streams are not expected to increase, the report said.

A decline of 0.2 percent in supply is expected for both products, and it is assumed that growing demand will partly be covered from stocks.

Initiating Federal Order Reform

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On March 28, 2023, Wisconsin Cheese Makers Association led the dairy industry, calling on the US Department of Agriculture to begin rulemaking and hold a hearing to adjust make allowances in the federal milk marketing order program.

International Dairy Foods Association followed up with a petition in support of this WCMA request. Both documents are available on the USDA AMS Federal Milk Marketing Order website.

WCMA focused on the No. 1 concern of our dairy manufacturer members in filing this petition: make allowances embedded in classified milk prices have not been updated in 15 years, while costs to produce dairy products have soared.

Any argument against proceeding with make allowance updates is self-serving noise: USDA knows make allowances must be accurate. As the agency stated in its 2008 decision on make allowances: "The accuracy of deriving the minimum value of raw milk is dependent on the accuracy of the commodity sale prices reported and in large part the accuracy of the manufacturing cost factors, or the make allowance factors, that are used in the pricing formulas."

USDA has options when a petition is filed. The agency has 30 days to issue an "action plan" to complete a hearing in 120 days, or it can request additional information from proponents, or it can deny the request.

Any argument against proceeding with make allowance updates is self-serving noise: USDA knows make allowances must be accurate.

An action plan can include USDA soliciting additional proposals from the dairy industry for topics to address at a national hearing. WCMA is certainly open to additional ideas to update federal milk marketing orders.

It's the urgency of updating make allowances, and the efficiency of a petition with one proposal, that led WCMA to get the dairy industry moving on updates. With this petition filed in early 2023, it may likely be 2025 before the end results from a hearing are in practice in federal order milk pricing.

In February and March 2023, WCMA member cheese producers responded to a WCMA survey seeking percent changes in business costs, reflecting the time frame 2019 to 2022. While make allowances have not been updated since 2008, this survey asked members for cost changes in a more readily-researchable span of time. Those percent change data were averaged (simple average) to produce the following results received from 18 respondents – cheese makers large and small.

- The base wage level at these cheese manufacturing sites rose an average of 20.2 percent from 2019 to 2022;
- The cost of a single-person health policy premium rose an average of 20.9 percent from 2019 to 2022;
- The cost of electricity per kWh rose an average of 14.1 percent from 2019 to 2022;
- The cost of natural gas per MMBtu rose an average of 68.9 percent from 2019 to 2022;
- The cost of cultures used in cheese production rose an average of 15.8 percent from 2019 to 2022;
- The cost of salt used in cheese production rose an average of 18.8 percent from 2019 to 2022;
- The cost of cardboard packaging (bulk cheese boxes) used in cheese production rose an average of 25.8 percent from 2019 to 2022;
- The cost of plastic packaging (bulk cheese bags) used in cheese production rose an average of 36 [ercemt from 2019 to 2022.

Sixteen of the 18 respondents were small businesses as defined by the US Small Business Administration. The respondents are headquartered in six states (producing cheese in those states and additional states).

These significant cost increases are impossible to sustain. Farmer-owned cooperatives in the Midwest are routinely returning dairy farmer payments with significant deductions from federal order uniform minimum prices. Proprietary members of WCMA are absorbing losses, lowering milk price premiums, and attempting to sell specialty cheeses at prices designed to mitigate losses, and/or otherwise failing to invest in plants and facilities. This is not sustainable for the plants, nor for dairy farmers who depend on these plants as outlets for their raw milk.

In its petition to USDA, WCMA is not prescribing a certain level for make allowances. Our Association is simply seeking a hearing.

At the hearing, manufacturers, economists and consultants can illuminate manufacturing cost data for USDA to consider. The hearing process is inclusive, fair and painstakingly thorough. And as it did in 2008, USDA will sift through the facts and update make allowances.

John Umhoefer has served as executive director of the Wisconsin Cheese Makers Association since 1992. You can phone John at (608) 286-1001 or e-mail John Umhoefer at jumhoefer@wischeesemakers.org

FROM OUR ARCHIVES

50 YEARS AGO

April 13, 1973: Sheboygan, WI—Horace P. Mulloy, 79, passed away here this week, having served the Wisconsin cheese industry in positions from maker to legislator for the past 60 years. Mulloy began his career in 1913 under the late Herman Sultz, owner of the Cato Cheese Factory in Manitowoc, WI. He went on to join the Wisconsin Cheese Publicity Association in 1935.

Lincoln, NE—A new report from USDA found that one out of every five shoppers during the last two weeks has bought food that was either spoiled or stale when they got it home, or went "bad" before the consumer felt it should.

25 YEARS AGO

April 17, 1998: La Farge, WI—Organic Valley has introduced "Ultra Fresh Organic," a line of organic fluid milk products with an expiration date of 45 days from the manufacturing date – about three times greater than ordinary pasteurized milk.

Madison—A new series of ads developed by the Wisconsin Milk Marketing Board will highlight the unparalleled standards of Wisconsin's licensed cheese makers. The campaign features Armando Ferrari of Park Cheese Company; Joe Widmer, Widmer's Cheese Cellars; and Randy Krahenbuhl, Prima Kase.

10 YEARS AGO

April 12, 2013: Vinci, France—Ten candidates from around the world have been tapped to compete in the flagship International Best Cheesemonger Contest. The two US contestants are Oregon's Steve Jones and Jeremy Matthew Rubiner of Massachusetts. The contest runs in conjunction with the International Cheese Tours in France's Loire Valley.

Day, WI—Paul Anton Theurer, 95, Life Member of the CWCBA, passed away here this week. Theurer began his cheesemaking career in 1938. Six years later, he and his wife, Agnes, bought the Brookside Cheese Factory in Stratford, WI, which he owned and operated until 1981.

New California Ag Vision For Next Decade Focuses On Five Priorities, From Regs To Workforce

Sacramento, CA—The California Department of Food and Agriculture (CDFA) and the California State Board of Food and Agriculture recently announced a plan for the future: *Ag Vision for the Next Decade.*

Ag Vision was created with multiple inputs from a diverse set of agricultural stakeholders. One-on-one interviews were held with members of an Ag Vision task force, and seven virtual roundtable discussions occurred with various segments of California agriculture — from dairy and livestock farmers to berry growers and tree nut producers — along with processors and supply chain partners and historically underserved farmers.

The plan focuses on five priority areas:

Collaborating on smarter regulations: Work with other state agencies, stakeholders and the administration to explore and support smarter regulations that rethink ways to both meet public obligations and support farmers with simplified, less expensive regulatory compliance, reporting and implementation.

Fostering climate-smart, resilient, and regenerative food systems: Support efforts that improve agriculture's effect on the environment, encourage wise stewardship of water and natural resources, eliminate waste, and are regenerative, e.g., practices that enhance ecosystems and improve the land.

Building healthy, local communities: Invest in local and socially disadvantaged communities — with emphasis on the diverse populations who often work at and with, and live adjacent to California farms — while supporting equity and the California economy through nutritious, California-grown farm products.

Driving next-generation talent and tools: Support workforce development programs aimed at attracting, supporting and providing high-quality jobs and leadership opportunities for a diverse agricultural workforce, while also driving research and real-time feedback from farmers and ranchers to stimulate and accelerate innovation to solve problems and build opportunities.

Enhancing understanding of agriculture: Serve as the voice for California farmers and ranchers within the administration and with other agencies, and support the engagement of urban and rural audiences.

Yogurt Standard

(Continued from p. 1)

Food, Drug, & Cosmetic Act (FD&C Act) provides that, until final action is taken by FDA, the filing of objections operates to stay the effectiveness of those provisions to which the objections are made.

In the *Federal Register* of Mar. 23, 2022, FDA issued a final rule providing clarification on which provisions of the 2021 final rule were stayed and which requirements of the previous final rule that FDA issued in 1981 were in effect pending final action under the FD&C Act.

In the *Federal Register* of December 2022, FDA published a final rule denying IDFA's requests for a hearing with respect to all but one of the organization's objections.

That December 2022 final rule provided modifications to certain provisions in the final rule and announced that the stay of effectiveness of provisions for which hearings were denied was lifted.

FDA, in that 2022 final rule, did not address IDFA's objection and request for a hearing on the provision that yogurt have either a titratable acidity of ot less than 0.7 percent, expressed as lactic acid, or a pH of 4.6 or lower before the addition of bulky flavoring ingredients.

FDA addressed this objection and request for a hearing in a proposed order, which the agency sent to IDFA, and posted to the docket for public review (Document ID FDA-2000-P-0126-0129). FDA regulations provide that after the commissioner serves a proposed order denying a hearing, a person has 30 days after receipt of the proposed order to demonstrate that the submission justifies a hearing.

FDA said it did not receive any response to the proposed order, and the agency is now issuing a final order denying IDFA's request for a hearing on the acidity requirement and amending the 2021 final rule with respect to this requirement.

The acidity requirement in the 2021 final rule is comprised of two options: yogurt must either have a minimum titratable acidity of 0.7 percent or a maximum pH of 4.6 before bulky flavoring ingredients are added.

IDFA objected to these options, asserting that they aren't practical and don't reflect consumer preferences or current industry practice for yogurt manufacturing.

IDFA asserted that the requirement should be a titratable acidity of not less than 0.6 percent, expressed as lactic acid, measured in the white mass of the yogurt, or a pH of 4.6 or lower measured in the finished product within 24 hours after filling.

IDFA requested a hearing on the following issues:

•Whether a requirement that titratable acidity or pH be reached prior to the addition of bulky flavors in the manufacturing process is consistent with the basic nature and essential characteristics of yogurt;

•Whether a requirement that prohibits yogurt from being filled at a pH of 4.8 or less and reaching a pH of 4.6 or below within 24 hours after filling is consistent with the basic nature and essential characteristics of yogurt; and

•Whether a minimum titratable acidity requirement of 0.7 percent is in the interest of consumers and necessary to maintaining the basic nature and essential characteristics of yogurt.

FDA is denying IDFA's request for a hearing with respect to both the titratable acidity minimum and pH maximum under the final rule.

The agency is modifying the 2021 final rule with respect to the pH maximum in accordance with IDFA's request, and is modifying the 2021 final rule to eliminate the option of complying with a minimum titratable acidity.

This final order is effective on Apr. 14, 2023, and the administrative stay is lifted Apr. 14, 2023.

The compliance date is May 15.

The changes announced by FDA in December 2022 "largely aligned with IDFA's requested changes and objections," noted Joseph Scimeca, IDFA's senior vice president of regulatory and scientific affairs.

Thursday, FDA "issued additional clarity on the final rule that, again, was in line with IDFA's objections and guidance. IDFA remains generally pleased with FDA's decisions and considers the final rule a win for consumers and yogurt makers," Scimeca continued.

The final order issued Thursday "is the last piece of the puzzle" for the yogurt standard of identity "and ensures predictability in the marketplace for yogurt makers and consumers by keeping popular products on store shelves," Scimeca added.

"IDFA will continue to push for reform at the FDA to ensure the agency runs a more efficient, transparent, timely operation that effectively responds to industry and to the changing needs of consumers," Scimeca commented.

"Furthermore, IDFA will continue to reiterate that FDA's food standards modernization efforts must continue at a much faster pace in closer collaboration with the industry and other stakeholders," he added.

Dairy CPI Falls

(Continued from p. 1)

The average retail price for a pound of American processed cheese in March was $4.77, up more than 14 cents from February and up 79 cents from March 2022. The average retail price for American processed cheese has now been above $4.50 per pound for 10 straight months.

Retail Whole Milk Price Falls

March's CPI for whole milk was 255.0, down 1.2 percent from February but 4.3 percent higher than in March 2022. That's the lowest level for the whole milk CPI since April 2022, when it was 252.2.

March's CPI for "milk" was 177.0 (December 1997=100), down 1.3 percent from February but 5.5 percent higher than in March 2022; and the CPI for milk other than whole was 182.9, down 1.3 percent from February but 6.5 percent higher than in March 2022.

The average retail price for a gallon of whole milk was $4.10, down more than six cents from February but up more than 18 cents from March 2022. The average retail whole milk price has now been above $4.00 per gallon for 12 consecutive months.

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

Northeast: $4.40 per gallon, down more than three cents from February but up more than six cents from March 2022.

South: $4.19 per gallon, down more than six cents from February but up almost 43 cents from March 2022.

West: $4.04 per gallon, down almost 11 cents from February and down almost 17 cents from March 2022.

Butter CPI Falls Again

March's CPI for butter was 305.8, down 3.5 percent from February but 8.7 percent higher than in March 2022.

That was the second straight decline in the butter CPI since it reached a record high of 322.6 in January. The butter CPI has now been above 300 for 10 straight months.

March's CPI for ice cream and related products was a record 276.1, up 0.8 percent from February and 15.3 percent higher than in March 2022. The ice cream CPI has now been above 270 for five straight months.

In March, the average retail price for a half gallon of regular ice cream was $5.92, up almost 20 cents from February and up more than 86 cents from March 2022.

March's CPI for other dairy and related products was 190.4 (December 1997=100), down 0.4 percent from February but 16.0 percent higher than in March 2022.

Mandatory FOPNL

(Continued from p. 1)

The organizations signing the comment said they concur that a FOPNL system "must be mandatory and nutrient-specific, include calories, and call attention to high levels of added sugars, sodium, and saturated fat.

These nutrients are over-consumed by Americans and contribute to chronic disease.

"An expansive body of scientific evidence supports the adoption of a front-of-package labeling system that meets these criteria in order to improve the nutritional quality of consumers' food choices, promote understanding of the nutritional contents of foods, and prompt food manufacturers to make healthy reformulations of packaged foods," the comment continued.

"The time has come for FDA to take bold action to improve our nation's diet and health. Please prioritize this evidence-based policy and develop a mandatory front-of-packaging labeling system for the United States," the comment concluded.

CSPI's petition drew opposition from the Consumer Brands Association and FMI, The Food Industry Association.

Those food industry organizations said they are concerned that the proposed changes suggested by the petition "have not been researched and tested with consumers, pose potential Constitutional issues, and that the authority to mandate such labeling must be granted by Congress."

Consumer Brands and FMI urged FDA "to carefully research any proposed program before moving forward and assess whether Congress has given the agency the legal authority to enact a mandatory, interpretive FOPNL scheme of the type requested in the citizen petition." They also encouraged FDA to consider potential legal challenges and the likelihood that a mandatory, interpretive FOPNL scheme of the type requested in the petition could withstand these challenges.

In a new comment filed Thursday, CSPI said Consumer Brands and FMI "raise unconvincing legal arguments and downplay the scientific evidence" supporting front-of-package nutrition labeling.

The arguments put forth by Consumer Brands and FMI provide "no basis" for FDA to hesitate in proceeding with FOPNL, CSPI stated. In fact, the "deficiencies" of the food industry association commenters' arguments "only affirm that FDA has both authority and a sound scientific basis to move forward expeditiously with a rulemaking to require such labeling."

2023 UNITED STATES CHAMPIONSHIP
CHEESE CONTEST
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Clemson Wins 2nd Straight College Dairy Products Evaluation Contest

Clemson University captured the all products team title at the 99th Collegiate Dairy Products Evaluation Contest, held last week during CheeseCon in Madison, WI. In the photo above are, left to right: Sara Cothran, Clemson's coach; and team members Jessica Hardiman, Ian Smith, Rachel McHugh, and Natalie Williford.

Madison—Clemson University captured the all products team title at the 99th Collegiate Dairy Products Evaluation Contest, which was held here last week.

This was the second straight all products victory for Clemson University.

This year's CDPEC was again hosted by the Wisconsin Cheese Makers Association (WCMA).

Sara Cothran, Clemson's coach, was again recognized as Coach of the Year, and presented with the Aurelia and George Weigold Coach's Award. Clemson University was awarded the Shirley Seas Memorial Scholarship, which is awarded to the university that places first place in the all products category.

California Polytechnic State University, coached by Chi Kong (Vincent) Yeung, finished second in all-products judging, while the University of Tennessee, coached by Charles White, finished third.

Rachel McHugh of Clemson captured top individual honors in the all-products category, while her teammate, Natalie Williford, finished second and Tennessee's Kacy Knezovic finished third.

Tennessee's Abby Rodriguez was the top graduate student in all products and received the Genevieve Christen Graduate Student All Products Award. Kevin O'Rell of Good Karma Foods was the industry all products judge.

Bonney Shehadey of Cal Poly and Ian Smith of Clemson received the Joe Larson Merit Award, which honors two undergraduate students that best uphold the ideals of the CDPEC. The award is not based on technical placement in the contest but rewards individuals for other key attributes necessary for industry leadership.

This year's Collegiate Dairy Products Evaluation Contest was dedicated to Chris Thompson, who has been associated with the contest for over seven years and became the contest superintendent in 2017. Thompson serves as the international standards director of the Dairy Program within USDA's Agricultural Marketing Service.

Team and individual winners were as follows:

Cheddar Cheese

Clemson took first place in the category, followed by the University of Wisconsin-Madison in second place and Tennessee in third.

UW-Madison's Zachary Olson was the top judge, followed by South Dakota State University's (SDSU), Caitlin Swanson in second and Clemson's Jessica Hardiman in third. SDSU's Aditya Lnu was the top grad student judge.

Chr. Hansen sponsors the top Cheddar college student and coach to attend the 2024 World Championship Cheese Contest. UW-Madison's team was coached by Beth Button. Industry Cheddar judges for the CDPEC included Brandon Prochaska, Wisconsin CDR; Valerie Stastny, USDA; Laura Enriquez, Edlong Corporation; Gina Hafele Schultz, Flavorsum; and Jackie Seibel and Claire Collins, Sartori Company.

Butter

Clemson captured first place in the category, followed by Cal Poly in second and SDSU in third.

Clemson's Rachel McHugh was the top individual judge, followed by her teammate, Natalie Williford, in second and Cal Poly's Avery Orr in third. The top graduate student judge was SDSU's Ting Mao.

Ron Thompson of Continental Dairy was the lead industry judge, while others included Matthew Buss, Allied Blending; Josh Busby, DFA; Allison Reynolds and Lydia Meredith, USDA; and Oliver Janevski, Leprino Foods.

Cottage Cheese

Clemson took first place in the category, followed by Cal Poly in second and Tennessee in third.

Rachel McHugh of Clemson was the top individual Cottage cheese judge, followed by Cal Poly's Bonney Shehadey in second place and Clemson's Natalie Williford in third. Tennessee's Abby Rodriguez was the top graduate student Cottage cheese judge.

Doug Allen of Denali Ingredients was the lead industry Cottage cheese judge. Other industry judges included Doug Vargo and Phil Brown, IFF; Gary Pieper, Chr. Hansen; Hoss Langhoff, Saputo Dairy Foods (retired); and Kevin Young, DFA.

Fluid Milk

Clemson captured first place in the fluid milk category, followed by Cal Poly in second place and Tennessee in third.

Clemson's Rachel McHugh and Cal Poly's Monica Novoa Diaz tied for top honors. Second went to Clemson's Natalie Williford. Tennessee's Abby Rodriguez was the top graduate student judge.

Jane Zeien of Denali Ingredients was the lead industry fluid milk judge. Other judges included Tom Gruetzmacher and Barry Stevens, both retired; Julia TiaTia, Marathon Cheese; and Justin Larson, Derek Janssen and Rebecca Hummell, all with Mars Wrigley.

Yogurt

Clemson captured first in yogurt, followed by the University of Wisconsin-River Falls in second place and Cal Poly in third.

Clemson's Jessica Hardiman was the top individual yogurt judge, followed by Clemson's Rachel McHugh in second place and UW-River Falls' Yihong Deng in third. Chinwendu Ozoh of Iowa State University was the top graduate student yogurt judge.

Yogurt judges were Don C. Tribby, IFF; Herb Wyckoff, Crest Foods; Vanessa Teter; Kevin Harrah, Corbion; and Troy Hancock, Valley Natural Beverages.

Ice Cream

Cal Poly captured first place in the ice cream category, followed by South Dakota State in second place and Tennessee in third.

Monica Novoa Diaz of Cal Poly was the top individual ice cream judge, with Cal Poly's Avery Orr in second place and Tennessee's Kacy Knezovic in third. Tennessee's Abby Rodriguez was the top graduate student ice cream judge.

David Hoyda of Tate and Lyle was the lead industry ice cream judge. Other industry judges were Scott Halverson, Denali ingredients; Joe Loquasto, Crest Foods; and Tori Boomgaarden, Artisan Row.

IDFA Establishes Commitment To Provide Flavored Milk With Less

Canton, MI—On behalf of US milk processors, the International Dairy Foods Association (IDFA) last week announced the establishment of the Healthy School Milk Commitment, a pledge by dairy companies to deliver milk's 13 essential nutrients to students while reducing calories and added sugars in flavored milk.

Beginning with the 2025-2026 school year, 37 school milk processors representing more than 90 percent of the school milk volume in the US have committed to provide school milk options with no more than 10 grams of added sugar per eight-fluid-ounce serving, consistent with the latest Dietary Guidelines for Americans and ahead of current school meal nutrition guidelines established by the US Department of Agriculture (USDA).

The Healthy School Milk Commitment covers all cow's fluid milk options served in schools participating in the National School Lunch Program and the School Breakfast Program. The Commitment does not extend to other dairy products in school meals, such as cheese and yogurt, nor does it extend to plant-based beverages that are served as alternatives to cow's milk.

The Healthy School Milk Commitment offers a ceiling of 10 grams of added sugar per serving of milk in order to meet the 2020-2025 Dietary Guidelines for Americans (DGA) report recommendation that children consume less than 10 percent of calories from added sugars, IDFA explained.

Specifically, the DGA recommended both lowfat and fat-free milk as nutrient-dense foods and note that small amounts of added sugars can be added to nutrient-dense foods, including lowfat or fat-free milk, to help meet food group recommendations.

While the DGA recommendation of 10 percent of calories from added sugars applies to the full diet, not on a per-product basis, limiting school milk servings to 10 grams or less of added sugar will ensure that even the youngest school-aged children (grade group K-5) enjoy milk as part of a healthy breakfast and lunch, IDFA said.

The Commitment level of 10 grams of added sugar is about seven grams less than the average level of added sugar in flavored school milk in the 2006-07 school year, according to IDFA. The level of added sugar in school chocolate milk has decreased by 50 percent over the past 15 years, from 16.7 grams in school year 2006-07 to 8.2 grams in school year 2021-22.

Among milk options available in schools, lowfat flavored milk is the most-consumed beverage for students regardless of grade. For years, parents and nutrition professionals have agreed that milk and dairy products must remain key building blocks in school meals. The Healthy School Milk Commitment affirms that promise and assures parents and students that healthy milk options with less added sugar will remain on school meal menus for years to come, IDFA said.

"The Healthy School Milk Commitment goes above and beyond federal nutrition guidelines, ensuring that all children in grades K-12 continue to have access to the milk they enjoy with fewer calories and less added sugar," said Michael Dykes, IDFA's president and CEO.

"Milk is the leading source of calcium, vitamin D, and potassium for American children ages two to 18, and that is why milk processors continue to step up by providing wholesome, healthy, and nutritious white milk and flavored milk options with 13 essential nutrients that students will consume," Dykes continued.

The 33.8 million meals served each day in public schools provide a variety of healthy foods and beverages, including milk and dairy. And US parents support these healthy school meals: in a recent survey by Morning Consult commissioned by IDFA, 88 percent of parents identify making public school meals healthy and nutritious as a top or important priority. In a poll of more than 500 parents with children in public schools conducted March 17-19, Morning Consult found that 90 percent of parents with children in public schools expressed agreement that nonfat or lowfat flavored milk should remain an option in public school meals in their community.

IDFA will share graphics, a video, and printed educational materials on the Healthy School Milk Commitment with partners and community members including USDA, state governments and agencies with authority for school nutrition programs, national and state nutritionist and dietician professional organizations, state dairy organizations, and organizations committed to public health and access to nutrition.

BelGioioso Brings Back Polly-O Parrot; More NY Investments Planned

Green Bay, WI—Following its recent acquisition of the Polly-O brand, BelGioioso Cheese is bringing back the iconic Polly the Parrot mascot, and investing in upgrades and expansions at the Polly-O plant in Campbell, NY.

Polly-O cheeses date back to 1899, when Giuseppe Pollio found success making and selling his Fresh Mozzarella on Long Island, NY.

From Pollio Latticini, a small Italian deli, the business expanded and the Campbell plant was built in 1938 to allow the business to grow. Polly the Parrot was introduced when the spelling of Pollio changed to the present-day Polly-O brand name in 1948.

BelGioioso has updated most of the Polly-O packaging to include Polly the Parrot. The restyling also created a whimsical, nostalgic nod to Polly-O's beginnings while celebrating its evoluation and popularity, BelGioioso noted.

"If you grew up on the East Coast, Polly-O Ricotta and Mozzarella are certainly part of your childhood's family lunches at your grandmother's house," said Gaetano Auricchio, president of BelGioioso Cheese.

Polly-O operations are running separately from BelGioioso, with a dedicated sales team led by Timothy Cronin. BelGioioso has invested $3 million to upgrade the Campbell plant and has also built a new distribution center for Polly-O cheeses in Glenville, NY.

These strategic investments, along with an additional $7 million planned in the next year, will allow Polly-O to provide better service and longer shelf life, thanks to improved operations and production planning, the company said. Customers and consumers' feedback have been positive so far and BelGioioso is committed to reinvigorating the Polly-O brand and supporting the people and communities who have crafted these cheeses for years.

For more information about the Polly-O cheese brand, visit *www.polly-o.com*. For more information about Belgioioso Cheese, visit *www.belgioioso.com*.

ASSOCIATION NEWS

Tim Omer Of Emmi Roth Elected WCMA President; Board Set To Expand

Madison—Tim Omer of Emmi Roth has been elected president of the Wisconsin Cheese Makers Association (WCMA), effective July 1.

Omer will succeed Steve Bechel of Eau Galle Cheese, who will complete his maximum two-year term as president.

The other four members of WCMA's executive team were elected to continue in their current roles, including first vice president Doug Wilke, Valley Queen Cheese; second vice president Mike Sipple, Agropur; treasurer Kim Heiman, Nasonville Dairy; and secretary Chris Renard, Renard's Cheese.

Four industry leaders were also selected to join the WCMA board of directors: Paul Bauer, Ellsworth Cooperative Creamery; Steve Doyle, Sartori Cheese; Bob Greco, Cheese Merchants of America; and Mat Bartkowiak, Nelson-Jameson.

The new board members will begin their first terms on July 1.

Outgoing board members who will complete their maximum terms this year include: Steve Bechel, Eau Galle Cheese; Craig Filkouski, Great Lakes Cheese; Mike Neu, Chr. Hansen, and Paul Scharfman, Specialty Cheese Company.

The WCMA board also voted to expand its membership from its current 21 seats to 27. The change, which reflects WCMA's nationwide membership growth, will take effect beginning July 1, 2024.

CLAIRE NATOLA has joined the **Vermont Cheese Council** (VCC) as education coordinator. In this role, Natola is responsible for planning and executing existing educational programs for VCC's members and for developing new learning initiatives, such as this spring's pilot Business Miniversity.

AWARDS

EMMA DORSHORST is the winner of the **$1,000 WOW Logistics Scholarship**. Dorshorst is a sophomore at the University of Wisconsin-Madison, working towards a bachelor's degree in dairy science. After earning her degree, Dorshorst plans to pursue a doctorate degree at the University of Wisconsin School of Veterinary Medicine, where she has been accepted early. She is also a member of Badger Dairy Club, Association of Women in Agriculture, and was the 2022 recipient of the Central Wisconsin Outstanding Junior Dairy Youth Award.

CHRISTINE LEONARD, founder of The Grater Good cheese and charcuterie business and a dairy farmer from near Norwood Young America, MN, has earned the **2023 Compeer Financial GroundBreaker of the Year Award**. The award recognizes young, beginning and small operation farmers who are overcoming obstacles and making a difference in agriculture and their community. She started by making cheeseboards for family and friends, which turned into a business by adding a small, licensed commercial kitchen. Looking ahead, Leonard wants to eventually add an on-farm creamery where she can make artisan cheeses on-site.

Vermont Cheese Council Launches Pilot Program To Provide Business Skills Training

Waitsfield, VT—The Vermont Cheese Council (VCC) is launching a "Business Miniversity," a multi-week program to provide business skills training for cheese producers, farmers and food producers.

The VCC is offering 12 sessions from May 8 through June 21 on a variety of business skills topics. There will be two 15-hour sessions per week; all sessions will be virtual, to increase accessibility for farmers and food producers who cannot attend in-person training events. Sessions will be recorded for attendees to watch through at least the end of July.

Confirmed topics and speakers include:

•"Sales and Marketing Basics," with Marty Mundy, the VCC's executive director.

•"Managing and Calculating Margins through a Specialty Supply Chain," with Zoe Brickley of Jasper Hill Farm.

•"Strategic Planning," with Rose Wilson of Rose Wilson Consulting.

•"Applying for (and implementing) Grants and Other Funding Resources," with Mariah Noth of Vermont Farm & Forest Viability and Laura Ginsburg of Vermont Agency of Agriculture, Food and Markets.

•"Recruiting, Onboarding, and Culture," and "Managing Your Team" with Carla C. Wuthrich of the Vermont Manufacturing Extension Center.

•"Healthcare Options for Producers," with Alicia Roderigue of Vermont Legal Aid's Office of the Health Care Advocate.

•"Sustainability of Producers and Work-Life Balance," with Leanne Porter of Farm First.

•"Project Management," with Phil Chadderdon and Louis Prue of the Vermont Manufacturing Extension Center.

•"Creating Brand Awareness," with Steve Crafts and Michael Adams of Place Creative Company.

Vermont Cheese Council is the host for the Artisan Cheesemakers Winter Conference, one of the only educational conferences for cheese producers and their dairy farmer partners. Building off its success with its virtual training offered through this conference, VCC's hope is that the Business Miniversity program will be able to inspire, educate, and strengthen the businesses it is proud to support.

For more information, visit *www.vtcheese.com*.

Plant-Based Food Sales Rose 6.6% In 2022; Plant-Based Cheese Sales Fell

San Francisco, CA—Plant-based food dollar sales grew 6.6 percent last year to $8 billion, according to SPINS data analyzed and categorized by the Plant Based Foods Association (PBFA) and the Good Food Institute (GFI).

Unit sales of plant-based foods, meanwhile, declined 3 percent last year. Sales growth for plant-based dairy categories remains strong; however, there was a slight decline in unit sales across all except plant-based creamers, illustrating shifting consumer shopping behaviors in the context of inflation, GFI and PBFA said.

Plant-based milk remains the largest segment in the plant-based foods industry, PBFA and GFI noted. In 2022, the plant-based milk category grew 9 percent to $2.8 billion, although plant-based milk units declined by 2 percent.

With 40.6 percent of US households purchasing plant-based milks, and 75.7 percent of consumers repeating their purchases, plant-based milk has become a household staple and a category powerhouse, PBFA and GFI said.

Plant-based creamer, the third largest plant-based category after milk and meat, grew by 24 percent in dollars and 12 percent in units.

Plant-based cheese sales totaled $230 million in 2022, down 1.7 percent from 2021. Household penetration of plant-based cheese stands at 5 percent, although the repeat buying rate is 49.9 percent, PBFA and GFI reported.

While plant-based butter unit sales declined by 11 percent in 2022, dollar sales increased by 15 percent to $310 million, the analysis found.

Plant-based yogurt dollar sales increased by 5 percent to hit $425 million, but unit sales declined by 5 percent.

Plant-based ice cream experienced unit sales declines of 9 percent as well as dollar sales declines of 4 percent; however this category still represents one of the largest in terms of plant-based food sales, bringing in $436 million in 2022, PBFA and GFI noted.

"The plant-based foods industry has proven its resilience, weathering unprecedented challenges to maintain cross-category market shares and achieve $8 billion in US retail sales," commented Rachel Dreskin, PBFA's CEO.

COMING EVENTS

www.cheesereporter.com/events.htm

New Penn State Course Shows How To Launch A Value-Added Dairy Business

University Park, PA — Dairy farmers interested in making their own cheese, bottling milk or producing other dairy products can learn how to get started through a new online course offered through Penn State Extension.

This introductory, self-paced course is designed for entrepreneurial dairy producers – including operators of sheep, goat and cow dairies – looking to make their own products.

Small-scale dairy food processing is one option for dairy farm diversification, organizers noted. The course will cover marketing, manufacturing, regulations and on-farm production issues critical in launching a value-added dairy business

Educational videos, readings and knowledge-check questions will guide participants through this process. Specific topics include basic good manufacturing practices and quality parameters for dairy production; processing steps, facility requirements and equipment needs for the major categories of dairy products; and how to determine a target audience.

Students will learn about national dairy food product trends and market drivers; how to calculate market demand and forecast sales; and develop an approach to product pricing, organizers reported.

The course will also highlight how to prepare a resource inventory for a potential new enterprise; use financial analysis tools to make decisions; and identify federal and state regulations that apply to dairy food processing businesses.

Some sections of the course offer downloadable handouts, checklists and spreadsheets. The course also includes links for participants to access resources with additional information.

The registration fee is $59. Participants can access the course for 365 days from the start date. It takes roughly six hours to complete and contains nine sections, with a quiz of each section.

Students must score 80 percent or better on each quiz to receive a certificate of completion.

For more information and to sign up online, visit the Penn State Extension website: *www.extension.psu.edu/starting-a-value-added-dairy-foods-business*.

Cornell FSMA Qualified Individual Training Course Set For May 23-25

Ithaca, NY—Cornell University's Dairy Foods Extension is offering a three-day, in-person course that fulfills requirements for Food Safety Modernization Act (FSMA) Qualified Individual Training through the Food Safety Preventive Controls Alliance.

The course will be held here May 23-25 on the Cornell campus.

Participants will receive a certificate issued by the Association of Food and Drug Officials certifying their training as a Preventive Controls Qualified Individual.

The course will be taught by lead instructors trained by the FSPCA, who have been instructed on how to teach the FDA-recognized standardized curriculum.

Course instructors will cover topics like food safety plans, GMPs, and biological food safety hazards, along with chemical, physical and economically-motivated hazards.

Students will go through the exercise of developing a food safety plan and hazard analysis/preventive controls determination.

Time will also be devoted to process preventive controls, food allergen preventive controls determination, sanitation controls, environmental monitoring and supplier preventive controls.

The final day of the course will wrap up with verification and validation procedures, record-keeping procedures and establishing a recall plan, followed by the exam.

The early registration deadline is April 25. Cost to attend is $725 for in-state registrants and $880 for out-of-state registrants.

After the deadline, cost is $880 and $1,100 respectively.

Cornell will host two more workshops in 2023 to accommodate students.

Instructor-led live video workshops will also be held Aug. 8-10 and Nov. 14-16.

To register online and for a list of workshops, visit *www.dairyextension.foodscience.cornell.edu*.

Dairy Foods Virtual Office Hours To Cover Sanitation In Dry Environments

Ithaca, NY—Dairy professionals are invited to attend a free webinar on food safety, cleaning and sanitation in dry dairy environments set for Tuesday, April 25.

Dairy Foods Virtual Office Hours are hosted in collaboration with the Dairy Foods Extension Program and the New York Integrated Food Safety Center of Excellence.

Cornell University assistant professor Abby Snyder will kick off the meeting at noon EST with an introductory presentation, followed by a moderated question-answer session led by experts from the Cornell Dairy Foods Extension Program and representatives from the New York State Department of Agriculture & Markets.

The free event is open to anyone in the food industry from farm to fork. Registration is required. To sign up and for more information, visit *www.cornell.zoom.us/meeting/register*. Last month's Food Industry Virtual Office Hours is also now available on the IFS@CU's YouTube Channel.

Posters Wanted For IDF World Dairy Summit Oct. 16-19

Chicago—Dairy professionals are invited to participate in the International Dairy Federation (IDF) World Dairy Summit Poster Competition here Oct. 16-19.

The theme is "*BE Dairy – Boundless Potential...Endless Possibilities.*" The winning submission will receive a $1,000 grand prize.

The deadline to enter is June 1. For submission forms, abstract guidelines, and other information, please visit *www.dfwds2023.com*.

PLANNING GUIDE

ADPI/ABI Joint Annual Conference: April 23-25, Sheraton Grand Chicago. Visit www.adpi.org for future updates.

•

DairyTech Conference: May 17-18, Minneapolis, MN. Registration is now available online at www.dairytechconference.com.

•

IDDBA 2023: June 4-6, Anaheim Convention Center, Anaheim, CA. Check www.iddba.org for details.

•

Summer Fancy Food Show: June 25-27, Javits Center, New York, NY. For information, visit www.specialtyfood.com.

•

ADSA Annual Meeting: June 25-28, Ottawa, Ontario. Early registration will kick off soon online at www.adsa.org.

•

WDPA Dairy Symposium: July 10-11, Landmark Resort, Door County, WI. For more information, visit www.wdpa.net for updates and registration.

•

IFT Expo: July 16-19, McCormick Place, Chicago. Visit www.iftevent.org for future updates.

•

ACS Conference: July 18-21, Des Moines, IA. Updates available at www.cheesesociety.org.

•

IMPA Conference: Aug. 10-11, Sun Valley Resort, Sun Valley, ID. Visit www.impa.us for more information closer to event date.

•

Pack Expo Las Vegas: Sept. 11-13, Las Vegas Convention Center, Las Vegas, NV. Registration open at www.packexpolasvegas.com.

•

ADPI Dairy Ingredients Seminar: Sept. 25-27, Santa Barbara, CA. Registration opens May 15 at www.adpi.org/events.

•

IDF World Dairy Summit: Oct. 16-19, Chicago, IL. Visit www.idfwds2023.com to register online and for more information.

•

Dairy Purchasing & Risk Management Seminar: Nov. 1-2, Convene Willis Tower, Chicago, IL. Registration opens July 15 at www.adpi.org/events.

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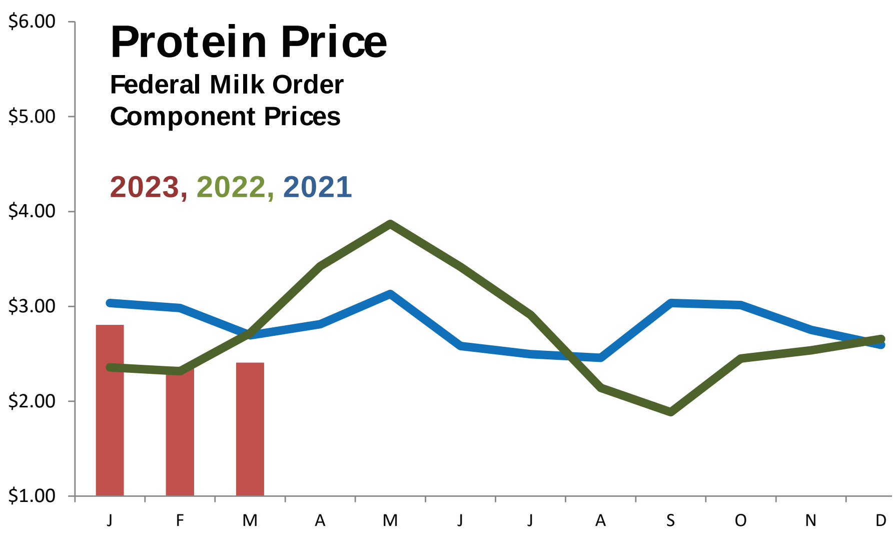
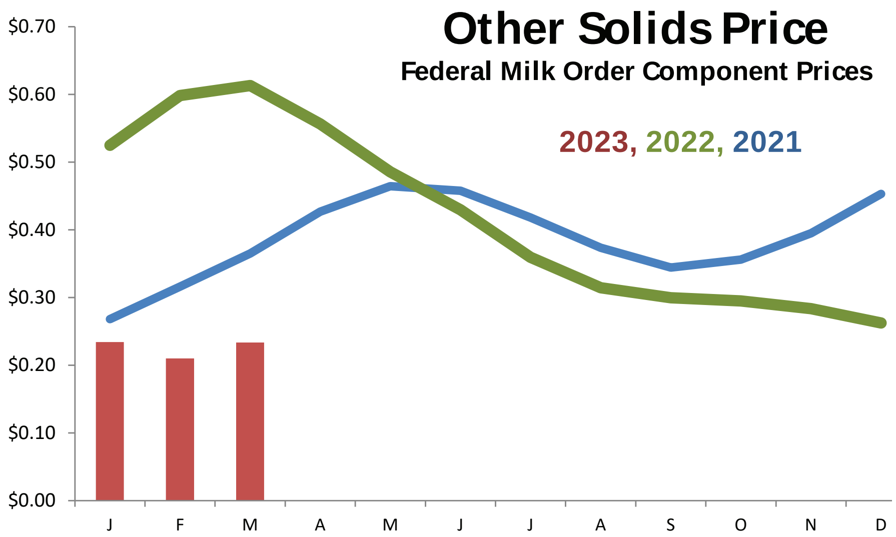




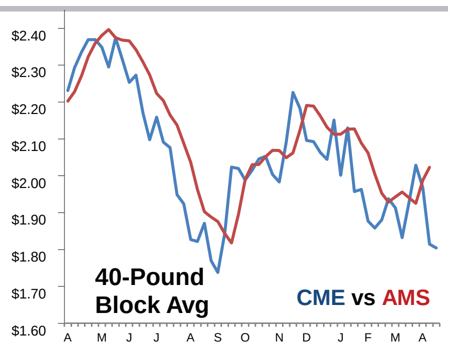
AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'14	1.7663	1.7799	1.7694	1.7682	1.7530	1.6612	1.6089	1.5549	1.4355	1.3358	1.2751	1.2326
'15	1.1727	1.0970	1.0031	.9439	.9103	.8620	.7863	.6473	.5610	.5333	.5313	.5300
'16	.5445	.5750	.5852	.6076	.6239	.6616	.6937	.7151	.7305	.7706	.7961	.8608
"17	.9318	.9905	.9681	.9425	.9138	.9013	.8919	.8486	.8231	.8063	.7757	.7490
'18	.7268	.7211	.6960	.7027	.7502	.7949	.8092	.8144	.8437	.8658	.8817	.8851
'19	.8929	.8995	.9025	.9025	.9074	.9244	.9297	.9444	.9465	.9530	.9597	.9854
'20	1.0017	1.0140	1.0148	1.0027	.9590	.9356	.8945	.8591	.8500	.8810	.9124	.9255
'21	.9693	1.0134	1.0487	1.0977	1.1328	1.1513	1.1551	1.1548	1.1450	1.1540	1.2149	1.3174
'22	1.4378	1.5904	1.7102	1.7920	1.8160	1.8269	1.8313	1.8118	1.8052	1.8085	1.8073	1.7478
'23	1.6671	1.4846	1.3440									

DAIRY PRODUCT SALES

April 12, 2023—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM.

•**Revised**



Week Ending	April 8	April 1	Mar. 25	Mar. 18
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		Dollars/Pound		
US	2.0230	1.9881	1.9255	1.9404
Sales Volume		Pounds		
US	13,021,002	11,993,665	12,719,254	12,219,435
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		Dollars/Pound		
US	2.0461	2.0134	1.8776	1.7746
Adjusted to 38% Moisture				
US	1.9396	1.9084	1.7865	1.6855
Sales Volume		Pounds		
US	13,857,007	14,702,230	14,059,526	14,537,833
Weighted Moisture Content		Percent		
US	34.60	34.59	34.84	34.72
AA Butter				
Weighted Price		Dollars/Pound		
US	2.4226	2.4241•	2.4255	2.4055
Sales Volume		Pounds		
US	3,005,520	3,252,371•	3,373,073•	4,851,861
Extra Grade Dry Whey Prices				
Weighted Price		Dollars/Pound		
US	0.4606	0.4544•	0.4385•	0.4184•
Sales Volume				
US	4,894,827	4,289,964	5,201,907	6,683,101•
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		Dollars/Pound		
US	1.2009	1.1481•	1.2207	1.2239•
Sales Volume		Pounds		
US	21,369,551	39,913,311•	20,678,155	20,220,199•

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-7	Apr 23	—	—	—	—	—	—	—
4-10	Apr 23	18.66	17.90	41.525	114.425	1.965	1.9090	237.000
4-11	Apr 23	18.62	17.88	41.750	115.500	1.960	1.8990	237.050
4-12	Apr 23	18.66	17.88	42.950	115.875	1.960	1.9000	239.775
4-13	Apr 23	18.68	17.98	43.975	116.400	1.9500	1.8950	239.775
4-7	May 23	—	—	—	—	—	—	—
4-10	May 23	17.77	17.53	37.000	112.500	1.895	1.8420	235.750
4-11	May 23	17.91	17.69	37.000	115.200	1.905	1.8540	237.500
4-12	May 23	18.24	17.85	39.000	114.600	1.920	1.8800	239.025
4-13	May 23	17.95	17.85	40.600	114.000	1.8730	1.8430	239.000
4-7	June 23	—	—	—	—	—	—	—
4-10	June 23	17.98	17.79	35.725	114.000	1.940	1.8730	237.000
4-11	June 22	18.15	17.85	35.600	116.825	1.914	1.8920	238.400
4-12	June 23	18.38	17.98	37.000	117.000	1.920	1.9060	238.400
4-13	June 23	18.19	17.90	38.000	115.500	1.9220	1.8780	238.500
4-7	July 23	—	—	—	—	—	—	—
4-10	July 23	18.61	18.09	35.750	116.500	1.976	1.9420	240.000
4-11	July 23	18.68	18.43	35.500	119.400	1.976	1.9470	242.500
4-12	July 23	18.85	18.43	37.500	119.425	1.976	1.9540	243.025
4-13	July 23	18.74	18.27	37.500	117.500	1.9760	1.9370	243.000
4-7	Aug 23	—	—	—	—	—	—	—
4-10	Aug 23	19.05	18.49	35.600	118.850	2.017	1.9850	244.000
4-11	Aug 23	19.10	18.64	35.500	122.275	2.017	1.9850	245.250
4-12	Aug 23	19.25	18.65	36.500	122.000	2.017	1.9950	245.025
4-13	Aug 23	19.19	18.57	36.500	119.425	2.0170	1.9830	245.000
4-7	Sept 23	—	—	—	—	—	—	—
4-10	Sept 23	19.40	18.70	37.500	121.775	2.047	2.0220	245.025
4-11	Sept 23	19.42	19.00	37.500	124.975	2.047	2.0220	247.000
4-12	Sept 23	19.60	19.00	37.500	124.825	2.047	2.0280	247.025
4-13	Sept 23	19.57	18.82	37.500	121.450	2.0470	2.0190	247.000
4-7	Oct 23	—	—	—	—	—	—	—
4-10	Oct 23	19.52	18.96	38.975	123.800	2.046	2.0210	247.500
4-11	Oct 23	19.54	19.13	38.975	125.425	2.046	2.0250	248.700
4-12	Oct 23	19.65	19.15	38.975	125.650	2.046	2.0300	249.200
4-13	Oct 23	19.69	19.05	39.000	123.475	2.0460	2.0200	249.000
4-7	Nov 23	—	—	—	—	—	—	—
4-10	Nov 23	19.46	19.21	39.750	125.425	2.041	2.0160	248.000
4-11	Nov 23	19.49	19.21	39.750	126.000	2.041	2.0180	248.000
4-12	Nov 23	19.59	19.21	39.750	126.450	2.041	2.0220	248.025
4-13	Nov 23	19.56	19.21	39.750	126.025	2.0410	2.0140	248.025
4-7	Dec 23	—	—	—	—	—	—	—
4-10	Dec 23	19.17	19.15	40.570	126.000	2.030	1.9900	245.000
4-11	Dec 23	19.20	19.15	40.750	126.000	2.030	1.9850	245.025
4-12	Dec 23	19.30	19.15	40.750	126.575	2.030	1.9880	245.025
4-13	Dec 23	19.23	19.15	40.750	126.575	2.0030	1.9800	245.025
4-7	Jan 24	—	—	—	—	—	—	—
4-10	Jan 24	18.90	19.36	43.000	128.975	1.986	1.9550	244.000
4-11	Jan 24	18.85	19.36	43.000	128.975	1.986	1.9580	244.000
4-12	Jan 24	18.87	19.36	43.000	128.975	1.986	1.9600	244.000
4-13	Jan 24	18.87	19.36	43.000	128.975	1.9860	1.9600	244.000
4-7	Feb 24	—	—	—	—	—	—	—
4-10	Feb 24	18.73	19.05	40.000	130.500	1.980	1.9490	237.000
4-11	Feb 24	18.70	19.05	40.000	130.425	1.980	1.9550	238.000
4-12	Feb 24	18.72	19.05	40.000	130.425	1.980	1.9540	239.000
4-13	Feb 24	18.72	19.05	40.000	130.425	1.9800	1.9590	240.000
April 13		**20,706**	**5,058**	**2,789**	**8,982**	**717**	**20,288**	**9,080**

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - APRIL 7: Milk volumes are available and growing for cheesemakers in the Northeast and West. In the Midwest, some contacts had anticipated slimmer milk volumes this week, though contacts relay plant downtime has left milk handlers to offer aggressive pricing. In the West, cheesemakers are operating strong production schedules. In the Northeast, contacts report staffing shortages are causing them to operate below capacity and limiting inventory. Inventories are available to meet current market demands in the West, and some say barrels are more available than blocks. Contacts in the Northeast relay strong retail demand, while food service sales are unchanged from last week. In the Midwest, cheese demand is holding its own, as customers are not buying on a necessity basis.

NORTHEAST - APRIL 12: Milk volumes are increasing week over week in the East. Market contacts have reported that production is steady to stronger. Labor shortages continue to impact production as plants are forced to operate below capacity, and inventories are slower to grow. Retail demand has quieted in the wake of holidays, while foodservice demand is strengthening. Market contacts have shared that foodservice demand is strong.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	$2.2800 - $2.5675	Process 5-lb sliced:	$1.8650 - $2.3450
Muenster:	$2.2675 - $2.6175	Swiss Cuts 10-14 lbs:	$3.6425 - $5.9650

MIDWEST AREA - APRIL 12: Demand is reportedly healthy. Some of the concerns arise from the potential wait-and-see approach on the buyer side, as market prices shift down. Prices are expected to entice more buying near-term. In fact, some say orders are beyond what they can produce. Cheddar and Italian style makers say demand has been robust. Process cheese producers say any extra loads are still moving at slight overages to usual formulas, and most recently produced cheese is spoken for. Curd processors say year-to-year sales are comparatively lower. Spot milk prices were reported as low as $11 under Class III. Spot milk prices at $10 below Class (or lower) have been reported.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	$2.3225 - $3.5325	Mozzarella 5-6#:	$1.8525 - $2.9400
Brick 5# Loaf:	$2.0525 - $2.6200	Muenster 5#:	$2.0525 - $2.6200
Cheddar 40# Block:	$1.7750 - $2.3175	Process 5# Loaf:	$1.7425 - $2.2100
Monterey Jack 10#:	$2.0275 - $2.3750	Swiss 6-9# Cuts:	$3.1575 - $3.2600

WEST - APRIL 12: Demand for varietal from retail and food service purchasers is strong to steady. Some manufacturers remain at sold out inventories through April. Demand from contract sale purchasers is reported as strong to steady. A few note close to sold out inventories for contract sales continues. Loads are available for meeting the current steady spot market demand. Some report strong Asian market demand. Others reported less current Asian market interest for US brands and the Asian purchasers buying from the lower priced European market. Demand from Mexican, European, and Oceanic purchasers is reported as steady to lighter. Cheesemakers are running maximum to strong processing capacity schedules and report plentiful to ample milk volumes available for processing.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$2.1425 - $2.4175
Cheddar 10# Cuts :	$2.1550 - $2.3550	Process 5# Loaf:	$1.8675 - $2.0225
Cheddar 40# Block:	$1.9075 - $2.3975	Swiss 6-9# Cuts:	$2.4500 - $3.8800

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

Variety	Date: 4/12	4/5	Variety	Date: 4/12	4/5
Cheddar Curd	$1.96	$1.96	Mild Cheddar	$2.01	$2.00
Young Gouda	$1.59	$1.57	Mozzarella	$1.52	$1.54

FOREIGN -TYPE CHEESE - APRIL 12: Cheese makers in Europe are running busy schedules as they work through available milk supplies. Milk production is steady, though some contacts report output is up compared to this time one year ago. Demand is steady and contacts report retail and foodservice sales are meeting seasonal expectations. Cheese exports are strong, as some international purchasers are looking to secure loads to ship in the coming months. Some industry sources report European cheese is competitively priced compared to cheese produced in other countries, and this is contributing to current export interest. Cheese inventories are available to meet current purchasers needs.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$2.1375 - 3.6250
Gorgonzola:	$3.6900 - 5.7400	$2.6450 - 3.5625
Parmesan (Italy):	0	$3.5250 - 5.6150
Romano (Cows Milk):	0	$3.3275 - 5.4825
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	$3.6775 - 4.0025
Swiss Cuts Finnish:	$2.6700- 2.9300	0

DRY PRODUCTS - APRIL 13

LACTOSE CENTRAL/WEST: Contacts report light demand for lactose from domestic purchasers.Some international purchasers are reaching out to sellers to inquire about loads, though stakeholders say these potential purchasers are searching for loads at lower prices than are currently being offered. Contacts report some continued bearishness for lactose. Lactose production is steady to lighter, as some plant managers relay lower prices and high input costs have contributed to lighter production. Loads of lactose remain available for spot purchasing.

WPC CENTRAL/WEST: Some spot sellers report price pressure for WPC 34% is coming from lower prices for higher whey protein concentrates, while others say loads are being sold at prices below low/medium heat NDM to spur some demand. Domestic sales of WPC 34% are soft and contacts report limited interest from export purchasers. Lower prices for higher whey protein concentrates have caused some drying operations to shift their focus to WPC 34% and dry whey. Spot inventories are available, amid strong production and light demand.

NORTHEAST DRY WHEY: Contacts have shared that domestic demand for dry whey is quiet and that regional supplies are level. Market tones are bearish as spring flush conditions progress. Brand preferred loads continue to command prices at the high end of the dry whey price range. Market prices on industry cash exchanges dropped 8.25 cents over the course of the four-day trading week last week.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads decreased 15 percent. Organic dairy ads went in the opposite direction, increasing 92 percent. Conventional ice cream in 48-64 ounce containers remained the most advertised dairy item this week, despite appearing in 31 percent fewer ads. This item had a weighted average advertised price of $3.97, down 17 cents. Organicice cream appeared in no adds this week. The second most advertised dairy item this week is conventional shredded cheese in 6-8 ounce packages and appeared in 4 percent more ads. The weighted average advertised price for this item came in at $2.61, up 21 cents. The organic counterpart for this item appeared in 28 percent fewer ads and had a weighted average advertised price of $4.65, up 37 cents. Conventional block cheese in 6-8 ounce packages had a weighted average advertised price of $2.93, up 23 cents. This item appeared in 31 percent fewer ads.

RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 14

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	2.50		2.50				
Butter 1#	3.96	3.46	3.74	3.61	2.89	3.25	4.60
Cheese 6-8 oz block	2.83	3.15	2.84	2.63	2.76	2.99	2.99
Cheese 6-8 oz shred	2.53	2.67	2.69	2.57	2.35	2.69	2.57
Cheese 6-8 oz sliced	2.87	3.39	3.05	2.80	2.58	2.50	2.56
Cheese 1# block	4.61	3.99	5.99	3.99		3.89	
Cheese 1# shred	4.76			3.99			
Cheese 1# sliced	3.99		3.99				
Cheese 2# block	7.44	11.49			5.99	6.77	6.99
Cheese 2# shred	7.38		7.99		8.11	7.11	
Cottage Cheese 16 oz	2.18	1.89	2.17	3.00	1.99	2.50	1.94
Cottage Cheese 24 oz	2.43	3.11	2.43	2.14	2.79		2.98
Cream Cheese 8 oz	2.90	3.64	2.84	2.65	2.74	2.67	2.00
Ice Cream 14-16 oz	3.81	3.73	3.62	3.95	3.17	4.36	3.99
Ice Cream 48-64 oz	3.97	3.93	4.05	3.62	4.84	3.74	4.06
Milk ½ gallon	2.54	3.29				2.13	1.52
Milk gallon	3.33	3.36			4.05	3.32	2.47
Flavored Milk ½ gal	2.71	3.19	3.00		3.29	1.99	
Flavored Milk gallon	2.47						2.47
Sour Cream 16 oz	2.03	2.19	1.88	1.84	2.27	1.84	1.94
Sour Cream 24 oz	2.32		1.99	1.99	3.20	3.49	
Yogurt (Greek) 4-6 oz	1.08	1.09	1.09	1.09	1.16	.97	1.00
Yogurt (Greek) 32 oz	5.50	5.26	5.25	5.82	5.99		5.99
Yogurt 4-6 oz	0.61	0.61	0.54	0.59	.63	.62	.77
Yogurt 32 oz	3.42	2.79	3.53				3.19

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:

Sour Cream 8 oz:	$4.04	Yogurt 4-6 oz:	
Butter 1 lb:	$6.73	Yogurt 32 oz:	$3.67
Cream Cheese 8 oz:	$4.18	Yogurt Greek 4 - 6 oz	
Cream Cheese 16 oz:	NA	Milk 8 oz	$1.33
Cottage Cheese 16 oz:	$4.88	Milk ½ gallon:	$4.63
Cheese shreds 6-8 oz:	$4.65	Milk gallon:	$6.31
Cheese 6-8 oz block:	$3.95	Flavored Milk ½ gallon:	$5.43
Cheese 6-8 oz sliced:	$4.50	Ice Cream 48-64 oz	

WHOLESALE BUTTER MARKETS - APRIL 12

WEST: Cream Volumes are plentiful according to stakeholders. Cream demand is strong to steady. Some manufacturers report taking on additional available cream volumes for their churns. A healthy demand by ice cream producers preparing for spring season demand is noted. Butter production continues to be strong to steady. Some contacts report lower processing capacity due to rebuilding or maintenance of churns, while others report max capacity production schedules. Contract sales are steady and additional loads are available. Spot market purchasing had moderate activity with steady demand this week. Export demand is steady to lighter, with industry sources noting less competitive prices compared to European and Asian markets. A few manufacturers report heavier salted inventories compared to unsalted inventories. Bulk averages range from 3.00 to 10.75 cents.

CENTRAL: Butter makers say cream remains widely available and near-term availability is not expected to change. Churning is busy and some plants ran cream through churns throughout the holiday weekend. Bulk butter demand is lackluster, according to some contacts. They say April has been somewhat quiet in regards to sales in both retail and food service sectors. Salted 80 percent butter continues to be the focus of production for some plant managers, although some plant contacts continue to opt to unsalted loads. Butter plant managers say they are churning for the potential of stronger demand in the late summer/early fall. Bulk butter supplies are available. Butter market tones are quiet.

NORTHEAST: Cream is readily available as spring flush conditions are progressing. Butter plant contacts have relayed that they are churning seven days a week. Contacts have also shared that in the wake of spring holidays retail demand has slowed. In contrast, contacts have shared that foodservice demand is steady to stronger and is in higher demand than this time last year.Inventories vary among manufacturers as they look to rebuild depleted stocks as a result of recent holiday retail surges, as well as labor shortages that have necessitated plants work below full capacity.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/10/23	55,041	66,928
04/01/23	52,969	66,947
Change	2,072	-19
Percent Change	0	0

CME CASH PRICES - APRIL 10 - 14, 2023

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY April 10	$1.6300 (-9)	$1.8550 (+2½)	$2.3500 (-3¼)	$1.1250 (NC)	$0.3650 (NC)
TUESDAY April 11	$1.5875 (-4¼)	$1.79000 (-6½)	$2.3500 (NC)	$1.1400 (+1½)	$0.3650 (NC)
WEDNESDAY April 12	$1.5800 (-¾)	$1.7825 (-¾)	$2.3750 (+2½)	$1.1500 (+1)	$0.3750 (+1)
THURSDAY April 13	$1.5475 (-3¼)	$1.7925 (+1)	$2.3450 (-3)	$1.1600 (+1)	$0.3700 (-½)
FRIDAY April 4	$1.5125 (-3½)	$1.7750 (-1¾)	$2.3275 (-1¾)	$1.1300 (-3)	$0.3625 (-¾)
Week's AVG $ Change	$1.5715 (-0.1941)	$1.7990 (-0.0154)	$2.3495 (+0.0214)	$1.1410 (-0.0028)	$0.3675 (-0.0513)
Last Week's AVG	$1.7656	$1.8144	$2.3281	$1.1438	$0.4188
2022 AVG Same Week	$2.3888	$2.3356	$2.7719	$1.8219	$0.6350

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Two cars of blocks were sold Monday, the last at $1.8550, which set the price. On Tuesday, 1 car of blocks was sold at $1.7900, which dropped the price. One car of blocks was sold Wednesday at $1.7825, which set the price. No blocks were sold Thursday; the price increased on an unfilled bid for 1 car at $1.7925. Five cars of blocks were sold Friday, the last at $1.7750, which set the price. The barrel price dropped Monday on a sale at $1.6300, fell Tuesday on a sale at $1.5875, declined Wednesday on a sale at $1.5800, dropped Thursday on a sale at $1.5475, and fell Friday on a sale at $1.5125. There were a total of 70 carloads of barrels traded this week at the CME.

Butter Comment: The price increased Monday on a sale at $2.3500, rose Wednesday on a sale at $2.3750, declined Thursday on an uncovered offer at $2.3450, and dropped Friday on a sale at $2.3275.

Nonfat Dry Milk Comment: The price increased Tuesday on a sale at $1.1400, rose Wednesday on a sale at $1.1500, climbed Thursday on a sale at $1.1600, then fell Friday on an uncovered offer at $1.1300.

Dry Whey Comment: The price rose Wednesday on a sale at 37.50 cents, declined Thursday on a sale at 37.0 cents, and dropped Friday on a sale at 36.25 cents.

WHEY MARKETS - APRIL 10 - 14, 2023

RELEASE DATE - APRIL 13, 2023

Animal Feed Whey—Central: Milk Replacer:		.3100 (NC) – .4000 (NC)
Buttermilk Powder:		
Central & East:	1.0500 (-1) – 1.1000 (-5)	West: 1.0000 (NC) –1.1300 (NC)
Mostly:	1.0400 (-1) – 1.1000 (-1)	
Casein: Rennet:	5.7000 (NC) – 5.9000 (NC)	Acid: 5.7500 (NC) – 6.0000 (NC)
Dry Whey—Central (Edible):		
Nonhygroscopic:	.3700 (-3) – .4700 (NC)	Mostly: .4200 (NC) – .4600 (NC)
Dry Whey–West (Edible):		
Nonhygroscopic:	.3700 (-2½) – .5150 (+1¾)	Mostly: .3900 (-2) – .4400 (-1)
Dry Whey—NE:	.4100 (-½) – .4825 (-½)	
Lactose—Central and West:		
Edible:	.1600 (NC) – .5000 (NC)	Mostly: .2000 (-1) – .3700 (-3)
Nonfat Dry Milk —Central & East:		
Low/Medium Heat:	1.1200 (NC) – 1.2000 (NC)	Mostly: 1.1400 (NC) – 1.1800 (NC)
High Heat:	1.2600 (-1) – 1.3400 (-3)	
Nonfat Dry Milk —Western:		
Low/Med Heat:	1.0700 (-1) – 1.2050 (-1)	Mostly: 1.0950 (-½) – 1.1750 (-½)
High Heat:	1.2450 (-½) – 1.3950 (-¼)	
Whey Protein Concentrate—34% Protein:		
Central & West:	.8500 (NC) – 1.5000 (-1)	Mostly: 1.0500 (-5) –1.3800 (-4)
Whole Milk:	2.0400 (NC) – 2.1600 (NC)	

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	2.1285	1.9454	1.8395
'23	1.6803	1.5761	1.8175									

USDA Raises 2023 Milk Production Forecast; Price Forecasts Mixed

Washington—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released Tuesday, raised its 2023 milk production forecasts, while its dairy product and milk price forecasts were mixed.

The milk production forecast is raised by 200 million pounds from last month's forecast, to 228.7 billion pounds, on a larger expected cow inventory.

Fat basis dairy imports for 2023 are primarily raised on the strength of a number of dairy products during the first quarter. Imports of casein and milk protein concentrates are expected to remain firm, supporting higher skim-solids basis imports through the year.

Expectations of increased competition in cheese, butter, nonfat dry milk, and whey markets are reflected in lower forecast dairy exports on both a fat- and a skim-solids basis for 2023.

Cheese and butter price forecasts are raised on recent prices, while nonfat dry milk prices are lowered.

Dry whey prices are raised on recent price observations and stronger expected demand.

USDA's new dairy product price forecasts are as follows: cheese, $1.8550 per pound, up 4.5 cents from last month's forecast; butter, $2.4200 per pound, up 8.5 cents from last month's forecast; nonfat dry milk, $1.1650 per pound, down 6.5 cents from last month's forecast; and dry whey, 42.5 cents per pound, up 3.5 cents from last month's forecast.

With the changes in component prices, the Class III price forecast is raised 70 cents from last month's forecast, to $18.25 per hundredweight, while the Class IV price forecast is reduced 20 cents, to $18.10 per hundred.

The all milk price is projected 20 cents higher, at $20.65 per hundred.

In a development that could impact 2023 milk production to some extent, an explosion and fire early this week at a Texas dairy farm, Southfork Dairy Farms in Castro county, killed approximately 18,000 head of cattle and critically injured one agricultural worker, according to Sid Miller, commissioner of the Texas Department of Agriculture.

Castro county is the second-leading milk-producing county in Texas, and in February 2023 accounted for 11 percent of the state's milk production, according to the Southwest federal milk marketing order's "Market Adminstrator's Bulletin."