



CHEESE REPORTER

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Bipartisan Bill Aims To Promote Common Food Names Protection

Measure Would Require USDA To Determine List Of Common Names; Dairy, Ag Groups Back Bill

Washington—Bipartisan legislation introduced in both the House and Senate Wednesday aims to promote the protection of common food names in the 2023 farm bill.

The Safeguarding American Value-Added Exports (SAVE) Act was led by US Reps. Dusty Johnson (R-SD) Jim Costa (D-CA), Michelle Fischbach (R-MN) and Jimmy Panetta (D-CA) in the House and by US Sens. John Thune (R-SD), Tammy Baldwin (D-WI), Roger Marshall (R-KS) and Tina Smith (D-MN) in the Senate.

The SAVE Act would amend the Agriculture Trade Act of 1978 to include and define a list of common names for agricultural commodities, food products, and terms used in marketing and packaging of products.

Under the legislation, the term “common name” means a name that, as determined by the secretary of agriculture, is ordinarily or customarily used for an agricul-

tural commodity or food product; is typically placed on the packaging and product label of the agricultural commodity or food product; and the use of which is consistent with Codex standards.

In making a determination of what a common name is, the secretary may take into account:

- Competent sources, such as dictionaries, newspapers, professional journals and literature, and information posted on websites that are determined by the secretary to be reliable in reporting market information;
- The use of the common name in a domestic, regional, or international product standard, including a standard promulgated by the Codex Alimentarius Commission, for the agricultural commodity or food product; and
- The ordinary and customary use of the common name in the production or marketing of the agricultural commodity or food product in the United States or in other countries.

The bill would also direct the secretary of agriculture to coordinate efforts with the US Trade Representative to negotiate with US trading partners to defend the right to use common names for agricultural commodities in those same foreign markets through the negotiation of bilateral, plurilateral, or multi-lateral agreements, memoranda of understanding, or exchanges of letters that assure the current and future use of each common name identified by the secretary in connection with US agricultural commodities or food products.

Finally, the secretary of agriculture and the US Trade Representative would be required to submit a report to Congress every two years regarding efforts and successes in protecting common names.

The legislation is supported by a number of dairy, food, and agricultural organizations, including National Milk Producers Federation (NMPF), the US Dairy Export Council (USDEC), Consor-

• See **Common Names**, p. 9

FDA Extends Temporary Permit For Bongards, Invites Other Firms To Participate

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

The extension allows Bongards to continue to evaluate commercial viability of the products and to collect data on consumer acceptance of the products, in support of a petition to amend the standard of identity for products.

FDA in December of 2020 issued a temporary permit to Bongards to market test several pasteurized standardized cheeses that deviate from the US standards. FDA issued that permit to facilitate market testing of products that deviate from the requirements of the standard of identity for cheese products.

For the purpose of that permit, natamycin, which is not permitted under the standards of identity for the cheese products covered by the permit, would be added as a mold inhibitor in the standardized cheeses. The inhibitor would be incorporated into blended and processed cheese just prior to pasteurization and further cast into

• See **Bongards' Permit**, p. 10

Senate Bill Aims To Boost Access To Dairy Products For SNAP Participants

Washington—US Sens. Amy Klobuchar (D-MN) and Roger Marshall (R-KS) on Wednesday introduced the Dairy Nutrition Incentives Program Act, which aims to increase access to dairy products for Supplemental Nutrition Assistance Program (SNAP) participants.

The legislation would provide SNAP participants with a dollar-for-dollar match for the purchase of nutritious dairy products, according to the International Dairy Foods Association (IDFA), which supports the measure. Other organizations backing the legislation include National Milk Producers Federation, Wisconsin

• See **Dairy For SNAP**, p. 6

Class III Volume Fell, Class IV Rose In April; Two Orders Had Negative PPDs

Washington—In April, the volume of milk pooled in Class III in the seven federal milk marketing orders that pay dairy farmers a producer price differential (PPD) declined and Class IV volume rose compared to both a month earlier and a year earlier, according to the uniform price announcements for those seven orders.

Class III volume on the seven orders in April totaled 5.21 billion pounds, down 2.16 billion pounds from March and down 1.3 billion pounds from April 2022. That's the lowest Class III volume on those seven orders since May of 2022, when it totaled 4.36 billion pounds.

April Class IV volume on the seven orders totaled 3.4 billion pounds, up 1.11 billion pounds from March and up 2.25 billion

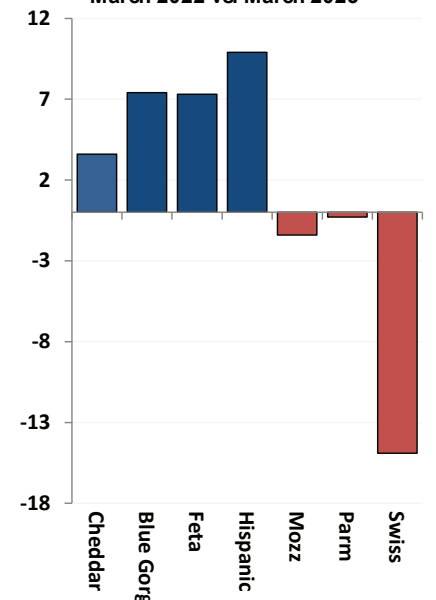
pounds from April 2022. That's the highest Class IV volume on those seven orders since May 2021, when it totaled 3.64 billion pounds.

Five of the seven orders posted positive PPDs in April, ranging from 10 cents per hundredweight on the California order to \$1.25 per hundred on the Northeast order. Two orders reported negative PPDs in April: the Central, at minus seven cents per hundred; and the Pacific Northwest, at minus 14 cents per hundred.

Class III volume on the California order in April totaled 656.2 million pounds, down 752 million pounds from March and down 670 million pounds from April 2022. That's the lowest Class III volume on the Califor-

• See **April Class III, IV**, p. 4

Cheese Production:
Percent Change: Select Cheese
March 2022 vs. March 2023





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EDITORIAL COMMENT



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But while the overall picture for fluid milk sales isn't very bright, there is at least one example of where sales are actually increasing, and increasing at an impressive rate.

In A Declining Fluid Milk Business, fairlife Continues To Grow

One of the few near-certainties in today's rapidly changing US dairy industry is that fluid milk sales will continue to decline.

This is a relatively easy observation to make, based on recent history. That's because, after reaching 55.4 billion pounds in 2009, fluid milk sales have declined every year since, to 44.5 billion pounds in 2021 (the most recent year for which statistics are available).

At 44.5 billion pounds, fluid milk sales in 2021 were at their lowest level since 1955, when there were about 161 million people living in the US, or about 174 million fewer consumers than there are today.

But while the overall picture for fluid milk sales isn't very bright, there is at least one example of where sales are actually increasing, and increasing at an impressive rate.

Specifically, as reported on our front page just last week, fairlife, a wholly owned subsidiary of The Coca-Cola Company, is planning to build a new \$650 million production facility in New York state. This new fairlife plant is expected to be operational by the fourth quarter of 2025.

There are a few points worth noting about this new fairlife plant. First, and perhaps most important, fairlife is a company, a brand and a product that didn't exist until 11 years ago. So the fact that a relatively young company is planning to build a new 745,000-square-foot facility in New York state tells you that there's pretty healthy demand for fairlife's products, which include fairlife® ultrafiltered milk, Core Power® protein shakes, and fairlife Nutrition Plan® meal replacement shakes.

Did we mention that fairlife is a wholly owned subsidiary of The Coca-Cola Company? Yes, the same company that's been around for almost 140 years now

and is best known for products other than milk (or products that compete with milk, and have competed rather successfully over the years).

Notably, fairlife in 2021 became Coca-Cola's newest \$1 billion brand. Again, that's just since 2012, and that growth occurred during a period in which two very well-known and large fluid milk companies, Dean Foods and Borden Dairy, filed for bankruptcy.

Also, this new plant in New York is a continuation of a recent expansion trend for fairlife. The company opened a new, 300,000-square-foot production plant in Arizona just a couple of years ago. And fairlife opened a plant in Ontario, Canada, in 2020. Those plants joined the existing fairlife plants in Coopersville, MI, and Dexter, NM.

This is pretty impressive growth for a company that's only been around for 11 years, and does business in a category that by pretty much every measure isn't growing, and in fact is actually shrinking.

fairlife is a value-added fluid milk product, and it has at least two attributes that most other fluid milk products don't have. First, fairlife products are produced using ultrafiltration. The flagship product even uses the term "ultra-filtered milk" right on the front of the container. As a result of that ultrafiltration process, fairlife contains more protein than conventional milk, and a lot more protein than some plant-based alternatives.

fairlife is also lactose-free. The filtration process used to produce the product removes most of the lactose and the remaining lactose is converted by adding lactase enzyme to ensure that fairlife products are lactose-free, according to the company's website.

Finally, fairlife products have much longer shelf lives than

conventional fluid milk products. For example, thanks to "ultra-pasteurization," 52-ounce fairlife ultrafiltered milk has a longer shelf life than conventional milk; while unopened and refrigerated, it lasts up to 110 days, the company's website explains.

If nothing else, this can eliminate some of those trips to the store to pick up some milk, since fairlife can be bought in bulk (relatively speaking) and kept in the refrigerator for over three months before opening.

Meanwhile, fairlife's Core Power protein shakes are shelf-stable, as are fairlife Nutrition Plan meal replacement shakes.

It's also worth mentioning that fairlife's products aren't sold in traditional size configurations. For example, fairlife ultrafiltered milk comes in a 52-ounce bottle, which means it's somewhere between a quart (32 fluid ounces) and a half-gallon (64 fluid ounces).

And these 52-ounce bottles are far more colorful than most conventional fluid milk products (comparing them to half-gallon plastic containers). fairlife whole milk, for example, comes in a bright red plastic bottle, while reduced fat milk comes in a blue plastic bottle. In a dairy department with seemingly endless clear plastic gallons and half-gallons, fairlife's products certainly stand out (and tend to look more like some plant-based milk alternatives than conventional milk products).

So fairlife's "model" for selling fluid milk products is considerably different from conventional fluid milk products, in every respect from how it's produced to how it's packaged and the product's shelf life and nutritional profile.

This specific model isn't for everyone, but it certainly seems to be working for The Coca-Cola Company.

CSPI Asks FTC To Block Proposed Kroger-Albertsons Merger

Washington—The Center for Science in the Public Interest (CSPI) this week asked the Federal Trade Commission (FTC) to block the proposed merger of Kroger and Albertsons.

“A merger of Kroger and Albertsons would dramatically decrease competition within an already consolidated food retail market, which would result in fewer grocery stores and higher food prices, negatively impacting food and nutrition security for consumers across the country,” CSPI said in a letter to the FTC.

“Additionally, the proposed merger would substantially increase Kroger-Albertsons’ buying power, worsening anticompetitive retailer marketing practices to the detriment of smaller suppliers and consumers,” CSPI added.

The Kroger-Albertsons merger would combine the two largest US supermarket chains, resulting in an entity that would control 22 percent of the food retail market and make it the second largest US food retailer, CSPI stated. Post-merger, two firms would control over 55 percent of the US food retail market that includes supermarkets, grocery stores, warehouse clubs, and supercenters (Walmart and Kroger-Albertsons).

Consumer concerns arise from the proposed merger as the recent consolidation of the grocery market has been associated with fewer grocery stores, CSPI continued. The merger will also harm consumers by exacerbating current food access issues through higher prices.

Smaller suppliers and consumers will be negatively impacted by Kroger-Albertsons’ consolidated buying power, CSPI stated.

“The proposed merger would concentrate powerful cooperative marketing agreements, thus consolidating retailer control of trade promotion practices like exorbitant slotting fees and category captain arrangements where a single brand exerts influence on product placement and pricing across entire categories of foods,” CSPI said. “Smaller suppliers could face higher barriers to entry, further ceding control to major food manufacturers and processors and their predominantly unhealthy products, and ultimately limiting consumer choice.

“And while store closure and food price concerns are manifest in local markets, this buyer power consolidation creates anticompetitive concerns in regional and national markets,” CSPI continued.

USDA Awards \$16 Million In Subgrants To Boost Participation In WIC Program

Washington—The US Department of Agriculture (USDA), through a cooperative agreement with the agency’s Food and Nutrition Service (FNS) and the Food Research & Action Center (FRAC), has awarded \$16 million in subgrants funding to 36 projects aimed at testing outreach strategies to increase participation and equity in the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), the agency announced Thursday.

The WIC Community Innovation and Outreach Project, or WIC CIAO, subgrantees include WIC state and local agencies and community-based organizations, including four subgrants led by tribal nations or entities.

WIC is one of the most powerful, evidence-based public health programs available, with a long history of improving health and developmental outcomes for children, USDA noted. Yet, only 50 percent of all eligible individuals participate in WIC, a shortfall of almost 6 million mothers, babies, and young children missing out on key benefits.

“While our efforts to increase participation among eligible groups appear to be taking hold, we have more work to do,” said Stacy Dean, deputy USDA under secretary for food, nutrition and consumer services.

The WIC CIAO project aims to expand partnerships with community organizations and use community-level data to develop and implement innovative WIC outreach efforts.

For example, projects include co-locating WIC staff at medical

offices and partnering with Head Start in the Cherokee Nation in Oklahoma; developing culturally and linguistically appropriate materials for outreach to communities with large numbers of Middle Eastern and North African residents in Michigan; and increasing retention of Black and Latino families after infants turn one by addressing language, culture, and environmental barriers in Mobile county, AL.

“FRAC deeply appreciates the opportunity and support from USDA to ensure this vital program is available and accessible to all who need it,” said Luis Guardia, president of FRAC. “WIC has played an essential role in helping children grow up healthy and ensuring mothers get the support they need before, during, and after pregnancy.

“But for the program to truly maximize its potential, we need to get 100 percent of eligible individuals enrolled and actively participating,” Guardia continued. “We look forward to working closely with our partners to achieve this important goal.”

These projects are part of a broader strategy to modernize and innovate in WIC to connect more eligible people to the program and serve them well throughout the entire time they’re eligible. FNS has recently invited WIC state agencies to apply for several grant opportunities funded by the American Rescue Plan Act of 2021 to:

- Improve the WIC shopping experience. This includes improving the in-store experience by making it easier to identify WIC

products, streamlining the check-out experience through innovations such as self-checkout and working toward online shopping.

- Make WIC easier to access through technology, such as text messaging, mobile-friendly websites, appointment scheduling and language tools.

- Implement mobile pay in the WIC Farmers’ Market Nutrition Program so that participants can more conveniently buy locally grown fruits and vegetables.

USDA competitively awarded the WIC Community Innovation and Outreach Cooperative Agreement to FRAC, which is supported by partners UnidosUS, Native American Agriculture Fund, and Gretchen Swanson Center for Nutrition.

These efforts are part of the National Strategy on Hunger, Nutrition, and Health which was released in conjunction with the first White House Conference on Hunger, Nutrition, and Health in over 50 years, hosted by President Biden last September.

WIC is not an entitlement program as Congress does not set aside funds to allow every eligible individual to participate in the program, USDA explained. WIC is a federal grant program for which Congress authorizes a specific amount of funds each year for the program.

WIC is administered at the federal level by FNS, and administered by 89 WIC state agencies, through approximately 47,000 authorized retailers.

In most WIC state agencies, WIC participants receive checks or vouchers to purchase specific foods each month that are designed to supplement their diets with specific nutrients that benefit WIC’s target population.

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April Class III, IV

(Continued from p. 1)

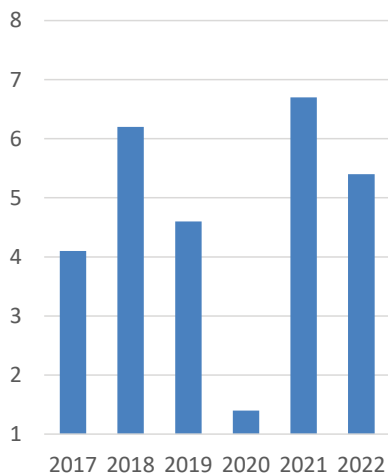
nia order since May 2022, when it totaled 283 million pounds.

Class III utilization on the California order was 26.0 percent, down from 49.7 percent in March and down from 65.4 in April 2022.

Volume of Milk

Pooled in Class III: April

billions of pounds; all 11 orders;
California order wasn't in effect in Apr 2018



Class IV volume on the California order in April totaled 1.39 billion pounds, up 491 million pounds from March and up 1.18 billion pounds from April 2022. That's the largest Class IV volume on the order since May 2021, when it totaled 1.49 billion pounds.

Class IV utilization on the California order was 55.1 percent, up from 31.7 percent in March and up from 10.3 percent in April 2022. That's the highest Class IV utilization percentage since May 2022, when it was 55.5 percent.

A total of 2.5 billion pounds of milk was pooled on the California order, down 313 million pounds from March but up 496 million pounds from April 2022.

Class III volume on the Upper Midwest order in April totaled 2.1 billion pounds, down 681 million pounds from March but up 23 million pounds from April 2022.

Class III utilization was 86.5 percent, down from 92.2 percent in March and down from 89.1 percent in April 2022.

Class IV volume on the Upper Midwest order totaled 145.8 million pounds, up 109 million pounds from March and up 126.5 million pounds from April 2022. That's the largest Class IV volume on the order since August 2021, when it totaled 152 million pounds.

Class IV utilization on the Upper Midwest order in April was 5.9 percent, up from 1.2 percent in March and up from 0.8 percent in April 2022.

A total of 2.45 billion pounds of milk was pooled on the Upper Midwest order, down 589 million pounds from March but up 97 million pounds from April 2022.

On the Southwest order, Class III volume totaled 301.2 million pounds, down 401.8 million pounds from March and down 447 million pounds from April 2022. Class III utilization was 25.1 percent, down from 57.4 percent in March and down from 62.9 percent in April 2022.

Class IV volume on the Southwest order totaled 483.4 million pounds, up 366.6 million pounds from March and up 430 million pounds from April 2022. Class IV utilization was 40.2 percent, up from 9.5 percent in March and up from 4.5 percent in April 2022.

A total of 1.2 billion pounds of milk was pooled on the Southwest order, down 23 million pounds from March but up 11 million pounds from April 2022.

Class III volume on the Central order totaled 627.5 million pounds, down 85.4 million pounds from March and down 63.1 million pounds from April 2022. Class III utilization was 42.7 percent, down from 45.1 percent in March and down from 53.0 percent in April 2022.

Class IV volume on the Central order totaled 394.9 million pounds, up 22.3 million pounds from March and up 235 million pounds from April 2022. Class IV utilization was 26.8 percent, up from 23.6 percent in March and up from 12.3 percent in April 2022.

A total of 1.47 billion pounds of milk was pooled on the Central order in April, down 109 million pounds from March but up 169 million pounds from April 2022.

On the Mideast order in April, Class III volume totaled 725.1 million pounds, down 9.0 million pounds from March but up 4.5 million pounds from April 2022. Class III utilization was 44.4 percent, down from 45.0 percent in March and down from 46.5 percent in April 2022.

Class IV volume on the Mideast order in April was 268.3 million pounds, up 18.1 million pounds from March and up 127.1 million pounds from April 2022. Class IV utilization was 16.3 percent, up from 15.4 percent in March and up from 9.1 percent in April 2022.

In April, a total of 1.63 billion pounds of milk was pooled on the Mideast order, up 4.0 million pounds from March and up 86 million pounds from April 2022.

Class III volume on the Northeast order in April totaled 614.4 million pounds, down 55.8 million pounds from March and down 8.0 million pounds from April 2022. Class III utilization was 26.7 percent, down from 28.7 percent in March and down from 27.3 percent in April 2022.

Class IV volume on the Northeast order totaled 483.3 million pounds, up 83.1 million pounds from March and up 47.2 million pounds from April 2022. Class IV utilization was 21.0 percent, up from 17.0 percent in March and up from 19.1 in April 2022.

A total of 2.3 billion pounds of milk was pooled on the Northeast order, down 64 million pounds from March but up 16 million pounds from April 2022.

Class III volume on the Pacific Northwest order totaled 167 million pounds, down 161.7 million pounds from March and down 139 million pounds from April 2022. Class III utilization was 28.9 percent, down from 44.5 percent in March and down from 48.4 percent in April 2022.

Class IV volume on the Pacific Northwest order totaled 256.6 million pounds, up 24.1 million pounds from March and up 100.8 million pounds from April 2022. Class IV utilization was 44.4 percent, up from 31.5 percent in March and up from 24.6 percent in April 2022.

In April, a total of 577.7 million pounds of milk was pooled on the Pacific Northwest order, down 161.6 million pounds from March and down 54.4 million pounds from April 2022.

FROM OUR ARCHIVES

50 YEARS AGO

May 18, 1973: Washington—President Nixon issued a proclamation last week increasing nonfat dry milk imports by 60 million pounds in response to a request by the US Department of Agriculture and a recommendation by the Cost of Living Council. The action paved the way for imports of nonfat dry milk immediately and will be in effect until June 30.

Washington—The term “natural” is enjoying increased popularity in supermarkets and health food stores, but is presenting FDA with a basic problem because the word has defied definition for regulation of products with the “natural” label. “We try to discourage it, because no one really knows what it means,” said FDA compliance director Taylor Quinn.

25 YEARS AGO

May 15, 1998: Green Bay, WI—Gov. Tommy Thompson “needs a wake-up call because he’s dead wrong” when talking about the possibility of having the state make a comeback to overtake California in total milk production. This statement was given by Monte Hemenover, director of industry affairs for Monsanto Co.

Lebanon, WI—James Purcell has been named director of operations for the Specialty Cheese Co. here. Purcell joins the operation from Dietrich’s Milk Products. He also served Grande Cheese for 15 years.

10 YEARS AGO

May 17, 2013: Morton Grove, IL—Lifeway Foods announced the \$7.4 million acquisition of the Golden Guernsey dairy plant in Waukesha, WI, to provide additional manufacturing capacity for its growing kefir-based business.

Washington—A new report out this week from the Institute of Medicine (IOM) supports current efforts to reduce sodium intake from the very high levels some Americans now consume, but does not support reduction in sodium intake to below 2,300 milligrams per day. The average American adult currently consumes 3,400 milligrams or more of sodium per day.



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Comments Sought On Continuing Revised Shipping Percent On Pacific Northwest Order

Bothell, WA—Lisa K. Wyatt, market administrator for the Pacific Northwest federal milk marketing order, is inviting written comments on a request to continue the reduction of the percentage of producer milk that a cooperative association must ship to pool distributing plants in order to qualify its manufacturing plant(s) for pool status from 20 percent to 15 percent, effective July 1, 2023.

These percentages were originally reduced to 15 percent from July 1, 2019, through June 30, 2020, in response to a request from a Pacific Northwest handler, Wyatt noted. The original proposed action states that with Class I sales dropping, the handler has “struggled to meet this requirement without changing routes and moving milk around.”

The market administrator received comments each year requesting a review of the marketing conditions annually to determine if the conditions that existed when the reduction was granted still exist before continuing the reduction. As a result, each subsequent year a request for comments was issued and a continued revision was granted through June 30 of 2021, 2022, and 2023.

Under the order’s regulations, the applicable shipping percentages may be increased or decreased by the market administrator if it is determined that such adjustment is necessary to encourage needed shipments or to prevent uneconomic shipments. Wyatt is therefore inviting the submission of comments, data, or views on this request to continue the shipping percentages at 15 percent effective with the July 2023 delivery period.

Comments have to be received by the market administrator no later than June 23, 2023.

Comments may be submitted by e-mail to fmmaseattle@fmmaseattle.com, or by fax to (425) 487-2775.

Comments may also be mailed to: Market Administrator, 1930-220th St. SE, Suite 102, Bothell, WA 98021.

Last year, Cooperative Regions of Organic Producer Pools (CROPP) and Northwest Dairy Association (NDA) submitted comments in favor of continuing the reduced shipping percentages, and NDA recommended a review of market conditions in 2023. Dairy Farmers of America did not oppose the continued reduction in shipping percentages, and wanted the market administrator to review the request annually.

Temporary Dumping Of Surplus Milk Okayed For Northeast Order

Boston, MA—Shawn M. Boockoff, market administrator for the Northeast federal milk marketing order, agreed to temporarily authorize the pooling of milk disposed of or “dumped” at the farm or other non-plant locations for the period of May 10 through July 17.

Pool handler Lowville Dairy Producers Cooperative, Inc. requested a temporary authorization allowing pool handlers to dispose of surplus milk at a farm or non-plant location, with said milk retaining the status of pooled producer milk, Boockoff explained.

In its request, Lowville noted continued labor shortages, capacity losses at processing plants, milk processing equipment issues, and shortages of drivers resulting in

an inability to get milk processed. The overall capacity loss due to these issues is occurring during a time of strong seasonal milk production. Lowville expects the challenging marketplace to exist during the upcoming holiday periods of Memorial Day and July 4.

Pool handlers Dairy Farmers of America, Land O’Lakes, Upstate Niagara Cooperative, and Maryland and Virginia Milk Producers Cooperative Association submitted remarks either in support of, or not opposed to, Lowville’s request.

In consideration of these factors, Boockoff agreed to temporarily authorize the pooling of milk disposed of or “dumped” at farm or other non-plant locations for the requested period of May

10 through July 17, provided the following considerations are met:

- Handlers and/or their producers that utilize this policy must have been pooled on the Northeast order for all their commercially marketed production for the months of July - November 2022.

- The milk must have been picked up at the farm, measured and sampled for payment.

- Notification should be given to the market office as soon as possible. The milk will be priced at the location that the dump occurred; therefore, at pool time the farm dumps should be reported separately, grouped by location zone. A separate list must be submitted of all producers whose milk was dumped, along with the component tests of the applicable milk, and the physical location and address, including county, of where the milk was dumped.

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Joseph Farms, Sierra Nevada Cheese Top CA State Fair Cheese Competition

Sacramento, CA—Joseph Farms of Atwater, CA, and Sierra Nevada Cheese Company, Willows, earned Best of Show honors here at the California State Fair Commercial Cheese Competition.

Joseph Farms' Special Reserve Extra Sharp Cheddar captured top honors in the cow's milk category, while a Bella Capra Chevre entry from Sierra Nevada won top honors in the goat milk category.

Sierra Nevada makes its Bella Capra chevre – a soft, creamy cheese with light citrus flavor notes – with local milk from a neighboring goat farm.

Joseph Farms, Atwater

Best of California: Sharp Cheddar, Special Reserve Extra Sharp

Gold: Special Reserve Extra Sharp Cheddar, Pepper Jack, Sharp Cheddar

Central Coast Creamery, Paso Robles

Best of: Dream Weaver, Faultline

Gold medal: Dream Weaver

Cypress Grove, Arcata

Best of California: Humboldt Fog

Gold medal: Fog Lights, Truffle Tremor, Meyer Lemon & Honey

Marin French Cheese, Petaluma

Best of California: Golden Gate

Gold medal: Petite Mustard, Petite Truffle, Golden Gate, Petite Ash, Petite Supreme, Petite Breakfast, Petite Camembert

Shooting Star Creamery, Paso Robles

Best of California: Aries

Gold medal: Sagittarius, Aries, Leo

Sierra Nevada Cheese, Willows

Best of California: Creme Fraiche, Bella Capra Chevre

Gold: Creme Fraiche, Goat Cheddar, Gina Marie Farmer, Gina Marie Cream Cheese, Bella Capra Chevre, Bella Capra Goat Feta

Stepladder Creamery, Cambria

Best of California: Cabrillo Reserve

Gold medal: Spicy Fromage Blanc, Cabrillo Reserve, Ragged Point

Laura Chenel, Sonoma

Gold medal: Black Truffle Marinated Goat Cheese, Thyme & Rosemary Marinated Goat Cheese, Jalapeno Chili Marinated Goat Cheese, Spreadable Goat Cheese, Fresh Dill Goat Cheese, Black Truffle Fresh Goat Cheese Log, Cranberry Fresh Goat Cheese Log, Original Fresh Goat Cheese, Garlic & Chive Log

Point Reyes Farmstead Cheese, Point Reyes

Gold medal: Point Reyes Toma, Aged Gouda, TomaRashi, Quinta

Rumiano Cheese, Crescent City

Gold: Dry Jack, Organic Pepper Jack, Organic Sharp Cheddar

Nicasio Valley Cheese, Nicasio

Gold: Foggy Morning with Garlic & Basil, Formagella, San Geronimo, Locarno

Cowgirl Creamery, Point Reyes

Gold: Pierce Point, Devil's Gulch

Pennyroyal Farm, Boont Corners

Gold medal: Boont Corners 2 Month, Velvet Sister

Queso Salazar, Brentwood

Gold medal: Oaxaca, Mozzarella

Spenker Family Farm, Lodi

Gold medal: Oaxaca, Mozzarella.

The California State Fair will run July 14-30, 2023.

Dairy For SNAP

(Continued from p. 1)

sin Cheese Makers Association, Dairy Institute of California, Associated Milk Producers, Inc. (AMPI), FMI-The Food Industry Association, and National Grocers Association.

The Dairy Nutrition Incentives Program Act would expand the Healthy Fluid Milk Incentive Projects (HFMI), a 2018 farm bill program currently testing best practices for incentivizing milk purchases among SNAP beneficiaries, to include additional nutritious dairy products like cheese and yogurt, IDFA noted. The bill incorporates recommendations, observations, and evaluation findings from current HFMI projects, respectively from the Baylor Collaborative on Hunger and Poverty, Auburn University's Hunger Solutions Institute, and the US Department of Agriculture.

"In this time of chronic food insecurity, it is critical that we find new ways to improve access to foods that nourish and promote good health and well-being, particularly for our nation's most food-insecure individuals," said Michael Dykes, IDFA's president and CEO. "Dairy products like milk, cheese and yogurt are nutritional powerhouses, packing essential nutrients that promote healthy immune function, hydration, cognition, mental health, bone health, and lower the risk for type 2 diabetes and cardiovascular disease."

Dykes noted, 90 percent of consumers do not consume enough nutritious dairy products, according to the 2020-2025 Dietary Guidelines for Americans (DGA) report.

"The Dairy Nutrition Incentives Program seeks to improve this rate among our nation's

most vulnerable," Dykes said. "The program would build on the early learnings of the Healthy Fluid Milk Incentives Projects to provide SNAP participants with incentives where and when they can be most effective for encouraging consumption of healthy dairy products.

"It would also ensure the program can continue to expand to additional areas of the country, particularly in areas of most need," Dykes added.

"Dairy foods are critical to providing the nutrients needed for healthy lives, including high-quality protein, calcium, vitamin D, and potassium. Unfortunately, nearly 90 percent of Americans do not meet their dairy intake recommendations," said Jim Mulhern, NMPF's president and CEO.

"We thank Senators Klobuchar and Marshall for introducing the Dairy Nutrition Incentives Program Act, which would help encourage SNAP participants to choose healthful dairy products at the grocery store," Mulhern continued. "Ensuring all Americans have access to nutritious food is a key priority for NMPF and our dairy farmer members, and we look forward to continuing to work with the senators on ways to improve nutrition and health across the US."

"The Dairy Nutrition Incentives Program Act will increase access to nutritious dairy products among SNAP participants and remind people of the important role dairy plays as part of a healthy lifestyle," said Steve Schlangen, AMPI chairman of the board and a dairy farmer from Albany, MN.

"Making sure more Americans have better access to nutritious foods like yogurt and cheese while also supporting our dairy farmers is a win-win," Klobuchar said.



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Congress Urged To Keep Supporting Ready-To Use Therapeutic Food

Washington—Several dairy and other agricultural organizations are urging Congress to continue its increased support of ready-to-use therapeutic food (RUTF) when considering fiscal year 2024 appropriations legislation.

RUTF is a medical food paste made of peanuts, powdered milk, vegetable oil, sugar, soy and multivitamins that can bring a malnourished child back from the brink of death in a matter of weeks, according to a letter sent late last week to key subcommittee leaders of the House and Senate Appropriations Committees.

The letter was signed by, among others, National Milk Producers Federation, US Dairy Export Council, National Council of Farmer Cooperatives, and American Soybean Association.

In 2022, Congress provided the resources for the US Agency for International Development (USAID) to make an “unprecedented” commitment to scale up the procurement of RUTF and, for the first time, 75 percent of children in the 15 highest need countries (i.e., 6 million children) will have access to treatment.

The organizations that signed the letter called on the congressional appropriators to continue this level of support for these children, otherwise RUTF coverage will resort to levels of 20 to 25 percent.

Energy-dense, fortified RUTF is shelf stable for up to two years and does not require mixing with potentially contaminated water, the groups noted. RUTF is specially formulated to contain the essential nutrients and ingredients in requisite amounts determined to be scientifically essential for nourishment of these vulnerable children.

The US is already one of the largest and most cost-efficient producers of RUTF and the agricultural inputs needed to produce it, the letter noted. Typically, USAID reports roughly \$45 million in annual procurement of RUTF, which supports the sourcing of dairy, peanuts, soy protein, vegetable oil and sugar.

“American farmers have the capacity to expand production to begin meeting more of the emergency global need, but the missing ingredient is sustained funding,” the letter said.

Bipartisan Bill Would Standardize Date Labels On Foods, Beverages

Washington—Bipartisan legislation introduced in both the House and Senate last week would standardize food date labels on food and beverage products.

The Food Date Labeling Act is designed to end consumer confusion around food date labeling and ensure consumers don't throw out usable food.

The legislation was introduced by US Reps. Dan Newhouse (R-WA) and Chillie Pingree (D-ME) in the House and Richard Blumenthal (D-CT) in the Senate.

Currently, there are no federal regulations related to date labels on food products, aside from infant formula, the legislation's sponsors noted. Date labeling regulations are left up to states, which means consumers are left trying to sort out a patchwork of confounding terms.

“Sell by,” “use by,” “freshest on,” and “expires on” are just a few of the phrases currently being used on food products.

The Food Date Labeling Act establishes what it sponsors say is an easily understood food date labeling system: “BEST If Used By” communicates to consumers that the quality of the food product may begin to deteriorate after the date; and “USE By” communicates the end of the estimated period of shelf life, after which the product should not be consumed.

Under the bill, food manufacturers can decide which of their products carry a quality date or a discard date. It also allows food to be sold or donated after its labeled quality date, helping more food reach those who need it.

An estimated 40 percent of food produced in the US is wasted, the legislation's sponsors pointed out. Domestic food production accounts for significant land use, water usage, and energy consumption. Consequently, recovering food helps reduce climate change and ensures that the hard work and resources that go into producing food is not wasted.

“It's important Americans are not prematurely throwing out safe food, and that starts with bettering our food labeling practices,” said Newhouse, co-chair of the Bipartisan Food Recovery Caucus. “The Food Date Labeling Act will end the consumer confusion around food date labeling so we can reduce the amount of food wasted in our nation and allow Americans to save more of their hard-earned money.”

“Our current food labeling practices are outdated, confusing, and completely arbitrary, resulting in around 90 percent of Americans prematurely throwing out perfectly safe food,” said Pingree, co-chair of the Food Recovery Caucus. “By standardizing the food date labeling system and making labels less confusing for consumers, the bipartisan Food Date Labeling Act will help ensure food is being used and eaten, rather than being thrown out.”

“This legislation would provide consumers and grocers with a clear, consistent food labeling system,” Blumenthal said. “The Food Date Labeling Act is an important step toward streamlining our labeling process and reducing the

40 percent of our nation's food supply that is thrown away every year.”

“Clarifying and standardizing date label language is one of the most cost-effective and common-sense methods to reduce the 40 percent of food that goes to waste each year in the United States,” said Emily Broad Leib, director, Harvard Law School Food Law and Policy Clinic. “Action at the federal level will help ensure that businesses and consumers alike can use and understand date labels more effectively, standardizing these labels across food products and around the country in order to reduce food that ends up in landfill and encourage more donation of safe surplus food.”

“Nearly 10 percent of all food waste in the US is caused by confusion about the date label,” said Andrea Collins, senior specialist of sustainable food systems, Natural Resources Defense Council.

“Requiring food businesses to use standardized date labels and educating consumers about what they mean will help busy Americans stretch their grocery budgets, give them the peace of mind of knowing that their food is safe to consume, and lead to substantial reductions in the amount of food being wasted,” said Dana Gunders, executive director, ReFED.

“When we waste food, we waste the land, water, and energy used to produce it. We also generate significant methane emissions as this food decomposes in landfills. In this context, preventing food waste represents a critical act of conservation,” said Pete Pearson, senior director, food waste, World Wildlife Fund.



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American Cheese Society Judging And Competition Underway



David Lockwood of Neal's Yard Dairy and Katie Phillips of Dairy Connection prepare to sort one of nearly 1,500 dairy product entries into classes, during the American Cheese Society's annual dairy product Judging and Competition in Minneapolis, this week. The dairy products were sorted into classes Tuesday and Wednesday in order for expert and aesthetic judges,



including Steve Jones of Gourmet Imports and Marianne Smukowski, retired from Center for Dairy Research, to evaluate Thursday and Friday. Winners will be named at the ACS' annual conference, July 18 - 21 in Des Moines, IA.

Photos courtesy of American Cheese Society

PERSONNEL

Kelley Supply, Inc. has named **SHELBY SHEPPARD** as the company's new senior product manager - food ingredients category. Sheppard brings over 18 years of experience to the position having started as a general line worker and working her way through cheese plant operations before being named cheese plant manager. Shelby has a Wisconsin cheese makers license, as well as a Wisconsin cheese graders license. Earning her degree in Business Management and Human Resources, Sheppard will work hands-on with Kelley Supply's customers.

DAVE STEVER, lifelong member of Vermont's dairy industry, has been tapped as the new CEO of Ben & Jerry's. Stever began his career in 1988 as a tour guide at the company's facility in Waterbury, VT. He was promoted to several executive marketing and management roles, and spent the past 12 years as Ben & Jerry's chief marketing officer. Stever was also an established management leader when Ben & Jerry's became part of Unilever more than 20 years ago.

BRADY SMALLWOOD has joined **Innovative Food Holdings, Inc. (IVFH)** as chief operating offi-

cer, responsible for overseeing strategies to maximize efficiencies and drive growth across all IVFH business categories. This includes the company's online specialty retail concerns such as igourmet.com and mouth.com. Smallwood most recently served as senior director of e-commerce at The Kroger Co., in charge of strategy, planning, and operations for Kroger's \$10-plus billion e-commerce business. He also led the recent launch and implementation of Kroger's rapid grocery delivery business. Smallwood joined Kroger from Walmart, where he worked as director of merchandise operations, responsible for Walmart's multiple digital transformation initiatives. Smallwood's previous experience also includes leading roles with consumer, retail, and financial organizations such as Younique Products, a former subsidiary of Coty, Inc., American Capital, and Freddie Mac.

rau Associates then purchased GSF in 1998, and Mark Wetterau led the company as chairman and CEO.

RECOGNITION

The Wisconsin Department of Agriculture, Trade & Consumer Protection (DATCP) has selected **ASHLEY HAGENOW** to serve as **Wisconsin's 76th Alice in Dairyland**. In this year-long position, Hagenow will work as a full-time communications professional for DATCP, educating the public about the importance of agriculture in Wisconsin. She will begin her term on July 5, succeeding **TAYLOR SCHAEFER** of Franksville, WI. Originally from Poynette, WI, Hagenow is a senior at the University of Minnesota and will graduate in May 2023 with a bachelor's degree in ag communication and marketing, with minors in animal science and food business management. Throughout college, she was involved in Agriculture Future of America, the National Agri-Marketing Association, the Gopher Dairy Club, and the University of Minnesota dairy challenge and dairy judging teams. Hagenow also held various internships, gaining experiences with CHS, Curious Plot marketing agency, CLUTCH marketing agency, Progressive Dairy, and World Dairy Expo.

Keep the industry informed about recent hires, outstanding recognition, recent retirees, and obituaries, and other "People News". Email Moira Crowley at mcrowley@cheesereporter.com. There is no cost for the listing.

OBITUARIES

Mark Wetterau, 65, chairman and CEO of Golden State Foods (GSF) for 25 years, passed away Monday, May 8, 2023, at his home in Irvine, CA. He joined family-run Wetterau, Inc. in St. Louis, MO. During his tenure, Wetterau served in various leadership roles, including president and chief operating officer, as well as chair and CEO of Shop 'n Save. After his time at Wetterau, Inc., Mark co-founded Wetterau Associates, LLC, which established and purchased a number of businesses, including Quality Beverage, where Wetterau served as chairman and CEO from 1993 to 1998. Wette-

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Atalanta Acquires Cheese Asset Of Sonoma Creamery

Elizabeth, NJ—Atalanta Corporation announced this week the acquisition of the cheese assets of Sonoma Creamery, including Sonoma Cheese and Sonoma Jack.

These cheeses date back to 1931, crafted by Italian immigrants Celso Viviani and Tom Vella, Atalanta noted. Since 1945, with a cheese production facility and a retail store on the Sonoma Plaza in Sonoma, CA, the cheeses have been steeped in the rich tradition and the abundant food and wine culture of California's Sonoma Valley.

Atalanta plans to grow Sonoma Cheese beyond the West Coast. Atalanta's national distribution network, the abundance of warehouses, and the sales team will help Sonoma Cheese grow and thrive, Atalanta stated.

"We are pleased to announce the acquisition of Sonoma Cheese by our company," said Tom Gellert, Atalanta's president. "This strategic move will expand our product offerings and strengthen our ability to be a part of every food experience."

Sonoma Creamery also produces Sonoma Hot Pepper Jack, Garlic Jack and Habanero Jack, as well as Sonoma Blue.

"We couldn't be happier that the historic Sonoma fresh cheese products have found a home in Atalanta's growing and impressive portfolio," said John Crean, CEO of Sonoma Creamery.

Founded in 1945, and now under the umbrella of Gellert Global Group, Atalanta Corporation is an importer of specialty cheese, charcuterie, deli meat, grocery products and seafood from around the world.

Common Names

(Continued from p. 1)

tium for Common Food Names (CCFN), Wisconsin Cheese Makers Association (WCMA), National Council of Farmer Cooperatives (NCFC), South Dakota Dairy Producers (SDDP), National Association of State Departments of Agriculture (NASDA), North American Meat Institute (NAMI) and The Wine Institute.

"The lack of strong action by previous administrations has allowed the European Union (EU) to misuse and abuse its geographical indications, hurting US exporters in several markets," said Jaime Castaneda, CCFN's executive director. "This new emphasis on protecting common names is a much-needed step in the right direction to ensure that our producers can sell their products in markets around the world."

The EU for years has been "using illegitimate GIs to boost its own producers at the expense of others, putting a tremendous political priority on giving European companies a leg up over producers in the US and other countries," Castaneda continued. "It is time that our government takes a more proactive approach to tackling this challenge so that we can turn the tide to stand up for food and beverage producers relying on common names."

"When the right to use common cheese names is stripped by foreign governments, the harm ripples throughout the entire dairy supply chain," said Jim Mulhern, NMPF's president and CEO.

"We look forward to continuing to work with USDA, USTR and our allies in American agriculture to ensure that US dairy farmers and cooperatives can compete on a level playing field around the world," Mulhern added.

"The misuse of geographical indications has been hurting US dairy for years, and the European Union continues its efforts to monopolize common cheese names like Parmesan and Feta," said Krysta Harden, USDEC's president and CEO. "American dairy exporters welcome the introduction of the bipartisan, bicameral SAVE Act today that will direct the US government to take decisive action to counter the EU's destructive campaign."

"This new emphasis on protecting common names is a much-needed step in the right direction to ensure that our producers can sell their products in markets around the world," Harden continued.

"WCMA applauds the efforts of these Congressional partners, including Wisconsin's longtime dairy industry champion Sen. Tammy Baldwin, to protect common food names," said John Umhoefer, WCMA executive director. "Dairy organizations in other countries have attempted to take away the names of common cheese styles and other foods from US manufacturers. The SAVE Act firmly and proactively pushes back on these attempts, protecting American dairy and agricultural producers' fair access to worldwide markets."

"Roughly one in six tankers of US milk is exported which shows the importance of fair treatment in a global market," said Marv Post, SDDP chair. Unfair trade practices imposed by US trade competitors has "falsely protected common names (especially for cheese varieties) and US dairy farmers are at a competitive disadvantage. This bill takes a big step forward to combat the abuse of common names so that US dairy

exports have a level playing field and access to all key international markets."

"Requiring US producers to change the names of their food is confusing for consumers and costly to producers and manufacturers," Johnson said. "The SAVE Act ensures American producers retain vital access to foreign markets in a time that may be more critical than ever."

"Monopolizing common food names could have major ramifications on American producers and our food supply chain," Costa said. "This bipartisan bill will protect American goods from unfair trading practices, that could minimize access to global markets and increase costs for consumers."

"By exploiting valid geographical indication protections, global competitors have for decades tried to limit competition, block imports, and restrict American-made products from being able to use common food and beverage names," Thune said. "I'm proud to lead this effort in the Senate to help level the playing field for US producers by ensuring they can use common food names and preserve and expand foreign market access for their products."

"Our Made in Wisconsin agricultural and food products are rightfully world-renowned for their quality. But, when foreign countries penalize our producers for using common names like Parmesan or Cheddar, their unfair trade practices stunt the growth of Made in Wisconsin businesses on the international market," Baldwin said.

"The SAVE Act protects common names to ensure US agriculture products can be sold worldwide," Fischbach said.



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WI State Fair Dairy Contest Introduces New Chief Judge, Adds Classes

West Allis, WI—June 9th is the deadline for submitting online entries for the Wisconsin State Fair Dairy Products Contest.

Entries are only accepted online with credit card payment; no mailed entries will be accepted. To enter, visit entry.wistatefair.com.

Contest judging will take place on Thursday, June 22. First place awards will be presented at the Blue Ribbon Dairy Products Auction on Thursday, Aug. 10, at 4:00 p.m. at the State Fair.

Randy Swensen, director of grading and quality for Wisconsin Aging & Grading Cheese, Inc., Little Chute, WI, is the new chief judge for the Wisconsin State Fair Dairy Products Contest. He succeeds Mike Pederson of the Wisconsin DATCP, who had served as chief judge since 2012.

"I am very excited to take the lead but know there are many people who are instrumental to the success of this contest," Swensen commented.

Pederson made the State Fair contest "a highly competitive, essential evaluation of Wisconsin's broad range of dairy products," continued Swensen, who has worked with Pederson for several years on the State Fair and other dairy product contests.

"We hope to continue that, using his work as a stepping stone, while introducing new classes," Swensen said.

For example, after requests from industry, shredded and crumbled cheeses have been added for a more full representation of products the industry makes, he noted.

The Shredded Cheese class is for flavored or unflavored products, and includes diced, cubed, shredded, matchsticked, and shaved cheese. The Crumbled class is for flavored or unflavored natural cheese crumbles.

The State Fair Dairy Products Contest will grow "with the continuing innovation of these manufacturers. We'll continue to listen to industry to provide the evaluation, competition and growing representation they want," Swensen added.

The State Fair Contest "has been growing," Swensen said. "This is an excellent contest for manufacturers to showcase their skills and get expert evaluation. Winners can use their success as a marketing tool.

"Plus, a lot of it is about bragging rights amongst friends."

The Wisconsin State Fair dairy products contest includes six different product categories:

Cheese: There are a total of 32 cheese classes. Cheese made by a Wisconsin licensed cheese maker in a Wisconsin licensed dairy manufacturing facility is eligible to compete. Cheeses which do not require a cheese maker's license for manufacture may compete if the produced in a Wisconsin licensed and inspected plant. Products cannot contain non-dairy ingredients other than flavorings.

In each class, a manufacturer may submit an entry as an individual, team, or the manufacturer's name. Up to three entries of each unique variety produced at each manufacturing site may be entered per class.

Butter: There are two classes for butter, one for salted and the other for unsalted. Exhibitors are allowed one entry per variety, or a total of two entries in the contest.

Any butter made in Wisconsin by a licensed butter maker in a Wisconsin licensed manufacturing facility is eligible to compete.

Questions on class eligibility for the cheese and butter contests should be directed to Randy Swensen via email, at randy@wagcheese.com.

Yogurt: There are five classes for yogurt, including flavored and unflavored high protein yogurt, open flavored and unflavored yogurt, and drinkable cultured products. High protein yogurt must be concentrated by straining membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt.

For all five classes, products may be made from cow, goat, sheep, or mixed milk.

Sour cream: There are three classes, including open flavored sour cream, open unflavored sour cream, and low fat. Products may be made from cow or goat milk. Exhibitors are allowed a total of four entries per class.

Fluid milk: There are two classes, including 2 percent white milk and 1 percent chocolate milk. These products may be made from cow or goat milk. Exhibitors are allowed a total of four entries per.

Custard: There are two classes for custard, flavored and unflavored. Exhibitors are allowed a total of four entries per class.

Questions on class eligibility for yogurt, sour cream, fluid milk and custard should be directed to Marianne Smukowski, at marian-smukowski@gmail.com.

Bongards' Permit

(Continued from p. 1)

slices (or packaging into loaves or other final forms as in the case of pasteurized process cheese spread, FDA noted.

Natamycin, which is stable under typical thermal processing conditions for pasteurized cheeses, would be added directly to cheese blends just prior to pasteurization, as is done with other mold inhibitors such as sorbic acid, sodium propionate, and their approved variants, FDA said. The final concentration of natamycin would not exceed 20 parts per million and would be effective at producing process and blended slices with a shelf life of up to 150 days before seeing mold growth.

Last December, Bongards asked FDA to extend the temporary permit so the company could have more time to market test the cheese products and gain additional consumer acceptance in support of the petition to amend the standard for cheese products.

FDA finds that it is in the interest of consumers to extend the permit for continued market testing of the cheese products to gain more information on consumer expectations and acceptance.

Therefore, the agency is extending the temporary permit granted to Bongards for temporary marketing of a maximum of 100 million pounds of cheese products to provide continued market testing of the specified amount of product for Bongards on an annual basis.

The new expiration date of the permit will be either the effective date of a final rule amending the standard of identity for cheese products that may result from the petition or 30 days after denial of the petition.

FDA is also inviting interested persons to participate in the market test under the conditions of the permit, except for the designated area of distribution. Any person who wishes to participate in the extended market test must notify, in writing, the Branch Chief, Product Evaluation Labeling Branch, Division of Food Labeling and Standards, Office of Nutrition and Food Labeling, Center for Food Safety and Applied Nutrition, via FDAAFoodProgramTMP@fda.hhs.gov.

The notification must describe the test products and the area of distribution, specify and justify the amount requested, and include the labeling that will be used for the test product (i.e., a draft label for each size of container and each brand of product to be market tested). The information panels on the labels of the test products must bear nutrition labeling, and each of the ingredients used in the food must be declared on the label.

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Iowa Governor Signs Bill Allowing Sale Of Raw Milk Products

Des Moines, IA—Iowa Gov. Kim Reynolds recently signed into law a bill that allows the sale of raw milk and products derived from raw milk directly to consumers.

Prior to this new law, the sale of raw milk wasn't permitted in Iowa. The new law defines "raw milk" as milk that is not pasteurized or graded.

Under the new law, a raw milk producer may elect to produce, process, market or distribute raw milk at the raw milk producer's raw milk dairy in compliance with the law. A raw milk producer may also elect to use the raw milk to manufacture, market, or distribute a raw milk product or raw milk dairy product at the raw milk producer's raw milk dairy.

If a raw milk producer makes such an election, all of the following apply:

- The raw milk must be produced exclusively from dairy animals maintained at the raw milk dairy.

- The raw milk must be produced at the raw milk dairy in a manner that ensures the health and safety of persons consuming the raw milk.

- Each 12-month period, a licensed veterinarian must examine each dairy animal maintained at the raw milk producer's raw milk dairy to determine the dairy animal's health status.

- The raw milk producer must, every month, test each dairy animal maintained at the raw milk producer's raw milk dairy to determine the dairy animal's coliform count and standard plate count. The raw milk producer can's process, market, or distribute raw milk, or manufacture, market, or distribute a raw milk product, if the raw milk exceeds the recognized bacteria count limit.

A raw milk producer can only take an order for the distribution of raw milk at the raw milk producer's raw milk dairy where the raw milk is produced. The raw milk producer can only distribute the raw milk to an individual placing the order.

Containers holding raw milk or raw milk dairy products have to include a notice on the label stating that the container holds raw milk or a raw milk product that is not subject to state inspection or other public health regulations that require pasteurization and grading.

The new raw milk law was opposed by, among others, the Iowa State Dairy Association, Iowa Farm Bureau Federation, Iowa Public Health Association and the Iowa Veterinary Medical Association.

Dairy Processor Grants Awarded To 21 Wisconsin Dairy Companies

Key Legislative Panel Backs Hike In Grant Funding

Madison—The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) on Monday announced that 21 Wisconsin dairy companies will receive a Dairy Processor Grant this year.

The purpose of the Dairy Processor Grants is to help foster innovation, improve profitability, and sustain the long-term viability of Wisconsin's dairy processing facilities.

A total of \$400,000 was available for this year's Dairy Processor Grants, with a maximum of \$50,000 allowed for each project. Grant recipients are required to provide a match of at least 20 percent of the grant amount.

DATCP received 38 grant requests totaling more than \$1.5 million.

Last year, DATCP received 43 grant requests totaling more than \$1.7 million.

The 2023 Dairy Processor Grant recipients and their planned projects are:

Cedar Grove Cheese, Plain: Invest in a tanker activity tracker system.

Chalet Cheese Cooperative, Monroe: Create a marketing development plan.

Eau Galle Cheese Factory LLC, Durand: Invest in a wastewater treatment plant.

Family Dairies USA, Madison: Conduct a feasibility study for the ownership of a conversion facility.

Harmony Cheese LLC, Stratford: Make processing improvements.

Klondike Cheese Co., Monroe: Invest in cybersecurity for cheese plants.

Landmark Creamery LLC, Paoli: Invest in expansion and modernization.

Marieke House of Gouda LLC, Eau Claire, WI: Invest and model for distance retail and remote sales.

Nasonville Dairy Inc., Marshfield: Facilitate expansion and audit assistance.

Roelli Cheese Co. Inc., Shullsburg, WI: Invest in cheese maker training and expansion.

Rosewood Dairy, Sturgeon Bay: Fund installation of a wastewater tank.

Terry Woods LTD, Walworth: Purchase comprehensive responsive software package.

Safety Fresh Foods LLC, Plymouth: Invest in waste reduction and innovation, according to the DATCP.

Scoops Ice Cream, Chilton: Invest in expansion and modernization.

Uplands Cheese, Dodgeville: Develop new cheese plant engineering.

V&V Supremo, Browntown: Invest in a plant modernization project.

Weber's Farm Store, Marshfield: Invest in flavor labels and expansion.

Westby Cooperative Creamery, Westby: Develop packaging redesign.

Widmer's Cheese Cellars Inc., Theresa: Invest in plant modernization.

Winona Foods, Inc., Green Bay: Invest in a leak detection system.

Wisconsin Whey Protein, Turtle Lake: Complete dryer modification project at Turtle Lake plant.

"Dairy processors are key to Wisconsin's position as a national and global leader in the dairy industry," said DATCP Secretary Randy Romanski. "Our processors are constantly adapting, and it is clear that demand for these grants that support innovation is high."

"As Wisconsin dairy processors expand their capacity and modernize facilities, create new value-added products, and launch new endeavors, they are creating family-supporting job opportunities, strengthening the market for farmers' milk, and boosting the largely rural communities in which they operate," said Rebekah Sweeney, senior director of programs and policy at the Wisconsin Cheese Makers Association (WCMA). "It's a win-win for Wisconsin, and we appreciate the support of lawmakers now considering a funding increase."

As part of the 2021-2023 biennial budget, Wisconsin Gov. Tony Evers and the State Legislature increased the available funding for Dairy Processor Grants to promote innovation and improve profitability throughout Wisconsin's dairy industry.

On Thursday, the legislature's Joint Finance Committee approved a proposal to increase annual funding for the Dairy Processor Grant Program to a total of \$1 million over the biennium, according to the WCMA. The panel proposal also includes \$2 million over the biennium for the Wisconsin Initiative on Agricultural exports.

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COMING EVENTS

www.cheesereporter.com/events.htm

Sign-Up Still Available For Guelph Pasta Filata Cheesemaking Course

Guelph, Canada—Registration is still available for the Pasta Filata Master Class here June 13-15 on the University of Guelph campus.

The in-person, three-day course teaches the scientific and technological principles of making Pasta Filata cheeses through lectures, discussions, and hands-on cheesemaking.

Every day, participants will alternate between lectures and cheesemaking in Guelph University pilot plant.

Students will learn about the different varieties of Pasta Filata cheese, the ingredients needed to make this particular style of cheese, and how to control processing to optimize yield and quality.

Both experienced and novice cheese makers will benefit from technical knowledge the course provides, and can start applying their new skills immediately.

The class is led by Joe Yun and Mary Ann Ferrer. Yun is a graduate of Guelph Food Science program, and conducted Mozzarella cheese research at Cornell University.

He also worked as a research and development director for a US dairy company, and technical director for a Canadian dairy company.

Technical representatives from Vivolac Cultures Corporation from the US will be available to share their knowledge and expertise, guiding students through the cheesemaking process, lectures, and discussions.

Students will have three weeks after the course to complete one assignment and one quiz for evaluation. Cost to attend the workshop is \$1,500 per person. To sign up online, visit www.courses.opened.uoguelph.ca.

Guelph University Adds Plant-Based Courses To Curriculum

Looking ahead, Guelph University will host several courses on the impact of plant-based diets on health, disease prevention and the environment.

Specific topics of discussion include the link between plant-based diets and food systems; public health policy and plant-based diets; and food guides from around the world.

Another class will teach how to develop and implement a plant-based menu, including how to select and purchase plant-based foods within an institutional setting.

A complete list of courses and online registration is available at courses.opened.uoguelph.ca

18th Annual Charity Cheesemakers' Golf Outing

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WCMA Dairy Export Workshop, May 23; In-Person And Virtual

Sun Prairie, WI—Dairy export leaders from Sartori Cheese and MCT Dairies will discuss investment opportunities through foreign trade shows at a special seminar here later this month.

Registration is now open for the Wisconsin Cheese Makers Association's (WCMA) Export Workgroup set for May 23.

All dairy manufacturers and processors are welcome to join the workshop in person in Sun Prairie or online.

Seminar presenters will spotlight trade show attendance, including how to research markets and select a show, the financial investment involved in attending, what to expect when upon arrival, pre- and post-show marketing, and effective follow-up procedures. Participants will also hear from the USDEC, Dairy Farmers of Wisconsin (DFW), Food Export Midwest, the WDATCP, and the Wisconsin Economic Development Corporation. To sign up online, visit www.wischeesemakers.org/events. Questions may be directed to Danica Nilsestuen at dnilsestuen@wischeesemakers.org.

PLANNING GUIDE

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

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

ADSA Annual Meeting: June 25-28, Ottawa, Ontario. Registration is 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 now open at www.adpi.org/events.

NCCIA Annual Conference: Oct. 10-12, Best Western/Ramkota, Sioux Falls, SD. Visit NCCIA at www.northcentralcheese.org for more information and registration updates.

IDF World Dairy Summit: Oct. 16-19, Chicago, IL. Visit www.idf-wds2023.com to register online and for more information.

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

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



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DAIRY 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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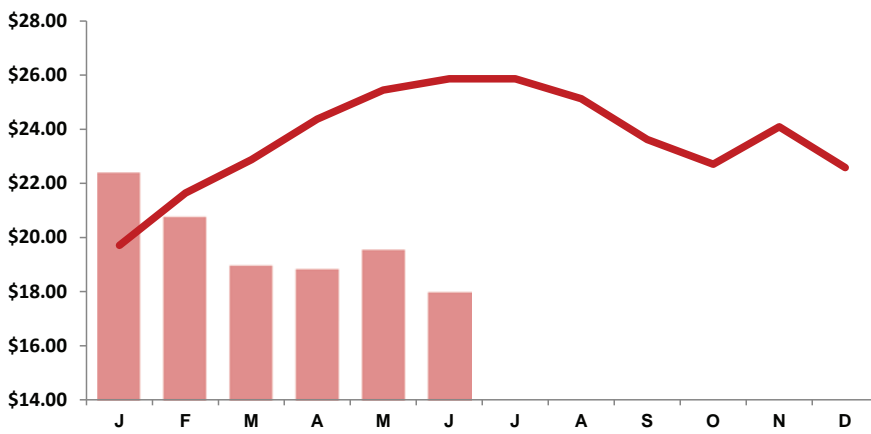
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Federal Order Class 1 Minimum Prices & Other Advanced Prices - June 2023

Table listing various dairy price categories such as Class I Base Price, Base Skim Milk Price, Advanced Class III/IV Skim Milk Pricing Factors, and Two-week Product Price Averages for Butter, Nonfat Dry Milk, Cheese, and Dry Whey.

Class I Milk Prices: Federal Order Minimum 2023 vs. 2022

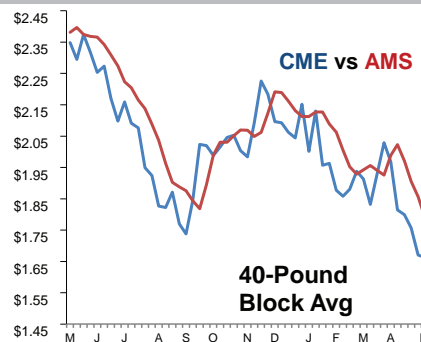


AVG MONTHLY ANIMAL FEED PRICES: USDA

Table showing average monthly animal feed prices in USD from January to December for years 2018 to 2023.

DAIRY PRODUCT SALES

May 17, 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 NFD.



Summary table of dairy product sales for the week ending May 13, comparing prices and sales volume for 40-Pound Block Cheddar Cheese, 500-Pound Barrel Cheddar Cheese, AA Butter, and Extra Grade Dry Whey.

DAIRY FUTURES PRICES

Large table of dairy futures prices including settling prices for various dates, months, and classes (Class III, Class IV, Dry Whey, NDM, Block Cheese, Cheese*, Butter*).

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NORTHEAST - MAY 17: Farm level milk volumes are strong. Milk volumes are steadily clearing into Class III operations. Production of American-type cheeses is steady, and inventories are growing. Italian-type cheese production is noted to be strong, as is Swiss production. Demand is mixed. Retail demand is seasonally strong. Foodservice demand is moderate as the rate of restaurant menu price inflation has been a deterrent.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb block:	\$2.0725 - \$2.3600	Process 5-lb sliced:	\$1.6125 - \$2.0925
Muenster:	\$2.0600 - \$2.4100	Swiss 10-14 lb cuts:	\$3.4550 - \$5.7775

MIDWEST AREA - MAY 17: Cheese demand varies. Cheese makers who supply some regional chain and individually owned restaurateurs say inflation has put some pressure on those businesses. Retail cheese makers are reporting generally steady demand; in some cases year-over-year improvements have been reported. Barrel processors report steady demand. Curd demand is still quiet, although seasonal demand for curds is expected to tick higher in the coming weeks. Milk availability is a growing concern, particularly for milk handlers. Spot milk prices remain at/around prices to previous weeks, as low as \$11 under Class at report time. Compared to last year during week 20, spot milk prices ranged from \$2.50 under Class to \$.75 over Class III. Midwestern cheese makers and milk handlers alike continue to say more plant downtime, which has been ongoing for weeks in the upper Midwest at a number of cheese plants, and the notable and persistent availability of milk, are keeping prices well below previous years' figures. Milk availability is widely accessible in most areas of the US, but contacts say the upper Midwest is notably full right now.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	\$2.1150 - \$3.3250	Mozzarella 5-6#:	\$1.6450 - \$2.7325
Brick 5# Loaf:	\$1.8450 - \$2.4125	Muenster 5#:	\$1.8450 - \$2.4125
Cheddar 40# Block:	\$1.5675 - \$2.1100	Process 5# Loaf:	\$1.4900 - \$1.9575
Monterey Jack 10#:	\$1.8200 - \$2.1675	Swiss 6-9# Cuts:	\$2.9700 - \$3.0725

WEST - MAY 17: Retail and foodservice demand is strong to steady for varietal cheeses. A few manufacturers report tight block cheese inventories, as production keeps moderately ahead of contracted obligations to retail and foodservice avenues. Throughout May, contracted obligations are anticipated to draw more heavily on block inventories than barrel inventories. Although stakeholders report some inventories are limited, loads are generally available to accommodate demand. Export demand is mixed. Some contacts indicate good demand from purchasers supplying Asia, Mexico, and South America, while others indicate lighter overall demand from the export market arena. Cheese manufacturers utilizing plentiful Class III milk volumes are keeping strong to steady production schedules going.

Wholesale prices delivered, dollars per/lb:

Cheddar 10# Cuts :	\$1.9475 - \$2.1475	Monterey Jack 10#:	\$1.9350 - \$2.2100
Cheddar 40# Block:	\$1.7000 - \$2.1900	Process 5# Loaf:	\$1.6150 - \$1.7700
		Swiss 6-9# Cuts:	\$2.2625 - \$3.6925

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

Variety	Date: 5/17	5/10	Variety	Date: 5/17	5/10
Cheddar Curd	\$1.92	\$1.91	Mild Cheddar	\$1.96	\$1.96
Young Gouda	\$1.60	\$1.61	Mozzarella	\$1.54	\$1.52

FOREIGN -TYPE CHEESE - MAY 17: Cheese markets are stable. Strong milk intakes at cheese manufacturers are fueling strong cheese production, and lower prices at supermarkets are creating an increase in retail demand. Orders are robust from retail accounts; foodservice and industrial orders are steady to growing. As summer travel nears, buyers are trying to get cheese placed into vacation destinations. However, competition between US and European suppliers makes it difficult for cheese makers to push prices much higher. Cheese inventories are in good balance with demand at the moment, but some contacts think heat and drought in parts of southern Europe, and declining milk supplies following spring flush, could reduce production and cheese supplies for the second half of the year.

Selling prices, delivered, dollars per/lb:

	Imported	Domestic
Blue:	\$2.6400 - 5.2300	\$1.9300 - 3.4175
Gorgonzola:	\$3.6900 - 5.7400	\$2.4375 - 3.1550
Parmesan (Italy):	0	\$3.3175 - 5.4075
Romano (Cows Milk):	0	\$3.1200 - 5.2750
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 18

LACTOSE CENTRAL/WEST: Lactose inventories are mixed. Some manufacturers report having significant amounts of lactose, while others suggest they have managed their stocks to a more balanced state. That said, industry-wide lactose levels are heavy, and production is steady. Because they have been actively shipping large volumes of lactose over the last few weeks, some manufacturers say they are eager to see refreshed stock numbers.

WPC CENTRAL/WEST: The market tone for WPC 34% remains weak. Although the price range didn't change, the bottom of the mostly price series moved downwards, pulled lower by spot prices for interchangeable varieties of WPC 34%. Some manufacturers suggest that buyers are currently shopping around for lower prices amidst competing offers. Demand is mixed, being weak for interchangeable varieties and stable for brand preferred applications.

CASEIN: Following reports of a strong final push in the New Zealand milking sector earlier, more milk for acid casein processing has led to a growth in availability, as acid casein prices continued their recent shift lower this report week. Rennet casein trading was quiet, and prices are unchanged. Irish milk production, according to some contacts, has been hearty, and expectations are similar for other areas of Europe. Both acid and rennet varieties of casein are expected to be more available than they were throughout most of 2022.

NDM EAST: Some end users are edging toward WPC 34% in lieu of NDM, as they are finding value in WPC 34% and other high protein concentrate markets. Still, NDM demand is somewhat steady domestically. Condensed skim is readily available. That said, drying is mostly active, but plant downtime continues to be reported more regularly in recent months.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional cheese ad numbers increased 9 percent this week. Shredded cheese in 6- to 8-ounce packages was the most advertised conventional cheese item this week, with an average price of \$2.51, up 1 cent from last week. Organic sliced cheese in 6- to 8-ounce packages was the most advertised organic dairy item, representing part of the 289 percent increase in organic cheese ads.

Ice cream in 48-64 ounce containers was the most advertised dairy product, with an average price of \$3.44, down 42 cents. Conventional butter in 1-pound packages appeared in 22 percent more ads, with an average price of \$4.00, up 21 cents.

Conventional sour cream in 24-ounce containers appeared in 248 percent more ads, with a weighted average advertised price of \$2.26, down 85 cents from last week.

RETAIL PRICES - CONVENTIONAL DAIRY - MAY 19

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 8 oz	3.06	2.99	3.50	NA	NA	2.99	NA
Butter 1#	4.00	4.14	4.32	3.99	3.49	3.66	3.99
Cheese 6-8 oz block	2.55	2.60	2.68	2.37	2.19	2.26	2.66
Cheese 6-8 oz shred	2.51	2.51	2.38	2.43	2.20	2.69	2.66
Cheese 6-8 oz sliced	2.53	2.29	2.55	2.23	2.64	2.49	2.88
Cheese 1# block	4.06	4.99	2.64	NA	3.50	NA	NA
Cheese 1# shred	2.84	NA	NA	NA	2.84	NA	NA
Cheese 1# sliced	NA	NA	NA	NA	NA	NA	NA
Cheese 2# block	8.48	7.99	9.99	NA	NA	9.05	6.48
Cheese 2# shred	8.49	8.49	NA	NA	NA	NA	NA
Cottage Cheese 16 oz	2.78	3.07	NA	2.30	1.99	2.49	NA
Cottage Cheese 24 oz	2.94	4.59	NA	1.86	NA	1.99	2.38
Cream Cheese 8 oz	2.68	3.77	2.93	2.68	NA	3.00	2.01
Ice Cream 14-16 oz	3.64	3.44	3.50	4.29	3.96	3.38	3.37
Ice Cream 48-64 oz	3.44	NA	3.66	3.00	3.41	3.43	3.58
Milk 1/2 gallon	1.71	NA	NA	NA	0.99	1.97	1.33
Milk gallon	3.53	3.41	NA	4.30	NA	2.05	NA
Flavored Milk 1/2 gal	1.99	NA	NA	NA	NA	1.99	NA
Flavored Milk gallon	4.99	NA	NA	NA	NA	NA	NA
Sour Cream 16 oz	2.22	2.17	2.25	2.09	3.35	2.16	1.79
Sour Cream 24 oz	2.26	NA	1.99	2.17	2.15	2.76	2.34
Yogurt (Greek) 4-6 oz	1.04	1.11	0.99	1.06	0.99	0.99	1.06
Yogurt 4-6 oz	0.63	0.65	0.55	0.60	0.73	0.75	0.59
Yogurt (Greek) 32 oz	5.85	6.13	5.99	NA	5.05	5NA	NA
Yogurt 32 oz	3.28	3.48	2.00	NA	NA	2.99	3.98

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:

Cream Cheese 8 oz:	\$3.04	Yogurt 4-6 oz:	NA
Butter 8 oz:	NA	Yogurt 32 oz:	\$3.99
Butter 1lb:	\$4.99	Yogurt Greek 32 oz:	\$5.99
Cheese 2 lb shred:	\$6.77	Milk 8 oz:	NA
Cheese 6-8 oz sliced:	\$3.86	Milk 1/2 gallon:	\$4.42
Cheese shreds 6-8 oz:	\$3.00	Milk gallon:	\$5.13
Cheese 6-8 oz block:	\$2.99	Flavored Milk gallon:	NA
Cheese 2 lb block:	\$6.77	Ice Cream 48-64 oz:	\$8.66

WHOLESALE BUTTER MARKETS - MAY 17

WEST: Cream is plentiful, but cream multiples moved higher this week. Due to planned equipment maintenance in June, a few butter manufacturers report reducing the amount of outside cream they are taking in. Although a few manufacturers report butter production is limited due to personnel shortages, butter making is strong as churns work through available cream volumes. Retail and foodservice butter demand is strong to steady. Inventories are available to meet the current market demand. Export demand is steady. Across the US, butter manufacturers have plenty of cream available to keep butter churns busy, with some manufacturers operating seven days a week.

in the upper Midwest, but some reported multiples in the southern portion of the region are below 1.20. Some plant managers reported turning spot cream loads away, as they are at or near capacity. Bulk butter availability is steady. Butter market tones are holding firm, despite pressure on other dairy commodity markets.

CENTRAL: Butter plant managers are reporting some atypical demand upticks, as year-over-year reports are showing some improvements on the retail side. Foodservice orders are noted as seasonally in line to quieter. Cream is available for churning. Current cream multiples are at similar levels to previous weeks, low 1.20s

NORTHEAST: Cream is plentiful. Butter contacts have indicated that they are actively churning, with some managers reporting seven-day production schedules. Inventories are noted to be comfortable, and certain manufacturers are also freezing butter in bulk to make use of ample cream supplies. Some contacts have shared that they are selling surplus cream on the spot market because they are unable to put all of their cream supplies to use. Retail demand is noted to be steady to stronger as seasonal holidays have spurred baking interests. Foodservice demand is steady, though contacts have relayed that inflation of restaurant prices may change demand in the near term.

WEEKLY COLD STORAGE HOLDINGS

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DATE	BUTTER	CHEESE
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05/01/23	61,251	69,879
Change	3,904	600
Percent Change	6	1

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	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY May 15	\$1.4750 (-1½)	\$1.4700 (-6)	\$2.4375 (+3¾)	\$1.1650 (-½)	\$0.3025 (NC)
TUESDAY May 16	\$1.4475 (-2¾)	\$1.5050 (+3½)	\$2.4375 (NC)	\$1.1650 (NC)	\$0.2975 (-½)
WEDNESDAY May 17	\$1.4550 (+¾)	\$1.5400 (+3½)	\$2.4600 (+2¼)	\$1.1650 (NC)	\$0.2875 (-1)
THURSDAY May 18	\$1.4425 (-1¼)	\$1.5000 (-4)	\$2.4600 (NC)	\$1.1525 (-1¼)	\$0.2700 (-1¾)
FRIDAY May 19	\$1.4700 (+2¾)	\$1.5350 (+3½)	\$2.4600 (NC)	\$1.1525 (NC)	\$0.2650 (-½)
Week's AVG \$ Change	\$1.4580 (-0.0535)	\$1.5100 (-0.0985)	\$2.4510 (+0.0455)	\$1.1600 (-0.0195)	\$0.2845 (-0.0245)
Last Week's AVG	\$1.5115	\$1.6085	\$2.4055	\$1.1795	\$0.3095
2022 AVG Same Week	\$2.4130	\$2.3740	\$2.7960	\$1.7630	\$0.4985

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Ten cars of blocks were sold Monday, the last at \$1.4700, which set the price. Four cars of blocks were sold Tuesday, the last at \$1.5050, which set the price. Eight cars of blocks were sold Wednesday, the last at \$1.5400, which set the price. On Thursday, 8 cars of blocks were sold, the last at \$1.5000, which set the price. Five cars of blocks were sold Friday, the last at \$1.5350, which set the price. The barrel price fell Monday on a sale at \$1.4750, dropped Tuesday on a sale at \$1.4475, increased Wednesday on a sale at \$1.4550, declined Thursday on a sale at \$1.4425, then increased Friday on a sale at \$1.4700.

Butter Comment: The price increased Monday on an unfilled bid at \$2.4375, and rose Wednesday on a sale at \$2.4600.

Nonfat Dry Milk Comment: The price fell Monday on a sale at \$1.1650, and declined Thursday on a sale at \$1.1525.

Dry Whey Comment: The price declined Tuesday on a sale at 29.75 cents (20 cars of dry whey were sold Tuesday), fell Wednesday on a sale at 28.75 cents, dropped Thursday on a sale at 27.0 cents, and fell Friday on a sale at 26.50 cents. 75 carloads of dry whey were traded this week at the CME.

WHEY MARKETS - MAY 15 - 19, 2023

RELEASE DATE - MAY 18, 2023

Animal Feed Whey—Central: Milk Replacer:	.2500 (-2) – .2900 (-1)
Buttermilk Powder:	
Central & East:	.9800 (NC) – 1.0850 (NC) West: .9000 (-5) – 1.0100 (NC)
Mostly:	.9400 (-2) – .9900 (-1)
Casein: Rennet:	4.5000 (NC) – 5.0000 (NC) Acid: 4.9000 (-10) – 5.1500 (NC)
Dry Whey—Central (Edible):	
Nonhygroscopic:	.2800 (NC) – .4050 (-2½) Mostly: .3200 (-3) – .3800 (-2½)
Dry Whey—West (Edible):	
Nonhygroscopic:	.2600 (-2) – .4700 (NC) Mostly: .3600 (NC) – .4000 (-3)
Dry Whey—NE:	.3800 (-2) – .4525 (-2)
Lactose—Central and West:	
Edible:	.1350 (-½) – .5000 (NC) Mostly: .1700 (NC) – .3400 (NC)
Nonfat Dry Milk—Central & East:	
Low/Medium Heat:	1.1200 (NC) – 1.1900 (-1) Mostly: 1.1400 (NC) – 1.1750 (NC)
High Heat:	1.2400 (NC) – 1.3200 (NC)
Nonfat Dry Milk—Western:	
Low/Med Heat:	1.1000 (NC) – 1.2100 (-1) Mostly: 1.1400 (+1) – 1.2000 (-1)
High Heat:	1.2700 (-½) – 1.4025 (-1½)
Whey Protein Concentrate—34% Protein:	
Central & West:	.8000 (NC) – 1.3500 (NC) Mostly: .9000 (-10) – 1.2800 (NC)
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								

Global Dairy Trade Price Index Falls 0.9%; Only WMP, Butter Prices Rise

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade dairy commodity auction declined 0.9 percent from the previous auction, held two weeks ago.

Results from this week's auction, which featured 153 participating bidders and 107 winning bidders, with comparisons to the auction held two weeks ago, were as follows:

Cheddar cheese: The average winning price was \$4,407 per ton (\$2.00 per pound), down 3.4 percent. Average winning prices were: Contract 1 (June), \$4,454 per ton, down 5.8 percent; Contract 2 (July), \$4,474 per ton, down 6.4 percent; Contract 4 (September), \$4,335 per ton, down 3.6 percent; Contract 5 (October), \$4,437 per ton, up 0.9 percent; and Contract 6 (November), \$4,330 per ton, down 1.1 percent.

Skim milk powder: The average winning price was \$2,766 per ton (\$1.25 per pound), down 1.6 percent. Average winning prices were: Contract 1, \$2,838 per ton, down 7.9 percent; Contract 2, \$2,743 per ton, down 1.5 percent; Contract 3 (August), \$2,784 per ton, down 0.4 percent; Contract 4, \$2,749 per ton, up 1.0 percent; and Contract 5, \$2,791 per ton, up 0.3 percent.

Whole milk powder: The average winning price was \$3,244 per ton (\$1.47 per pound), up 0.3 percent. Average winning prices were: Contract 1, \$3,223 per ton, unchanged; Contract 2, \$3,231 per ton, up 0.3 percent; Contract 3, \$3,324 per ton, up 0.1 percent; Contract 4, \$3,406 per ton, up 2.2 percent; and Contract 5, \$3,443 per ton, up 3.9 percent.

Butter: The average winning price was \$5,068 per ton (\$2.30 per pound), up 2.2 percent. Average winning prices were: Contract 1, \$4,965 per ton, down 0.9 percent; Contract 2, \$5,019 per ton, up 1.5 percent; Contract 3, \$5,160 per ton, up 3.4 percent; Contract 4, \$5,110 per ton, up 4.7 percent; Contract 5, \$5,195 per ton, up 7.3 percent; and Contract 6, \$5,200 per ton, up 7.1 percent.

Anhydrous milkfat: The average winning price was \$4,600 per ton (\$2.09 per pound), down 4.5 percent. Average winning prices were: Contract 1, \$4,489 per ton, down 0.4 percent; Contract 2, \$4,509 per ton, down 7.6 percent; Contract 3, \$4,835 per ton, down 4.6 percent; Contract 4, \$4,868 per ton, down 4.5 percent; Contract 5, \$4,960 per ton, down 3.5 percent; and Contract 6, \$4,751 per ton, down 4.7 percent.

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