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# CHEESE REPORTER

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# Dairy CPI Posts Second Straight Decline, Falling 0.1% In April

## Average Retail Cheddar Price Rose In April, But Whole Milk Price Fell To Lowest Level In A Year

**Washington**—The Consumer Price Index (CPI) for dairy and related products was 271.1 in April (1982-84=100), down 0.1 percent from March but 8.0 percent higher than in April 2022, the US Bureau of Labor Statistics (BLS) reported Wednesday.

That's the second straight decline in the dairy CPI. In March, the dairy CPI was 271.4, down 0.3 percent from February.

Prior to those two declines, the dairy CPI had set new record highs for 15 consecutive months, most recently in February 2023, when it reached 272.3. The dairy CPI has now been above 270 for six straight months.

April's CPI for all items was 303.4, up 0.5 percent from March and 4.9 percent higher than in April 2022.

The CPI for food was 321.6 in April, up 0.2 percent from March and up 7.7 percent from April 2022.

April's CPI for food at home was 302.3, up 0.1 percent from March and 7.1 percent higher than in April 2022, while the CPI for food away from home was 351.2, up 0.4 percent from March and 8.6 percent higher than in April 2022.

April's CPI for cheese and related products was 271.3, up 0.1 percent from March and up 6.1 percent from April 2022.The CPI for cheese and related products has been above 270 for nine consecutive months, although it has been below its record high of 272.9, set in December 2022, for four straight months.

In April, the average price for a pound of natural Cheddar cheese was $5.94, up almost two cents from March and up more than 28 cents from April 2022.

The average retail Cheddar price has now been above $5.90 per pound in seven of the last eight months; the exception was in February, when it fell to $5.85 per pound.

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

**Northeast:** $6.45 per pound, up more than 14 cents from March and up more than 44 cents from April 2022.

**Midwest:** $5.48 per pound, down almost three cents from March but up almost 13 cents from April 2022.

**South:** $5.89 per pound, down more than seven cents from March but up 57 cents from April 2022.

**West:** $6.06 per pound, up more than 15 cents from March and up slightly from April 2022.

The average price for a pound of American processed cheese in April was $4.76, down more than one cent from March but up almost 61 cents from April 2022.

April's CPI for whole milk was 252.0, down 1.2 percent from March and 0.1 percent lower than in April 2022.

That's the lowest level for the whole milk CPI since March 2022, when it was 244.5.

In April, the CPI for "milk" was 175.9 (December 1997=100),

• See **Dairy CPI Drops,** p. 9

# Cheese Production Fell 0.2% In March, But Cheddar Output Increased 3.6%

**Washington**—US cheese production during March totaled 1.23 billion pounds, down 0.2 percent from March 2022, USDA's National Agricultural Statistics Service reported last Friday.

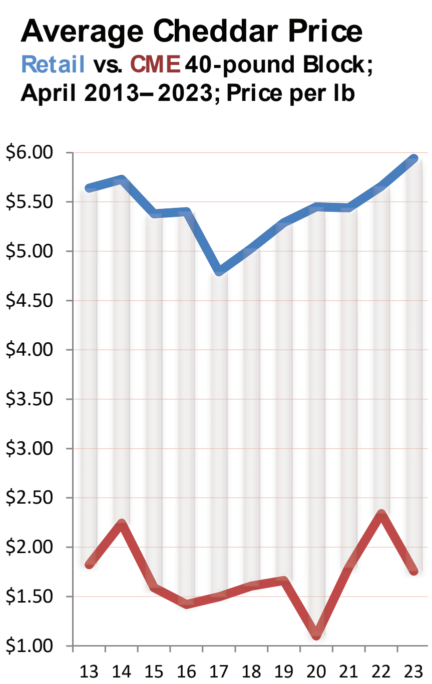
That's the first decline in cheese production since June 2021, when output was down 0.004 percent from June 2020.

During the first quarter of 2023, US cheese production totaled 3.53 billion pounds, up 1.0 percent from the first quarter of 2022.

Regional cheese production in March, with comparisons to March 2022, was: Central, 597.8 million pounds, down 0.1 percent; West, 484.5 million pounds, up 0.4 percent; and Atlantic, 146.5 million pounds, down 2.5 percent.

March cheese production in the states broken out by NASS, with comparisons to March 2022, was: Wisconsin, 302.1 million pounds, down 3.0 percent; California, 218.0 million pounds, up 1.7 percent; Idaho, 91.2 million pounds, up 2.1 percent; New Mexico, 93.1 million pounds, down 0.3 percent; New York, 75.7 million pounds, down 5.1 percent; Minnesota, 71.7 million pounds, up 3.1 percent; South Dakota, 46.2 million pounds, down 3.9 percent; Pennsylvania, 42.1 million pounds, up 5.8 percent; Iowa, 33.2 million pounds, up 5.5 percent;

• See **Cheese Output Falls,** p. 6




# Coca-Cola Plans New $650 Million fairlife Production Facility In NY State

**Town of Webster, NY**—The Coca-Cola Company has selected New York state for its preferred location for a new fairlife produciton facility, New York Gov. Kathy Hochul announced Tuesday.

The 745,000-square-foot facility will be built on property in the town of Webster, Monroe county, NY. The Coca-Cola Company expects to break ground on the project sometime this fall, subject to appropriate approvals and final diligence, with the facility slated to be operational by the fourth quarter of 2025.

The total project investment has been estimated at $650 million. Expected utilization is equal

• See **fairlife in New York,** p. 10

# Senate Ag Committee Gathers Dairy Policy Input On Farm Safety Net

**Washington**—The National Milk Producers Federation's (NMPF) federal milk marketing order (FMMO) hearing request submitted last week to the US Department of Agriculture (USDA) received support this week from the American Farm Bureau Federation (AFBF), California's Milk Producers Council (MPC), and several NMPF member dairy cooperatives.

The National Milk Producers Federation's proposal seeks to amend five pricing provisions under all 11 federal orders; those provisions include make allowances; the barrel price in the computation of the protein price; the Class I skim milk price mover; the milk component factors in the skim milk price formulas; and Class I differentials in all 11 federal orders.

Many of the recommendations included in NMPF's petition reflect the consensus arrived at during a Federal Milk Marketing Order Forum American Farm Bureau Federation led last October in Kansas City, AFBF noted. Discussions at that forum spanned a "wide array of topics," including updating class pricing formulas, reducing incentives to depool, adding transparency to payment methods, strengthening the farmer's voice within referendums, and the general need to make the FMMO system operate effectively under current market conditions.

One of the leading items agreed upon across forum participants was the need for any make allowance changes to be based

• See **Proposal Backed,** p. 11

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# EDITORIAL COMMENT

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**while it's usually a sad occasion to see a trade organization be terminated, in this case it's cause for recognition of how much the specialty cheese industry has progressed in the three decades since the seeds for WSCI were first sewn.**

## Mission Accomplished For Wisconsin Specialty Cheese Institute

Roughly 30 years ago, a group of Wisconsin specialty cheese manufacturers, plus representatives from the Wisconsin Cheese Makers Association and the Wisconsin Milk Marketing Board (now Dairy Farmers of Wisconsin), formed an alliance to further the growth and development of the specialty cheese industry in Wisconsin.

Foreseeing strong growth for high quality, natural specialty cheese varieties, this group looked at ways to capitalize on the state cheese industry's strengths and to find ways to work collectively to address the industry's weaknesses at the time.

In January 1994, under the banner Wisconsin Specialty Cheese Institute, or WSCI, this steering group formed a non-profit association with the single mission: "To promote the development in Wisconsin of a profitable specialty cheese industry recognized as producing the best quality and largest varieties of specialty cheeses in the world."

As we reported last week, WSCI's board of directors has decided to dissolve the organization, effective June 30, 2023. And while it's usually a sad occasion to see a trade organization be terminated, in this case it's cause for recognition of how much the specialty cheese industry has progressed in the three decades since the seeds for WSCI were first sewn.

First, though, a little background about the era in which the WSCI was established. Back in 1988, Wisconsin's milk production reached a then-record high of 25.0 billion pounds, and the state's cheese production reached a then-record 1.9 billion pounds.

But all was not well in America's Dairyland back then. The state's milk production fell below 25.0 billion pounds in 1989, and didn't top that level again until 2009. Wisconsin was actually surpassed in total milk production by California in 1993 and, after reaching 1.9 billion pounds in 1988, Wisconsin's cheese production actually fell in 1989, 1993 and 1994. Wisconsin's cheese production in 1994, 2.024 billion pounds, was only about 123 million pounds above its 1988 output.

So how have things progressed since WSCI was formed in 1994? Just in general, Wisconsin's milk production totaled a record 31.9 billion pounds in 2022, and has set new record highs every year since 2009, when it finally broke the 1988 record. And the state's cheese production reached a record high of 3.52 billion pounds last year, and has declined just twice this century (in 2001 and in 2020).

Specifically regarding specialty cheese, it's worth noting that Wisconsin has been tracking specialty cheese production since 1993. That year, Wisconsin produced a total of 83.1 million pounds of specialty cheese, and 44 of the state's 158 cheese plants produced one or more specialty cheeses. Specialty cheese accounted for about 4 percent of the state's total cheese output.

In 2022, Wisconsin's specialty cheese production reached a record high of 928.2 million pounds, produced by 94 of the state's 118 cheese plants. Specialty cheese accounted for 26 percent of Wisconsin's total cheese production last year.

Here's one more illustration of how much the state's specialty cheese production has grown over the past three decades. In 1993, specialty cheese production was reported for 10 categories, ranging from Asiago to Romano, plus a category for all other; a footnote explained that the "all other" category included 14 additional cheeses.

In 2022, specialty cheese production is also reported for 11 categories, one of which is all other; and the footnote explaining what "all other" is lists 35 additional cheeses. The vast majority of these "other" cheeses weren't being produced in Wisconsin 30 years ago.

Beyond statistics, there are several ways of looking at how the specialty cheese industry has grown and evolved over the past three decades. For example, in 1993, there were no Wisconsin Master Cheesemakers. The Wisconsin Master Cheesemaker program was introduced in 1994, and the first class graduated in 1997. Today, there are more than 70 active Wisconsin Master Cheesemakers, at least some of whom are certified in cheeses — such as Havarti, Feta, Asiago and Gouda — that have been appearing on the list of Wisconsin-produced specialty cheeses since the very first report on specialty cheese production.

The Wisconsin Master Cheesemaker program is administered by the Wisconsin Center for Dairy Research, and the CDR illustrates another major change in the Wisconsin specialty cheese industry over the past 30 years. The newly reopened and renovated CDR and Babcock Hall on the University of Wisconsin-Madison campus includes, among other things, 10 rooms for specialty cheese ripening, as well as space for the processing and handling of various other specialty cheeses.

And, as the WSCI board pointed out, the WCMA has increased and enhanced its educational and networking opportunities, including through the Dairy Business Innovation Alliance, a partnership between the WCMA and CDR.

In its announcement, the WSCI board stated: "With a strong specialty cheese support structure in place within the state of Wisconsin, WSCI has served its purpose." Indeed it has.

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# USDA To Buy Protein Items, Including Dairy; Seeks Fluid Milk For July

**Washington**—The US Department of Agriculture (USDA) on Monday announced plans to purchase a variety of protein items to support activities to leverage US agriculture to feed children and families.

Potential materials may include dairy, meat, fish, and poultry items. The funds, provided through USDA's Commodity Credit Corporation (CCC), will support almost $1 billion to purchase food for emergency food providers such as food banks.

Solicitations will be issued in the near future and will be available electronically through the Web-Based Supply Chain Management (WBSCM) system. All future information regarding this acquisition, including solicitation amendments and award notices, will be published through WBSCM, and on the website of USDA's Agricultural Marketing Service (AMS).

Interested parties are responsible for ensuring that they have the most up-to-date information about this acquisition. The contract type is anticipated to be firm-fixed price, indefinite delivery/definite quantity. Deliveries are expected to be to various locations in the US on an f.o.b. destination basis.

Offerors are urged to review all documents as they pertain to this program, including the latest: "AMS Master Solicitation for Commodity Procurements (MSCP)," April 2023; applicable commodity specification(s) identified in the subsequent solicitation(s); and "Qualification Requirements for Prospective Contractors Selling Commodities to USDA," Mar. 1, 2017.

To be eligible to submit offers, potential contractors must meet the AMS vendor qualification requirements. The AMS points of contact for vendors are Andrea Lang, at (202) 720-4237, and Diana Dau, at (202) 378-1075; or by email to *NewVendor@usda.gov*.

In other USDA commodity procurement news, USDA this week issued two separate solicitations for fluid milk.

Under one solicitation, USDA is seeking 789,300 containers of fluid milk for delivery in July, including 54,000 gallons and 340,200 half-gallons of 1 percent milk; 165,600 gallons and 194,400 half-gallons of 2 percent milk; and 10,800 gallons and 24,300 half-gallons of skim milk.

The milk is being procured for use in domestic food distribution programs.

Bids are due by 1:00 p.m. Central time on Monday, May 22. Purchases will be made on an f.o.b. destination basis to cities listed on the solicitation.

Under the other solicitation, USDA is seeking a total of 238,500 containers of fluid milk for delivery to various destinations in Pennsylvania between June 1 and Sept. 30, 2023. USDA is specifically seeking 3,600 gallons and 234,900 half-gallons of 2 percent milk.

For more information on selling dairy or other food products to USDA, visit *www.ams.usda.gov/selling-food*.

### Pasteurized Process American Cheese, Kosher, Draft Specs

Meanwhile AMS this week issued a draft specification for Pasteurized Process American Cheese and Kosher Certified Process Cheese Product and is seeking comments on the draft specification by May 17, 2023.

Primary updates include kosher language modifications. For example, under "Regulatory Requirements," draft language calls for Kosher certified process cheese product to be produced according to FDA standardized product, "Pasteurized Process Cheese," with the exception to replace an insignificant amount of lecithin with an insignificant amount of olive oil in the formulation in order to receive kosher certification.

When olive oil is used in place of a lecithin ingredient, the food has to be labeled as "cheese product," with the exception of a Temporary Marketing Permit (TMP) from FDA. Manufacturers who are issued a TMP may label the food as "cheese" for the timeframe authorized through the Temporary Marketing Permit.

For Kosher Certified Process Cheese Product, the use of olive oil is approved for the certified process cheese product only on the sliced five-pound loaves.

Pasteurized process cheese in the form of slices or cuts in consumer-sized packages may contain olive oil as an optional anti-sticking agent in an amount not to exceed 0.03 percent by weight of the finished product. The product has to be labeled as "cheese product" with the use of olive oil in place of the lecithin.

Comments on the draft CRD may be submitted to Matthew Siedschlaw at *matthew.siedschlaw@usda.gov*.

# Dairy Groups Offer Input On USDA's Proposed School Nutrition Changes

**Washington**—Several dairy industry organizations have offered input on the US Department of Agriculture's (USDA) proposed updates to child nutrition programs.

USDA's Food and Nutrition Service (FNS) in February proposed long-term school nutrition standards for, among other things, fluid milk, sodium, and added sugars. The deadline to submit comments on the proposal was Wednesday, May 10.

While the International Dairy Foods Association (IDFA) appreciates USDA's more gradual approach to reducing sodium in school meals, "there continue to be challenges and concerns with further reductions of sodium, especially in cheese where salt and sodium provide significant functionality and safety," IDFA said.

As USDA works toward any further sodium reductions in school meals, IDFA encourages the agency to engage with stakeholders and food suppliers to identify levels that will support nutritious meal patterns that can include a wide range of foods, as well as providing an adequte timeframe needed to reformulate without jeopardizing food safety, student acceptance, or increasing food waste.

USDA should beware of unintended consequences with respect to further sodium reductions, the National Milk Producers Federation (NMPF) said. Due to the function and food safety role sodium plays, there are limits to the ability to reduce sodium in cheese.

"Industry continues to research, innovate, and strive to reduce sodium in cheese, and cheese served in schools meets the current school meals sodium limits," NMPF said. "However, as the amount of sodium allowed in schools is further reduced in the future, it will be more difficult for cheese to continue to be served."

Removing cheese from school meals will inadvertently run contrary to the Dietary Guidelines for Americans (DGA), as it will likely cause a reduction in dairy consumption and may reduce overall student nutrient intake as their favorite entrees and sides will no longer be served, NMPF added.

Flavored milk "should remain an option as part of meals in schools at all levels, kindergarten through 12th grade, IDFA said. "Flavored milks provide the same micronutrients as white milk, but with a flavor that many children prefer."

When assessing the flavored milk propositions included in USDA's proposed rule, the "most objectionable and ill-considered" aspect of the proposal is Alternative A, under which flavored milk would be banned from either primary grades or from all grades K-8, NMPF commented.

NMPF supports Alternative B, which would continue to permit (not require) schools to offer lowfat and fat-free flavored milk for all grade levels. The reintroduction of flavored milk has been associated with greater milk consumption and higher average daily participation (ADP) in the school meal programs.

"Flavored milk should be available in all schools for grades K-12," Dairy Institute of California said. "When flavored milk is not available, kids drink less milk and miss out on the nutrients that milk provides."

"Flavored milk has been associated with a number of positive health and nutrition outcomes and is the most common and popular type of milk in schools," National Dairy Council (NDC) noted. "Numerous studies show that restricting or eliminating flavored milk reduces milk consumption and its accompanying essential nutrients, increases waste and may reduce average daily participation in meal programs."

IDFA agrees with USDA's proposal to require schools to offer lactose-free milk as an option in all reimbursable meals. Providing lactose-free milk, as well as other dairy products with low lactose content, will allow more school children, including those with lactose malabsorption or lactose intolerance, to find a dairy option that meets their needs and will provide them with good nutrition.

NMPF believes USDA should take the following steps to address lactose intolerance: encourage schools through incentives to offer lactose-free milk on a routine basis to all students who want it; educate students and parents about options within the dairy group, especially lactose-free milk but also dairy products with much lower levels of lactose, such as hard cheeses and yogurt; and work with industry to determine how best to facilitate more extensive offerings of lactose-free milk in schools.

Based on recent research regarding the health effects of milkfat, IDFA asked USDA to include dairy products at all fat levels in the school meal programs.



## FROM OUR ARCHIVES

### 50 YEARS AGO

**May 11, 1973: Washington**—Cheddar and Swiss are among foods for which microbiological quality standards will be developed next year. It's anticipated that these standards will replace administrative microbiological guidelines used by FDA to assess sanitary conditions in food processing plants.

**St. Paul, MN**—University of Minnesota food scientist Larry McKay reported a breakthrough toward reducing the incidence of fruity and bitter flavors in Cheddar. McKay developed a system that may enable development of starter cultures with the "right" characteristics instead of relying on chance.

### 25 YEARS AGO

**May 8, 1998: Washington**—The USDA will make fundamental revisions to its proposed national organic standards as a result of the 200,000 comments the agency received on the initial proposal. Many of the comments opposed including the products of biotechnology, use of irradiation in food processing, and the application of bio-solids in organic food production.

**Hilmar, CA**—Hundreds of guests joined Hilmar Cheese here in celebrating the grand opening of its 10,000-square-foot visitor center. It features a cheese and gourmet food section, and "cheese theater" that allows guests to view the cheesemaking process.

### 10 YEARS AGO

**May 10, 2013: Bandon, OR**—Locals arrived here in force this week for the grand opening of Face Rock Creamery and the return of cheesemaking to the area. Bandon has been home to cheesemaking since the 1880s; Face Rock stands in the historic Woolen Mill District.

**San Luis Obispo, CA**—Cal Poly will launch a new Masters program in dairy products technology this fall, according to Tom Johnson, the new program's manager. The program will involve nine months of course work on campus in San Luis Obispo, followed by a three-month internship with a large-scale dairy processor.

## Sigma Alimentos To Acquire Majority Stake In California's Los Altos Foods

**Phoenix, AZ**—Sigma Alimentos, S.A. de C.V, which produces, commercializes, and distributes branded dairy and other food products, announced recently that it has reached an agreement to acquire a majority stake in Los Altos Foods, a Hispanic cheese and cream producer in the US.

Los Altos Foods produces Mexican cheese products positioned for the multicultural north American consumer market.

The company has a solid track record of 24-plus years of operations, during which it has built the successful Los Altos brand, Sigma noted.

Los Altos Foods operates one plant near Los Angeles, CA, providing jobs for more than 260 employees.

Los Altos generates approximately $100 million in annual revenue, Sigma said.

Sigma is a multinational food company operating in 18 countries throughout North and South America and Europe. The company's products include cheese, yogurt, cream, butter, packaged meats, plant-based and other refrigerated and frozen foods.

"This transaction is aligned with Sigma's strategy and will allow us to continue growing the core business by strengthening our position in a rapidly growing market that is gaining space in mainstream consumption. We are excited about the prospect of welcoming Los Altos, a great Hispanic cheese brand, to our portfolio," said Rodrigo Fernandez, Sigma's CEO.

"I'm confident that the sum of Los Altos and Sigma will allow us to better satisfy the needs of our customers and consumers," Fernandez continued. "This transaction also enhances our existing network with production capacity on the West Coast."

"Today, Sigma takes another step to expand its presence in the US and continue increasing capacity in the Hispanic dairy market," said Jesus Lobo, Sigma US CEO. "We are looking forward to welcoming all Los Altos employees to Sigma and embarking on a new journey together."

For more information about Sigma, visit *www.sigma-alimentos.com.*

## Cacique Foods Celebrates 50th Anniversary, Opens New Texas Plant

**Amarillo, TX**—Cacique Foods, a family-owned Hispanic foods company, is celebrating its 50th anniversary with a focus on innovation and increasing production capacity to reach more consumers.

Cacique, which said it is the number one US producer of Hispanic cheeses, creams, yogurts, chorizos and salsas, on Tuesday expanded its operations to Texas by marking the grand opening of its new dairy processing facility in Amarillo and new corporate headquarters in Irving, TX.

The new, 200,000-square-foot Amarillo facility is equipped to handle dairy processing, including production of Cacique's Mexican-style cheeses and cremas, and will grow the company's offerings while getting products on the shelves of more stores, the company said.

"We're proud of the success Cacique has seen over the past 50 years. The company started with my mother perfecting cheesemaking, while my father sold Queso Fresco door-to-door, one pound at a time, out of coolers in our family car," said Gil de Cardenas, CEO of Cacique Foods LLC.

"As we've grown from our humble roots, one employee at a time, Cacique Foods remains a family-owned company, and we've remained true to the core values my parents founded this business upon: family, quality, integrity and authenticity," de Cardenas added.

Hispanic cheese production in the US has grown significantly over the past 25-plus years, from 67.4 million pounds in 1996 (when USDA's NASS started tracking Hispanic cheese production) to a record 386.3 million pounds in 2022.

Prior to moving its headquarters to Irving, TX, Cacique Foods was based in City of Industry, CA, in Los Angeles county. The company operates a dairy plant in City of Industry, where it produces a variety of Hispanic cheeses.

Cacique Foods is also investing in the future of Mexican cuisine by providing educational opportunities for the next generation interested in food manufacturing careers in Amarillo.

With $35,000 contributions to both Amtech Career Academy and Amarillo College that support food manufacturing curriculums, Cacique is hoping to spark a passion for Hispanic food among the next generation in the Amarillo community.

"The contributions from Cacique have already made an impact on our students here in Amarillo," said Jay Barrett, principal from AmTech Career Academy. "We are creating a curriculum that will allow students to get the hands-on experience they need to graduate and start a career in manufacturing — we hope at Cacique."

"We're thankful that Cacique has already invested in our community through our students," said David Hall, dean of technical education at Amarillo College. "The donation will give opportunity to even more students to have a successful career in food manufacturing."

For more information about Cacique Foods, visit *www.caciquefoods.com.*

## Cheese Output Falls

(Continued from p. 1)

Ohio, 22.0 million pounds, down 6.1 percent; Vermont, 11.0 million pounds, down 13.3 percent; New Jersey, 5.7 million pounds, down 5.0 percent; and Illinois, 5.2 million pounds, down 2.8 percent.

Cheese production in all other states totaled 221.7 million pounds, up 2.3 percent from March 2022.

American-type cheese production totaled 498.5 million pounds, up 3.2 percent from March 2022. American-type cheese output during the January-March period totaled 1.44 billion pounds, up 2.7 percent from the same period last year.

Production of American-type cheese, with comparisons to March 2022, was: Wisconsin, 96.6 million pounds, up 4.8 percent; Minnesota, 60.1 million pounds, up 5.6 percent; California, 48.9 million pounds, down 0.3 percent; Iowa, 17.2 million pounds, up 1.4 percent; and New York, 12.6 million pounds, up 7.9 percent.

Cheddar production during March totaled 345.6 million pounds, up 3.6 percent from March 2022. Cheddar output during 2023's first quarter totaled 1.02 billion pounds, up 3.3 percent from 2022's first quarter.

Production of other American-type cheeses during March totaled 152.9 million pounds, up 2.4 percent from March 2022.

### Italian & Other Cheeses

March production of Italian-type cheese totaled 511.7 million pounds, down 1.5 percent from March 2022. Italian cheese output during the first quarter of 2023 totaled 1.47 billion pounds, up 0.6 percent from the first quarter of 2022.

Production of Italian cheese, with comparisons to March 2022, was: California, 142.0 million pounds up 1.6 percent; Wisconsin, 138.5 million pounds, down 7.5 percent; New York, 31.2 million pounds, up 1.1 percent; Pennsylvania, 24.3 million pounds, up 0.6 percent; Minnesota, 11.2 million pounds, down 7.9 percent; and New Jersey, 2.9 million pounds, down 9.3 percent.

Mozzarella production totaled 402.5 million pounds, down 1.4 percent from March 2022. Mozz output during the January-March period totaled 1.16 billion pounds, up 1.4 percent from a year earlier.

Production of other Italian cheeses, with comparisons to March 2022, was: Parmesan, 43.6 million pounds, down 0.3 percent; Provolone, 30.8 million pounds, down 0.2 percent; Ricotta, 22.7 million pounds, down 1.6 percent; Romano, 4.7 million pounds, up 1.6 percent; and other Italian types, 7.4 million pounds, down 16.4 percent.

March production of other cheese varieties reported by NASS, with comparisons to March 2022, was:

***Swiss cheese:*** 26.8 million pounds, down 14.9 percent.

***Cream and Neufchatel:*** 100.2 million pounds, down 4.2 percent.

***Brick and Muenster:*** 16.0 million pounds, down 3.3 percent.

***Hispanic cheese:*** 36.0 million pounds, up 9.9 percent.

***Blue and Gorgonzola:*** 8.1 million pounds, up 7.4 percent.

***Feta:*** 13.0 million pounds, up 7.3 percent.

***Gouda:*** 5.7 million pounds, down 18.7 percent.

***All other types:*** 12.8 million pounds, down 24.1 percent.

### Whey Products Output

March production of dry whey, human, totaled 73.4 million pounds, down 3.5 percent from March 2022. Manufacturers' stocks of dry whey, human, at the end of March totaled 64.4 million pounds, down 5.3 percent from a year earlier and down 1.7 percent from a month earlier.

Lactose production, human and animal, during March totaled 95.7 million pounds, up 2.3 percent from March 2022. Manufacturers' stocks of lactose, human and animal, at the end of March totaled 167.3 million pounds, down 4.4 percent from a year earlier but up 1.0 percent from a month earlier.

Whey protein concentrate production, human, totaled 40.7 million pounds in March, up 12.2 percent from March 2022. Manufacturers' stocks of WPC, human, at the end of March totaled 88.0 million pounds, up 33.6 percent from a year earlier and 2.8 percent higher than a month earlier.

Production of whey protein isolates during March totaled 9.8 million pounds, down 12.7 percent from March 2022. Manufacturers' stocks of WPI at the end of March totaled 24.1 million pounds, up 60.9 percent from a year earlier and up 2.4 percent from a month earlier.

### Butter & Dry Milk Products

Butter production totaled 205.0 million pounds, up 1.4 percent from March 2022. During the first quarter of 2023, butter output totaled 593.5 million pounds, up 2.0 percent from the first quarter of 2022.

Regional butter production, with comparisons to March 2022, was: West, 106.4 million pounds, down 2.4 percent; Central, 80.3 million pounds, up 6.4 percent; and Atlantic, 18.2 million pounds, up 3.3 percent.

Nonfat dry milk production totaled 200.2 million pounds, up 4.4 percent from March 2022. NDM output during the first three months of 2023 totaled 557.6 million pounds, up 5.0 percent from the first three months of 2022.

Manufacturers' shipments of nonfat dry milk during March totaled 189.7 million pounds, up 1.3 percent from March 2022. Manufacturers' stocks of NDM at the end of March totaled 319.1 million pounds, up 10.8 percent from a year earlier and up 1.0 percent from a month earlier.

Production of other dry milk products during March, with comparisons to March 2022, was: skim milk powder, 36.0 million pounds, down 16.1 percent; dry whole milk, 9.9 million pounds, down 15.8 percent; milk protein concentrate, 20.8 million pounds, up 0.6 percent; and dry buttermilk, 14.0 million pounds, up 21.4 percent.

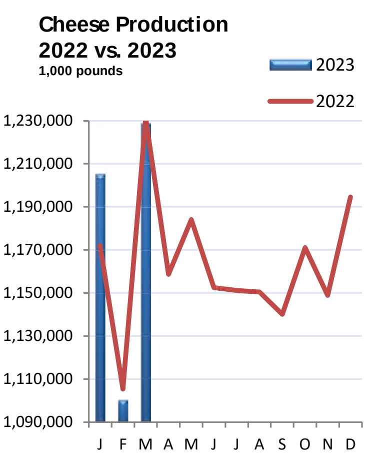
### Yogurt & Other Dairy Products

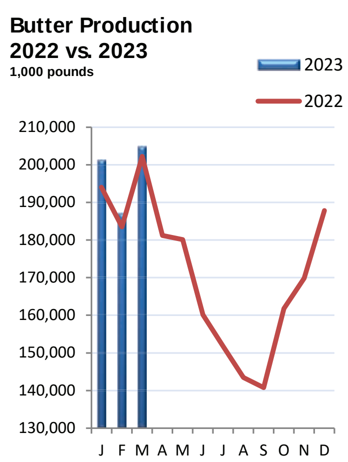
March production of yogurt, plain and flavored, totaled 444.9 million pounds, up 3.6 percent from March 2022. Yogurt output during 2023's first quarter totaled 1.24 billion pounds, up 4.9 percent from 2022's first quarter.

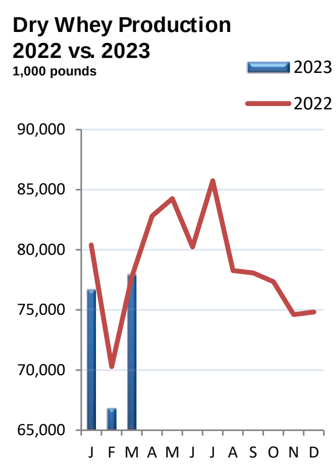
Sour cream production during March totaled 128.0 million pounds, up 1.2 percent from March 2022. Sour cream output during the January-March period totaled 367.6 million pounds, up fractionally from a year earlier.

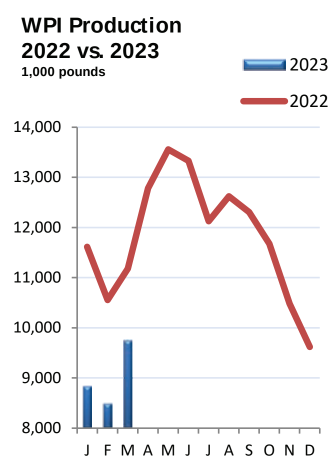
Cream cottage cheese production totaled 32.1 million pounds, up 8.6 percent from March 2022. Lowfat cottage cheese output during March totaled 25.9 million pounds, down 2.5 percent from March 2022.

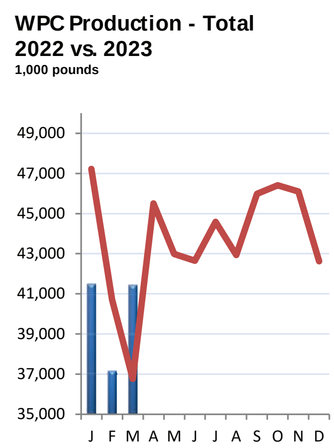
Regular ice cream production totaled 66.4 million gallons, up 0.2 percent from March 2022. Lowfat ice cream output during March totaled 37.9 million gallons, down 11.3 percent from a year earlier.

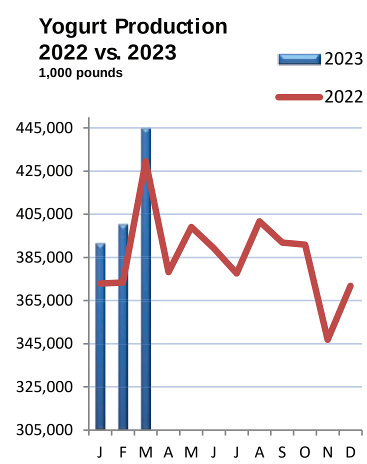


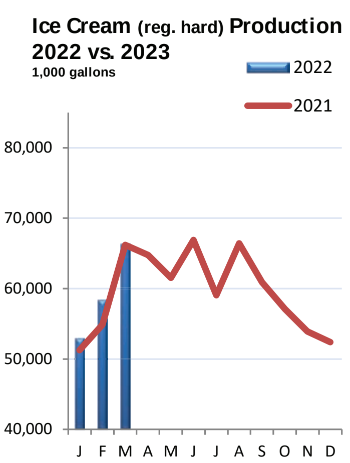



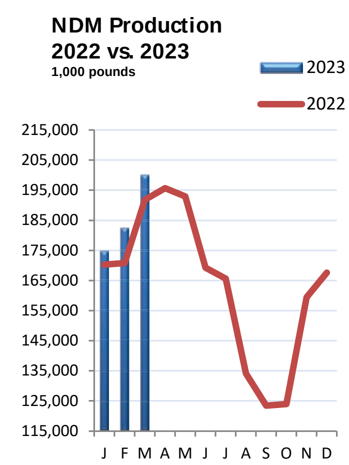



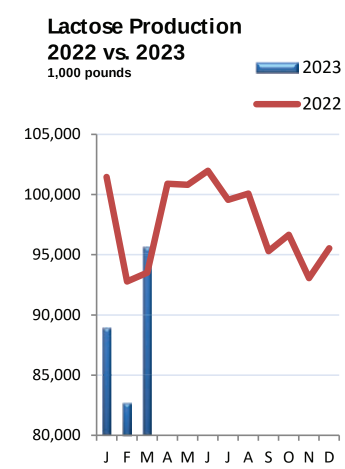



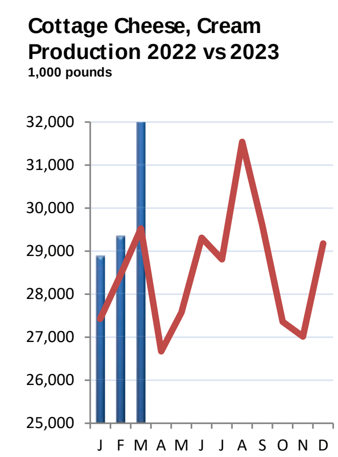



# Wisconsin's 2022 Specialty Cheese Production Reached New Record High

**Madison**—Wisconsin's 2022 specialty cheese production totaled a record 928.2 million pounds, up 5.8 percent, or 51.0 million pounds, from 2021's record output, according to statistics released late last week by the Wisconsin Field Office of USDA's National Agricultural Statistics Service (NASS).

Wisconsin's specialty cheese production has now reached new record highs for two years in a row. And, at 928.2 million, the state's specialty cheese output has more than doubled since 2008, when it stood at 437 million pounds.

In 2022, specialty cheese accounted for 26.4 percent of Wisconsin's total cheese production of 3.52 billion pounds, according to NASS figures. By comparison, in 2021, specialty cheese accounted for 25.1 percent of the state's cheese output.

In 1993, the first year for which Wisconsin specialty cheese production statistics are available, specialty cheese accounted for about 4.1 percent of the state's total cheese output.

Of the 118 plants making cheese in Wisconsin in 2022, 94 produced at least one type of specialty cheese.

By comparison, in 2021, 87 of the state's 115 cheese plants produced at least one type of specialty cheese.

In 1993, 43 of Wisconsin's 158 cheese plants produced at least one type of specialty cheese.

For this data series, a specialty cheese is considered a value-added product which commands a premium price.

According to the Wisconsin Specialty Cheese Institute (WSCI), the nature of specialty cheese is derived from one or more unique qualities, such as exotic origin, particular processing or design, limited supply, unusual application or use and extraordinary packaging or channel of sale. The common denominator is its very high quality.

Wisconsin's 2022 specialty cheese production by variety, with comparisons to 2021, was as follows:

**Hispanic cheeses:** 127.6 million pounds, up 14.5 percent. There were 22 plants producing Hispanic cheeses in Wisconsin in 2022, one fewer than in 2021.

**Feta:** 109.9 million pounds, up 2.3 percent. There were nine plants producing Feta in Wisconsin last year, one fewer than in 2021.

**Parmesan wheel:** 95.4 million pounds, up 14.5 percent. There were six plants producing Parmesan wheels in the state in 2022, one fewer than in 2021.

**Havarti:** 45.9 million pounds, up 0.8 percent. There were 13 plants producing Havarti in Wisconsin in 2022, unchanged from 2021.

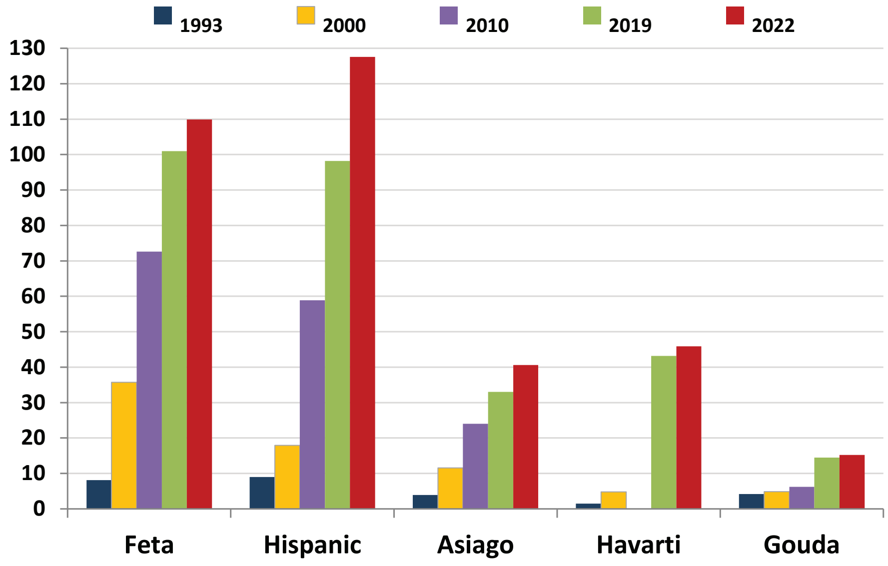
**Cheddar (specialty types only):** 40.7 million pounds, up 4.0 percent. There were 41 plants producing specialty types of Cheddar in Wisconsin last year, five more than in 2021.

**Asiago:** 40.6 million pounds, up 13.8 percent. There were 16 plants producing Asiago in the state in 2022, two more than in 2021.

**Gorgonzola:** 16.2 million pounds, up 5.0 percent. There were eight plants producing Gorgonzola in Wisconsin last year, one more than in 2021.

## Specialty Cheese Production: Wisconsin

**Selected Varieties, Selected Years in millions of pounds**
**Havarti total not available in 2010**




**Gouda:** 15.2 million pounds, down 2.8 percent. There were 30 Gouda plants in the state last year, unchanged from 2021.

**Romano wheel:** 11.0 million pounds, up 2.5 percent. There were six plants producing Romano wheels in Wisconsin in 2022, unchanged from 2021.

**Farmers cheese:** 964,000 pounds, up 0.9 percent. There were 12 plants in the state last year, two more than in 2021.

**All other types of specialty cheese:** 424.7 million pounds, up 3.1 percent. There were 55 plants producing all other types of specialty cheese in Wisconsin in 2022, two fewer than in 2021.

Specialty cheese varieties included in the "all other" category for 2022 production include: Alpine, American Grana, Auribella, Bel Paese, Blue, Brie and Camembert, Butterkase, specialty Colby, Edam, Fior di Latte, Fontinella, Gruyere, other specialty Italian, Italico, Italian Fontina, Juustoleipa, Kasseri, Krakow, Limburger, Mascarpone, Middle Eastern cheeses, specialty Monterey Jack, specialty Mozzarella, otehr specialty Parmesan, Pepato, Peperon, specialty Provolone, Quark, Raclette, other specialty Romano, soft-ripened, specialty Swiss, Tvarog Polish, and Yogurt cheese.

# Sterling Invests In Restaurant And Hospitality Distributor Mr. Greens

**Westport, CT**—Sterling Investment Partners recently announced that it has invested in Mr. Greens in partnership with the company's CEO, Nick Politis, and other members of management.

Headquartered in Miami, FL, Mr. Greens is a rapidly growing distributor of dairy, produce, and specialty food items to the restaurant and hospitality industries in Florida and Texas, Sterling said.

Sterling Investment Partners is a private equity firm that has been investing in building middle-market companies for over 30 years.

"We are thrilled to partner with Sterling to execute our shared vision for the company," Politis said. "Sterling has a long history of successfully partnering with management teams to build industry-leading businesses, and has valuable experience in the food distribution space.

"Sterling is an excellent cultural fit with our organization, and we look forward to working with them in this next phase of growth," Politis added.

"We are extremely impressed by Mr. Greens' leadership team, dedication to its customers and employees, and its essential role in the marketplace as a leading provider of top-quality produce and other specialty foods," said Charles Santoro, managing partner and co-founder of Sterling.

"We look forward to working closely with Nick and his team to help them continue Mr. Greens' impressive growth in a large, fragmented and highly attractive market, while supporting their strong culture and reputation."

PERSONNEL

## Mindy Berrey Will Succeed William Schreiber As New ADPI Chairperson

**Elmhurst, IL**— Mindy Berrey, senior director of sales at Land O'Lakes, Inc., has been elected chair of the American Dairy Products Institute (ADPI).

Berrey is the first female to serve as chair of ADPI, which marks its centennial anniversary this year. She succeeds William Schreiber from O-AT-KA Milk Products, Inc.

Other newly-elected officers include: vice chair, Tom Berry, AMPI vice president of quality and assurance; secretary, Patti Smith, CEO of DairyAmerica, Inc.; and treasurer, Kevin Quinn, vice president of sales and marketing for Idaho Milk Products.

Newly-appointed board members are: Christine Van Asten, Darigold, Inc.; Rob Richter, Great Lakes Cheese; Molly Costaris, Michigan Milk Producers Association; Jim Jarman, Neutral Foods; and Jack Hoops, Upstate Niagara Cooperative, Inc.

"We're confident the new officers and directors will be positive additions to the board and the broader ADPI membership," said ADPI president and CEO Blake Anderson,

PETER KEMPE has joined **Nelson-Jameson, Inc.** in the newly-created position of senior vice president, strategy and business development-Ingredients. Kempe brings 30 years of experience to Nelson-Jameson, including 28 years at DSM, where he earned progressively senior positions. In his new role, Kempe will lead the development and execution of business growth strategies for the Ingredients division, including strategic sourcing, partnership management, and go-to-market programming. He will also collaborate with product management and procurement teams to ensure supplier integrity, maintain ingredient access and quality, and streamline supply operations.

The **California Milk Advisory Board (CMAB)** has announced its newly-elected officers and executive committee for 2023. They include: chair, TONY LOUTERS; vice chair, RENAE DE JAGER; secretary, JOHN VANDERPOEL; and treasurer, ANDRE BRAZIL. At-large members are MAUREEN LEMOS, SUSAN BIANCHI and VANDER EYK.



## Pine River Pre-Pack Celebrates 60 Years Of Cheese Spread Excellence

Mary and Phil Lindemann (left and center) and Ian Behm of Pine River Pre-Pack celebrate their company's 60th anniversary in front of a past and current employee board. The company was started in 1963 by Philip C. Lindemann.

**Manitowoc, WI**—Pine River Pre-Pack, which makes and markets award-winning cold pack cheese foods and cheese spreads, held a 60th anniversary celebration at the Farm Wisconsin Discovery Center here last Saturday.

Pine River Pre-Pack was founded in 1963 by Philip C. Lindemann, whose grandfather, Gustav Lindemann, was considered a pioneer in the cheese and butter industry.

Besides packaging natural cuts of cheese, Philip C. Lindemann's new company began making cold pack cheese food using his own special recipe.

Throughout the 1960s and 1970s, Lindemann, a licensed Wisconsin cheese grader, experimented with innovative flavors and new packaging technology to keep the product fresher and more convenient to use.

Philip A. Lindemann and Barth M. Lindemann, Philip C. Lindemann's sons, joined the company in the 1970s. Under their leadership, Pine River underwent numerous upgrades and expansions, including construction of a state-of-the-art manufacturing facility, allowing the company to double its production.

Today, the tradition of excellence and quality at Pine River continues with four new partners: Chauncey N. Behm, Ian R. Behm, Scott M. Caliebe, and Cory J. Meyer. For the last decade, under Philip A. Lindemann's guidance and mentorship, the team has been learning and growing the business.

"As I look out at this audience, we know that each one of you was invited because you have played a part in Pine River's history," said Mary Lindemann, the company's marketing director and Phil Lindemann's wife. "What a fantastic turnout! We are humbled by this."

Ian Behm, Pine River's president, considers himself "very lucky," noting that the company has already accomplished a lot over the past 60 years, and "I believe the next 60 are just going to be just as awesome and just as great. The future is very bright."

Phil Lindemann thanked his family, Pine River's customers, suppliers and contractors, and also thanked the dairy farmers and cheese makers that make the milk and cheese that Pine River uses in its products.

John Umhoefer, executive director of the Wisconsin Cheese Makers Association (WCMA), welcomed the audience to a "joyful celebration of excellence: 60 years for Pine River and another 60 coming forward."

The state of Wisconsin is "where we have the generational knowledge of how to make great cheese and how to make great dairy products," Umhoefer said. "This is where the knowledge of how to make great cheese resides in the United States."

To put Pine River's continuing focus on excellence into perspective, Umhoefer looked at 25 years of data from the United States Championship Cheese Contest and the World Championship Cheese Contest (both hosted by WCMA), and in those 25 years, Pine River Pre-Pack won 40 medals. That includes 14 gold medals.

Drilling down a bit, in the last 12 years, Pine River Pre-Pack has won 10 of the 12 possible gold medals, "and the other two gold medals were co-packed by Pine River," Umhoefer said. And that doesn't even include how Pine River has been dominating Wisconsin State Fair and other dairy competitions.

For more information about Pine River Pre-Pack, visit *www.pineriver.com*.

## Dairy CPI Drops

(Continued from p. 1)

down 0.6 percent from March but up 1.6 percent from April 2022, it was reported.

April's consumer price index for milk other than whole was 182.3, down 0.3 percent from March but 2.8 percent higher than in April 2022.

In April, the average retail price for a gallon of whole milk was $4.04, down almost six cents from March but up three cents from April 2022. The average retail whole milk price has been above $4.00 per gallon for 13 consecutive months, although it has now declined for six straight months after reaching a record high of $4.22 per gallon in November 2022.

Average retail whole milk prices for the three major regions reported by the Bureau of Labor Statistics, with comparisons to a month earlier and a year earlier, were as follows:

**Northeast:** $4.35 per gallon, down almost six cents from March and down more than 24 cents from April 2022.

**South:** $4.12 per gallon, down more than seven cents from March but up more than 24 cents from April 2022.

**West:** $4.00 per gallon, down almost four cents from March and down more than 19 cents from April 2022.

### Butter CPI Drops Below 300

The Bureau of Labor Statistics also reported that April's consumer price index for butter was 299.9, down 1.9 percent from March but 5.0 percent higher than in April 2022.

That's the first time the butter CPI has been below 300 since May 2022, when it was 293.8, it was reported.

The butter CPI had reached a record high of 322.6 in January of this year, but has declined every month since then.

April's CPI for ice cream and related products was 274.4, down 0.6 percent from March but 12.8 percent higher than in April 2022. The ice cream CPI has now been above 270 for six consecutive months.

In April, the average retail price for a half gallon of regular ice cream was $5.95, up three cents from March and up more than 82 cents from April 2022, the Bureau of Labor Statisticsreported.

The average retail price for a half-gallon of regular ice cream has now been above $5.00 for 15 straight months.

April's consumer price index for other dairy and related products was 191.1 (December 1997=100), up 0.4 percent from March and 13.9 percent higher than in April 2022.

## Organic Dairy Sales Hit $6.7 Billion; USDA To Strengthen Market

**Washington**—Organic food sales in 2022 topped $60 billion for the first time, while total organic sales, including organic non-food products, were a record $67.6 billion, according to the 2023 *Organic Industry Survey*, which was released Wednesday by the Organic Trade Association (OTA).

Organic food sales totaled $61.7 billion last year, while the value of organic non-food sales hit nearly $6 billion, the OTA reported. Certified organic now accounts for 6 percent of total US food sales.

Organic produce continues to hold its position as the top seller of all organic categories; sales of organic produce last year totaled $22 billion.

Organic beverages were the number two organic category, reporting $9 billion in sales last year, up 4 percent from 2021, the OTA noted. Organic coffee maintained its position as the largest-selling organic beverage, with close to $2.3 billion in sales.

The third highest-selling organic category last year was dairy and eggs, at $7.9 billion, up more than 7 percent from 2021. Organic dairy and eggs now constitute close to 8 percent of the total dairy and egg market, according to the OTA.

Continued demand and inflationary price increases helped boost dollar sales in the dairy and egg category, the OTA noted; yogurt and eggs both saw double-digit growth, with organic yogurt sales rising by more than 12 percent to $1.5 billion, and organic egg sales rising by 11 percent to around $1.2 billion.

"Organic has proven it can withstand short-term economic storms. Organic's fundamental values remain strong, and consumers have demonstrated they will come back time and again because the organic system is verified, and better for people, the planet, and the economy," said Tom Chapman, OTA's CEO.

The success of organic is not a new story, the OTA noted. In the last 10 years, organic sales have more than doubled. Total organic sales broke the $50 billion mark for the first time in 2018, and organic food sales hit $50 billion the following year.

In related news, US Secretary of Agriculture Tom Vilsack on Wednesday announced that the USDA is taking additional steps as part of its commitment to strengthen the market for domestically produced organic products, and to support producers seeking organic certification.

These funding opportunities are part of USDA's Organic Transition Initiative, launched last fall, which is a suite of offerings to help existing organic farmers and those transitioning to organic production and processing.

Through the new Organic Market Development Grant (OMDG) program, USDA's Agricultural Marketing Service (AMS) will issue up to $75 million in competitive grants. Eligible entities include businesses that produce or handle organic foods, non-profit organizations, tribal governments, and state and local government entities to fund projects designed to expand and improve markets for domestically produced organic products.

OMDG is intended to increase the consumption of domestic agricultural commodities by aiding in the expansion of markets or development of new markets, marketing facilities, and uses for such commodities. For example, applicants may seek funding to develop and launch consumer products using rotational grains, or invest in infrastructure like processing equipment to give producers better access to markets.

AMS is accepting applications for the program through July 10.

As part of USDA's broader effort to support organic producers and in response to stakeholder feedback, USDA's Farm Service Agency (FSA) increased the cost share amount under the Organic Certification Cost Share Program (OCCSP), which helps organic producers cover organic certification costs, to the maximum amount allowed by statute.

Specifically, FSA will cover up to 75 percent of costs associated with organic certification, up to $750 for crops, wild crops, livestock, processing/handling and state organic program fees (California only). OCCSP will cover costs incurred from Oct. 1, 2022, through Sept. 30, 2023.

FSA will begin accepting applications for OCCSP on May 15. Applications are due Oct. 31. To apply, producers and handlers should contact the FSA at their local USDA Service Center.

As part of completing the OCCSP application, producers and handlers will need to provide documentation of their organic certification and eligible expenses. More details can be found at *farmers.gov/organic-transition-initiative*.

## fairlife in New York

(Continued from p. 1)

to an estimated 5 million pounds of locally sourced milk per day, making it the largest dairy plant in the Northeast, according to the announcement.

Founded in 2012, fairlife's existing processing and bottling plants are located in Coopersville, MI; Dexter, NM; Phoenix, AZ; and Peterborough, Ontario.

fairlife has created a line of products that are made through an ultrafiltration process that removes the lactose and leaves behind more of the protein and calcium. The company's product line includes fairlife® ultrafiltered milk, Core Power® protein shakes, and fairlife Nutrition Plan® meal replacement shakes.

fairlife became The Coca-Cola Company's newest billion-dollar retail brand, surpassing $1 billion in annual retail sales.

"Consumer demand for fairlife products is at an all-time high, and a new production facility will allow us to significantly increase capacity and deliver fairlife to even more households across the country," said Tim Doelman, fairlife chief executive officer.

"As we continue to grow in the Northeast, Webster's proximity and access to best-in-class dairy farmers make it an excellent location to support our next phase of growth in the region and beyond," Doelman added.

"This decision by fairlife to expand their operations in Monroe county marks the next chapter in New York's agricultural success story," Hochul said. New York was in "tough competition" with other states for what will be the largest dairy processing plant in the Northeast.

Empire State Development (ESD) is providing up to $21 million in assistance through the performance-based Excelsior Jobs Tax Credit Program in exchange for the job creation commitments.

Also, the Monroe County Industrial Deveopment Agency (IDA) is expected to apply to ESD for a $20 million Capital Grant so that they can work to provide adequate power and related infrastructure costs to service the site.

The New York State Department of Agriculture and Markets, the town of Webster, Rochester Gas and Electric and Greater Rochester Enterprise were also instrumental.

"fairlife's decision to locate its new plant in New York state is tremendous news for our state and for our dairy industry, which is New York's largest agricultural economic driver," said Richard A. Ball, New York's agriculture commissioner.

"Fairlife's announcement that it will build a new processing plant in New York state is significant news for the state's dairy farms and our upstate economy," commented David Fisher, a farmer and president of New York Farm Bureau. "It will expand the marketplace for New York produced milk, which is needed for the long-term success of our farms."

"We are incredibly excited to welcome fairlife to Monroe county," said Hope Knight, ESD president, CEO and commissioner. "The company's plans to put down roots in this upstate community, and its potential to create up to 250 new jobs, is well suited because New York has the unmatched farm and dairy infrastructure to support this project and is a clear leader in dairy production and research and development as well."



## New CMAB Culinary Contest Looks For Best Cheese & Mac

**Tracy, CA**—The California Milk Advisory Board (CMAB) has announced the launch of its inaugural foodservice contest to develop recipes with modern interpretations of a classic comfort food: macaroni and cheese.

The Real California Cheese & Mac Challenge is open to professional chefs and culinary students in the US, offering the opportunity to submit creative recipes online to showcase the use of cheese made in California for a chance to win up to $5,000.

Each submission must include name of dish; dairy ingredients and other primary ingredients; a photo of the prepared dish prior to getting cooked; a photo of the cooked, finished dish; short description of why certain dairy ingredients were selected; and a brief description of the dish.

Judges will review all recipe submissions and select six finalists. These winning chefs will be asked to send a detailed recipe, including all ingredients, with accurate measurements, and directions.

For the sensory evaluation, a professional chef will prepare all recipes, which will then be judged by culinary professionals. Evaluation criteria will be weighted toward the use of California dairy products. One grand prize winner will be selected.

Foodservice judges will select six winning recipes for sensory evaluation to determine the ultimate grand prize winner.

Each chef finalist will receive $2,000, with the winning dish receiving an additional $3,000 for a total of $5,000 awarded to the Real California Cheese & Mac Challenge Champion.

The entry period for submitting recipes is May 1-June 15, 2023. The six winning Cheese & Mac recipes will be announced in July with the grand prize announcement on Aug. 31, 2023.

"This recipe contest is part of our continued efforts to partner with chefs and the next generation of culinary professionals to showcase the versatility and performance of California dairy products as key foodservice ingredients," said Mike Gallagher, business and market development consultant for the CMAB.

The contest will reinforce chefs' awareness of the endless varieties and styles of real cheeses and dairy ingredients from California, he continued.

For more information and full entry details, visit *www.cheeseandmacrecipe.realcaliforniamilk.com*.

## Team USA Tapped For La Mondial Du Fromage; Contest Opens Worldwide

**Tours, France**—This year's edition of La Mondial Du Fromage, the international cheese and dairy event here Sept. 10-12, has opened its dairy product competition to all producers worldwide.

The three-day event includes the World Competition for Best Cheesemaker, Competition for the Best Cheese Apprentices of France, and the International Cheesemonger Competition.

Three top cheese mongers recently earned a spot on Team USA for the upcoming international cheese monger competition this summer in the South of France.

Sam Rollins of Oregon; Courtney Johnson, Washington; and alternate Alex Armstrong, Vermont, were among 12 contestants in the recent Cheesemonger Invitational (CMI) Masters event.

The trio will travel to France for the Le Mondial Du Fromage global cheese contest. The competition for World's Best Cheesemonger will be held Sept. 11. Challenges range from blindfold tastings, cutting and presentations, oral questionnaire, and creating a cheese plate.

New for 2023, the International Product Competition is open to all professionals in the dairy sector: producers or groups of producers, cheese makers, ripeners, dairies, cooperatives, merchants, and others.

All cheese and dairy products across the globe are allowed to compete. Specifically, all products utilizing milk from cows, goats, sheep or other animals, must comply with regulations in the country of origin.

The call for entries kicked off April 12, and closes June 30. Product samples must be easily identified and in their original packaging.

Categories for the contest include Cow's Milk Fresh Cheese & Cream; Cow's Milk Cheese; Goat's Milk Cheese; Sheep's Milk Cheese; Yogurt & Fromage Blanc; Flavored Cheese; Other & Mixed Milk Cheese; and Butter.

Judging is open to the public and begins Sunday, Sept. 10, leading to a final score for each entry, and the award of Gold, Silver and Bronze medals for each class.

Products with the 12 best scores will qualify for the second day of competition. On Tuesday, Sept. 12, organizers will elect the Best Cheese of the World 2023 in the final round of judging.

For complete contest information and to enter online, visit *www.cheese-tours.com*.

## DSM, Firmenich Finalize Merger

**Kaisergaust, Switzerland, and Heerlen, Netherlands**—dsm-irmenich confirmed this week the sucessful merger of DSM and Firmenich and the resulting launch of a new company that brings together what is billed as one of the largest innovation and creation communities in nutrition, health, and beauty.

With a nearly 30,000 strong team and capabilities built on more than a century of science, dsm-firmenich said it will be a trailblazer in the reinvention, manufacturing, and combination of vital nutrients, flavors and fragrances.

"Today marks a new beginning for us all that is the culmination of more than a century of groundbreaking science from two great companies," commented Geraldine Matchett and Dimitri de Vreeze, co-CEOs of the new company. "dsm-firmenich now stands out as a category of one, uniquely working at the intersection between what people individually want and what we collectively need, without costing the Earth."

dsm-firmenich is organized in four distinct businesses, rooted in complementary scientific research and manufacturing excellence, according to the companies. Those four businesses are as follows:

•**Taste, Texture & Health** helps customers create food and beverage products that are delicious, nutritious, affordable and sustainable.

•**Animal Nutrition & Health** delivers healthy animal proteins efficiently and sustainably, harnessing power of data to make animal farming practices more sustainable, productive, and transparent.

•**Health, Nutrition & Care** provides people a way to look after their health by adding critical nutrients to diet.

•**Perfumery & Beauty** creates superior scients with proven benefits, always with the consumer in mind.

To mark the launch of the new company, dsm-firmenich has revealed a new brand that captures the spirit of bringing two iconic organizations together in a merger of equals. The purpose of dsm-firmenich is to bring progress to life, together with customers and partners, to achieve positive change and make a difference in the world.

"We honor the legacy of DSM and Firmenich by taking the best of both companies in creating a fresh, new identity. It's lively. It's vibrant. It's led by our purpose. Just like dsm-firmenich," Matchett and de Vreeze said.

## Proposal Backed

(Continued from p. 1)

on mandatory and audited surveys of dairy processors, AFBF said. NMPF's petition, like earlier petitions from the International Dairy Foods Association (IDFA) and Wisconsin Cheese Makers Association (WCMA), would increase make allowances "primarily based on voluntary survey participation," which means processors may choose to participate or not, AFBF said.

NMPF's petition and AFBF policy agree that mandatory surveying of cost and yield data "is vital to ensuring that make allowance revisions reflect the market economics of processing," AFBF stated.

AFBF's federal order policy explicitly supports, in principle, NMPF's other recommendations.

The current method of computing the cheese price within the protein component formula functions correctly when the difference in the market prices of block and barrels remains close to three cents, AFBF said. But as the NMPF petition notes, the correlation between the block and barrel prices "declined significantly" from 2017 through 2022.

Given this shift, and the fact that only about 10 percent of the cheese produced in the US is priced using barrel cheese, removing barrel prices from the Class III pricing formula will better reflect the actual value of milk used in cheese, providing farmers with more appropriate compensation, according to AFBF.

Returning to the "higher-of" Class I mover as soon as possible is "a top priority of our dairy farmers," AFBF said. The 2018 farm bill change to the average-of plus 74 cents has yielded "erratic and disruptive results" since its inception in May 2019. Marketplace volatility has led to vast imbalances in pool values, often reflected in farmers' checks as negative producer price differentials.

"The average-of plus 74 cents formula has not operated as intended and contributes to unnecessary market uncertainty for producers," AFBF said.

Farm Bureau also supports updating milk component factors for protein, other solids, and nonfat solids in the Class III and Class IV skim milk price formulas. Current milk component factors do not represent the true specifications of milk produced. AFBF said it will review NMPF's specific provided values for new component factors closely but supports increasing existing values to reflect true metrics more closely.

Farm Bureau also supports an update to the Class I differential pricing surface throughout the US.

The current Class I differentials were established in 1998 with only a "minor update" in 2008.

"Many of the factors used to estimate differentials effectively have since changed, to the point that current differentials no longer ensure an adequate supply of milk to many plants," AFBF said.

This has resulted in disorderly marketing of milk, a condition the FMMO system is fundamentally meant to prevent, Farm Bureau said. AFBF will review NMPF's proposed values for new differentials closely but is supportive of modernizing the surface values.

Finally, Farm Bureau believes there are other pricing measures related to these that could improve the functioning of the FMMOs, making it "critical" that USDA issue the normal request for additional proposals for this hearing to allow all parties to bring their relevant ideas to the table.

A comprehensive class price hearing in response to NMPF's petition, including both formula and Class I differential modernization and open to additional proposals within that scope, could balance the needs of both dairy farmers and dairy processors, AFBF said. It urged USDA to respond to NMPF's petition with a federal order pricing hearing that will "ensure confidence and fairness" in how dairy farmers are paid and extend the effective life of the FMMO system.

Milk Producers Council, a trade association that represents dairy farmer members in California, said the NMPF proposal "represents an important and essential approach toward the systemwide changes needed to ensure a successful update of the nation's federal milk order system."

While the specific provisions of NMPF's plan will have different impacts on every US dairy farm, the proposal "will benefit all producers and represents the best path for the US dairy industry moving forward," Cornell Kasbergen, MPC's chairman, said in a letter to USDA.

"I especially urge you to move forward with a national federal order hearing that includes all aspects of the NMPF proposal," Kasbergen's letter continued. "Because of the extensive length of time that has passed since these provisions were last updated, and the complex interactions between these various provisions of milk-marketing orders, each individual component is essential to the success of the whole."

# COMING EVENTS

www.cheesereporter.com/events.htm



## Sign-Up Open For Cal Poly Hispanic Cheese Short Course June 21-22

**San Luis Obispo, CA**—Online registration is open for a practical, hands-on short course dedicated to Hispanic style cheese here June 21-22 at Cal Poly's Dairy Products Technology Center (DPTC).

The two-day course is offered in collaboration with bilingual faculty from Fresno State University and Mexico's Universidad Panamericana.

Students will learn about milk characteristics and quality factors, along with basic unit operations in dairy and cheese plants.

Instructors will cover the major types of Hispanic cheeses, their make procedures, functionality, sensory profiles and applications.

Teachers will also cover the selection of cultures for different Hispanic cheese varieties, design of blends and quality control management.

The workshop features both classroom lecture sessions and hands-on practical learning in the pilot plant.

The first day begins with an overview of milk and principles of cheesemaking led by Fresno State's Carmen Licon, followed by a session dedicated to types of Hispanic cheeses and authentic make procedures led by Julieta Dominguez-Soberanes, Universidad Panamericana.

Caitlin Andersen with Chr. Hansen will discuss selection of cultures and enzymes, followed by a session on product standards and principles of food safety and quality management.

After lunch, students will have a hands-on opportunity to make cheese at the Cal Poly pilot plant, and a session on Hispanic cheese sensory evaluation.

Students return to the pilot plant on day two for instruction on how to make Cotija and Oaxaca cheeses.

Thursday afternoon will feature a team exercise on cheese functionality with a focus on the principles and design of blends for retail and foodservice applications.

The course will wrap with a question/answer session with instructors, and certificate distribution.

Cost to attend is $590 per student, or $490 for two or more attendees from the same company. A reduced rate of $175 is available for students and members of academia.

The registration fee covers group meals, parking and discounted group rate at area hotels.

To register online and for more information, visit *www.dairy.calpoly.edu/shortcourse-symposia.*

## Stateline Dairy, Ag Financial Outlook Seminar Is June 14 In Ridgeway, IA

**Ridgeway, IA**—Dairy leaders from Iowa, Minnesota and Wisconsin will lead the Stateline Dairy & Ag Outlook Seminar here June 14, at the Ridgeway Community Center.

The seminar is sponsored by Iowa State University Extension &Outreach, University of Minnesota Extension, and the University of Wisconsin Extension.

Topics include the dairy price outlook with a focus on supply, demand and Inflation led by University of Wisconsin's Leonard Polzin; and a land, livestock and crop market update by Chad Hart of Iowa State University.

Jim Salfer with the University of Minnesota Dairy Extension will cover what the future holds for small to midsize farms, and Ann Johanns, ISU Extension & Outreach, will offer "ag decision maker tools." David Oppedahl with the Federal Reserve Bank of Chicago will deliver an update on the overall farm economy.

For details, email Jennifer Bentley or Allie McIntyre at *jbentley@iastate.edu* or *alliemc@iastate.edu.*

## PLANNING GUIDE

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

•

**IDDBA 2023:** June 4-6, Anaheim Convention Center, Anaheim, CA. Check www.iddba.org for 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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# MARKET PLACE

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**DAIRY PLANTS FOR SALE: https://dairyassets.weebly.com/m--a.html**. Contact Jim at 608-835-7705; or by email at **jimcisler7@gmail.com**

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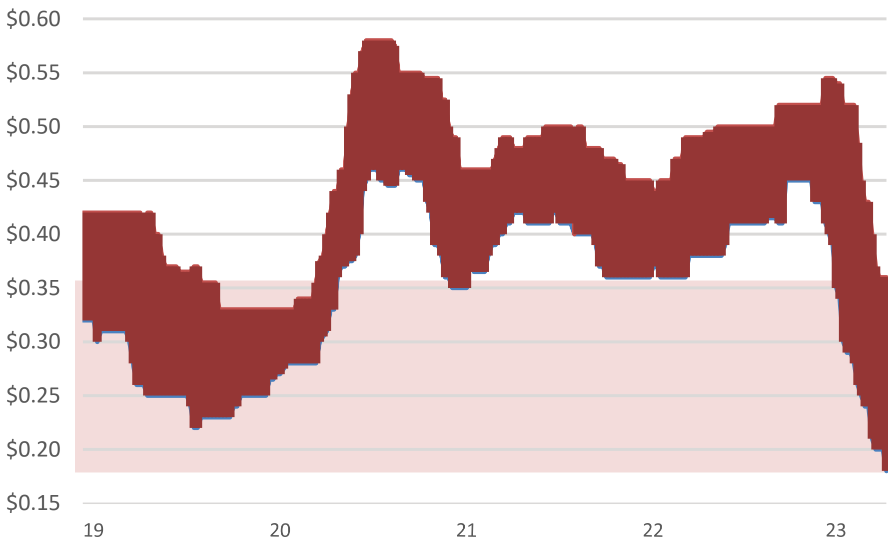
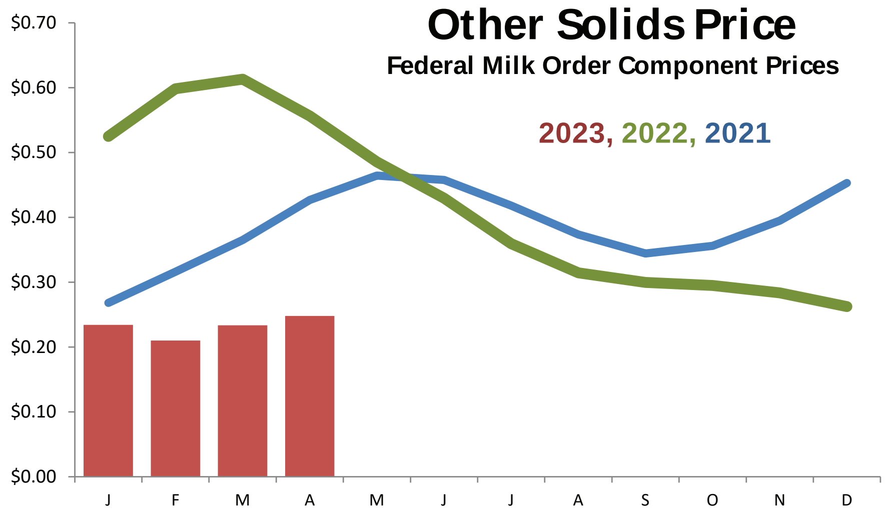
## Lactose Prices Since 2019

High/Low Range (Central & West: Mostly)




## AVG MONTHLY LACTOSE MOSTLY PRICES: USDA

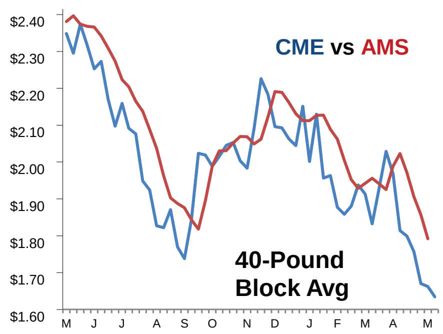
| | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| '16 | .2061 | .2166 | .2280 | .2408 | .2551 | .2616 | .2769 | .2948 | .3208 | .3416 | .3525 | .3633 |
| '17 | .3718 | .3750 | .3826 | .4038 | .4100 | .3998 | .3745 | .3435 | .2958 | .2633 | .2417 | .2208 |
| '18 | .2146 | .2159 | .2200 | .2333 | .2573 | .2796 | .3099 | .3254 | .3363 | .3475 | .3510 | .3580 |
| '19 | .3700 | .3639 | .3650 | .3525 | .3339 | .3150 | .3085 | .2973 | .2919 | .2809 | .2884 | .2900 |
| '20 | .2979 | .3043 | .3107 | .3467 | .4018 | .4618 | .5170 | .5136 | .5056 | .5002 | .4751 | .4333 |
| '21 | .4089 | .4145 | .4309 | .4495 | .4500 | .4518 | .45584 | .4534 | .4414 | .4245 | .4129 | .4050 |
| '22 | .4050 | .4050 | .4111 | .4317 | .4363 | .4435 | .4550 | .4550 | .4568 | .4760 | .4850 | .4782 |
| '23 | .4631 | .4103 | .3536 | .2875 | | | | | | | | |




## DAIRY PRODUCT SALES

**May 10, 2023**—AMS' National Dairy Products Sales Report. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM.

•Revised




| Week Ending | May 6 | April 29 | April 22 | April 15 |
|---|---|---|---|---|
| **40-Pound Block Cheddar Cheese Prices and Sales** | | | | |
| **Weighted Price** | | Dollars/Pound | | |
| US | 1.7923 | 1.8573• | 1.9060 | 1.9710 |
| **Sales Volume** | | Pounds | | |
| US | 13,714,942 | 12,465,689• | 11,549,711 | 12,078,223 |
| **500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest** | | | | |
| **Weighted Price** | | Dollars/Pound | | |
| US | 1.6728 | 1.7147 | 1.8314 | 1.9785 |
| **Adjusted to 38% Moisture** | | | | |
| US | 1.5975 | 1.6349• | 1.7405 | 1.8808 |
| **Sales Volume** | | Pounds | | |
| US | 15,089,510 | 15,089,416• | 15,139,235 | 13,883,117 |
| **Weighted Moisture Content** | | Percent | | |
| US | 35.08 | 34.97 | 34.76 | 34.78 |
| **AA Butter** | | | | |
| **Weighted Price** | | Dollars/Pound | | |
| US | 2.4185 | 2.4039• | 2.3911• | 2.3885 |
| **Sales Volume** | | Pounds | | |
| US | 4,841,610 | 3,737,174• | 3,842,835 | 3,769,836 |
| **Extra Grade Dry Whey Prices** | | | | |
| **Weighted Price** | | Dollars/Pound | | |
| US | 0.4110 | 0.4262• | 0.4299• | 0.4472• |
| **Sales Volume** | | | | |
| US | 6,836,785 | 6,726,770• | 6,352,752• | 6,988,032• |
| **Extra Grade or USPHS Grade A Nonfat Dry Milk** | | | | |
| **Average Price** | | Dollars/Pound | | |
| US | 1.1681 | 1.1220• | 1.1691 | 1.1754 |
| **Sales Volume** | | Pounds | | |
| US | 19,666,601 | 54,610,353• | 19,558,586• | 26,491,094 |

## DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

| Date | Month | Class III | Class IV | Dry Whey | NDM | Block Cheese | Cheese* | Butter* |
|---|---|---|---|---|---|---|---|---|
| 5-5 | May 23 | 16.57 | 17.99 | 38.600 | 115.125 | 1.770 | 1.7050 | 242.750 |
| 5-8 | May 23 | 16.46 | 17.99 | 38.600 | 115.125 | 1.754 | 1.6940 | 243.500 |
| 5-9 | May 23 | 16.40 | 17.99 | 38.500 | 115.125 | 1.749 | 1.6870 | 243.000 |
| 5-10 | May 23 | 16.46 | 18.01 | 38.500 | 115.125 | 1.749 | 1.6940 | 243.200 |
| 5-11 | May 23 | 16.28 | 18.01 | 38.900 | 115.125 | 1.735 | 1.6740 | 243.400 |
| 5-5 | June 23 | 16.99 | 18.35 | 36.250 | 117.875 | 1.800 | 1.7670 | 243.750 |
| 5-8 | June 23 | 17.04 | 18.24 | 36.250 | 117.250 | 1.800 | 1.7680 | 244.500 |
| 5-9 | June 22 | 16.88 | 18.21 | 36.000 | 116.975 | 1.792 | 1.7530 | 243.475 |
| 5-10 | June 23 | 17.19 | 18.21 | 36.200 | 116.850 | 1.812 | 1.7860 | 243.475 |
| 5-11 | June 23 | 16.91 | 18.21 | 35.850 | 116.525 | 1.800 | 1.7560 | 244.500 |
| 5-5 | July 23 | 17.76 | 18.80 | 34.900 | 122.600 | 1.886 | 1.8490 | 246.000 |
| 5-8 | July 23 | 17.70 | 18.78 | 34.900 | 122.600 | 1.886 | 1.8420 | 247.500 |
| 5-9 | July 23 | 17.65 | 18.77 | 34.900 | 121.300 | 1.879 | 1.8420 | 246.600 |
| 5-10 | July 23 | 17.87 | 18.67 | 34.725 | 120.250 | 1.882 | 1.8680 | 246.725 |
| 5-11 | July 23 | 17.63 | 18.60 | 34.550 | 119.500 | 1.883 | 1.8390 | 247.150 |
| 5-5 | Aug 23 | 18.52 | 19.16 | 35.700 | 125.250 | 1.968 | 1.9250 | 250.900 |
| 5-8 | Aug 23 | 18.50 | 19.16 | 35.700 | 124.750 | 1.960 | 1.9200 | 250.000 |
| 5-9 | Aug 23 | 18.45 | 19.03 | 35.750 | 123.450 | 1.950 | 1.9200 | 248.750 |
| 5-10 | Aug 23 | 18.54 | 18.97 | 35.750 | 122.650 | 1.950 | 1.9320 | 249.500 |
| 5-11 | Aug 23 | 18.41 | 18.94 | 35.000 | 122.100 | 1.950 | 1.9290 | 250.350 |
| 5-5 | Sept 23 | 19.15 | 19.50 | 36.400 | 127.500 | 2.015 | 1.9900 | 251.250 |
| 5-8 | Sept 23 | 19.08 | 19.50 | 36.400 | 127.300 | 2.014 | 1.9800 | 252.000 |
| 5-9 | Sept 23 | 19.04 | 19.40 | 36.400 | 126.300 | 1.991 | 1.9750 | 250.500 |
| 5-10 | Sept 23 | 19.06 | 19.29 | 36.400 | 125.600 | 1.991 | 1.9790 | 251.000 |
| 5-11 | Sept 23 | 19.05 | 19.26 | 36.400 | 125.000 | 1.991 | 1.9700 | 251.250 |
| 5-5 | Oct 23 | 19.38 | 19.63 | 37.825 | 128.975 | 2.039 | 2.0050 | 251.000 |
| 5-8 | Oct 23 | 19.36 | 19.63 | 37.825 | 130.000 | 2.037 | 2.0000 | 251.500 |
| 5-9 | Oct 23 | 19.34 | 19.61 | 37.825 | 128.700 | 2.037 | 2.0000 | 251.775 |
| 5-10 | Oct 23 | 19.40 | 19.50 | 37.825 | 128.000 | 2.037 | 2.0400 | 252.250 |
| 5-11 | Oct 23 | 19.33 | 19.50 | 37.825 | 127.850 | 2.028 | 1.9940 | 252.750 |
| 5-5 | Nov 23 | 19.40 | 19.73 | 38.750 | 130.825 | 2.039 | 2.0050 | 251.700 |
| 5-8 | Nov 23 | 19.40 | 19.73 | 38.750 | 130.825 | 2.037 | 2.0000 | 251.600 |
| 5-9 | Nov 23 | 19.37 | 19.73 | 38.750 | 130.500 | 2.037 | 1.9980 | 251.750 |
| 5-10 | Nov 23 | 19.36 | 19.62 | 38.750 | 129.000 | 2.034 | 1.9990 | 252.475 |
| 5-11 | Nov 23 | 19.34 | 19.62 | 38.750 | 129.000 | 2.034 | 1.9970 | 253.300 |
| 5-5 | Dec 23 | 19.05 | 19.55 | 38.500 | 131.000 | 2.005 | 1.9720 | 248.000 |
| 5-8 | Dec 23 | 19.10 | 19.55 | 38.500 | 130.900 | 2.005 | 1.9700 | 248.000 |
| 5-9 | Dec 23 | 19.08 | 19.55 | 38.500 | 130.500 | 2.005 | 1.9710 | 248.500 |
| 5-10 | Dec 23 | 19.07 | 19.55 | 38.500 | 130.000 | 2.005 | 1.9680 | 248.500 |
| 5-11 | Dec 23 | 19.03 | 19.55 | 38.500 | 130.000 | 2.040 | 1.9650 | 249.000 |
| 5-5 | Jan 24 | 18.73 | 19.15 | 41.900 | 131.500 | 1.986 | 1.9420 | 242.500 |
| 5-8 | Jan 24 | 18.75 | 19.15 | 41.900 | 131.575 | 1.986 | 1.9400 | 242.500 |
| 5-9 | Jan 24 | 18.75 | 19.15 | 41.900 | 130.250 | 1.986 | 1.9400 | 242.500 |
| 5-10 | Jan 24 | 18.75 | 19.25 | 41.900 | 130.250 | 1.986 | 1.9350 | 242.500 |
| 5-11 | Jan 24 | 18.70 | 19.25 | 41.900 | 130.250 | 1.986 | 1.9300 | 242.500 |
| 5-5 | Feb 24 | 18.60 | 19.09 | 40.000 | 131.500 | 1.980 | 1.9340 | 240.975 |
| 5-8 | Feb 24 | 18.62 | 19.09 | 40.000 | 131.550 | 1.980 | 1.9320 | 240.975 |
| 5-9 | Feb 24 | 18.62 | 19.09 | 40.000 | 131.550 | 1.980 | 1.9320 | 240.975 |
| 5-10 | Feb 24 | 18.64 | 19.14 | 40.000 | 131.000 | 1.980 | 1.9300 | 238.000 |
| 5-11 | Feb 24 | 18.59 | 19.14 | 40.000 | 131.000 | 1.980 | 1.9180 | 238.000 |
| 5-5 | Mar 24 | 18.55 | 19.00 | 40.000 | 130.025 | 1.980 | 1.9340 | 238.000 |
| 5-8 | Mar 24 | 18.55 | 19.02 | 40.000 | 131.825 | 1.980 | 1.9300 | 238.000 |
| 5-9 | Mar 24 | 18.55 | 19.02 | 40.000 | 131.825 | 1.980 | 1.9300 | 238.000 |
| 5-10 | Mar 24 | 18.59 | 19.13 | 40.000 | 131.050 | 1.980 | 1.9280 | 237.000 |
| 5-11 | Mar 24 | 18.57 | 19.13 | 40.000 | 131.050 | 1.980 | 1.9180 | 237.000 |
| **May 11** | | **22,219** | **4,688** | **3,203** | **8,689** | **795** | **23,107** | **9,264** |

# DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

## WHOLESALE CHEESE MARKETS

**NORTHEAST - MAY 10:** Farm level milk outputs are strong and milk volumes are steadily clearing into Class III manufacturing. Production of American-type cheeses like Colby and Cheddar is steady and inventories are increasing as cheese makers put spring flush milk volumes to use. Italian-type cheese production and production of Swiss is steady. Some contacts have shared that food service and retail demands are steady. Cream cheese production is seasonally steady.

**Wholesale prices, delivered, dollars per/lb:**

| | | | |
|---|---|---|---|
| Cheddar 40-lb block: | $2.1275 - $2.4150 | Process 5-lb sliced: | $1.6575 - $2.1375 |
| Muenster: | $2.1150 - $2.4650 | Swiss 10-14 lb cuts: | $3.4550 - $5.7775 |

**MIDWEST AREA - MAY 10:** Midwestern cheese demand is mixed from one plant contact to another. Some plant managers say their cheese demand is steady to strong, and they are turning away orders as capacity is full. Others are scheduling more maintenance downtime due to slower demand and plant update needs. Milk remains wholly available in the entire region. Reported spot milk offers are as low as $12 under Class III at report time. During week 19 of 2022, spot milk prices ranged from $2.50 under Class to $.50 over Class. Contacts say current prices are not expected to increase until flush level milk output runs its course. Cheese market tones continue to face some bearish pressure, despite a number of Midwestern cheese makers reporting healthy demand.

**Wholesale prices delivered, dollars per/lb:**

| | | | |
|---|---|---|---|
| Blue 5# Loaf : | $2.1700 - $3.3800 | Mozzarella 5-6#: | $1.7000 - $2.7875 |
| Brick 5# Loaf: | $1.9000 - $2.4675 | Muenster 5#: | $1.9000 - $2.4675 |
| Cheddar 40# Block: | $1.6225 - $2.1650 | Process 5# Loaf: | $1.5350 - $2.0025 |
| Monterey Jack 10#: | $1.8750 - $2.2225 | Swiss 6-9# Cuts: | $2.9700 - $3.0725 |

**WEST - MAY 10:** Retail demands, along with foodservice channels, are strong to steady for varietal cheeses. A few manufacturers indicate tight inventories for retail demand, as production keeps moderately ahead of contracted obligations. Anticipation of strong to steady contract obligations pulling heavily on inventories throughout the remainder of May is reported by a few contacts. Spot market activity is moderate. Although some stakeholders report limited spot sale inventory available, loads are available to accommodate current demand from this purchasing avenue. Since last Wednesday the barrel price on the CME had more bullish movement, relative to the block price, increasing the current block-barrel spread on the CME. Some industry sources indicate softening export markets. Purchasers for Mexico and South America show strong to steady demand, while purchasers for Asia look to focus on additional Q4 bookings of loads. Strong to steady production schedules are going at cheese manufacturers' facilities as plentiful milk volumes are utilized.

| **Wholesale prices delivered, dollars per/lb:** | | Monterey Jack 10#: | $1.9900 - $2.2650 |
|---|---|---|---|
| Cheddar 10# Cuts : | $2.0025 - $2.2025 | Process 5# Loaf: | $1.6600 - $1.8150 |
| Cheddar 40# Block: | $1.7550 - $2.2450 | Swiss 6-9# Cuts: | $2.2625 - $3.6925 |

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

| Variety | Date: 5/10 | 5/3 | Variety | Date: 5/10 | 5/3 |
|---|---|---|---|---|---|
| Cheddar Curd | $1.91 | $1.95 | Mild Cheddar | $1.96 | $2.01 |
| Young Gouda | $1.61 | $1.62 | Mozzarella | $1.52 | $1.51 |

**FOREIGN -TYPE CHEESE - MAY 10:** Supply and demand factors for foreign type cheese are in balance. While cheese makers in Europe are receiving ample amounts of farm milk to process in the cheese vats, demand has been strong enough to keep inventories for foreign type cheeses in check. Industry sources suggest that European cheese inventory levels are normal for this time of year. Cheese is moving satisfactorily through international markets. Some manufacturers note a slight uptick in retail demand. Consumer prices in Europe have eased back, prompting more cheese consumption from European shoppers. Foodservice and industrial demand is stable, but contacts expect orders to increase as the summer holidays get closer.

| Selling prices, delivered, dollars per/lb: | Imported | Domestic |
|---|---|---|
| Blue: | $2.6400 - 5.2300 | $1.9850 - 3.4725 |
| Gorgonzola: | $3.6900 - 5.7400 | $2.4925 - 3.2100 |
| Parmesan (Italy): | 0 | $3.3725 - 5.4625 |
| Romano (Cows Milk): | 0 | $3.1750 - 5.3300 |
| 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 | $3.4900 - 3.8150 |
| Swiss Cuts Finnish: | $2.6700- 2.9300 | 0 |

## DRY PRODUCTS - MAY 11

**LACTOSE CENTRAL/WEST:** Spot sale prices continue to falter. Inventories for lactose are heavy, and manufacturers would like to find places to move the lactose out of their warehouses. Demand is weak, and stores of lactose are already in place with end users and secondary marketers. Lactose in totes is proving particularly difficult to move. Although much of the low end of the price range represented edible lactose getting sold into feed channels, they now see some 100-mesh lactose, in bags, going for spot prices below 20 cents.

**WPC CENTRAL/WEST:** Prices continue to be under pressure. Inventories, except for a few select brands, are readily available. In some cases, manufacturers, eager to clear out space in the warehouse, are offering WPC 34% at lower prices compared to previous weeks. Unless they need a specific brand, buyers can pick and choose their purchases. Demand is lackluster. WPC 34% production is steady to lower. Contacts suggest a few manufacturers may be selling off liquid whey to avoid having to dry and store the whey solids.

**NDM CENTRAL:** Buyers are waiting for more potential bears to appear, but some say markets are somewhat in balance or comfortable. Despite slowdowns in activity, end users are more apt to purchase NDM in the $1.10s than at $1.20 or higher. Condensed skim is widely available. Processing is busy. One positive note from condensed skim suppliers is that trucks have become more available in recent weeks.

**NDM EAST:** Trading remains somewhat quiet compared to the two major regions west of the Mississippi. Feed end users say off-spec NDM loads are being offered at $.80/lb and they are widely available. Condensed skim supplies remain loose. Some production downtime has been reported.

## NATIONAL - CONVENTIONAL DAIRY PRODUCTS

There was a slight decrease in total ad volumes on the conventional aisle, and an increase of total organic ads. Conventional dairy ad totals decreased by a single percentage point, while organic ad totals increased 7 percent week to week. Conventional ice cream in 48- to 64 ounce containers was the most advertised single dairy item this week, while half-gallon milk ads held the top spot for organic ads.

Total conventional cheese ads increased 3 percent, while organic cheese ad totals dropped by 59 percent. Conventional shredded cheese in 6- to 8-ounce packaging was the most advertised cheese item, with an average rice of $2.50, $.30 below last week's price. Total conventional butter ad numbers decreased 15 percent, while total organic butter ads rose by 135 percent. The weighted average advertised price of 1-pound butter on the conventional aisle was $3.79, $.22 below last week.

## RETAIL PRICES - CONVENTIONAL DAIRY - MAY 12

| Commodity | US | NE | SE | MID | SC | SW | NW |
|---|---|---|---|---|---|---|---|
| Butter 8 oz | 2.36 | 2.81 | 2.00 | NA | NA | NA | NA |
| Butter 1# | 3.79 | 3.73 | 5.18 | 3.00 | 3.51 | 3.72 | 2.49 |
| Cheese 6-8 oz block | 2.46 | 2.51 | 2.61 | 2.21 | 2.47 | 2.47 | 2.11 |
| Cheese 6-8 oz shred | 2.50 | 2.59 | 2.38 | 2.27 | 2.51 | 3.02 | 2.11 |
| Cheese 6-8 oz sliced | 2.36 | 2.55 | 2.16 | 2.06 | 2.50 | 3.04 | 2.00 |
| Cheese 1# block | 4.56 | 4.62 | NA | 3.50 | NA | 4.39 | 4.99 |
| Cheese 1# shred | 4.85 | 3.50 | NA | 4.80 | 5.99 | 4.65 | 4.99 |
| Cheese 1# sliced | 4.99 | NA | NA | 4.99 | NA | NA | 4.99 |
| Cheese 2# block | 7.18 | NA | NA | NA | 5.99 | 6.24 | 7.26 |
| Cheese 2# shred | 7.80 | 8.49 | 9.99 | 6.49 | 5.99 | 5.99 | 7.15 |
| Cottage Cheese 16 oz | 2.35 | 2.79 | 1.92 | NA | 1.99 | 2.49 | NA |
| Cottage Cheese 24 oz | 3.67 | 4.22 | 3.28 | 3.33 | NA | 1.99 | NA |
| Cream Cheese 8 oz | 2.50 | 2.70 | 2.09 | 2.00 | 2.56 | NA | 2.69 |
| Ice Cream 14-16 oz | 3.84 | 4.31 | 3.99 | 4.19 | 4.06 | 3.28 | 3.74 |
| Ice Cream 48-64 oz | 3.86 | 3.73 | 3.81 | 3.49 | 4.76 | 3.72 | 3.61 |
| Milk ½ gallon | 1.64 | NA | 1.29 | 1.29 | 2.12 | 1.97 | 1.63 |
| Milk gallon | 3.44 | 3.41 | NA | 3.99 | 3.99 | 3.45 | 2.49 |
| Flavored Milk ½ gal | 3.29 | NA | NA | NA | NA | 3.29 | NA |
| Flavored Milk gallon | 2.49 | NA | NA | NA | NA | NA | 2.49 |
| Sour Cream 16 oz | 2.09 | 2.07 | 1.85 | 2.24 | 2.06 | 2.25 | NA |
| Sour Cream 24 oz | 3.11 | NA | 2.49 | 3.69 | 3.49 | 2.99 | NA |
| Yogurt (Greek) 4-6 oz | 1.08 | 1.13 | 1.07 | 1.03 | 1.11 | 0.97 | 1.16 |
| Yogurt 4-6 oz | 0.64 | 0.70 | 0.53 | 0.60 | 0.57 | 0.69 | 0.50 |
| Yogurt (Greek) 32 oz | 5.23 | 5.41 | 6.99 | 5.09 | NA | 5.02 | NA |
| Yogurt 32 oz | 2.95 | 2.96 | 3.08 | NA | NA | 2.75 | 2.79 |

## ORGANIC DAIRY - RETAIL OVERVIEW

**National Weighted Retail Avg Price:**

| | | | |
|---|---|---|---|
| Sour Cream 24 oz: | $3.79 | Yogurt 4-6 oz: | $1.29 |
| Butter 8 oz: | $4.49 | Yogurt 32 oz: | $4.49 |
| Butter 1 lb: | $6.22 | Yogurt Greek 32 oz | $5.99 |
| Sour Cream 16 oz: | $3.79 | Milk 8 oz | NA |
| Cottage Cheese 16 oz: | $5.29 | Milk ½ gallon: | $3.99 |
| Cheese shreds 6-8 oz: | $4.87 | Milk gallon: | $6.99 |
| Cheese 6-8 oz block: | $4.49 | Flavored Milk gallon: | NA |
| Cheese 6-8 oz sliced: | NA | Ice Cream 48-64 oz | $8.99 |

## WHOLESALE BUTTER MARKETS - MAY 10

**WEST:** Cream is plentiful, and manufacturers report heavier to balanced regional volumes compared to Class IV production needs. Slight upticks in cream demand from the spot market are reported by some stakeholders. Churns working though cream volumes are operating at strong production paces. However, a few contacts say production is limited due to personnel shortages. Shortages of available transportation are noted by some stakeholders as well. Retail demand is strong to steady. Loads are available to accommodate current contracted amounts and spot market demand. Foodservice demand is strong to steady. Export demand is steady. Some stakeholders report production schedules shifting from unsalted butter into salted butter production, while others report upticks in freezing bulk butter production.

**CENTRAL:** Butter churning remains busy. Cream multiples are in a similar range to previous weeks, but butter plant managers say volumes of spot cream on offer have slimmed down from just last week by a noticeable margin. Ice cream production is playing a part, but heat in the lower Central region may also be a factor. All said, cream is still at relatively affordable rates for Class IV churning, but expectations vary for how long that may last. Butter demand is lackluster, , but meeting seasonal expectations. Contacts are somewhat confident that butter will remain in a range-bound status near term.

**NORTHEAST:** Cream is readily available and churning schedules remain strong. Some manufacturers have shared that their churns are running seven days and that their inventories are up week over week. Contacts have shared that they are able to freeze large quantities of butter in addition to matching the steady demands from retail stores and the foodservice industry. As sweet corn and other seasonal produce come into season, retail butter demand may also spike further. Other contacts have relayed that instead of freezing bulk butter, they are attempting to sell cream on the spot market.

## WEEKLY COLD STORAGE HOLDINGS

**SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT**

| DATE | BUTTER | CHEESE |
|---|---|---|
| 05/08/23 | 64,144 | 72,440 |
| 05/01/23 | 61,251 | 69,879 |
| Change | 2,893 | 2,561 |
| Percent Change | 5 | 4 |

## CME CASH PRICES - MAY 8 - 12, 2023

Visit www.cheesereporter.com for daily prices

| | 500-LB CHEDDAR | 40-LB CHEDDAR | AA BUTTER | GRADE A NFDM | DRY WHEY |
|---|---|---|---|---|---|
| **MONDAY May 8** | $1.5150 (-1½) | $1.6125 (NC) | $2.4300 (-1½) | $1.1975 (NC) | $0.3275 (NC) |
| **TUESDAY May 9** | $1.5150 (NC) | $1.6125 (NC) | $2.3950 (-3½) | $1.1800 (-1¾) | $0.3125 (-1½) |
| **WEDNESDAY May 10** | $1.5350 (+2) | $1.6700 (+5¾) | $2.3950 (NC) | $1.1800 (NC) | $0.3025 (-1) |
| **THURSDAY May 11** | $1.5025 (-3¼) | $1.6175 (-5¼) | $2.4075 (+1¼) | $1.1700 (-1) | $0.3000 (-¼) |
| **FRIDAY May 12** | $1.4900 (-1¼) | $1.5300 (-8¾) | $2.4000 (-¾) | $1.1700 (NC) | $0.3025 (+¼) |
| **Week's AVG $ Change** | $1.5115 (-0.0455) | $1.6085 (-0.0540) | $2.4055 (-0.0155) | $1.1795 (-0.0060) | $0.3095 (-0.0210) |
| **Last Week's AVG** | $1.5570 | $1.6625 | $2.4210 | $1.1855 | $0.3305 |
| **2022 AVG Same Week** | $2.3765 | $2.2950 | $2.6540 | $1.7300 | $0.5615 |

## MARKET OPINION - CHEESE REPORTER

**Cheese Comment:** Monday's block market activity was limited to an unfilled bid for 1 car at $1.5000, which left the price unchanged at $1.6125. Tuesday's block market activity was limited to an unfilled bid for 1 car at $1.6125, which left the price unchanged. Three cars of blocks were sold Wednesday at prices between $1.6400 and $1.6600; an unfilled bid for 1 car at $1.6700 then set the price. Six cars of blocks were sold Thursday, the last at $1.6175, which set the price. On Friday, 11 cars of blocks were sold, the last at $1.5300, which set the price. The barrel price declined Monday on an uncovered offer at $1.5150, rose Wednesday on a sale at $1.5350, declined Thursday on a sale at $1.5025, and fell Friday on a sale at $1.4900.

**Butter Comment:** The price fell Monday on a sale at $2.4300, dropped Tuesday on an uncovered offer at $2.3950, increased Thursday on an unfilled bid at $2.4075, then dropped Friday on a sale at $2.4000.

**Nonfat Dry Milk Comment:** The price declined Tuesday on a sale at $1.1800, and fell Thursday on a sale at $1.1700.

**Dry Whey Comment:** The price fell Tuesday on a sale at 31.25 cents, declined Wednesday on a sale at 30.25 cents, dropped Thursday on a sale at 30.0 cents, then increased Friday on a sale at 30.25 cents.

## WHEY MARKETS - MAY 8 - 12, 2023

RELEASE DATE - MAY 11, 2023

**Animal Feed Whey—Central: Milk Replacer:** .2700 (-3) – .3000 (-3)

**Buttermilk Powder:**
Central & East: .9800 (-5) – 1.0850 (NC) West: .9500 (+4) –1.0100 (+1)
Mostly: .9600 (+3) – 1.0000 (+1)

**Casein: Rennet:** 4.5000 (-55) – 5.0000 (-40) Acid: 5.0000 (-15) – 5.1500 (-35)

**Dry Whey—Central (Edible):**
Nonhygroscopic: .2800 (-5) – .4300 (-1) Mostly: .3500 (-2) – .4050 (-2)
**Dry Whey–West (Edible):**
Nonhygroscopic: .2800 (-1¼) – .4700 (-2) Mostly: .3600 (NC) – .4300 (-1)
**Dry Whey—NE:** .4000 (-¼) – .4725 (-¼)

**Lactose—Central and West:**
Edible: .1400 (NC) – .5000 (NC) Mostly: .1700 (-1) – .3400 (-2)

**Nonfat Dry Milk —Central & East:**
Low/Medium Heat: 1.1200 (+2) – 1.2000 (NC) Mostly: 1.1400 (NC) – 1.1750 (NC)
High Heat: 1.2400 (NC) – 1.3200 (NC)
**Nonfat Dry Milk —Western:**
Low/Med Heat: 1.1000 (+2) – 1.2200 (+½) Mostly: 1.1300 (+1) – 1.2100 (+2)
High Heat: 1.2750 (+2) – 1.4175 (+1)

**Whey Protein Concentrate—34% Protein:**
Central & West: .8000 (-14) – 1.3500 (-10) Mostly: 1.0000 (NC) –1.2800 (-3)

**Whole Milk:** 2.0500 (NC) – 2.1500 (NC)

## HISTORICAL MONTHLY AVG BARREL PRICES

| | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| '08 | 1.8774 | 1.9560 | 1.7980 | 1.8010 | 2.0708 | 2.0562 | 1.8890 | 1.6983 | 1.8517 | 1.8025 | 1.6975 | 1.5295 |
| '09 | 1.0832 | 1.1993 | 1.2738 | 1.1506 | 1.0763 | 1.0884 | 1.1349 | 1.3271 | 1.3035 | 1.4499 | 1.4825 | 1.4520 |
| '10 | 1.4684 | 1.4182 | 1.2782 | 1.3854 | 1.4195 | 1.3647 | 1.5161 | 1.6006 | 1.7114 | 1.7120 | 1.4520 | 1.3751 |
| '11 | 1.4876 | 1.8680 | 1.8049 | 1.5756 | 1.6902 | 2.0483 | 2.1124 | 1.9571 | 1.7010 | 1.7192 | 1.8963 | 1.5839 |
| '12 | 1.5358 | 1.4823 | 1.5152 | 1.4524 | 1.4701 | 1.5871 | 1.6826 | 1.7889 | 1.8780 | 2.0240 | 1.8388 | 1.6634 |
| '13 | 1.6388 | 1.5880 | 1.5920 | 1.7124 | 1.7251 | 1.7184 | 1.6919 | 1.7425 | 1.7688 | 1.7714 | 1.7833 | 1.8651 |
| '14 | 2.1727 | 2.1757 | 2.2790 | 2.1842 | 1.9985 | 1.9856 | 1.9970 | 2.1961 | 2.3663 | 2.0782 | 1.9326 | 1.5305 |
| '15 | 1.4995 | 1.4849 | 1.5290 | 1.6135 | 1.6250 | 1.6690 | 1.6313 | 1.6689 | 1.5840 | 1.6072 | 1.5305 | 1.4628 |
| '16 | 1.4842 | 1.4573 | 1.4530 | 1.4231 | 1.3529 | 1.5301 | 1.7363 | 1.8110 | 1.5415 | 1.5295 | 1.7424 | 1.6132 |
| '17 | 1.5573 | 1.6230 | 1.4072 | 1.4307 | 1.4806 | 1.3972 | 1.4396 | 1.5993 | 1.5691 | 1.6970 | 1.6656 | 1.5426 |
| '18 | 1.3345 | 1.4096 | 1.5071 | 1.4721 | 1.5870 | 1.4145 | 1.3707 | 1.5835 | 1.4503 | 1.3152 | 1.3100 | 1.2829 |
| '19 | 1.2379 | 1.3867 | 1.4910 | 1.5925 | 1.6278 | 1.6258 | 1.7343 | 1.7081 | 1.7463 | 2.0224 | 2.2554 | 1.8410 |
| '20 | 1.5721 | 1.5470 | 1.4399 | 1.0690 | 1.5980 | 2.3376 | 2.4080 | 1.4937 | 1.6401 | 2.2213 | 1.8437 | 1.4609 |
| '21 | 1.5141 | 1.4442 | 1.4811 | 1.7119 | 1.6923 | 1.5639 | 1.4774 | 1.4158 | 1.5319 | 1.8008 | 1.5375 | 1.6548 |
| '22 | 1.8204 | 1.9038 | 2.0774 | 2.3489 | 2.3567 | 2.2077 | 2.0581 | 1.8741 | 2.0690 | 2.1285 | 1.9454 | 1.8395 |
| '23 | 1.6803 | 1.5761 | 1.8175 | 1.5921 | | | | | | | | |

# Higher Milk Production, Lower Milk Prices Expected By USDA In 2024

**Washington**—The US Department of Agriculture (USDA), in its monthly supply-demand estimates released today, released its first dairy forecasts for 2024, and also revised its 2023 dairy forecasts.

The 2023 milk production forecast is lowered by 100 million pounds from last month, to 228.6 billion pounds. Cow inventories are raised but growth in milk per cow is slower.

Fat-basis dairy exports are lowered from last month, mainly on weaker butter and milkfat shipments, offset by stronger cheese. The skim-solids basis export forecast is higher on stronger skim milk powder and cheese exports, but partly offset by weaker whey exports.

Dairy imports on a skim-solids basis are lowered from last month on lower milk protein imports. Imports on a fat basis are unchanged.

Butter and nonfat dry milk prices for 2023 are raised from last month, to $2.4300 and $1.1850 per pound, respectively, on strong demand, while cheese and dry whey prices are lowered, to $1.8250 and 39.5 cents per pound, respectively. Based on the changes in component prices, the 2023 Class III price forecast is lowered to $17.75 per hundredweight and the Class IV price forecast is raised to $18.30 per hundred. The 2023 all milk price is lowered to $20.50 per hundred.

Milk production for 2024 is forecast to be 2.2 billion pounds higher than in 2023, at 230.8 billion pounds, driven by gains in milk per cow and an additional milking day. Commercial exports on both fat and skim-solids bases are forecast higher than 2023. Gains are expected in butter and milkfat products, nonfat dry milk, cheese, whey, and lactose.

Dairy imports in 2024 are projected unchanged from 2023 on a fat basis but higher on a skim-solids basis, with higher imports of cheese, milk proteins, and several other dairy products offset by lower butterfat products.

USDA's initial 2024 dairy product price projections are as follows: cheese, $1.8200 per pound; butter, $2.3350 per pound; nonfat dry milk $1.1200 per pound; and dry whey, 37.0 cents per pound.