Cheese tourism gives travelers chance to connect with source

By Rena Archwamety

MADISON, Wis. — Instead of a weekend at the cabin or a day at the beach, the culinary-curious now have increasing opportunities to take part in cheese tourism: visiting dairy farms, learning how cheese is made and discovering new varieties at cheese festivals. As more people become interested in local and artisanal foods and where they come from, tour organizers have seen an opportunity to build a bridge from the consumer to the source.

“A lot of people go away on vacation to get away, but they’re not building a connection to day-to-day life,” says Leah Mayor, founder and principal of Taking Root, which organizes “artisanal adventures” including trips to farmstead cheesemakers, wineries and other agri-tourism destinations on the East Coast.

“The remarks I get mostly are about feeling a sense of connection, and the way they think about their relationship with food,” Mayor says of the feedback she’s received from her tours. “They walk out of the experience with a connection to something integral to life.”

Cheese tourism is not new, but it is becoming more organized, popular and in-demand. Tours often are offered at dairy farms and cheesemaking facilities, and cheese festival organizers have found tour offerings very popular among attendees.

The Wisconsin Original Cheese Festival has offered two tours for each of its last two years, but this year its organizer Jeanne Carpenter is adding a third tour due to their high demand. Each tour during the festival this fall will take attendees both to a dairy and a cheese plant.

“People get that first-hand experience tend to be fans for life. They’re the best salespeople you can ask for.”

The annual California’s Artisan Cheese Festival, which takes place in the spring, has seen so much demand from attendees for tour offerings that founder Lynne Devereux recently extended the cheese tours year-round.

“Every year we do one weekend of tours. This March on the Friday when we put the tours on the website, they sold out within 48 hours,” Devereux says. “They always have been popular, but this has reached a tipping point.”

Inspired by the growing interest in tours at the festival, Devereux recently launched Cheese Country Tours to give more people the opportunity to visit dairies and creameries in Northern California. Each tour visits three farms and/or creameries in Sonoma and Marin counties and is limited to 20 people. Each tour includes coach transportation and a guide who is versed in the area’s history and cheeses. Separate itineraries are designed for consumers or food trade professionals.

The first tour, “One Valley, Three Milks,” was June 15 and visited Bellwether Farms, Valley Ford Cheese Co. and Two Rock Valley Cheese. This tour will be repeated Aug. 18.

The farms and cheesemakers have been receptive to having people visit, Devereux says, and she takes care to be respectful of their workload.

“１’s really bringing people into a working environment, where the animals are being milked and cheese is being made,” Devereux says, adding Turn to TOURISM, page 10.

U.S. rights to export variety of cheeses to Korea upheld

WASHINGTON — The U.S. Dairy Export Council (USDEC), National Milk Producers Federation (NMPF) and the International Dairy Foods Association (IDFA) welcome the release by the U.S. Trade Representative’s Office (USTR) yesterday of letters between USTR and the South Korean government, which contain important clarifications regarding the ability of U.S. cheese manufacturers to continue shipping to Korea a wide variety of cheeses of importance to the U.S. dairy industry. Korea is currently the No. 2 export market for U.S. cheese.

The text of the Free Trade Agreement (FTA) that Korea negotiated several years ago, says Jerry Kozak, USDEC, NMPF and IDFA say they view the letters released today by USTR as providing these important assurances for the cheese names listed above.

Production of milk in major states up 1.5 percent in May

WASHINGTON — Milk production in the 23 major milk-producing states totaled 16.04 billion pounds, up 1 percent from May 2010, according to preliminary data recently released by USDA’s National Agricultural Statistics Service (NASS). (All figures are rounded. Please see CMM’s Milk Production chart on page 11.)

April revised production in the 23 major states, at 15.47 billion pounds, was up 1.7 percent from April 2010. The April revision represented an increase of 3 million pounds or less than 0.1 percent from last month’s preliminary production estimate.

For the entire United States, May production is estimated at 17.27 billion pounds, 1.3 percent above production a year earlier. Production per cow for the entire United States was estimated 31, 2010, according to data released this week by USDA’s National Agricultural Statistics Service (NASS).

Natural American

U.S. cheese in cold storage is up from April

WASHINGTON — Natural cheese in cold storage totaled 1.05 billion pounds as of May 31, up 1 percent from April 30, 2011’s 1.04 billion pounds and 2 percent more than the 1.03 billion pounds in cold storage as of May 31, 2010, according to data released this week by USDA’s National Agricultural Statistics Service (NASS).
MARKET INDICATORS

Chicago Mercantile Exchange
Cash prices for the week ended June 24, 2011

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
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<td>+1</td>
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</tbody>
</table>

Weekly average (June 20-24): Butter: $2.0696 (−0.0039); 40-lb. Blocks: $2.1300 (−0.0175).

Cheese Futures® for the week ended June 23, 2011
(All prices are available by visiting CMX® online at www.cmx.com.)
*Total Contracts Traded/Open Interest reflects additional months not included in this chart.

Dairy Whey Futures® for the week ended June 23, 2011
(All prices are available by visiting CMX® online at www.cmx.com.)
*Total Contracts Traded/Open Interest reflects additional months not included in this chart.

**Note:** Cheese Market News has made every effort to provide accurate current and historical market information. However, we do not guarantee the accuracy of these data and do not assume liability for errors or omissions.

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International Dairy Markets

June 24, 2011

Western and Eastern Europe

Butter: 82 percent butterfat $5.875(-75)–$6.100(50).


Whole Milk Powder: 26 percent butterfat $4.300(+100)–$4.525(75).

Whey Powder: Nonhydrophilic $1.250(+100)–$1.450(50).

Oceania

Butter: 82 percent butterfat $4.400(100)–$5.050(50).

Cheddar Cheese: 39 percent maximum moisture $4.400(+150)–$4.500(-300).

Skim Milk Powder: 25 percent butterfat $4.700(50)–$4.800(450).

Whole Milk Powder: 26 percent butterfat $5.800(50)–$6.100.

*Source: Dairy Market News. Prices reported in U.S. dollars per metric ton, FOB. Port. To convert to price per pound, divide price by 2.2046 pounds.

Dry Products*

June 24, 2011

NONFAT DRY MILK

Central & East: low/medium heat $1.6400–$1.7300(+1);
milky $1.6900–$1.7000.

West: high heat $1.7200–$1.8000.

low/medium heat $1.6100(+1)–$1.7125(+1 1/4);
milky $1.6300–$1.6500(+1 1/2).

high heat $1.6750(+1/2)–$1.850. Calif. manufacturing plants: extra grade/grade A weighted ave. $1.6931c (.0327)
based on 10,586,808 lbs. Sales to ECC. 0 lbs.


EDIBLE LACTOSE (FOB) Central & West: $.3600–$.6000; mostly $.4300–$.5100.

DRIED WHEY

Central: nonhydrophilic $4.8500(600)–$5.000 (+1 1/2);
milky $4.9000–$5.300(+1 1/2).

West: nonhydrophilic $5.1000(600)–$5.400(+1 1/2);

ANIMAL FEED (Central): Whey spray milk replacer $3.880–$3.850.

WHEY PROTEIN CONCENTRATE (34 percent): $1.5900–$1.7225(+ 4/3);
milky $1.5400–$1.500.

DRIED BUTTERMILK (FOB) Central & East: $1.500(1)–$1.6300.

(FOB) West: $1.400–$1.450; mostly $1.400–$1.450(1/4).


*Source: USDA Dairy Market News

MARKET INDICATORS

NEW ORLEANS — Glanbia Nutritional, a division of Glanbia plc, recently introduced OptiSol 1030, a high dairy protein concentrate designed for frozen yogurt systems.

OptiSol 1030, which harnesses the nutritional value of protein for consumers who want to manage weight and improve safety levels, adds to Glanbia Nutritional’s lineup of OptiSol clean label ingredients. OptiSol 1030 was introduced this month at the Institute of Food Technologists (IFT) Annual Meeting and Expo in New Orleans.

Tim Harried, business development manager at Glanbia Nutritional, notes that frozen yogurt is a popular choice for consumers looking for a lowfat, nutrient-rich alternative to ice cream. OptiSol 1030 combines the functionality of high dairy protein with improved flavor and smoother texture, creating a fresh-tasting experience for consumers, he says.

Designed to be highly soluble, the new ingredient can be easily incorporated into frozen yogurts and is particularly suitable for incorporation into Greek-style high protein frozen yogurt. In addition, manufacturers can benefit from the better cost-in-use systems and simplified formulation process, he adds.

“We strive to develop functional ingredients that open up new application opportunities, benefitting consumers and manufacturers alike,” Harried says. “OptiSol 1030 is a valuable addition to the well-established OptiSol range, providing an innovative approach to higher functionality and fortification of frozen desserts.”

CMN
A critical time for our nation and our industry

Our economy continues to lay as market confidence has disappeared, and not enough has been done to sow the seeds of optimism about the future. Regulatory burdens on industries continue to grow along with the bureaucracy that supports them. Consumers are paying more for food as feed and fuel costs drive many product costs higher and higher. International trade policies keep people in the developing world in poverty by denying them a way to make a living and keep food on the table. All of this limits our U.S. dairy industry’s opportunity for growth. But we can play an important role in doing something about it by starting with appropriate dairy policy reforms that encourage growth and innovation in the U.S. dairy industry and at the same time give opportunity to other parts of the world to participate in the global economy so their incomes will rise and they can afford our products.

Everyone wishes we could bring policy ideas to Capitol Hill that are embraced by all in the industry, including us. But we can’t go along with policies that will lead us in the wrong direction. Rep. Collin Peterson likes to say, “IDFA agrees with 75 percent of the National Milk Producers Federation’s plan,” but that misses the more important point. We appreciate the effort to find common ground, yet overall the Foundation for the Future will affect the U.S. dairy industry’s future so negatively that IDFA recently voted to reject it.

Two parts of the NMPF package are simply unacceptable. The plan relies primarily on a “growth management” program, called the Dairy Market Stabilization Program, that will limit milk production and impede the growth of U.S. dairy production and processing. It will hurt exports, encourage imports and keep us from being consistent, reliable trade partners. All of this will keep producers and processors from expanding, and thousands of jobs for our struggling economy will be lost.

We are not embellishing the facts or opposing the proposal just for argument’s sake; this assessment comes from analysis done by the Food and Agriculture Policy Research Institute (FAPRI) and can be found on NMPF’s website. Our chief economist, Dr. Bob Yonker, recently completed an economic review that summarized the analysis, and these facts, particularly on exports and employment, stand out. I urge you to visit keepdairystrong.com to read Bob’s eye-opening review in the Highlights section.

The NMPF package also adds complexity to the already complex federal milk marketing order system. We would rather follow the KISS principle — Keep it Simple, Stupid — and completely reform this system and phase out government pricing and pooling. Pricing provisions that may have been necessary during the Depression are now in the way of milk moving to its highest-value use, and they discriminate against a fluid-milk industry that has been dealing with consumption declines for more than 30 years.

Getting back to Rep. Peterson, let’s work together to grow our economy, create more jobs and expand our international markets. Let’s get government off the way, and give our dairy farmers and dairy businesses the risk management tools they need to manage price volatility like all other commodities are able to do. It’s time to make our farms and businesses sustainable in the marketplace, not through government programs.


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

Elmhurst Dairy files lawsuit against Starbucks, Bartlett, Dean Foods over contract dispute

NEW YORK, N.Y.—Elmhurst dairy, based in Queens, N.Y., recently filed a lawsuit in the Queens County Supreme Court against Starbucks Corp., Starbucks’ distributor Bartlett Dairy and Dean Foods Co. over Starbucks’ plans to shift its source of milk from Elmhurst Dairy to Dean Foods and/or Tuscan/Lehigh Dairies, a subsidiary of Dean Foods.

According to Elmhurst, at present, a substantial percentage of its business is attributable to the milk it processes for Starbucks, and it maintains that “the sudden loss of this business could force Elmhurst, like every other New York City-based milk plant before it, to close its doors.”

Elmhurst Dairy employs 252 workers in its processing plant in Jamaica, Queens, with more than 450 other people employed on-site by distribution and support operations. The dairy since 2003 has supplied milk to Starbucks through a distributor, Bartlett Dairy, under an agreement that Elmhurst says extends to November 2013.

According to the text of Elmhurst’s complaint, on or about May 12, 2011, Bartlett Dairy President Thomas Malave Jr. informed Jim Rosa, plant manager for Elmhurst, that beginning on May 23, 2011, Bartlett would be delivering milk processed by Dean Foods to all Starbucks stores currently provided with Elmhurst milk by Bartlett.

“Malave inexplicably and unjustifiably blamed Elmhurst for this planned change in business practices, which would run afoul of Bartlett’s obligations under the contract,” Elmhurst says.

According to the complaint, later in May 2011 counsel for Elmhurst sent correspondence to both Starbucks and Dean Foods (and Tuscan/Lehigh Dairies) notifying them that breach of the contract’s exclusivity provision and interference with the contract would present an immediate and severe threat to Elmhurst’s viability as a business and would create irreparable harm. In this same correspondence, counsel for Elmhurst requested assurances that Starbucks and Dean Foods would not interfere with Elmhurst’s contractual rights.

“To date, neither Starbucks nor Dean has provided any such assurance,” Elmhurst says.

A motion hearing has been scheduled for June 27. Starbucks says that in the meantime, it will work closely with its partners, its local distributor and new dairy provider to ensure a seamless transition of the supply of dairy products to its New York City stores.

Elmhurst maintains that the move will result in no New York City job losses, noting that in a court affidavit, Bartlett stated that Elmhurst advised it that “if Elmhurst lost the Starbucks volume, it would not have to lay anyone off but rather it would merely cut the substantial overtime it is currently giving its workers.”

Starbucks also says that Elmhurst’s own court papers show that milk which Bartlett sells to Starbucks represents less than 10 percent of Elmhurst’s overall business.

Bartlett has committed to honoring its existing contract with Elmhurst through 2013, which includes thousands of customers to which Bartlett distributes Elmhurst-processed milk,” Starbucks says.

Starbucks also notes that Elmhurst declined to participate in a dairy sourcing request for proposal (RFP) process for the New York City market that Starbucks initiated last fall.

“Our more than 3,000 Starbucks partners who work at our 185 stores in the city ensure we are making a difference in the neighborhoods we operate in every day” Starbucks says. “We continue to add new stores and partners to our New York City presence in addition to basing our Northeast regional headquarters in Manhattan.”

“Calls to Dean Foods and Bartlett Dairy seeking comment were not returned by press time.

Hydrite Chemical buys new Milwaukee site

BROOKFIELD, Wis. — Hydrite Chemical Co. recently announced it has purchased a new facility in Milwaukee to support its growth in chemical manufacturing.

The facility, which was previously the home of Unilever Food Solutions, will be one of the facilities to manufacture chemical solutions for the food industry. The facility, built in 1901, includes 133,000 square feet of manufacturing space and 15,000 square feet of office space, says Joe Weishar, vice president of operations, Hydrite Chemical Co.

“We will be reconfiguring the layout of the building to better service our customers. The company, which has operated in Brookfield, Wis., for 75 years, works with dairy and food companies throughout the Midwest.”

Please contact...
Lioni Latticini launches solar power at N.J. site

UNION, N.J.—Lioni Latticini, a manufacturer of Fresh Mozzarella products, has implemented the use of solar power at its facility.

Owners Giuseppe and Salvatore Salzarulo note they have always been committed to preserving the environment both personally and professionally. Throughout the years at their manufacturing facility, the Salzarulos have recycled various reusable industrial materials as well as taken measures to reduce electrical consumption by installing light-controlling devices to conserve energy.

This new initiative is furthering the company’s mission to protect the environment by generating “clean” energy.

“Together the G-20 nations are committed to increasing agricultural production through use of improved practices and technologies, and a commitment to new and expanded research and development.”

By May that same year, the G-20 supports the launch of an International Research Initiative for Wheat Improvement to help nations coordinate research efforts on the crop.

Vilsack notes the G-20 also recognizes the need for participation in global agricultural monitoring systems and early warning systems to improve crop production projects and weather forecasting, and calls upon international organizations to create links between existing global, regional and national systems.

“The need for market transparency and consistency with science-based rulemaking systems among our nations and the international community is stronger than ever,” Vilsack says. “Purposefully then, we support establishing the groundwork for an international agricultural market information system, or AMIS, that if fully supported and utilized will mitigate volatility and reduce market distorting signals by promoting greater shared understanding of food production and price information.”

Vilsack notes the G-20 also reaffirmed its opposition to erecting trade barriers through export bans.

“In particular, we recognize that food exports bans restricting humanitarian aid penalize the most needy,” he says. “Significantly, the G-20 members agree to remove food export restrictions for food purchased for humanitarian purposes.”

“Furthermore, our work to support innovation in the development of non-food feedstocks and next generation renewable fuels will continue to help offset instability in the energy market, which accounts for the bulk of food and commodity price fluctuations in the past decade,” he says. “In the end, this agreement is only as good as the actions we take together to aggressively confront food security’s difficult challenges, but our cooperation as reflected today is a significant achievement for the nearly 1 billion people grappling with hunger each day.”

BRUSSELS — The European Commission has cleared, under the European Union (EU) merger regulation, the proposed acquisition of the Italian dairy group Parmalat by Lactalis of France.

The commission’s investigation concluded that the transaction would not significantly impede effective competition in Italy or any other European Economic Area (EEA) countries.

In March, Lactalis acquired a 28.87-percent stake in Parmalat and on May 23 launched a public bid to purchase all the shares in Parmalat.

The European Commission investigated the competitive effects of the proposed acquisition in the different markets for dairy products such as the procurement of raw milk, fresh milk, long-life milk, cream and cheeses. It found that the proposed transaction would not significantly modify the structure of the relevant markets as the increases in market shares are negligible and a number of credible competitors would continue to exercise a competitive constraint on the merged entity.

The European Commission investigation also concluded that the combined entity would not be in a position to restrict competition in relation to the sourcing of raw milk or as a result of the expansion of its portfolio of products. The commission in 1989 was given the power to assess mergers and acquisitions involving companies with a turnover over above certain thresholds. Its duty is to prevent concentrations that would significantly impede competition in the EEA or any substantial part of it.

May licensed cheese imports down 7 percent

WASHINGTON — U.S. imports of cheese subject to licensing requirements totaled 11.7 million pounds in May, down 7 percent from May 2010 licensed cheese imports, according to data recently released by USDA’s Foreign Agricultural Service. January-May licensed cheese imports totaled 64.8 million pounds, up 21 percent from the same 2010 period. (The figures released by USDA are in kilograms; Cheese Market News has converted the data to pounds by multiplying by 2.2046.)

Licensed imports of Swiss and Emmenthaler with eye formation totaled 3.3 million pounds in May, down 25 percent compared to a year earlier. January-May licensed imports of these cheeses totaled 19.1 million pounds, up 11 percent from January-May 2010.

Edam and Gouda imports subject to licensing requirements totaled 967,925 pounds in May, up 24 percent from May 2010. Year-to-date licensed Edam and Gouda imports totaled 3.5 million pounds, up 34 percent from the first five months of 2010.

U.S. imports of Italian-type cheeses subject to licensing requirements totaled 750,578 pounds in May, down 21 percent from a year earlier. January-May imports of licensed Italian-type cheeses totaled 4.5 million pounds, up 7 percent from the same period last year.

Licensed Cheddar imports in May totaled 713,718 pounds, up 77 percent from May 2010. January-May licensed Cheddar imports totaled 3.5 million pounds, up 71 percent from the same 2010 period.

Licensed butter imports in May totaled 344,612 pounds, down 23 percent from May 2010. January-May licensed imports of butter totaled 3.0 million pounds, up 16 percent from the same months in 2010.

Imports of butter substitutes subject to licensing requirements totaled 67,740 pounds in May, down from 95,014 pounds in May 2010. January-May licensed imports of butter substitutes totaled 222,153 pounds, down from 5.0 million pounds during the same 2010 period.

January-May imports of high-tier cheese and other dairy products totaled 10.8 million pounds, up from 4.1 million pounds during the same period last year. Leading high-tier imports were Italian-type cheeses, which totaled 6.9 million pounds January-May.

Under EU regulation, European Commission approves Lactalis acquisition of Parmalat

GREEN Apple Energy, Long Branch, N.J., installed a 400.4-kilowatt solar manufacturing facility. The photovoltaic (PV) effect of the system is expected to produce approximately 474,000,000 kilowatt hours per year.

“That’s enough clean energy to offset the carbon dioxide emissions from over 1,000 barrels of oil and 50,000 gallons of gasoline all while reducing the impact on our country’s power grid,” Lioni Latticini representatives say.

Since generating solar energy this past March, the company has obtained more than 40 percent of its energy needs from renewable resources. CMN

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news/business

Group of 20 agricultural ministers reaches consensus on plan to curb food price volatility

PARIS — The Group of 20 (G-20) members meeting in Paris this week approved a deal to curb food price volatility and address food security.

U.S. Agriculture Secretary Tom Vilsack, who led the U.S. government’s delegation to the G-20 Summit of Agricultural Ministers in Paris June 22-23, notes this is the first meeting of all agricultural ministers in the Group of 20. In addition to the United States, the G-20 includes Argentina, Australia, Brazil, Canada, China, the European Union, France, Germany, India, Indonesia, Italy, Japan, Mexico, Russia, Saudia Arabia, South Africa, the Republic of Korea, Turkey and the United Kingdom.

The G-20 was established in 1999 to bring together major advanced and emerging economies to help bring stability to global markets.

“The consensus reached today by the G-20 Agricultural Ministers marks a historic union of resolve in combating the pressing challenges of hunger and food price volatility confronting our world with greater regularity,” Vilsack says. “Together the G-20 nations are committed to increasing agricultural production through use of improved practices and technologies, and a commitment to new and expanded research and development.”

May 23 launched a public bid to purchase all the shares in Parmalat.

The European Commission investigated the competitive effects of the proposed acquisition in the different markets for dairy products such as the procurement of raw milk, fresh milk, long-life milk, cream and cheeses. It found that the proposed transaction would not significantly modify the structure of the relevant markets as the increases in market shares are negligible and a number of credible competitors would continue to exercise a competitive constraint on the merged entity.

The European Commission investigation also concluded that the combined entity would not be in a position to restrict competition in relation to the sourcing of raw milk or as a result of the expansion of its portfolio of products.

The commission in 1989 was given the power to assess mergers and acquisitions involving companies with a turnover above certain thresholds. Its duty is to prevent concentrations that would significantly impede competition in the EEA or any substantial part of it.

FURTHERMORE, OUR WORK TO SUPPORT INNOVATION IN THE DEVELOPMENT OF NON-FOOD FEEDSTOCKS AND NEXT GENERATION RENEWABLE FUELS WILL CONTINUE TO HELP OFFSET INSTABILITY IN THE ENERGY MARKET, WHICH ACCOUNTS FOR THE BULK OF FOOD AND COMMODITY PRICE FLUCTUATIONS IN THE PAST DECADE,” HE SAYS. “IN THE END, THIS AGREEMENT IS ONLY AS GOOD AS THE ACTIONS WE TAKE TOGETHER TO AGGRESSIVELY CONFRONT FOOD SECURITY’S DIFFICULT CHALLENGES, BUT OUR COOPERATION AS REFLECTED TODAY IS A SIGNIFICANT ACHIEVEMENT FOR THE NEARLY 1 BILLION PEOPLE GRAPPLING WITH HUNGER EACH DAY.”

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AMS ups maximum SCC allowed in goat milk

WASHINGTON — USDA's Agricultural Marketing Service (AMS) in Tuesday's Federal Register published a notice amending the recommended manufacturing milk requirements by raising the maximum allowable somatic cell count (SCC) in producer herd goat milk from 1,000,000 cells per milliliter to 1,500,000 cells per milliliter.

AMS notes the action was initiated at the request of the National Association of Dairy Regulatory Officials (NADRO) and was developed in cooperation with NADRO, dairy trade associations and producer groups.

AMS says the change will ensure that goat milk can continue to be shipped, and it recognizes that goats have a need for different regulatory limits for somatic cells than cows.

The change becomes effective July 21, 2011. For more information, contact Susan Sauvelle with AMS at 502-720-5747; e-mail: Susan.Sauvelle@ams.usda.gov.

The National Conference on Interstate Milk Shipments (NCIMS) recently voted to reject a proposal to reduce the maximum threshold of allowable somatic cells in cow's milk at the farm level.

The National Milk Producers Federation (NMPF) had asked NCIMS voting delegates to reduce the somatic cell threshold from the current level of 750,000 cells per milliliter down to 400,000 cells per milliliter of milk starting in 2014, but NCIMS voted 26-25 to reject the proposal.
RESULTS
Continued from page 6

• Class 1: Cream Cheese
  Bronze Medal: Meyenberg Goat Products, Turlock, Calif., Garlic & Chive Cream Cheese.
  Bronze Medal: Meyenberg Goat Products, Turlock, Calif., Traditional.

• Class 7: Soft Fresh Cheese — open category, goat

• Class 6: White Surface Mold —

• Class 5: Medium Cheddar (aged over 3 months)
  • Class 6: Aged Cheddar (aged over 6 months)
  

• Class 10: Open Category — Goat, Sheep, Buffalo, Cow or Mixed
  Gold Medal: Cowgirl Creamery, Petaluma, Calif., Organic Colby.
  Silver Medal: Point Reyes Farmstead Cheese Co., Point Reyes Station, Calif., Toma.
  Silver Medal: Bleating Heart, Sebastopol, Calif., Sonoma Tomo.
  Silver Medal: Cowgirl Creamery, Petaluma, Calif., Buckaroo.
  • Class 11: Other — Not described above

SEMI-HARD CHEESE DIVISION

Best of Division: Vella Cheese Co. of California, Sonoma, Calif., Golden Bear.

• Class 1: Traditional Chevre

• Class 2: Open Category Goat
  Bronze Medal: Santa Maria Valley Creamery, Santa Maria, Calif., Organic Aged Cheddar.

• Class 3: Flavor Added
  Gold Medal: Redwood Hill Farm & Creamery, Sebastopol, Calif., Truffle Brie.

• Class 4: Grating or Grana Style
  Gold Medal: Redwood Hill Farm & Creamery, Sebastopol, Calif., Tomato Basil Brie.

• Class 9: Hispanic Style
  Bronze Medal: Karoun Dairies Inc., Sun Valley, Calif., Queso Fresco.

• Class 12: Eastern European, Indian

• Class 13: Open Category Goat
  Gold Medal: Cypress Grove Cheese, Arcata, Calif., Hamboolt Fog.

• Class 6: White Surface Mold —

• Class 5: Medium Cheddar (aged over 3 months)
  Bronze Medal: Organic Pastures Dairy Co. LLC, Fresno, Calif., Cheddar.

• Class 4: Cheddar (aged over 30 days)
  Bronze Medal: Organic Pastures Dairy Co. LLC, Fresno, Calif., Cheddar.

For more information circle 4 on the FAST FAX form on page 12.

June 24, 2011 — CHEESE MARKET NEWS®
Dairy Research Institute receives $1.1M to develop Dairy Farm Stewardship Toolkit

ROSEMONT, Ill.—USDA Secretary Tom Vilsack recently announced a $1.1 million Conservation Innovation Grant (CIG) to the Dairy Research Institute, an affiliate of the Innovation Center for U.S. Dairy. The funding will support the development of a Dairy Farm Stewardship Toolkit, designed to help dairy producers evaluate production techniques and identify potential improvements in management practices, which could increase profitability or reduce costs on the farm.

The grant, awarded through a nationwide competitive process, is made available through USDA’s Natural Resources Conservation Service.

The U.S. dairy industry is developing best practices and decision-support tools for producers, processors, manufacturers, transport and retail through a voluntary, industrywide effort to measure and improve dairy sustainability. The toolkit is among the first components of the Farm Smart project, which is creating a series of on-field decision-support tools for dairy and crop production management. Development of the toolkit, which will be national in scope, will begin with establishing a set of on-farm sustainability indicators that will be pilot-tested on farms. A broad group of stakeholders from the dairy industry and other experts will determine which indicators best describe the quality and quantity of economic, social and environmental value provided by farms. Examples of possible indicators include: a farm’s contribution to the local community through jobs and community relations; energy efficiency; food safety and quality; water quality and use; waste management; and greenhouse gas emissions.

At least 12 dairy producers in each of 10 regions across the country will participate in pilot tests. The 120 producer volunteers will represent a diverse set of farms, including small- and large-scale dairies, dairies with varying milk production methods and both conventional and organic dairies. On-farm pilot tests in designated areas will begin in October. When completed, the toolkit will enable producers to generate an analysis of their stewardship practices and help them communicate positive contributions their farm businesses have made to neighbors, community groups, consumers and customers.

For more information, visit www.usdairy.com/sustainability. CMN

Dairy groups partner for global research

ROSEMONT, Ill.—Six dairy organizations from around the world recently announced the formation of the International Dairy Research Consortium for Nutrition and Health, a new partnership to accelerate pre-competitive research on the nutrition and health benefits of dairy.

The founding partners include the Centre National Interprofessionnel de l’Économie Laitière (France), Dairy Australia, Dairy Farmers of Canada, the National Dairy Research Institute (United States), the Danish Dairy Research Foundation and the Dutch Dairy Association.

The consortium will advance dairy nutrition and health research by identifying common goals with the largest potential to increase dairy demand. It then will align the knowledge and resources needed to rapidly advance those research goals and for broadest application. Interest areas potentially include better understanding of how major nutrients and other components in milk may provide benefits related to metabolic health and chronic diseases.

“Dairy nutrition research is at a critical point in that there is mounting evidence indicating that dairy’s benefits extend beyond good nutrition and may reduce risk of several major chronic diseases, but more research is needed to fully substantiate these claims,” says Gregory Miller, president of the Dairy Research Institute and executive vice president of the National Dairy Research Institute. “Alignment through this consortium will accelerate our ability to firmly establish new benefits of dairy and its position as an essential part of a healthy diet.

Consortium partners in August will conduct their first official meeting to begin identifying common research priorities and developing an integrated research plan.

For more information on nutrition research, visit www.USDairy.com/dairyresearchinstitute. CMN

Pierre’s Ice Cream kicks off operations at new 35,000-square-foot plant in Ohio

CLEVELAND, Ohio — Pierre’s Ice Cream Co. recently kicked off operations at its new 35,000-square-foot ice cream factory here. The project completes Phase II of a master plan started in 1995 with the construction of Pierre’s Euclid Avenue corporate office and distribution buildings.

Construction on the plant, which is located adjacent to the west end of Pierre’s 56,000-square-foot headquarters and distribution center in Cleveland’s MidTown District, began last September. The new factory will replace Pierre’s former 34,000-square-foot production building located on Carnegie Avenue.

Cleveland Mayor Frank Jackson, Ward 5 Councilwoman Playlia Cleveland and U.S. Sen. George Voinovich joined Shelley Roth, president and CEO of Pierre’s, for ceremonial ribbon-cutting held June 13.

“It’s a very exciting day in the history of our company,” Roth says. “This new factory not only provides our experienced team the space and resources to continue the most delicious ice cream imaginable, but also will allow us to better serve and offer new products to our customers.”

Featuring state-of-the-art energy efficient automated production equipment, the new ice cream plant will provide Pierre’s the ability to produce up to eight times its previous capacity, the company notes.

New features include the installation of an automated flash-freeze spiral hardening system designed to enhance Pierre’s reputation for freshness and quality. In addition, special paneling, floors and equipment were added to ensure food safety.

The company also notes that new steam and hot water systems for liquid ingredients as well as new flavor tanks, mixing equipment, piping, pumps, filling equipment and conveyors also were installed.

For more information, visit www.pierres.com. CMN

Tests link illnesses to milk at school event

MADISON, Wis. — Officials from the Wisconsin Department of Health Services and Western Racine County Health Department recently announced that laboratory test results have linked an illness outbreak in Raymond, Wis., to unpasteurized milk from a local farm.

The Campylobacter jejuni bacteria that caused diarrhea among 16 individuals who drank raw milk at a school event earlier this month in Raymond, Wis., was found by state lab to be the same bacteria strain found in the milk from the farm. Additionally, interviews with event attendees revealed that consuming the unpasteurized milk was statistically associated with the illnesses. Health officials say this combination of laboratory and epidemiologic evidence indicates that the illnesses were caused by the unpasteurized milk consumed at the school event.

A pasteurized unpasteurized milk from the farm for the school event. The farm did not sell the unpasteurized milk, and there was no legal violation associated with the milk being brought to the school event. The farm is licensed and in good standing with the Wisconsin Department of Agriculture, Trade and Consumer Protection. CMN

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TOURISM
Continued from page 1

that the cheesemakers and the farms
where she does the tours are looking to
make connections with people.

“I’m a real passionate person about
making that connection,” she says. “Any-
thing that helps make that connection
between making the food and eating the
food helps sustain what they are doing,”

Cowgirl Creamery, which conducts
its own tours of its facilities in Peta-
luma and Pt. Reyes Station, Calif., is
on the itinerary for Cheese Country
Tours’ July 7 “Morning Milk, Afternoon
Cheese” tour.

Tours at the Petaluma facility, which
allow up to 24 people per tour, tend to
sell out a couple of days in advance, while
tours at the Pt. Reyes Station facil-
ity, which are capped at 15 people, usu-
ally are fully booked a month in advance,
according to Vivien Straus, marketing
coordinator, Cowgirl Creamery.

The tours at each facility are slightly
different, but both include histories
of the region's dairy industry, Cowgirl
Creamery and agricultural preserva-
tion. The Petaluma tour includes a
guided tour, cheesemaking demonstra-
tion, tasting and sampler bag of Cowgirl
Creamery cheeses, while the Pt. Reyes
Station tour is in a class format that
includes a presentation on the com-
pany's history and cheesemaking, an
up-close curd-making demonstration and
a guided tasting of all Cowgirl Creamery
cheeses. Cowgirl Creamery
also has started hosting cheese tast-
ing sessions at its retail locations in
Pt. Reyes Station, San Francisco and
Washington D.C.

“People love the tours. They’re re-
ally fun. I love doing them, and people
love coming,” Straus says. “You learn so
much. We get great groups of people.”

Straus says people who tour the
creamery often are surprised by how
cheese changes in taste from the be-
ginning to the end of the process, as
well as how simple yet complicated
cheesemaking can be.

“It’s only four ingredients. They don’t
know what rennet is, then they see how
it changes the milk and understand it,”
she says. “It just fascinates, learning the
science behind what they eat every day,
and makes it more interesting.”

In addition to leading visitors
through the science of cheesemaking,
Straus also promotes how it relates back
to farming, helps small farms survive
and celebrates the milk from a region.
“IT helps a lot when you understand a
story that makes it much more interest-
ing,” she says. “I want people to connect
to their food.”

That connection is what interested
Mayor, who has a background in sustain-
able tourism and has worked on tourism
development research and programs in
Thailand, Indonesia and Mongolia. Three
years ago, she started looking into
domestic travel as a means for income
for farmers and exposure for people
wanting to connect with local food, and
founded Taking Root.

She has partnered with Anne Saxel-
by of New York’s Saxelby Cheesemongers
for a number of day tours, and the two
are joining with Vermont’s Shelburne
Farms July 23-24 to host a tour of the
Vermont Cheesemakers Festival. The
group will tour Shelburne Farms and
make Cheddar with Shelburne master
cheesemaker Nat Bacon that Saturday
and attend the Vermont Cheesemakers
Festival Sunday.

In October, Saxelby Cheesemongers
and Taking Root are hosting another
“A Day A-Whey” farm field trip to see
farmstead cheese made at Sprout Creek
Farm, Poughkeepsie, N.Y., and to pick
apples at Terhune Orchard, Princeton,
N.J.

Mayor says these tours not only help
give the visitors a sense of connection,
but they also allow the farmers and ar-
tisans to share their craft in an intimate
setting to those eager to learn more.

“One artisan I was working with said
‘I never give these tours, but because
your clients are so interested, I would
do it every weekend!’” Mayor says. “They
know visitors will walk away with a
bottle of wine or a block of cheese and
have a relationship with this person.”

Mayor says Taking Root has been
approached by a lot of cheese shops
that are interested in offering tours of
the cheesemakers they sell. She also is
in talks to put a program together for
a local cheese festival in Washington
County, N.Y., in September.

Additionally, Mayor is about to
launch tours out of Boston that could
extend into Rhode Island and Connecti-
cut, and is looking into weekend tours
that could explore cheesemakers and
wine trails in New Jersey and Vermont.

“If we can start to look all over the
Northeast, there could be some really
wonderful artisanal adventures,” Mayor
says.

Whether with a tour or adventur-
sing solo, cheese tourists can look to
established “cheese trails” and maps
available through state and local or-
ganizations.

The Vermont Cheese Council is
about to go with a revised map of the
Vermont Cheese Trail that will be
ready in time to be distributed at the
Vermont Cheesemakers Festival in
July. The updated map highlights the
state’s 42 cheesemakers and includes
a “stoplight” key indicating which ones
are open to the public or conduct
regular tours, which ones can be visited
by appointment and which ones are
production-only facilities. The Vermont
Cheese Council also has launched a
Google map of the cheese trail that
can be used on smartphones or computers.

“The map has been a wonderful re-
source for people who want to visit and
go on the cheese trail, and it’s also a
way to get to know Vermont cheese,” says
Rachel Schaal, coordinator, Vermont
Cheese Council.

Schaal says she gets about five to six
calls a week asking for the map or about
information on seeing a cheesemaking
demonstration or farmstead operation.
She also hears from many cheesemak-
ers that people come to visit with the
Vermont Cheese Trail map in-hand.

“Driving through Vermont, it’s a
window into how important agriculture
is to this state,” Schaal says. “So it’s re-
ally nice we’re helping to make it more
possible and easier for folks to come
here and enjoy that and find out more.”

Earlier this year, California’s Marin
Economic Forum (MEF) released the
first-ever guide to local artisan cheese-
makers with the Sonoma Marin Cheese
Trail map. The map, sponsored by the
California Milk Advisory Board, Marin
and Sonoma County Farm Bureaus and
other local organizations, debuted at
California’s Artisan Cheese Festival and
now is being distributed for free at local
visitor centers, cheese plants, hotels and
other locations. The map includes 27 local
artisan cheesemakers and tells people
all about the cheese, where to get it and
which cheesemakers are open for visits.

“Everyone wants to see a farm
while eating good cheese but nobody
knows how,” says Straus, who also is a
MEF board member. “Cheesemaking
is a re-emerging craft, and it’s hap-
pening in our own backyard.”

COLD
Continued from page 1

cheese in cold storage totaled 620.5
million pounds May 31, 2011, down
less than 1 percent from April 30,
2011’s 621.4 million pounds. American
cheese in cold storage in May 2011 was
1 percent higher than May 2010’s 614.9
million pounds.

Swiss cheese in cold storage totaled
34.2 million pounds May 31, up 9 percent
from April 30, 2011’s 31.4 million pounds
and up 25 percent from May 2010’s 27.3

million pounds.

Other natural cheese in cold storage
totaled 393.9 million pounds as of May
31, 2011, up 2 percent from the 386.6
million pounds in cold storage at the
end of April 2011 and up 2 percent from
the 384.5 million pounds in cold storage
at the end of May 2010.

NASS reports butter in cold storage
as of May 31, 2011, was 170.4 million
pounds, an increase of 20 percent from
April 30, 2011’s 141.7 million pounds
but 20 percent less than the 212.5 million
pounds of butter in cold storage at the end of May 2010.

For more information circle 15 on the FAST FAX form on page 12.
EVENTS

Eurex conference to focus on global dairy markets

CHICAGO — Eurex Exchange is holding a one-day conference focused on the global dairy markets from 9 a.m. to 6:30 p.m. July 18 at the Union League Club of Chicago. The conference will feature presentations from leading market participants about their current risk management techniques as well as from Eurex representatives and leading academics on their insights into Europe’s emerging market for dairy derivatives.

The keynote speaker at this conference will be Michael Keane, senior lecturer, University College Cork, who will present “Price volatility in European dairying — a new opportunity for risk management.” Other speakers include Mark Stephenson, director of dairy policy analysis, University of Wisconsin; Kenneth Bailey, Darigold; Tom Cono, Kraft Foods; Chris Herlache, Schreiber Foods; Robert Cheesler, Vice President, FSTStone LLC; and Sascha Siegel, vice president, Eurex Frankfurt AG.

The cost to attend the conference is $800, and there is no sign-up deadline. To register and for more information, visit www.eurexchange.com/resources/html/mailings/ rm_conference or contact Steven Stays, vice president, EurexExchange, at 312-541-1086 (office), 312-532-9747 (cell), or e-mail steven.stays@eurexchange.com. CMN

NASS

Continued from page 1

at 1,877 pounds in May, an increase of 8 pounds from a year earlier. NASS estimated that there were 9.20 million cows on U.S. farms in May, 13,000 head more than in May 2010.

California led the nation’s milk production in May with 3.88 billion pounds, a 3.7-percent increase over production in May 2010. NASS reported production per cow averaged 2,075 pounds in May, up 55 pounds from a year earlier. There were 1.77 million cows on California farms in May, up 3,000 head from April 2011 and up 17,000 head from May 2010. Wisconsin followed with 2.28 billion pounds of milk produced in May 2011, down 1.5 percent from production a year earlier. The decline was driven by a decline in productivity per cow; average milk production per cow in Wisconsin in May was 1,800 pounds, down 40 pounds from May 2010. NASS reports there were 1.27 million cows on Wisconsin farms in May, unchanged from April 2010 but up 5,000 head from May 2010. CMN

ESA,

Tours itineraries announced for Wisconsin Original Cheese Festival

MADISON, Wis. — Wisconsin Cheese Originals has announced its line-up of dairy farm and creamery tours for the Third Annual Wisconsin Original Cheese Festival. The festival is set for Nov. 4-5 at the Monona Terrace in Madison, Wis., and includes a weekend of tours, seminars, dinners and a Meet the Cheesemaker Evening Gala.

Each tour, set for Friday, Nov. 4, is limited to 15 participants, includes air-conditioned motor coaches, specially-arranged lunches and tastings at each stop. Tours leave Madison at 8 a.m. and return to by 5 p.m. Tickets range from $105-$125 per person.

This year’s tours include: the Wisconsin Artisan Cheese & Craft Beer Tour, featuring Roelli Cheese and Emmi Roth USA; the Spring Green Cheese, Dairy Farm & Taliesin Tour, featuring Cedar Grove Cheese and Otter Creek Organic Dairy Farm; and the Wisconsin Classic Cheese, Goat Dairy & Ice Cream Tour, featuring Cedar Grove Cheese Tour itineraries

for Wisconsin Original Cheese Festival

Farm and Kelley Country Creamery. Tickets for all festival events go on sale to members of Wisconsin Cheese Originals Sept. 12, with remaining tickets available to the public one week later. All events are expected to sell out. For more information, visit www.wischeesefest.com. CMN

NASS

Continued from page 1

WASHINGTON — FDA recently released a report, “Pathway to Global Product Safety and Quality,” detailing a new strategy to meet challenges posed by a complex global supply chain and the rapidly-rising imports of FDA-regulated products.

“Global production of FDA-regulated goods has exploded over the past 10 years. In addition to an increase in imported finished products, manufacturers increasingly use imported materials and ingredients in their U.S. production facilities, making the distinction between domestic and imported products obsolete,” says FDA Commissioner Margaret A. Hamburg. “There has been a perfect storm — more products, more manufacturers, more countries and more access. A dramatic change in strategy must be implemented.”

The new report calls for FDA to transform the way it conducts business and to act globally to promote and protect U.S. consumer health. The report highlights four key elements that it says are needed to make the change:

• FDA will partner with its counterparts worldwide to create global coalitions of regulators focused on ensuring and improving global product safety and quality.

• The coalitions of regulators will develop international data systems and networks and increase the regulatory and proactive sharing of data and regulatory resources across world markets.

• FDA will build additional information gathering and analysis capabilities with an increased focus on risk analytics and information technology.

• FDA increasingly will leverage the efforts of public and private third parties and industry and allocate its resources based on risk.

The strategy change will address anticipated global trends, including an increase in productivity among Western economies, more fluid borders, growing demand with constrained supply, and increased government involvement worldwide to mitigate the sometimes negative impacts of globalization on their citizens.

The new strategy also builds on changes already set in motion, including the broadening of food safety efforts under the FDA Food Safety Modernization Act (FSMA).

For more information, visit www.fda.gov/globalproductpathway. CMN

NEWS/BUSINESS

FDA unveils import safety strategy in new global product safety report

MADISON, Wis. — Wisconsin Farm and Kelley Country Creamery.

For more information, visit www.wischeesefest.com. CMN

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Note: Production reported in millions of pounds. Source: National Agricultural Statistics Service. YTD figures include preliminary current month plus revised previous months.
that concerns remain regarding the use of other cheese names of interest — such as Asiago, Feta, Fontina, and Gorgonzola — which the EU-Korea FTA has called into question. These cheeses also are produced by a wide variety of U.S. companies that are increasingly active in export markets.

Regardless of how these names are treated in Korea, however, USDEC, NMPF and IDFA note they are eager to ensure that they would continue to be permitted to be used in other important markets in light of the common-use status of these terms in many countries around the world.

“The U.S. dairy industry has taken seriously the danger to U.S. cheese exports that inappropriately applied EU geographical indication goals pose as a negotiation tactic, particularly in Latin America and Asia,” the groups say, noting they express great appreciation for the U.S. government’s willingness to work with America’s dairy industry to tackle this threat head-on and help the industry continue to expand exports.

KOREA

Continued from page 1

even more great U.S. cheeses to the Korean market once the U.S.-Korea FTA wins congressional passage and goes into effect.”

Connie Tipton, IDFA’s president and CEO, notes the clarifications on cheese names announced on Thursday uphold the value of the U.S.-Korea FTA, which IDFA hopes will soon be passed and implemented by both countries.

“I want to thank the U.S. Trade Representative and his team for all their hard work on this complex issue,” Tipton says. “Estimates indicate that passage of the U.S.-Korea FTA would result in up to $336 million in increased dairy exports, and we need to do everything we can to make sure that potential is realized.”

Significant as these clarifications are, the groups maintain it is important to note that concerns remain regarding the use of other names of interest — such as Asiago, Feta, Fontina, and Gorgonzola — which the EU-Korea FTA has called into question. These cheeses also are produced by a wide variety of U.S. companies that are increasingly active in export markets.

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Louisiana creamery destroyed in explosion

By Rena Archamewty

MOUNT HERMON, La. — Smith’s Creamery, a small dairy processor in Mount Hermon, La., was destroyed in an early Wednesday morning explosion and fire.

The creamery, owned by Warren and Sandra Smith, was a popular vendor at the New Orleans area farmers’ markets, where it sold butter, Creole cream cheese, whole, skim and chocolate milk, and a variety of small-batch products, including marble cake and cheesecake and heavy whipping cream.

The explosion took place around 2 a.m. June 22, possibly the result of a propane gas leak, according to reports. The State Fire Marshall’s office has joined with the U.S. Bureau of Alcohol, Tobacco, Firearms and Explosives to investigate the cause. No arson or foul play currently is suspected, says Lance LaMarca, supervisor of the arson division of the Louisiana State Fire Marshall’s office.

No injuries were reported. The processing building involved in the explosion was a total loss, and the owners’ residence located nearby sustained some collateral damage, LaMarca says.

A Facebook page, “Friends of Smith’s Creamery,” has been created by friends and dedicated customers of the creamery to provide information regarding the explosion and what people can do to help. For more information, visit www.facebook.com/pages/Friends-of-Smiths-Creamery/210081729035136.

Schreiber announces Green Bay site plan

GREEN BAY, Wis. — Schreiber Foods recently announced it plans to construct its Global Technology Center in downtown Green Bay, Wis., on the site of former Washington Commons and J.C. Penney. The company also has secured a purchase option to acquire the adjacent property on the corner of Main and Washington streets, where it plans to relocate its home office to a new facility.

The new Global Technology Center and home office will showcase Schreiber’s capabilities and expertise to customers worldwide, says Mike Had- dad, president and CEO of Schreiber.

“Our Global Technology center will play an integral role in Schreiber’s mission to be the world’s leading customer-brand dairy company,” Haddad says. “It will be a state-of-the-art facility that will enhance our ability to deliver value for our customers by creating innovative new products and winning business solutions.”

Haddad adds that the company is excited to be part of the revitalization efforts in downtown Green Bay.

“Our company has been headquartered in Green Bay since 1945, and we’re proud to continue our multi-generational commitment to downtown,” he says. “It’s been a pleasure to work with the mayor’s office and officials from the city and state who have been insightful and engaged in working with us on this project for more than a year.”

The facilities, which are still in the planning phase, will be designed and constructed with sustainability in mind, Haddad notes. Schreiber also will work with city officials to determine the time it needs to salvage recyclable materials from the former Washington Commons facility.

He adds that the exterior of the Global Technology Center and home office, which combined will house more than 550 employees, will be designed to complement the architecture of downtown Green Bay.

The agreement is pending the approval of Green Bay’s Redevelopment Authority. If approved, construction will begin in spring 2012, with completion expected in fall 2014.

Senators re-introduce immigration reform bill

WASHINGTON — This week, a Demo- cratic group of senators led by Robert Menendez, D-N.J., re-introduced a comprehensive immigration reform bill aimed at addressing the broken immigration system.

The Comprehensive Immigration Reform Act of 2011 includes measures to strengthen border security and enhance workite enforcement of immigration laws. It also would require that the estimated 11 mil- lion undocumented immigrants in the United States as of June 1, 2011, register with the government, pay taxes, learn English, pay a fine, pass a background check and wait in line for permanent residence.

“This legislation signals to the American people that we are serious about trying to fix our broken immigration system,” Menendez says. “We stand for a complete solution — a real solution to end undocumented immigration and restore the rule of law.”

The National Milk Producers Federation (NMPF), which endorsed the bill on Thursday, notes the bill includes a dairy H-2A visa eligibility provision that was introduced earlier this session by Sen. Patrick Leahy, D-Vt., and backed by NMPF. The reform package also includes the “AgJobs” proposal and DREAM Act, long sought after by NMPF and other agricultural groups.

(Agri-markets and Business) — The U.S. dairy sector depends on a viable workforce, which is something our current immigration policies struggle to provide,” says Jerry Kozak, NMPF president and CEO. “The status quo is broken, and it can’t be fixed simply through more enforcement measures; we need a comprehensive fix.”

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