Vermont House, Senate pass bill to require GMO labeling

MONTPELIER, Vt. — A bill requiring labeling for foods that contain genetically modified ingredients GMOs has been passed in Vermont’s House and Senate and is expected to be signed into law by the governor.

On Wednesday, the Vermont House of Representatives voted 114 to 30 to pass the bill, which already was approved last week in the Vermont Senate. It now awaits the signature of Vermont Gov. Peter Shumlin, who has said he plans to sign the bill.

The proposed effective date for the GMO labeling requirements to take effect is July 1, 2016. The bill would require labeling on all foods with GMOs sold at retail in Vermont, regardless of whether the food was manufactured in Vermont. It would not require labeling foods prepared for immediate consumption, such as that prepared for or at bake sales, restaurants or salad bars. It also would not apply to alcohol prepared for immediate consumption, such as that prepared for or at bars.

The International Dairy Foods Association (IDFA) says while the International Dairy Foods Association (IDFA) says while the Food and Drug Administration (FDA) continues its rollout of the Food Safety Modernization Act (FSMA), industry stakeholders this week discussed food safety challenges facing dairy manufacturers, as well as FDA’s food safety priorities and the expected time line for additional regulations set to take effect under FSMA.

The seminar, “A Renewed Emphasis on Food Safety for Cheese,” was held Wednesday during the International Cheese Technology Expo in Milwaukee. Moderated by Matt Mathison, vice president of technical services for the Wisconsin Milk Marketing Board, the session included comments from John Sheehan, director of the Division of Plant and Dairy Food Safety at FDA; Jeff Kornacki, president of Kornacki Microbiology Solutions, Madison, Wis.; Tony Erickson, principle chemist of the CIP Anchor Team for Ecolab, Eagan, Minn.; and Clay Detlefsen, vice president of regulatory affairs and counsel for the International Dairy Foods Association (IDFA).

Sheehan notes that food safety is a top priority of FDA, and the agency has taken steps to assess industry compliance and risk as well as modernizing industry regulations.

For example, FDA last year made available to the industry a draft assessment of the risk of Listeriosis from soft-ripened cheese consumption in the United States and Canada. The assessment was conducted by FDA and Health Canada. (See “FDA announces availability of draft risk assessment of Listeriosis from soft-ripened cheese” in the Feb. 15, 2013, issue of Cheese Market News.)

FDA also is working on a comprehensive raw milk cheese risk profile that is nearing completion. Sheehan says the profile will support changes being contemplated for cheese standards, and notes the agency has determined that 60-day aging is not effective as an alternative to pasteurization.

A working group and template have been developed to modernize standards.

FDA also is working on a drug residues in milk risk profile, Sheehan notes. In addition, the agency is working to modernize the Pasteurized Milk Ordinance (PMO), and the past chair requested that FDA come to the next biennial meeting with proposals for making the PMO “FSMA-compliant,” he adds. FDA expects that it will be able to comply with this request.

Meanwhile, the risk of Listeria monocytogenes continues to be a top concern to the industry and consumers, and Kornacki provided an overview of the potential for the bacteria’s viability in dairy plants.

In addition to the risks of illness and death, product contamination from Listeria can lead to recalls — which result in public exposure and lost market share — as well as lawsuits, Kornacki notes. Other risks include down time until contamination sites have been determined and eliminated, and a company’s food safety system overhauled, as well as costs from repairs, modifications and the remanufacture of product, as well as insurance issues.

Some possibly contributing factors to product contamination include inadequate pasteurization, poor sanitation and insufficient separation between raw milk processing and packaging of finished product, Kornacki notes.

He notes that despite the fact that dairy products are safer than many other commodities and have had improvements and reductions in illness, recalls may continue to be high and even increase due to enhanced surveillance.

And surveillance is paramount, Kornacki says, as the processing environment is a significant source of contamination to pasteurized products.

He notes that a few presumptuous assumptions can be detrimental, including assuming a gadget will prevent product contamination, the product cannot support microbial growth (such as dry or frozen products), the fact that the equipment has been cleaned-in-place (CIP), cleaned by hand or received a

Turn to ICCTE, page 22

World Champion Cheese auction raises $115,435

MILWAUKEE — Bidders raised more than $115,000 Wednesday night during the World Championship Cheese Contest auction held during this week’s International Cheese Technology Expo (ICTE) in Milwaukee.

The auction is part of the biennial ICTE, hosted by the Wisconsin Cheese Makers Association (WCMA) and the Wisconsin Center for Dairy Research (CDR), and funds raised go toward support of future cheese contests, WCMA scholarships and a More Education Initiative instituted by WCMA.

In recent years, the WCMA board has looked at the auction as a chance to reinvest in the industry, and with this bid total we can definitely look at an educational program we’re building with CDR as well as other projects around the country,” says John Umhoefer, executive director, WCMA.

Turn to AUCTION, page 10

World production climbs 1 percent from March 2013

WASHINGTON — Milk production in the 23 major milk-producing states during March totaled 16.68 billion pounds, up 1.1 percent from March 2013, according to preliminary data recently released by USDA’s National Agricultural Statistics Service (NASS). (All figures are rounded. Please see CMN’s Milk Production chart on page 22.)

Turn to MARCH, page 23

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MARKET INDICATORS

Cheese Mercantile Exchange
Cash prices for the week ended April 25, 2014

<table>
<thead>
<tr>
<th>Monday</th>
<th>April 21</th>
<th>Tuesday</th>
<th>April 22</th>
<th>Wednesday</th>
<th>April 23</th>
<th>Thursday</th>
<th>April 24</th>
<th>Friday</th>
<th>April 25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Barrels</td>
<td>$2,2500</td>
<td>$2,2300</td>
<td>$2,2175</td>
<td>$2,1800</td>
<td>$2,1800</td>
<td>NC</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese 40-lb. block</td>
<td>$2,2500</td>
<td>$2,2225</td>
<td>$2,2100</td>
<td>$2,2100</td>
<td>$2,2100</td>
<td>NC</td>
<td></td>
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</tbody>
</table>


Grade A NDM
Change Price
-3/4 $1,8575 NC
-3 $1,8575 NC
-3/4 $1,8575 NC

Weekly average (April 21-25): Grade A: $1,8480 (-.0458).

Grade AA Butter
Change Price
-1/2 $1,8950 NC
+1/2 $1,8950 NC
+1 $1,9100 NC

Weekly average (April 21-25): Grade AA: $1,8700 (-.0055).

CLASS III PRICE

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<tbody>
<tr>
<td>2014</td>
<td>84,166</td>
<td>85,525</td>
<td>86,616</td>
<td>87,294</td>
<td>87,415</td>
<td>86,701</td>
<td>85,249</td>
<td>84,912</td>
<td>84,261</td>
<td>83,729</td>
<td>83,936</td>
<td>84,163</td>
<td>84,950</td>
<td>84,781</td>
<td>84,917</td>
</tr>
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</table>

Weekly Cold Storage Holdings
April 21, 2014

<table>
<thead>
<tr>
<th>On Hand</th>
<th>Monday</th>
<th>Change</th>
<th>Change since Apr 1</th>
<th>Last Year</th>
<th>Pounds</th>
<th>Percent</th>
<th>Pounds</th>
<th>Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>19,191</td>
<td>+866</td>
<td>+1,283</td>
<td>+7</td>
<td>14,877</td>
<td>+5,062</td>
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(These data, which include government stocks and are reported in thousands of pounds, are based on reports from a limited sample of cold storage centers across the country. This chart is designed to help the dairy industry see the trends in cold storage levels to the release of the National Agricultural Statistics Service’s monthly cold storage report.)

DRIY WHEY FUTURES* for the week ended April 24, 2014

<table>
<thead>
<tr>
<th>Monthly</th>
<th>2014</th>
<th>2013</th>
<th>Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>FEB15</td>
<td>1.788</td>
<td>1.799</td>
<td>-1/10</td>
</tr>
<tr>
<td>MAR15</td>
<td>1.799</td>
<td>1.805</td>
<td>-1/10</td>
</tr>
<tr>
<td>APR15</td>
<td>1.805</td>
<td>1.817</td>
<td>-1/10</td>
</tr>
<tr>
<td>MAY15</td>
<td>1.817</td>
<td>1.833</td>
<td>-1/10</td>
</tr>
<tr>
<td>JUN15</td>
<td>1.833</td>
<td>1.866</td>
<td>-1/10</td>
</tr>
<tr>
<td>JUL15</td>
<td>1.866</td>
<td>1.899</td>
<td>-1/10</td>
</tr>
<tr>
<td>AUG15</td>
<td>1.900</td>
<td>1.933</td>
<td>-1/10</td>
</tr>
<tr>
<td>SEP15</td>
<td>1.933</td>
<td>1.966</td>
<td>-1/10</td>
</tr>
<tr>
<td>OCT15</td>
<td>1.966</td>
<td>2.000</td>
<td>-1/10</td>
</tr>
<tr>
<td>NOV15</td>
<td>2.000</td>
<td>2.033</td>
<td>-1/10</td>
</tr>
<tr>
<td>DEC15</td>
<td>2.033</td>
<td>2.066</td>
<td>-1/10</td>
</tr>
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Dry Powder Products
April 25, 2014

| Whole Milk Powder (National): |
|-----------------------------|----------------|
| $2.0950-$2.2000 (5%)        |                |

EDEIBLE LACTOSE

<table>
<thead>
<tr>
<th>Baking Grade:</th>
</tr>
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<tbody>
<tr>
<td>(FOB)Central:</td>
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<tr>
<td>West:</td>
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</table>

DRIY BUTTERMILK

| (FOB) Central & East: |
| West: |

<table>
<thead>
<tr>
<th>Animal Feed (Central):</th>
</tr>
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<tbody>
<tr>
<td>Whey protein replacer</td>
</tr>
</tbody>
</table>

WHEY PROTEIN CONCENTRATE (34 percent): $1.9000-$2.1000 (5%); mostly $1.6700-$1.8600 (1%).

DRIY BUTTERMILK

| (FOB) Central & East: |
| (FOB) West: |

<table>
<thead>
<tr>
<th>CASHEIN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remelt $4.6500-$5.2000; Acid $5.0000-$5.4000.</td>
</tr>
</tbody>
</table>

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### International Dairy Markets

**April 25, 2014**

**Western Europe**

<table>
<thead>
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**Oceania**

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**CME FUTURES**

For the week ended April 24, 2014

<p>| | | | | | |</p>
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</thead>
<tbody>
<tr>
<td><strong>Class III</strong></td>
<td></td>
<td></td>
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<td></td>
<td></td>
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</tbody>
</table>

#### Advanced Prices and Pricing Factors

**Base Skim Milk Price for Class I:**
May 2014: $17.50/cwt. 
April 2014: $17.22/cwt.

**Advanced Class III Skim Milk Pricing Factor:**
May 2014: $17.45/cwt. 
April 2014: $16.36/cwt.

**Advanced Class IV Skim Milk Pricing Factor:**
May 2014: $16.06/cwt. 
April 2014: $17.22/cwt.

**Advanced Butterfat Pricing Factor:**
May 2014: $2.94/cwt. 
April 2014: $2.00/cwt.

**Class II Skim Milk Price:**
May 2014: $17.00/cwt. 
April 2014: $17.85/cwt.

**Class II Nonfat Solids Price:**
May 2014: $1.855/cwt. 
April 2014: $1.901/cwt.

**Two-Week Product Price Averages:**

<p>| | | | | |</p>
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<th></th>
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<tbody>
<tr>
<td><strong>Butter:</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>$1.9720/lb.</td>
<td>$1.8190/lb.</td>
<td>$1.8190/lb.</td>
<td>$1.8190/lb.</td>
</tr>
<tr>
<td><strong>Nonfat Dry Milk:</strong></td>
<td>$2.9404/lb.</td>
<td>$2.2067/lb.</td>
<td>$2.2067/lb.</td>
<td>$2.2067/lb.</td>
</tr>
<tr>
<td><strong>Cheese:</strong></td>
<td>$2.3655/lb.</td>
<td>$2.2211/lb.</td>
<td>$2.2211/lb.</td>
<td>$2.2211/lb.</td>
</tr>
<tr>
<td><strong>Dry Whey:</strong></td>
<td>$0.6765/lb.</td>
<td>$0.6495/lb.</td>
<td>$0.6495/lb.</td>
<td>$0.6495/lb.</td>
</tr>
</tbody>
</table>

*Note: The Class I price equals the Class I skim milk price times 0.965 plus the Class I butterfat price times 3.5, rounded to the nearest cent.*

1/ Higher of advanced Class III or IV skim milk pricing factors. The Class I skim milk price equals this price plus applicable Class I differential.

2/ The Class I butterfat price equals the price plus applicable Class I differential divided by 100.

DataSource provided by USDA

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### National Dairy Products Sales Report

For the week ended:

- **April 19/14**
- **April 21/14**
- **April 23/14**

**Cheese 40-lb. Blocks:**

<table>
<thead>
<tr>
<th>Average price $</th>
<th>Sales volume **</th>
<th>20,311,337</th>
<th>4,089,917</th>
<th>$2.0094/lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.3655</td>
<td><strong>$2.0510</strong></td>
<td>12,217,794</td>
<td>2,647,090</td>
<td>$2.0094/lb.</td>
</tr>
</tbody>
</table>

**Cheese 500-lb. Barrels:**

<table>
<thead>
<tr>
<th>Average price $</th>
<th>Sales volume **</th>
<th>15,060,936</th>
<th>16,004,950</th>
<th>$2.1790/lb.</th>
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</thead>
<tbody>
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<td>2,647,090</td>
<td>$2.0094/lb.</td>
</tr>
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*Revised. **Prices reported by manufacturers. Reported in pounds. More information is available by calling AMS at 202-229-2082.

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### Cash-Settled NDM®

**April 18, 2014**

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### Cash-Settled Butter®

**April 18, 2014**

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**For more information please visit www.novakscheese.com**

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Perspective: Industry Issues

Connie Tipton is president and CEO of the International Dairy Foods Association. She contributes this column exclusively for Cheese Market News®.

Integrity in advocacy continues to make a difference

Following are excerpts from Connie Tipton’s remarks at the Bryce Harlow Foundation dinner on April 8, 2014. The Bryce Harlow Foundation promotes excellence and integrity in business advocacy. Connie Tipton received the foundation’s Business-Government Relations Award for a lifelong contribution to integrity in business advocacy. Connie Tipton is president and CEO of the International Dairy Foods Association. She contributes this column exclusively for Cheese Market News®.

I’m an optimist at heart but when you’re an advocate in today’s Washington, I sometimes agree with the malapropism coined by the film mogul, Samuel Goldwyn, “You’ve got to take the bitter with the sour.” Case in point. The Obama administration struck a blow against advocates like you and me when it announced that former lobbyists would be banned from administration positions and from serving on advisory committees and commissions.

Just think about this for a second. Under this ban, a man like Bryce Harlow, who never hesitated to answer the call of duty … to offer his services to presidents and Congress on some of the biggest and most difficult problems of the day, would be turned away, hat in hand.

I think this is just plain wrong … as both Democrats and Republicans have publicly and privately said … and an assault on our First Amendment rights to petition the government. This is what happens when you let a campaign trail sound-bite morph into a smothering blanket of bad policy.

And sadly, in the end, the only person being punished is the president because he is depriving himself of the experts and expertise his administration so desperately needs. If there is a question of conflict of interest for a lobbyist, then make the conversation about that, not whispers impugning everyone who makes their living lobbying.

Now, in a ruling this January, the U.S. Court of Appeals for the D.C. Circuit reversed and remanded a lower court’s decision upholding the ban. So, who knows where this will end? But the whole lobbying ban tells me two things.

First, the administration’s actions remind me of the old aphorism sometimes attributed to Mark Twain, “To a man with a hammer, everything looks like a nail.” Second, there appears to be an inherent mistrust of anyone — regardless of party affiliation — who advocates for an issue, policy or position. In other words, our motives and actions are not to be trusted. Our integrity is called into question and that’s what rankles me most … as I know it does many of you.

In spite of these attacks, or maybe because of them, I’m very proud to be part of the Bryce Harlow Foundation’s mission to promote integrity in professional advocacy and to support the Bryce Harlow Fellows. Integrity is a fundamental value that all of us embrace.

Integrity was writ large throughout Bryce Harlow’s remarkable career. It was emblematic of the man. There was even a biography of him with the subtitle, “Mr. Integrity.” And by word and deed, he lived up to that billing. As an LA Times editorial said about Bryce Harlow’s passing, “This was a man of old fashioned virtues that are never out of date.”

I sometimes forget that Bryce Harlow was an accomplished speech writer for President Eisenhower so I wonder if he didn’t write these words in 1956 for Ike that still resonate today, “The strength of America’s political life depends not upon the size of political promises but the integrity of political purposes.”

The take-away for me as an advocate is that it should always be about the policies, but the integrity of the people who advocate for those policies make a profound difference. And speaking of making a difference, now more than ever, advocates and advocacy are what make Washington work.

Our late friend, Sen. Daniel Inouye, who was also a registered lobbyist for the state of Hawaii and proud of it, told this Awards Dinner in 2006, “Seriously, if it wasn’t for lobbyists, I don’t think our business on Capitol Hill could be carried out.” Although there was some good natured joking and ribbing going on, there was more than an element of truth to the senator’s observation … and it’s not just a modern phenomenon.

Certainly, the Washington that Bryce Harlow knew when he first raised Procter & Gamble’s flag in 1961 has changed dramatically. But Bryce Harlow recognized almost 50 years ago the importance of advocacy and developing and maintaining relationships with Congress to make it work better.

And a half-century later, advocates like us provide expertise, critical information and the all-important analyses to inform the development of good public policy. We put together coalitions to garner grassroots support. We take steps together. And, together, we move sound public policy and legislation forward.

And it’s important work. In that same 1961 speech, Bryce spoke of the importance of maintaining relations with key members of Congress. “It is not simply good citizenship,” he said. “It is hardheaded realism. It often means dollars and cents in profits. It may well mean avoidance of economic disaster. Many are the times that it means keeping the ‘free’ in free enterprise.” Amen, Bryce.

Let me close by recognizing two individuals who were mentors to me. And I wish they were with us tonight. They are my dad, who just turned 96 in December, and my husband and partner in everything for 30 years, Tip Tipton.

I learned from two of the best. They taught me the importance of honesty, hard work and integrity … the ability to recognize what it means to “do it right” … and treating people with respect. Just as the LA Times described Bryce Harlow … men of old fashioned virtues that are never out of date. CMN

The views expressed by CMN’s guest columnists are their own opinions and do not necessarily reflect those of Cheese Market News®.
Tillamook completes new facility at site in Boardman, Ore., for whey and lactose

By Rena Archwamety

BOARDMAN, Ore. — Tillamook County Creamery Association this month began operating a new lactose evaporator and dryer as part of its recently completed expansion of its cheesemaking plant in Boardman, Ore.

The approximately 65,000-square-foot expansion includes a new processing facility at the site that will produce WPC-80 and lactose powder. The majority of construction on the project was finished in December 2013, with minor elements completed in the first quarter of 2014, says Tori Harms, corporate communications manager, Tillamook. The plant began running its first WPC-80 in December, with the WPC dryer operating at full capacity by January. Both the WPC-80 and lactose powder will be dried and sold in domestic and export food-ingredient markets.

“The demand for and value of these kinds of products has grown significantly in the last several years, as the lactose and high-quality protein components derived from whey are increasingly being recognized for their high nutritional value and used in products like infant formula, performance nutrition products and products that help manage some of the impacts of aging,” Harms says. “While our primary business remains our branded Tillamook Cheese and other Tillamook dairy products, this new facility helps us maximize the value we derive from every pound of milk we purchase.”

USDA’s Agricultural Marketing Service seeks comments on changes to DMN reporting

WASHINGTON — USDA’s Agricultural Marketing Service (AMS) has requested comments regarding its existing reporting guidelines and market coverage of all its Dairy Market News (DMN) reporting programs.

AMS says comments should clearly include the commenter’s position on current product specifications, product coverage or reporting guidelines. Any justification for proposed changes and relevant information to support those views should be included.

Due to recent industry requests, AMS particularly is interested in adding and/or adjusting market coverage for selected dairy products. Three key areas of interest are:

• Adding market coverage of skim milk powder (SMP);
• Including resale prices in the market price series; and
• Evaluating lactose mesh size in the market price series.

A list of individual reports, the general working guidelines and the most recent DMN reports can be found on the DMN website, www.marketnews.usda.gov/portal/da.

For more than 70 years, DMN has been administered by AMS. AMS analyzes and reviews the market information and then publishes reports providing commentary, market highs, lows and mostly ranges. Because market information published by AMS is used by industry participants in making informed business decisions, AMS says it is imperative that the criteria used and products reported by DMN are representative of current market conditions. This review will assure DMN reports remain relevant to dairy market participants. Any comment relating to any aspect of market reporting will be considered.

Comments should be faxed, e-mailed or mailed to either:

• Joseph Gaynor, director, Dairy Market News, 1400 Independence Ave. SW 0231-2977, Washington, DC, 20250-0225, phone: 202-720-9351, fax: 202-720-4844; e-mail: DMN@ams.usda.gov; or
• Butch Speth, national supervisor, Dairy Market News, 2920 Marketplace Drive suite 202, Fitchburg, WI, 53719-5337, phone: 608-278-4152; fax: 608-278-4114; e-mail: DMN@ams.usda.gov.

Comments should be received by May 23, 2014.

Based on the commenters’ recommendations and supporting data, AMS will further explore changes to reporting guidelines and changes to market coverage. Development of any permanent changes to Dairy Market News will be shared with the public in an additional comment period outlining the changes prior to implementation. CMN

Kraemer Wisconsin Cheese expands

WATERTOWN, Wis. — Kraemer Wisconsin Cheese, celebrating its 80th year, recently put the finishing touches on its expansion projects.

A new retail store and production area for the company to produce cheese and fudge has been constructed, adding 50 percent to its retail space and tripling its cooler space.

The cheese company also renovated a 115-year-old barn to create a new wine and cheese tasting room. Parts of the barn were re-purposed, and the company built onto the side and into the attic of the barn.

Kraemer’s store is open Monday through Fridays 7 a.m.-5:30 p.m., Saturdays 7 a.m.-3 p.m. and Sundays 8 a.m.-12 p.m. For more information go to www.kraemercheese.com. CMN

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Research speculates that whey protein may decrease body fat, increase lean body mass

ROSEMONT, ILL. — New research published in the March/April 2014 issue of the Journal of the American College of Nutrition shows whey protein, either as a supplement combined with resistance exercise or as part of a weight-loss or weight maintenance diet, may provide additional benefits related to body composition.

The meta-analysis included 14 randomized controlled trials with a total of 626 adult participants. When researchers analyzed those weight loss studies that used whey protein to replace calories in the diet, participants had a decrease in body weight of 9.2 pounds on average, compared to baseline values with whey protein intake.

Additionally, after analyzing muscle protein synthesis studies that included resistance exercise along with whey protein supplementation, researchers found that participants had a statistically significant increase in lean body mass of 4.9 pounds on average. "There is a growing body of research that supports the use of whey protein for weight maintenance and lean body mass," says Dominik D. Alexander, PhD, principal investigator, MSPH. "The results indicate that there is something unique about whey protein, compared to other protein sources and carbohydrates, when it comes to building lean body mass and maintaining or losing weight."

Whey protein is naturally found in dairy. It is a complete protein containing all of the essential amino acids the body needs, and is rapidly digestible. Why protein is a source of a subgroup of three essential amino acids, called branched-chain amino acids (BCAAs), which include leucine, isoleucine and valine. Unlike other amino acids, BCAAs are almost exclusively consumed and used by muscle. And, among common food sources of BCAAs, whey protein contains one of the highest levels of leucine, which has been shown to influence muscle growth.

This research is one of several studies supported by the Whey Protein Research Consortium, an international partnership of dairy cooperatives, associations, processors and multinational companies.

The consortium's first study by Dr. David Baer, USDA, found that daily consumption of whey protein, but not soy protein, led to lower body weight, body fat and waist circumference compared to carbohydrates in free-living overweight and obese adults. "These research findings support the continued goal to create a science-based foundation demonstrating the health and wellness benefits of whey protein," says Bryan Helwig, PhD, Whey Protein Research Consortium. "This research provides further evidence demonstrating the benefits of whey proteins as they relate to body composition."

The meta-analysis can be accessed at www.tandfonline.com/doi/full/10.1080/07315724.2013.875365.
Banning chocolate milk in schools backfires

ITHACA, N.Y. — New Cornell University research reveals that removing chocolate milk from school cafeterias may have negative consequences. The study shows that while the removal may reduce calorie and sugar consumption, it may also cause students to take less milk overall, drink less and waste more of the white milk they do take.

“When schools ban chocolate milk, we found it usually backfires,” says Andrew Hawks, lead author and research associate, Cornell’s Dyson School of Applied Economics and Management. “On average, milk sales drop by 10 percent, 29 percent of white milk gets thrown out and participation in the school lunch program may also decrease.”

The Cornell study, “Chocolate Milk Consequences: A Pilot Study Evaluating the Consequences of Banning Chocolate Milk in School Cafeterias,” examined what happened when chocolate milk was banned in a sample of Oregon elementary schools. It found that students on average consumed less sugar and fewer calories, but also consumed less protein and calcium.

Additionally, the ban may have been a factor in a 7 percent decrease in the district’s lunch program participation.

“This study, conducted by a well-respected team of researchers, confirms what the International Dairy Foods Association (IDFA) and its members had feared—that students who need a well-balanced school lunch the most are missing out on the nutrients that milk provides,” says Cary Frye, vice president, regulatory and scientific affairs, IDFA.

The study’s authors recommend that foodservice managers carefully weigh the costs and benefits of eliminating chocolate milk and consider alternative options that would make white milk more convenient and attractive to choose.

“When schools ban chocolate milk, we’ve found that this approach can increase sales by 20 percent or more,” Frye says. “We encourage members selling fluid milk to schools to be sure to share the study results with their local governments and district school boards.”

“This study offers good information and great ideas for helping students to get the nutrients they need during the school day,” Frye says. “IDFA aims to ensure that school nutrition directors and administrators are apprised of the study and its results, too.”

Professors David Just and Brian Wanisk of Cornell contributed to the study, which was published in PLOS ONE.

For more information, contact Frye at cfrye@idfa.org or (202) 220-3543. CMN

Applications for Zepos award due May 31

MADISON, Wis. — Applications are being accepted for the Daphne Zepos Teaching Award, which is an annual scholarship given to a food industry professional to further his or her ability to educate others about cheese.

Applications are due May 31. The winner will be announced at the annual American Cheese Society (ACS) Conference in Sacramento, Calif., July 29-Aug. 1.

To learn more or apply visit www.daphnezeposteachingaward.org. CMN

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Post Holdings to acquire Crystal Farms’ parent company, Michael Foods, for $2.45 billion

ST. LOUIS — Post Holdings Inc., a consumer packaged goods holding company, announced has agreed to acquire MPI Holding Corporation (Michael Foods), parent company of Crystal Farms, from affiliates of Goldman Sachs Capital Partners, affiliates of Thomas H. Lee Partners and other owners.

The Michael Foods acquisition will be Post’s largest transaction to date. Post officials say the company is focused on diversifying its business to capitalize on shifts in consumer behavior towards increased consumption of protein and away-from-home breakfast occasions, the company says.

The addition of Michael Foods will increase Post’s long-term revenue, earnings before interest, taxes, depreciation, and amortization (EBITDA), and earnings per share growth potential. The transaction is expected to be accretive to Post’s earnings per share prior to giving effect to purchase accounting adjustments and one-time transaction expenses. Post management expects to recognize approximately $10 million in synergies resulting from benefits of scale.

Michael Foods will continue to be managed by its existing executive team. “The entire Michael Foods team is excited to join Post Holdings,” says Jim Dwyer, CEO, Michael Foods. “We believe our business will benefit from Post’s portfolio management approach of effectively and efficiently investing in profitable growth and margin expansion.”

Under the terms of the agreement, Post will acquire Michael Foods for $2.45 billion on a cash-free, debt-free basis, subject to working capital and other adjustments. In addition, Post will make a payment of $50 million on the first anniversary of the closing date. The payment is intended to represent the parties’ estimate of the value of certain tax benefits that Michael Foods is expected to realize from payments to be made by or on its behalf in connection with the acquisition.

“This acquisition is exactly what we look for in an investment,” says Bill Stiritz, chairman and CEO, Post Holdings. “We are extremely impressed with the job Dwyer and his team have done and we look forward to continuing to build this substantial business with them.”

Concurrent with the signing of the agreement, Post obtained financing commitments under which various lenders have committed to provide up to $1.77 billion in credit facilities, including a committed bridge loan of up to $340 million. Committed facilities, together with cash-on-hand, are sufficient to fund the purchase price. Post intends to replace a portion of the committed financing with the sale of approximately $500 million of additional equity or equity linked capital, subject to capital and other market conditions.

Post also intends to amend its existing revolving credit facility. Post expects to fund its pending acquisition of the PowerBar and Musashi brands with cash on hand or a draw under the amended revolving credit facility.

Michael Foods has grown significantly in recent years. Since 2005, adjusted EBITDA has grown at a compound annual growth rate of 5.3 percent.

Michael Foods management announced this month that it expects adjusted EBITDA for the quarter ended March 26 to be approximately $48 million, subject to quarterly review procedures. Post management estimates adjusted EBITDA for Michael Foods for calendar 2014 to be between $235 and $270 million.

The transaction is expected to be completed in the second calendar quarter of 2014, Post’s fiscal third quarter, subject to various closing conditions including the expiration of waiting periods required under antitrust laws.

Listeria found in Pennsylvania raw milk

HARRISBURG, Pa. — The Pennsylvania Department of Agriculture recently warned consumers who purchased raw milk from Greenfield Dairy, Middleton, Pa., to discard it immediately due to possible Listeria monocytogenes contamination. Raw milk collected from the dairy during required routine sampling earlier this month tested positive for the bacteria.

Greenfield Dairy sells directly to consumers at an on-farm retail store. The packaged raw milk is sold under the Greenfield Dairy label in half-gallon glass containers. Two samples taken at least 24 hours apart must test negative before the farm can resume raw milk sales.

Pennsylvania law allows farms to sell raw milk but requires the farms to be permitted and inspected by the agricultural department to reduce health risks associated with unpasteurized products. There are 175 farms in Pennsylvania permitted to sell raw milk or raw milk cheese.
USDA seeks Greek yogurt for 12-state pilot program

WASHINGTON — U.S. Sen. Charles Schumer, D-N.Y., recently announced that USDA will begin soliciting proposals May 20 from Greek yogurt makers who will be seeking to provide Greek yogurt to 12 states as part of USDA’s recently-expanded Greek yogurt pilot program.

USDA recently announced it will expand its Greek yogurt pilot program to eight new states, in addition to New York and three other states that participated from September to November 2013. Schumer notes that from September 2014 to June 2015, New York, Arizona, Idaho, Tennessee, California, Iowa, Connecticut, Illinois, North Carolina, Vermont, Washington and Mississippi will partake in the pilot program.

Following news in January that participating schools had consumed 200,000 pounds and $300,000 worth of Greek yogurt in the 3-month pilot, Schumer urged USDA to expand the program to additional states in his pursuit of permanently adding this high-nutrition and protein-rich food to the USDA School Lunch Program. (See "Sen. Schumer praises success of USDA’s Greek yogurt pilot, urges expanded effort” in the Jan. 31, 2014, issue of Cheese Market News.)

Now, in advance of USDA’s Request for Proposal (RFP), Schumer is urging New York Greek yogurt producers such as Alpina, Fage, Chobani, Muller Quaker and more to apply for the expanded pilot.

USDA will select one or multiple vendors to provide Greek yogurt, Schumer says. CMN

Mew method from Finland determines vitamin D3 in milk

HELSINKI, Finland — The Finnish Food Safety Authority Evira recently announced it has developed a new method for the determination of vitamin D3 in milk.

Vitamin D3, which is the form of vitamin D found in animals, is added to fortify dairy products in Finland, as it is in other countries such as the United States and Canada. Because of this, an analysis method is required specifically for vitamin D3.

The new method for the determination of vitamin D3 in milk was developed as part of thesis work by laboratory technician Soili Nikonen, who works at the Evira Chemistry and Toxicology Research Unit. It has been validated to ensure that results obtained using the method are reliable and the measurement of uncertainty involved is known.

The new method, which will be used in Evira’s analysis process, simplifies sample preparation.

For more information, visit www.evira.fi/portal/en. CMN

Vermont Creamery acknowledged for social, environmental ethics

WEBSTERVILLE, Vt. — Vermont Creamery recently earned certification as a B Corporation, an acknowledgement of the company’s commitment to social and environmental ethics, transparency and accountability. Vermont Creamery joins nearly 1,000 Certified B Corporations globally that have met the standards that measure a company’s impact on its employees, suppliers, community and the environment.

“For 30 years, our mission has been to produce the highest quality cheese and butter available,” says Vermont Creamery co-founder Allison Hooper. “But right from the start, it has been equally important that our company be socially responsible and an upstanding member of the Vermont community. Becoming a Certified B Corporation validates our commitment to our employees and farmers, our local community and Vermont’s working landscape.”

This year, Vermont Creamery celebrates its 30th anniversary as well as the official opening of the Ayers Brook Goat Dairy. A pioneering demonstration dairy, Ayers Brook is designed to be a model for sustainable goat farming and to showcase best practices. The Ayers Brook Dairy also will provide the creamery with locally-sourced milk to meet increasing demand for goat cheese. Currently, Vermont Creamery purchases goat’s milk from 15 Vermont farms and from Hewitt’s Cooperative in Ontario, Canada. The company also purchases cow’s milk from the local St. Albans Cooperative in Vermont.

Certified B Corporations are committed to using the power of business to solve social and environmental problems. In addition to recognizing existing efforts, this certification also provides companies with a community of like-minded business owners to continually progress and innovate.

Vermont Creamery also has been recognized by the National Association for the Specialty Food Trade for business leadership, and is the recipient of the 2012 Vermont Business for Social Responsibility Award. CMN

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AUCTION

WORLD CHAMPION BID — Assistant Chief Judges Jim Mueller, left, and Tim Czmowski, center, display 220 pounds of the World Champion Cheese, an Original Schweizer Rohmilch Emmentaler made by Gérard Sinnesberger, Käserei Sinnesberger, Gams, SG, Switzerland. John Epprecht, right, of Great Lakes Cheese Co., Hiram, Ohio, placed the winning bid of $15 per pound or a total of $3,300.

Each item for bid at the auction placed first in its class at the World Championship Cheese Contest, held last month at the Monona Terrace in Madison, Wis. Some of the award winners were combined into one category for bid.

Great Lakes Cheese Co., Hiram, Ohio, placed the winning bid of $15 per pound or a total of $3,300, on 220 pounds of Original Schweizer Rohmilch Emmentaler, the 2014 World Championship Cheese Contest Grand Champion, made by Gérard Sinnesberger, Käserei Sinnesberger, Gams, SG, Switzerland.

R. Mueller Service and Equipment Co. Inc., Monroe, Wis., placed the largest total bid of the night — $200 per pound on a combined lot of 40 pounds of cheese, or a total of $8,000.

Susan Quarne, publisher of Cheese Market News, placed a winning bid of $160 per pound on 6 pounds of cheese for a total of $960.

All winning bids for top cheeses from the contest included:

- Item 1: Admirable Agropur — R. Mueller Service and Equipment Co. Inc., Monroe, Wis., purchased a combined 40 pounds of Mild Cheddar and Feta made by David Schmidt and Terry Lensmire, respectively, of Agropur, Weyauwega, Wis., and Medium Cheddar made by Cracker Barrel Natural Cheese Team, Agropur Weyauwega for Kraft Foods, Glenview, Ill., for $200 per pound or a total of $8,000.
- Item 2: BelGioioso’s Best — DSM Food Specialties USA, Menomonie Falls, Wis., purchased a combined 70 pounds of Mandarinini made by Allen Steger, American Grana made by Steve Bierhals and Burrata Ball made by Linda Sauer, all of BelGioioso Cheese Inc., Green Bay, Wis., for $70 per pound or a total of $4,900.
- Item 3: Pride of Arena — Chr. Hansen, Milwaukee, purchased 12 pounds of Colby Longhorn made by Team 2, Arena Cheese Inc., Arena, Wis., for $250 per pound or a total of $2,760.
- Item 4: Great Lakes Gold — Kelley Supply Inc., Abbotsford, Wis., purchased 40 pounds of Sharp Cheddar made by 2nd Shift Production, Great Lakes Cheese of N.Y., Adams, N.Y., for $120 per pound or a total of $4,800.
- Item 5: Best of COW — MCT Dairy, Millburn, N.J., purchased a combined 40 pounds of Extra Old Cheddar and Appletree Smoked Cheddar made by COWS CREAMERY, Charlottetown, Prince Edward Island, Canada for $30 per pound or a total of $1,200.
- Item 6: Cabot’s Habit — Novak’s Cheese, De Pere, Wis., purchased a combined 40 pounds of Vermont Aged Cheddar, Hot Buffalo Wing Cheddar and Vermont Style Cottage Cheese made by Cheddar Cheese Team, C&W Team and Cottage Cheese Team, respectively, all of Cabot Creamery Cooperative, Middlebury, Vt., for $80 per pound or a total of $3,200.
- Item 7: Heliana Henning — Pro-Active Solutions USA, Green Bay, Wis., purchased 11 pounds of Medium Cheddar made by Kerry Henning, Henning’s Cheese, Kiel, Wis., for $180 per pound or a total of $1,980.
- Item 8: Glorious Glandhia — GEA

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Westfalia Separator Group, Northvale, N.J., purchased a combined 40 pounds of Monterey Jack and Black Olive & Garlic Gouda made by Dragan Devetak and Josh Orsonnens, FR, Switzerland, for $20 per pound or a total of $800.

Item 19: Emmi Eminence — Pro-Active Solutions USA, Green Bay, Wis., purchased a combined 24 pounds of Roth Buttermilk Blue and Roth GranQueso made by Team Emmi Roth USA, Emmi Roth USA, Monroe, Wis., for $60 per pound or a total of $1,440.

Item 20: Edelweiss, Edelweiss — Rice Dairy LLC, Chicago, purchased a combined 30 pounds of Havarti with Dill made by Team Edelweiss, Edelweiss Creamery, Monticello, Wis., and Smoked Gouda and Havarti with Jalapeño Pepper, both made by Bruce Workman, Fair Oaks Farms, Fair Oaks, Ind., for $100 per pound or a total of $3,000.

Item 21: Brilliant Biery — Winona Foods, Green Bay, Wis., purchased 10 pounds of Naturally Smoked Pasteurized Process Cheddar made by Joe Wilson, Biery Cheese Co., Louisville, Ohio, for $70 per pound or a total of $700.

Item 22: Swiss Specialties — GE Glendale Cheese, Northvale, N.J., purchased a combined 75 pounds of Appenzeller Kaese made by 135 Marcel Tobler, Schachen bei Reute, CH, Switzerland; Ursacher Hornkuhkäse und Ursacher Holzfasskäse made by Johannes Schefer, Ursacher Mäckespitalität AG, Urnasch, CH, Switzerland; Tete de Moine AOP made by Mr. Von Baeren, Fromagerie Villaret SA, Villaret, BE, Switzerland; and Engadiner Forte made by Alex Nietlispach, Lesa, Bever, Graubünden, Switzerland; and Urnäscher Holzfasskäse and Urnäscher Hornkuhkäse made by Marcel Tobler, Schachen bei Reute, CH, Switzerland; and Urnäscher Tete de Moine AOP made by Mr. Von Baeren, Fromagerie Villaret SA, Villaret, BE, Switzerland; and Engadiner Forte made by Alex Nietlispach, Lesa, Bever, Graubünden, Switzerland, for $35 per pound or a total of $1,225.

Item 23: Butter’s Best — GEA Emmi U.S., Monroe, Wis., purchased 24 pounds of Erzherzog Johann premium made by Othmar Prohler and Team, Obersteirische Molkerei eGen, Knittelfeld, Austria; and Arzberger Argentum made by Moestrup Frank & Team, Almenland Stollkolben-GmbH, Passaill, ALT, Austria; and Edelschaf Schafkäse made by Heinz Turn to BIDS, page 12 ✪
BIDS
Continued from page 11

Krill, Senerei Zillertal, Mayrhofen, Tirol, Austria, for $290 per pound or a total of $4,800.

• Item 25: Mighty Mill Creek—Mus-
coda Protein Products, Muscoda, Wis., purchased 10 pounds of Brick made by
John (Randy) Pitman, Mill Creek Cheese,
Arenda, Wis., for $120 per pound or a total of $1,200.

• Item 26: Finest Friesland—Jana
Foods, Secaucus, N.J., purchased a com-
bined 52 pounds of Frico Edam matured,
FrieslandCampina Gouda light extra
matured and Frico Chevrette mild made
by Team Marum, Team Steenderen and
Team Gerkesklooster, respectively, all
of FrieslandCampina Export, Wolvega,
FrieslandNetherlands, for $15 per pound
or a total of $780.

• Item 27: Magnificent Maple Leaf —
Jerry Dryer, Dairy & Food Market
Analyst, Delray Beach, Fla., purchased
12 pounds of Habanero Monterey Jack
made by Herberto Nicholas, Maple Leaf
Cheese Co-Op, Monroe, Wis., for $110 per
pound or a total of $1,320.

• Item 28: Ring CONO — Stateline
Dairy Products, Freeport, Ill., purchased
a combined 52 pounds of Beemster Bysaal
and Beemster 90+ Old made by CONO
Kaasmakers, Westbeemster,Netherlands,
for $40 per pound or a total of $2,080.

• Item 29: Holy Holland’s Family —
Wisconsin Aging and Grading Cheese,
Kaukauna, Wis., purchased 15 pounds of Queso Quesadilla
made by Team Supreme, V&D Supreme
Cheese Co-op, Monroe, Wis., for $110 per
pound or a total of $1,650.

• Item 30: Topical Tropical — State-
line Dairy Products, Freeport, Ill., pur-
chased 15 pounds of Panela Loaf made
by Marieke Gouda Super (18-24 month)
made by Holland’s Family Cheese Team,
Holland’s Family Cheese, Thorp, Wis.,
for $30 per pound or a total of $540.

• Item 31: Supreme Supremo — Mas-
ters Gallery Foods Inc., Plymouth, Wis.,
purchased 15 pounds of Queso Quesadilla
made by Team Supreme, V&D Supreme
Cheese Co-op, Monroe, Wis., for $110 per
pound or a total of $2,080.

• Item 32: Kaukauna, Wis., and Masters Gallery Foods Inc., Plymouth, Wis.,
together purchased a 12
pounds of Chunky Bleu Cold Pack Cheese
made by Line 2 Team East, Pine
River Pre-Pack, Newton, Wis., for $235
per pound or a total of $2,820.

• Item 33: Leading Lactalis — Dupont,
Wilmington, Del., purchased a combined
10 pounds of Fat-Free Feta and Président
Pepper Medley Gourmet Spreadable
Cheese, made by Belndom Team and Mike
DeVoy, respectively, of Lactalis USA, for
$230 per pound, or a total of $2,300.

• Item 34: Pine River Perfect —
Wisconsin Aging and Grading Cheese,
Kaukauna, Wis., W2W Logistics, Apple-
ton, Wis., and Masters Gallery Foods Inc.,
Plymouth, Wis., together purchased 12
pounds of Frico Edam matured, Friesland-
Campina light extra matured and Frico
Chevrette mild made by Team Marum, Team
Steenderen and Team Gerkesklooster, respectively, all

Chris Hansen marks
140th anniversary,
continues support of cheese industry

MILWAUKEE — Chris Hansen, a global supplier of bioscience-based ingredi-
ents to the food, health and animal feed
industries, recently marked 140 years in business.

The company was founded by Chris-
tian Ditlev Ammentorp Hansen (1843-
1916), a Danish pharmacist. Hansen’s
findings led him to establish his first rennet factory in 1874, soon moving
to a larger one where he also started to produce natural colors for butter and cheese.

“140 years later, we have the same name and our company still focuses on
the core strengths it was founded on—
cultures and enzymes,” notes Besnik
Hidri, marketing manager for cheese
cultures and enzymes, Chr. Hansen.

Chris Hansen also is a strong sup-
porter of the industry and for years has
been a sponsor of the U.S. and World Championship Cheese auctions.

Hidri notes the auctions are a great source of industry support and a way for things
to “come full circle.”

“You have the manufacturers there
supplying the industry with top-quality cheese, and they know when they hear
their products being auctioned off that
the money is going toward scholar-
ships and other initiatives to support
the cheese industry,” Hidri says. “At
the same time, those bidding on the
cheese know they are supporting these
scholarships that aid them in their
careers as dairy professionals.” CMN
Tetra Pak Inc. is increasing its vat and whey technology, progress toward sustainability

By Emily King

VERNON HILLS, Ill. — After successfully winning a settlement in a case over a cheese vat patent against Cheese and Whey Systems, Marshfield, Wis., Tetra Pak Inc. is dedicating its focus to future plans. (See “Settlement reaches in Tetra Pak vs. Cheese Systems case” in the April 11, 2013, issue of Cheese Market News.)

Tetra Pak defended its cheese vat technology in regards to the operation of dual agitators within its twin-shaft horizontal vat — one of five different Tetra Pak cheese vats.

“We have significant history and investment in cheese vat technology,” says Tim High, vice president, Processing Systems, Tetra Pak Group. “We spend money every year to keep patents and technology as up-to-date as possible, and as relevant to the needs of the market as we can.”

In addition to the twin-shaft horizontal cheese vat, the company also has a single-shaft horizontal cheese vat. The single-shaft vat has been more popular outside of the United States and Tetra Pak is currently in the process of further developing the vat in the European market, High adds.

The company also is exploring how the single-shaft vat might be better utilized in the United States.

“U.S. manufacturers are broadening their range and moving away from traditional cheeses to semi-hard varieties,” High says. “We are actively working with the advantages of the single-shaft vat to be able to perform with non-cheddar products in the U.S. market.”

High says milk used for cheese in the United States is fortified to greater extent than it is in Europe, resulting in slightly higher total solids in the finished product. This factor changes the way a vat performs and the way cheese has to be made; through optimizing the knives, automation and controls around the vat, Tetra Pak is looking to create a product well-suited for cheese milk with higher solids, High says.

“We’ve been doing trials in the United States and are seeking to bring the same performance we see with these models in Europe,” High adds. “We are in a good position to do so. So far the projects in the United States have been quite successful.”

Tetra Pak also is branching out into Latin American cheese varieties. The company has run several projects in Brazil and Argentina where, according to High, it is bolstering its knowledge in how these cheeses are made to a much higher degree.

There is a strong interest from some to further industrialize the cheesemakers in this region, however, much of the current technology does not suit the small plants that exist. Within six months to a year Tetra Pak plans to create products to fill this need, High says.

“Cheese vats are only one part,” High says. “We have intellectual property in cheese belts and cheese-forming equipment as well. We’ve also been focusing on the whey side of the business.”

Last year, Tetra Pak’s filtration engineers in the United States focused on extracting whey proteins and lactose. Tetra Pak combined this technology with its own membrane filtration systems in Denmark.

“We have a comprehensive portfolio of membrane equipment in the United States and can bring additional value through whey protein, high-grade lactose and a range of different whey powders,” High says. “Whey is a hugely profitable part of the cheesemaking process.”

Tetra Pak continues its progress with its sustainability goals for 2020 as well. On the processing side, energy efficiency, reduction of climate emissions and waste reductions have been key priorities in technology development, the company says.

Tetra Pak aims to create a fully renewable package, compared with the average 70 percent it’s at presently. Recent steps in that direction include the launch of bio-based polymer caps and bio-based low-density polyethylene in the layers of packaging materials.

Meanwhile, 32 billion Tetra Pak packages carrying the Forest Stewardship Council label reached consumers in 2013 and the global recycling rate of the company’s packages reached 24.5 percent. CMN

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MSU partners with industry groups to form Center for Research on Ingredient Safety

EAST LANSING, Mich. — The food, beverage and consumer products industries, in association with the Grocery Manufacturers Association (GMA) and Michigan State University (MSU), recently announced the establishment of the Center for Research on Ingredient Safety (CRIS).

An independent, academic, science-based center, CRIS will serve as a reliable and unbiased source for information, research, training and analysis on the safe use of chemical ingredients in consumer packaged goods including foods, beverages, cosmetics and household consumer products.

“We are very pleased to be part of the founding of CRIS,” says Leon Bruner, chief science officer, GMA. “The center will be an independent resource for a broad range of stakeholders that provides unbiased analysis and information on the safety of ingredients used in foods and consumers products.”

CRIS will be modeled after already existing centers of expertise at other academic institutions, which focus on allergen and microbiological safety. It will be located at MSU and will be governed by an advisory board composed of multiple stakeholders, including academic, industry, nongovernmental organizations and regulatory representatives.

CRIS has the following goals:

- Establish a graduate training program that prepares scientists for a career in assessing the safety and toxicity of ingredients in food, packaging, cosmetics and household care products.
- Develop and validate testing methods and strategies for evaluating the safety of ingredients in food, packaging, cosmetics and household care products.
- Establish a graduate training program that prepares scientists for a career in assessing the safety and toxicity of ingredients in food, packaging, cosmetics and household care products.
- Establish a graduate training program that prepares scientists for a career in assessing the safety and toxicity of ingredients in food, packaging, cosmetics and household care products.
- Inform the public, health professionals, regulators and the scientific community on research matters reflecting the state-of-the-science pertaining to the safety and toxicology of ingredients in food, packaging, cosmetics and household care products.

Also partnering in the endeavor is University of Michigan Risk Science Center (RSC). The RSC will lead the communications component by developing innovative approaches to connecting the CRIS research with stakeholders. In addition, the center will provide responsive and evidence-informed risk and benefit insights into topical issues on food ingredient safety.

CRIS will be supported through the establishment of an endowed chair that will be funded with contributions provided by organizations and individual supporters.

FDA approves GNT spirulina petition

TARRYTOWN, N.Y. — FDA recently approved GNT USA Inc.’s Color Additive Petition (CAP) 2C0297, greatly expanding the use of spirulina extract as a natural blue coloring ingredient in food and beverage applications.

While the original regulation limited the use of spirulina extract to candy and chewing gum, the amended regulation allows for the safe use of spirulina extract in, “frostings, ice cream and frozen desserts, dessert coatings and toppings, beverage mixes and powders, yogurts, custards, puddings, cottage cheese, gelatin, bread crumbs and ready-to-eat cereals.”

“Many perceive Spirulina as a new coloring product,” says Stefan Hake, CEO, GNT. “However, because GNT was early to develop this product over 20 years ago, we not only have the required processing technology and production capacity to deliver our high-quality products across the globe, we also have vast technical expertise to make Spirulina work in a great number of applications.”

GNT’s spirulina-based color solutions have long been used in European food and beverage products. All of GNT’s products are concentrates of colorful fruits, vegetables and plants — going through physical processing with water and avoiding the use of chemical solvents or other additives. Assuch, GNT’s spirulina-based color solutions are considered “coloring foods” across the European Union and have worldwide regulatory acceptance due to their clean-label pedigree.
PDPW board elects, re-elects announced

MADISON, Wis. — The members of Professional Dairy Producers of Wisconsin (PDPW) elected one new individual and re-elected two incumbents to the PDPW board of directors. The election results were announced here at the 2014 PDPW business conference March 13.

Jeremy Natake, Wapsie Dairy, Greenleaf, Wis., will begin serving a three-year term. He grew up on Wapsie Dairy, and has been the herdsman since late 2004.

Kay Zwald, Bomaz Farms, Hammond, Wis., was re-elected to a three-year term. She owns and operates the dairy in partnership with her family.

She also is currently a representative on the Wisconsin Milk Marketing Board.

Charlie Crave, Crave Brothers Farms, Waterloo, Wis., was re-elected for a three-year term. He represents the dairy industry as a dairy producer and farm owner as well as a partner in Crave Brothers Farmstead Cheese factory which produces specialty cheese.

PDPW welcomed two newly-appointed advisors to the board: Steve Kelm, professor, University of Wisconsin-River Falls; and Steve Schweorer, dairy specialist, Badgerland Financial Services. CMN

Obituaries

Walter Lavern Durtschi

MOUNT HOREB, Wis. — Walter Lavern Durtschi, age 94, of Mount Horeb, Wis., died April 12 here at the Ingleside Manor Nursing Home in quiet comfort.

Durtschi was born in the Jennitol Cheese Factory west of Barneveld, Wis., Sept. 30, 1919. In the spring of 1922, the Durtschi family moved to the Barber Cheese Factory south of Blue Mounds, Wis., where they continued making Swiss and Brick cheese. Durtschi spent most of his childhood days working in the cheese factory and farming.

In 1936, the family moved to a dairy farm on the west side of Mount Horeb and Durtschi made cheese by himself. After Durtschi’s father purchased Hickory Hill Dairy, the family bought all new equipment to keep the dairy in business.

Durtschi went on to graduate from Mount Horeb High School in 1937, and attended the University of Wisconsin-Madison. He then entered into the U.S. Army and served until 1946, after being stationed on several U.S. Army bases overseas.

Upon returning to Mount Horeb after the war, Durtschi and his wife took over farming and the dairy operation of Hickory Hill Dairy. Around 1953, the family began bottling and delivering milk to Blue Mounds and Mount Horeb homes, grocery stores and restaurants.

In 1968, Durtschi took up studying real estate and eased out of the milk business. He started selling real estate including homes, businesses and farms.

Durtschi was preceded in death by his wife, Marion; his parents, John and Ida Durtschi; his eldest son, Duane; his siblings, Ralph, John Jr. and Ilabell; and his granddaughter, Brenda. Durtschi is survived by his sister, Eleanore; two children, Brian and Alfred John; a daughter-in-law, Linda Durtschi; six grandchildren, Reid, Lauryn, Nathan, Justin, Daniel and Michele Dauman; and five great-grandchildren. CMN

John R. Melster

WAUKESHA, Wis. — John R. Melster of Waukesha, Wis., passed away March 10 at the age of 92.

Melster helped to start Dairyland Food Laboratories, where he worked for many years and then went on to start his own company, The Melster Co. John is survived by his wife, Florence (nee Cook); his daughter Cathy (Paul Schmidt) Bellovary; his son, John Brad (Mary Kay) Melster; his grandchildren Tony (Hollie) Bellovary, Nick (Angela) Bellovary, Matt (Nicole) Melster, Caitlin Melster; his great grandchildren Ava, Amanda, Sawyer and Eliza Bellovary and Isabella and Sofia Melster; and many other relatives and friends. CMN

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The board of the A2 Corp., Auckland, New Zealand, has recently announced the appointment of Craig Louttit as the new CFO, beginning in April. He is taking the place of the resigning Sarah Kolkman. Louttit will continue the strategy of building management capability to support the ongoing growth of the company in international markets. He has held senior finance roles with ASX, EMI Group PLC, and accounting roles with CSR and Deloitte Touche Tohmatsu.

The finalists for Wisconsin’s 67th Alice in Dairyland have been announced. They include: Allyson Binversie, Manito, Wis.; Zony Brooks, Waupaca, Wis.; Katie Dogs, Watertown, Wis.; Kristin Klossner, New Glarus, Wis.; Melissa Ploeckelman, Stetsonville, Wis.; and Whitney Rathke, Fredonia, Wis. The final selection will be made at the conclusion of the three-day finals in Clark County, Wis., May 15-17.

AmeriCold, Atlanta, has appointed Fred W. Boehler, the company’s current COO, to the additional responsibility of president. Jeffrey M. Gault, previous president and CEO, has retired and will continue to serve on the board of trustees. Boehler has held positions with SUPERVALU Inc. and Borders Group Inc.

Consolidated Container Co., Atlanta, has announced the appointment of Sean Fallman, a seasoned packaging executive, as the company’s new president and CEO. Fallman was most recently president of Georgia-Pacific’s North American consumer business.

Sensient Technologies Corp., Milwaukee, has hired Sam Lteif as president of Sensient’s flavors business. In his new role, Lteif will report directly to Sensient’s president and CEO. Lteif has 25 years of experience in the consumer packaged goods industry, including 14 years with PepsiCo Inc.

Katelyn Grehl, Hitchcock, S.D., was crowned the 56th South Dakota Dairy Princess during the kickoff for the Central Plains Dairy Expo last month. Grehl is a nursing student at Dakota Wesleyan University. Katie Merrill, Parker, S.D., was named runner-up. Merrill is a senior at Parker High School.

SymboLion, Milwaukee, has hired Melissa Ueberroth as its new director of marketing. She will be responsible for leading creative and strategic marketing efforts, and promoting key engineering, science and construction services to food, beverage and dairy manufacturers.

The Wisconsin Dairy Products Association (WDPA) has announced the winners of the 2014 Robert L. Bradley Scholarship and Wisconsin Dairy Products Association Scholarships.

Eleanor Miller, Appleton, Wis., is the winner of the 2014 Robert L. Bradley Scholarship. Miller is completing her sophomore year at the University of Wisconsin-Madison and is majoring in Food Science. Miller plans to pursue a master’s or doctorate degree in food science and use her skills with dairy product development and applications.

Emily Harbison, Phillips, Wis., is the winner of the 2014 Wisconsin Dairy Products Association Scholarship. Harbison is a junior at the University of Wisconsin-Madison and is majoring in Food Science. Harbison plans to pursue a career in dairy as a research and development scientist or food safety specialist.

Miller and Harbison will each receive a check for $2,000 for their respective scholarships at the WDPA World Dairy Expo Championship Dairy Product Contest auction on Tuesday, Sept. 30.

The Robert L. Bradley Scholarship and WDPA Scholarship are annual awards valued at $2,000 each, with funding coming from the net proceeds of the World Dairy Expo Championship Dairy Product Contest auction. The scholarships are awarded each year to two college students pursuing careers in the dairy industry.

The Robert L. Bradley Scholarship is named after Dr. Bob Bradley, long-time professor at the University of Wisconsin-Madison and a major supporter of WDPA.

In addition to these two scholarships, WDPA also awards a $1,500 scholarship to the MATC Culinary School and a $2,500 donation to the National Collegiate Dairy Products Evaluation Contest.
DSM introduces Maxiren XDS, next generation coagulant for long-lasting cheese texture

MIDWAUKEE — At this week’s International Cheese Technology Expo, held here April 22-24, DSM introduced Maxiren XDS, a new coagulant that helps cheese producers extend the shelf life of the texture of their cheese.

In particular, String, Cheddar and Mozzarella cheesemakers need good texture over extended periods of time so they can offer retailers flexible lead times, DSM officials say. Maxiren XDS meets all process requirements and maintains whey value.

Increasing shelf life helps retailers meet high consumer demands for String cheese quality and taste, without having to face lead time and stock management issues, DSM notes. This also is true for Cheddar, where an increase in exports also necessitates extended shelf life. Consumers enjoy the typical stretching, taste and browning of their whey. Maxiren XDS is a bovine chymosin and is as thermolabile as other bovine chymosins in the market.

“The introduction of Maxiren XDS is an extension to our portfolio of cultures, enzymes and coagulants that reinforce each other in production efficiency and taste and texture benefits,” says Karnika Goel, DSM’s product line manager for Cheddar, cottage cheese and Mozzarella. “We can now offer cheese producers a total solution for today’s challenges.”

Hans Holm, innovation manager for DSM Food Specialties adds that by listening carefully to its customers, DSM’s research & development and application teams strive to continuously bring better cheese performance, reliable results and cost-effectiveness. Combining its strong scientific knowledge with application expertise, DSM works in close partnership with its customers, enabling them to innovate and maintain a high level of consistency across their entire product lines.

For more information, visit www.dsm.com.

Bosch to highlight portfolio at Interpack

DUESSELDORF, Germany — At Interpack 2014, taking place here May 6-10, Bosch Packaging Technology, a supplier of processing and packaging solutions, will highlight its range of filling and packaging equipment for liquid and viscous food, including three innovations tailored to the dairy and baby food markets.

The TPC 5532 thermoform, fill and seal machine with new extended 4-10 6-inch cup configuration offers customers an output of up to 45,000 cups per hour and design flexibility for their hygienic packaging applications, Bosch says.

Bosch also will introduce the BLO linear PET container blowing machine that allows dairy and other beverage producers to package their products in a wide range of container shapes, sizes and colors.

For more information go to www.boschpackaging.com.

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For more information go to www.boschpackaging.com.

For more information please visit www.nelsonjameson.com

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Hillary Clinton to be among speakers at 2014 IDDBA Dairy-Deli-Bake

DENVER — The International Dairy-Deli-Bakery Association’s (IDDBA) Dairy-Deli-Bake 2014 will be held June 1-3 in Denver at the Colorado Convention Center.

The trade show includes the Show & Sell Center — a 10,000 square-foot retail merchandising and idea center. The center focuses on meals, deli, cheese and bakery/cakes, and new ideas and products for these categories.

Attendees who stop by the Show & Sell Center can sign up for a free photo CD that highlights the displays and merchandising ideas. The Show & Sell Center is open during regular exhibit hours June 1-2 from 12 p.m.-5:30 p.m. and from 10 a.m.-2 p.m. June 3.

The 2014 IDDBA program begins with a non-denominational worship service Sunday morning. Following the service, Laurie Demeritt, CEO, The Hartman Group, will share strategies for remaining relevant to shoppers, optimizing social initiatives and developing programs that build loyalty and sales. Then Captain Richard Phillips, merchant mariner and author, will discuss the importance of leadership and teamwork, combined with a belief in the power and potential of a team.

Bobby Flay, American celebrity chef, restaurateur and reality television personality, will then talk about the mistakes and decisions that have shaped his career, how he combines cooking and media, and how to attract customers with new flavor combinations, presentations and cooking techniques.

Following Flay’s presentation, Peter Diamandis, CEO, X PRIZE Foundation, will show how to drive and incentivize breakthrough thinking within companies to achieve clear, measurable and objective goals.

To round out the morning, Harry Balzer, chief industry analyst and vice president, The NPD Group, will explain big consumption patterns, niche trends, new product opportunities and dietary concerns in relation to food strategy.

Kicking off the second day of the show will be Harold Lloyd, president, Harold Lloyd Presents, with a session on implementing practical and unique ideas to increase sales.

Bill Klump, senior vice president of marketing, Butterball LLC, and chairman of the board, IDDBA, will follow, covering the increase in male grocery shoppers and how to adapt.

Attendees will then hear remarks by former Secretary of State Hillary Rodham Clinton. Author and media expert Gary Vaynerchuk will then share advice on how to connect with customers and rise above the competition.

Steve Forbes, chairman and editor in chief, Forbes Media, will share insights into what will make or break present businesses by exploring similarities between those who directed the empires of the ancient world and today’s leaders. A party sponsored by the Wisconsin Milk Marketing Board in the evening of June 2.

Tuesday, June 3, the final day of the show, will begin with Mary Kay O’Connor, vice president, education, IDDBA, as she reveals the micro- and mega-trends that are rapidly reshaping markets and competitive arenas.

The final session of the conference will be led by Denver Bronco’s quarterback, Peyton Manning, who will share his thoughts on what it takes to be a champion.

The expo will come to a close Tuesday evening with a reception and awards banquet.

For attendee and exhibitor fees or for more information visit www.iddba.org/conference.

Cornell to host ‘The Science of Yogurt & Fermented Dairy Products’ course

ITHACA, N.Y. — The Institute of Food Science at Cornell University is offering a short course titled “The Science of Yogurt & Fermented Dairy Products” at Stocking Hall on May 6-8. The course is intended for both large and small manufacturers of dairy and yogurt.

The first day will consist of sessions on raw milk quality and chemistry, starter cultures, unit operations and yogurt.

Day two will kick off with a session on pilot plant work, stabilizers, flavor and fruit preparation, yeasts and molds, shelf-life extenders and pilot plant work.

Enrollment is limited to 20 particpants. The early registration fee is $450 per person for New York companies and $540 for out-of-state companies. Registration fees paid after April 25 will be higher.

For more information contact Janene Lucia at 607-255-7619 or jlg3@cornell.edu.
14th annual Wisconsin Specialty Cheese Institute golf outing announced, donations sought

MADISON, Wis. — The 14th annual Wisconsin Specialty Cheese Institute (WSCI) golf outing will take place June 12 at the University Ridge Golf Course in Madison, Wis. The outing will feature various hole challenges, raffles, door prizes, and awards.

The outing will begin at 12:30 p.m. with a shotgun start and scramble format with four-person teams. There is no limit to the number of foursomes that can register and individual registrants are encouraged as well and will be combined to create a foursome.

WSCI hopes to have 140 golfers participate this year. This also will be the third year that the Paul McShane Traveling Trophy will be presented to the first place team.

This year, GPS golf cart advertising is available for each of the 18 holes on the course. Total advertising exposure lasts anywhere from 7-12 minutes for an entire hole. The GPS golf cart advertising is replacing the hole signage that has been offered in the past. Each of these hole sponsorships is available at a cost of $100 and puts the company name and logo on the golf cart GPS system.

Other sponsorship opportunities include beverage cart signage. Three carts are available on which to place a hanging sign depicting the company name and logo for a cost of $250 each.

Companies also can choose to sponsor lunch or dinner for a fee of $250. Each of the sponsorships are available on a first come, first-served basis. Door prize donations are welcome, and any and all contributions will be recognized during the evening program and follow-up correspondence.

Registration is $150 per golfer and includes greens fees, golf carts, practice range balls, yardage guides, personalized bag tags, lunch, and the tailgate cookout. Non-golfers are welcome for the day and evening festivities as well for a cost of $25. The registration deadline is May 30. For more information contact Kathy Brown at kathy@planningoptionsinc.com. CMN

Cheesemakers’ golf outing set for June 5

GREEN BAY, Wis. — The Cheesemakers’ Charity Golf Outing is celebrating its eighth year. The event includes a golf tournament and supports children’s cancer research. This year, it will be held at the Thornberry Golf Club in Green Bay June 5.

Last year, the charity event raised $6,800 for children’s cancer research. The golf tournament will be set to teams of four people playing scramble, or best ball. Attendees are able to enter singles and will be assigned a team. The fee is $200 for two or more registering from the same company at the same time or $225 per individual. For more information or to register please visit www.techhelp.org or call 208-364-6188. CMN

University of Idaho hosting 2014 Internal Auditor Workshop for Food Processors

BOISE, Idaho — The University of Idaho will be hosting the 2014 Internal Auditor Workshop for Food Processors Tuesday, June 10, from 8 a.m.-5 p.m., at the Riverside Hotel in Boise, Idaho.

The workshop is led by Jeff Kronenberg, extension food processing specialist, School of Food Science, University of Idaho. He will teach how to conduct internal audits in facilities against Global Food Safety Initiative audit schemes.

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MCLEAN, Va. — The Food Processing Suppliers Association (FPSA) and NürnbergMesse announced that they have signed an agreement to co-locate Process Expo and the newly relaunched InterBev Process in Chicago, beginning in 2015.

The two shows, along with additional co-location partner the International Dairy Show, will take place September 15-18, 2015, bringing together more than 1,000 exhibiting companies and 21,000 industry professionals in the North and Lakeside Halls of McCormick Place. Attendees will have unlimited access to the show floors and educational programs of all three co-located shows.

“We are very excited to add InterBev Process to the Process Expo event and look forward to the new participants it will bring to the show including new equipment and technologies, as well as new attendees who we expect to see,” says David Seckman, president and CEO, FPSA. “There is no doubt that with InterBev Process joining with Process Expo and the International Dairy Show, Chicago will be the epicenter of processing and packaging technologies for the global food and beverage industries.”

Staff from each of the organizations will continue to be responsible for their respective shows, including conducting sales and marketing activities, developing educational programs and meeting the operational needs of their exhibitors.

FPSA and NürnbergMesse to co-locate Process Expo and InterBev Process in 2015

International Whey Conference announced

ROTTERDAM, Netherlands — The opportunity for whey processing and application industry members to meet with scientists, academics and researchers will be offered at the 7th International Whey Conference (IWC), held here at the Beurs-World Trade Center Sept. 7-9.

Themes for the conference are main developments in the whey products market and the contributions of recent scientific findings to further development of this market, as well as main scientific developments in whey products application.

On the morning of Monday, Sept. 8, and the afternoon of Tuesday, Sept. 9, sessions will cover developments of supply and demand for whey and whey products worldwide in the next decade, opportunities and threats in the whey proteins and lactose markets, market opportunities for whey permeate and the need for new scientific studies.

Three parallel sessions during the afternoon of Monday, Sept. 8 and the morning of Tuesday, Sept. 9, will explore proteins, structure and functionality, processing, lactose and oligosaccharides, and whey and health.

The evening of Monday, Sept. 8, will feature a networking dinner onboard the Steamship Rotterdam, which requires separate registration.

IWC is now accepting abstracts for poster presentations. To apply, register or for more information visit www.iwc2014.com.

Vermont Cheesemakers’ Festival set for July

SHELBURNE, Vt. — The sixth annual Vermont Cheesemakers’ Festival, presented by the Vermont Cheese Council, will be located here at the Shelburne Coach Barn, July 20, from 11 a.m.-4 p.m.

The festival is a celebration of cheeses, artisan foods, craft beers, local wines and their creators. More than 100 cheeses by 40 cheesemakers will be gathered at the event.

Tickets are $50 per person. For more information go to www.vtcheesefest.com.

IDFA holding Milk and Cultured Dairy Conference

INDIANAPOLIS — The International Dairy Foods Association (IDFA) will be hosting a Milk and Cultured Dairy Conference May 20-21, at Omni Severin in Indianapolis.

The conference will focus entirely on milk, flavored milk, milk products and cultured dairy products. The most recent developments in ingredients, processing technology and packaging, and a look at a wide variety of products in the development pipeline will be covered.

Featured are product tastings, including the annual Innovative Product Contest, and networking opportunities.

The registration fee is $895 for IDFA members and $1,095 for non-members. For more information go to www.idfa.org, or contact membership@idfa.org.
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- Coordinate internal and third party audits to ensure ongoing compliance

**QUALIFICATIONS/EXPERIENCE:**

- B.S. degree in Food Science, Food Industry Management, or related field
- HACCP Certification
- 5 years of experience with food manufacturing processes (dairy and/or packaged consumer food products) with a focus on Quality, Safety and Hygiene
- 5 years of experience in team management preferably directing People Safety and Environmental policies and procedures
- Experience in development and implementation of QA and/or SE systems
- Experience with Regulatory Compliance, Global Food Safety Initiatives, USDA and FDA manufacturing regulations
- Experience supporting New Product Development preferred
- Proficient with MS Office suite, Excellent oral & written communication skills
- Must be authorized to work in the United States on a full-time basis

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**NEWS/BUSINESS**

ICTE

Continued from page 1

lethal treatment.

Erickson further delved into the risks, challenges and enhancements with CIP systems, particularly in regard to residual biofilm in process equipment.

Transitional caustic/acid CIP is not always 100 percent effective, and non-traditional biofilm in residual soil as well as “nooks and crannies” biofilm that gets trapped in machines can cause a variety of production and quality issues. Affecting processing equipment may include preheaters, evaporators, pasteurizers, separators or bacteria/spore removal centrifuges.

Good control and effective sanitizing are the base of any biofilm control program, Erickson notes.

Hard-to-reach biofilms are a substantial issue, and standard chemistry is less effective on established biofilm, Erickson says. In addition, microclimates in equipment are varied and widespread, and thermophilic spoilage organisms are difficult to control.

The discussion concluded with an overview by Detlefsen on major rules in FSMA that apply to the dairy industry and the expected time line of implementation of each.

Detlefsen notes that four proposed rules under FSMA that apply to dairy include preventive controls for human food; foreign (and domestic) supplier verification program; intentional contamination; and sanitary food transportation.

There are two major requirements for food manufacturers under the preventive controls rule — conducting hazard analysis and establishing risk-based preventive controls, and following newly-updated Good Manufacturing Practices (GMPs). This applies to most food facilities, foreign and domestic, that are required to register with FDA, he says. The rule is effective 60 days after the final rule is published, which is anticipated Aug. 30, 2015.

Detlefsen notes that IDA has requested that FDA exempt PMO facilities from this rule, that the agency not mandate finished product pathogen testing and that it make the rule more like traditional HACCP. The organization also has asked FDA to exempt warehouses and not require food safety plans to be submitted to the agency but rather be available for onsite review only.

Under the proposed rule for food supplier verification programs (FSVPs), importers would be responsible for ensuring that the food they bring into the United States meets FDA safety standards. The requirements provide flexibility based on the risk of the food, and key principles are generally accepted to the regulated community, Detlefsen notes.

The proposed requirements for supplier verification are primarily based on regulations.
Cheese stocks down 9 percent in March

WASHINGTON — Total natural cheese in cold storage totaled 1.01 billion pounds March 31, 2014, up just 659,000 pounds (less than 1 percent) from Feb. 28, 2014, but 9 percent lower than the 1.11 billion pounds in cold storage at the end of March 2013, according to data released Thursday by USDA’s National Agricultural Statistics Service (NASS).

Natural American cheese in cold storage totaled 631.0 million pounds at the end of March, up less than 1 percent from February 2014’s 628.7 million pounds but down 9 percent from March 2013’s 684.7 million pounds.

Swiss cheese in cold storage totaled 27.8 million pounds as of March 31, 2014, up 3 percent from February 2014’s 26.9 million pounds but down 9 percent from March 2013’s 30.0 million pounds.

NASS reports other natural cheese in cold storage totaled 352.0 million pounds as of March 31, 2014, down 1 percent from Feb. 28, 2014’s 354.5 million pounds and down 10 percent from March 31, 2013’s 390.5 million pounds.

U.S. butter stocks totaled 178.3 million pounds at the end of March 2014, NASS reports, a 9-percent increase from Feb. 28, 2014’s 163.2 million pounds but 30 percent less than the 235.0 million pounds of butter in cold storage at the end of March 2013. CMN

SAFETY

Continued from page 22

on who is to control the hazards that are reasonably likely to occur, such as a supplier, supplier’s supplier, importer or importer’s customer, Detlefsen notes. Expected effective date is 60 days after publication of final rule, which is anticipated Oct. 31, 2015.

IDFA has requested that FDA eliminate complex hazard analysis, and facilities should consider ingredient risk and supplier risk together. IDFA also requests that FDA discourage over auditing and extend the compliance date by another year.

The scope of the proposed rule for intentional contamination/focused mitigation strategies includes acts of terrorism that could cause massive public harm and economic disruption. Under the rule, each facility registered with FDA (with a few exemptions) would need to prepare a written food defense plan to determine steps in their process where food defense measures are needed to address vulnerabilities. The effective date of this rule is expected 60 days after publication of final rule, which is anticipated May 31, 2016.

Lastly, the proposed rule for sanitary food transportation requires industry to make sure transportation equipment and vehicles are designed and constructed in a manner that allows them to be kept clean, and temperature records must be created and obtained.

Detlefsen notes that FDA has proposed to waive application of the rule for “permitted” NCIMS activities as well as facilities subject to the Food Code. This rule is expected to be effective 60 days after publication of final rule, which is anticipated March 31, 2016. IDFA has requested that FDA make clear the PMO waiver applies to incoming and outgoing finished products; make clear that shipping non-Grade products does not jeopardize the waiver. The comment period on this rule is open until May 31, 2014. CMN

MARCH Continued from page 1

February revised production, at 14.90 billion pounds, was up 1.3 percent from February 2013. The February revision represents a decrease of 18 million pounds or 0.1 percent from last month’s preliminary production estimate, NASS reports.

For the entire United States, March milk production is estimated at 17.83 billion pounds, a 0.9-percent increase from Feb. 28, 2014’s 17.75 billion pounds.

The 23 major states, production per cow averaged 1,959 pounds. NASS reports there were 8.51 million cows in the 23 major states, up 1,000 head from February 2014.

California, the nation’s top milk-producing state, produced 3.91 billion pounds of milk in March, a 3.7-percent increase from March 2013. The state was home to 1.78 million cows, up 1,000 head from a month earlier. Production per cow averaged 2,140 pounds.

Wisconsin followed with 2.36 billion pounds of milk in March, down 1.6 percent from its production a year earlier. The state was home to 1.27 million cows, unchanged from a month earlier. Production per cow in the state averaged 1,860 pounds in March. CMN

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Milk Production — March 2014

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23 STATE TOTAL 16,501 16,681 1.1 47,201 47,796 1.2

EST. U.S. TOTAL 17,077 17,833 0.9 50,545 51,056 1.0

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

Apr 25, 2014 – CMN

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RIVER FALLS, Wis. — The University of Wisconsin-River Falls (UWF) is seeking additional funding for needed updates to the university’s Dairy Pilot Plant.

Launched in June 2013, the fundraising effort has reached $1 million in gifts and leaves that a third of its goal to raise $3 million in private contributions to update and upgrade equipment in the Dairy Pilot Plant. (See “University of Wisconsin-River Falls achieves $1 million in pledges for Dairy Pilot Plant” in the March 7, 2014, issue of Cheese Market News.)

Now UWF is looking for 13 additional donors at the “advisory committee” level, says Michelle Farmer, Dairy Pilot Plant manager. Advisory committee members are those who have pledged $100,000 and above. This level of donation also offers naming opportunities for, such as:

- Dairy Pilot Plant: $1.8 million
- Cheese processing room: $640,000
- Falcon Foods Store seating area: $200,000
- Ice Cream Processing Room: $200,000.

Advisory committee-level contributors Grassland Dairy Products Inc. and the Wisconsin Cheese Makers Association have reserved naming for the raw milk handling area and the conference room/classroom, respectively, Farmer notes. Other advisory committee-level donors thus far include Ellsworth Cooperative Creamery, Foremost Farms, Loos Machine, Mullins Cheese Inc. and Welcome Dairy.

Additional funding levels, and donors thus far, include:

- Dairy plant patrons ($50,000-$99,999): Nashville Dairy Inc.
- Dairy plant benefactors ($250,000-$49,999): AGC Heat Transfer, Central Wisconsin Cheese Makers and Buttermakers Association and Lynn Dairy Inc.
- Dairy plant supporters ($10,000-$24,999): Bremer Bank, Dairy Connection Inc. and Hypped.

Additional donors include Ag Source Cooperative Services, Color Court Graphic Arts and Eastern Wisconsin Cheese makers and Buttermakers Association.

Farner notes that all donors making gifts of $10,000 or more will receive recognition on the donor wall. Multi-year pledges of up to four years are possible. The fundraising goal of the project is to have private gift commitments fulfilled by Dec. 31, 2016, says CMN.