

CHEESE MARKET NEWS[®]

The Weekly Newspaper Of The Nation's Cheese And Dairy/Deli Business



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Butter demand continues to rise due to baking, exports

By Rena Archwamety

MADISON, Wis. — Butter sales typically are expected to rise in November and December, as holiday dinners and baking call for its increased use. However, the production and use of butter also has been increasing steadily over the past several years as consumers are turning toward natural products and gourmet foods. Demand for U.S. butter exports is rising as well.

Year-to-date U.S. butter production is tracking ahead of production at this time last year. Per capita consumption of butter, which had fluctuated around 4.5 pounds throughout the 90s and early 2000s, has

landed at or above 5 pounds every year since 2008, according to USDA data. In 2012, per capita consumption reached nearly 5.6 pounds, the highest level to date. U.S. butter production in 2012 reached 1.86 billion pounds, up 3 percent from 2011. California, the nation's largest butter producer, produced a total of 622.4 million pounds in 2012.

"We continue to see increases in butter demand. In the U.S., per capita consumption has increased again to 5.56 pounds per person. This is up almost a full pound per person since 1993," says Jim Dimataris, director of processor relations, California Milk Advisory Board (CMAB). "The Asian markets have also recognized that New Zealand is not the only reliable source for quality butter. As a result, bulk 25-kilogram unsalted butter demand has skyrocketed, and California processors are stepping up their production to meet this demand with new production and packaging equipment."

Ashley Campbell, senior associate brand manager for Dairy Farmers of America (DFA) butter brands, says DFA has seen its butter sales in both retail and foodservice channels

grow year over year.

"We're experiencing stronger sales this year, and they also were up last year," she says. "Growth has been steady."

• Natural, clean label

One of the main drivers of this growth is consumers' increasing desire for natural products, healthy diets and clean labels. Butter contains only two ingredients — cream and salt — and has become more popular as consumers shift away from trans fats.

"Consumers' perception of butter is very positive at this point in time," says David Riemersma, president of the American Butter Institute (ABI) and of Butterball Farms Inc., a specialty butter company based in Grand Rapids, Mich. "There has been a long-term trend for consumers to want real, wholesome products and want to understand the ingredient list. It's happening in a lot of dairy and other food categories."

He notes that part of ABI's strategic plan for keeping the U.S. butter industry strong includes "butter defense," making sure that butter's benefits are known and that other products are not improperly labeled as "butter."

"We need to make sure it's not just 5-percent butter. It should be a clean, clear, real dairy product," Riemersma says. "We also try to provide health and nutrition research."

Consumers also are more educated and aware of trans fats, resulting in a shift away from butter substitutes and toward real butter. Dimataris notes that since FDA's trans fat labeling law became effective on packages (in 2006), butter consumption and production have risen for five straight years.

"Consumers are more concerned about their food and are looking for 'clean' labels that offer natural rather than processed ingredients," Dimataris says. "While the margarines of today are significantly different than the margarines of the '90s, they are still a processed product containing trans fats, which are on the FDA's list of things not generally recognized as safe (GRAS). Butter is better because it is more versatile, better tasting and better for you."

• Innovation and flavor

Riemersma says the younger consumers are helping to drive butter use, including

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Publications cite evidence of risks involving raw milk

WASHINGTON — The American Academy of Pediatrics (AAP) this week released a new policy statement supporting a ban on raw milk sales. This follows a report on the scope of illnesses attributed to raw milk that was published last week in the January issue of *Emerging Infectious Diseases*, an open access journal published by the Centers for Disease Control and Prevention (CDC).

Noting that sales of raw milk still are legal in at least 30 states despite the danger of life-threatening bacterial infections, AAP's new policy statement advises pregnant women, infants and children to consume only pasteurized milk, cheese and other milk products, and supports a ban on the sale of raw milk for human consumption in the United States.

AAP says it supports the position of FDA and other national and international associations endorsing the consumption of only pasteurized milk and milk products for pregnant women, infants and children. The AAP also endorses a ban on the sale of raw or unpasteurized milk or milk products in the United States, including certain raw milk cheeses. It encourages pediatricians to advocate for more restrictive laws regarding the sale and distribution of raw milk and raw dairy products.

The policy statement, "Consumption of Raw or Unpasteurized Milk and Milk Products by Pregnant Women and Children" was published this week in the January 2014 issue of *Pediatrics*. It reviews evidence of the risks of consuming unpasteurized milk and milk products in the United States, especially among pregnant women, infants and children.

"Given the progress we have made in prevention, there is no reason to risk consuming raw milk in this day and age," says Jatinder Bhatia, a pediatrician, AAP fellow and co-author of the policy statement. "Consumption of raw milk products is especially risky for pregnant women, infants, immunocompromised individuals and the elderly, and the evidence overwhelmingly establishes the benefits of pasteurization on food safety."

While some claim there are health benefits from natural factors in milk

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November milk production up in 23 major milk states

WASHINGTON — Milk production in the 23 major milk-producing states during November totaled 14.98 billion pounds, up 0.3 percent from November 2012, according to preliminary data released Thursday by USDA's National Agricultural Statistics Service (NASS). (All figures are rounded. Please see CMN's Milk Production chart on page 9.)

October revised production in the 23 major states, at 15.38 billion pounds, was up 1.4 percent from October 2012. The October revision represents an increase of 27 million pounds or 0.2 percent from last month's preliminary production estimate.

For the entire United States, November milk production is estimated at 16.03 billion pounds, up 0.1 percent from a year earlier.

There were 9.20 million cows on U.S. farms in November, 5,000 head less than the previous month and 3,000 head less than a year earlier. Nationally, production per cow is estimated to have

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Ariston Dairy to start up new Feta, yogurt plant in N.Y.

By Alyssa Sowerwine

CANASTOTA, N.Y. — New York's booming Greek yogurt industry will see further expansion in 2014 with the launch of Ariston Dairy Products LLC, a new company that will make Greek yogurt and Feta at a retrofitted plant here.

As part of recently announced Regional Economic Development Council

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Perspective: Industry Innovation

John Lucey, director of the Wisconsin Center for Dairy Research at the University of Wisconsin-Madison, contributes this column for *Cheese Market News*®.

The unique benefits of dairy

The benefits of dairy are becoming increasingly obvious as studies continue to show that the vitamins, minerals and proteins in dairy offer a unique nutritional package. From weight loss and insulin control to muscle synthesis and more, research is proving that dairy can contribute to the diet in many positive ways.

Among the most exciting research is the work on whey proteins and muscle synthesis. High in branched-chain amino acids (BCAA) such as leucine, valine and isoleucine, dairy offers an excellent supply of essential amino acids. These amino acids are the building blocks of muscle proteins and are an important part of muscle recovery.

In particular, whey contains the highest amount of leucine found in food. Leucine is a very unique BCAA that has been directly linked to muscle protein synthesis. Leucine's power is in its ability to "increase anabolic signaling to skeletal muscles" as discovered by Donald Layman and his associates at the University of Illinois-Urbana and the University of Tampa (*Nutra Foods* 2011, 10(2-3) 11-16). Layman's research shows that while protein is key in the diet, not all proteins are equal. He proved that whey protein, because it

is rich in leucine, is most effective for muscle synthesis and that consuming leucine in conjunction with physical activity can lead to greater muscle protein synthesis when compared with other proteins such as soy. So, while dairy ingredients such as whey protein concentrate and whey protein isolate may be an added cost in food products, the price is well worth it when one considers the outstanding nutritional value and density associated with dairy proteins.

As high protein diets have grown in popularity, there also is growing nutritional research that explains how protein helps with weight management. Some of the potential benefits of higher protein diets include: increased weight loss, protection of skeletal muscle, reduced body fat, increase thermogenesis (energy associated with digestion of food), increased satiety (feeling full) and enhanced glycemic (insulin) regulation. Amino acids like leucine have recently been recognized as key metabolic signals that influence a range of these processes in our bodies. A balanced distribution of protein during the day (around 30 grams per meal) is now believed to be critical to stimulate protein synthesis, according to Layman.

Many groups can benefit from whey protein enriched products. This is especially true for the aging population in the United States, as many suffer from sarcopenia or the loss of muscle mass/function. Individuals looking for weight maintenance products can also benefit from whey protein thanks to its ability to increase anabolic signaling and provide satiety. Whey products are particularly popular with athletes, as whey protein provides the leucine levels recommended for muscle synthesis. CDR, for example, has worked with several companies on developing whey protein enhanced beverages. Some examples include our work with Country Oven's Cherry de Lite Red Whey, and BadgerMax which are both currently being used by the University of Wisconsin Badger Athletic Department.

The story of dairy protein is certainly a positive one, but dairy has received negative attention in the past for its saturated fat content. The traditional diet-heart paradigm held that consumption of total fat and saturated fat raised total cholesterol and low-density lipoprotein (LDL) cholesterol levels, and that this in turn caused coronary heart disease (CHD).

The scientific community is increasingly disputing this traditional view. For example Peter Elwood, M.D., a researcher at Cardiff University, University Hospital of Wales and his colleagues, in a recent review article titled "The Consumption of Milk and Dairy Foods and the Incidence of Vascular Disease and Diabetes: An Overview of the Evidence" published in *Lipids* (2010, 45:925-939) concludes "there appears to be an enormous mis-match between the evidence from long-term prospective studies and perceptions of harm from the consumption of dairy food items."

Researchers also are finding that some components of milkfat may be beneficial. Milkfat is comprised of about 70 percent saturated fat and 30 percent unsaturated. While saturated fat once had very negative connotation, there are now positive health mes-

sages associated with saturated short/medium chained fatty acids, such as butyric acid (anticancer) and lauric acid (antiviral, antibacterial). Milkfat also provides several essential fatty acids and phospholipids that are needed for the development of membranes and brain tissues. Dr. Michael Pariza from UW-Madison discovered conjugated linoleic acid (CLA) in the late 1970s, and many studies have demonstrated that CLA may provide several important health benefits, including anticancer, reduced inflammation and bodyweight management properties. Milkfat is one of the main dietary sources of CLA.

The research into dairy fats and proteins has brought us important new understandings of dairy's benefits, proving once again that continued dairy research is essential. Also, as the research community continues to learn more about dairy, it has become increasingly clear that dairy offers a complex and unique source of many vitamins, minerals, proteins and fats. In fact, according to the National Dairy Council, dairy foods make significant contribution to the availability/intake of essential nutrients including more than 50 percent of the necessary vitamin D and calcium, about 30 percent of the phosphorus, more than 25 percent of the riboflavin, more than 18 percent of the vitamin B12 and protein, more than 16 percent of the potassium and vitamin A, 15 percent of the zinc, and 13 percent of the magnesium. From its positive protein profile to its many nutrients, dairy provides a unique nutritional package that can be consumed in a wide variety of delicious products. These positive nutritional benefits guarantee that the demand for high-quality dairy proteins and products will continue to grow into the future. This also will require continued product innovation that will benefit both the dairy industry as well as consumers. CMN

The views expressed by CMN's guest columnists are their own opinions and do not necessarily reflect those of Cheese Market News®.

NEWS/BUSINESS

Senate passes bipartisan budget deal, avoiding shutdown; president expected to sign

WASHINGTON — The U.S. Senate on Wednesday on a 64-36 vote approved the Bipartisan Budget Act of 2013, a bipartisan budget compromise released last week by Senate Budget Committee Chair Patty Murray, D-Wash., and House Budget Committee Chair Paul Ryan, R-Wis. The measure was passed 332-94 by the House last week and now heads to President Obama for his signature.

Prior to Senate passage, Murray spoke on the Senate floor urging colleagues to support the bill and noting that it "breaks through the partisanship and gridlock and shows that Congress can function when Democrats and Re-

publicans work together to make some compromises for the good of the country."

The two-year agreement avoids a government shutdown in January and provides sequester relief for defense and domestic priorities, the lawmakers say.

The Bipartisan Budget Act sets overall discretionary spending for the current fiscal year at \$1.012 trillion — about halfway between the Senate budget level of \$1.058 trillion and the House budget level of \$967 billion, the lawmakers note. The agreement provides \$63 billion in sequester relief over two years, split evenly between defense and non-defense programs. In

fiscal year 2014, defense discretionary spending is set at \$520.5 billion, and non-defense discretionary spending is set at \$491.8 billion.

The sequester relief is fully offset by savings elsewhere in the budget, the lawmakers add. The agreement includes dozens of specific deficit-reduction provisions, with mandatory savings and non-tax revenue totaling approximately \$85 billion. The agreement reduces the deficit by between \$20-\$23 billion.

"This vote shows parties — in both chambers — can find common ground," Ryan says. "We can work together. This bill is only a small step. We need to do

a lot more. But it's a small step in the right direction."

President Obama is expected to sign the deal and released a statement saying he was pleased that both parties in Congress have come together to pass a budget.

"All told, it's a good first step away from the shortsighted, crisis-driven decision-making that has only served to act as a drag on our economy," Obama says. "It helps chart our economic course for the next two years, which means that the American people won't be exposed to another painful and unwise government shutdown." CMN

NEWS/BUSINESS



Industry groups seek protection for cheese names as third round of TTIP negotiations held

WASHINGTON — The third round of the Transatlantic Trade and Investment Partnership (TTIP) negotiations were held here Dec. 16-Dec. 20. Negotiators responsible for services, government procurement, energy and raw materials, sanitary and phytosanitary barriers, intellectual property rights, labor and trade issues, textiles, small- and medium-sized enterprises, regulatory coherence and sectoral regulatory approaches met to discuss a broad range of issues.

On Wednesday, the Office of the U.S. Trade Representative (USTR) hosted

a stakeholder event in conjunction with the negotiators. Both U.S. and EU stakeholders were given the opportunity to engage directly with TTIP negotiators as well as to deliver presentations to negotiators and other interested stakeholders.

The International Dairy Foods Association (IDFA) notes that its top priorities in the TTIP negotiations include a reduction in tariffs and non-tariff barriers, such as regulatory barriers, and protection for U.S. exporters to continue marketing generic cheese names. The EU's strategy on geographical indica-

tions (GIs) is a de facto trade barrier that aims to limit U.S. competition, IDFA says.

The Consortium for Common Food Names (CCFN) also this week called on U.S. negotiators to seek access for U.S. parmesan and other cheeses and to push back on the EU's efforts to claim exclusive rights to use these food names in any discussions concerning geographical indications.

CCFN says for now the battle is to allow U.S. producers to use these

names in Europe, though there could potentially be restrictions on the use of these names in the United States and other markets around the world.

"It is incomprehensible to most Americans that suddenly U.S. food marketers who have produced these popular cheeses for decades would not be allowed to use common names such as 'parmesan,' 'feta' or 'asiago' cheese. But this is the battle we find ourselves in," says Jaime Castaneda, executive director, CCFN. CMN

Turkey closes border to U.S. dairy products

WASHINGTON — The U.S. Dairy Export Council (USDEC) this week issued a notice to dairy exporters that Turkey will not allow dairy products that arrive in the country after Dec. 31 to clear Turkish customs.

Effective immediately, neither the U.S. Animal and Plant Health Inspection Service nor USDA's Agricultural Market-

ing Service will issue export certificates for dairy products destined for Turkey.

USDEC says the market closed because the Turkish government and U.S. government have been unable to agree on language for an export certificate. Negotiations are ongoing, but there is no time frame currently available for the market to reopen. CMN

WCMA seeking cheese contest volunteers

MADISON, Wis. — Wisconsin Cheese Makers Association (WCMA) is seeking volunteers for the 2014 World Championship Cheese Contest. Assistance is needed at the cheese and butter check-in as well as at the contest site.

Contest check-in has been split between two days to accommodate a shorter commitment time for volunteers. WCMA is looking for 25-30 people to check-in entries at the WOW Logistics warehouse in Little Chute, Wis. Opportunities are on Thursday, March 14, from 12:30 p.m.-4 p.m. and

Friday, March 15, from 8 a.m.-1 p.m. All volunteers will receive lunch at a local restaurant and an official B-Team volunteer hat.

At the 2014 contest site, at the Monona Terrace Convention Center, 50 people per day are needed to help the judges. The days and times are as follows: Tuesday, March 18, from 7:30 a.m.-5 p.m. and Wednesday, March 19, from 7:30 a.m.-3 p.m.

Volunteer sign-up information can be found at www.worldchampionshipcheese.org/contest/volunteers. CMN

Most prices rise after latest GDT auction

AUCKLAND, New Zealand — The price index increased 0.2 percent, and average prices for almost all commodities were up Tuesday following the latest auction on Global Dairy Trade (GDT), Fonterra's internet-based sales platform.

The average price achieved across all contracts and contract periods for whole milk powder was down 1.5 percent Tuesday to US\$4,958 per metric ton FAS (\$2,248.9 per pound).

All other commodities saw price increases. The average prices and percent change from the last auction are as follows:

- Butter: US\$4,051 per metric ton FAS (\$1,837.5 per pound), up 7.9 percent.
- Rennet casein: US\$11,770 per

metric ton FAS (\$5,338.8 per pound), up 7.3 percent.

- Anhydrous milkfat: US\$5,668 per metric ton FAS (\$2,571.0 per pound), up 4.4 percent.

- Milk protein concentrate: US\$8,568 per metric ton FAS (\$3,886.4 per pound), up 3.9 percent.

- Buttermilk powder: US\$5,070 per metric ton FAS (\$2,299.7 per pound), up 2.2 percent.

- Skim milk powder: US\$4,868 per metric ton FAS (\$2,208.1 per pound), up 1.7 percent.

- Cheddar: US\$4,569 per metric ton FAS (\$2,072.5 per pound), up 1.0 percent.

The next trading event will be held Jan. 7. For more information, visit www.GlobalDairyTrade.info. CMN

D.D. Williamson acquires Danisco USA's food coloring product line from Dupont

LOUISVILLE, Ky. — D.D. Williamson (DDW) this week announced the acquisition of the food coloring product line and related processing equipment of Danisco USA Inc., a part of Dupont Nutrition & Health since 2011.

DDW says the transaction broadens the company's portfolio of natural color solutions for customers and positions DDW as the largest manufacturer of annatto-based food colorings in North America.

The financial terms of the transaction were not disclosed.

The Danisco colors product line consists primarily of various carotenoid colorings and blends offered as food industry solutions in the yellow to orange spectrum.

"This acquisition allows DDW to strengthen its existing offerings for customers around the world," says Ted Nixon, chairman and CEO, DDW. "The larger tool kit will improve DDW's ability to develop unique color solutions for applications, one customer at a time, and will extend our manufacturing expertise in Wisconsin.

Nixon adds that DDW's sole focus is enhancing the visual appeal of foods and beverages, and the combination of two strong portfolios expands the range of color solutions that DDW can deliver.

After an interim period of equipment and inventory transfer from the Dupont plant in Madison, Wis., manufacturing will consolidate at DDW's operation in Port Washington, Wis., to supply both domestic and export customers. CMN



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NEW PRODUCTS FOR DAIRY MANUFACTURERS



Dow features new reverse osmosis system

EDINA, Minn. — Dow Water & Process Solutions, a business unit of Dow Chemical Co., has released its new Hypershell Technology, a reverse osmosis (RO) system for the food and dairy industry.

"Hypershell Elements help our food and dairy customers increase production while reducing materials and energy use — thus decreasing costs," says Stephen Pease, global applications manager of nutrition, Dow Water & Process Solutions. "With Hypershell Elements, our customers can increase efficiency while saving in production and energy costs and extend their resources through increased processing of material."

Hypershell Element product lines feature a spiral-wound, 8-inch RO and nanofiltration membrane encased with a polypropylene hard shell, designed to eliminate channeling and prevent premature degradation and failure of the element. When compared to conventional mesh RO membranes, the outer shell facilitates more output with improved hydrodynamics through the element, resulting in energy savings, processing

efficiencies cleaning and disinfecting without major disassembly and assembly work. In addition, the outer shell design allows for safer and faster loading and removal of elements.

"With Hypershell Element's rigid hard shell design, our food and dairy customers can see energy cost reductions of up to 30 percent, and an upsurge of material processing of up to 10 percent when compared to conventional mesh," Pease says.

Hypershell Elements contain high-rejection RO membranes that are effective in de-watering or product concentration in dairy and food streams. The elements are constructed to withstand the processing applications and conditions while providing enhanced toughness and durability to withstand premature element failures. All materials in Hypershell Elements are compliant with FDA indirect food contact requirements and are suitable for use in food processing applications in the United States.

For more information visit www.dowwaterandprocess.com. **CMN**

Biocatalysts protease controls bitterness

BENSENVILLE, Ill. — Biocatalysts LTD has broadened its dairy enzyme range with Flavorpro 937MDP, a non-animal protease that has a de-bittering effect when added to the enzyme-modified cheese process.

In enzyme-modified cheese applications, the hydrolysis of cheese proteins by endopeptidases such as animal and bacterial proteases can cause bitter flavors due to the accumulation of small hydrophobic peptides. Exopeptidases such as Flavorpro 937MDP can be used to control bitterness by removing these bitter-tasting

peptides, the company says.

In addition, due to its fungal origins, Flavorpro 937MDP is kosher, halal and vegetarian.

For more information visit www.biocatalysts.com or e-mail media@biocats.com. **CMN**

Companies offer new decolorization product for whey

BROOKFIELD, Wis. — Hydrite Chemical Co. and Arkema Inc. have launched Luperox A40FP-EZ9, a new whey decolorization product.

Luperox A40FP-EZ9 is a liquid formulation of benzoyl peroxide in the market and has benefits compared to its dry counterpart.

"We are excited to be a distributor for Arkema, a leading organic peroxide manufacturer, and help our customers with this clean and consistent whey bleaching technology," says Jeff McShane, food processing ingredient and commodity chemical manager, Hydrite Chemical Co. "It is Hydrite's mission to bring value and increase our customers' profitability through unique problem solving, and this product achieves that goal."

For more information visit www.hydrite.com. **CMN**



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EVENTS



IDFA Dairy Forum scheduled for Jan. 26-29

PALM DESERT, Calif. — The International Dairy Foods Association's (IDFA) Dairy Forum will be taking place Jan. 26-29, here at the JW Marriott Desert Springs Resort & Spa.

Morning and afternoon golf tournaments and a midday tennis tournament will kick off the event Sunday, Jan. 26. The evening will include the IDFA board of directors meeting and chairman's lecture featuring Ambassador Ron Kirk, who will discuss what it takes for the United States to compete in the global marketplace.

Breakfast on Monday, Jan. 27, will honor Tip Tipton, who launched the first Dairy Forum. A session on the economic outlook will follow and a session on labeling genetically engineered foods will round out the morning.

The day's luncheon will include the Celebrating Excellence awards program, recognizing the contributions of leaders across the industry.

In the afternoon there will be three sessions — the first on driving dairy innovation in the marketplace, the second on fighting for a food-secure tomorrow and the third will review the

treasure and peril of U.S. companies.

Tuesday morning starts with "supermarket guru" Phil Lempert explaining what consumers want and how the latest food trends are shaping the marketplace. The second half of the morning will include a comparative session on U.S. and world dairy supply chains, and concurrent sessions on social media and the unveiling of MilkPEP's "Milk Life" campaign.

The luncheon that day will feature pundit Charlie Cook, who will discuss the 2014 political environment and the issues that will have the most impact on mid-term elections. Concurrent sessions in the afternoon will cover animal care and trends in skim milk.

The last day of the forum, Wednesday Jan. 29, will begin with coffee and a panel of dairy lobbyists who will discuss the Farm Bill thus far and its expected future impacts. The morning, and forum, will end with a session by dairy leaders on how to position companies for prosperity.

For more information contact Maria Velasco at registrar@idfa.org, or visit www.idfa.org. **CMN**

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NEWS/BUSINESS



Fonterra Cooperative Group maintains forecast farmgate milk price for 2013-14 season

AUCKLAND, New Zealand — Fonterra Cooperative Group recently announced it is maintaining its forecast farmgate milk price for the 2013-14 season at NZ\$8.30 per kilogram of milk solids (kgMS).

This is NZ70 cents per kgMS below the theoretical farmgate milk price of NZ\$9 per kgMS calculated in accordance with the Milk Price Manual, the cooperative says.

Fonterra's estimated full-year dividend will be NZ10 cents per share — delivering a forecast cash payout of NZ\$8.40 — and forecast EBIT (Earnings Before Interest and Tax) for the financial year ending July 31, 2014, currently is estimated at NZ\$500 million to NZ\$600 million.

The forecast farmgate milk price, which is calculated under the Milk Price Manual, is based on processing and manufacturing milk powders. The calculation also is based on the costs involved in production for a manufacturer of Fonterra's size and scale.

Fonterra chairman John Wilson notes that milk powders are continuing to sell at very high prices because of the strong global demand and limited supply.

"Fonterra's actual asset base includes a number of cheese and casein manufacturing plants, which means that we are not able to maximize profits from these plants in the current environment," Wilson says. "In such abnormal circumstances, the board has the discretion to pay a lower farmgate milk price than that specified under the manual, if it is in the best interests of the cooperative.

"Today's forecast is our best estimate, but given the current volatility, it may change over the course of the

season," he adds.

Fonterra CEO Theo Spierings adds that "doing nothing and forecasting a farmgate milk price that is higher than we can afford to pay at this stage in the season is not an option.

"We will maintain our financial discipline and not pay the milk price out of borrowings — particularly in a year when we are forecasting a record payout for our farmers," Spierings says.

He notes that Fonterra is required to consider its farmgate milk price every quarter as a condition of the Dairy Industry Restructuring Act (DIRA).

The Fonterra board also has approved an increase in the advance rate schedule of monthly payments to farmer shareholders, the cooperative says. The December payment, paid in January 2014, will be increased by NZ30 cents to NZ\$5.80.

"This season, we have devoted the maximum possible volume of milk to whole milk powder and skim milk powder streams to maximize payments to our farmers," Spierings says. "However, we have not been able to lift powder production above the current 70 per cent level as we are limited by the nature of Fonterra's existing production facilities in New Zealand. That is why the remaining 30 percent of milk is being converted to cheese and casein which are currently generating lower returns."

Spierings notes the current strong prices for milk powder are being driven by increasing levels of demand from China and emerging economies in Asia and North Africa.

"Meanwhile, domestic factors in key markets such as Europe, the United States and Japan mean cheese and

casein prices are not keeping pace with powders," he says. "These factors include local milk pricing regulations, trends in local demand for cheese and trade barriers. Since Fonterra was formed, we have not invested in any new cheese or casein plants and have been evolving our manufacturing asset base to invest in additional milk powder production facilities."

Fonterra recently opened the world's largest powder drier at Darfield in Canterbury, Spierings notes.

Wilson adds that the board has

approved NZ\$235 million for the development of a third powder drier at Pahiatua in the lower North Island.

"We anticipated that the market would likely change and that demand for milk powders would increase, but the demand is increasing at a faster rate than anyone predicted," Wilson says. "Today's forecast farmgate milk price ensures the cooperative can stay on course with its strategy and continue optimizing the value of our New Zealand milk."

For more information, visit www.fonterra.com. **CMN**

Darigold to pay \$42,000 to settle with EPA over 2012 chlorine gas release incident

SEATTLE — Darigold Inc. will pay \$42,000 to the U.S. Environmental Protection Agency (EPA) in a settlement that claims the company failed to immediately notify federal and state authorities of a chlorine gas release in 2012 at a milk facility in Portland, Ore.

EPA says that on the morning of May 30, 2012, a truck driver arrived to off-load a nitric acid and phosphoric acid-based chemical solution that is used for sanitizing at the facility. The driver improperly connected the hose from the truck containing the chemical solution to a tank containing sodium hydroxide and sodium hypochlorite, resulting in a violent chemical reaction and the chlorine gas release, EPA says.

According to EPA, Darigold became aware of the release at 10:16 a.m. and notified the fire department at 10:31 a.m. but failed to immediately notify other state and federal emergency response authorities. By law, facilities are required to report hazardous releases to

state and federal emergency response authorities in a "timely manner," EPA says.

"Emergency responders need to know immediately when a hazardous release occurs so they can protect the public," says Kelly McFadden, manager of the pesticides and toxics unit in EPA's office of Compliance and Enforcement. "This facility is located in a populated urban area. Chlorine gas is extremely harmful to breathe. In this case, the facility was evacuated two separate times and 12 people were hospitalized."

Steven Rowe, senior vice president, Darigold says the chemical release was not caused by Darigold, and the driver was not a Darigold employee. He says the driver from Univar hooked up the truck to the wrong delivery tank and triggered a chemical reaction, and one of the byproducts of the reaction was chlorine.

"We didn't know that right away, though," Rowe says. "Our first response was to call the local authorities, 9-1-1, and then to evacuate the plant. For a time, we weren't sure what was going on."

He adds that since the driver was one of the people hospitalized, Darigold was unable to immediately get information about the incident from the driver.

"We did not know which chemical was being released," Rowe says. "We quickly called 9-1-1, then evacuated the plant, then called the National Response Center within the hour."

"We felt we called as soon as we knew the risk that was involved," he says. "Within the hour, we made the regulatory calls required under EPCA and sent anyone showing signs of reaction to the hospital."

Eight Darigold employees, a truck driver, two contractors and a person who was driving by at the time of the incident were sent to the hospital, EPA says.

Federal law requires that facilities immediately report chemical releases exceeding certain thresholds to federal, state and local authorities. For chlorine gas, the threshold is 10 pounds. About 166 pounds were released in this incident, EPA says. **CMN**

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NEWS/BUSINESS



RAW

Continued from page 1

that are inactivated by pasteurization, AAP says the benefits of these natural elements have not been clearly demonstrated in scientific research. Numerous data show pasteurized milk provides the same nutritional benefits as raw milk without the risk of deadly infections including *Listeria*, *Campylobacter*, *Salmonella*, *Brucella* and *E. coli*, AAP says.

"Consumption of raw milk or milk products can result in severe and life-threatening illnesses such as miscarriage and stillbirths in pregnant

women," says Yvonne Maldonado, a pediatrician, AAP fellow and lead author of the policy statement. "Before pasteurization of milk began in the United States in the 1920s, consumption of raw dairy products accounted for a significant proportion of foodborne illnesses among Americans, and resulted in hundreds of outbreaks of tuberculosis and other serious infections."

AAP note that today, an estimated 1 percent to 3 percent of all dairy products consumed in the United States are not pasteurized, and from 1998-2009, consumption of raw milk products in the United States resulted in 1,837 illnesses, 195 hospitalizations, 93 illness

outbreaks and two deaths.

The study CDC released last week in affiliation with the Minnesota Department of Health (MDH) says the number of illnesses ascertained as part of documented outbreaks represents a small proportion of the actual number of illnesses associated with raw milk.

The authors, led by MDH epidemiologist Trisha J. Robinson, conducted analysis of routine surveillance data including illnesses caused by enteric pathogens that were reportable in Minnesota during 2001-2010. They found that 3.7 percent of patients with sporadic, domestically acquired enteric

infections had reported raw milk consumption during their exposure period. Children were disproportionately affected, and 76 percent of those 5 years of age or younger were served raw milk from their own or a relative's farm. The authors noted severe illness, including hemolytic uremic syndrome among 21 percent of *E. coli* O157-infected patients reporting raw milk consumption. One death also was reported.

"Raw milk consumers, potential customers and policymakers who might consider relaxing regulations regarding raw milk sales should be educated regarding illnesses associated with raw milk consumption," the authors say. CMN

ARISTON

Continued from page 1

(REDC) awards, Ariston Dairy Products received \$1.76 million in state funding and plans to invest \$6.51 million to purchase the former Diemolding Corp. plant in Canastota, N.Y. Diemolding, which manufactures thermoset products for the automotive industry, relocated years ago and its former manufacturing site has been vacant for more than five years, says Carla DeShaw, mayor of Canastota.

"It's very exciting for us to have new business at the site," she says.

She notes that Ariston Dairy Products will close on the property in mid-January and plans to rebuild the manufacturing section of the plant from the ground up. The other sections of the plant, which

include a transportation/shipping/loading dock and corporate offices, will be incorporated into the new business, she says.

Ariston Dairy Products consists of a team of Greek businessmen from New York City who are enlisting yogurt and cheese masters from Greece to make their products, DeShaw says.

Peter Pappas, one of four principals of Ariston Dairy Products, has been selling cheese for more than 30 years and has a wholesale food distribution company in Manhattan.

"It was a good opportunity since Greek yogurt is getting so big in New York and in the United States in general," Pappas says. "Our chefs coming over from Greece are highly skilled in making cheese and yogurt. This has

been a dream of mine for a long time."

He notes that the company will be redoing about 65 percent of the plant to construct a new 72,000-square-foot dairy manufacturing facility.

"It will be a state-of-the-art facility," he says, noting that the company will be adding curing rooms for cheese. "We're looking to begin construction in mid-January, with the first phase completed by late June."

The new plant will create 95 jobs.

Pappas notes that the state of New York "couldn't have been any greater to us" with the funding awards.

In addition to funding awarded to Ariston Dairy Products, REDC of Central New York also awarded nearby Queensboro Farm Products \$293,000 in grants

toward \$2 million in plant upgrades and facility renovation to supply milk to Ariston Dairy. The Queensboro facility is located just across the street from the future Ariston Dairy site.

DeShaw notes that while Queensboro will not be the only milk supplier to the plant, the fact that it is a local supplier is another gain for the village of Canastota. The upgrades at Queensboro will add five jobs to the existing 40 at the company, she says.

At the onset, Ariston Dairy Products plans to produce about 50,000 pounds of yogurt per week and 500,000 pounds of Feta per week, Pappas says, noting the company also plans to add production of other cheeses — such as Cheddar, Swiss, American and cream cheese — in the future. CMN

NASS

Continued from page 1

averaged 1,742 pounds in November, up 2 pounds from November 2012.

NASS says there were 8.50 million on cows on farms in the 23 major milk-producing states in November, 4,000 less than in October 2013 but up 22,000 head from a year earlier. Production per cow in the 23 major states averaged 1,762 pounds in November, up 1 pound from November 2012.

California led the nation's milk production with 3.28 billion pounds of milk produced in November, up 0.6 percent from a year earlier. There were 1.78 million cows on California farms in November, down 1,000 head from October 2013 but up 1,000 head from November 2012. Production per cow in California averaged 1,845 pounds in November, a 10-pound increase from a year earlier.

Wisconsin followed with 2.21 billion pounds of milk in November, a 0.6-percent decline from its production a year earlier. NASS reports there were 1.27 million cows on Wisconsin farms in November, 1,000 head less than in October 2013 but the same number as in November 2012. Production per cow in Wisconsin averaged 1,735 pounds in November, down 10 pounds from a year earlier. CMN

Milk Production — November 2013

	Nov. 12	Nov. 13	Pct. Chg.	YTD 2012	YTD 2013 *	Pct. Chg.
Arizona	350	353	0.9	4,133	4,110	-0.6
California	3,264	3,284	0.6	38,413	37,778	-1.7
Colorado	262	271	3.4	2,940	3,033	3.2
Florida	178	181	1.7	2,145	2,183	1.8
Idaho	1,092	1,072	-1.8	12,439	12,326	-0.9
Illinois	157	153	-2.5	1,782	1,784	0.1
Indiana	299	308	3.0	3,422	3,550	3.7
Iowa	367	366	-0.3	4,046	4,190	3.6
Kansas	227	244	7.5	2,490	2,683	7.8
Michigan	729	733	0.5	8,139	8,357	2.7
Minnesota	739	725	-1.9	8,285	8,379	1.1
Missouri	110	104	-5.5	1,290	1,244	-3.6
New Mexico	646	641	-0.8	7,475	7,395	-1.1
New York	1,058	1,080	2.1	12,080	12,358	2.3
Ohio	435	425	-2.3	4,893	4,949	1.1
Oregon	197	196	-0.5	2,309	2,302	-0.3
Pennsylvania	847	845	-0.2	9,599	9,681	0.9
Texas	761	779	2.4	8,793	8,809	0.2
Utah	156	165	5.8	1,788	1,787	-0.1
Vermont	207	207	0.0	2,351	2,388	1.6
Virginia	137	140	2.2	1,580	1,592	0.8
Washington	493	502	1.8	5,719	5,817	1.7
Wisconsin	2,218	2,205	-0.6	24,874	25,293	1.7
23 STATE TOTAL	14,929	14,979	0.3	170,955	171,994	0.6
EST. U.S. TOTAL	16,008	16,025	0.1	183,503	184,351	0.5

Note: Production reported in millions of pounds. Source: National Agricultural Statistics Service. *YTD figures include preliminary current month plus revised previous months.

NEWS/BUSINESS



FLAVOR

Continued from page 1

more flavor-filled butter products and using butter in the kitchen.

"There has been a significant rise in innovation in the category. Along with long-term trends in natural products, demographic changes are going on with today's consumers, who are more geared toward flavorful products," he says.

"The other thing to mention is the impact of the Food Network, particularly on a younger generation," he says. "They are just learning to cook and bake, learning about the benefits of butter and the flavor, color and texture it adds to recipes that you don't get with margarines and spreads."

ABI is promoting the use of real butter through the "Go Bold With Butter"

campaign, which includes a website with recipes and tips on using butter. Additionally, the campaign includes a presence on Twitter, Pinterest and Facebook, which Riemersma says helps reach a younger audience and educate the next generation on the benefits of butter.

David Freedheim, CMAB sales consultant, also points out that as baking from scratch has become more popular, so has the use of real butter. Among CMAB's butter promotions are retailer baking events and baking sales that showcase butter among other baking ingredients.

"The functionality and taste of real butter, especially in baking, cannot be replicated by a dairy substitute," Freedheim says.

European-style butters with a higher butterfat content, used by many chefs, have received an extra boost in

sales from pro-baking trends. Campbell says Plugra European-Style Butter, which has an 82-percent butterfat content (vs. 80 for conventional butter), has seen the most growth among all of DFA's butter brands.

"Baking is a big driver," she says. "People are becoming more interested in gourmet food and trying new recipes. With cooking shows, Pinterest, blogs and the social sharing culture, I think people are baking more, and using more butter."

Campbell says Plugra has seen more growth in foodservice as well as retail, as chefs become aware of its performance. Due to this brand's increasing popularity, DFA recently introduced a new tub option for Plugra.

"We've observed that consumers like products that are convenient — items that are in a tub, easy to grab and convenient for daily use," she says, adding that many butters currently available in tubs are still blends. "The Plugra tub contains the same great product that consumers are used to buying in an 8-ounce solid. There are not too many tub products on the market that contain 100-percent butter."

The DFA-owned brand Keller's Creamery also recently unveiled new packaging for its butter sculptures — starting this season with its 4-ounce Christmas trees — that provides a more detailed sculpture design, additional support for the sculpture and decreased manufacturing time. DFA will offer the new packaging for its Easter lamb and Thanksgiving turkey butter sculptures in 2014 as well. DFA says orders for the Christmas trees alone have doubled over the last two years.

• Export opportunities

From January-October this year, the United States has exported more than 142 million pounds of butter — already more than the full-year totals

of each of the previous four years. According to the U.S. Dairy Export Council, butterfat exports in the June-October period were more than triple the volume of a year ago. Most of the 2013 volume has gone to the Middle East/North Africa.

"We see tremendous potential for butter exports," Freedheim says, adding that different product sizes may be required for international markets. "But the potential is great with an unserved market on quality natural butter."

Riemersma says as butter exports are expected to reach a record year in 2013, the United States is building a very strong case to be the preferred place to purchase butter.

"Our manufacturers have done a lot of work in the last five to seven years to meet quality expectations and global standards," he says, noting that global sales are different from U.S. sales. "There's a learning process that goes with it. We have excellent manufacturers here. Once we get details squared away, our manufacturers are producing some of the best products in the world."

ABI works with other industry partners such as the National Milk Producers Federation to try to eliminate any barriers to trade, keep borders as open as possible for butter and try to create additional export markets, Riemersma says. The industry group also works to provide insights, analysis and trends for manufacturers so they can know what global customers are looking for and continue to meet demand.

Dimataris says California processors will continue to fuel Asia's growing desire for bulk unsalted 82-percent butter going forward. He sees a lot of new opportunities for the coming year.

"We also see increased butterfat sales in 2014 going to Asian countries in the form of ghee or 'clarified butter.' This is another growth opportunity that California processors have been anticipating," Dimataris says. "Part of that growth will come from butter blends for the Korean and Southeast Asian markets — our international team will be facilitating this growth during 2014 as well."

Riemersma says with continued global shortages, the demand for butter — and opportunity for U.S. producers — will continue to grow. He points to the Bain Report released in 2009 by the Innovation Center for U.S. Dairy, which predicted an emerging "latent demand gap" that would exist by 2013.

"The United States is one of the countries primed to fill that gap. We are encouraging manufacturers to make sure they understand what global customers want and put in place the technology to satisfy that demand," he says. "There is no doubt that the demand is going to be there. We're just making sure we have enough to fulfill it." CMN

PEOPLE



Comings and goings ... comings and goings

Food Marketing Institute (FMI), Arlington, Va., is welcoming **Douglas E. Baker** as its vice president of private brands. Baker has nearly three decades of food-retailing and manufacturing experience.

Dirk Tachick has recently joined **Foremost Farms USA**, Baraboo, Wis., as senior vice president of operations. Tachick was formerly the vice president of continuous improvement at Hillshire Brands Co., where he spent 16 years in various roles. His new responsibilities will include cheese and ingredient operations, engineering services and supply chain management.

Nu-Tek Food Science, Minnetonka, Minn., has recently announced **Peter**

Kaye as their chief marketing officer. Kaye has more than 20 years of marketing experience, most recently as president of marketing at Honest Tea. He held general marketing roles at Coca-Cola, Diageo, Dannon and Nestlé.

ProActive Solutions USA, Green Bay, Wis., has recently announced new additions to its team: **Sharla Adrian**, comptroller, **Trevor Babcock**, agriculture quality specialist, New York, **Dave Nicks**, food quality specialist, Iowa, **Ben Plutz**, food quality specialist, **Cathy Semrau**, customer service, **Conrad Shepard**, vice president of food business, and **Mike Welsing**, vice president of maintenance, shipping and supply division. CMN

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NEWS/BUSINESS



Aspartame is safe, according to risk assessment from European Food Safety Authority

BRUSSELS, Belgium — Aspartame and its breakdown products are safe for human consumption at current levels of exposure, according to the European Food Safety Authority (EFSA) in its first

full risk assessment of the sweetener, released last week.

“This opinion represents one of the most comprehensive risk assessments of aspartame ever undertaken. It’s a

step forward in strengthening consumer confidence in the scientific underpinning of the EU food safety system and the regulation of food additives,” says Alicja Mortensen, chair of EFSA’s Panel on Food Additives and Nutrient Sources Added to Foods (ANS Panel).

Following a detailed analysis of all available scientific research on aspartame and its breakdown products, including both animal and human studies, the ANS Panel concluded that the current acceptable daily intake (ADI) of 40 milligrams per kilogram body weight per day is safe for the general population. However, in those suffering from the medical condition phenylketonuria (PKU), the ADI is not applicable, as they require strict adherence to a diet low in phenylalanine, an amino acid found in proteins.

Following a thorough review of evidence, experts ruled out a potential risk of aspartame causing damage to genes and inducing cancer. EFSA’s experts also concluded that aspartame does not harm the brain or nervous system, or affect behavior or cognitive function in children or adults. With respect to pregnancy, the panel noted that there was not risk to the developing fetus from exposure to phenylalanine derived

from aspartame at the current ADI (with the exception of women suffering from PKU).

The U.S.-based Grocery Manufacturers Association (GMA) issued a statement, welcoming the EFSA’s finding.

“These findings are further supported by decades of scientific research and determinations by numerous regulatory agencies, including the U.S. Food & Drug Administration, that have confirmed the safety of aspartame in food and beverage products,” GMA says.

The opinion from EFSA makes clear that the breakdown products of aspartame (phenylalanine, methanol and aspartic acid) also are naturally present in other foods (for instance, methanol is found in fruit and vegetables). The contribution of breakdown products of aspartame to the overall dietary exposure to these substances is low.

EFSA’s experts examined all uncertainties related to the evaluation of aspartame, and the opinion explains how these were addressed in the risk assessment to ensure that potential risks from aspartame were not underestimated.

To read the full opinion, visit www.efsa.europa.eu/en/efsajournal/pub/3496.htm. **CMN**

Chobani increases production, innovation at Twin Falls plant, reaches capacity milestone

NEW BERLIN, N.Y. — Greek yogurt maker Chobani Inc. recently announced that its Twin Falls, Idaho, facility has reached optimal production capability, a milestone the company has achieved in less than a year.

This will serve to support the continued growth and demand for Chobani Greek Yogurt as its sales have increased 32 percent year-to-date and are projected to grow even higher in 2014, company officials say.

“Our Twin Falls facility is ready to take on the increased production capacity and innovation it was designed for.”

Hamdi Ulukaya
CHOBANI INC.

“Our Twin Falls facility is ready to take on the increased production capacity and innovation it was designed for in order to help us meet the remarkable growth we’re experiencing,” says Hamdi Ulukaya, founder and CEO, Chobani. “This accomplishment allows us to sustainably and efficiently meet rising national demand and is a testament to the hard work of our new leadership, as well as those who have been with us from the beginning.”

In addition to its original plant in upstate New York, Chobani Greek Yogurt has a facility in Twin Falls that opened in late December 2012 and is the largest yogurt

facility in the world, the company says.

To support the supply and distribution of its products throughout the country, Chobani will rebalance and optimize the production of its yogurt between its facilities in upstate New York and Twin Falls, increasing production in Twin Falls given its design, size and innovation capability while Chobani’s New York facility will remain the key manufacturing and distribution hub of Chobani’s East Coast region, the company says.

Chobani’s Twin Falls plant is a state-of-the-art facility that was built from the ground up through a \$450 million investment and 1.7 million work hours, company officials say.

In its first year of production, Chobani focused on making its Twin Falls plant not just a leader in size, but in cleanliness, safety and innovation, the company says.

“Our commitment to the craft and quality of our products has never been deeper, our Twin Falls factory has never run better and our confidence in delivering more cups of yogurt to more people has never been stronger” says Andreas Sokollek, senior vice president of supply chain and operations, Chobani.

Since choosing Twin Falls as its second home, Chobani worked closely with the community in support of various local initiatives, the company notes. Chobani has initiated a job training program in conjunction with the College of Southern Idaho, and the Shepherd’s Gift Foundation, Chobani’s charitable arm, has supported the Southern Idaho Children’s Learning Center, given weekly donations to Idaho food banks, sponsored the Twin Falls county fair and Twin Falls Rapids Soccer Club, among others. **CMN**

Müller opens new butter plant in England

MARKET DRAYTON, England — Müller Group recently held the formal opening of its new \$23 million (17 million euro) state-of-the-art butter making plant here in Shropshire, England.

Theo Müller Sr., owner of Müller Group says his company is making substantial progress in the United Kingdom and Ireland and points to recent investments including the acquisition of fresh milk processor Müller Wiseman Dairies, a chilled desserts factory in Minsterley, England, and Nom UK’s yogurt manufacturing facility in Telford, England.

The company plans to extend its range of products made at the new butter plant, which initially will manufacture 25-kilogram and 10-kilogram blocks of salted, unsalted and lactic butter for food

manufacturing and food ingredient industries. Consumer demand has prompted the company to accelerate its plans to install a packet butter operation so it also will be able to offer 250-gram products to retail and foodservice sectors by early summer 2014.

“It is almost 21 years since our initial investment in the yogurt factory here in Market Drayton and the introduction to the UK of Müller corner, and whilst there is a lot to do, I feel that we are now coming of age in the UK and Ireland,” Müller Sr. says. “By investing in new products and highly efficient manufacturing facilities, we aim to offer customers the means by which their consumers can access great dairy products made in Britain with milk produced by British dairy farmers.” **CMN**


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NEWS/BUSINESS



Judge dismisses misbranding lawsuit for products labeled as 'soymilk,' 'almond milk'

SAN FRANCISCO — A U.S. district judge recently dismissed a lawsuit against Dean Foods Co., WhiteWave Foods Co. and WhiteWave subsidiary Horizon Organic Dairy that claimed the companies were "misbranding" various products by using the terms "soymilk," "almond milk" and "coconut milk."

In their complaint filed April 29 in the U.S. District Court for the Northern District of California, plaintiffs Alex Ang and Kevin Avoy allege that defendants misbranded Silk products by using names like soymilk, almond milk and coconut milk since the prod-

ucts are plant-based and FDA defines "milk" as a substance coming from lactating cows. Plaintiffs allege use of these terms violates the standard of identity for milk.

However, the dairy companies argue that the plaintiffs' claims attempt to impose new requirements concerning the standard of identity for milk. They filed a motion to dismiss the case.

U.S. District Judge Samuel Conti agreed with the dairy companies and dismissed the case Dec. 10.

"The claim stretches the bounds of credulity," Conti says in the ruling.

"Under plaintiffs' logic, a reasonable consumer might also believe that veggie bacon contains pork, that flourless chocolate cake contains flour or that e-books are made out of paper."

Conti adds that because the words "soy" and "almond" precede "milk" in the product names, it is obvious to "even the least discerning of consumers" that the products are not produced by dairy cows.

Conti acknowledges plaintiffs' claims that FDA has sent warning letters to soymilk manufacturers notifying them that the products are mislabeled;

however, he says the "brief statements" are "far from controlling" because FDA has used the term "soymilk" itself in other public communications.

Since FDA has not adopted a uniform interpretation for what such products should be called, Conti says he agrees with defendants that the terms "soymilk" and "almond milk" are accurate descriptions.

"For the reasons set forth above, defendants' motion to dismiss is granted, and plaintiffs Alex Ang and Kevin Avoy's claims are dismissed with prejudice," Conti writes in the decision. **CMN**

ADPI accepting Award of Merit nominations

ELMHURST, Ill. — The American Dairy Products Institute (ADPI) is now accepting nominations for its 2014 Award of Merit. The award, established in 1991, recognizes individuals who have made an outstanding contribution to the processed dairy industry.

Recommendations for this year's award should consider the nominee's role in promoting the use of processed dairy products. Any significant contribution to the industry in the areas of product development, marketing or promotion, manufacturing, technological advances, equipment,

packaging, transportation, storage or trade, or any other innovation, as well as participation in related industry organizations, may be taken into account when nominating an individual for the Award of Merit.

Nominations must be received by Monday, Feb. 10. The recipient of the award will be honored at the 2014 ADPI/American Butter Institute Annual Conference luncheon on Monday, April 28, at the Hyatt Regency in Chicago.

For more information contact Dave Thomas, ADPI CEO, at 630-530-8700 or dthomas@adpi.org. **CMN**

Foremost Farms recognized for sustainability

BARABOO, Wis. — Foremost Farms USA has been recognized as a Green Professional for its commitment to sustainability as part of the Green Masters Program established by the Wisconsin Sustainable Business Council.

Applicants to the Green Masters program are judged on a comprehensive range of sustainability issues, from energy to water use to educational outreach and governance. More than 160 Wisconsin businesses are participating in the program, where the top 20 percent achieve the highest "Green Master" designation.

"Foremost Farms is honored to be associated with the Wisconsin Sustainable Business Council and participate in the Green Masters Program," says Michael McDonald, vice president-environmental, health, safety and sustainability. "We believe that acting in an environmentally, socially and financially responsible manner makes good business sense."

McDonald adds that Foremost Farms' sustainability efforts are centered around people, planet and profitability. For example, efforts include:

- Developing goals and strategies to reduce greenhouse gas emissions;

- Finding effective and efficient ways to transfer the energy from dairy products that have been cooled or preheated;

- Reducing overall energy usage at dairy plants;

- Replacing light bulbs, appliances and manufacturing equipment with modern, energy-efficient models;

- Installing motion sensors, timers or other lighting controls at plants and offices;

- Constructing an industrial wastewater treatment facility with a fellow dairy processor that captures the methane produced in anaerobic processes and fuels an internal combustion engine-driven electrical generator that creates electricity which is sold to a local utility company;

- Working with customers to minimize packaging materials and placing finished dairy products in reusable containers; and

- Recycling packaging materials, office paper and computer equipment.

Foremost Farms' Sustainability Council reviews progress toward its annual goals on a quarterly basis and establishes new targets for the coming year. **CMN**

Glanbia plans to build new UHT milk facility, locate EMEA nutrition head office in Ireland

KILKENNY, Ireland — Glanbia plc recently announced two new investments in Ireland that will create 90 jobs in Monaghan and Dublin.

Glanbia Consumer Products, owner of the Avonmore and Premier brands, will build a new UHT (ultra heat treated) facility in Monaghan, Ireland, which will produce long-life fluid milk and cream for export to emerging markets such as China, Europe and the Middle East. The new facility is expected to be operational by early 2014 and will employ up to 40 people.

This announcement follows increased collaboration between Irish and Chinese government officials, Glanbia notes, adding that China is active in seeking sustainable sources of quality dairy products globally to meet growing domestic demand.

"The new state-of-the-art UHT facility is a key part of our strategy to develop an international business for Irish liquid milk and cream products," says Colin Gordon, CEO, Glanbia Consumer Products. "There is a strong business case for this investment, and we have had an excellent response from potential customers globally."

In addition to the new UHT plant in Monaghan, Glanbia has announced its Global Performance Nutrition division is locating its Europe Middle East and Africa (EMEA) head office in Dublin to support the international growth of its sports nutrition brand family. This development, combined with a number of new positions being created in Glanbia's Global Ingredients and Business Services divisions, will create an additional 50 jobs in the new offices in Dublin. **CMN**



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