FDA Says It Can’t Conclude That CBD Is GRAS For Use In Human, Animal Food
Silver Spring, MD—Dairy companies hoping that CBD-infused products will be the industry’s next cash cow will have to wait a while before those products can be legally marketed to consumers.

On Monday, the US Food and Drug Administering (FDA) indicated that, based on the lack of scientific information supporting the safety of cannabidiol (CBD) in food, the agency cannot conclude that CBD is generally recognized as safe (GRAS) among qualified experts for its use in human or animal food.

Also on Monday, FDA issued warning letters to 15 companies for illegally selling products contain

Holiday Cheese Challenge: Enduring Favorites, New Discoveries In 2019

Madison—After some serious circumspection, a new crop of industry leaders shared which cheese they’ll serve at the holiday day, and which cheese they tasted for the first time this year that completely blew their minds.

Native New Englander and University of Vermont food science professor Paul Kindstedt will remain faithful to his heritage this holiday season, armed with a Vermont, raw milk Cheddar aged no less than two years.

“Why? Because I am a New Englander, born and raised, and a transplanted Vermont Cheddar has been an integral element of my identity since childhood,” Kindstedt said.

“Now, as my children scatter hither and yon to college and graduate school, they pine for the care packages that Mom sends consisting of Vermont maple syrup produced in town and two-year-old raw milk Cheddar, made by the artisanal cheese maker down the road from our home.”

“Nothing else will do,” he continued.

“Yes, these are wonderful foods, but for our family they carry a far greater weight.”

While Kindstedt’s favorite holiday cheese is consistently local, his stand-out cheese for 2019 is uncommonly global.

“While in Istanbul for the IDF World Dairy Summit, I tasted Tulum cheese aged in goat skin for the first time,” he said. Though I have written about this cheese in the context of ancient cheese history, I had no idea how delightful it is until this
Happy Holidays?

The holidays are supposed to be the most wonderful time of year for consumers and businesses alike. But the usual seasonal cheer has dimmed for those whose businesses rely on agricultural imports from the European Union. The Trump administration cast a pall over the sector in mid-October when it slammed a 25 percent tariff hike on an assortment of EU food, wine and spirits products.

In many categories, the tariffs heaped an additional 25 percent tariff on the already existent tariffs. Products that were hit with the additional tariffs included wines (from Spain and France but not Italy, still wines but not sparkling), cheeses (most Italian and Spanish cheeses) and whiskies (Irish whiskies and single malts but not blended Scotch whiskies). Between holiday get-togethers and gift baskets, November and December are the most critical months for most specialty food stores, supermarket retailers and restaurants. The price increases couldn’t have come at a worse time.

For American companies engaged in the importation, distribution, marketing and sales of European agricultural products, these tariffs are potentially devastating to our respective businesses. Consumers get hurt by higher prices for imported products they love to serve at holiday meals and give as gifts. While we understand the fundamental need for fair trade as well as free trade, we question the imposition of tariffs on (in our organization’s case) cheese as punishment to settle an aircraft dispute.

These tariffs hurt the US cheese importing industry as well as our customers and our vendors throughout the supply chain. I’m paying a minimum of an additional $50,000 per shipping container now that these additional duties are in effect. Most US-based cheese importers just can’t absorb these expenses so we will have to either lay off our employees or increase prices — or both. The pain will reverberate to salespeople, warehouse workers, truckers, supermarket employees, dock workers and packers. Between all of the industries affected, estimates for lost jobs due to the tariffs range upwards of 100,000. (This is according to the Distilled Spirits Council of the United States and the Cheese Importers Association of America.)

The tariffs were the byproduct of decade’s long aeronautics industry trade dispute between Boeing and the European Union’s Airbus. Curiously, the food industry is carrying the bulk of the burden at redressing this grievance (aircraft parts were only taxed at a rate of 10 percent).

Righting this wrong cannot wait, especially since the outlook for the New Year is even more disturbing. The United States Trade Representative’s Office is scheduled to announce yet another round of tariffs on February 18th. This new round may increase tariffs even further on products that have already been hit or impose tariffs on products that escaped the first round. The punitive nature of the current tariffs is challenging in its own right but the uncertainty makes doing business even tougher and puts a halt on future investment.

How do you sign contracts with your customers when you don’t know the future prices of the items you are selling? Do you hedge your bets and buy cheese ahead of the February deadline in the hopes that you’ll buy at a better rate than you would have if you waited until March? How do you invest in machinery or expand the footprint of your factory if you don’t know whether there will even be a market for your products?

The EU tariffs have been in place for just over one month now but we’re already seeing the repercussions. My company is putting off plans to purchase a $1.2 million piece of American-made machinery. My sales team is flying less and booking fewer hotel rooms in order to reduce travel expenses. The trucking company I use has already seen a 25 percent reduction in business with more cuts to follow. The contraction in business goes right down the line.

Accepting these new tariffs is not a fait accompli. The burdens we cheese importers and food distributors are now carrying can be lifted or intensified. We need to lobby our government representatives for a more rational and equitable trade policy.

The US imported cheese industry employs thousands of people and serves millions of others. Our reach extends beyond the food sector. Lawmakers need to recognize that American companies engaged in the importation, distribution, marketing and sales of European dairy products account for approximately $3.5 billion in revenue.

Let’s resolve in the New Year to be vocal about combating a trade policy that is bad for American business, bad for American workers and, ultimately, bad for American consumers.

The views expressed in this Guest Editorial do not necessarily represent the views of the Cheese Reporter. We welcome letters to the editor. Comments should be sent to Dick Groves, dgroves@cheesereporter.com.
USDA Announces Trade Mitigation Purchases Of Cheddar, String Cheese, Butter

Washington—The US Department of Agriculture (USDA) on Wednesday announced purchase contract awards for Cheddar cheese under the trade mitigation Food Purchase and Distribution Program (FPDP) for distribution during the first three months of 2020.

USDA is purchasing a total of 1,247,400 pounds of yellow Cheddar 12/1-pound chunks, for a total cost of $2,845,123.96 (the price range is $2.2230 to $2.3550 per pound); and 1,243,200 pounds of yellow shredded Cheddar 6/2-pound packages, for a total of $2,752,481.76 (the price range is $2.1205 to $2.325 per pound).

Contracts were awarded as follows:

**Dairy Farmers of America:** 504,000 pounds of yellow shredded Cheddar 6/2-pound packages, for a total of $1,086,845.75.

**Great Lakes Cheese Co. Inc.:** a total of 1,986,600 pounds of Cheddar cheese, including 1,247,400 pounds of yellow Cheddar 12/1-pound chunks and 739,200 pounds of yellow shredded Cheddar 6/2-pound packages, for a total of $4,510,764.96.

On Monday, USDA announced purchase contract awards for a total of 378,000 pounds of String cheese under the Food Purchase and Distribution Program, for delivery during the first three months of 2020. The total cost of the String cheese purchases is $924,187.32; the price range is $2.3925 to $2.4881 per pound.

Contracts were awarded to:

**Baker Cheese Factory:** 189,000 pounds of String cheese, at a price of $464,917.34.

**Miceli Dairy Products Company:** 113,400 pounds of String cheese, at a price of $275,373.00.

**Upstate Niagara Cooperative:** 75,600 pounds of String cheese, at a price of $183,897.00.

USDA also purchased of 1,723,680 pounds of butter under the Food Purchase and Distribution Program for delivery during the first three months of 2020. The total cost of the butter purchases is $4,437,778.32; the price range is $2.3225 per pound.

Contracts were awarded to:

**Prairie Farms Dairy:** 328,320 pounds of butter, at a price of $832,291.20.

China’s Newbaze Group Opens Dairy Formula Plant In Ireland

Carrickmacross, Ireland—Newbaze Ireland Nutrition Food last week opened its new professional dairy formula plant in Carrickmacross, Co. Monaghan, Ireland, marking the completion of a two-year building program with a capital investment of $20 million euros (US$21.7 million).

The new facility specializes in the production and packaging of nutritional dairy powder products. The new facility was supported by the Department of Business, Enterprise and Innovation, through Enterprise Ireland.

“China’s Newbaze Group has turned its attention to cheese belts in partnership with the Southern Hemisphere’s leading supplier in the Southern Hemisphere. The build quality reflects the decades of experience with the toughest cheeses and unique insights into the needs of cheesemakers. Producers can now have the industry’s most efficient draining, matting and cheddar belts, whether combined in one frame or separated, featuring:

- Fully enclosed machine for controlled cheese environment.
- Removable panel on one end for maintenance.
- Adjustable "Wedge Wire Screen" de-wheying system for maximum solids retention in the cheese curds.
- Vertical peg stirring for effective curd agitation and maximum curd solids retention.
- "Herring Bone" belt bed design maximizes belt life and performance.

First RELCO revolutionized cheese tables with the TRU-Finish. Now RELCO has turned its attention to cheese belts in partnership with the leading supplier in the Southern Hemisphere. The build quality reflects the decades of experience with the toughest cheeses and unique insights into the needs of cheesemakers. Producers can now have the industry’s most efficient draining, matting and cheddar belts, whether combined in one frame or separated, featuring:

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- Vertical peg stirring for effective curd agitation and maximum curd solids retention.
- "Herring Bone" belt bed design maximizes belt life and performance.

This is a strategically important investment for Ireland and Monaghan by a leading international dairy formula manufacturer. Ireland was the first choice for the Shanghai-based Newbaze Industrial Group to establish a production facility outside of China. This is due to Ireland’s longstanding reputation of having a developed dairy infrastructure with a safe milk source,” said Heather Humphreys, Ireland’s minister for business, enterprise and innovation.

The Newbaze Group’s decision to invest and open this facility further places Ireland internationally as a location that offers quality raw dairy materials combined with a highly educated and skilled workforce, Humphreys added.

“Newbaze Ireland’s future growth plan is to provide high-quality milk powder products to consumers in the Chinese market and emerging markets such as Africa, southeast Asia and the Middle East by 2020,” said Ding Wei, general manager, Newbaze Ireland.

“Enterprise Ireland is responsible for attracting foreign direct investment from the global food industry into Ireland and the opening of this new showcase plant reflects highly on the entire Irish dairy sector ecosystem, leveraging on the many advantages of the Irish-based support system including quality raw materials, equipment, technology and people,” said Alexa Toomey, manager, dairy, beverages and FDI, Enterprise Ireland.

Shanghai Newbaze Industrial Group Co. Ltd specializes in infant formula manufacture and sales.
There is an inverse relationship between BTSCCs and cheese yield and the quality and shelf life of pasteurized fluid milk, APHIS noted. Multiple studies have shown that dairy operations with increased BTSCCs are more likely to have milk that violates antibiotic residue standards.

BTSCCs are monitored in milk shipments using standards outlined in the United States Pasturized Milk Ordinance (PMO). In the US, 75,000 cells per milliliter is the legal maximum BTSCC for Grade A milk shipments.

The maximum BTSCC level is 400,000 cells per milliliter in the European Union (EU), New Zealand, Australia and Canada. Although there has been support in recent years for lowering the US Grade A milk maximum BTSCC to 200,000 cells per millilitre, no changes to the PMO have been made, APHIS pointed out.

Last year, monitored milk from the Upper Midwest, Central, Mid- and Southeast federal orders originated from 64,206 dairy producers representing 53.9 percent of the country’s 37,468 licensed dairies. This monitored milk accounted for 95.9 billion pounds (44.1 percent) of the 217.6 billion pounds of milk produced in the US in 2018.

Producers in 29 states marketed at least one milk shipment through one of the four monitored federal orders during 2018. States that shipped more than 60 percent of the total state milk production through a monitored federal order were located primarily in the Central and Upper Midwest regions of the US. The remaining milk from these producers was marketed through a nonmonitored federal order.

Milk production data from East Coast, Southeastern, and West Coast states are not represented in the APHIS information sheet. Of the 20,206 dairy producers that shipped milk through one of the four monitored federal orders in 2018, 57.1 percent marketed milk through the Upper Midwest federal order, 27.7 percent through the Southwest order. In total, 196,499 milk shipments were monitored, with 106,602 (54.2 percent) coming from the Upper Midwest order. In 2018, the Upper Midwest order reported the lowest BTSCC, 159,000 cells per milliliter, while the Southwest order had the highest, at 192,000 cells per milliliter, APHIS reported.

The BTSCC was 169,000 for the Mideast order and 184,000 for the Central order. In 2018, more than 99.5 percent of monitored milk and shipments met the current PMO limit of 750,000 cells per milliliter. During all months monitored, 97.5 percent of milk produced was below 400,000 cells per milliliter, and 73.3 percent of producers shipped milk below this limit for the entire year.

Of the 20,206 producers, 98.0 percent shipped milk with BTSCCs below 750,000 during all months monitored. In 2018, about 45 percent of shipments from all monitored federal orders had BTSCCs from 200,000 to 399,000 cells per milliliter. More than 90 percent of shipments in the Mideast and Upper Midwest orders (94.6 and 91.3 percent, respectively), and more than 80 percent of shipments in the Central and Southwest orders (87.7 and 83.2 percent, respectively) shipped milk with BTSCCs below 400,000 cells per milliliter.

From 2013 through 2018, the percentage of milk with BTSCCs less than 200,000 increased from 53.2 to 65.0 percent. The percentage of total milk with counts less than 400,000 increased from 95.6 to 97.4 percent during the same period.

Since 2015, BTSCCs have declined for all four monitored federal orders. In 2018, the Midwest order had a 2.7 percent increase in BTSCCs, while the other three orders had a decline. In total, 12 states marketed 60.0 percent or more of the milk produced in their states through the three monitored federal orders and accounted for 93 percent of the monitored milk. Wisconsin, Texas, Michigan, New Mexico and Minnesota accounted for 72.9 percent of the federal order-monitored milk.

Compared with 2017, seven of the 12 states had decreased BTSCCs in 2018 and five states had an increased count. Monthly monitoring continues to show that BTSCCs peak during summer (June through September) when higher temperatures and humidity increase stress on cows and conditions are more favorable for bacterial growth. Last year, monthly milk-weighted BTSCCs were highest during August (193,000 cells per milliliter) and lowest in April (157,000 cells per milliliter).

For the four monitored federal orders, producers who shipped less than 500,000 pounds of milk per month had higher average milk-weighted BTSCCs during each month of 2018. Producers who shipped 5 million or more pounds of milk per month through the Southwest federal had the lowest weighted BTSCCs for all months of 2018, compared with the other three orders.

Producers who shipped from 500,000 to 4,999,999 pounds of milk per month through the Central, Mideast, and the Midwest federal orders had BTSCCs similar to producers who shipped 5 million or more pounds of milk per month.

Arden Hills, MN—A continuing price disadvantage on the cheese it makes from milk purchased in Wisconsin and Minnesota has prompted Land O’Lakes to file a letter of intent to acquire a cheese plant and its milk supply in California. No specifics on the acquisition will be divulged until the transaction is complete.

10 YEARS AGO

Nov. 27, 2009: Washington—Legislation introduced in the House recently clarifies that the delivery of milk to a handler under a federal milk marketing order occurs when the raw milk is received at the producer’s farm, and that the producer may not be charged for transportation-related costs incurred by a handler after the raw milk leaves the farm.

Brussels, Belgium—The EU’s dairy management committee decided to reduce all export refunds (subsidies) to zero, and the US is being urged to also end its dairy export subsidies. The European Commission had decided back in January to reintroduce export subsi- dies for cheese, butter, and whole and skimmed milk powder. The EU halted all export refunds for dairy products in June 2007.

FROM OUR ARCHIVES

50 YEARS AGO

Nov. 28, 1969: Washington—Robert Lewis, WCMA representa- tive, has been invited by President Nixon to attend the White House Conference on Food, Nutrition and Health, starting next week.

East Lansing, MI—Sell a dairy product she doesn’t think looks or tastes just right and you have made a real enemy, according to a new buying survey conducted by Michigan State University.

Packaging of whole milk, butter and Cottage cheese was criticized by home makers as lacking overall attractiveness and convenience.

25 YEARS AGO

Nov. 25, 1994: Baraboo, WI—An overwhelming majority of dairy farmer members of Golden Guernsey Dairy Cooperative and Wisconsin Dairies Cooperative have given their approval to consolidate their organizations into Foremost Farms USA effective Jan. 1, 1995. However, members of Minnesota’s Plainview Milk Products Co-op voted not to participate in the consolidation.
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CHEESE REPORTER

CBD Not GRAS
(Continued from p. 1)

ing CBD in ways that violate the Federal Food, Drug, and Cosmetic Act (FD&C Act), and also published a revised Consumer Update detailing safety concerns about CBD products more broadly.

These actions come as FDA continues to explore potential pathways for various types of CBD products to be lawfully marketed. This includes ongoing work to obtain and evaluate information to address outstanding questions about the safety of CBD products.

FDA said it recognizes the significant public interest in cannabis and cannabis-derived compounds, particularly CBD. However, there are many unanswered questions about the science, safety, and quality of products containing CBD.

CBD is marketed in a variety of product types, such as oil drops, capsules, syrups, food products such as chocolates, bars and teas, and topical lotions and creams, FDA noted. But many unanswered questions and data gaps about CBD toxicity exist, and some of the available data raise serious concerns about potential harm.

FDA has previously sent warning letters to other companies illegally selling CBD products in interstate commerce that claimed to prevent, diagnose, mitigate, cure serious diseases, such as cancer, or otherwise violated the FD&C Act.

Some of these products were in further violation because CBD was added to food, and some of the products were also marketed as dietary supplements despite products which contain CBD not meeting the definition of a dietary supplement, FDA stated.

Some of the products outlined in the warning letters issued various legal and public health concerns, FDA said; for example, some of the products are foods to which CBD has been added. Under the FD&C Act, it is illegal to introduce interstate commerce any human or animal food to which certain drug ingredients, such as CBD, have been added.

In addition, FDA said it is not aware of any basis to conclude that CBD is GRAS among qualified experts for its use in human or animal food. There is also no food additive regulation which authorizes the use of CBD as an ingredient in human food or animal food, and the agency is not aware of any other exemption from the food additive definition that would apply to CBD.

CBD is therefore an unapproved food additive, and its use in human or animal food violates the FD&C Act for reasons that are independent of its status as a drug ingredient, FDA said.

Cannabis is a plant of the Cannabaceae family and contains more than 80 biologically active chemical compounds, according to FDA. The most commonly known compounds are delta-9-tetrahydrocannabinol (THC) and CBD. Parts of the Cannabis sativa plant have been controlled under the Controlled Substances Act (CSA) since 1970 under the drug class “Marihuana” (commonly referred to as “marijuana”).

The 2018 farm bill changed certain federal authorities relating to the production and marketing of hemp, including removing hemp from the CSA, which means that cannabis plants and derivatives that contain no more than 0.3 per cent THC on a dry weight basis are no longer controlled substances under federal law.

The 2018 farm bill, however, explicitly preserved FDA’s authority to regulate products containing cannabis or cannabis-derived compounds under the FD&C Act and section 351 of the Public Health Service Act. FDA treats products containing cannabis or cannabis-derived compounds as it does any other FDA-regulated products, meaning they’re subject to the same authorities and requirements as FDA-regulated products containing any other substance. This is true regardless of whether the cannabis or cannabis-derived compounds are classified as hemp under the 2018 farm bill.

Last December, FDA completed its evaluation of three GRAS notices for the following hemp seed-derived food ingredients: hulled hemp seed, hemp seed protein powder, and hemp seed oil. FDA had no questions regarding the company’s conclusion that the use of such products as described in the notices is safe. Therefore, these products can be legally marketed in human foods for the uses described in the notices, provided they comply with all other requirements, FDA stated.

Hemp seeds are the seeds of the Cannabis sativa plant. The seeds of the plant do not naturally contain THC or CBD. The hemp seed-derived ingredients that are the subject of these GRAS notices contain only trace amounts of THC and CBD, which the seeds may pick up during harvesting and processing when they are in contact with other parts of the plant.

The GRAS conclusions can apply to ingredients for human food marketed by other companies, if they are manufactured in a way that is consistent with the notices and they meet the listed specifications. Some of the intended uses for these ingredients include adding them as a source of protein, carbohydrates, oil, and other nutrients to beverages, dips, spreads, sauces and desserts.

Milk Specialties Global Acquires Dairy Plant In Visalia, CA, That It Had Been Leasing Since 2012

Eden Prairie, MN—Milk Specialties Global, a nutritional ingredient manufacturer, has acquired its manufacturing facility in Visalia, CA, that was previously being operated under a lease.

Milk Specialties began leasing the Visalia facility in 2012 and said it has made significant investments to expand production capacity, operational efficiencies and improve sustainability impact.

By acquiring the Visalia facility, the company said it is securing this critical asset to support the long-term future growth of its business.

The Visalia plant every day processes over 2 million pounds of raw milk and manufactures products such as milk protein, micellar casein, and liquid calf milk replacer.

Milk protein and micellar casein are ingredients most commonly used in the ready-to-drink sports nutrition product category for a range of companies, while the company’s liquid milk replacer is most commonly delivered to western dairies and calf ranches, the company stated.

Americold Acquires Two Mid-Atlantic Facilities, Signs Agreement To Acquire Nova Cold

Atlanta, GA—Americold Realty Trust recently announced that the company has entered into a definitive agreement to acquire Nova Cold Logistics, based in Canada, for C$337 million, from Brookfield Business Partners, together with its institutional partners.

Separately, Americold announced that it has completed the acquisition of two cold storage facilities owned by MHG Group Inc., one in Maryland and one in Pennsylvania, and exercised an option to purchase the underlying land for $5 million.

The Nova Cold portfolio consists of three locations totaling 23.5 million cubic feet with approximately 81,000 pallet positions, and additional acreage for future expansions.

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Stepladder Creamery Receives Third Annual $10,000 Jennifer Bice Award

past September, when history came alive for me in a new way,” he continued.

Iowans also go local and global, respectively, when asked the same question. Nick Craig, proprietor of Bixx Cheese Shop & Wine Bar in Iowa City, IA, said whenever he’s invited to a holiday party, he’s always going to bring at least two cheeses: one for all ages and palates, and one for those a little more adventurous.

“This year (and many past years), I’ll be bringing the crowd-pleasing Prairie Breeze from Marineland of Indianapolis, IN – a little sweet, a little salty, a lot of yum,” Craig said.

“My second cheese this year is Colston-Basset Stilton from Neal’s Yard Dairy,” he said. “This classic Blue will convert many who haven’t crossed over to the moldy side of life, especially if you’ve got a nice bottle of Zinfandel or stout to go with it.”

One of Craig’s new favorites is Trullium from Tulip Tree Creamery of Indianapolis, IN. “This buttery, bloomy-rind will please novices and nerds alike,” Craig said. “Pick up nice bottle or two of red burgundy and treat yourself this season.”

Tina Zin, owner of Michigan’s Cheese Lady Teresa City, said she would be scammed if she showed up for Thanksgiving without Cranberry Le Roule – a hand-rolled, French style cheese filled with fresh cranberries.

“It just belongs on the Thanksgiving day dessert table,” Zin said. “I always serve it with either Mother Rockers Lemon Brittle Cookies or Effie Oatcakes.”

Her latest crave for cheese is Frans Halo Gouda from the Netherlands. “I think my new passion for red wine has made me crazy about this cheese. The two together are a match made in heaven,” Zin said.

“Red wine flows freely at my family gatherings, so I like to have a cheese that will make a good wine great,” she said. “Frans Hals meets that challenge every time.”

Memphis native and recent Madison transplant Whitney Atkins, vice president of the International Dairy Deli Bakery Association (I DBRA), brings a southern esque texture.”

She continued. “Yes – it’s a bit spicy, but we all need a little spice in our lives. This one is fantastic – as the heat simmers down, you get the greatest after-flavor.”

Aislinn Muir, procurement manager for Tomales Bay Foods, Petaluma, CA, said that she habitually brings one or two cheese to holiday gatherings year in, year out: Rush Creek Reserve from Uplands Cheese, Dodgeville, WI.

“For one, it’s a show-stopper in terms of presentation. Anyone who isn’t ‘in’ cheese is always blown away at the visual of cutting the top off and the inevitable drip,” Muir said.

“Secondly, it’s piqued deliciousness – that I could just eat with a spoon,” she said. “It’s got some wonderful resin notes from the bark but ultimately, the flavors of the milk shine through. It’s deca- dent in every sense of the word and I’m here for it.”

As a small-batch seasonal cheese, Rush Creek Reserve has often been challenging for holiday shoppers to find. However, Muir said it’s more readily available these days.

“Most independent cheese shops will have it, as well as Whole Foods,” she said. “I’m sure they’ll have to go out of their way as it’s not in the major retail chains but that just adds to the mystery and intrigue. It’s worth the hunt.”

Honnalae from Briar Rose Creamery, Dundee, OR, really stole my heart this year, Aislinn Muir said.

“Sarah makes stunning cheeses. Everything from the rind to the paste is just so, and this cheese is no exception,” she said. “The rind itself is gorgeous and the paste within has this lovely, Caerphilly-esque texture.”

The paste runs the gamut on flavors. “If you care for it,” she continued. “We first tasted this cheese, we got notes of brown butter, cooked egg yolk, brioche and a lovely floral/herbaceous finish.

“While you could pair it with pickles or cured meats, I love this cheese on it’s own,” she said. “It’s so nuanced and I just don’t want to miss a single flavor it has to offer.”
Denmark Referred To European Court Of Justice Over Use Of ‘Feta’ For Exports

Brussels, Belgium—The European Commission decided Wednesday to refer Denmark to the European Court of Justice for its alleged failure to adequately fulfill its obligations under the European Union (EU) law on quality schemes for food products.

Companies based in Denmark produce and export white cheese to open EU (PDO) and non-EU (PDI) countries after labeling it as “Feta,” the Commission noted. “Feta” is a registered Protected Designation of Origin (PDO) since 2002 in the EU and, as such, it can only be produced in Greece according to a set of production specifications.

The Commission said this practice is a direct breach of the protection granted by the PDO registration and the Danish authorities have failed to prevent or stop it. By failing to do so, Denmark infringes both the EU’s regulation on quality schemes and the principle of sincere cooperation between the EU and member countries, the Commission said.

This conduct not only violates current EU law, but it is also likely to frustrate the ongoing negotiations between the EU and third countries for the conclusion of bilateral agreements that ensure the protection of European PDOS and the promotion of EU quality products outside the EU, the Commission said.

The Commission decided to open EU infringement proceedings against Denmark in January 2018 by sending a letter of formal notice to Denmark. In the context of an infringement procedure, the Commission invited the Danish authorities to take appropriate steps to prevent or stop companies established on its territory from carrying out this practice.

Since Denmark has not addressed the issues raised, the Commission has decided to refer the case to the EU Court of Justice.

The EU quality schemes regulation applies to names registered as PDO, protected geographical indications (PGI), or traditional specialties guaranteed (TSG). The EU protects registered names against several types of misuse, including the direct or indirect commercial use of the registered name for products which are comparable to those registered under that name or, alternatively, used to exploit the reputation of the name.

More specifically, Article 13 of the regulation on quality schemes describes the unlawful use of registered names and provides that EU member countries have the duty to prevent or stop such unlawful use.

WI Governor Signs Bill Expanding Access To Capital For Rural Businesses

Governor Visits Eau Galle Cheese Factory, Discusses Challenges, Opportunities

Madison—Wisconsin Gov. Tony Evers has signed into law Senate Bill 219, which expands access to capital for rural business owners, including dairy manufacturers and processors.

Conceived by Wisconsin Dairy Task Force 2.0 members, Senate Bill 219 launches a pilot program at the Wisconsin Housing and Economic Development Authority (WHEDA).

Using existing funds available through the Agribusiness Guarantee Program, $3 million in loan guarantee authority will now be directed each year to rural development projects, including brick-and-mortar investments, equipment and machinery, marketing, and working capital, it was announced.

The pilot program will guarantee up to 25 percent of a loan, or $750,000, whichever is less. The borrower is required to pay back the entirety of the loan, with a state commitment only coming into play in the event of a default. All borrowers will be subject to rigorous vetting to participate in the program.

The Wisconsin Cheese Makers Association (WCMA) applauded Evers for signing the bipartisan measure into law.

“At a challenging time in the dairy industry’s history, we are grateful to have lawmakers’ attention and action,” said John Umhoefer, the WCMA’s executive director. “In extending access to capital, they are enabling rural business owners, including cheese makers and other dairy processors, to invest in their companies, employees and communities.”

Meanwhile, Eau Galle Cheese Factory, Durand, WI, welcomed Evers to its production facility last Friday for a tour and discussion of dairy industry challenges and opportunities.

Eau Galle Cheese Factory, a family-owned business which opened in 1945, makes award-winning Italian-style cheeses, including Parmesan and asiago, made from milk sourced from 39 farmers within a 25-mile radius of its manufacturing facility.

This year, the company reinvigorated its cheese brining system, replacing an outdated system to allow for added capacity for future growth.

Today, the business employs 27 people full-time, and nine people on a part-time basis.

“Our family has a history and passion for cheesemaking, and we’re eager to grow our business here in Wisconsin,” said Steve Bechel, vice president of operations for Eau Galle Cheese and first vice president of the WCMA board of directors.

“With reasonable regulation and targeted investments in the dairy industry, the state can help us overcome the challenges of dynamic changes in international trade and a widespread workforce shortfall,” Bechel added.

“Dairy industry is such an important part of Wisconsin’s economy and our heritage, but last year, we lost almost two dairy farms a day,” Governor Evers noted. “We have to do more to connect the dots to make sure our farmers have the support they need to be successful, and that’s why I was excited to visit Eau Galle Cheese Factory today to talk about how to best support the dairy industry in our state.”

In his first year as governor, Evers has supported several key legislative and regulatory efforts for dairy manufacturers and processors, the WCMA noted, including Senate Bill 219.

Evers also supported the creation of the Dairy Innovation Hub, a program which will direct $8.8 million in state funding for increased training and industry development initiatives at the University of Wisconsin campuses in Madison, River Falls and Platteville.

Earlier this year, Governor Evers announced a $750,000 Wisconsin Economic Development Corporation grant for the creation of the Beverage Innovation Center at the Center for Dairy Research (CDR). He is also helping to guide the ongoing Center for Dairy Research building project.

“We appreciate Governor Evers’ attention to WCMA members’ ideas and concerns, and we look forward to working with him and with legislative leaders to grow dairy manufacturing and processing businesses in Wisconsin,” Umhoefer said.
Killeen Farmhouse Simply Better Goat Milk Cheese Tops Irish Cheese Awards

Cork, Ireland—Cheese maker Marion Roeleveeld of County Galway’s Killeen Farmhouse Cheese was named Supreme Champion here recently at the eighth Irish Cheese Awards.

Roeleveeld earned top honors with her Simply Better Five Month Mature Goat Cheese for Dunnes Stores.

The contest is sponsored by CAIS – the Association for Irish Farmhouse Cheesemakers, which was established in 1983.

Following the establishment of CAIS, a similar organization, the Specialist Cheese Makers Association, was founded in the UK.

It set up the British Cheese Awards, and now Irish cheeses are evaluated in this annual competition as well as other international competitions.

Judging took place Oct. 9 at the Irish Food Board headquarters in Dublin. Top finishers in the biennial contest were announced here Monday, Nov. 11 at The Metropole Hotel.

First, second and third place winners in the 2019 Irish Cheese Awards are as follows:

Creamery Cheddar Aged Less Than 6 Months

Gold medal winner: Aldi
Silver medal: Dunnes Stores
Silver medal winner: Milleens Cheese Ltd.

Goat Cheese, Less Than 2 Months

Gold medal: Gurraneen Ban But- ton, Galway Goat Farm
Silver medal winner: Aran Island Soft Pearls, Aran Islands Goat’s Cheese
Bronze medal: Boyne Valley Bim, Boyne Valley Farmhouse Cheese

Sheep Milk Cheese

Gold medal winner: Shepherd’s Store, Cashel Farmhouse Cheesemakers
Silver medal: Cais Na Tire Gouda, Cais Na Tire Cheese
Bronze medal: Cais Na Tire, Cais Na Tire Cheese

Washed Rind Cheese

Gold medal: Gubbeen, Gubbeen Farmhouse Products
Silver medal: Milleens Dote, Milleens Cheese Ltd.
Bronze medal: Durrus, Durrus Cheese

Blue Cheese

Gold medal: Croter Blue, Cashel Farmhouse Cheesemakers
Silver medal: Cashel Blue, Cashel Farmhouse Cheesemakers

Semi-Hard to Hard Cheese Aged Less Than 6 Months

Gold medal: Dunmanus, Durrus Cheese
Silver medal: Carrig Bru, Matured by Sheridans Cheesemongers
Bronze medal: Ellis – Irish Farmagella, Doíó’s of Mayo

Semi-Hard to Hard Cheese Aged More Than 6 Months

Silver medal: Coolea Mature, Coolea Farmhouse Cheese
Silver medal: Mount Leinster Clothbound, Coolattin Cheddar
Bronze medal: Mossfield Organic Mature Cheese, Mossfield Organic Farm

Flavored Soft Cheese

Gold medal: Zing with Apricot & Almond, Doíó’s of Mayo
Silver medal: Bally Goats Cheese Garlic & Thyme, Bally Goats Cheese
Bronze medal: Cranberry Roulade, Ardslagh

Flavored Hard Cheese

Gold medal winner: Coolea Mature Cumin, Coolea Farmhouse Cheese
Silver medal: Castlefarm Fenugreek, Carlow Farmhouse Cheese for Castlefarm
Bronze medal: Goat Fenugreek, Killeen

Smoked Cheese

Gold medal: Oakwood Smoked Cheddar, Knockanore Farmhouse Cheese
Silver medal: Wicklow Gold Beechwood Smoked, Wicklow Farmhouse Cheese
Bronze medal: Durrus Smoked, Durrus Cheese

New Cheese

Gold medal: Barr Rua Alpine Style, Dozios of Mayo
Silver medal: Allenwood Smoked, Knockanore Farmhouse Cheese for Supervalu
Bronze medal: Kilnadahan, Kylemore Farmhouse Cheese

Raw Milk Cheese

Gold medal: Templegall, Hegarty’s Cheese
Silver medal: Kilmichael Soft Goat’s Cheese, Sunview Goats Farmhouse Cheese
Bronze medal: St. Tola Ash Log, Inagh Farmhouse Cheese

From left: Marion Roeleveeld and Sinead Egan of Killeen Farmhouse Cheese took home to County Galway the Supreme Champion award for their 5-Month Matured Killeen Goats Cheese at the CAIS Irish Cheese Awards. Photo credit: Brian Laughed

New Entrant To Cheese Market Since 2016

Silver medal: Bó Rua Farm Organic Farmhouse Cheddar, Bó Rua Farm
Bronze medal: Sheep’s Milk Halloumi, Ballyhubbuck Farm.

Judging Panel

The judging panel was comprised of cheese industry experts from retail, manufacturing, foodservice, academia and the media. Judges included television chef and presenter Catherine Fulvio; Michelin Starred chef Ross Lewis; Patrick Clement, chairman of the Irish Food Service Alliance; Matthew O’Callaghan, Artisan Cheese Fair organizer with the UK Protected Food Names Association.

Other judges on the Irish Cheese Award panel included: Catherine Mead, Lynder Dairies; food writers Aoife Carrihy, John McKenna, Patrick Hanlon and Russell Alford; cheese grading expert Enda Howley; cheese and wine expert Monica Murphy; Rory Mellis, Mellis Cheese LTD; Kieran Jordan, Teagasc; Diarmuid Mannion, Simply Better brand manager for Dunnes Stores; and John Leverrier, Sheridans Cheesemongers.

For a complete list of winners and more details regarding the contest, visit www.irishcheese.ie/irish-cheese-awards.
1. Equipment for Sale

FOR SALE: VAT PASTEURIZER C. van 't Riet, Double O, 2,000 liter/528 gallon. Includes lids, airspace heating, circulation pump, curb knives, stir strips, leak detection valve, chart recorder, product/airspace thermometers. $34,000 OBO (360) 880-7782.

EQUIPMENT FOR SALE: Cryovac Rotary Chamber Vac Model 8610-14. 4 chambers with 14” dual seal wire set-up. Chamber product size is 12”x14” or 6”x18”. Machine is 460 volt 3 phase. Completely refurbished. Call 608-437-7984 x 2344 or email: akoshare@dairyfoodusa.com.

FOR SALE: Car load of 300-400-500 late model open top milk tanks. Like new. (262) 473-3530.

2. Equipment for Sale

WESTFALIA SEPARATORS: New arrivals! Great condition. Model numbers 120, 130, 170 and 200. All water savers. Call GREAT LAKES SEPARATORS at (920) 863-3306 or e-mail dlambert@dialez.net.

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FOR SALE: 1500 and 1250 cream tanks. Like New. (800) 558-0112. (262) 473-3530.

3. Products, Services

FOR SALE: Unique Corrugated Cow Print Gift Boxes for the Holidays or year-round Cow Print Cash! Various sizes available from Dairyland Packaging. Please e-mail: sandy@dairylandpackaging.com or call (608) 798-2247. Check out our website: dairylandpackaging.com. We are your source for all packaging needs.

4. Walls & Ceiling

EXTRUTECH PLASTICS Sanitary POLY BOARD® panels provide bright white, non-porous, easily cleanable surfaces, perfect for non-food contact applications. CFIA and USDA accepted and Class A for smoke and flame. Call EPI Plastics at 888-818-0118 or www.epiplastics.com for information.

5. Real Estate

DAIRY PLANTS FOR SALE: http://dairyswells.arts.com/acqui-sitions-mergers-other. Contact Jim at 608-835-7705 or by email at jim@cisler7@gmail.com.

6. Promotion & Placement

PROMOTE YOURSELF - By contact- ing Tom Sloan & Associates. Job enhancement thru results oriented professionals. We place cheese makers, production, technical, maintenance, engi neering and sales management people. Contact Dairy Specialist David Sloan, Tom Sloan or Terri Sherman. TOM SLOAN & ASSOCIATES, INC., PO Box 50, Watertown, WI 53094. Phone: (920) 261-8890 or FAX: (920) 261-6357; or email Sloan@tksan.com.

10. Cheese & Dairy Products

KEYS MANUFACTURING: Dehydrat- ors of scrap cheese for the animal feed industry. Contact us for your scrap at (217) 465-4001 or email keysmp@aol.com.

15. Warehousing

REFRIGERATOR SPACE AVAILABLE at our warehouse in Rochester, Min neosta (on Hwy 63, 4 miles from Hwy 52, and 15 miles from I-90). 2,400 sq ft space for $1,999.00 per month (.83 per sq ft)! We offer 24/7 LT cold storage access. Please contact John at Minnesota Cold Storage at 507-251-3863, email at minnesotalocoldstorage@gmail.com, and visit our website at www.minnesotalocoldstorage.com.

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**DAIRY PRODUCT SALES**

**November 27, 2019—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; Butter, and American-Type Cheese Stocks. The product is sold to dairy processors.**

### American-Type Cheese Stocks

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<thead>
<tr>
<th>October 31 of Select Years</th>
<th>million lbs</th>
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<tbody>
<tr>
<td>2013</td>
<td>231,223</td>
</tr>
<tr>
<td>2014</td>
<td>290,649</td>
</tr>
<tr>
<td>2015</td>
<td>237,741</td>
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<tr>
<td>2016</td>
<td>103,822</td>
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<tr>
<td>2017</td>
<td>226,677</td>
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### Butter Stocks

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<tr>
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<tr>
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<td>3,642,700</td>
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<tr>
<td>2017</td>
<td>3,792,684</td>
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**DAIRY FUTURES PRICES**

**November Average Barrel Price Since 2009**

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<th>Nov. 16</th>
<th>Nov. 9</th>
<th>Nov. 2</th>
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<tbody>
<tr>
<td>2009</td>
<td>$2.42</td>
<td>$2.55</td>
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<tr>
<td>2010</td>
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<td>$2.66</td>
</tr>
<tr>
<td>2011</td>
<td>$2.63</td>
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<tr>
<td>2012</td>
<td>$2.71</td>
<td>$2.89</td>
</tr>
<tr>
<td>2013</td>
<td>$2.84</td>
<td>$3.07</td>
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**40-Pound Block Cheddar Cheese Prices and Sales**

<table>
<thead>
<tr>
<th>Date</th>
<th>Nov. 26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nov. 26</td>
<td>12.47</td>
</tr>
</tbody>
</table>

**500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content**

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<tr>
<th>Nov. 26</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.47</td>
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</tbody>
</table>

**DAIRY REPORTER SUBSCRIBER SERVICE CARD**

**CHEESE REPORTER**

**November 29, 2019**

**DAIRY FUTURES PRICES**

**Settling Price**

<table>
<thead>
<tr>
<th>Date</th>
<th>Month</th>
<th>Class III</th>
<th>Class IV</th>
<th>Dry Whey</th>
<th>NDM*</th>
<th>Butter*</th>
<th>Cheese*</th>
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</table>

**Cash Settled**

<table>
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<tr>
<th>Date</th>
<th>November</th>
<th>Class III</th>
<th>Class IV</th>
<th>Dry Whey</th>
<th>NDM*</th>
<th>Butter*</th>
<th>Cheese*</th>
</tr>
</thead>
</table>

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**40-Pound Block Cheddar Cheese Prices and Sales**

**500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content**

**40-Pound Block Cheddar Cheese Prices and Sales**

**500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Content**

**CHEESE REPORTER SUBSCRIBER SERVICE CARD**

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**Name**

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**Address**

**City/State/Zip**

**E-Mail Phone**

**Type of Business:**

- Cheese Manufacturer
- Cheese Processor
- Cheese Packager
- Cheese Marketbroker, distributor, retailer
- Other processor (butter, cultured products)
- Cheese Laboratory (QC, R&D, Tech)
- Cheese Marketing
- Food processing/Foodservice
- Food packaging
- Other

**Job Function:**

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- Plant Management
- Plant Personnel
- Laboratory QC, R&D, Tech
- Sales
- Warehouse/Distribution
- Sales/Marketing

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DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

W HOLESAL E CHEESE MARKETS

NATIONAL - NOV. 22: Cheese makers are reporting generally active production schedules. Fall weather is giving Class III producers increasing milk volumes. That said, midwestern cheese producers suggest year-to-date milk availability is tighter. Spot milk prices were reported to have dropped for Class II milk in NE, $3 under Class. In 2017, discounts reached $5 under Class during week 47. Cheese demand is mostly steady to slightly higher in some variations. Generally, orders are normal for this time of the year. However, markets are creating a little hesitancy on longer-term purchasing, particularly as prices have slid in recent weeks. Additionally, block producers are hopeful that the downward pressure finds a relief soon. Barrels are priced well above blocks on the CME, and block pro-
ducers/customers are acutely aware of this.

NOR THEAST - NOV. 26: Cheese production in the Northeast is steady to a bit lower for Thanksgiving week. Grocery stores continue to heavily advertise for the holiday. Cheddar cheese block and barrel spot sales are somewhat slower on various market exchanges at the start of the year as inventory available in the region is low. Market participants relay their customers’ orders are healthy heading into the holiday season.

W HOLESALE PRICES, delivered, dollars per lb:


MIDWEST AREA - NOV. 26: Midwestern cheese makers say the short holiday weekend has whetted buying appetites in orders. Expectations were not strong, as market makers are creating a hesitant buyer sentiment. Most cheese plant managers are allotting some extra days off later this week and this weekend. Still, with the extra holiday milk, some are running every day but Sunday. As was mentioned, spot milk is available, but there are still some premiums being reported, as well. Some cheese makers suggest this is their first year seeing premiums on spot milk on Thanksgiving week. Cheese market timelines are creating some confusion in market contacts in the region. Some are hopeful the spot seas are near and Super Bowl related buying activity. Generally, though, the market tone is not as firm as perceived.

W HOLESALE PRICES, delivered, dollars per lb:

Brick 5# Loaf: $2.1510 - $2.6400 Mozzarella 5#: $2.0175 - $2.5600 Munster 5#: $2.9600 - $3.4500 Grade A Swiss 6-9#: $2.9275 - $3.0400

W EST - NOV. 26: Industry contacts report that spot cheese sales are a bit slower to mater-
ialize as most customers have enough stock and are not looking to purchase more. The recent declines in CME prices are reinforcing the wait-and-see approach buyers are using. Retail sales are at seasonal levels. Right now, contractual agreement negotiations for 2020 are ongoing, especially with the holiday week on the horizon. A lot of buyers are still waiting for pricing to process. There are also sufficient stocks of butter and barrels in warehouses for any request that might come in. Barrel cheese stocks are becoming more available.

W HOLESALE PRICES, delivered, dollars per lb:

Cheddar 40-bm Block: $1.9725 - $2.4175 Process 5-bb sliceds: $2.2975 - $2.6225

FOREIGN-TYPE CHEESE - NOV. 26: The German cheese market continues to firm up in light of the upcoming holiday. Year-end orders have started to come in and are giving an extra boost to market activities. Extensive buying interests both nationally and internationally are present for the following year, in particular December. Right now, mostly contractual orders are being satisfied. Whenever a spot load becomes available, it is sold at a higher price point compared to the past weeks. Some buyers have started to put in their requests for January 2020 needs to guarantee coverages.

SELLING PRICE, delivered, dollars per lb:

Imported Domestic

Blue $2.6400 - 5.2300 $2.9600 - 3.8475
Gorgonzola: $3.6900 - 5.7400 $2.8675 - 3.5860
Parmesan (Italy): $4.0090 - 5.0000 $3.7475 - 5.8375
Romano (Italy): $4.0090 - 5.0000 $3.5000 - 5.6700
Sardo Romano (Argentina): $2.8500 - 4.7800 0
Roquegiallo (Argentina): $3.2900 - 4.7800 0
Saratoga (Brand): $2.9550 - 6.4500 0
Swiss Cuts Swiss: $3.4500 - 3.7725
Swiss Cuts Finnish: $2.6700 - 2.9300 0

W HOLESALE BUTTER MARKETS - NOVEMBER 26

NATIONAL - MIDWEST - NOV. 26: Wholesale butter markets are over the holiday break. Butter makers say there are lots of holiday orders being offered early this week. Even still, some plan to allot extra time off for the holiday. Others are churning at near normal schedules. Fall stores of bulk butter have been pulled down pretty briskly, according to plant managers. Market prices are nearing their lowest point since 2016, the last time they were under the $2 threshold. Regional butter contacts say lower prices may be timely, as it may spur on more buying following holiday demand peaks.

N EAREST: While regional churning is active, butter stocks on-hand continue to have some say in the degree of butter output. And by all accounts, the price of cream to produce butter has declined, with increased supplies. Fall stores of bulk butter have been pulled down pretty briskly, according to plant managers. Market prices are nearing their lowest point since 2016, the last time they were under the $2 threshold. Regional butter contacts say lower prices may be timely, as it may spur on more buying following holiday demand peaks.

CENTRAL: Butter makers say there are times of slow stocking going on right now. This week. Even still, some plan to allot extra time off for the holiday. Others are churning at near normal schedules. Fall stores of bulk butter have been pulled down pretty briskly, according to plant managers. Market butter makers are pricing their Class II milk in NE, $3 under Class. In 2017, discounts reached $5 under Class during week 47. Cheese demand is mostly steady to slightly higher in some variations. Generally, orders are normal for this time of the year. However, markets are creating a little hesitancy on longer-term purchasing, particularly as prices have slid in recent weeks. Additionally, block producers are hopeful that the downward pressure finds a relief soon. Barrels are priced well above blocks on the CME, and block pro-
ducers/customers are acutely aware of this.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

The national weighted average price for conventional 8-pound block cheese is $1.95, down $0.33 from last week. Conventional 8-pound shred has an average price of $2.35, up $0.04 from last week.

The weighted average advertised price for conventional yogurt in 4- to 6-ounce contain-
ers is $0.50, unchanged from last week. The weighted average advertised price for conventional yogurt in 4- to 6-ounce containers is $0.50, is down $0.02 from last week.

The national weighted average advertised price for organic milk half gallons is $3.71, down $0.02 from last week. The national weighted average advertised price for conventional milk gallons, $3.49, is up $0.13 from last week.

WEELY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE

11/25/19
11/30/19
Change

11/1/19
1/1/19
Change

BUTTER CHEESE

49,482
50,798
49,482
50,798
-1

54,013
50,175
54,013
50,175
-3

-1

-1

-1

-1
**MARKET OPINION - CHEESE REPORTER**

Cheese Comment: Four cars of blocks were sold Monday, the last at $1.8825, which set the price. Two cars of blocks were sold Tuesday, the last at $1.9300, which set the price. On Wednesday, 1 car of blocks was sold at $1.9725 following a sale at $2.1100, increased Tuesday on a sale at $2.1925, and jumped Wednesday on an unfilled bid at $2.2475. November averages for the CME block price was $1.9625, .5713 cents higher than 2018’s November barrel price. The November 500-pound barrel average at the CME was $2.2554 the highest November price on record and .9454 cents higher than the 2018 November barrel price.

Butter Comment: The price fell Monday on a sale at $2.0100, then declined Wednesday on a sale at $1.9975. The November average for CME butter was $2.0495.

Nonfat Dry Milk Comment: The price increased Tuesday on a sale at $1.2300, and rose Wednesday on a sale at $1.2375. The November average for NDM as traded at the CME was $2.1319.

Dry Whey Comment: The price rose Monday on a sale at $1.3500, and increased Tuesday on an unfilled bid at $2.2525.

**WHEY MARKETS - NOVEMBER 25 - 29, 2019**

**Animal Feed Whey—Central:** Milk Replacer: 
- Whole Milk—National: 1.6500 (-7) - 1.8000 (NC)

**Nonfat Dry Milk—Central & East:**
- Edible: 1.8000 (NC) - 1.1100 (NC)
- Mostly: 8800 (NC) - 1.0500 (NC)

**Buttermilk Powder:** 1.2245 $0.3425

**Casein:**
- Mostly: 1.0900 (+1) – 1.1200 (NC)

**Dry Whey—Central (Edible):**
- Nonhygroscopic: 2.8000 (+1) – 3.4000 (+1)
- Mostly: 2.9000 (NC) – 3.2500 (NC)

**Dry Whey—West (Edible):**
- Nonhygroscopic: 2.500 (+1) – 4.000 (+1)
- Mostly: 2.875 (NC) – 3.400 (NC)

**Dry Whey—North West:**
- 3075 (+1/-) – 3475 (-1/-)

**Lactose—Central and West:**
- Edible: .1800 (NC) - .3700 (NC)
- Mostly: 2.500 (NC) - 3.300 (NC)

**Nonfat Dry Milk —Central & East:**
- Low/Medium Heat: 1.1675 (NC) - 1.2500 (NC)
- Mostly: 1.1900 (NC) - 1.2250 (NC)
- High Heat: 1.2500 (NC) - 1.3400 (1)

**Nonfat Dry Milk—Central & East:**
- Low/Medium Heat: 1.1650 (+2/-) – 1.2700 (NC)
- Mostly: 1.2200 (+2) – 1.2400 (+2)

**Whey Protein Concentrate—Central and West:**
- Edible 34% Protein: .7500 (NC) - 1.1100 (NC)
- Mostly: 8800 (NC) - 1.0500 (NC)

**Wholesale:**
- 1.6500 (-7) - 1.8000 (NC)

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