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White House Launches Federal Effort To Address PFAS Problems

FDA Will Expand Research, Surveillance To Better Understand Dietary Exposure To PFAS

Washington—The Biden administration on Monday announced accelerated efforts to protect consumers from per- and polyfluoralkyl substances (PFAS), which can cause severe health problems and persist in the environment once released.

To safeguard public health and protect the environment, the efforts announced Monday are aimed at helping to prevent PFAS from being released into the air, drinking systems, and the food supply, according to a White House statement.

As part of this government-wide approach, Michael S. Regan, administrator of the US Environmental Protection Agency (EPA), launched EPA's PFAS Roadmap, a comprehensive strategy that outlines concrete actions over the next three years, including steps to control PFAS at its sources and ensuring science-based decision-making.

The US Food and Drug Administration (FDA) is continuing to expand its testing of the food supply to significantly advance its work to estimate dietary exposure to PFAS from food, the agency said. Over the next three years, FDA will engage with and continue to support states when suspected areas of PFAS contamination may impact food and expand its PFAS analysis method development.

In the coming months, this will include announcing additional testing results from the general food supply and targeted testing of seafood. FDA will also report on the verification process for the three-year phase-out of sales of certain PFAS from food contact uses, following agreements reached with certain manufacturers in 2020.

PFAS can enter the food chain through environmental contamination or through migration from food packaging, FDA explained. Typically, environmental contamination is limited to a specific geographic area, for example, near an industrial facility where PFAS are produced or used to manufacture other products, or an oil refinery, airfield or other location where PFAS-containing products are used for firefighting. PFAS can also enter the environment through discarded products in landfills.

The use of soil, water, or biosolids contaminated with PFAS to grow crops, feed animals intended for food, or raise fish or other seafood, can lead to PFAS entering the food supply, FDA noted.

In August, FDA made available PFAS testing results from its first survey of nationally distributed foods collected for the Total Diet Study (TDS).

The survey found that 164 of the 167 foods tested, including processed American cheese, salted butter, lowfat yogurt, Cream cheese, sour cream, and cottage cheese, had no detectable levels of the PFAS measured.

Three food samples had detectable levels of PFAS: protein powder (PFOS), fish sticks (PFOS and PFNA), and canned tuna (PFOS and PFDA).

Based on the best available current science, FDA said it has no

• See **PFAS In Foods,** p. 9

Milk Production Rose 0.4% In Sept.; Milk Cow Numbers Continue To Decline

Washington—US milk production in the 24 reporting states during September totaled 17.3 billion pounds, up 0.4 percent from September 2020, USDA's National Agricultural Statistics Service (NASS) reported Wednesday.

August's milk production estimate was revised down by 75 million pounds, so August milk output was up 0.7 percent from August 2020, rather than up 1.1 percent as originally estimated.

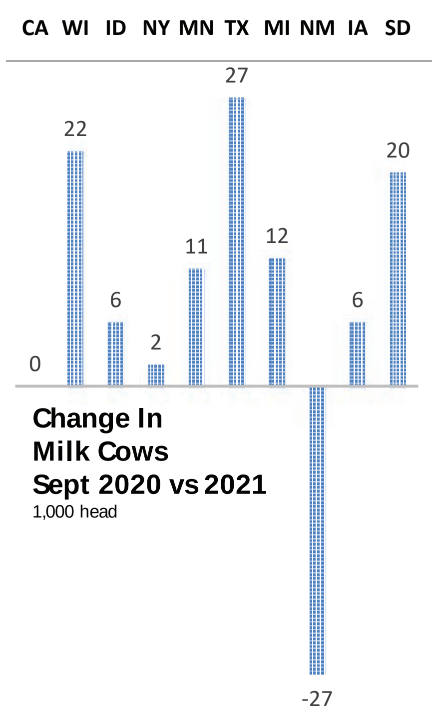
Production per cow in the 24 reporting states averaged 1,937 pounds for September, four pounds below September 2020.

The number of milk cows on farms in the 24 reporting states in September was 8.925 million head, 48,000 head more than September 2020, but 22,000 head less than August 2021. Milk cow numbers in the 24 reporting states have now declined by 71,000 head since peaking in May.

For the US as a whole, September milk production totaled 18.1 billion pounds, up 0.2 percent from September 2020.

During the third quarter of 2021, US milk production totaled 55.9 billion pounds, up 0.9 percent from the third quarter of 2020. By comparison, first-quarter milk production had been up 1.1 percent from the first quarter of 2020 (which had an extra day due

• See **Fewer Milk Cows,** p. 6



Value Of USDA's Fiscal Year 2021 Dairy Product Purchases Declined, But Volume Rose

Washington—USDA's Agricultural Marketing Service (AMS) purchased $489.2 million in dairy products in fiscal year 2021, which ended Sept. 30, 2021, according to recently released AMS statistics.

That's down $110.9 million from fiscal 2020's $600.1 million, and also down from fiscal 2019's $499.3 million, but up from fiscal 2018's $382.4 million and fiscal 2017's $378.1 million.

In fiscal 2021, AMS purchased a total of 412.2 million pounds of dairy products, up from 411.5 million pounds of dairy products in fiscal 2020, 390.1 million pounds in fiscal 2019, 326.6 million pounds

• See **Dairy Purchases,** p. 11

Boise State Gets Grant To Establish Food And Dairy Innovation Center

Boise, ID—Boise State University has been awarded a grant of more than $2 million by the Idaho Global Entrepreneurial Mission Higher Education Research Council (IGEM HERC) and, over the next five years, will utilize the grant to establish the Boise State University Food and Dairy Innovation Center (FDIC).

The FDIC will advance and create new food and dairy safety and processing technologies, establish a robust employee pipeline from university to industry, and generate knowledge and implementation of modern technology aimed at reducing usage of critical natural resources for the food and dairy industries.

"We are responding to industry demand," said Owen McDougal, the FDIC principal investigator and chair of the Boise State chemistry department. "Industry is coming to us at Boise State, and they want us as a partner. They want a pipeline for students to jobs, and we are drawing on our strengths in chemistry, biology, engineering and computer science, not in a traditional food science perspective, but in a science and technology emphasis, based on our strengths as an institution of transdisciplinary research."

In addition to McDougal, the center will be led by engineering professor Jim Browning, dean of the college of engineering JoAnn Lighty, chemistry and biochemistry assistant professor Lisa Warner, and biology distinguished professor Julia Oxford.

The research team will oversee unique research elements of the

• See **Boise State FDIC,** p. 7

EDITORIAL COMMENT

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...there is no requirement for companies to adhere to this sodium reduction guidance.

That's good news because, after FDA released the draft guidance back in 2016, it received considerable input from the cheese and butter industries about sodium reduction, almost all of it negative.

FDA's Sodium Reduction Guidance Should Remain Voluntary

The US Food and Drug Administration has issued final guidance for the food industry that provides voluntary, short-term (2.5-year) sodium reduction targets for a wide range of foods, and, as reported on our front page last week, the guidance includes targets for a number of cheese categories, as well as two butter categories and several categories in which cheese or other dairy products are among the main ingredients.

There are two pieces of good news with this final sodium reduction guidance. First, FDA has decided, at least for now, not to finalize the proposed long-term (10-year) sodium reduction targets that were included in the draft 2016 guidance. While the short-term targets are difficult enough to achieve, the long-term targets would have been even more difficult, and perhaps impossible, to achieve.

The more significant piece of good news with this final guidance is that it remains **voluntary.** Thus, there is no requirement for companies to adhere to this sodium reduction guidance.

That's good news because, after FDA released the draft guidance back in 2016, it received considerable input from the cheese and butter industries about sodium reduction, almost all of it negative.

For example, in comments filed jointly, the International Dairy Foods Association and National Milk Producers Federation told FDA that their members feel that many of the agency's two-year target means (in the draft guidance, the short-term goal was two years) for cheese "are likely to be unachievable without sacrificing product quality, food safety and other critical product attributes."

National Dairy Council told FDA that, due to the technical challenges of sodium reduction in cheese, achievement of the short-term proposed sodium reduction goals for the 13 cheese categories included in the draft guidance "is unlikely." The American Cheese Society believes that attempts to lower sodium in natural cheeses to meet FDA's proposed levels "would be detrimental to the quality and safety of the cheeses produced without any real or measurable health benefit to consumers."

And the American Butter Institute stated that sodium "plays a functional role in butter, and reduction in sodium in salted butter will result in a shorter shelf-life and greater microbial spoilage and development of off-flavors (e.g., rancid) over time."

With these comments in mind, it's very good news that these sodium reduction targets are voluntary, rather than mandatory.

It's also worth noting that FDA appears to have ignored a couple of issues and concerns raised in comments submitted by the cheese and dairy industries. For one thing, IDFA and NMPF specifically asked FDA to remove the entire cheese category from the sodium reduction guidance, and ABI, along with IDFA and NMPF, asked that the butter category be removed from the guidance as well.

But of course that didn't happen. In fact, the final guidance actually includes more dairy-related categories than the draft guidance did; specifically, the final guidance includes 14 cheese categories, compared to the 13 in the draft guidance, plus one category for plant-based cheese alternatives (the draft guidance had no plant-based cheese alternative category, so that's at least one improvement in the final guidance).

Also, there are two butter categories in the final guidance (one for packaged butters, one for restaurant butters), compared to one in the draft guidance; and two categories each in the final guidance for cheese- and cream-based sauces, dips and spreads (one for packaged products, the other for restaurant products), compared to one category each in the draft guidance.

Another problem with the final guidance is that while FDA did modify some of the cheese categories, it didn't always do so logically. For example, NMPF and IDFA recommended that Colby cheese and young Cheddar cheese be separated from aged Cheddar, but the final guidance keeps Cheddar and Colby cheese together and specifically states that this category includes both sharp and mild varieties of Cheddar.

Finally, FDA states that the targets in its final guidance are designed to support reducing average daily sodium intake from approximately 3,400 milligrams to 3,000 milligrams per day. But, as the National Dairy Council noted in its 2016 comments on the draft guidance, achievement of the sodium reduction goals for many of the 13 categories of cheese "will have a minimal impact on sodium intake in the US population." Establishing goals for a smaller number of cheese types will allow manufacturers to focus their efforts on the cheeses that will have the most impact on sodium intake, NDC said.

Further, despite the sodium content, "clinical evidence supports a neutral or beneficial effect of cheese on blood pressure indicating the sodium content alone may be a poor predictor of the adverse impact of a particular food on blood pressure," NDC pointed out.

Related to that point, there is some new evidence that a moderate intake of sodium (three to five grams per day) is associated with the lowest risk of heart disease. Since the sodium intake of most Americans already falls within that range, is it really worth the effort to push small reductions in the sodium content of cheese and butter products with all of the negatives these reductions cause?

The bottom line is that sodium reduction for cheese and butter products would do more harm than good, so FDA's guidance needs to remain voluntary.

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USDA Inspector General Asked To Evaluate Aspects Of Food Box Program

Washington—US Rep. James E. Clyburn (D-SC), chairman of the Select Subcommittee on the Coronavirus Crisis, has asked USDA Inspector General Phyllis K. Fong to evaluate certain aspects of the Farmers to Families Food Box Program.

Through the Food Box Program, which USDA implemented in the spring of 2020, contractors purchased fresh fruits and vegetables, dairy, and meat products from producers and delivered them to recipient organizations, such as food banks. There were five rounds of purchases under the program, which was terminated earlier this year.

Clyburn's request came after the subcommittee released a staff report with new findings from a subcommittee investigation into how USDA administered the Food Box Program in 2020. The subcommittee launched its investigation in August 2020, following reports that USDA had mismanaged the program, resulting in large awards to contractors with questionable experience.

In a letter to Fong, Clyburn specifically asked that USDA's Office of Inspector General (OIG) evaluate: contract performance, including a review for potential fraud or inefficiencies by contractors in the Food Box Program; and the adequacy of contractor vetting and of guidance provided by USDA program administrators.

Clyburn requested that OIG publish the findings of its review, along with recommendations for reforms to safeguard future crisis response programs from waste and fraud and to improve food distribution programs administered by USDA. He also requested that OIG refer any evidence of fraud or other unlawful activities that it uncovers during its review to appropriate law enforcement authorities.

For its report, the subcommittee conducted a review of three distributors awarded large contracts in the first round of the Food Box Program: Yegg, CRE8AD8, and Ben Holtz Consulting. While Ben Holtz Consulting had its contract terminated approximately two weeks after it was awarded, Yegg and CRE8AD8 were ultimately paid $16.5 million and $31.5 million, respectively, by USDA.

For the Food Box Program's first round, USDA had approved $1.2 billion in contracts, and the agency reported that 35.7 million food boxes were invoiced in that first round, which ran from May 15 through June 30, 2020.

The committee's review found that USDA awarded food delivery contracts to "entities that were unqualified for work of that nature and/or scope." In the case of Ben Holtz Consulting, "USDA appears to have identified its error and withdrawn the contract after it was awarded. In the other two cases, USDA's decision to award massive contracts to small and ill-equipped companies had significant negative consequences for nonprofit organizations working with the contractors, the people that those organizations served, and American taxpayers, whose tax dollars should be spent wisely and effectively."

Yegg, Inc., based in Manhattan Beach, CA, was awarded contracts worth $16.5 million, including the third-largest contract for fluid milk and fourth-largest contract for dairy boxes in the Food Box Program's first round, according to the subcommittee's report. USDA ultimately paid Yegg for the full amount of the contract.

"The irregularities in Yegg's documentation and delivery process raise questions about whether all of the deliveries that Yegg charged to USDA actually occurred, which organizations actually received the deliveries, and whether the contractor defrauded American taxpayers," the report stated.

Because the Food Box Program did not include any reporting requirements for the nonprofit or government organizations that partnered with the contractors, the subcommittee "was unable to determine whether some of the deliveries reflected in Yegg's invoices were abandoned, never initiated, or simply redirected among a series of small, local nonprofits that did not keep rigorous records of these events," the report added.

CRE8AD8, LLC, an events-planning business based in San Antonio, TX, was awarded the seventh-largest contract, at $39.1 million, in the first round of the Food Box Program. But the company "did not have significant experience in the type of food distribution called for by the contract, resulting in unsafe food temperatures and inappropriate or unusable food box contents," the report said.

Nevertheless, taxpayers ultimately reimbursed CRE8AD8 for approximately $31.5 million in food box deliveries, the report noted.

Despite its "significant award, CRE8AD8 does not appear to have been founded for, fully equipped for, or significantly experienced in shipping large quantities of food," the report said.

Although it was aware that CRE8AD8 was not a sophisticated agricultural distributor, USDA "failed to provide the level of support and guidance that might help a small business execute its eight-figure contract," the report said. The company's lack of experience, in combination with USDA's "failure to adequately prepare the small business to take on a large contract, created significant logistical problems for deliveries during the six-week contracting period."

In some cases, deliveries that did arrive "were poorly coordinated or inappropriate for consumption," the report continued. And CRE8AD8's deliveries "may have exposed box recipients to unnecessary health risks."

USDA's large award to this inexperienced contractor, without sufficient guidance and oversight, "frustrated the goal of providing safe and appropriate food to hungry American families at low cost to nonprofit organizations," the report stated.

The Food Box Program "was marred by a structure that prioritized industry over families, by contracting practices that prioritized cutting corners over competence, and by decisions that prioritized politics over the public good," Clyburn commented. "As we work to emerge from the coronavirus pandemic and prepare for future emergencies, we must heed this report's lessons to prevent more instances of fraud and abuse and ensure that future relief efforts are more effective, efficient, and equitable."

USDA Details New Dairy Export Certificates For Dairy Consignments To Great Britain

Washington—New dairy export certificates were implemented on Sept. 30, 2021, for US dairy and dairy composite product exports destined for Great Britain, including England, Wales, Scotland, the Isle of Man and the Channel Islands, according to USDA's Agricultural Marketing Service.

Meanwhile, US dairy exports destined for Northern Ireland will continue to use EU dairy certificates. If a dairy consignment is imported to Great Britain with onward movement of the dairy products to Northern Ireland or any other country, a new Great Britain-issued export certificate will be required.

The new Great Britain dairy certificate is available in AMS's ATLAS web-based software.

For the purposes of international trade, the Isle of Man and the Channel Islands are in the same Sanitary and Phytosanitary (SPS) zone as Great Britain, AMS noted. Northern Ireland remains in the same SPS zone as the EU.

For more information, contact *dairyexportsquestions@usda.gov*.

Growth in Milk Production is Slowing

Dairy Situation & Outlook - Oct 20

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Milk prices will finish the year higher. Class III was $15.95 in August, $16.36 in September and may improve to about $17.80 for October. The higher Class III price is the result of both higher cheese and dry whey prices.

On the CME barrels averaged $1.53 per pound in September and has ranged from $1.75 to $1.81 in October. The 40-pound block price averaged $1.76 per pound in September and has ranged from $1.75 to $1.85 in October. Dry whey averaged $0.54 per pound in September and has increased steadily since to now $1.60.

Stronger butter prices and much improved nonfat dry milk prices will push the Class IV price which was $15.92 in August and $16.36 in September to $17 for October. Butter which averaged $1.78 per pound in September has ranged from $1.69 to $1.82 in October. The real strength in the Class IV price came from higher nonfat dry milk prices. Nonfat dry milk averaged $1.35 per pound in September and has shown steady increase since to now $1.52.

The increase in milk production over a year ago has slowed and is expected to continue to slow for the remainder of the year. And with the strong seasonal demand for butter and cheese for the holidays cheese and butter prices could strengthen even more. Class III could improve to the high $18's November and December. Current Class III futures are higher reaching $19 for both November and December. Class IV could also be in the $18's November and December.

Milk production April through June was 3.7 percent higher than a year ago. But since then, the growth in production has slowed. July's production was up 1.9 percent but August was up just 0.6 percent and September 0.2 percent. September's increase was all due to 27,000 or 0.3 percent more cows than a year ago because milk per cow averaged one pound less.

This is the second consecutive month milk per cow dropped below a year ago partially reflecting some adverse weather and possibly higher feed costs. Thirteen of the 24 selected states had less milk per cow. Milk cow numbers declined 25,000 August to September and by 85,000 from the May peak in numbers.

Three of the five top dairy states had relatively strong growth in September milk production with Wisconsin up 3.3 percent, Texas 2.5 percent and New York 1.8 percent. But California's production was up just 0.2 percent and Idaho's 0.2 percent lower. South Dakota led all states with milk production up 14.6 percent followed by relatively strong growth in Iowa at 2.5 percent, Minnesota at 2.4 percent and Michigan at 1.8 percent. There were major declines in milk production with New Mexico 12.5 percent lower, Florida 6.8 percent lower and Arizona 1.9 percent lower.

Dairy exports have also been a factor in higher dairy product prices. The volume of August exports was 13 percent higher than a year ago. August exports marked the seventh straight month of grow. Compared to a year ago, nonfat dry milk/skim milk powder exports were 15.4 percent higher, dry whey products 9.2 percent higher, cheese 18.1 percent higher and butterfat 150.5 percent higher.

The growth in milk production for 2022 may be no more than 1.5 percent. USDA is projecting an increase of just 1.2 percent over 2021. High feed cost as well as increasing labor and other input costs will encourage heavier culling of lower producing cows. The high cost of building materials will dampen dairy expansion decisions. Milk cow numbers will likely average below 2021. USDA projects the average number of milk cows to be 25,000 head fewer, a decline of 0.3 percent.

The economy is forecasted to continue to grow in 2022. But inflation driving up the cost of food, other consumer goods, gasoline and home heating fuel will reduce consumer spending power. But barring any setback to restaurants, in-person learning in schools and colleges and public events increased cheese sales should increase overall milk sales.

Dairy exports are forecasted for some growth over 2021. US dairy products are expected to remain competitive with other major exporters. If progress continues in reducing cases of COVID-19, world economy should show improvement improving world demand for dairy products.

Any slight changes in forecasted milk production, domestic sales or dairy exports will change the milk price outlook for 2022. As of now first quarter Class III prices could be in the higher $17's, second quarter the mid $17's and in the $18's third and fourth quarter. But there is the probability that prices could turn out higher or lower.

Dairy producers need to consider one of several price risk management tools to protect profits when opportunities occur. Opportunities currently exist to do so. Class III futures are rather optimistic for 2022 milk prices with Class III in the $18's January through October. If the growth in milk production continues at the low rate experienced for the past two months, Class III could well be the $18's for most of next year.

However, USDA is much more cautious with Class III averaging just $17.10 for the year. But if USDA's projection of just a 1.2 percent increase in milk production is correct, the Class III price ought to average higher. BC

FROM OUR ARCHIVES

50 YEARS AGO

Oct. 22 , 1971: Madison—Butterine, a product made with half butter and half vegetable fat, may be helping the dairy industry rather than harming it. Ag economists Truman Graf and Will Dahl found that butterine has resulted in an overall increase in the amount of butterfat sold, in at least some markets.

Washington—The USDA this week bowed to congressional and White House pressure, stating that free or reduced-price lunches will be available this year to all needy school children certified by states. The decision reversed a new rule that states would be reimbursed by the government only by feeding kids with incomes at or below federal poverty levels.

25 YEARS AGO

Oct. 25, 1996: Yakima, WA—Consumers are retaining their allegiance to dairy products despite efforts of animal rights activists and others to question the health effects of dairy products. Blair Thompson of the Washington Dairy Products Commission said animal rights activism is having "virtually no impact on consumption of dairy products."

Madison—Wisconsin's new milk volume premium rule is unconstitutional, according to a claim filed by Dean Foods. The new rule prohibits dairy plant operators from paying volume premiums to milk producers unless justified by differences in the cost of procuring milk, or unless necessary to meet competition.

10 YEARS AGO

Oct. 21, 2011: Rochester, MN—A total of $4,675 was raised here during the NCCIA cheese contest auction. Jeff Jirik of Caves of Faribault, Faribault, MN, was named this year's Grand Champion for his Blue entry. Jirik also won the top honor in last year's NCCIA contest.

Davenport, IA—Swiss Valley Farms has transitioned production of its Baby Swiss wheels, loaves and no-salt-added Swiss blocks from its former manufacturing site in Platteville, WI, to White Hill Cheese in Shullsburg, WI. Swiss Valley and Emmi Roth partnered up in 2010 to establish White Hill Cheese.

Key WI Legislative Panel Advances Bill Aimed At Boosting State's Ag Exports

Madison—The Wisconsin legislature's Joint Finance Committee on Tuesday voted to advance legislation aimed at boosting the state's dairy and other agricultural exports.

The bill creates a new five-year initiative led by the Wisconsin Department of Agriculture, Trade and Consumer Protection, in partnership with the Wisconsin Economic Development Corporation, to increase exports of the state's dairy, meat, and other agricultural products by 25 percent, according to the Wisconsin Cheese Makers Association (WCMA), which supports the measure.

The bill specifies that $2.5 million, or half the total funds appropriated, will be used to boost dairy product exports.

"We believe the potential for growth of Wisconsin's dairy and cheese exports is limitless," said John Umhoefer, the WCMA's executive director. "We have the high-quality products, the skilled teams, and the right market conditions; all that's needed is this added support. This legislation will provide a welcome boost to help dairy processors expand their customer base globally and strengthen our state's leading industry."

"With 96 percent of the world's consumers living outside the US, exporting is and will continue to be essential to the overall strength of our dairy industry. This assistance will ultimately benefit not only our cheese makers and dairy processors, but all those involved in Wisconsin's dairy food chain," said Mike Neu, senior director of business development – cheese insights for Chr. Hansen, Inc., and a member of the WCMA's board of directors.

"If we don't look beyond our borders and gain a foothold in emerging global markets, we're limiting the dairy industry's future growth," said Jack Heinemann, export sales manager for Specialty Cheese Company, Reeseville, WI. "With this investment, Wisconsin has the opportunity to bolster its cheese makers, dairy farmers and rural communities, strengthening our state's trademark industry for generations to come."

"This program has the potential to grow Wisconsin's 'brand' globally and support cheese makers as we develop new products and navigate practical challenges like customs paperwork and international shipping," said Kim Heiman, co-owner Nasonville Dairy, Marshfield, WI.

The legislation is also supported by Wisconsin Dairy Products Association (WDPA).

New Zealand, UK Reach Trade Deal; Fonterra Lauds, Dairy UK Criticizes Pact

London, UK, and Wellington, New Zealand—New Zealand and the United Kingdom (UK) this week reached agreement in principle on the key elements of a new free trade agreement, which will liberalize dairy trade between the two countries.

The deal was agreed in a video call Wednesday between UK Prime Minister Boris Johnson and New Zealand Prime Minister Jacinda Ardern after 16 months of talks.

Under the agreement, New Zealand and the UK committed to the removal of all customs duties on bilateral trade, with most tariff lines being fully liberalized on entry into force of the agreement. Specifically, the UK will eliminate tariffs on 96.7 percent of tariff lines on the day the FTA enters into force, while New Zealand will eliminate tariffs on 100 percent of tariff lines on the day the FTA enters into force.

Specifically for cheese, the UK will fully liberalize cheese duties in six equal reductions over five years. During this time, a duty-free transitional quota will be made available for originating cheese imports from New Zealand. This quota will open at 24,000 metric tons (52.9 million pounds) from entry into force and will build in equal annual installments to 48,000 metric tons (105.8 million pounds) at Year 5.

Cheese will be duty-free, quota free from Year 6 onward.

The UK will also fully liberalize butter duties in six equal reductions over five years. During this time, a duty-free transitional quota will be made available for originating butter imports from New Zealand. This quota will open at 7,000 metric tons (15.4 million pounds) from entry into force and will build in equal annual installments to 15,000 metric tons (33.1 million pounds) at Year 5.

Butter will be duty free, quota free from Year 6 onward.

New Zealand will manage the administration of all transitional volumes for cheese and butter.

"It was crucial our agreement needed to provide comprehensive and commercially meaningful access for New Zealand exporters and businesses, and especially to those sectors that are the backbone of New Zealand's economy such as our dairy and meat producers. This deal achieves that," said Damien O'Connor, New Zealand's trade minister and also its agriculture minister.

"This is a historic outcome for New Zealand," commented Miles Hurrell, CEO of New Zealand's Fonterra. "The UK is the second largest importer of dairy by value, with customers and consumers in high value market segments who are willing to pay for New Zealand provenance, our sustainability credentials and our innovation."

"Make no mistake, this trade deal is a blow for UK dairy. This agreement will see tariffs eliminated over five years and with its lower production costs, New Zealand will be able to seize its opportunity to grow an unlimited market share for its dairy products here in the UK," said Dr. Judith Bryans, chief executive of Dairy UK.

"While true this agreement comes with export opportunities for agriculture and UK dairy companies, the UK market is many times bigger than that of New Zealand and offers more opportunities to the agricultural sector there," Bryans continued.

New Zealand's current population is around 5 million, while the UK's current population is around 67 million, according to US government statistics.

"At a time when the UK dairy sector is, quite rightfully, challenging itself to continuously raise its own sustainability credentials, when it is already one of the most sustainable in the world, this deal – like the one with Australia – will reduce our control over the environmental footprint of UK food consumption," Bryans said. "There's absolutely no reason to assume this won't continue to happen in further trade agreements either.

"In its haste to strike agreements, UK agriculture is being left vulnerable and massively undervalued compared to other domestic sectors of the economy," Bryans stated. "Long term, there's a real risk that British agriculture will shrink, gambled away for little return. We could become overly dependent on imports as a result of a shrinking ag sector, with domestic food production capabilities undermined.

"Once these businesses are gone, it will not be easy to rebuild them," she continued. Dairy UK is not opposed to trade deals; it welcomes mutual opportunities, but is opposed to agriculture being "traded away.

"When countries like the US do trade deals, they have an inclusive and collaborative approach with their own industry. We'd like to see a similar inclusive approach being taken here, and for government to engage agriculture and industry in a meaningful and authentic way," Bryans said.

Fewer Milk Cows

(Continued from p. 1)

to leap year), and second-quarter milk output had been up 3.7 percent from 2020's second quarter.

California's September milk production totaled 3.29 billion pounds, up 0.2 percent from September 2020, due to unchanged milk cow numbers and five more pounds of milk per cow.

California's third-quarter milk production totaled 10.1 billion pounds, down 0.1 percent from 2020's third quarter. The state's April-June milk production was up 4.1 percent from a year earlier.

Wisconsin's September milk production totaled 2.6 billion pounds, up 3.3 percent from September 2020, due to 22,000 more milk cows and 30 more pounds of milk per cow.

Wisconsin's July-September milk output totaled 8.0 billion pounds, up 3.8 percent from a year earlier. The state's second-quarter production was up 4.5 percent from 2020's second quarter.

September milk production in Idaho totaled 1.34 billion pounds, down 0.2 percent from September 2020, due to 6,000 more milk cows but 25 less pounds of milk per cow. Idaho's third-quarter milk production totaled 4.2 billion pounds, up 0.1 percent from 2020's third quarter.

The state's April-June milk output was up 2.9 percent from a year earlier.

New York's September milk production totaled 1.27 billion pounds, up 1.8 percent from September 2020, due to 2,000 more milk cows and 30 more pounds of milk per cow.

New York's July-September milk output totaled 3.9 billion pounds, up 1.7 percent from the same period in 2020. The state's second-quarter production was up 3.3 percent from 2020's second quarter.

September milk production in Texas totaled 1.24 billion pounds, up 2.5 percent from September 2020, due to 27,000 more milk cows but 40 less pounds of milk per cow.

Third-quarter milk production in Texas totaled 3.8 billion pounds, up 4.2 percent from 2020's third quarter. The state's April-June milk output was up 8.6 percent from a year earlier.

Michigan's September milk production totaled 972 million pounds, up 1.8 percent from September 2020, due to 12,000 more milk cows but 20 less pounds of milk per cow.

Michigan's July-September milk production totaled 3.0 billion pounds, up 2.9 percent from a year earlier. The state's second-quarter milk output was up 4.5 percent from 2020's second quarter.

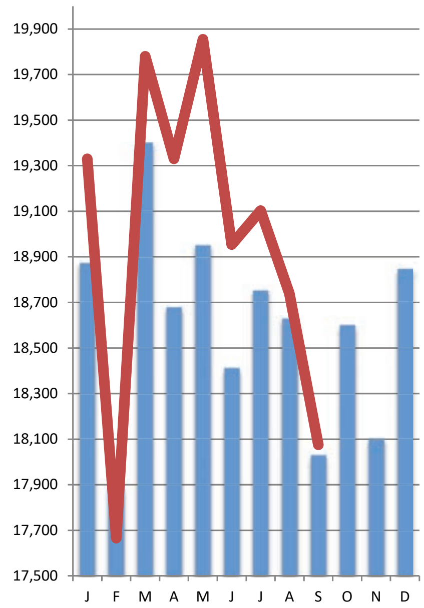
Milk production in Minnesota in September totaled 862 million pounds, up 2.4 percent from September 2020, due to 11,000 more milk cows but unchanged milk per cow.

Minnesota's third-quarter milk production totaled 2.66 billion pounds, up 3.1 percent from 2020's third quarter. The state's April-June milk output was up 5.2 percent from a year earlier.

Pennsylvania's September milk production totaled 798 million pounds, down 2.1 percent from September 2020, due to 7,000 fewer milk cows and 10 less pounds of milk per cow.

Pennsylvania's July-September milk production totaled 2.5 billion pounds, down 1.5 percent from the same period last year. The state's second-quarter output was down 0.1 percent from 2020's second quarter.

Total US Milk Production
2021 vs. 2020
(in millions of pounds)



New Mexico's September milk production totaled 579 million pounds, down 12.5 percent from September 2020, due to 27,000 fewer milk cows and 95 less pounds of milk per cow.

New Mexico's third-quarter milk production totaled 1.83 billion pounds, down 8.0 percent from 2020's third quarter. New Mexico's April-June milk output was up 4.4 percent from a year earlier.

September milk production in Washington totaled 515 million pounds, down 7.9 percent from September 2020, due to 15,000 fewer milk cows and 55 less pounds of milk per cow. Washington's July-September milk output totaled 1.6 billion pounds, down 7.2 percent from a year earlier.

The state's second-quarter production was down 1.7 percent from 2020's second quarter.

All told for the 24 reporting states in September, compared to September 2020, milk production was higher in 11 states, with those production increases ranging from 0.2 percent in both California and Ohio to 14.6 percent in South Dakota; lower in 10 states, with those declines ranging from 0.2 percent in Idaho to 12.5 percent in New Mexico; and unchanged in Colorado, Indiana and Vermont.

Milk Production by State

STATE	Sept 2020	2021	% Change	Change Cows
California	3277	3285	0.2	NC
Wisconsin	2518	2601	3.3	22000
Idaho	1338	1335	-0.2	6000
New York	1243	1265	1.8	2000
Texas	1211	1241	2.5	27000
Michigan	955	972	1.8	12000
Minnesota	842	862	2.4	11000
Pennsylvania	815	798	-2.1	-7000
New Mexico	662	579	-12.5	-27000
Washington	559	515	-7.9	-15000
Ohio	455	456	0.2	2000
Iowa	439	450	2.5	6000
Colorado	429	429	-	NC
Arizona	369	362	-1.9	-3000
Indiana	370	370	-	1000
Kansas	328	327	-0.3	-1000
South Dakota	267	306	14.6	20000
Oregon	213	211	-0.9	-1000
Vermont	207	207	-	NC
Utah	180	185	2.8	2000
Florida	162	151	-6.8	-7000
Georgia	132	137	3.8	2000
Illinois	138	135	-2.2	-2000
Virginia	117	113	-3.4	-2000

millions of pounds 1,000 head

Unibloc Pump Acquires Diaphragm Pump Pioneer Flotronic Pumps

Kennesaw, GA—Unibloc Pump, a provider of sanitary flow control solutions, recently announced the acquisition of Flotronic Pumps, a UK-based manufacturer of specialized air operated double diaphragm (AODD) pumps, and associated accessories.

Founded in 1990, Flotronic Pumps has a global reputation as the inventor of the "One Nut" AODD pump, Unibloc Pump explained. Flotronic's single bolt design reduces process downtime by simplifying pump assembly/disassembly. Flotronic Pumps serves more than 1,000 global companies operating manufacturing facilities in food and beverage, consumer products, cosmetics, pharmaceuticals, and other process manufacturing applications.

Flotronic Pumps will be solely owned by Unibloc Pump while retaining its name, Flotronic Pumps Ltd.

Joining the leadership team at Flotronic Pumps as chief executive officer will be Chris Stevens, the CEO of Unibloc Pump.

"This acquisition is a perfect hand-in-glove fit for Unibloc Pump," Stevens said. "Unibloc Pump and Flotronic Pumps are ready to drive accelerated growth by offering customers products and solutions fueled by our passions for innovation, safety, and simplicity in maintenance to avoid downtime and increase efficiencies."

"Important to this acquisition is that both companies share complementary market footprints," said Stuart Whitehouse, owner of Flotronic Pumps. "The combination will enable Unibloc Pump to grow its UK and European business, while also giving Flotronic Pumps an unmatched North American foothold.

Boise State FDIC

(Continued from p. 1)

center, including the use of cold plasma for food safety applications, artificial intelligence and machine learning, fabrication and development of new materials, and chemical analysis to improve food safety and quality.

The FDIC also will educate Boise State students and interns in skills critical to Idaho's food processing economy, and to conduct research relevant to industry collaborators, such as the Building University and Industry Linkages through Learning and Discovery (BUILD) Dairy Program in the Western Dairy Center, and Food Physics.

BUILD engages 20 new students every year in dairy-related research, and connects them with dairy industry leaders, such as Glanbia, Agropur, Lactalis and others.

Eric Bastian, director of the Western Dairy Center and vice president of Innovation Partnerships at Dairy West, said the FDIC will create numerous opportunities for more students to get engaged in dairy research using new tools and analytical techniques that will advance the field.

Bastian also believes that for the western dairy industry, which historically has had to seek technical and research support outside of the region, the center will fill a fundamental need for support.

"We have a significant dairy industry in our region, and the location of this Food and Dairy Innovation Center at Boise State is perfect, the geography is perfect to service the industry that we have here," Bastian said. "I see this [center] starting in an analytical space but then maybe moving into some pilot areas where we have pilot plant equipment that could be utilized for new product development for some of these companies."

Idaho currently ranks third nationally in milk production; its output has more than doubled this century, rising from 7.2 billion pounds in 2000 to 16.2 billion pounds in 2020. Idaho also ranks third nationally in cheese output; its production has climbed from 585.2 million pounds in 2000 to 1.01 billion pounds in 2020.

The Food and Dairy Innovation Center will use existing campus spaces to create a new lab and modules dedicated to the food processing and safety needs of industry collaborators.

The FDIC also will conduct critical research by vetting the viability and outcomes of modern food processing methods, such as pulsed electric field systems, and be able to provide a low-risk opportunity to food and dairy industries to learn about the potential impact of investing in these new technologies for their products.

Gen Z Wants Food, Dairy With 'Purpose, Partnerships, Posts & Plus-Ups'

Pinebrook, NJ—With a majority of Gen Z consumers spending more money on food than anything else, manufacturers and marketers can attract buyers with a campaign backed by purpose, partnerships, posts and plus-ups.

A new survey authored by research consultancy Piper Sandler looked at the spending patterns, technology, brand loyalty and media preferences of roughly 10,000 teens across the US with an average age of 15.8 years.

Piper Sandler's 42nd semi annual "Taking Stock With Teens" survey looked closely at what was top of mind for Gen Z consumers.

The survey found that Gen Z is particularly focused on issues such as environment and racial equality.

Mark Beal, author of *DECODING GEN Z: 101 Lessons Generation Z Will Teach Corporate America, Marketers & Media*, and professor at Rutgers University, found that 91 percent of Gen Z consumers said they will research a company or brand to ensure they operate in a purposeful way before buying their product.

"Operating purposefully includes being environmentally friendly, supporting charities important to Gen Z and taking meaningful action in response to the pandemic and the Black Lives Matter awakening," Beal said.

The Piper Sandler survey looked at several food categories and what brands were most popular with Gen Z. Statistics from this fall found that Chick-Fil-A was again the most popular restaurant for average-income teens, followed by Starbucks, McDonald's, Chipotle, and Olive Garden.

"It's less about following in the footsteps of Millennials and more about what I call 'the four P's' in food brands that Gen Zers love: purpose, partnerships, posts and -plus-Ups," Beal said.

Gen Z consumers are looking for brands with purpose, and that partnerships with celebrities are also appealing to the age group," Beal said.

McDonald's is leading the way with partnerships with Travis Scott, BTS and Saweetie, Beal continued. Gen Z also engages with brands that are active with social media posts, like Wendy's.

"Food brands like Wendy's that consistently post engaging content on what I call Gen Z's "Big Three" – Instagram, TikTok and YouTube, gain affinity with this cohort," Beal added.

As for "plus-ups," with the majority of Gen Z still in college or high school, most are looking for value. Promotions such as Taco Bell's "Steal A Base, Steal A Taco" World Series promotion each October is popular with the group, he said.

For snacks, cheese-centric favorites dominated the five best spots. Goldfish topped the list, followed by Lays, Cheez-It, Doritos, and Cheetos.

Over half of teens said they typically prefer healthy snacks, the survey found. Conversely, when asked what their favorite snack brand was, only 3 percent listed fruits, vegetables, or nuts.

For retail service, Amazon maintained its top position with 52 percent of upper-income teens naming it as their favorite e-commerce site.

Specialty retail is the most prominent channel for teens –with 30 percent of their time spent in this channel, the survey found.

Instagram continues to top other social media platforms, followed by Snapchat and TikTok.

Food Subscription Service Waning

Another report suggests that the pandemic boom for food and beverage subscriptions is wearing off.

Attest, an SaaS consumer research platform, released its latest direct-to-consumer research report, surveying 2,000 Americans. The report suggests that subscription brands will need to work harder to win customers in 2022.

The survey found that 41 percent of respondents have an active product subscription, down 6 percent from last year. Fewer consumers are actively looking for a new product subscription.

Millennials aged 26- to 40 are the most likely cohort to have product subscriptions. Meanwhile, Gen X were most likely to say they had a product subscription in the past but no longer do.

Survey respondents cited convenience as the top reason for their subscription purchase, which doubled from 2020.

Of those who have a subscription, over 37 percent have a food or drink subscription. Hello Fresh and Blue Apron topped the category. When asked to describe what a perfect subscription brand looks like, consumers expressed a desire to have plans that were convenient, a good value, practical, and easy to cancel.

Finally, marketers are increasingly turning their attention to Generation Alpha – the kids born after Gen Z – and their Millennial parents. Generation Alpha, those born beginning in 2010, will grow up in a world in which direct-to-consumer brands are abundant, and social media is shoppable.

Longtime Dairy Industry, Foremost Farms Leader Don Storhoff Dies

Reedsburg, WI—Don Storhoff, 86, a long-time leader in the US dairy industry, passed away on Thursday, Oct. 14, 2021.

A Minnesota native, Storhoff was employed in the dairy industry for 47 years, beginning at the Preston Cooperative Creamery Association in Preston, MN.


Don Storhoff

Storhoff joined Wisconsin Dairies Cooperative in 1971 as manager of its cheese plant in Richland Center, WI. Six years later, he became the general manager of Wisconsin Dairies.

On Jan. 1, 1995, Wisconsin Dairies and Golden Guernsey Dairy Cooperative consolidated their organizations into Foremost Farms USA.

Less than a year later, Foremost Farms acquired the Morning Glory Farms region of AMPI. Storhoff retired as Foremost's president and CEO in 2001.

During his career, Storhoff was active in and served on the boards of directors and as an officer of a number of national and state dairy industry organizations, including the National Milk Producers Federation (NMPF), International Dairy Foods Association (IDFA), the National Cheese Institute (NCI), American Dairy Products Institute (ADPI), Whey Products Institute and Wisconsin Dairy Products Association (WDPA).

He also served as vice chair of the Wisconsin Dairy Task Force 1995.

Storhoff's numerous contributions to the dairy industry were recognized with a number of honors, including the National Cheese Institute's Laureate Award, International Dairy Foods Association's Soaring Eagle Award, American Dairy Products Institute's Award of Merit, World Dairy Expo Industry Person of the Year, the Wisconsin Dairy Products Association's Presidents Award, and Wisconsin Federation of Cooperatives' Cooperative Builder of the Year.

"Don was able to identify and respond to changing trends in the dairy industry, and he helped keep a midwestern dairy cooperative strong and nationally competitive," said Dave Scheevel, chairman of the board, Foremost Farms.

SCHOLARSHIPS

New Scholarships Created In Memory Of Pat Polowsky and Anne Saxelby

New York—In response to the sudden deaths of two of its young leaders – Anne Saxelby and Pat Polowsky – the artisan cheese community has established two new scholarships in their respective honors.

They both had an incredible impact on our relationship and our understanding of cheese, the Daphne Zepos Teaching Endowment Board noted.

It will be very difficult to replace their knowledge, insight, warmth, and friendship, the board continued. However, two funds have been set up in their respective honors.

The Pat Polowsky Memorial Scholarship Endowment is setting up a scholarship for a Purdue University student who wishes to pursue a degree in food science.

For details and donation information, visit *www.connect.purdue.edu*.

The Anne Saxelby Legacy Fund is being administered by SlowFood USA, and will provide training opportunities to financially distressed teenagers and young adults. Funds raised will allow youth to apprentice in sustainable systems and agriculture, domestically and abroad, the way Saxelby herself did. Visit *www.slowfoodusa.org* for more information.

Applications For 2022 EWCBA Roland Behle Scholarship Due Jan. 1

Algoma, WI—The Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA) will be accepting applications for its Roland Behle Scholarship now through Jan. 1, 2022.

The annual scholarship is available for two semesters – $500 per semester. Applicants must be dependents of an EWCBA member or a dependent of an employee of that member's business, and have a sincere interest in pursuing a degree in an ag-oriented field.

Students must also be a graduate of a Wisconsin high school intent upon enrollment by the fall term at an accredited Wisconsin university, college or vocational institute for an ag-related program or short course.

Applications must include high school transcript or current post secondary education transcript, two letters of recommendation from non-relations, and a one page essay on "What I Will Contribute to the Dairy Industry After Graduation."

Applications can be mailed to: Chris Renard, EWCBA, 248 County Rd. S, Algoma, WI 54201.

For questions, contact Chris Renard at (920) 487-2825 or via email: *chris@renardscheese.com*.

PERSONNEL

Idaho Milk Products (IMP) has added three new hires to its sales team. MIKE RAGSDALE will serve as milkfat commercialization manager, responsible for finding commercial opportunities and expansion of IMP's milkfat sales. Ragsdale most recently worked for a regional co-op buying and selling bulk milk and dairy solids, and helping to optimize the co-op's facilities and farmer/owner businesses. TRACY SHEEHAN is IMP's new sales manager, in charge of developing and maintaining customer relationships, as well as building new business. Sheehan comes to IMP with over 16 years of sales experience. He previously worked with companies including Phytonutrients Global, Casa Luker USA, Freeze Dry Ingredients, and Solvay USA Aroma Performance Ingredients. RHONDA WEST will serve as IMP's lead sales support manager, ensuring a high standard of sales support management, logistics support and customer service. She joins the company from Arizona's ExhibitOne Corporation.

After more than a decade of service, LAURA BATCHA will step down as executive director and CEO of the **Organic Trade Association (OTA)** next spring. Batcha joined OTA as director of marketing and public relations, and was named CEO and executive director in 2014. The position will provide leadership, coordination and oversight of OTA, serving as the public face of the organization.

The **Daphne Zepos Teaching Endowment Board** has added three new members, including ALEX PALOMO from Rogue Creamery, AMY FUKUIZUMI and BRANDI WILLS. Fukuizumi and Wills both worked on the communications side at *Culture* magazine as events and education manager, and executive editor in chief, respectively. Those retiring from the board include BETTY KOSTER of Fromagerie L'Amuse; HUNTER FIKE, DiBruno Brothers; and MARY QUICKE of Quicke's Traditional Cheddar.

PFAS In Foods

(Continued from p. 1)

scientific evidence that the levels of PFAS found in the TDS samples tested since 2019 indicate a need to avoid any particular foods in the general food supply.

FDA has analyzed 440 Total Diet Study samples for PFAS in four collections. The three previously posted TDS survey results were from three regional collections and included foods that are more likely to vary by location or time of year, such as dairy products, fresh produce, and meats. Seven of the 440 foods were found to have detectable levels of PFAS.

PFAS In Food Contact Surfaces

FDA has authorized several classes of PFAS for use in food contact substances due to their non-stick and grease, oil, and water-resistant properties. The authorization of the use of a food contact substance requires that available data and information demonstrate that there is a reasonable certainty of no harm for that use.

PFAS that are authorized for use in contact with food generally fall into four application categories:

Gaskets, O-rings, and other parts used in food processing equipment: PFAS may be used as a resin in forming certain parts used in food processing equipment that require chemical and physical durability.

Processing aids: PFAS may be used as processing aids for manufacturing other food contact polymers to reduce build-up on manufacturing equipment.

Paper/paperboard food packaging: PFAS may be used as grease-proofing agents in fast-food wrappers, microwave popcorn bags, take-out paperboard containers, and pet food bags to prevent oil and grease from foods from leaking through the packaging.

Non-stick cookware: PFAS may be used as a coating to make cookware non-stick.

FDA reviews new scientific information on the authorized uses of food contact substances to ensure that these uses continue to be safe. When FDA identifies potential safety concerns, the agency ensures that these concerns are adddressed or that these substances are no longer used in food contact applications.

FDA said it can work with industry to reach voluntary market phase-out agreements for such food contact substances. FDA can also revoke food contact authorizations when it determines that there's no longer a reasonable certainty of no harm from the authorized use of a food contact substance.

The extent to which PFAS authorized for use in food contact applications migrate to food depends on the molecular structure of the substance, how the final consumer product is manufactured, and its intended use, FDA explained:

Non-stick cookware: PFAS molecules are polymerized and then applied to the surface of the cookware at very high temperatures, which tightly binds the polymer coating to the cookware. This process vaporizes off virtually all the smaller (i.e., migratable) PFAS molecules. The result is a highly polymerized coating bound to the surface of the cookware. Studies show that this coating contains a negligible amount of PFAS capable of migrating to food.

Gaskets, O-rings, and other parts used in food processing equipment: PFAS molecules are polymerized and the resultant large molecules are further joined together (i.e. "crosslinked") to create a resin that is formed into parts such as sealing gaskets and O-rings, typically used in food processing equipment. This process removes virtually all the smaller PFAS molecules, resulting in a negligible amount of PFAS capable of migrating to food.

Processing aids: PFAS molecules may or may not be polymerized. However, the amount of PFAS used as processing aids in the manufacture of other food contact polymers is so small that a negligible amount of PFAS is capable of migrating to food from this use.

Paper and paperboard food packaging: PFAS molecules are not polymerized, but rather are attached to other non-PFAS polymerized molecules as smaller "sidechains" to form the final grease-proofing agent that is applied to the paper packaging. Grease-proofing agents are applied to paper/paperboard packaging at lower temperatures, which are not high enough to remove residual smaller PFAS molecules. Under certain conditions, the smaller PFAS "sidechain" can detach from the polymerized molecule, so there may be potential for PFAS migration to food from this use.

The USDA is supporting research on PFAS in the food system and taking action to prevent and address contamination. USDA's Agricultural Research Service researchers are investigating the causes and implications of PFAS in the food system.

Whole-Fat Milk Just As Good For Kids As Low-Fat Milk, New Study Concludes

Joondalup, Australia—Whole-fat milk is just as good for children as low-fat milk, according to a new study from Edith Cowan University (ECU).

The research, published last week by the *American Journal of Clinical Nutrition*, suggests that current public health advice recommending children over the age of two consume low-fat dairy products may need to be revised.

Systematic reviews and meta-analysis of prospective adult cohorts have shown that core whole dairy foods — cheese, yogurt and milk — are associated with lower risks of cardiometabolic dysfunction, including obesity, cardiovascular disease (CVD), coronary heart disease, heart failure, hypertension, stroke, metabolic syndrome and its components, and all-cause mortality, the study noted.

In children, increased total dairy consumption is associated with lower adiposity.

Associations between dairy intake and type 2 diabetes risk are more nuanced, with mostly beneficial associations, the study added.

Although dairy forms part of a healthy diet in many countries, whole-fat dairy is thought to increase cardiometabolic risk. In Australia and some other countries, whole milk is considered essential for infant growth, but everyone more than two years old is advised to consume mostly reduced-fat dairy.

Traditionally, two main reasons are given: the "adiposity hypothesis" suggests that higher energy density in whole-fat dairy may increase ad libitum energy intake and body weight, while the "saturated fat hypothesis" considers that the 60-70 percent saturated fat fraction in dairy fat raises serum LDL cholesterol, considered a major risk factor for CVD.

However, cardiometabolic risk projection is generally based on single-nutrient research or component outcomes in adults, and "it is increasingly evident that matrix effects in complex whole foods modify the health impacts of individual nutrients," the study noted. "Hence, consuming dairy fat in cheese lowers serum LDL cholesterol compared with similar amounts of dairy fat in butter."

To date, as far as the authors of this study know, there have been no double-blind randomized controlled trials (RCTs) directly comparing the effects of whole-fat and reduced-fat dairy diets on comprehensive measures of child body composition (outside of BMI and waist circumference) or cardiometabolic risk factors. The researchers aimed to investigate the effects of 12 weeks of whole-fat compared with reduced-fat dairy intake on cardiometabolic risk factors in healthy four- to six-year-old children in an RCT. They hypothesized there would be no significant between-group differences in adiposity or in cardiometabolic risk factors.

Over a three-month period, 49 healthy children aged four to six were randomly allocated to receive either whole-fat or low-fat dairy products in place of their normal dairy intake. Dairy products were home-delivered every fortnight in plain packaging at no cost to the participants, to ensure purchase price wasn't a factor.

Researchers comprehensively measured the children's obesity, body composition, blood pressure, and blood biomarkers to monitor the effects of their dairy consumption.

Regardless of whether they were consuming whole-fat or low-fat dairy, both groups of children took in similar amounts of calories. Although children consuming low-fat dairy took in less calories and fat from dairy, they turned to other foods and drinks to make up this difference.

ECU Associate Prof. Therese O'Sullivan, who led the investigation, said the findings showed no significant differences between the groups' obesity or cardiovascular health.

"Our results suggest healthy children can safely consume whole-fat dairy products without increased obesity or adverse cardiometabolic effects," O'Sullivan said. "With consideration of our results and previous research, future revisions of dietary guidelines should consider recommending children aged two and over can consume either whole-fat or reduced-fat dairy."

Dietitian and Ph.D. candidate on the study, Analise Nicholl, said this would make life easier for parents.

As a double-blind RCT, this pilot study had many notable strengths, the authors noted. Among other things, the provision of blinded dairy products at no cost to participants removed cost obstacles toward compliance, and the study's design helped limit researcher and family bias.

Researchers also noted some limitations, including the fact that three months was potentially inadequate to detect all effects of differential dairy fat intake.

IDFA Adds Four New Themes To Organizational Priorities

Washington—After a pre-competitive strategic planning process led by its members, the International Dairy Foods Association (IDFA) has added four new themes to its organizational priorities: sustainability, technology and innovation, workforce, and nutrition.

IDFA's strategic planning process was intended to determine the forces shaping the dairy industry and to update IDFA's strategic focus to prepare the industry to grow and thrive over the next decade.

The IDFA Vision for the Future identified several possible, plausible scenarios that could positively and negatively impact the future of the dairy industry.

Industry leaders then made strategic choices that will best position the industry to thrive in the long term while avoiding pitfalls that could hamper the industry's potential.

Overall, IDFA and its members are guided by 10 overarching strategic priorities that are carried out by the International Dairy Foods Association's five industry segment boards — cheese, fluid milk, ice cream, yogurt and cultured products, and dairy ingredients — and the organization's advocacy, regulatory, communications, and membership functions.

The goal of the IDFA Vision for the Future process is to equip IDFA to better advocate for a healthy and competitive US dairy industry before the US government, Congress and international actors.

"I applaud our IDFA members for spearheading the IDFA Vision for the Future planning process so that the dairy industry is better prepared than ever to chart our own path toward growth and success," commented Michael Dykes, IDFA's president and CEO.

"Like other sectors within food and agriculture, the dairy industry has been and is undergoing rapid and substantial transformation driven by major forces of change and disruption, including consumer preferences and behaviors, retailer channel environment, global trade and political dynamics, regulation, and science and technology," Dykes said.

"These forces are complex, interrelated, and can be highly uncertain. I'm grateful to our IDFA members for taking this important initiative to better prepare the US dairy industry for future challenges and opportunities," Dykes continued.

For more information about the scenarios and outcomes of the IDFA Vision for the future, visit *www.idfa.org/knowledgecenter*.

Dairy Purchases

(Continued from p. 1)

in fiscal 2018 and 265.8 million pounds in fiscal 2017.

In fiscal 2021, AMS purchased 150.1 million pounds of cheese, down 56.2 million pounds from fiscal 2020.

Fiscal 2021 cheese purchases included 43.1 million pounds of Mozzarella, down 29.9 million pounds from fiscal 2020; 60.5 million pounds of natural American cheese (this category also includes Pepper Jack and Swiss cheese), down 27 million pounds from fiscal 2020; 46.1 million pounds of processed cheese, up 594,000 pounds from fiscal 2020; and 356,400 pounds of Kosher processed cheese, up 79,200 pounds from fiscal 2020.

The value of AMS's cheese purchases in fiscal 2021 was $279.2 million, down about $163 million from fiscal 2020. AMS paid about $1.86 per pound of cheese in fiscal 2021, down from an average of about $2.14 per pound in fiscal 2020.

More Butter, Fluid Milk Purchased

In fiscal 2021, AMS purchased 43,030,440 pounds of butter, up from 20.4 million pounds in fiscal 2020, 1.7 million pounds in fiscal 2019, 326,160 pounds in fiscal 2018 and 276,912 pounds in fiscal 2017.

The value of those fiscal 2021 butter purchase was $87.0 million, up from $46.1 million in fiscal 2021, $5.7 million in fiscal 2019, and less than $1 million each in fiscal 2018 and fiscal 2017.

AMS paid about $2.02 per pound for the butter it purchased in fiscal 2021, down from $2.26 per pound in fiscal 2020, $3.32 per pound in fiscal 2019, $2.91 per pound in fiscal 2018 and $3.17 per pound in fiscal 2017.

In fiscal 2021, AMS purchased 157.4 million pounds of fresh fluid milk, up from 116.6 million pounds in fiscal 2020, 120.9 million pounds in fiscal 2019, and 63 million pounds in fiscal 2018, the first year in which AMS purchased fresh fluid milk.

The value of AMS's fiscal 2021 fresh fluid milk purchases was $54.9 million, up from $43.7 million in fiscal 2020, $42.6 million in fiscal 2019 and $20.4 million in fiscal 2018.

Additional AMS dairy product purchases in fiscal 2021 included the following:

- 1,787,052 pounds of high protein yogurt, with a value of $2,138,714. In fiscal 2020, AMS purchased 1,404,798 pounds of high protein yogurt, with a value of $1,739,399.
- 46,678,516 pounds of UHT milk, with a value of $23,887,117. In fiscal 2020, AMS purchased 50,655,761 pounds of UHT milk, with a value of $20,526,560.
- 12,729,600 pounds of instant nonfat dry milk, with a value of $41,755,746. In fiscal 2020, AMS purchased 15,185,664 pounds of instant nonfat dry milk, with a value of $45,427,555.
- 483,327 pounds of evaporated skim milk, with a value of $384,431. In fiscal 2020, AMS purchased 929,475 pounds of evaporated skim milk, with a value of $716,302.

AMS purchases a variety of 100 percent domestically produced and processed commodity food products.

These purchases support US agriculture by encouraging consumption of domestically-produced foods.

The products purchased by USDA, collectively called USDA Foods, are delivered to schools, food banks and households in communities across the US.

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

USDA Announces Natural American Cheese Purchase Awards For 2022

Washington—The US Department of Agriculture (USDA) on Monday announced the awarding of contracts to five companies for the purchase of 59,896,800 pounds of natural American cheese for delivery during 2022.

The purchase price is the accepted differential price per pound indicated plus the previous week's average CME cash market price for either barrels or blocks:

AMPI: 23,827,200 pounds of natural American cheese barrels, at a differential price of 19.95 to 29.95 cents per pound.

Bongards' Creameries: 14,116,800 pounds of natural American cheese in barrels, at a differential price of 20.38 to 37.09 cents per pound; and 1,999,200 pounds of 40-pound Cheddar blocks, at a differential price of 15.37 to 26.32 cents per pound.

Dairy Farmers of America: 1,459,200 pounds of reduced fat shredded Cheddar, 6/5-pound bags, at a differential price of 45.49 to 53.58 cents per pound; and 76,800 pounds of shredded Cheddar, 6/5-pound bags, at a differential price of 46.10 to 48.70 cents per pound.

Great Lakes Cheese: 2,035,200 pounds of reduced fat shredded Cheddar, 6/5-pound bags, at a differential price of 37.25 to 47.25 cents per pound; and 4,147,200 pounds of shredded Cheddar, 6/5-pound bags, at a differential price of 26.75 to 36.75 cents per pound.

Masters Gallery Foods: 2,035,200 pounds of reduced fat shredded Cheddar, 6/5-pound bags, at a differential price of 34.0 to 48.42 cents per pound; and 10,200,000 pounds of natural American cheese in 500-pound barrels, at a differential price of 20.50 to 28.26 cents per pound.

Coming Events

www.cheesereporter.com/events.htm

International Sweetener Colloquium Returns Feb. 27-Mar. 2 In Tucson, AZ

Tucson, AZ—Industry members are encouraged to save the date for the International Sweetener Colloquium here Feb. 27-March 2, 2022 at the Loews Ventana Canyon Resort.

Co-hosted by the Sweetener Users Association (SUA) and the International Dairy Foods Association (IDFA), the four-day event will highlight the most pressing issues facing the global sweetener industry.

Buyers, refiners, distributors and food companies will come together for information on government regulation and political outlook, current research findings and market trends.

The first day kicks off with SUA's board meeting, followed by a golf tournament and welcome reception.

Day two will feature breakfast and keynote address. Educational sessions will examine the international and North American sugar market outlook.

Speakers will discuss the farm bill and sugar industry sustainability, followed with a networking reception.

Day three will be dedicated to the current political outlook, latest trends in consumer preferences, and the ingredients outlook for 2022.

The final day will cover the economic forecast and financial market update for the sweetener industry, including the US sugar program, which uses domestic marketing allotments, tariff-rate quotas, and high out-of-quota tariffs to restrict the amount of sugar available to the US market, organizers stated. The meeting will adjourn at 10 a.m.

Registration is available online and the early sign-up deadline is Nov. 19. Cost before the deadline is $1,175 per attendee. Discounts are available for students and government officials. The golf tournament is an additional $250 per person.

To sign up online and for more information, visit *www.idfa.org/events/international-sweetener-colloquium*.

EWCBA Convention To Be Held Nov. 3 At Waverly Beach

Menasha, WI—Members of the Eastern Wisconsin Cheesemakers & Buttermakers Association (EWCBA) will gather here Wednesday, Nov. 3 at Waverly Beach for the Association's 28th annual convention.

Registration begins at 2:30 p.m. The afternoon features a ladies' program and concurrent business meeting, followed by a presentation featuring Mark Stephenson, University of Wisconsin-Madison dairy economist and director of the Center for Dairy Profitability.

Stephenson will cover issues like value-added dairy, marketing plans, price outlook and global dairy trade. A cocktail hour will begin at 5 p.m., followed by the banquet and door prizes. Cost to attend the event is $40 per person. For questions, contact Barb Henning: *kbhenning@tm.net*.

WAFP Fall Food Safety Workshop Is Nov. 2 In Madison

Madison—The Wisconsin Association for Food Protection (WAFP) will host its fall food safety workshop here Thursday, Nov. 4 at Holiday Inn & Suites Madison West.

The annual in-person workshop returns after holding a virtual event last fall.

Running from 9 a.m. to 3 p.m., the workshop is designed for those responsible for the safe production and distribution of food including, quality control/assurance personnel, plant management, regulatory inspectors, commodity conversion, packaging, cold storage and distribution, marketing, purchasing and retailing staff.

It will feature updates from Steve Ingham, food and recreational safety administrator with the Wisconsin Department of Agriculture, Trade & Consumer Protection; Barbara Kowalcyk of Ohio State University; and Angie Siemens from Cargill on root cause analysis.

Roberta Wagner from the Consumer Brands Association will give a presentation, along with updates from Alex O'Brien, dairy safety and quality coordinator, Center for Dairy Research (CDR).

Cost to attend is $175 per person, and lunch is included. To sign up online, visit *www.wifoodprotection.org/events*.

For questions on the event, contact WAFP's Beth Button at *WAFP17@gmail.com*

IDFA, Dairy.Com Announce Dairy Tech Event Planned For May 18-19 In Austin

Austin, TX—Industry members are encouraged to save the date for the new DairyTech Conference here May 18-19, 2022.

The two-day conference is hosted by the International Dairy Foods Association and Dairy.com. It will present keynotes, panel discussions, networking sessions, and receptions for senior executives and experts in technology, innovation, data, and cyber security.

While the official agenda will be released in the coming months, some major topics to be addressed include digitizing the dairy supply chain; technology's impact on retail; e-commerce and consumer trends; sustainability through technology; cyber security concerns; and notable technology successes in food and agriculture.

Registration is open online, and early rates end Jan. 31. Cost to attend is $695 for IDFA members and $795 for non-members before Jan. 31. Visit at *www.dairytechconference.com*.

Winter Fancy Food Show Feb. 6-8, 2022 In Las Vegas

Las Vegas, NV—The Specialty Food Association (SFA) will hold its Winter Fancy Food Show here Feb. 6-8 at the Las Vegas Convention Center.

Registration will open to retailer and foodservice buyers in mid-November, while brokers' and distributors' registration opens mid-December.

For the latest information, visit *www.specialtyfood.com/shows-events/winter-fancy-food-show*.

PLANNING GUIDE

Oct. 25-28: ADPI Dairy Ingredients Technical Symposium & Global Cheese Technology Forum, to be held virtually. For details and registration information, visit www.adpi.org.

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Nov. 2-5: Process Expo, McCormick Place, Chicago, IL. Visit www.myprocessexpo.com for details and registration.

•

Nov. 4: World Cheese Awards, Oviedo, Spain. Details available at www.gff.co.uk/awards/world-cheese-awards.

•

November 15-17: National Milk Producers Federation/Dairy Management Inc/United Dairy Industry Association Joint Annual Meeting will be held at The Mirage in Las Vegas, NV. Visit www.nmpf.org for details.

•

Jan. 16-18, 2022: Winter Fancy Food Show, Moscone Center, San Francisco, CA. Visit www.specialtyfood.com for more information.

•

Jan. 23-26, 2022: Dairy Forum, J.W. Marriott Desert Springs Resort & Spa, Palm Desert, CA. Registration now available online at www.dairyforum.org.

•

Jan. 30-Feb. 1: PLMA Annual Private Label Trade Show, Donald E. Stephens Convention Center, Chicago, IL. For more information, visit www.plma.org.

•

March 1- 3, 2022: World Championship Cheese Contest, Madison, WI. Visit www.worldchampioncheese.org for more information.

•

April 7-12, 2022: New Date - National Conference on Interstate Milk Shipments, J.W. Marriott, Indianapolis, IN. Updates available online at www.ncims.org.

•

April 12-14, 2022: Cheese Expo, the Wisconsin Center, Milwaukee, WI. Visit www.cheeseexpo.org for updates and online registration.

•

July 20-23, 2022: American Cheese Society Annual Meeting, Portland, OR. Visit www.cheesesociety.org for more details.

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Equipment for Sale

SILO: Used 55 gallon Silo. Good condition: New bottom and manway assembly.Cold wall. Painted white. Can be loaded on semi anytime. Located in SW Wisconsin. Contact: Torrence Thuli at **DARLINGTON DAIRY SUPPLY CO., INC.**, *torryt@ddsco.com* or call 1-608-776-4064.

WESTFALIA SEPARATORS: New arrivals! Great condition. Model number 418. Call **GREAT LAKES SEPARATORS** at (920) 863-3306 or e-mail drlambert@dialez.net.

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SEPARATOR NEEDS - Before you buy a separator, give Great Lakes a call. TOP QUALITY, reconditioned machines at the lowest prices. Call Dave Lambert, **GREAT LAKES SEPARATORS** at (920) 863-3306; drlambert@dialez.net for more information.

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FBF HOMOGENIZERS: For service, support, replacement parts or new homogenizers, contact **FBF NORTH AMERICA SALES AND SERVICE CENTER** at 262-361-4080; info@fbfnorthamerica.com or visit www.fbfnorthamerica.com/

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WILSON HOOPS: 20 and 40 pound hoops available. Contact **KUSEL EQUIPMENT** at (920) 261-4112 email: *sales@kuselequipment.com*.

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Real Estate

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

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Federal Order Class 1 Minimum Prices & Other Advanced Prices - November 2021

Class I Base Price (3.5%)	$17.98 (cwt)
Base Skim Milk Price for Class I	$11.73 (cwt)
Advanced Class III Skim Milk Pricing Factor	$11.45 (cwt)
Advanced Class IV Skim Milk Pricing Factor	$10.53 (cwt)
Advanced Butterfat Pricing Factor	$1.9038 (lb.)
Class II Skim Milk Price	$11.23 (cwt)
Class II Nonfat Solids Price	$1.2478 (lb.)
Two-week Product Price Averages:	
Butter	$1.7436 lb.
Nonfat Dry Milk	$1.3497 lb.
Cheese	$1.7624 lb.
Cheese, US 40-pound blocks	$1.8028 lb.
Cheese, US 500-pound barrels	$1.6908 lb.
Dry Whey	$0.5385 lb.

NDM Prices: Jan 2017 – Oct 21, 2021

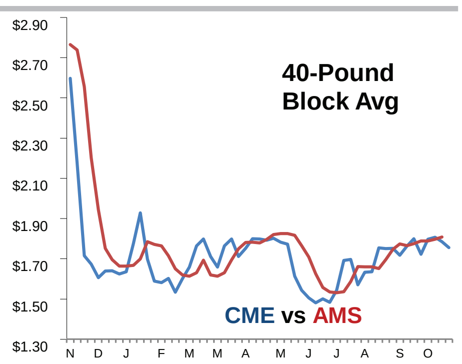
USDA: High Range (Low/Medium Heat): Mostly

AVERAGE MONTHLY WPC MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
'20	1.0017	1.0140	1.0148	1.0027	.9590	.9356	.8945	.8591	.8500	.8810	.9124	.9255
'21	.9693	1.0134	1.0487	1.0977	1.1328	1.1513	1.1551	1.1548	1.1450			

DAIRY PRODUCT SALES

October 20, 2021—AMS' **National Dairy Products Sales Report**. Prices included are provided each week by manufacturers. Prices collected are for the (wholesale) point of sale for natural, unaged Cheddar; boxes of butter meeting USDA standards; Extra Grade edible dry whey; and Extra Grade and USPH Grade A nonfortified NFDM. •*Revised*



Week Ending	Oct. 16	Oct. 9	Oct. 2	Sept. 25
40-Pound Block Cheddar Cheese Prices and Sales				
Weighted Price		**Dollars/Pound**		
US	1.8077	1.7973	1.7887	1.7891
Sales Volume				
US	14,044,218	12,682,875	12,165,280	13,061,986
500-Pound Barrel Cheddar Cheese Prices, Sales & Moisture Contest				
Weighted Price		**Dollars/Pound**		
US	1.8153	1.7308	1.6409	1.5857
Adjusted to 38% Moisture				
US	1.7335	1.6507	1.5642	1.5096
Sales Volume		**Pounds**		
US	12,587,370	13,398,015	12,226,042	12,794,328
Weighted Moisture Content		**Percent**		
US	35.07	34.99	34.96	34.87
AA Butter				
Weighted Price		**Dollars/Pound**		
US	1.7257	1.7583•	1.7657•	1.7874•
Sales Volume		**Pounds**		
US	2,631,203	3,190,516•	2,785,206•	2,528,583•
Extra Grade Dry Whey Prices				
Weighted Price		**Dollars/Pounds**		
US	0.5406	0.5362	0.5299•	0.5356
Sales Volume				
US	5,749,426	5,309,901	4,820,188•	4,290,735
Extra Grade or USPHS Grade A Nonfat Dry Milk				
Average Price		**Dollars/Pound**		
US	1.3548	1.3438•	1.3144•	1.3043
Sales Volume		**Pounds**		
US	17,360,347	14,804,239•	21,168,064•	16,195,659

DAIRY FUTURES PRICES

SETTLING PRICE *Cash Settled

Date	Month	Class III	Class IV	Dry Whey	NDM	Block Cheese	Cheese*	Butter*
10-15	Oct 21	17.94	17.05	54.975	136.275	1.812	1.7800	176.250
10-18	Oct 21	17.92	17.05	54.950	136.250	1.812	1.7790	176.525
10-19	Oct 21	17.91	17.05	54.850	136.500	1.802	1.7740	176.750
10-20	Oct 21	17.96	17.05	54.850	136.500	1.802	1.7830	178.000
10-21	Oct 21	17.90	17.05	54.725	136.250	1.805	1.7750	177.750
10-15	Nov 21	19.28	18.07	58.775	145.500	1.870	1.8960	181.000
10-18	Nov 21	19.16	18.10	59.150	145.250	1.869	1.8790	181.025
10-19	Nov 21	19.22	18.05	58.475	146.000	1.866	1.8540	181.850
10-20	Nov 21	19.32	18.05	59.250	145.000	1.866	1.8890	182.500
10-21	Nov 21	19.91	18.29	59.975	145=7.000	1.894	1.9450	184.500
10-15	Dec 21	18.76	18.54	59.000	150.500	1.831	1.8390	180.025
10-18	Dec 21	18.80	18.54	59.875	151.450	1.831	1.8280	180.000
10-19	Dec 21	18.96	18.38	61.000	150.000	1.831	1.8440	180.250
10-20	Dec 21	19.05	18.25	61.000	148.200	1.825	1.8530	180.750
10-21	Dec 21	19.64	18.48	61.000	150.250	1.870	1.9020	183.500
10-15	Jan 22	18.16	18.32	58.500	150.600	1.800	1.7740	179.000
10-18	Jan 22	18.15	18.38	59.000	150.975	1.800	1.7810	178.650
10-19	Jan 22	18.25	18.30	59.500	149.300	1.800	1.7660	178.025
10-20	Jan 22	18.33	18.15	60.725	148.175	1.798	1.7820	179.000
10-21	Jan 22	18.81	18.48	61.200	150.300	1.819	1.8200	183.375
10-15	Feb 22	18.05	18.22	58.000	148.500	1.800	1.7680	179.500
10-18	Feb 22	18.08	18.26	59.000	149.750	1.800	1.7700	180.000
10-19	Feb 22	18.04	18.20	59.025	148.350	1.800	1.7680	178.025
10-20	Feb 22	18.11	18.09	60.000	147.325	1.800	1.7610	179.000
10-21	Feb 22	18.47	18.32	61.000	149.550	1.813	1.7940	181.000
10-15	Mar 21	18.10	18.24	57.550	147.525	1.801	1.7770	183.500
10-18	Mar 21	18.10	18.36	59.000	148.750	1.801	1.7760	183.500
10-19	Mar 21	18.06	18.27	58.525	147.300	1.801	1.7710	183.500
10-20	Mar 21	18.15	18.23	59.500	146.000	1.801	1.7760	184.500
10-21	Mar 21	18.43	18.40	61.000	147.500	1.801	1.7940	185.025
10-15	April 21	18.09	18.15	57.000	146.000	1.831	1.7770	184.500
10-18	April 21	18.10	18.30	57.000	146.850	1.831	1.7780	185.250
10-19	April 21	18.10	18.23	58.500	145.650	1.831	1.7770	186.500
10-20	April 21	18.18	18.13	58.500	144.600	1.831	1.7770	186.750
10-21	April 21	18.35	18.30	59.025	146.000	1.831	1.7870	188.750
10-15	May 22	18.08	18.10	57.050	145.175	1.840	1.7770	185.975
10-18	May 22	18.14	18.17	58.250	145.550	1.840	1.7910	185.750
10-19	May 22	18.14	18.20	58.500	144.250	1.840	1.7860	185.500
10-20	May 22	18.17	18.11	58.000	143.800	1.840	1.7830	185.500
10-21	May 22	18.30	18.25	59.700	145.000	1.840	1.8000	188.000
10-15	June 22	18.10	18.05	56.500	144.400	1.837	1.7880	187.000
10-18	June 22	18.14	18.15	57.300	145.000	1.837	1.7990	186.750
10-19	June 22	18.19	18.11	58.000	143.900	1.837	1.7990	185.775
10-20	June 22	18.17	18.09	58.000	143.800	1.837	1.7920	185.775
10-21	June 22	18.32	18.21	58.000	144.775	1.837	1.7970	189.750
10-15	July 22	18.14	18.06	55.125	143.500	1.811	1.7900	186.025
10-18	July 22	18.20	18.07	57.000	145.000	1.811	1.8090	186.025
10-19	July 22	18.25	18.07	57.000	143.850	1.811	1.8030	186.100
10-20	July 22	18.24	18.06	57.000	143.550	1.811	1.8050	186.975
10-21	July 22	18.39	18.10	58.000	144.825	1.811	1.8050	189.750
10-15	Aug 22	18.20	18.06	54.500	142.775	1.816	1.7990	187.500
10-18	Aug 22	18.20	18.06	56.000	144.825	1.816	1.8150	187.500
10-19	Aug 22	18.25	18.05	56.000	143.250	1.816	1.8080	186.500
10-20	Aug 22	18.25	18.02	56.500	143.500	1.816	1.8030	188.500
10-21	Aug 22	18.43	18.20	57.000	144.725	1.816	1.8120	189.750
Interest - Oct. 21		**23,874**	**6,421**	**3,257**	**8,329**	**3,209**	**18,663**	**7,773**

DAIRY PRODUCT MARKETS

AS REPORTED BY THE US DEPARTMENT OF AGRICULTURE

WHOLESALE CHEESE MARKETS

NATIONAL - OCT. 15: As milk production increases are being reported in most of the US, cheese plant managers are mixed on taking advantage of discounted spot milk, currently $1 under Class to flat Class in the Midwest, as labor shortages continue. Cheese demand is strong and strengthening from customers across the US and elsewhere. Asian and Mexican interests have grown, as well, according to western cheese contacts. Inventories in the West, though, are building in warehouses due to pervasive logistical challenges. Inventories in the other regions are generally balanced, and in some cases, short.

NORTHEAST - OCT. 20: Cheese markets are holding a secure market undertone. In the Northeast, cheese makers are receiving a healthy supply of milk for their immediate needs. Market participants report milk is somewhat tight in some areas. Cheddar cheese operations are working through strong production schedules. In addition, Mozzarella and Provolone cheese plants are working through strong output schedules. Cheese operations are still working through challenges within supply chains and labor shortages. Regional cheese inventory levels are fairly steady this week. Holiday and specialty cheese customers are picking up cheese orders.

Wholesale prices, delivered, dollars per/lb:

Cheddar 40-lb blocks:	$2.2375 - $2.5250	Process 5-lb sliced:	$1.8750 - $2.3550
Muenster:	$2.2250 - $2.5750	Swiss Cuts 10-14 lbs:	$3.3050 - $5.6275

MIDWEST AREA - OCT. 20: Cheese makers say spot milk availability is not tight, but not as open as it has been in previous weeks. Early week reports indicate prices are falling at around Class III. Cheese demand notes, from both process and other style cheese makers, are in a seasonal push. However, plant employee shortages have cheese contacts concerned about production schedules, overworking veteran/remaining employees, wage increases and other logistical concerns. Still, plant management reports are that, for the most part, production is and has remained mostly busy with some employee shortage/plant maintenance hiccups here and there. Cheese market tones are somewhat unsteady. After the large block-over-barrel price gap on the CME for a number of months, barrel prices are now outpacing blocks in a reversal of the norm.

Wholesale prices delivered, dollars per/lb:

Blue 5# Loaf :	$2.4225 - $3.4900	Mozzarella 5-6#:	$1.9525 - $2.8975
Brick 5# Loaf:	$2.1525 - $2.5775	Muenster 5# Loaf:	$2.1525 - $2.5775
Cheddar 40# Block:	$1.8750 - $2.2750	Process 5# Loaf:	$1.8600 - $2.2200
Monterey Jack 10#	$2.1275 - $2.3325	Grade A Swiss 6-9#:	$2.8200 - $2.9375

WEST - OCT. 20: Demand for cheese in both retail and foodservice sectors is steady to higher. Holiday cheese demand is picking up, and export interests are steady. Production is mixed throughout the region. Some cheese makers are operating at maximum capacity, but others report limitations due to persistent staffing issues. Some plant managers are reportedly focusing on making white cheese blocks to drive production of lucrative high protein whey concentrates. Cheese inventories are available for spot purchasing, with blocks more widely available than barrels currently. Congestion at ports and trucking issues continue to pose challenges to transportation. Since June, cheese block prices have been higher than barrel prices on the CME, but that trend inverted this week. Some contacts suggest that this switch is due to the higher production and availability of cheese blocks.

Wholesale prices delivered, dollars per/lb:		Monterey Jack 10#:	$2.1000 - $2.3750
Cheddar 10# Cuts:	$2.1125 - $2.3125	Process 5# Loaf:	$1.8775 - $2.1325
Cheddar 40# Block:	$1.8650 - $2.3550	Swiss 6-9# Cuts:	$3.1125 - $3.5425

FOREIGN -TYPE CHEESE - OCT. 20: European cheese manufacturing is growing, but only as the limited seasonal milk supplies will allow. Contacts report cheese demand is strong enough to overtake supply. Cheese inventories are tightening. Industry sources suggest the age profiles within aging facilities are becoming younger. Foreign-type cheese demand is steady within retail channels. However, as more people eat out across Europe and the US, demand from foodservice has increased. Export sales are steady, but most demand comes from within domestic markets. High freight costs and difficulties in getting shipping equipment hinder some export opportunities, especially in price sensitive markets.

Selling prices, delivered, dollars per/lb:	Imported	Domestic
Blue:	$2.6400 - 5.2300	$2.2450 - 3.7325
Gorgonzola:	$3.6900 - 5.7400	$2.7525 - 3.4700
Parmesan (Italy):	0	$3.6325 - 5.7225
Romano (Cows Milk):	0	$3.4350 - 5.5900
Sardo Romano (Argentine):	$2.8500 - 4.7800	0
Reggianito (Argentine):	$3.2900 - 4.7800	0
Jarlsberg (Brand):	0	0
Swiss Cuts Switzerland:	0	$3.3400 - 3.6650
Swiss Cuts Finnish:	$2.6700- 2.9300	0

WHOLESALE BUTTER MARKETS - OCTOBER 20

WEST: Following a fire at an Idaho butter plant last week, cream has been dispersed among other plants in the Pacific Northwest and northern mountain states region. Throughout the rest of the region cream, supplies are near normal seasonal volumes. Production of butter is steady. Some producers are reporting labor issues that are causing plants to run truncated schedules. Butter demand is strong with contacts reporting some early purchasing from buyers in anticipation of heavy holiday sales. Stakeholders say that butter is abundant and available to meet near term market needs. The butter plant fire has caused some uncertainties around immediate fresh butter availability, leading to an uptick in spot butter pricing.

CENTRAL: Week to week butter operations are similar. Employee numbers are growing, but plant runners relay training new employees is a slow process. Hauling/logistical issues remain at the forefront of plant management's agendas. After adding pricier/less accessible cream loads for butter makers, during the strongest demand season of the year, bulk butter prices are increasing. Cream contract negotiations are underway for 2022. Butter market tones are range-bound in the near term. Contacts' expectations are more bullish than bearish, but they view butter as less reactionary than other dairy commodities.

NORTHEAST: Production rates currently hinge on the volume of in-house cream supplies. As such, a few butter makers hint that churns are idle this week, while butter stocks are more than adequate for near-term customer needs. A tight cream market saw spot cream loads trade at/near a 1.45 multiple in some cream supply channels.

NATIONAL - CONVENTIONAL DAIRY PRODUCTS

Total conventional dairy ads increased 9 percent from last week, but organic dairy ads are down 34 percent. Ads for conventional ice cream in 48- to 64-ounce containers are up 10 percent. The national average price for conventional ice cream in 48- to 64-ounce containers is $3.02, 13 cents less than last week. The average price for butter in a 1-pound package is $3.21, up 36 cents from $2.85 last week.

Conventional cheese ads increased 27 percent from last week. The most advertised dairy item this week is conventional 8-ounce shred cheese, featured in 68 percent more ads than last week. The average advertised price for conventional 8-ounce shred cheese is $2.39, up 5 cents from last week. Ads for conventional 1-pound shred cheese jumped 255 percent and feature a weighted average price of $3.44, down 55 cents from last week.

Total conventional milk ads grew 715 percent, while organic milk ads shrank 39 percent. Conventional half-gallon milk ads skyrocketed 780 percent. The national average price for conventional milk half-gallons is $1.58, compared to $4.15 for organic milk half-gallons.

RETAIL PRICES - CONVENTIONAL DAIRY - OCTOBER 22

Commodity	US	NE	SE	MID	SC	SW	NW
Butter 1#	3.21	3.26	2.85	3.39	2.99	2.88	3.34
Cheese 8 oz block	2.37	2.31	2.48	2.35	2.21	2.03	2.50
Cheese 1# block	4.13	NA	NA	3.00	4.70	3.00	4.32
Cheese 2# block	7.44	NA	NA	NA	NA	7.57	6.09
Cheese 8 oz shred	2.39	2.26	2.64	2.23	2.30	2.30	2.37
Cheese 1# shred	3.44	4.12	3.00	2.76	3.00	3.00	3.73
Cottage Cheese	1.89	2.08	2.25	1.62	1.33	1.49	1.49
Cream Cheese	1.90	2.13	1.60	1.25	1.48	1.49	1.99
Egg Nog quart	2.27	NA	NA	NA	2.27	NA	NA
Egg Nog ½ gallon	2.99	NA	NA	NA	2.99	NA	NA
Ice Cream 48-64 oz	3.02	3.27	2.60	3.04	3.03	2.98	3.30
Milk ½ gallon	1.58	4.99	.88	.88	.88	.88	.92
Milk gallon	3.62	NA	NA	NA	3.39	3.19	NA
Sour Cream 16 oz	1.63	1.86	1.56	1.24	1.50	1.49	1.25
Yogurt (Greek) 4-6 oz	1.02	1.03	1.00	1.04	.98	1.00	.97
Yogurt (Greek) 32 oz	4.52	4.17	4.99	4.65	4.31	4.61	4.24
Yogurt 4-6 oz	.50	.50	.50	.53	.51	.43	.47
Yogurt 32 oz	2.53	3.00	NA	2.36	2.50	.NA	1.79

US: National **Northeast (NE):** CT, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VT; **Southeast (SE):** AL, FL, GA, MD, NC, SC, TN, VA, WV; **Midwest (MID):** IA, IL, IN, KY, MI, MN, ND, NE, OH, SD, WI; **South Central (SC):** AK, CO, KS, LA, MO, NM, OK, TX; **Southwest (SW):** AZ, CA, NV, UT; **Northwest (NW):** ID, MT, OR, WA, WY

ORGANIC DAIRY - RETAIL OVERVIEW

National Weighted Retail Avg Price:			
Butter 1 lb:	$5.86	Yogurt 32 oz:	$3.62
Cheese 8 oz shred:	NA	Greek Yogurt 4-6 oz:	NA
Cheese 8 oz block:	NA	Greek Yogurt 32 oz:	$3.88
Cream Cheese 8 oz:	NA	Milk ½ gallon:	$4.15
Cottage Cheese 16 oz:	$4.29	Milk gallon:	NA
Yogurt 4-6 oz:	$1.25	Sour Cream 16 oz:	$2.00
		Ice Cream 48-64 oz:	$5.99

NDM PRODUCTS - OCTOBER 21

NDM - CENTRAL: Customers have grown more willing in recent weeks to consider prices they would have scoffed at just a month ago. Central trading activity picked up noticeably this week, along with prices. Some contacts suggest low/medium heat NDM prices could remain in this current price range for the near term. Production and logistical hurdles caused by staffing shortages in nearly all facets of production have had some effect on the availability of NDM.

NDM - WEST: Demand for low/medium heat NDM is steady in domestic markets, while contacts report strong demand internationally. Exports to Mexico are strong, as purchasers look to the US for loads. A production plant in the Northwest was taken offline following a fire, decreasing spot availability and overall production capability. Spot purchasers report that inventories of low/medium heat NDM, while tighter this week, continue to be available to meet near term needs. Milk is available for use in drying operations. Production of low/medium heat NDM is limited; some drying operations are running shorter schedules due to labor shortage.

NDM - EAST: Prices moved higher at every point this week. Eastern trading was quiet, due to lighter availability and customer hesitation at the recent northerly price movements. Production has been stunted by staffing shortages at plants, but some plant managers have relayed slow/steady improvements in regards to hiring. Condensed skim availability is noted as steady to slightly lighter. High heat NDM trading was quiet in the region. Despite quieter trading in the East, NDM market tones are somewhat bullish.

LACTOSE: While there is still some buyer interest for 200 mesh lactose and lactose used for standardization, demand is subdued. The market tone for dairy carbohydrates, lactose included, is unsettled. Industry sources report hog prices in China are very low, and warehouses are filled with permeate and lactose used for pig feed. Buyers are willing to make regular lactose purchases, but shipping congestion and higher freight rates have curbed buyer enthusiasm. Manufacturers say the high freight costs have taken a bite out of export sales, and they are seeing more competition show up from Europe.

WEEKLY COLD STORAGE HOLDINGS

SELECTED STORAGE CENTERS IN 1,000 POUNDS - INCLUDING GOVERNMENT

DATE	BUTTER	CHEESE
10/18/21	52,291	82,483
10/01/21	57,019	82,685
Change	-4,728	-202
Percent Change	0	0

CME CASH PRICES - OCTOBER 18 - 22, 2021

Visit www.cheesereporter.com for daily prices

	500-LB CHEDDAR	40-LB CHEDDAR	AA BUTTER	GRADE A NFDM	DRY WHEY
MONDAY October 18	$1.7775 (-1¼)	$1.7500 (-3)	$1.8000 (+2½)	$1.5400 (+¾)	$0.6025 (NC)
TUESDAY October 19	$1.8100 (+3¼)	$1.7500 (NC)	$1.7725 (-2¾)	$1.5300 (-1)	$0.6000 (-¼)
WEDNESDAY October 20	$1.8100 (NC)	$1.7500 (NC)	$1.8000 (+2¾)	$1.5200 (-1)	$0.6000 (NC)
THURSDAY October 21	$1.8600 (+5)	$1.7600 (+1)	$1.8450 (+4½)	$1.5275 (+¾)	$0.6100 (+1)
FRIDAY October 22	$1.8625 (+¼)	$1.8100 (+5)	$1.8350 (-1)	$1.5375 (+1)	$0.6175 (+¾)
Week's AVG $ Change	**$1.8240 (+0.0560)**	**$1.7640 (-0.0210)**	**$1.8105 (+0.0315)**	**$1.5310 (+0.0370)**	**$0.6060 (+0.0055)**
Last Week's AVG	**$1.7680**	**$1.7850**	**$1.7790**	**$1.4940**	**$0.6005**
2020 AVG Same Week	**$2.3440**	**$2.7530**	**$1.4635**	**$1.1150**	**$0.3820**

MARKET OPINION - CHEESE REPORTER

Cheese Comment: Monday's block market activity was limited to an uncovered offer of 1 car at $1.7500, which lowered the price. No blocks were sold Tuesday and the price was unchanged. That was also the case on Wednesday. On Thursday, no blocks were sold; the price increased on an unfilled bid for 1 car at $1.7600. One car of blocks was sold Friday at $1.8100, which raised the price. The barrel price declined Monday on an unfilled bid at $1.7775 (following a sale at $1.7650), increased Tuesday on a sale at $1.8100, jumped Thursday on a sale at $1.8600, and rose Friday on a sale at $1.8625.

Butter Comment: The price rose Monday on a sale at $1.8000, fell Tuesday on a sale at $1.7725, increased Wednesday on a sale at $1.8000, rose Thursday on a sale at $1.8450, then fell Friday on a sale at $1.8350.

Nonfat Dry Milk Comment: The price increased Monday on a sale at $1.5400, declined Tuesday on a sale at $1.5300, fell Wednesday on a sale at $1.5200, rose Thursday on a sale at $1.5275, and increased Friday on a sale at $1.5375.

Dry Whey Comment: The price declined Tuesday on an unfilled bid at 60.0 cents (following a sale at 59.25 cents), rose Thursday on an unfilled bid at 61.0 cents, and increased Friday on an unfilled bid at 61.75 cents.

WHEY MARKETS - OCTOBER 18 - 22, 2021

RELEASE DATE - OCTOBER 21, 2021

Animal Feed Whey—Central: Milk Replacer: .4600 (+1) – .4900 (NC)

Buttermilk Powder:
Central & East: 1.2800 (+4) – 1.3400 (+3) West: 1.2700 (+3) – 1.3500 (+2)
Mostly: 1.2900 (+1) – 1.3150 (+1)

Casein: Rennet: 4.7000 (NC) – 4.9000 (NC) Acid: 4.8000 (NC) – 5.2175 (NC)

Dry Whey—Central (Edible):
Nonhygroscopic: .4500 (NC) – .6100 (NC) Mostly: .5500 (+½) – .6000 (+1½)

Dry Whey–West (Edible):
Nonhygroscopic: .5350 (+¾) – .6025 (+¼) Mostly: .5400 (-¼) – .5950 (+½)

Dry Whey—NorthEast: .5000 (NC) – .6000 (NC)

Lactose—Central and West:
Edible: .3300 (NC) – .5500 (NC) Mostly: .3700 (NC) – .4700 (-1)

Nonfat Dry Milk —Central & East:
Low/Medium Heat: 1.4500 (+7) – 1.6100 (+9) Mostly: 1.4800 (+5) – 1.5200 (+4)
High Heat: 1.5550 (+2½) – 1.5850 (NC)

Nonfat Dry Milk —Western:
Low/Medium Heat: 1.4425 (+8¼) – 1.5750 (+11¼) Mostly: 1.4800 (+8) – 1.5300 (+9)
High Heat: 1.5825 (+6¼) – 1.6675 (+3)

Whey Protein Concentrate—Central and West:
Edible 34% Protein: 1.0700 (NC) – 1.3325 (+¼) Mostly: 1.1100 (NC) – 1.2050 (NC)
Whole Milk—National: 1.8500 (NC) – 1.9800 (NC)

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

AVG MONTHLY LACTOSE MOSTLY PRICES: USDA

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
10	.3568	.3500	.3484	.3358	.3313	.3295	.3277	.3249	.3213	.3343	.3350	.3350
'11	.3521	.3603	.3820	.4464	.4640	.4700	.5540	.5952	.6086	.7503	.7598	.7684
'12	.8552	.8600	.8600	.9126	.9100	.8783	.8383	.8261	.8250	.7850	.7850	.7718
'13	.7314	.7187	.6838	.6439	.6450	.6450	.6310	.6393	Govt	Shutdown	.6430	.6362
'14	.5952	.5950	.5983	.6175	.5959	.5699	.5473	.5349	.4693	.4218	.4050	.3880
'15	.3210	.2870	.2472	.2370	.2354	.2170	.1995	.1912	.1893	.1850	.1851	.1914
'16	.2061	.2166	.2280	.2408	.2551	.2616	.2769	.2948	.3208	.3416	.3525	.3633
'17	.3718	.3750	.3826	.4038	.4100	.3998	.3745	.3435	.2958	.2633	.2417	.2208
'18	.2146	.2159	.2200	.2333	.2573	.2796	.3099	.3254	.3363	.3475	.3510	.3580
'19	.3700	.3639	.3650	.3525	.3339	.3150	.3085	.2973	.2919	.2809	.2884	.2900
'20	.2979	.3043	.3107	.3467	.4018	.4618	.5170	.5136	.5056	.5002	.4751	.4333
'21	.4089	.4145	.4309	.4495	.4500	.4518	0.4584	0.4534	0.4414			

Global Dairy Trade Price Index Rises 2.2%; Prices Up For All Products Traded

Auckland, New Zealand—The price index on this week's semi-monthly Global Dairy Trade (GDT) dairy commodity auction increased 2.2 percent from the previous auction, held two weeks ago.

Results from the auction, with comparisons to the previous one:

Cheddar cheese: The average winning price was $4,426 per ton ($2.01 per pound), up 2.9 percent. Average winning prices were: Contract 1 (November), $4,530 per ton, up 5.3 percent; Contract 2 (December), $4,396 per ton, up 2.1 percent; Contract 3 (January), $4,422 per ton, up 3.1 percent; Contract 4 (February), $4,381 per ton, up 2.1 percent; Contract 5 (March), $4,490 per ton, up 5.2 percent; and Contract 6 (April), $4,501 per ton, up 2.9 percent.

SMP: The average winning price was $3,401 per ton ($1.54 per pound), up 2.5 percent. Average winning prices were: Contract 1, $3,465 per ton, up 1.9 percent; Contract 2, $3,408 per ton, up 2.9 percent; Contract 3, $3,384 per ton, up 2.7 percent; Contract 4, $3,386 per ton, up 1.5 percent; and Contract 5, $3,400 per ton, up 2.8.

WMP: The average winning price was $3,803 per ton ($1.72 per pound), up 1.5 percent. Average winning prices were: Contract 1, $3,834 per ton, up 0.1 percent; Contract 2, $3,784 per ton, up 2 percent; Contract 3, $3,793 per ton, up 1.6 percent; Contract 4, $3,869 per ton, up 2 percent; and Contract 5, $3,844 per ton, up 0.5.

Butter: The average winning price was $5,111 per ton ($2.32 per pound), up 4.7 percent. Average winning prices were: Contract 1, $5,202 per ton, up 4.7 percent; Contract 2, $5,130 per ton, up 4.7 percent; Contract 3, $5,090 per ton, up 4.8 percent; Contract 4, $5,080 per ton, up 4.4 percent; and Contract 5, $5,090 per ton, up 4.8.

Anhydrous milkfat: The average winning price was $6,151 per ton ($2.79 per pound), up 2.5 percent. Average winning prices were: Contract 1, $6,236 per ton up 2.9 percent; Contract 2, $6,162 per ton, up 2.5 percent; Contract 3, $6,202 per ton, up 3.3 percent; Contract 4, $6,111 per ton, up 2 percent; Contract 5, $6,088 per ton, up 1.9 percent; and Contract 6, $6,105 per ton, up 1.9 percent.

Lactose: The average winning price was $1,258 per ton (57.1 cents per pound), up 5.9 percent. That was for Contract 2.