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USDA Seeks More Info On Make Allowances From IDFA, WCMA

Additional Information Sought To Help Secretary Decide Whether To Launch FMMO Rulemaking

Washington—The US Department of Agriculture (USDA) is asking two dairy industry organizations for additional information regarding specific make allowance values to assist the secretary of agriculture in deciding whether to initiate a federal milk marketing order (FMMO) rulemaking proceeding on the make allowance issue.

Late last month, the Wisconsin Cheese Makers Association (WCMA) and International Dairy Foods Association (IDFA) submitted petitions asking USDA to hold a hearing to address make allowances in FMMO Class III and Class IV pricing formulas.

USDA, in letters to IDFA and WCMA, noted that the IDFA petition cites manufacturing cost study numbers calculated by the Dairy Institute of California, as well as a cost study currently being updated, but not yet completed, by Dr. Mark Stephenson, while the WCMA petition cites information obtained from a

recent WCMA survey and indicates WCMA anticipates including the most current studies of Stephenson published by USDA last year, Stephenson's new study, and a study by Dr. William Schiek of the Dairy Institute of California, as evidence to revise make allowances.

As precedent for requesting a hearing without specific, proposed make allowances, IDFA and WCMA cited two FMMO hearings held in the mid-2000s without specific make allowance values noticed for consideration, USDA noted.

While the referenced hearings were requested without noticing specific make allowance values, rulemaking procedures have changed as a result of the 2008 farm bill, USDA noted.

That change directed the secretary of agriculture to issue supplementary rules of practice defining the guidelines and timeframes for the rulemaking process relating to amendments of orders. Specifi-

cally, the secretary must evaluate a proposal and determine how to proceed within 30 days of its receipt. As part of the evaluation, USDA assesses potential impacts of adopting the proposed regulatory change.

"Without specific make allowance values to analyze, USDA cannot conduct such an analysis for use in evaluating potential impacts of the proposal," USDA stated in its letters to IDFA and WCMA. Therefore, the agency is requesting additional information regarding the specific make allowance values to be considered to assist the secretary in deciding whether to initiate a FMMO rulemaking proceeding on this issue.

The IDFA and WCMA petitions were criticized by the National Milk Producers Federation (NMPF) and several dairy cooperatives. They asked USDA not to grant a national FMMO hearing on the single issue of updating make allowances.

NMPF is expected to submit a comprehensive FMMO modernization proposal to USDA in the near future.

Bill Introduced In House, Senate Would Mandate Front-Of-Package Nutrition Labels

Washington—Legislation introduced in both the House and Senate on Wednesday would among other things, mandate a single, standard front-of-package nutrition labeling system for all food products required to bear nutrition labeling.

The Food Labeling Modernization Act of 2023 was introduced in the House by US Reps. Frank Pallone, Jr. (D-NJ) and Rosa DeLauro (D-CT), and in the Senate by US Sens. Richard Blumenthal (D-CT), Sheldon Whitehouse (D-RI), Edward J. Markey (D-MA), Ben Cardin (D-MD) and Cory Booker (D-NJ).

Regarding front-of-package labeling, the legislation would require a standardized symbol system that displays calorie information related to the product's serving size and interpretive nutrition information related to the content of saturated fat, sodium, added sugars, and any other nutrients that the secretary of the Department of Health and Human Services (HHS, the parent agency of the Food and Drug Administration) determines the highlighting of which will assist consumers in maintaining healthy dietary practices, including by highlighting products containing high levels of such nutrients.

• See **Food Labeling Bill**, p. 6

US Cheese Production In 2022 Was A Record 14.1 Billion Pounds, Up 2.2% From 2021

Washington—US cheese production during 2022 totaled a record 14.1 billion pounds, up 2.2 percent, or 301.7 million pounds, from 2021, according to the *Dairy Products 2022 Summary* report, which was released Wednesday by USDA's National Agricultural Statistics Service (NASS).

US butter production last year totaled 2.06 billion pounds, down 0.2 percent from 2021 and the second straight decline in butter output.

More detailed analysis of 2022 dairy product production will be published in our exclusive *Dairy Production Extra* in the next several weeks.

USTR Report Details US Concerns Over European Union's GI Agenda

Washington—The European Union's (EU) agenda for geographical indications (GIs) "remains highly concerning because it significantly undermines protection of trademarks held by US producers and imposes barriers on market access for US-made goods that rely on the use of common names," such as Parmesan or Feta, according to a report released Wednesday by the Office of the US Trade Representative (USTR).

The *2023 Special 301 Report* is the result of an annual review of the state of intellectual property (IP) protection and enforcement in US trading partners around the world.

In the area of geographical indications, the US is "working intensively" through bilateral and multilateral channels

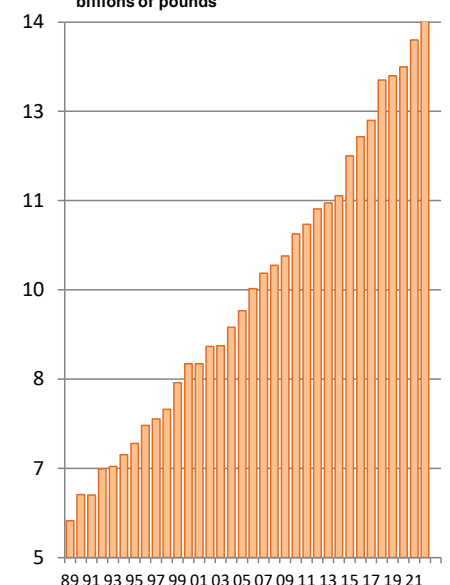
to advance US market access interests in foreign markets and to ensure that GI-related trade initiatives of the EU, its member countries, like-minded nations, and international organizations do not undercut such market access, the report said.

The report detailed the concerns raised by the EU's GI agenda.

First, the EU GI system raises concerns regarding the extent to which it impairs the scope of trademark protection, including exclusive rights in registered trademarks that pre-date the protection of a GI, the report noted. Trademarks are among the most effective ways for producers and companies, including micro, small, and medium-sized enter-

• See **EU's GI Agenda**, p. 11

US Cheese Production
Annual: 1989–2022
billions of pounds





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ADPI's Evolution Reflects Dairy Industry's Evolution

The American Dairy Products Institute is celebrating its 100th anniversary this year, and this marks a great time to review how ADPI's growth and evolution over the past century really reflects the growth and evolution of the dairy industry as a whole.

ADPI actually got its start back in 1923, when the Evaporated Milk Association was established. This might prompt some folks in the dairy industry to wonder why there was ever a trade association devoted just to the evaporated milk industry.

That's because, in 2021, there were only eight plants producing canned evaporated and condensed and whole and skim milk in the US. Production of evaporated and condensed whole milk totaled 534 million pounds, while output of canned evaporated skim milk totaled just 15 million pounds.

But digging through some old NASS dairy product annual summaries, we found that, in 1949, there were 132 plants producing evaporated milk in the US, and production that year totaled 2.8 billion pounds. And digging a bit further, we found that, in the 1940s, evaporated milk production ranged from 2.5 billion pounds in 1940 to 3.8 billion pounds in 1945.

To put these figures in some historical perspective, in 1949, US cheese production totaled 1.2 billion pounds, and there were 2,208 cheese plants in the US; and butter output totaled 1.4 billion pounds, and there were 3,140 US butter plants.

Two years after the Evaporated Milk Association was formed, the American Dry Milk Institute was established. Here, NASS statistics (at least in some cases) date back further than for evaporated milk.

So we can see, for example, that 10 years after ADMI was formed, the US produced over

185 million pounds of nonfat dry milk. Interestingly, NASS has production statistics for dry whole milk dating back to 1920, when output of that product totaled 10.3 million pounds.

NASS statistics for dry milk plant numbers date back just to 1950, when there 75 US plants producing dry whole milk and 459 plants producing nonfat dry milk (NDM output that year totaled 881 million pounds, while dry whole milk production totaled 125 million pounds).

Needless to say, the dry milk industry has grown since ADMI was founded. For example, the US now, at least occasionally, exports more nonfat dry milk in a single month than it produced back in 1935. And the US now produces more dry whole milk in a single month than it produced in all of 1920.

Further, the US dry milk business has diversified considerably in recent years. For example, NASS just started tracking production of skim milk powder back in 2005, and production has grown from 323 million pounds that year to 698 million pounds in 2021. NASS has only been tracking production of milk protein concentrate since 2008, and output has grown from 75 million pounds that year to 197 million pounds in 2021.

Finally, the newest constituent organization in ADPI is the Whey Products Institute, which was established in 1971. If nothing else, WPI might hold a record for the dairy trade association with the shortest life, since it merged with ADMI in 1986, just 15 years after it was founded, to form ADPI (the EMA joined ADPI in 1987).

But it's arguably on the whey side that the dairy industry has truly shown growth and diversification over the years. Again going back to some old NASS statistics, the agency reported that US dry whey production in

in 2021, there were only eight plants producing canned evaporated and condensed and whole and skim milk in the US...we found that, in 1949, there were 132 plants producing evaporated milk in the US, and production that year totaled 2.8 billion pounds.

1949 reached a record high of almost 159 million pounds.

That was the only whey product being tracked by NASS at that time (unless you count milk sugar; in 1949, production of "crude" milk sugar totaled 24 million pounds, while output of refined milk sugar, technical grade, totaled 4.5 million pounds, and production of refined milk sugar, USP grade, was 8.6 million pounds).

Today, of course, NASS tracks the production of a wide variety of whey products, ranging from dry whey to whey protein isolate. And, as ADPI itself reported in its most recent *Dairy Products Production and Utilization Trends* report, in 2021, total USDA reported production of whey-based dairy ingredients for 2021 was 3.9 billion pounds (including 987.8 million pounds of whey permeate).

Suffice it to say that the whey products industry has grown considerably, in pretty much every way imaginable, since the WPI was founded back in 1971.

One other indication of how the dairy ingredients business evolved over the years is to look over the growing list of ADPI Dairy Product Standards. From alpha-lactalbumin to galactooligosaccharides, it's safe to say that the dairy industry continues to grow the list of ingredients it derives from milk. And it's safe to say the founders of EMA, ADMI and even WPI wouldn't recognize some of the ingredients on this standards list.

What's the future hold for ADPI in general and dairy ingredients in particular? More growth, and more changes, to put it simply. Milk production continues to grow, and as Blake Anderson, ADPI's president and CEO, noted at this week's ADPI/ABI annual conference, dairy ingredients and products play an ever-increasing role in the growing dairy industry.

Bill Would Block Anticompetitive Alliances Between Foreign Ocean Liners

Washington—US Rep. John Garamendi (D-CA) on Monday introduced legislation that would allow the Federal Maritime Commission (FMC) to block any agreements among ocean carriers and marine terminal operators determined to be unreasonably anticompetitive without having to first obtain a federal court order.

The Ocean Shipping Competition Enforcement Act is supported by the National Milk Producers Federation, US Dairy Export Council, California Association of Port Authorities, and National Industrial Transportation League.

Current federal law requires the Federal Maritime Commission (FMC) to review proposed agreements between ocean carriers or marine terminal operators to ensure any such agreements are not unreasonably anticompetitive, according to a Garamendi press release.

However, the FMC cannot block an anticompetitive agreement without first obtaining a federal court order, the release stated. If the court fails to act in time, then the agreement takes effect and automatically allows ocean liners and marine terminals to collude.

“The ocean shipping industry was the last transportation sector deregulated by Congress in 1984. Because of that, today the industry is now dominated by nine foreign-flagged ocean liners that openly collude under three carrier alliances handling some 80 percent of cargo,” Garamendi said.

“After reforming our nation’s ocean shipping laws for the first time in nearly a quarter century, Congress must ensure that the Federal Maritime Commission can do its job and fully enforce the law,” Garamendi said.

“This legislation will simplify the process by which the FMC reviews agreements among the largest foreign-owned entities in our supply chain,” said FMC commissioner Max M. Vekich. “While agreements often have pro-competitive benefits, it is important for the FMC, as the watchdog agency, to once again have the ability to determine when such agreements go too far and result in an unreasonable reduction in competition which produces an unreasonable decrease in service or increase in cost.”

Dairy, Other Farm Groups Say OFF Act Would Undermine Promo Programs

Washington—Eighteen dairy and other farm organizations this week voiced their “strong opposition” to the “deceptively titled” Opportunities for Fairness in Farming (OFF) Act, saying that the legislation would “substantially undermine our members’ ability to promote US agriculture- and natural resource-based commodity products.”

The organizations signing the letter included, among others, National Milk Producers Federation (NMPF), American Farm Bureau Federation, National Cattlemen’s Beef Association, National Pork Producers Council, United Egg Producers, American Sheep Industry Association, National Cotton Council, National Sorghum Producers, and American Soybean Association.

The trade associations’ letter was sent to US Reps. Glenn “GT” Thompson (R-PA), chairman of the House Agriculture Committee, and David Scott (D-GA), that committee’s ranking member; and US Sens. Debbie Stabenow (D-MI), chairwoman of the Senate Agriculture Committee, and John Boozman (R-AR), that committee’s ranking member.

These associations represent US farmers, foresters, and processors of raw materials, the letter noted. Each of these industries plays a “critical and irreplaceable role” in the US economy through the production of food, fiber, and other essential goods.

The OFF Act, which was introduced in the House and Senate two months ago, would, among other things: prohibit checkoff

programs from contracting with any organization that lobbies on agricultural policy; prohibit employees and agents of the checkoff boards from engaging in activities that may involve a conflict of interest; and establish uniform standards for checkoff programs that prohibit anti-competitive activity, unfair or deceptive acts, or any practice that may be disparaging to another agricultural commodity or product.

Checkoffs were established at the urging of the producers of their respective product, the associations’ noted. While each individual program operates in a manner crafted to suit the needs of that specific commodity, generally, a small portion of the sales receipts of that commodity is allocated to a research and promotion board overseen by the USDA.

“Research and promotion boards exist to develop new markets and strengthen existing channels for specific commodities while conducting important research and promotional activities. They also work to educate consumers on behalf of a particular commodity to expand total demand to the benefit of all producers.”

“Using the pooled resources and stakeholder investments obtained through checkoff assessments, they promote the product as a whole to create an industry-wide benefit through increased sales, consumer awareness, and higher overall demand,” the letter continued. “For every dollar invested into a commodity checkoff, producers see several more in return.”

Proponents of the OFF Act argue the legislation would increase transparency and close perceived loopholes in the statutes enabling checkoff programs.

“This is an inaccurate assessment. In fact, the bill would not create any new checks and balances to ensure compliance and fairness,” the letter stated. “Checkoffs are already subjected to rigorous compliance protocols, both internally and by USDA. Rather, the bill would stymie research collaboration, undermine producer direction of these programs, and unnecessarily restrict implementation of critical checkoff functions.”

None of the federally authorized research and promotion boards are signatories to the letter, which is “not a coincidence,” the letter noted. “Contrary to claims made by supporters of the OFF Act, checkoffs are prohibited from using their resources to influence public policy.”

The trade associations that signed the letter “are organizations which our members voluntarily elect to join. Each is one of the numerous individuals who pay checkoff assessments. We oppose this misguided legislation because these same members understand the value of checkoff programs and have seen firsthand the return on their investments over the years.”

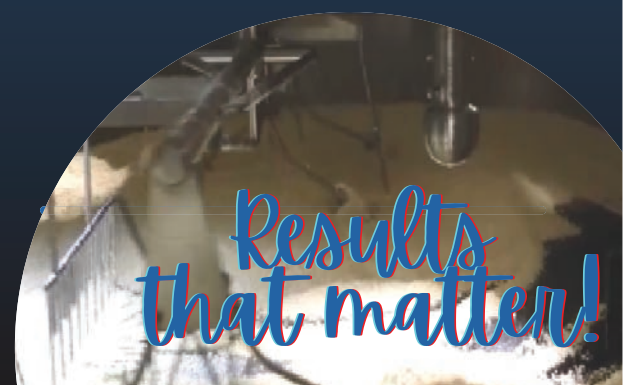
The associations maintain that the OFF Act “would set producers back decades in the work which has been done to promote our commodities and improve the businesses and livelihoods of our members. Checkoff programs have made significant, measurable strides raising the level of demand for each of our respective products.”

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Packaging Study Highlights Growing Importance Of Sustainability

Herndon, VA—PMMI, The Association for Packaging and Processing Technologies, and the American Institute for Packaging and the Environment (AMERIPEN) recently released a study and accompanying infographic identifying key trends in packaging design and materials and the implications of these trends on legislation and the recovery systems for consumer-packaged goods (CPG) companies.

The 2023 PACKAGING COMPASS, based on extensive research and analysis conducted by AMERIPEN and PMMI, highlights the growing importance of sustainability in the packaging industry, as consumers become increasingly aware of the environmental impact of packaging materials and manufacturers strive to reduce waste and emissions.

This research strives to close the gap between design needs and recovery needs by beginning a conversation on trends, presenting forecasts for the coming decade, and recognizing the role of multiple stakeholders in advancing a circular packaging system, PMMI and AMERIPEN explained.

As the infographic illustrates, metal beverage cans, PET bottles, and flexible plastic wrap lead the overall compound annual growth rate (CAGR) in packaging materials, which has shown some fluctuation since 2021, but is projected to decrease to 1.3 percent CAGR by 2025.

Based on the report findings, this slight slowdown reflects the movement within omnichannel commerce to design primary packaging for shipping, eliminating the

need for secondary and, in some cases tertiary packaging, along with the return to retail as consumers head back to stores after COVID.

Looking at overall material usage, survey respondents indicate that 75 percent of CPG companies continue to use plastic, more than those who use paper, and significantly more than those who use metal or glass.

When asked about shifts in packaging usage over the next 10 years, the report indicates that CPGs are increasingly looking to sustainable materials such as compostable, certified SBS paperboard, certified Kraft paperboard, bio-based bioplastics, and post-consumer-recycled content (PCR).

Based on materials changes proposed by the CPG community, the report forecasts growth in lightweight materials like flexible film pouches and food wrappers that are not yet widely recoverable. Compostables are viewed by CPGs as seeing a significant increase, although like flexible films, they currently lack a significant recovery system to ensure they are composted after use.

Lastly, recycled content in packaging is expected to grow with many CPG firms identifying plans to increase PCR content in existing packaging.

Both the report and infographic outline key packaging waste and policy implications brought on by these shifts toward a more circular packaging system:

Extended producer responsibility (EPR): Shifting financial and operational responsibility for end-of-life management of products to

producers, instead of taxpayers and government.

Universal Access: Providing all households with convenient and consistent access to recycling and composting services.

Standardized Definitions: Clear recycling, composting, and other recovery definitions to reduce consumer confusion.

Material Bans: Shifting from material bans to dialogues on the best ways to collect, sort, and reprocess materials to reduce environmental impact.

Recovery Innovation: Federal investments into programs uncovering emerging science and data to drive efficiencies across packaging design and waste management.

Data Collection: Consistent data collection to measure and benchmark the performance of a circular packaging economy.

“By releasing this deep dive into the trends driving the circular packaging system, we hope to facilitate an industry dialogue that will help close the gap between design needs and recovery needs,” commented Jorge Izquierdo, vice president, market development, PMMI.

“To further this effort, the new Sustainability Central feature at Pack Expo Las Vegas will shine a light on this issue and bring all segments of the industry together, continue the conversation around the importance of increasing the culture of sustainability in our industry, and help us better target investments as well as legislation to ensure success,” Izquierdo said.

The Sustainability Central and Sustainability Stage at Pack Expo will serve as a destination taking a look into what sustainability means and will provide actionable sustainable solutions in manufacturing, materials and design.

FROM OUR ARCHIVES

50 YEARS AGO

April 27, 1973: Albany, NY— New Jersey Ag Secretary Phillip Alampi was elected president of the newly-created Eastern US Ag & Food Export Council. Maryland Ag Secretary Young Hance will serve as vice president, and New York Ag Commissioner Frank Walkley is secretary-treasurer.

Washington—The food industry is asking if “there’s any risk when even a small amount of a chemical that causes cancer in lab animals is introduced into human foods,” as cattlemen were told to stop injecting cattle with DES – long known to cause cancer in lab animals. The immediate effect of FDA’s ban on DES is commercial one, Ag Secretary Earl Butz noted.

25 YEARS AGO

April 24, 1998: Madison—Four new graduates of the Wisconsin Master Cheesemaker program were introduced here this week. They include: Scott Erickson, Bass Lake Cheese; Ken Nett, Sartori Foods; Ronnie Sullivan, Old Wisconsin Cheese; and Joseph Widmer, Widmer’s Cheese Cellars.

Boulder, CO—Horizon Organic Dairy has acquired the Juniper Valley Farms brand of organic milk and other products. The combination of Horizon and Juniper Valley, based in Roxbury, NY, creates the largest supplier of organic milk in New York State.

10 YEARS AGO

April 26, 2013: Plain, WI—Ferdinand “Ferdie” Nachreiner, 90, former owner of Cedar Grove Cheese here, passed away April 13. Nachreiner and his wife Imelda bought Cedar Grove in 1947. In 1989, the couple sold the cheese company to their daughter Beth and her husband, Bob Wills.

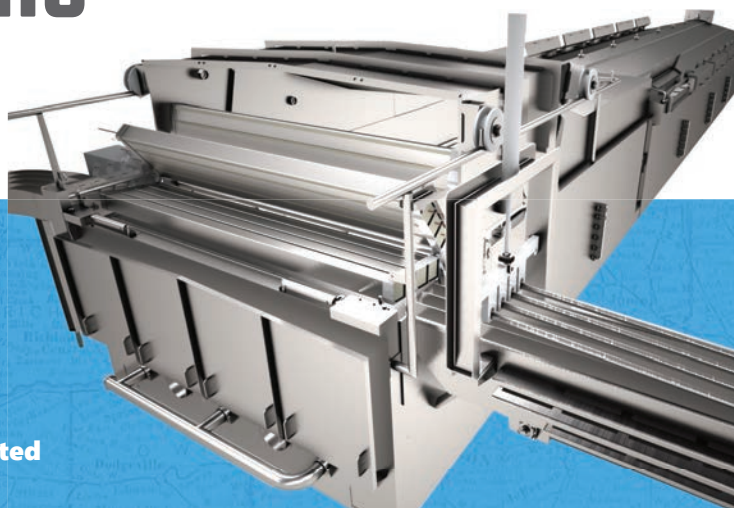
Seattle, WA—Darigold announced the completion of its new milk powder dryer at its processing plant in Lynden, WA. Bringing the dryer online is a milestone for the dairy cooperative after a fire destroyed the dryer in February 2012. The new RELCO dryer will be able to produce 16,800 pounds of powder per hour, 6 percent more than the one it replaced.

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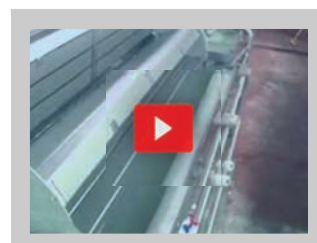
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Animal Source Foods Have Nutrients Not Easily Obtained From Plant-Based

Rome, Italy—Milk, meat and eggs offer crucial sources of much-needed nutrients which cannot easily be obtained from plant-based foods, according to a report released Tuesday by the Food and Agriculture Organization (FAO) of the United Nations.

Terrestrial animal source food (TASF) within healthy dietary patterns can make “vital contributions” to efforts to meet global nutrition targets for 2025 the report said. In the FAO’s assessment, TASF is taken to comprise all food products obtained from terrestrial animals.

Several of the nutrients and bioactive compounds highlighted in the report play important roles in human nutrition and health. TASF digestibility is modulated both by the food matrix and by the overall diet of the individual. TASF can provide large proportions of the recommended nutrient intake (RNI) of both macronutrients and micronutrients throughout the life course.

Evidence indicates that all TASFs provide high-quality proteins, as indicated by Digestible Indispensable Amino Acid Scores (DIAAS), the report noted. The two primary protein categories in milk are casein and whey. Whey

proteins can act in concert with other nutrients, specifically minerals, to enhance absorption and metabolism. Caseins serve as protein carriers for calcium and phosphorus.

Evidence also shows that TASFs are micronutrient dense and provide several limiting micronutrients in bioavailable matrices that are more easily absorbed and metabolized than those in other foods. TASFs are an “especially important source” of vitamin B12, which is not found in bioavailable forms in plant-based food.

Choline, which has relatively recently been recognized for its role in health and development, is found in high concentrations in liver, eggs and other TASFs. Very high proportions of the recommended nutrient intake (RNI) can be met by consuming these products.

Selenium is also found in high concentrations in TASF. Milk and dairy products and other TASFs provide high proportions of the RNI of calcium, which is vital for bone health and various other biological processes. TASF contain a range of bioactive compounds that have been associated with anti-inflammatory and anti-oxidative processes.

Milk lipids are primarily comprised of triacylglycerols (98 percent) and very small fractions of diacylglycerol, cholesterol, phospholipids, and free fatty acids. Milk fatty acids are a function of feed, stage of lactation and animal species. Bovine milk contains approximately 70 percent saturated and 30 percent unsaturated fatty acids. Oleic acid, conjugated linoleic acid and omega 3 fatty acids in bovine milk may promote positive human health outcomes.

Concerns about saturated fats and their association with cardiometabolic health have been raised but largely derive from observational studies, the report noted. One systematic review of randomized control trials (RCTs) examined the effects of cheese consumption on blood lipids and lipoproteins and found that it increased total cholesterol or low-density lipoprotein cholesterol levels when compared to tofu or fat-modified cheese, and reduced low-density lipoprotein cholesterol when compared to butter.

With regard to micronutrients, milk and dairy products are especially well recognized for their high concentrations and high bioavailability of calcium, which is bound to casein in micellar form but also to whey proteins and inorganic salts. Other macrominerals concentrated in milk are phosphorus, magnesium and

potassium, and the microminerals zinc and selenium are also provided by milk. Iodine is found in bovine milk

Among dairy products, dry milk powder has the highest concentrations of several vitamins and minerals, although fresh buttermilk, cream and sour cream also have relatively high micronutrient levels, according to the report. Fat-soluble vitamin contents again vary with animal diets and across milk products (whole, low-fat and skimmed).

Whole milk contains bioavailable vitamin A. Raw cow’s milk contains low levels of vitamin D relative to some TASFs but may be fortified in commercially available products. Where water-soluble vitamins are concerned, milk provides high levels of vitamin B complex and some vitamin C.

Microbiome science has recently revealed that some effects of the diet on health may be mediated by the gut microbiome. Various TASFs, including fermented dairy products and meat, affect the composition and function of the gut microbiome and hence might affect human health via the production of microbial metabolites. High intake of red and processed meat and saturated animal fats may have deleterious effects, while fermented dairy products seem to be associated with reduced inflammation, the report said.

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Food Labeling Bill

(Continued from p. 1)

This labeling system will clearly distinguish between products of greater or lesser nutritional value. The information will: appear in a consistent location on the principal display panels across products; have a prominent design that visually contrasts with existing packaging design; and be sufficiently large to be easily legible.

The Food Labeling Modernization Act also includes sections related to, among other things:

- Claims for conventional foods, including health-related claims and nutrient content claims.

- Use of specific terms, including the terms “healthy” and “natural.”

- Format of the ingredient list, including requirements for font size, uppercase and lowercase characters, serif and noncondensed font types, high contrast between text and background, and bullet points between adjacent ingredients with appropriate exemptions for small packages or other considerations.

Under the legislation, proposed rules to carry out most requirements would have to be issued within one year, and final rules within two years of enactment.

The Food Labeling Modernization Act is supported by Center

for Science in the Public Interest (CSPI), Consumer Reports, Consumer Federation of America, Environmental Working Group, International Fresh Produce Association, Gluten Free Watchdog, Celiac Disease Foundation, and Beyond Celiac.

“The Food Labeling Modernization Act of 2023 will increase transparency and promote healthy choices through food labels,” said Dr. Peter G. Lurie, CSPI’s president. “Tackling our nation’s enormous burden of diet-related disease will require a whole-of-government approach.

“With the Food Labeling Modernization Act of 2023, Congress joins the White House and federal agencies in taking steps to improve the health of our nation’s food supply, and in turn promote the health of our population,” Lurie added.

“We’ve all struggled at times to navigate today’s opaque food labels and ‘healthy’ marketing claims during trips to the grocery store,” Pallone said. “The Food Labeling Modernization Act will update our nation’s food labeling requirements to provide consumers with clearer nutritional information and rein in misleading marketing claims.

“This legislation will make it easier for consumers to determine the right food choices for their families at the grocery store,” Pallone continued. “I look forward

to working with my colleagues to finally update our nation’s food labels.”

“This legislation will reform antiquated labeling rules that undercut efforts to buy healthy food,” Blumenthal said. “Consumers deserve straightforward, easily accessible information about the ingredients and nutritional value of products they want to buy.

“With front-of-package labels, clearly marked allergens, and clarified guidelines to deter misleading claims, our measure will bring transparency and simplicity to Americans’ shopping experience,” Blumenthal said.

“Tackling our nation’s enormous burden of diet-related disease will require a whole-of-government approach.”

—Dr. Peter G. Lurie, CSPI

“Times have changed, our shopping habits have changed, and the food industry is always evolving,” DeLauro said. “It is past time that food labeling caught up. Improvements are desperately needed. Front-of-package labels are the future, and a welcomed change that will better consumer knowledge of what is in the food they buy.”

“Americans are too often misled by unclear or deceptive food labels because federal labeling standards haven’t been updated in decades,” Sheldon Whitehouse (D-RI), commented. “This bill will modernize labeling rules to help consumers gain a better understanding of what’s in their food so they can make healthier decisions and better avoid potentially dangerous allergens.”

“The food we eat should have clear and consistent labeling so that every American can know not only what they pay for, but consume,” Markey said. “The health of our communities is inseparable from access to healthy food. We must not only work to ensure every family can afford their food but also ensure that Americans have the information they need to make the right choice for themselves and their loved ones.

“It’s past time we updated and modernized food labels on grocery store shelves,” Markey added.

“Ultra-processed foods promoted by big food companies have helped lead to an explosion of diet-related diseases such as diabetes in our country,” Booker said. “Deceptive tactics are often used to market these products, by making them seem healthy or by obscuring high levels of added sugars and salts.

NE-DBIC Accepting Applications For Dairy Marketing, Branding Services Grants

Montpelier, VT—The Northeast Dairy Business Innovation Center (NE-DBIC) is now accepting applications under the Dairy Marketing and Branding Services Grant Program, which provides grants for established value-added dairy producers and producer associations to access professional marketing and branding services to elevate value-added dairy businesses.

Projects funded by this grant will increase the exposure and promotion of regionally produced products guided by marketing/branding professionals. Funded projects will increase consumer awareness of products, develop market channels and distribution opportunities to increase product placement, support innovative strategies to increase consumption, and/or increase business revenues.

Licensed dairy processors and producer associations from the Northeast are invited to apply. The Northeast region, for the purposes of NE-DBIC programs, includes Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont.

Grant applicants must be one of the following:

- Dairy processors that transform raw milk sourced from the Northeast region into an edible product and are: a licensed dairy processor in compliance with all required state and/or federal standards; headquartered or based in the Northeast; and, if a value-added processor, products are manufactured within the Northeast.

- Dairy producer association/dairy council which represents and promotes dairy products and businesses of the Northeast.

All applications must demonstrate that the applicant has used at least one Dairy Business Innovation Initiative technical assistance resource in the development of the proposed project. Grant funds must prioritize professional marketing/branding services. Up to 25 percent of total grant funds may be used to implement those services.

Applications are being accepted until 2:00 p.m. EST on June 8. A total of \$400,000 is available under this program. For details, contact Ali Boochever, grants coordinator, at (802) 261-5740; ali.boochever@vermont.gov.

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Bongards Receives Temporary Permit To Test Use Of Olive Oil As Cheese Slice Anti-Sticking Agent

College Park, MD—The US Food and Drug Administration (FDA) today announced that it has issued a temporary permit to Bongards Creameries to market test several pasteurized standardized cheeses that deviate from the standards of identity for cheese products.

The permit covers interstate marketing test of several pasteurized standardized cheeses, FDA noted. The test products deviate from the standards of identity for cheese products under 21 CFR 133.167, 133.169, 133.170, 133.171, 133.173, 133.174, 133.175, 133.179, and 133.180.

Specifically, the permit would allow the manufacture of cheese products using extra virgin olive oil, which is not permitted under the standards of identity for these cheese products, as the slice anti-sticking agent, FDA stated in a notice published in today's *Federal Register*.

Consumers can distinguish this deviation in manufacturing from standardized cheese through the ingredient list, wherein the "olive oil" ingredient would be declared as such according to its common or usual name followed by a means (e.g., an asterisk and footnote) to indicate to the consumer that the ingredient is not found in regular cheese consistent with 21 CFR part 133.

The purpose of the temporary permit is to allow Bongards to market test the products throughout the US, FDA noted. The permit will allow Bongards to evaluate commercial viability of the products and to collect data on consumer acceptance of the products.

The permit provides for the temporary marketing of a maximum of 20 million pounds of the test products. Bongards Creameries will manufacture the test products at its facilities located in Bongards, MN, and Humboldt, TN.

Bongards will produce, market test, and distribute the test products in any combination of cheese slices, including Pasteurized Process American, Cheddar, Pepper Jack, Swiss, Mozzarella, and Provolone, throughout the US, FDA noted. Each ingredient used in the food must be declared on the labels.

The temporary permit is effective for 15 months, beginning on the date Bongards introduces or causes the introduction of the test products into interstate commerce, but not later than July 27, 2023.

USDA Seeks Butter, Yogurt, UHT, Evaporated Milk For July-Sept

Washington—The USDA on Monday invited offers to sell butter and yogurt for use in domestic food distribution programs.

Specifically, USDA is seeking to purchase 123,120 pounds of print salted butter, 36/1-pound cartons; 202,068 pounds of high protein blueberry yogurt, 24/4-ounce cups; 208,740 pounds of high protein strawberry yogurt, 24/4-ounce cups; 116,238 pounds of high protein vanilla yogurt, 24/4-ounce cups; and 51,288 pounds of high protein vanilla yogurt, 6/32-ounce tubs.

The delivery period for these butter and yogurt products is July 1 through Sept. 30, 2023. Bids are

due by 1:00 p.m. Central time on Monday, May 15, 2023.

Meanwhile, USDA on Wednesday invited offers to sell ultra high temperature (UHT) and evaporated milk products for use in domestic food distribution programs.

Specifically, USDA is seeking to purchase 185,895 pounds of skim evaporated milk, 24/12-ounce cans; 10,681,200 pounds of 1 percent milkfat UHT milk, 12/32-fluid ounce boxes; and 457,712.64 pounds of 1 percent milkfat UHT milk, 27/8-ounce boxes.

The delivery period for these evaporated and UHT milk products is July 1 through Sept. 30,

2023. Bids are due by 9:00 a.m. Central time on Wednesday, May 10, 2023.

USDA noted that multiple states have minimum milk pricing standards, and that the milk products being delivered within the applicable state must comply with the minimum milk price laws of the respective state. Items for delivery to offshore locations require the contractor to arrange and pay for ocean transportation in addition to the transportation.

USDA purchases a wide variety of dairy products, including cheese, fluid milk, butter, yogurt, UHT and evaporated milk, for use in various nutrition programs. For more information on selling dairy and other food products to USDA, visit www.ams.usda.gov/selling-food.

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Allied Blending, Millbio To Partner On Natural Preservatives For Dairy



Peter Luck (center in photo), managing director of Millbio North America meets the Allied Blending team, including (from left to right) Frederic Schuldters, Allied Blending CEO; Tara Perry, director of operations; Luck; Matt Buss, director of research and development; and Kevin Barnes, director of marketing. Photo courtesy of Allied Blending

St. Louis, MO—Allied Blending LP, a leader in anti-cakes for the shredded cheese industry, and Millbio, a global player for clean label solutions to industrial bakeries, have announced an exclusive partnership to bring products with natural, clean-label preservatives to the dairy and plant-based industries.

Allied Blending noted that it invests heavily into its research and development organization to bring innovative new ingredients to its customers as part of its value-add ingredient blends.

“Our partnership with Millbio is an exciting opportunity to expand the application of their natural preservatives outside the bakery industry to our anti-cake and plant-based customers and keep them on the cutting edge,” said Frederic Schuldters, Allied Blending’s CEO.

Allied Blending noted that its history of innovation has resulted in three active patents of anti-cake formulations for the cheese

industry, including the XF technology, a growing alternative to gas flushing.

In addition to their partnership for natural preservatives, Allied Blending and Millbio will be working closely together to find applications for other ingredients across Allied Blending’s product lines.

“Together with Allied Blending, we will be able to introduce novel plant-based shelf-life and mold inhibition technologies in this industry,” said Peter Luck, managing director, Millbio North America. “With Allied Blending’s technical and application expertise we will be able to provide successful solutions for a growing demand clean-label preservation.”

Allied Blending expects to be able to bring new clean-label anti-cake blends to market by the third quarter of 2023 with plant-based solutions still in development.

For more information, contact Allied Blending, at (800) 758-4080; or visit www.alliedblending.com.

SCHOLARSHIPS

Zachary Szondy, Emma Bangart Win WDPA Scholarships

Middleton, WI—The Wisconsin Dairy Products Association (WDPA) recently announced winners of its 2023 Robert L. Bradley and Wisconsin Dairy Products Association Scholarships.

Zachary Szondy, currently finishing up his junior year at the University of Wisconsin-River Falls, earned this year’s Robert L. Bradley Scholarship.

Szondy has been active in various school clubs and activities, and has earned the Award of Excellence from the National Congress of Future Scientists and Technologists.

After earning a degree in food science, Szondy will pursue a career as a manager or operations supervisor at a dairy manufacturing plant.

Emma Bangart earned the 2023 Wisconsin Dairy Products Association Scholarship. She will begin her sophomore year at UW-River Falls in August, working towards a dairy science degree with a pre-veterinary emphasis.

Bangart grew up on her family’s 120-cow dairy farm and has been active in both county and state Holstein associations.

Szondy and Bangart will each receive a check for \$2,000 for their scholarships at the WDPA World Dairy Expo (WDE) Championship Dairy Product Contest auction on Tuesday, Oct. 3, 2023.

In addition to these two scholarships, WDPA also awards a \$2,000 scholarship to the MATC Culinary School and a \$2,500 donation to the National Collegiate Dairy Products Evaluation Contest every year.

previous experience in food and beverage sales, and will be headquartered in Columbus, OH.

The US Department of Agriculture (USDA) has tapped MANJIT MISRA as director of the National Institute of Food & Agriculture (NIFA), effective May 8. Prior to joining USDA, Misra served as a professor of agricultural and biosystems engineering at Iowa State University, and was founding director of the Iowa State Biosafety Institute for Genetically Modified Agricultural Products. Throughout his career, Misra served on more than 60 local, national, and international boards and committees, including the Steering Committee for the Food & Agriculture Organization’s (FAO) International Conference on Biotechnology. He also earned several awards for leadership, including the Global Agricultural Leadership Award from the Indian Council of Food & Agriculture. In his new role as NIFA director, Misra will lead the agency’s work in advancing agricultural research, education, and extension.

The Dairy Business Association (DBA) and Edge Dairy Farmer Cooperative have hired ANDREA FENCL as a communications specialist, responsible for marketing and communications campaigns for both organizations and the various brands they represent. Areas of focus will be supporting communications, events, marketing and overall project management. Fencl brings experience in communication and sales to her new post, most recently serving as a communications specialist for Wisconsin’s Faith Technologies, Inc.

The Consumer Brands Association has named Genna Gent as executive vice president of industry engagement, effective May 17. In this role, Gent will serve as the organization’s strategic engineer for products, sales and business growth. She will also be responsible for driving industry engagement and value, overseeing membership and directing Consumer Brands’ flagship events CPG Summit and the CPG Legal Forum. Gent joins Consumer Brands from the McDonald’s Corporation, where she led global public policy and government affairs. She also spearheaded the company’s COVID-related government relations strategy. Prior to McDonald’s, Gent ran government affairs for the American Beverage Association.

PERSONNEL

The International Food Information Council (IFIC) has named WENDY REINHARDT KAPSAK as its new CEO, effective May 1. She is returning to IFIC after a previous tenure from 2000 to 2012, where she worked as senior director, health and wellness. Reinhardt Kapsak most recently served as president and CEO of Produce for Better Health Foundation, where she led efforts to increase fruit and vegetable consumption through research, public-private partnerships, value chain, and consumer engagement strategies.

MELANIE BRADY has joined Wixon as the company’s new East Coast account manager. Brady arrives at Wixon with

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New Deadline For Commenting On Plant-Based Milk Alternative Labels Is July 31, 2023

Silver Spring, MD—The US Food and Drug Administration (FDA) is reopening the comment period for the draft guidance on the labeling of plant-based milk alternatives, and the new deadline for submitting comments is July 31, 2023, the agency announced today.

The agency said it is extending the comment period on the draft guidance in response to requests for an extension to allow interested persons additional time to submit comments.

Among those requesting an extension of the comment period were the International Dairy Foods Association, the Plant Based Foods Association, and the Good Food Institute. Both IDFA and PBFA requested a 90-day extension of the comment period, and FDA concluded that it is reasonable to reopen the comment period for 90 days.

Comments should be submitted to www.regulations.gov, and identified with the docket number FDA-2023-D-0451. As of today, the agency has received more than 500 comments on the draft guidance.

Under FDA's draft guidance, which was released more than two months ago, plant-based milk alternatives must be labeled with a common or usual name, but there is no requirement that they be labeled with more than one common or usual name. Thus, a plant-based milk alternative may be labeled with the term "milk," "beverage" or "drink."

In the names of plant-based milk alternatives, the term "milk" should be qualified by the plant source of the food, the guidance stated. The name may be a single word, such as "soymilk"; multiple words, such as "soy milk"; or hyphenated, such as "soy-milk."

While "plant-based" or "plant" may be used to describe a plant-based milk alternative, FDA does not recommend using only these terms in the name of the food. "Plant-based milk" is not the common or usual name of plant-based milk alternatives, the agency said.

Also, FDA's draft guidance recommends that plant-based milk alternatives that have a nutrient composition that is different than milk include a voluntary nutrient statement that conveys how the product compares with conventional milk.

FDA's draft guidance focuses only on plant-based alternatives to milk and not plant-based alternatives to other dairy products.

Good Food Award Winners Lauded; Ceremony Relocates To Portland, OR

Portland, OR—Artisan cheese and dairy companies earning Good Food Awards for 2023 were recognized last week by the Good Food Foundation.

Now in its 13th year, the Good Food Awards Ceremony – historically held in San Francisco, CA – was hosted here for the first time.

This year's competition drew over 2,000 entries in 18 categories, with 237 winners. Nearly half of the top finishers are first-time winners, and the majority are small businesses with less than \$1 million in yearly revenue.

The winners are following singular visions of excellence, subverting an "every man for himself" mentality and working to build a more connected society, commented Good Food founder and executive director Sarah Weiner.

They're using food to create an impact that reaches far beyond the plate, Weiner continued.

Lead sponsor Faire, one of the largest online wholesale markets that works with dozens of Good Food Award winners, noted it was proud to support value-driven entrepreneurs in the food and beverage industry.

In each of the 18 categories, three food manufacturers from each region – North, South, East, West and Central – receive the honor each year.

Cheese Category Winners

Cheese category co-chairs for this year were Rebekah Baker, director of cheese for United Natural Foods, Inc. (UNFI); Felice Thorp, Felice Foods; Debra Dickerson, 3D Cheese; and Doralice Handal,

Denier-Handal Wines & Locals Tasting Room.

Rebecca Buhler of Tomales Bay Foods and Debbie Peterson also served on the Cheese category committee.

Entries must fit within the sub-categories of Fresh, Semi-Soft, Semi-Hard, Hard or Yogurt.

Entries were evaluated by a team of judges including cheese maker Maureen Cunnie; Dimitri Saad, Food Matters Again; Leslie Santarina, Broadway Angels & C200; Aislinn Muir, Amy's Kitchen; Timothy Melano, Triple Coffee; Andy Fitzgerald, Sach Foods; David Hauss, Pacific Cheese Company; Janet Fletcher, Planet Cheese; Stephanie Jordan, World's Best Cheeses West; Emily O'Connor, Merchant & Monger; Trevor Thomas, Lactalis American Group; and Michelle Sheely, St. Benoit Creamery/Laura Chenel.

Winners in the West Region include: Bellwether Farms Organic A2 Whole Milk Cow Milk Yogurt - Plain, **Bellwether Farms**, Petaluma, CA; Atika, **Tomales Farmstead Creamery**, Petaluma, CA; Cascabel Chile Curds, **CheeseSmith Artisan Creamery**, San Diego, CA; and Reserve Boont Corners and Boonter's Blue, **Pennyroyal Farm**, Boonville, CA.

Winners in the East Region include: Adironjack, **Nettle Meadow Cheese Company & Sanctuary**, Warrensburg, NY; Ashbrook, **Spring Brook Farm Cheese**, Reading, VT; St. Malachi Reserve, **The Farm at Doe Run**, Coatesville, PA; and Cachalot and Finback, **The Mystic Cheese Company**, Groton, CT.

Winners in the Central Region include: Raclette and Bandit Red, **Black Radish Creamery**, Alexandria, OH; Tea Rose and Sofia, **Capriole**, Greenville, IN; and Anabasque, **Landmark Creamery**, Belleville, WI.

Winners in the North Region include: Fromage Blanc, **Briar Rose Creamery**, Dundee, OR; Sawtooth, **Cascadia Creamery**, Trout Lake, WA; and Smokey Blue, **Rogue Creamery**, Central Point, OR.

Winners in the South Region include: Cottonbloom and Doeling, **Boxcarr Handmade Cheese**, Cedar Grove, NC; and **Working Cows Dairy**, Slocumb, AL.

Award winners in the Confectionery category, include Sweet Cream Caramel Sauce, **Holmes Sweet Home**, Simpsonville, SC; Ghost Pepper Caramel Sauce, **Madison Chocolate Company**, Madison, WI; Blackberry Basil Caramel, **Videri Chocolate Factory**, Raleigh, NC; Gotham Chocolates Passion Fruit Caramels, **Gotham Chocolates**, New York, NY; and Sweet Pistachio Cream, **Chio**, Portland, OR.

In the Drinks category, spicy hot chocolate and drinking chocolate entries earned several awards, including: Midnight Truffle Sipping Chocolate, **Creo Chocolate**, Portland, OR; Hojicha Hot Chocolate Mix, **Dandelion Chocolate**, San Francisco, CA; Mexican Hot Chocolate, **MOCO (My Organic Coco)**, Norwich, VT; and Chokola Péyi, **Momo Cocoa**, Portland, OR.

Garlic Ghee by Zazi Natural Foods of Oak Park, IL, earned an award in the Pantry category, according to results.

For a full list of this year's winners, visit www.goodfoodfdn.org/awards/winners/2023.

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Second Meeting Of Dietary Guidelines Advisory Committee To Be May 10

Washington—The US Department of Health and Human Services and USDA will host the second full meeting of the 2025 Dietary Guidelines Advisory Committee (DGAC) on May 10.

The meeting will be livestreamed for public viewing. Members of the public who wish to view the meeting may register on DietaryGuidelines.gov.

The DGAC is tasked with reviewing the current body of science on key nutrition topics and developing a scientific report that includes its independent assessment of the evidence and recommendations for HHS and USDA as they develop the Dietary Guidelines for Americans.

The Committee's review, public comments, and input from federal nutrition experts will help inform HHS and USDA as the agencies develop the 10th edition of the Dietary Guidelines for Americans.

A detailed agenda will be announced in advance of the May 10 meeting at DietaryGuidelines.gov. The agenda will include presentations by each subcommittee and deliberation by the full committee regarding the prioritization of scientific questions and initial draft protocol development and discussion of plans for future committee work.

Public comments to the DGAC opened on Jan. 19, 2023, and will remain open throughout the com-

mittee's deliberations. Comments may be submitted at www.regulations.gov; the document number is HHS-OASH-2022-0021-0001.

Three months ago, HHS Secretary Xavier Becerra and USDA Secretary Tom Vilsack announced the appointment of 20 nationally recognized scientists to serve on the 2025 Dietary Guidelines Advisory Committee. The inaugural meeting of the DGAC was held Feb. 9-10.

Future meeting dates, times, and other relevant information will be announced via the *Federal Register* and at DietaryGuidelines.gov.

The Committee will disband after delivery of its final report to the secretaries of HHS and USDA, or two years from the date the charter was filed, whichever comes first.

CCFN-Sponsored Event Highlights Importance Of Common Food Name Protections

Geneva, Switzerland—The Consortium for Common Food Names (CCFN) sponsored an event at the World Intellectual Property Organization (WIPO) Committee on Development and Intellectual Property (CDIP) in Geneva Thursday on the importance of common name protections.

WIPO is a specialized agency of the United Nations, tasked with discussing and shaping international intellectual property (IP) rules and policies. In recent years, as the European Union (EU) has aggressively pursued the confiscation of common names, the issue of geographical indications (GIs) and their proper use has become an important issue among WIPO stakeholders, CCFN noted.

"We're seeing attempts to confiscate common names all over the globe, and the pace is not slowing down," said Jaime Castaneda, CCFN's executive director. "CCFN has been a bulwark for common food names, yet there has not been an equal counterweight to the EU's GI campaign from other governments around the world. We are confident, however, that the more that governments learn about the issue, the more momentum we will see for implementing commonsense GI programs."

The CCFN-sponsored event focused specifically on how governments can balance legitimate GIs with the rights of producers and users of common food and beverage names. The US Patent and Trademark Office (PTO) and the Philippines PTO explained their approach to the issue.

Also, industry representatives from Dairy Australia and CCFN Chairman Jeff Schwager, former CEO of Sartori, shared their perspectives on how losing the ability to use common names affects everyone from producers and retailers to consumers and the world trading system at large. Economist Dr. Hazel Moir provided an assessment of what can be expected from GIs and alternative approaches that do not interfere with common name rights.

"To people not familiar with common names or GIs, this may seem like a niche issue. However, protecting the right to use common names is fundamental to free trade and the intellectual property system, and very important to producers' ability to export and thrive," said Allen Johnson, CCFN's senior international affairs advisor.

Consortium Probing Food Safety Risks In Plant-Based Alternatives

Ede, Netherlands—A public-private consortium is carrying out a project aimed at investigating the potential food safety and quality risks of microbial contaminants in plant-based food products.

In the project, the partners will deliver insight into microbes that are common in plant-based ingredients, their ability to survive processing, and the risk of growth and toxin production in foods containing such ingredients.

In this consortium, the research organizations NIZO food research (coordinator), Wageningen University and Research and HAS Green Academy join forces with several companies, including Tetra Pak, Ripple Foods, The Coca-

Cola Company, SPX FLOW, Bel, Arla Foods, Yili, HP Hood LLC, FrieslandCampina and Cosun to execute a multi-year research project to deliver the requested knowledge and tools to assess the food safety and quality risks.

The project will deliver insight into the levels and types of microbial contaminants in over 80 plant-based ingredients, their potential to survive processing, and the risks they may pose through growth and/or toxin production in foods.

The data collected will be used for the development of microbial predictive models. These will be verified in real products to identify risks and can be used to define

strategies for long-term structural solutions for prevention of microbiological spoilage or safety issues.

New plant ingredients, however, often contain unknown types and levels of microbes.

Many plant-based proteins come from crops that are sourced close to the soil and can be contaminated with a wide range of organisms, NIZO pointed out. These can include spore-forming bacteria that may survive heat treatments, for example. Various microbes can also be introduced during harvesting and storage, or the plant protein manufacturing process. This complicates the design of efficient processing conditions and stable product formulations, and carrying out effective troubleshooting when microbiological contamination occurs in finished products.

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EU's GI Agenda

(Continued from p. 1)

prises (MSMEs), to create value, to promote their goods and services, and to protect their brands, even with respect to food and beverage products covered by the EU GI system. Many such products are already protected by trademarks in the US, in the EU, and around the world.

Trademark systems offer strong protections through procedures that are easy to use, cost-effective, transparent, and provide due process safeguards. Trademarks also deliver high levels of consumer awareness, significant contributions to GDP and employment, and accepted international systems of protection, the report said.

"The EU GI system undermines trademark protection and may result in consumer confusion to the extent that it permits the registration and protection of GIs that are confusingly similar to prior trademarks," the report said.

Second, the EU GI system and strategy adversely impact access for US and other producers in the EU market and other markets by granting protection to terms that are considered in those markets to be the common name for products, the report continued. The EU has granted GI protection to thousands of terms that now only certain EU producers can use in the EU market, and many of these producers then block the use of any term that even "evokes" a GI.

However, many EU member countries, such as Denmark and France, still produce products that are claimed as GIs of other European countries, such as Feta, and export these products outside of the EU using the protected GIs as the common name of the products, the report pointed out.

Further, in 2017, the EU granted GI protection to the cheese name Danbo, a widely traded type of cheese that is covered by an international standard under the Codex Alimentarius. Argentina, South Africa, Uruguay, and other countries produce Danbo.

Similarly, in 2019, the EU granted GI protection to Havarti, notwithstanding the long-standing and widespread use of this term by producers around the world. The US, Australia, New Zealand, and other countries produce Havarti. As in the case of Danbo, Codex established an international standard for Havarti in 2007, premised on the fact that Havarti is produced and marketed in many countries throughout the world under that name.

The EU's approval of GIs for Havarti and Danbo undermine the Codex standards for these products, and World Trade Organization (WTO) members have repeatedly challenged the EU to

explain its disregard for Codex cheese standards at the WTO, the report said. Moreover, Havarti is included in the EU's most favored nation tariff rate quota (TRQ), indicating that Havarti was expected to be produced outside of and imported into the EU.

As part of its trade agreement negotiations, the EU pressures trading partners to prevent any producer, except from those in certain EU regions, from using certain product names, such as Fontina, Gorgonzola, Parmesan, Asiago, or Feta. This is despite the fact that these terms are the common names for products produced in countries around the world, the report said.

In the EU and other markets that have protected EU GIs within their own GI systems, US producers and traders either are effectively blocked from those markets or must adopt burdensome workarounds, the report explained. They either cannot use the descriptors at all, or anything even evoking them, in the market or at best may sell their products only as "fontina-like," "gorgonzola-kind," "asiago-style," or "imitation feta."

"This is costly, unnecessary, and can reduce consumer demand for the non-EU products, as well as reduce consumer choice and cause consumer confusion."

The US runs a "significant" trade deficit in food and agriculture with the EU, and the EU GI system "contributes to this asymmetry, which is acute in trade in agricultural products subject to EU GIs," the report stated.

Despite these "troubling aspects" of its GI system, the EU continues to seek to expand its harmful GI system within its territory and beyond, the report noted. The US remains concerned

about certain changes to the EU's Common Agricultural Policy, which would transfer much of the GI application review process to interested EU member countries and sharply reduce the period for filing a reasoned basis in support of an opposition to register a GI.

US Response To EU's GI Agenda

In response to the EU's aggressive promotion of its exclusionary GI policies, the US continues its intensive engagement in promoting and protecting access to foreign markets for US exporters of products that are identified by common names or otherwise marketed under previously registered trademarks, the report said.

The US is advancing these objectives through its trade agreements, as well as in international fora, including in the Asia-Pacific Economic Cooperation, World Intellectual Property Organization (WIPO), and the WTO.

In addition to these negotiations, the US is engaging bilaterally to address concerns resulting from the GI provisions in existing EU trade agreements, agreements under negotiation, and other initiatives, including with Argentina, Australia, Brazil, Canada, Chile, China, Ecuador, Indonesia, Japan, Kenya, Korea, Malaysia, Mexico, Moldova, Morocco, New Zealand, Paraguay, the Philippines, Singapore, Tunisia, Uruguay, and Vietnam, among others.

US goals in this regard include, among others: ensuring that the grant of GI protection does not violate prior rights (for example, in cases in which a US company has a trademark that includes a place name); ensuring that the grant of GI protection does not deprive interested parties of the ability to use common names, such as Parmesan or Feta; ensur-

ing that interested persons have notice of, and opportunity to oppose or to seek cancellation of, any GI protection that is sought or granted; and ensuring that notices issued when granting a GI consisting of multiple terms identify its common name components.

The NMPF, Consortium for Common Food Names (CCFN), and US Dairy Export Council (USDEC) expressed their appreciation for the USTR's prioritization of the protection of common names in the Special 301 report, and urged USTR to swiftly move forward with more assertive steps to preserve export access for food producers relying on common food and beverage terms.

"As USTR's report clearly lays out, the EU's aggressive common name confiscation campaign presents a significant threat to producers and exporters in the US and elsewhere," said Jaime Castaneda, CCFN's executive director. "Looking forward, it's urgent that the administration use its full suite of tools to protect the market access rights of producers using common food and beverage names."

"For far too long, the EU has abused GIs to erect trade barriers that prevent US dairy from competing on a more level global playing field," said Jim Mulhern, NMPF's president and CEO. "The US government has ample opportunities, including through existing bilateral trade engagement forums and upcoming trade negotiations, to fight back."

"The US dairy industry relies on exports to succeed, so when foreign government ban or restrict the use of common cheese names, it impacts companies, family farms, workers and the industry at large," explained Krysta Harden, president and CEO of USDEC.

18th Annual

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COMING EVENTS

www.cheesereporter.com/events.htm

IDDDBA Speakers Include Tom Hanks, Padma Lakshmi & Alton Brown

Anaheim, CA—Actor Tom Hanks and television food personalities Alton Brown and Padma Lakshmi will headline sessions of the International Dairy-Deli-Bakery Association (IDDDBA)'s 2023 Expo.

The three-day event will take place here June 4-6 at the Anaheim Convention Center.

Padma Lakshmi is an Emmy-nominated food expert, TV producer, host, and a New York Times best-selling author. She is the creator of critically acclaimed Hulu series *Taste the Nation*, winner of the 2021 Critics Choice Award and 2022 James Beard Award.

Peabody Award-winning cook, best-selling author, film maker, and TV personality Alton Brown is the host of culinary classic shows like *Iron Chef America* and *Cutthroat Kitchen*.

Tom Hanks is an award-winning actor, producer, director, writer, and creator of *HANX FOR OUR TROOPS* – a consumer packaged goods company with 100 percent of profits benefiting veterans and their families.

Along with general sessions and educational breakout meetings, IDDDBA will also bring back its popular What's in Store Live

(WISL) which will focus on technology and innovation in the retail segment.

Roughly 20,000 square feet, WISL is led by industry chefs and merchandisers working to support the dairy, deli, and bakery industries by showcasing merchandising and product ideas.

A series of educational opportunities will also take place on the workshop stage.

The New Product Showcase will likewise return, offering a glimpse into innovation and trends through cutting-edge products, packaging, and services.

A social networking event has been scheduled for Monday evening at the ACC Grand Plaza (directly outside the convention center) featuring live music, food trucks and special recognition for IDDDBA president and CEO Mike Eardley's retirement.

Cost to attend the event is \$300 for members and \$425 for non-members. Day passes are also available at a cost of \$175 and \$225, respectively. Monday evening's social event is free for all registered guests. For more information and to register online, visit www.iddba.org.

PLMA Show Will Look At 'Store Brands Phenomenon' Nov. 12-14 In Chicago

Chicago—The Private Label Manufacturing Association (PLMA) will host its 2023 Private Label Trade Show here Nov. 12-14 at the Donald E. Stephens Convention Center.

At a time when store brands have grown to become a \$230 billion industry in the US, PLMA announced the theme for this year is *The Store Brands Phenomenon*.

More than 1,500 companies are slated to exhibit, and over 5,000 individuals are expected to attend. The exhibit floor is akin to a local supermarket, representing nearly every major category.

Some key categories and trends buyers will be looking for at the show include the children's snack segment; plant-based, healthy and dietary-specific; flavors and ingredients; and the growing foodservice/restaurant-quality category.

Other show highlights include the New Product Expo, PLMA's Ideas Supermarket, and PLMA's

annual Salute to Excellence Awards showcasing the latest product innovations from leading retailers as judged by a panel of consumers and industry experts.

Exhibitors from more than 50 countries from Europe, Latin America and Asia will also be in attendance, including over 30 national pavilions.

Unique, sustainable products, as well as authentic flavors and ingredients, will be available for buyers targeting the needs and tastes of today's global consumer.

The Online Show Navigator provides category-by-category listings of exhibitors made available to all registered visitors 30 days prior to the show. PLMA's Matchmaker also helps pre-registered visitors arrange appointments with exhibitors online in advance of the show.

Registration opens in June. For more information about the show, visit www.plma.com.

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WCMA Member Meeting Is May 24 In Sun Prairie, WI

Sun Prairie, WI—The Wisconsin Cheese Makers Association (WCMA) will host its annual member meeting here Wednesday, May 24 at the Hilton Garden Inn.

All members are welcome to attend the event, which runs from 11:30 a.m. until 2 p.m. and features a networking luncheon and recognition of both legislators and industry leaders.

Attendees will also hear details on WCMA activities and plans for the coming fiscal year.

Members are likewise invited to consider annual meeting sponsorships of \$500, which come with recognition before and during the event, and a free registration pass.

The sponsorship deadline is Friday, May 12. For more information on sponsorships, contact WCMA events manager Caitlin Peirick: cpeirick@wischeesemakers.org.

Registration for this in-person meeting is open now at WisCheeseMakers.org.

Wisconsin Lab Association Spring Workshop Is May 23

Appleton, WI—The Wisconsin Institute of Food Technologists (WIFT) announced that the Wisconsin Lab Association Spring Workshop will take place here Tuesday, May 23 at Fox Valley Technical College.

The workshop – led by Nick Oasen, Grande Cheese; Nate Kinnard and Ryan Welsh, Certified Group; and Neogen's Laura Lee – will include both lecture and hands-on activities.

New for 2023 is real sample proficiency participation, where samples are shipped to participants, and results are discussed and evaluated during the workshop. Instructors will also cover sample integrity, allergen testing.

The early registration deadline is May 5. Cost to attend prior to the deadline is \$204.56. Registration after the deadline is \$230.07. To sign up online, visit www.wisconsinlabassociation.org.

PLANNING GUIDE

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

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

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. 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.

PLMA Trade Show: Nov. 12-14, Donald E. Stephens Convention Center, Chicago. Registration opens in June at www.plma.org.



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Dairy Product Stocks in Cold Storage

TOTAL STOCKS AS REPORTED BY USDA (in 1000s of pounds unless indicated)

	Stocks in All Warehouses			March 31, 2023 as a % of		Public Warehouse Stocks
	Mar 31 2022	Feb 28 2023	Mar 31 2023	Mar 31 2022	Feb 28 2023	Mar 31 2023
Butter	282,821	295,004	292,677	103	99	279,834
Cheese						
American	831,198	823,405	816,949	98	99	
Swiss	23,448	23,868	21,754	94	91	
Other	614,178	605,450	605,703	99	100	
Total	1,465,825	1,446,267	1,459,735	100	100	1,147,455

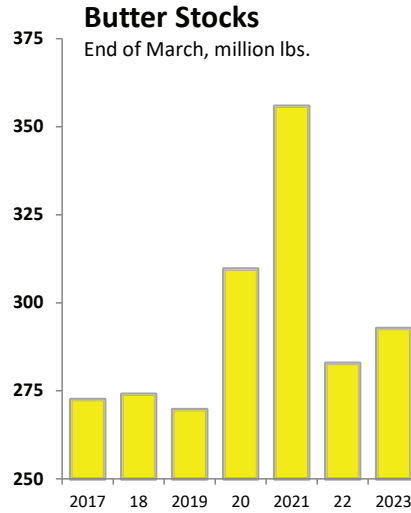
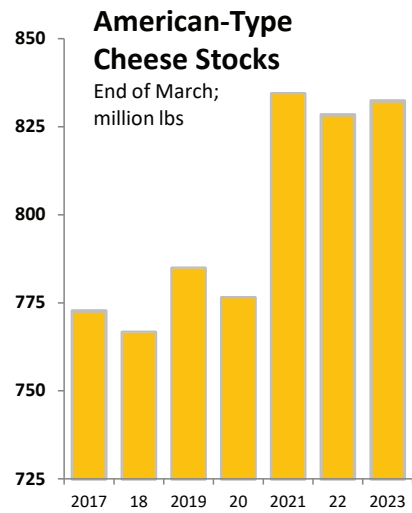
DAIRY FUTURES PRICES

SETTLING PRICE

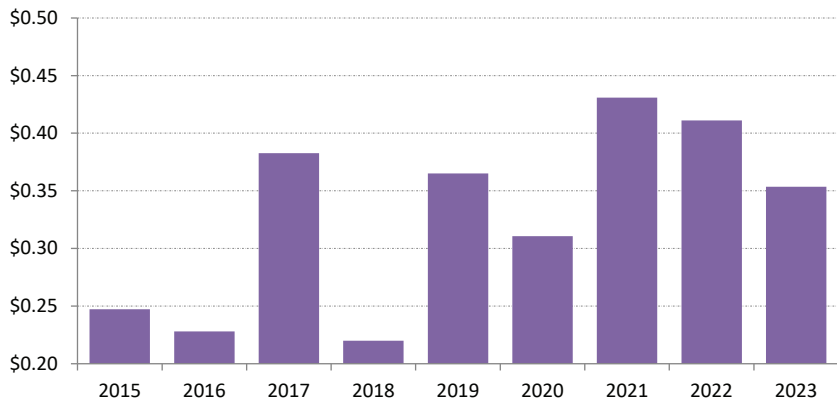
*Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
4-21	Apr 23	18.63	17.98	43.850	116.000	1.945	1.8880	239.750
4-24	Apr 23	18.63	17.98	43.850	116.100	1.945	1.8880	240.000
4-25	Apr 23	18.63	17.98	43.850	116.100	1.945	1.8870	240.000
4-26	Apr 23	18.62	17.98	43.850	116.750	1.945	1.8870	240.000
4-27	Apr 23	18.66	17.98	44.750	116.750	1.942	1.8800	240.000
4-21	May 23	17.32	17.86	39.000	115.800	1.850	1.7800	240.275
4-24	May 23	16.89	17.86	38.000	115.775	1.850	1.7460	239.025
4-25	May 23	16.60	17.86	37.500	115.575	1.820	1.7200	237.000
4-26	May 23	16.61	17.80	37.500	114.300	1.810	1.7190	238.500
4-27	May 23	16.91	17.80	38.500	113.975	1.801	1.7450	240.200
4-21	June 23	18.01	18.11	37.250	118.000	1.893	1.8660	241.100
4-24	June 23	17.59	18.10	35.000	118.000	1.878	1.8350	239.975
4-25	June 22	17.25	18.01	34.000	117.150	1.854	1.8110	238.500
4-26	June 23	17.18	18.01	34.750	116.975	1.839	1.7950	239.000
4-27	June 23	17.45	18.00	35.425	115.850	1.839	1.8150	241.400
4-21	July 23	18.55	18.49	37.000	121.000	1.953	1.9290	244.725
4-24	July 23	18.22	18.49	35.250	120.375	1.953	1.9020	242.000
4-25	July 23	18.02	18.37	34.000	119.175	1.933	1.8870	241.000
4-26	July 23	17.98	18.37	35.000	119.175	1.916	1.8770	241.025
4-27	July 23	17.99	18.37	34.500	117.800	1.900	1.8850	243.000
4-21	Aug 23	19.10	18.84	37.400	123.050	2.005	1.9770	247.000
4-24	Aug 23	18.87	18.80	35.500	121.500	2.002	1.9640	246.475
4-25	Aug 23	18.72	18.66	34.500	121.150	2.001	1.9600	244.025
4-26	Aug 23	18.71	18.66	34.650	121.000	2.001	1.9600	244.025
4-27	Aug 23	18.75	18.66	34.650	119.850	1.990	1.9550	245.050
4-21	Sept 23	19.53	19.12	39.000	125.975	2.041	2.0120	248.000
4-24	Sept 23	19.37	19.10	37.700	125.475	2.041	2.0050	248.000
4-25	Sept 23	19.20	18.99	36.000	124.125	2.037	2.0000	247.350
4-26	Sept 23	19.19	18.99	35.250	123.500	2.037	2.0170	247.350
4-27	Sept 23	19.17	18.99	35.250	122.800	2.037	2.0000	247.775
4-21	Oct 23	19.68	19.35	40.750	127.750	2.046	2.0270	248.400
4-24	Oct 23	19.46	19.32	39.500	127.250	2.046	2.0190	248.000
4-25	Oct 23	19.35	19.28	37.500	126.000	2.046	2.0140	247.600
4-26	Oct 23	19.32	19.24	37.500	126.000	2.046	2.0050	248.100
4-27	Oct 23	19.35	19.24	37.500	125.700	2.046	2.0140	249.000
4-21	Nov 23	19.65	19.46	38.000	129.275	2.041	2.0230	249.000
4-24	Nov 23	19.53	19.46	40.500	128.650	2.041	2.0170	248.000
4-25	Nov 23	19.47	19.29	38.000	127.500	2.041	2.0140	247.750
4-26	Nov 23	19.36	19.29	38.000	126.175	2.041	2.0140	248.000
4-27	Nov 23	19.42	19.29	38.000	126.250	2.041	2.0150	248.000
4-21	Dec 23	19.35	19.45	42.100	131.500	2.005	1.9900	245.750
4-24	Dec 23	19.25	19.45	42.100	130.625	2.005	1.9800	245.000
4-25	Dec 23	19.15	19.44	42.100	129.475	2.005	1.9790	245.000
4-26	Dec 23	19.04	19.34	42.100	128.500	2.005	1.9790	245.000
4-27	Dec 23	19.15	19.34	40.500	127.750	2.005	1.9780	245.000
4-21	Jan 24	18.95	19.22	43.000	128.975	1.986	1.9620	242.500
4-24	Jan 24	18.95	19.22	43.000	128.975	1.986	1.9550	242.500
4-25	Jan 24	18.95	19.22	43.000	128.975	1.986	1.9510	242.500
4-26	Jan 24	18.85	19.22	43.000	128.975	1.986	1.9510	242.500
4-27	Jan 24	18.81	19.22	43.000	128.975	1.986	1.9460	242.500
4-21	Feb 24	18.80	19.05	40.000	131.000	1.980	1.9500	240.975
4-24	Feb 24	18.80	19.05	40.000	131.000	1.980	1.9500	240.975
4-25	Feb 24	18.80	19.05	40.000	131.000	1.980	1.9520	240.975
4-26	Feb 24	18.79	19.05	40.000	131.000	1.980	1.9520	240.975
4-27	Feb 24	18.64	19.05	40.000	131.000	1.980	1.9480	240.975

April 27 23,342 5,138 3,326 9,622 803 23,715 9,808



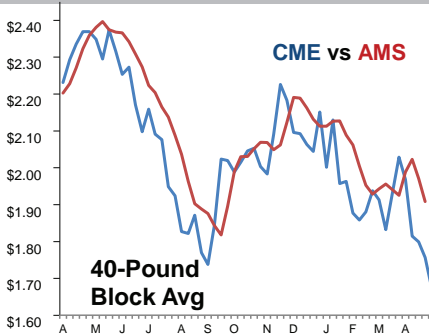
Lactose (Mostly) Prices: March Averages: Since 2015



DAIRY PRODUCT SALES

April 26, 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 NFDN.

•Revised



Week Ending	April 22	April 15	April 8	April 1
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price	Dollars/Pound			
US	1.9082	1.9710	2.0230	1.9883
Sales Volume	Pounds			
US	11,342,801	12,078,223	12,980,387	12,034,281
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content				
Weighted Price	Dollars/Pound			
US	1.8314	1.9785	2.0458	2.0134
Adjusted to 38% Moisture				
US	1.7405	1.8808	1.9393	1.9084
Sales Volume	Pounds			
US	15,139,235	13,883,117	13,897,727	14,702,230
Weighted Moisture Content	Percent			
US	34.76	34.78	34.60	34.59
AA Butter				
Weighted Price	Dollars/Pound			
US	2.3913	2.3885	2.4244	2.4241
Sales Volume	Pounds			
US	3,675,381	3,769,836	3,080,480	3,252,371
Extra Grade Dry Whey Prices				
Weighted Price	Dollars/Pound			
US	0.4613	0.4481	0.4617	0.4544
Sales Volume	Pounds			
US	4,517,703	6,520,712	4,753,692	4,289,964
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price	Dollars/Pound			
US	1.1650	1.1754	1.2007	1.1481
Sales Volume	Pounds			
US	19,150,599	26,484,584	21,850,396	39,913,256

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____ Cheese Packager

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____ Whey processor

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____ Plant Personnel

____ Laboratory (QC, R&D, Tech)

____ Packaging

____ Purchasing

____ Warehouse/Distribution

____ Sales/Marketing

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NORTHEAST - APRIL 26: Farm level milk output in the East continues to be strong. Cheese plant managers have reported that they are running robust production schedules to use the ample milk supplies. Milk supplies are steadily clearing into Class III operations. Cheese inventories vary among manufacturers. Cheddar and other American type cheese inventories are steadily increasing. Italian type cheese inventories are also noted to be growing as spring flush is well underway. Market participants have shared that retail demands are strong, but some foodservice demand has cooled in the wake of spring holidays and due to rising restaurant prices.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	\$2.2225 - \$2.5100	Process 5-lb sliced:	\$1.6300 - \$2.1100
Muenster:	\$2.2100 - \$2.5600	Swiss Cuts 10-14 lbs:	\$3.6425 - \$5.9650

MIDWEST AREA - APRIL 26: A few cheese makers reported some scheduled downtime at plants this week, as more than plentiful milk supplies continue to move into Class III channels in the upper Midwest. Spot milk prices are reportedly similar to previous weeks, ranging from \$4 to \$10 under Class. Comparatively, during week 17 last year, spot milk prices were between \$2.50 and \$1.00 under Class. Cheese demand notes continue to be mixed. Some manufacturers are busy and contracted cheese, particularly retail and cut/wrap options, are moving out of the plants. Other plant management contacts say inflation is beginning to affect their bottom line, as some pizza/Italian restaurants are purchasing at lighter clips. As more plant managers contend with both scheduled and unscheduled downtime, milk handlers have their hands full trying to find destinations for consistently available milk loads in the region.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	\$2.2650 - \$3.4750	Mozzarella 5-6#:	\$1.7950 - \$2.8825
Brick 5# Loaf:	\$1.9950 - \$2.5625	Muenster 5#:	\$1.9950 - \$2.5625
Cheddar 40# Block:	\$1.7175 - \$2.2600	Process 5# Loaf:	\$1.5075 - \$1.9750
Monterey Jack 10#:	\$1.9700 - \$2.3175	Swiss 6-9# Cuts:	\$3.1575 - \$3.2600

WEST - APRIL 26: Demand from foodservice purchasers is strong to steady for varietal cheeses. Retail demand is steady, with some stakeholders reporting tight inventories as the end of April arrives. Contract sales are strong to steady, and a few stakeholders note heavy pulls on inventories from contract obligations. Overall inventory levels can meet current spot market demand. Demand from spot market purchasers is steady. Export channels to Mexico and South America are steady. Although some stronger demand from the Asian market is reported, Asian purchasers are also looking to other international suppliers to fill their cheese supply needs. Cheese makers run strong production schedules as milk volumes are plentiful. Market tones at a recent large industry conference were neutral to slightly bullish.

Wholesale prices delivered, dollars per/lb:

Monterey Jack 10#:	\$2.0850 - \$2.3600
Cheddar 10# Cuts :	\$2.0975 - \$2.2975
Cheddar 40# Block:	\$1.8500 - \$2.3400
Process 5# Loaf:	\$1.6325 - \$1.7875
Swiss 6-9# Cuts:	\$2.4500 - \$3.8800

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

Variety	Date: 4/26	4/19	Variety	Date: 4/26	4/19
Cheddar Curd	\$1.96	\$1.95	Mild Cheddar	\$2.01	\$2.00
Young Gouda	\$1.61	\$1.61	Mozzarella	\$1.51	\$1.51

FOREIGN -TYPE CHEESE - APRIL 26: Milk volumes are available in Europe, and some industry sources relay overall output is higher than it was this time last year. Cheese makers are utilizing available milk to operate strong production schedules. Retail food sales are strengthening as more cheese items are being offered at sale prices this week. Food service sales of cheese are unchanged from last week. Contacts report increased interest from some buyers looking to secure loads of cheese for shipment at later dates. Export demand for cheese is trending higher. Loads of cheese are available for purchasing, and industry sources say inventories are in good balance with current market demands.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$2.0800 - 3.5675
Gorgonzola:	\$3.6900 - 5.7400	\$2.5875 - 3.3050
Parmesan (Italy):	0	\$3.4675 - 5.5575
Romano (Cows Milk):	0	\$3.2700 - 5.4250
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 27

LACTOSE CENTRAL/WEST: Contract sales of lactose are light, and some stakeholders say recent bearish market sentiment has contributed to fewer purchasers securing contract loads for the current quarter. Spot purchasers are hesitant to secure loads for further out delivery dates and are limiting their orders to their current needs. Some lactose stakeholders relay increased interest from purchasers in international markets. Lactose production is steady, though some contacts report current market prices have encouraged them to lighten production in recent weeks.

WPC CENTRAL/WEST: Domestic demand for WPC 34% is unchanged, and contacts report demand is below previously forecasted levels. Some stakeholders say loads of WPC 34% are easier to move when priced below low/medium heat NDM. Demand for WPC 34% is light from international purchasers. Production is strong, as

some higher whey protein producers have shifted their production towards WPC 34% and dry whey in recent weeks. Production of WPC 34% is outpacing demand and spot loads remain available for purchasing.

NDM EAST: Eastern trading activity of low/medium heat NDM was somewhat busy this week. Trades in the East were represented on both ends of the price range. Condensed skim loads are ample, and drying plant managers see it at a value. Still, market actors are not necessarily viewing this as bearish, due to strengthened demand at current price points.

DRY WHEY WEST: Spot market activity is steady, and loads are available to accommodate current market demand. Contract sales are steady, but some stakeholders note a slower pace than anticipated for Q2 bookings. Loads are available to accommodate additional contract sale purchasing.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total dairy retail ads decreased on the conventional aisle by 17 percent, while organic dairy ad totals increased 56 percent. Ice cream in the 48- to 64-ounce container was the most advertised conventional dairy product, with an average advertised price of \$3.55, down \$0.53 from last week. Organic milk in half-gallon packaging was the most advertised organic dairy item, with an average price of \$4.37, up \$0.35.

Total conventional cheese ads declined 23 percent, but total organic cheese ads increased 192 percent. Conventional 1-pound block cheese ads grew 346 percent, but 1-pound conventional shredded cheese ads decreased 52 percent. In the organic category, 6- to 8-ounce sliced cheese retail ad numbers are up 201 percent.

Greek yogurt 4-6 ounce had the highest number of retail ads in the conventional yogurt category, up 33 percent compared to last week.

RETAIL PRICES - CONVENTIONAL DAIRY - APRIL 28

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	2.50	2.50	NA	NA	NA	NA	NA
Butter 1#	4.15	3.90	4.99	3.93	3.98	3.50	3.79
Cheese 6-8 oz block	2.87	2.64	2.72	3.74	3.54	2.78	3.99
Cheese 6-8 oz shred	2.85	2.63	3.12	3.41	2.70	2.76	2.82
Cheese 6-8 oz sliced	2.82	2.96	2.79	2.96	2.66	2.75	2.85
Cheese 1# block	4.19	4.99	3.65	NA	4.67	4.12	3.49
Cheese 1# shred	3.78	4.48	NA	3.82	3.49	3.61	3.49
Cheese 1# sliced	5.51	NA	NA	5.81	3.49	NA	3.49
Cheese 2# block	7.55	11.49	NA	7.99	NA	5.99	NA
Cheese 2# shred	7.29	6.99	7.99	7.75	NA	6.52	NA
Cottage Cheese 16 oz	2.17	2.61	2.13	1.81	2.05	1.69	NA
Cottage Cheese 24 oz	3.32	3.00	3.50	3.19	3.48	3.32	NA
Cream Cheese 8 oz	2.32	2.32	2.15	2.05	NA	NA	NA
Ice Cream 14-16 oz	3.43	2.99	3.68	3.38	2.05	3.41	2.19
Ice Cream 48-64 oz	3.55	3.16	3.94	3.05	3.49	3.64	4.08
Milk 1/2 gallon	2.03	NA	NA	2.29	1.93	1.83	2.93
Milk gallon	3.41	3.42	NA	NA	NA	3.29	1.91
Flavored Milk 1/2 gal	NA	NA	NA	NA	NA	NA	NA
Flavored Milk gallon	4.99	NA	NA	4.99	NA	NA	NA
Sour Cream 16 oz	2.06	2.30	1.79	1.74	2.36	2.17	2.99
Sour Cream 24 oz	2.98	NA	2.99	2.50	NA	3.05	NA
Yogurt (Greek) 4-6 oz	1.10	1.16	1.08	1.10	1.08	1.08	0.94
Yogurt 4-6 oz	0.53	0.60	NA	0.47	NA	.33	0.59
Yogurt (Greek) 32 oz	4.57	4.59	4.50	NA	4.04	4.72	5.18
Yogurt 32 oz	3.12	2.87	3.50	3.00	NA	3.38	NA

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:

Sour Cream 24 oz:	NA	Yogurt 4-6 oz:	\$1.50
Butter 1lb:	\$6.29	Yogurt 32 oz:	\$3.99
Cream Cheese 8 oz:	NA	Yogurt Greek 32 oz	\$5.18
Cream Cheese 16 oz:	NA	Milk 8 oz	NA
Cottage Cheese 16 oz:	\$4.04	Milk 1/2 gallon:	\$4.37
Cheese shreds 6-8 oz:	\$3.79	Milk gallon:	\$6.37
Cheese 6-8 oz block:	\$3.84	Flavored Milk gallon:	NA
Cheese 6-8 oz sliced:	\$4.08	Ice Cream 48-64 oz	NA

WHOLESALE BUTTER MARKETS - APRIL 26

WEST: Strong to steady cream demand draws on plentiful cream volumes available in the West. Heavy to balanced cream supplies compared to Class IV production needs are reported by stakeholders, as well as some after spring holiday demand upticks. Cream multiplies are unchanged. Strong to steady butter production schedules keep churns working through cream volumes, with some going at max capacity. Spot market activity pulls steadily on inventories. Contract sales are steady. Additional loads are available, with contacts indicating comfortable inventory levels overall. Export demand is steady to lighter, with sources indicating less competitive prices in comparison to European markets. However, stakeholders note Canadian market demand upticks. Market tones are slightly bearish to slightly bullish.

CENTRAL: Cream availability is steady with last week, but stores have been on a steady decline since just a few weeks ago. Cream end users, namely Classes II and III, are adding to production schedules, while the cream appetite into butter production

is notably strong in recent weeks. Churning is busy, and some plant managers say they are both churning and micro-fixing. Contacts say bulk 80 percent butter availability is limited because despite recent demand slowdowns, they are working primarily to fulfill contracts and to prepare for upcoming demand needs, specifically the early fall season. Butter market tones are maintaining somewhat solid footing.

NORTHEAST: Cream is readily available in the Northeast, but some contacts have shared that they are seeing tighter cream supplies in the Mid-Atlantic states as Class II manufacturing is drawing some cream supplies away from churns. In areas where cream is readily available, some market contacts have relayed that they are churning seven days a week and are able to freeze butter in bulk. Retail demand is steady but contacts have shared that foodservice demand is weaker than in recent weeks. Production is outpacing demand at the moment. Butter inventories are steady for some manufacturers but are growing elsewhere.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
04/24/23	60,832	70,266
04/01/23	52,969	66,947
Change	7,863	3,319
Percent Change	15	5

CME CASH PRICES - APRIL 24 - 28, 2023

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY April 24	\$1.5300 (-2¼)	\$1.6800 (-7)	\$2.4000 (NC)	\$1.1650 (NC)	\$0.3325 (-3)
TUESDAY April 25	\$1.4750 (-5½)	\$1.6625 (-1¼)	\$2.4000 (NC)	\$1.1650 (NC)	\$0.3325 (NC)
WEDNESDAY April 26	\$1.4900 (+1½)	\$1.6425 (-2)	\$2.4000 (NC)	\$1.1650 (NC)	\$0.3450 (+1¼)
THURSDAY April 27	\$1.5900 (+10)	\$1.6800 (+3¼)	\$2.4125 (+1¼)	\$1.1600 (-½)	\$0.3450 (NC)
FRIDAY April 28	\$1.5900 (NC)	\$1.6875 (+¾)	\$2.3525 (-6)	\$1.1750 (+1½)	\$0.3525 (+¾)
Week's AVG \$ Change	\$1.5350 (+0.0040)	\$1.6705 (-0.0865)	\$2.3930 (+0.0090)	\$1.1660 (+0.0185)	\$0.3415 (-0.0240)
Last Week's AVG	\$1.5310	\$1.7570	\$2.3840	\$1.1475	\$0.3655
2022 AVG Same Week	\$2.3540	\$2.3695	\$2.6465	\$1.7370	\$0.5890

MARKET OPINION - CHEESE REPORTER

Cheese Comment: No blocks were sold Monday; the price dropped on an uncovered offer of 1 car at \$1.6800. On Tuesday, 1 car of blocks was sold at \$1.6625, which set the price. Nine cars of blocks were sold Wednesday, the last at \$1.6425, which set the price. Nine cars of blocks were sold Thursday, the last at \$1.6800, which set the price. Two cars of blocks were sold Friday, the last at \$1.6875, which set the price. The barrel price declined Monday on a sale at \$1.5300, dropped Tuesday on a sale at \$1.4750, increased Wednesday on a sale at \$1.4900, and jumped Thursday on a sale at \$1.5900. A total of 212 carloads of barrels were traded in April at the CME, compared to 76 carloads of blocks.

Butter Comment: The price increased Thursday on an uncovered offer at \$2.4125 (following a sale at \$2.4250), then dropped Friday on a sale at \$2.3525. 38 carloads of butter were traded in April at the CME.

Nonfat Dry Milk Comment: The price declined Thursday on an uncovered offer at \$1.1600, then rose Friday on a sale at \$1.1750.

Dry Whey Comment: The price dropped Monday on a sale at 33.25 cents, increased Wednesday on a sale at 34.50 cents, and rose Friday on a sale at 35.25 cents. A total of 142 carloads of Dry Whey were sold in April at the CME.

WHEY MARKETS - APRIL 24 - 28, 2023

RELEASE DATE - APRIL 27, 2023

Animal Feed Whey—Central: Milk Replacer:	.3000 (-1) – .3400 (-4)
Buttermilk Powder:	
Central & East:	1.0300 (NC) – 1.0800 (-2) West: .9700 (NC) – 1.1000 (NC)
Mostly:	.9900 (NC) – 1.0500 (NC)
Casein: Rennet:	5.4000 (NC) – 5.6000 (-10) Acid: 5.5000 (-5) – 5.7500 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.3400 (-3) – .4500 (-1) Mostly: .3850 (-4) – .4250 (-2½)
Dry Whey—West (Edible):	
Nonhygroscopic:	.3150 (-¼) – .5075 (-1½) Mostly: .3700 (NC) – .4550 (-½)
Dry Whey—NE:	.4125 (-¼) – .4850 (-¼)
Lactose—Central and West:	
Edible:	.1600 (NC) – .5000 (NC) Mostly: .2000 (NC) – .3600 (NC)
Nonfat Dry Milk—Central & East:	
Low/Medium Heat:	1.1000 (-2) – 1.2000 (+1) Mostly: 1.1300 (NC) – 1.1775 (-¼)
High Heat:	1.2100 (-1) – 1.3200 (NC)
Nonfat Dry Milk—Western:	
Low/Med Heat:	1.0975 (+¾) – 1.2050 (NC) Mostly: 1.1200 (NC) – 1.1700 (NC)
High Heat:	1.2375 (+¾) – 1.3925 (NC)
Whey Protein Concentrate—34% Protein:	
Central & West:	.8500 (NC) – 1.5000 (NC) Mostly: 1.0500 (NC) – 1.3600 (-2)
Whole Milk:	2.0500 (+1) – 2.1500 (-1)

HISTORICAL CME AVG BLOCK CHEESE PRICES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'09	1.0883	1.2171	1.2455	1.2045	1.1394	1.1353	1.1516	1.3471	1.3294	1.4709	1.5788	1.6503
'10	1.4536	1.4526	1.2976	1.4182	1.4420	1.3961	1.5549	1.6367	1.7374	1.7246	1.4619	1.3807
'11	1.5140	1.9064	1.8125	1.6036	1.6858	2.0995	2.1150	1.9725	1.7561	1.7231	1.8716	1.6170
'12	1.5546	1.4793	1.5193	1.5039	1.5234	1.6313	1.6855	1.8262	1.9245	2.0757	1.9073	1.6619
'13	1.6965	1.6420	1.6240	1.8225	1.8052	1.7140	1.7074	1.7492	1.7956	1.8236	1.8478	1.9431
'14	2.2227	2.1945	2.3554	2.2439	2.0155	2.0237	1.9870	2.1820	2.3499	2.1932	1.9513	1.5938
'15	1.5218	1.5382	\$1.5549	1.5890	1.6308	1.7052	1.6659	1.7111	1.6605	1.6674	1.6175	1.4616
'16	1.4757	1.4744	1.4877	1.4194	1.3174	1.5005	1.6613	1.7826	1.6224	1.6035	1.8775	1.7335
'17	1.6866	1.6199	1.4342	1.4970	1.6264	1.6022	1.6586	1.6852	1.6370	1.7305	1.6590	1.4900
'18	1.4928	1.5157	1.5614	1.6062	1.6397	1.5617	1.5364	1.6341	1.6438	1.5874	1.3951	1.3764
'19	1.4087	1.5589	1.5908	1.6619	1.6799	1.7906	1.8180	1.8791	2.0395	2.0703	1.9664	1.8764
'20	1.9142	1.8343	1.7550	1.1019	1.6704	2.5620	2.6466	1.7730	2.3277	2.7103	2.0521	1.6249
'21	1.7470	1.5821	1.7362	1.7945	1.6778	1.4978	1.6370	1.7217	1.7601	1.7798	1.7408	1.8930
'22	1.9065	1.9379	2.1699	2.3399	2.3293	2.1902	2.0143	1.8104	1.9548	2.0260	2.1186	2.0860
'23	2.0024	1.8895	1.9372	1.7574								

Restaurant Performance Index Fell 1.0% In March; Customer Traffic Mixed

Washington—The National Restaurant Association's Restaurant Performance Index (RPI) stood at 101.7 in March, down 1.0 percent from February, the association reported today.

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

The RPI consists of two components: the Current Situation Index and the Expectations Index. The Current Situation Index, which measures current trends in four industry indicators (same-store sales, traffic, labor and capital expenditures), stood at 102.3 in March, down 0.7 percent from February.

Restaurant operators continued to report positive same-store sales readings in March. Some 74 percent of operators said their same-store sales rose between March 2022 and March 2023, which was essentially unchanged from the proportion that reported higher sales in both January and February. Seventeen percent of operators said their sales were lower in

March, compared to 12 percent who reported a sales decline in February.

Customer traffic readings were a mixed bag in March. Some 40 percent of operators said their customer traffic rose between March 2022 and March 2023, down from 51 percent who reported higher traffic in February. And 31 percent of operators said their customer traffic fell in March, up from 32 percent who reported lower traffic in February.

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 101.0 in March, down 1.4 percent in February.

Restaurant operators are somewhat less optimistic about sales growth in the months ahead. Forty-six percent of operators expect their sales volume in six months to be higher than it was during the same period in the previous year.

Only 5 percent of restaurant operators said they expect economic conditions to improve in six months, down from 20 percent who reported similarly in February.



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