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FORTNIGHTLY NEWSLETTER

Dairy Pulse 169th Edition (1st to 15th, November 2022)



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Dairy Pulse 169th Edition (1st to 15th November, 2022)

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Indian News

KMF's daily milk procurement dipped by 15.4 lakh litres since June

NOV 15, 2022

<https://dairynews7x7.com/kmfs-daily-milk-procurement-dipped-by-15-4-lakh-litres-since-june/>



The Karnataka Milk Federation's (KMF) move to increase consumer price of milk and curd comes at a time when milk producers in high milk-producing districts are in distress, while the federation is losing out milk to private dairies owing to low procurement cost.

In fact, lumpy skin disease alone is estimated to have brought down milk production by about one lakh litre a day, while the private milk producers procuring milk in Karnataka and selling across the border has affected KMF badly. From a daily average procurement of 94.2 lakh litres in June 2022, the KMF has witnessed a steep decline in procurement to 78.8 lakh litres now daily due to private milk producers. The price range of milk sold by private dairies in the State has gone up from ₹44 a litre to ₹50 a litre.

"The federation suffered as many milk producers in border districts, especially Kolar, had started supplying to private milk dairies," said sources in KMF. In fact, the Kolar district union at an emergency meeting on November 10 increased the procurement price by ₹2 per litre to

prevent milk producers from selling the milk to private dairies.

Senior officials said that the federation is currently losing out ₹1 per litre owing to high operating cost and low market price. "Though we will be passing the entire hike amount to farmers, the federation will make up with the volume. We are expecting procurement to go up by about 8 lakh litres a day after the hike is effected," the official said.

Not profitable

Sources said that the milk farmers, who have seen a sharp rise in input cost over the past two years, did not see the profession profitable in the recent months. "The cost of fortified feed alone has gone up by 10% in less than two years. The cost of other inputs have also gone up due to rising petroleum cost. Added to this was heavy rainfall that brought down milk production."

According to the federation sources, the milk producers in the State receive between ₹27 per litre and ₹31 per litre as procurement price depending on the district milk unions. "The procurement price is low in North Karnataka district unions while it is higher in high milk producing districts. The average works out to be about ₹29 per litre in the State."

Spiralling operational cost forces dairy farmers to give up ventures

NOV 15, 2022

<https://dairynews7x7.com/spiralling-operational-cost-forces-dairy-farmers-to-give-up-ventures/>



Farmers who ventured into small-scale dairy farming to survive the pandemic-induced financial crisis are slowly withdrawing from the sector unable to generate a steady income owing to skyrocketing operational cost.

Many of them complain that the revenue generated from the sale of milk and milk products is not satisfactory when compared with the actual operational cost involving the prices of fodder and medicines.

A 30 to 35% hike in prices of cattle feed in the last four years has forced farmers to quit the sector. They claimed that ₹37.5 for a litre of milk was hardly a profitable return compared to the rising cost of production.

“Milk collection at local Milma units is declining by the day with small-scale farmers quitting the field. The only option to protect the existing farmers is to revise the price of milk and bring down the price of cattle feed,” said N. Varghese, a dairy farmer from Perambra. He pointed out that no new entrepreneurs were taking up dairy farming as a means of sustainable income with uncertainties prevailing in the sector.

Several Gulf returnees who took up dairy farming projects with the support of various local bodies are also heading to a crisis with a fall in their expected income. Many small-scale units have already been shut unable to bear management cost. The perishing of livestock due to illnesses has also hit a few farmers badly.

“Now, the field is profitable only for farmers who want to domesticate animals for personal use,” said Satheesh Babu, another dairy farmer from Kayanna. He added that the purchase of cattle feed at the existing rate would never be a profitable exercise for farmers as many of them depended on ordinary grass to feed animals.

A farmer who recently shut his small dairy unit said the investment made for setting up hi-tech dairy farms had already doubled the financial liabilities of young entrepreneurs. “The case is almost the same for goat farm owners who are also selling off stock to move on with other profitable business,” he said.

Meanwhile, officials with the Department of Dairy Development pointed out that there were proposals to hike the prices of milk to make it more profitable for farmers. They also said that dairy units would be profitable only for entrepreneurs who were not eyeing quick profits. Also, farmers will have to explore manufacturing value-added products for better income, they add.

India's largest ice cream plant set up in Telangana by Hatsun Agro

NOV 14, 2022

<https://dairynews7x7.com/indias-largest-ice-cream-plant-set-up-in-telangana-by-hatsun-agro/>



Ice cream lovers across the country now have one big reason to head to Telangana. The State now has the country's largest ice cream manufacturing unit, and that too, operated by one of the most popular names in India.

The mega ice cream plant became a reality with the commissioning of a seven tonne per day chocolate processing plant and a 100 tonne per day ice-cream manufacturing plant by Hatsun Agro Products Ltd, popular as Arun Ice Creams and Ibaco, in Zaheerabad.

Announcing this here on Thursday, IT and Industries Minister KT Rama Rao said with this investment of Rs 400 crore, Hatsun's total investment in Telangana was Rs 600 crore. Calling this a testimony to the 'white revolution' underway in Telangana, the Minister said the unit would procure 10 lakh litres of milk per day benefiting 5,000 local dairy farmers. It would also provide employment to 1,500 persons, he said.

"Happy to share that with the commissioning of 7 Ton per day Chocolate processing plant &

100T per day Ice-cream manufacturing plant by Hatsun, popularly sold as Arun Ice creams & Ibaco, Zahirabad in Telangana is today home to India's largest Ice cream manufacturing unit in India."(sic), he tweeted.

The company handles more than 4,00,000 farmers on a daily basis, spread over more than 10,000 villages in Tamil Nadu, Andhra Pradesh, Telangana, Karnataka and Maharashtra. HAP markets its milk and curd through its brands 'Arokya' and 'Hatsun' in these States through its own distribution network and 'HAP Daily' outlets. It has plans to open more outlets in newer markets such as Maharashtra, Kerala, Orissa, Chhattisgarh, Madhya Pradesh, West Bengal and Jharkhand while deepening its presence in its strong markets of Tamil Nadu, Karnataka, Andhra Pradesh and Telangana.

HAP is leveraging mega cold storages situated in multiple States including one at Shadnagar in Telangana. The company turnover as of March this year was about Rs 6,396 crore and profit after tax of Rs 218 crore. It employed about 5,500 employees and more than 7,000 contract and casual labour.

- Hatsun commissions 7 tonne per day chocolate processing plant
- Also launches 100 tonne per day ice-cream manufacturing plant
- Invests Rs 400 crore, cumulative investment in TS is Rs 600 crore
- Will procure 10 lakh litres of milk per day
- Will provide employment to 1,500 people

Kick off. Grabbing an Amul drink, don't miss Ronaldo on pack

NOV 14, 2022

<https://dairynews7x7.com/kick-off-grabbing-an-amul-drink-dont-miss-ronaldo-on-pack/>



This edition of the FIFA World Cup will see Indian dairy consumers reach out for a health drink that is sure to give them a different kind of kick.

India's top dairy brand Amul has tied up with the Portuguese Football Federation (FPF) to display the players' images on its products, allowing Indian soccer fans to strike a connect with the likes of the Portuguese captain and forward Cristiano Ronaldo, or popular defender Ruben Dias, while relishing their favourite lassi.

Under Regional Sponsorship Agreement inked with FPF, Amul will be a regional sponsor for India of the Portugal National team until the end of 2023. This makes Amul the first Indian regional sponsor in the history of FPF.

Last month, the dairy giant signed a pact with the Argentina Football Association (AFA) for the first-ever regional sponsorship in India for the Argentinian team.

Jayen Mehta, Chief Operating Officer, Gujarat Cooperative Milk Marketing Federation, which owns the Amul brand, said, "Amul is proud to announce its association with FPF. Football is a global sport and has a huge fan following in India too. Sports and nutrition go hand-in-hand and through this association, we encourage football fans in India to take up physical fitness and nutrition for a healthy lifestyle."

Nuno Moura, Chief Marketing Officer, FPF, said, "We are delighted to announce our first-ever brand partnership in India with a leading and reputable brand Amul. Portugal and India have a historical and powerful connection dating back centuries, which allowed for the mutual exchange of knowledge in a diversity of areas, as well as artistic and cultural influences. We are devoted to pursuing this pathway, now through football too, in a country that is very special to us, and which boasts millions of team Portugal fans. Portugal is India's favorite team, immediately after the home team."

"We had signed a pact with Argentina earlier, and now we have Portugal. So, Amul has both the top football players Lionel Messi and Cristiano Ronaldo on our consumer packs," Mehta told businessline, adding that the partnership pact is a commercial deal for a period of one year.

Amul's marketing strategy looks to ensure its presence at such marquee events, thereby, trying to connect with the target audience in an effective way. Earlier, Amul had associated with the Netherlands cricket team in the ICC World Cup 2011, the Sauber Formula1 team at the inaugural Indian Grand Prix, and the Indian contingent at the London Olympics in 2012.

"Milk is the world's original energy drink and it's great to associate with an energetic and world-class team like Portugal, who have some of the best footballers in the world, including Ronaldo, Bruno and Bernardo, and play a passionate game of football thus enthraling the fans. We are looking forward to a great association over the next one year," said Mehta.

"We hope that our team and players can inspire a new generation of young Indian footballers,

fulfilling their potential, promote a healthy lifestyle powered by sports and nutrition, and continue to delight millions of fans in India who, no matter the distance, support us,” said Moura.

In a win-win, Punjab to supply paddy straw to fodder shortage-hit Kerala

NOV 13, 2022

<https://dairynews7x7.com/in-a-win-win-punjab-to-supply-paddy-straw-to-fodder-shortage-hit-kerala/>



Punjab has agreed to supply paddy straw to Kerala for use as fodder for livestock as the dairy sector in the southern State faces an acute shortage of green fodder and hay.

The two States have agreed to transport paddy straw to Kerala using the Centre’s Kisan Rail scheme, Minister for Animal Husbandry J. Chinchurani said on Friday after meeting Punjab Chief Minister Bhagwant Mann and Animal Husbandry Minister Laljit Singh Bhullar.

The initiative is seen as a win-win situation for both States. While Kerala gets the much-

needed fodder, it will help Punjab deal with excess paddy straw which contributes to stubble burning and air pollution.

The dairy sector in the Kerala – second only to Punjab in milk production – is a means of livelihood to lakhs of farmers. However, acute shortage of quality cattle feed and the relatively high prices are a major hurdle.

Though the ideal ratio of roughage and concentrated feed is 60:40, most dairy farmers tend to bank on compounded feed, mainly because of decline in the supply of fodder. This has affected the fat content of milk produced in the State.

According to the Economic Review 2021, domestic production of fodder meets only 46% of the demand in the State. “It is estimated that fodder cultivation would be required in at least 13,000 hectares if Kerala is to meet the roughage production target,” the Economic Review noted.

Heat stress impacts milk production in Maharashtra's dairy cattle

NOV 12, 2022

<https://dairynews7x7.com/heat-stress-impacts-milk-production-in-maharashtras-dairy-cattle/>



Milk producers in Maharashtra are reporting reduced milk output due to heat stress in dairy cattle.

They are forced to use resource-intensive methods, which are expensive, to prevent heat stress in cattle and treat affected individuals. Installation of water systems, cooling systems in cattle sheds and planting trees, are some of the solutions recommended to the dairy farmers.

The development of technologies to monitor the body temperatures of cows is aiding in evaluating heat stress more closely.

A recent study finds that increasing temperatures could reduce milk production by 25% by 2085 in India's arid to semi-arid areas.

Sunil Patil, a farmer from Chikhali, a village in Maharashtra's Kolhapur has three buffaloes and seven cows, producing an average of 100 litres of milk per day. However, since 2018, Sunil has reported a decline in production, down to 75 to 80 litres per day during the summers from March to June. Heat stress is suspected to be the cause. His attempts to cool them down are resource-intensive: they are bathed twice daily and kept under fans. During the summers they are fed dry fodder. This is another reason attributed to low milk production. Green fodder promotes better health in cattle, and in turn, better milk. But it is expensive in the summer

months and Patil feeds it to his cattle only when he can afford it.

Around two crore (20 million) farmers from over two lakh (2,00,000) villages across the country engage in the dairy industry, with at least six lakh (6,00,000) milk producers depending solely on the industry for a livelihood. A majority of them are women, according to the National Dairy Development Board (NDDB). A Lancet study finds that increasing temperatures could reduce milk production by 25% by 2085 in India's arid to semi-arid areas.

A recent review study found that rising ambient temperature and humidity affect dairy cows' body temperature and feed intake, and thus milk output and reproduction. Heat stress varies with breeds, individuals of a breed, and management approaches. Some of these approaches that are relevant to heat stress are open cattle shed practices that help lower the body temperature of cows and let them roam around the shed freely and consume adequate water.

Relying only on the Temperature Humidity Index (THI), a practical indicator for the degree of stress on dairy cattle caused by both temperature and relative humidity doesn't give an accurate picture of heat stress on dairy cows. A comprehensive assessment of environmental indices and physiological parameters is crucial. The development of technologies to monitor the body temperatures of cows is aiding in evaluating heat stress more closely by combining THI and other relevant aspects.

Another study published by the National Dairy Research Centre in Karnal, Haryana, predicts that in Punjab, Haryana and western Uttar Pradesh, milk production losses owing to heat

stress are expected to rise to 3,39,000 tonnes during this decade (2020-29), and 6,29,000 tonnes during the next (2030-39). Considering that milk is currently priced at Rs. 45 per litre, this means milk producers could suffer a loss of Rs 15.25 billion in 2020-29 and approximately Rs. 28.30 billion in the next decade. Research also shows that heat stress adversely impacts feed intake, milk yield, follicular development, and reproduction capacities of dairy cows.

Sharad Patil, a milk producer in Ambewadi has nine cows of the Holstein Friesian breed. "I get an average of 80 to 90 litres per day. But in the summers, we face a loss in milk production of 20%. Cows need to be medicated frequently. I installed an open shed, bathe them twice a day, and feed them green fodder and tonic. We have been facing these issues since 2017. Veterinary doctors advised us to use fans, but there is no regular electricity, and we can't afford the bills."

Ajit Yashwant, another milk producer from Prayag has four cows that produce a total of 50 litres each day. "During summers, we see a decline of up to 40 litres. We are helpless to see our cattle struggling with the rising temperature. We humans can complain, but animals cannot. So we are taking care of them as much as possible."

Anil Amble, secretary of Mahalaxmi Cooperative Dairy (MCD) in Chikhali also mentions that MCD often observes a drop in milk production during the summer. During this time, to meet annual targets, additional milk is collected from migrating sugarcane cutters who travel with their cattle.

Vishwas Patil, Chairman of Gokul or Kolhapur District Cooperative Milk Producers Union Ltd, says, "We are facing an annual loss of 11% in milk collection owing to heat stress in cows, according to the NDDB report for the year 2020-2021. The decline in milk collection can be seen

from March to September. We are trying to help farmers to keep their livestock healthier to mitigate the gap in milk production."

Gokul is one of the largest milk processors in Maharashtra, having processed 476 million litres last year. "Milk producers are forced to manage expenses for temperature maintenance, medication, and green fodder. This is resulting in reduced production and ultimately increase in prices." Gokul has approximately 6,000 cooperative dairy societies with 8.53 lakh (8,53,000) cattle of which 2.54 lakh (2,54,000) are cows, and the remaining are buffaloes.

Mumbai Fresh Milk Association recently declared a 10% hike in loose milk. The new rates from September 1, 2022 are around Rs. 89 per litre. Patil brought up the issue of declining milk collection caused by heat stress in a meeting organised by Gokul and told Mongabay-India that Gokul is considering ayurvedic supplements to enhance livestock health on hot days.

U.V. Mogale, veterinary head at Gokul, said that many symptoms of heat stress are quite visible, like reduction or loss of lactation and increased frequency of contracting illnesses. "We often see cattle stop feeding, panting uncomfortably and having low metabolism, which leads to malnutrition and lowered milk production. When their body temperatures cross 37 degrees Celsius, cattle use much of their energy attempting to reduce it and dangerously slow down their other important bodily functions. We are providing optimum guidelines and aid to farmers coping with these new issues," Mogale said.

Gokul advises farmers to take precautionary steps to prevent heat stress in cows. They include the installation of water systems, fans, or other animal cooling systems in cattle sheds, planting trees around the area, and silage pits and bags to keep fodder green for longer periods of time.

Front-of-pack labelling norms will affect MSMEs if enacted, says industry

NOV 11, 2022

<https://dairynews7x7.com/front-of-pack-labelling-norms-will-affect-msmes-if-enacted-says-industry-body/>



Ease of Doing Business for MSMEs: Trade association and sellers body, Indian Sellers Collective on Wednesday opposed a proposal by the government's food licensing body, Food Safety and Standards Authority of India's (FSSAI) on Front of Pack Nutrition Labelling (FOPNL) regulation of putting star ratings on food items based on their nutrient composition, as per a report by Mint.

Under the proposed regulation, packaged food and beverages will be given star ratings like 'one-star food', 'two-star food', and therefore 'good-food', 'not-good food', etc. on the basis of their salt, sugar, and fat content.

FSSAI has published a draft notification on front-of-pack labeling in a bid to regulate the unhealth ingredients used for packaged food products.

"The representative body has claimed that FOPNL will lead to ethnic Indian foods being classified as unhealthy, cause severe loss of business to MSMEs (micro, small and medium enterprises) packaged food manufacturers and sellers and open the floodgates for western packaged food to capture the Indian markets," the association said in a statement.

Traditional Indian snacks have salt, sugar and fat for scientific and customary reasons and the regulation will classify them unhealthy as per the proposed parameters, the report said. This may lead to consumers rejecting these traditional food items, said the industry association.

Bhujia, Dhokla, Murukku, Gulab Jamun, Ras Malai, Barfi, nimbu pani, lassi are some of the common packaged foods and beverages produced by the traditional snack makers.

The sellers' collective also said that the regulation may favour multinational food companies as they will be able to modify the nutrient composition of their food products to secure a better health star rating. Such companies could add nuts and fruits to their existing product to gain favourable ratings in their food items as well as beverages.

Dhairiyashil Patil, President, All India Consumer Products Distributors Federation (AICPDF), said "Large distributors and big retail who are thriving through collaborations with MNCs and large food companies will continue to sell the reconstituted, western packaged foods in India, as adoption of FONPL will go on to destroy the market for traditional Indian packaged foods. However, the millions of small, independent sellers who largely depend on MSME manufacturers and packaged traditional Indian snacks to earn their livelihoods, will have no recourse, thereby threatening their very survival."

AICPDF is an industry body that represents dealers and distributors of fast-moving consumer goods companies.

FSSAI's notification also gives a list of solid foods and beverages which will be exempted from FOPNL norms.

Referring to the exemption list, Indian Sellers Collective said that the list disregards Indian origin food product categories and instead pushes western products which are high on sugar, salt and fat.

According to industry estimates, India's food processing industry accounts for 32 per cent of the country's total food market. As a matter of fact, almost 79 per cent of the processed food market is dominated by the MSME players and

is concentrated in tier II and tier III towns of the country. For these regions, the FOPNL regulation could put the existence of small manufacturers in threat, if enacted.

Two-fold rise in dairy exports melts butter stocks at home

NOV 11, 2022

<https://dairynews7x7.com/two-fold-rise-in-dairy-exports-melts-butter-stocks-at-home/>



The native market is dealing with an acute scarcity of butter and ghee, after a virtually two-fold enhance in dairy product exports final fiscal 12 months and better consumption throughout Diwali drained the provision pipeline and stocks. According to statistics compiled by the Agricultural and Processed Foods Export Development Authority (Apeda), India exported 19,954 tonnes of butter in 2021-22, about four-and-a-half instances greater than the earlier 12 months's amount of 4,449 tonnes.

Exports of skimmed milk powder elevated to 46,285 tonnes in the 12 months ended March 31, 2022, a virtually three-and-a-time enhance, whereas shipments of ghee rose near 10% to 10,689 tonnes.

Overall, the worth of dairy product exports elevated to \$392 million from \$201 million.

Bangladesh, the UAE and Bahrain had been the highest three locations to obtain Indian dairy merchandise in fiscal 2022. Local consumption, segment."

particularly of ghee, butter and cheese, too was robust throughout the festivals, which Indians celebrated in a grand approach after two painful years of Covid.

"There was not enough supply in the pipeline as export of skimmed milk powder and butter was good in the previous year (FY22)," stated Devendra Shah, chairman of Pune-based Parag Milkfoods.

Amul is the biggest exporter of dairy merchandise from India. Amul butter, which has greater than 90% share of the butter market, has disappeared from the market throughout the nation. Amul diverted about 10-11% extra milk for liquid milk consumption over the last 2-3 months, including to scarcity of butter and ghee. According to commerce sources, the revenue margins in liquid milk are increased than different milk products. RS Sodhi, MD of Gujarat Cooperative Milk Marketing Federation that owns the Amul model, stated: "Selling milk is our first priority and there was a substantial increase in demand for full-fat liquid milk during the Diwali season. Normally, about 60% of our milk collection is sold as liquid milk. However, during the last 2-3 months, we had to divert 11% more milk towards the liquid milk

Phyx44, India's First Full-Stack Precision Fermentation Dairy Company

NOV 11, 2022

<https://dairynews7x7.com/phyx44-indias-first-full-stack-precision-fermentation-dairy-company-raises-1-2m-seed/>



Phyx44 is well on its way to disrupting India's dairy sector with its \$1.2 million seed funding for its precision fermentation technology.

The Bangalore-based Phyx44 says it's using precision fermentation to create whey and casein proteins as well as fatty acids found in dairy, just without the lactose or the environmental footprint of conventional dairy. The funding comes from Better Bite Ventures, Ahimsa VC, PeerCapital, Spectrum Impact, Rohit Gulati (MD & Partner at Boston Consulting Group), Sandhya Sriram (CEO, ShioK Meats), Big Idea Ventures, and Humane Society International, among others.

Full-stack precision fermentation dairy

The seed funding will allow Phyx44 to accelerate its research and development, expand its team, and work on co-developing products for its key partners. While based in India, Phyx44 is eyeing the global market potential.

"As a vegan for over 9 years, I've always struggled to find good alternatives to curd (yogurt), ice cream and paneer", Bharath Bakaraju, founder of Phyx44, said in a statement. Bakaraju holds an MS in Industrial BioChemistry from IIT Kharagpur and an MBA from IIM Lucknow.

"Dairy has a huge environmental cost. Plus, animal welfare is an area of deep concern. That is

why I was excited when I saw what we could do with precision fermentation.", Bakaraju added.

He says the biggest inconvenience for consumers who want to replace dairy for ethical or environmental reasons is the lack of viable alternatives that look and taste like conventional dairy.

India and Asia market opportunities

Phyx44 is jumping into a sea of other precision fermentation producers, chiefly the U.S.-based Perfect Day. But India and Asia are largely undeveloped markets with increased demand.

"The intersection of India being an agrarian economy, the largest producer & consumer of dairy & a huge pharma producer provides a massive opportunity for Phyx44 to serve global demand for dairy ingredients & products, sustainably. The team's technical prowess is reflected by how swiftly they have scaled to a 100L capacity", said Jinesh Shah, Chief Investment Officer at Ahimsa VC.

"This sunrise sector has a key role to play in meeting the Government of India's ambitious target of growing our bioeconomy to USD 300 billion by 2030," Nicole Rocque, Senior Innovation Specialist at the Good Food Institute India said.

"India is quickly becoming the preferred destination for both innovation and manufacturing of smart protein, and will play a key role in the development of bio-enabled solutions globally. Startups like Phyx44 have the potential to accelerate new product innovation and lay down the path toward cost reduction, establishing a

model for growth of this technology in the developing world.”

Phyx44 is in a unique position as a full-stack player working with whey, casein, and an underdeveloped category: fats. “What we do not see get enough attention is the fats. We’re one of the very few companies working on key fat

components alongside key dairy proteins because we believe this will go a long way in our ability to create a superior product”, Bharath said.

The company is already eyeing a number of applications, including ice cream, cheese, baked goods, and more. It’s expecting to launch its first products in Singapore and India in 2024.

Need to develop advanced breed of cows: Yogi Adityanath

NOV 10, 2022

<https://dairynews7x7.com/need-to-develop-advanced-breed-of-cows-yogi-adityanath/>



We won’t be able to fulfill the goals of Gram Swarajya without this. The state government supports all positive initiatives in this direction...To boost the income of agricultural and livestock farmers, the production of milk-based products like curd, butter, and ghee need to be pushed,” he added.

In Mathura to dedicate the Shri Shri Krishna Balarama Temple to the public, Chief Minister Yogi Adityanath on Wednesday emphasised on the need for developing an advanced breed of cow to preserve Indian cows.

He recommended setting up dairy committees in rural areas of the state to help the rural population become self-sufficient. “In order to protect Indian breeds of cows, an improved breed must be developed first. The Pandit Deen Dayal Upadhyaya Veterinary Science University is located here, and thanks to it, work in this field has started,” said Adityanath while talking

about his experience of seeing an advanced breed of cows developed by the institute.

On the last day of his two-day visit to Mathura, Adityanath arrived at the Bhakti Vedanta Gurukul and International School campus run by ISKCON on Wednesday where he dedicated the Shri Shri Krishna Balarama temple and offered prayers. He also inaugurated the dairy plant run by BhaktiVedanta Gurukul. He insisted that women self-help groups should be included in dairy committees and added that a processing facility for cow-based products should be established in each tehsil.

The CM said that abandoned cows roaming on streets occasionally end up becoming the reason for riots. “The government has launched several programmes to protect cows. More than nine lakh cows are being cared for by the government in the state. The government is making constant efforts to protect Indian cows,” he said.

Stating that ‘Braj’ is the ‘land of the incarnation of God’, the CM said, “It is our responsibility that this earth becomes the land of ‘gau seva’ (cow service).”

Talking about how cow-based products are being used for industrial purposes, he said, "Not only milk products but also CNG is being made from Indian bovine breeds, while in Badaun cow dung and cow urine are being used to make paint."

Referring to the 'Maharaas' programme being organised by Mathura MP Hema Malini in Jawahar Bagh, the chief minister said that everyone was aware of the context in which Jawahar

Bagh was hit the headlines seven years ago. "However, it is now in news for promoting Braj culture. If good people come, good work will be done."

On June 2 2016, violence had erupted at Mathura's Jawahar Bagh which saw the deaths of 29 people, including two police officers. The chief minister also inspected the Uttar Pradesh Braj Teerth Vikas Parishad's Leela Manch, which is being built at Shri Krishna Janmasthan.

Despite flush season dairy farmers in Maharashtra fetch good prices

NOV 9, 2022

<https://dairynews7x7.com/despite-flush-season-dairy-farmers-in-maharashtra-fetch-good-procurement-prices/>



Dairy farmers in the state are enjoying a rare spell of good price, which has seen dairies increase their procurement price even as the sector enters its flush season when production increases. Dairies say there is a 10-15 per cent dip in output in many milk-producing states, which has led them to increase the procurement price for their farmers.

States like Gujarat, Maharashtra and Karnataka have reported incidents of lumpy skin disease in their cattle population, which has affected milk production. Dasarath Mane, Chairman cum Managing Director (CMD) of the Pune-headquartered Indapur Dairy and Milk Products Ltd (popular as Sonai Dairy) said most dairies have reported a 10-15 per cent dip in production. "Our procurement price for milk with 3.5 per

cent fat and 8.5 per cent SNF (solid-not-fat) at present is Rs 36/litre. The tight supply-demand situation led us to increase our prices last month," he said.

With the flush season starting on a tight note, Mane hoped the situation would improve a bit by February. In dairy trade, the terms 'flush' and 'lean' refer to the months when milk production increases and decreases. Thus from October to February when animals naturally produce more milk, the trade enters the flush season. March onwards, animals reduce their milk production and the trade enters what is called as the lean season. Dairies normally reduce their procurement price during the flush season.

Dairies said the present rise in procurement prices is expected to continue till next October. Internationally, skimmed milk powder (SMP) has recorded a 17 per cent dip in prices from April. This, trade analysts say, is mostly due to the frequent lockdowns in China, which is the biggest importer of SMP. Also, countries like New Zealand and Australia have reported a dip in output.

At present, domestic SMP prices are in the Rs 320-330/kg range while international prices are hovering around Rs 230/kg. Mane said India had exported around 80,000 tonnes of SMP last year with the lion's share of exports by Gujarat Cooperative Milk Marketing Federation which markets under the brand Amul and Sonai. With

the flush season starting, SMP production by dairies would improve. Meanwhile, the price increase has brought a smile on the faces of dairy farmers. Karan Atole, who runs a milk collection centre in Baramati taluka of Pune district, said farmers have been fetching good price since the last month or so.

Fodder inflation could really shrink milk output

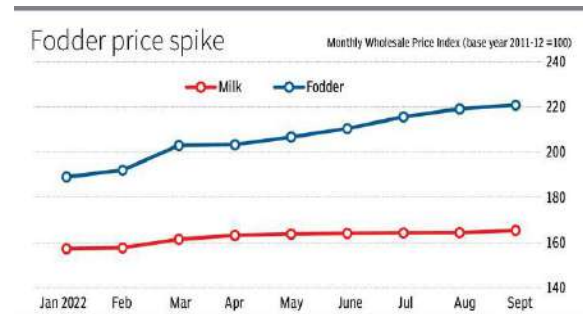
NOV 9, 2022

<https://dairynews7x7.com/fodder-inflation-could-really-shrink-milk-output/>



The recent increase in fodder costs have played a major role in rising milk prices, hitting dairy farmers hard.

Fodder inflation has seen a sharp hike in the last four months, despite the softening of overall WPI inflation in the recent months. The overall WPI inflation has eased to 10.70 per cent in September from 12.41 per cent in August. But the inflation rate of fodder remains more than double the wholesale inflation rate. Fodder inflation in September was 25.23 per cent, while it was at 20.57 per cent in the same month of last year.



Hindu businessline 9th Nov 2022

The genesis of fodder inflation lies in the deficit of feed and fodder for livestock. The recent reported deficit in green fodder is 11.24 per cent while the country is experiencing 23.4 per cent shortage in dry fodder and around 29 per cent in concentrates. Massive crop damage due to late and heavy monsoon has also jacked up the prices of both fodder and feed to unaffordable levels for the animal owners, most of whom are landless or small farmers. Various reports show that farmers who are solely dependent on the market for fodder have incurred heavy losses.

Farmers across States are switching from cross-bred cattle to indigenous breeds whose feeding expenditure is much lower. If this trend continues, it will hit national milk production in a big way in the coming years.

Notably, feed and fodder alone accounts for 60-70 per cent of the production cost of milk, meat

and other items. Yet, due policy attention is not being paid to address fodder deficit issues. Only around 4 per cent of the country's farmland is devoted to fodder farming, although the live-stock sector's contribution to the farm sector's GDP is higher than that of cereals.

A tiny fraction of the total animal husbandry budget goes to fodder development. Organised fodder farming requires attention. The fodder crop should get a central place within the various agro-ecosystems and be treated at par with the facilities provided to agricultural crops, like crop insurance, minimum support price and other benefits. NABARD must be directed to

promote rural enterprises working in the fodder-space.

In fodder supplies, the situation is paradoxical; in many parts of the country there is surplus fodder during monsoon and a deficit during the lean season. This is especially so in far-flung areas.

Therefore, efforts must be directed towards developing "fodder banks" at block level to store surplus fodder during rainy months and meeting the deficits at various levels in other months.

Department of Animal husbandry and Dairying- Dairy going hi-tech

NOV 9, 2022

<https://dairynews7x7.com/department-of-animal-husbandry-and-dairying-dairy-going-hi-tech/>



In a bid to deploy the latest technologies and devices like biometrics, Internet of Things (IoT), and drones in animal husbandry and dairy, the central government will soon engage such entities specializing in this sector. These entities will include leading IT companies, livestock and dairying organizations, startups, and research and educational institutes. The Department of Animal Husbandry & Dairying (DAHD) has begun the process of engaging IT organizations for the use of biometrics for animal identification, use of IoT devices for livestock animals, traceability solutions for dairy and livestock products using blockchain or any other technology, and use of drone technology in the livestock and dairying sector, official sources told Bizz Buzz.

A year ago, the government launched the National Digital Livestock Mission (NDLM) to uniquely identify every livestock. As of now, cattle identification in India is done mostly through ear tags. However, a need has been felt for a biometric method for animal identification which will make the unique ID a fool-proof mechanism for all purposes. Hence, the emphasis is on biometric identification through digital means.

Use of IoT devices in the livestock sector will help farmers measure various relevant vitals of the animals, such as their movement, body temperature, humidity, heat detection, other medical parameters, and intake of food, sources said.

This can be achieved by using IoT devices for real-time tracking of activity, rumination, and other cattle vitals. The data so collected can be helpful in some of the activities using artificial intelligence (AI) and machine learning algorithms. The data will help identify, among other

things, identify abnormal behavior for timely medical help, monitor before and after parameters for treatment medication response, and

give alerts for artificial insemination, pregnancy confirmation, and stress.

Mother Dairy planning Rs 800 crore capex in 3-4 years

NOV 9, 2022

<https://dairynews7x7.com/mother-dairy-planning-rs-800-crore-capex-in-3-4-years-foresees-positive-demand-momentum/>



To cater to the exponential demand, milk and milk products major Mother Dairy has planned a mega capex fund worth around Rs 800 crore for the next couple of years.

In a conversation with Moneycontrol, company Managing Director Manish Bandlish said that a proposal for capacity expansion by setting up new plants has been planned.

“Some of the proposed plants will produce processed food items for our Safal brand (fruits and vegetables arm of Mother Dairy)... others will focus on milk and milk products,” Bandlish said.

“We will soon be presenting our capex proposal to the Board. The capex is expected to be of around Rs 700-800 crore for the next 3-4 years,” he said.

The current demand has over-stripped supply for many categories, such as ice creams, cheese and packaged curd, he said.

Demand trend

“These plants will help close the demand-supply gap,” Bandlish said. “The demand for some categories, such as ice creams, has grown in double digits, due to a prolonged summer this year,” he said.

Even though sales to the HoReCa (Hotels, Restaurant and Catering) segment went down significantly during the last two years, the consumer business performed extremely well, he said.

Till now, the company has reported a growth of over 30-40 percent in many categories, including fresh dairy categories, such as chaach, lassi, curd, among others, from the pre-pandemic year of FY2019-20.

“During the last two years of the pandemic, in-house consumption rose tremendously. Our ability to keep the booths open during this period aided growth,” Bandlish said.

Consequently, the company is expected to close this fiscal with a turnover growth of 20 percent over last fiscal, at Rs 15,000 crore, largely aided by volume and value growth.

In FY2020, the company had clocked a turnover of around Rs 10,500 crore.

Inflationary pressure

According to Bandlish, the inflationary trend might last for the next six months.

“It will take six months to a year for the supply side to normalise in the agriculture industry,” he said.

“We can expect farmers and the rural sector to make the much-needed investments during this period. This will smoothen out supply disruptions,” he said.

Furthermore, he cited that a lot of pricing mechanisms now depend on the ‘flush’ phenomenon.

This denotes the large volume of milk production in the country, especially in the northern belt, from November to March, each year.

“We, like others, are chasing the same commodity (milk) for manufacturing products like beverages and ice creams. The price now depends upon the production during this period,” he said.

Product diversification

Despite inflationary pressures, the company is planning an aggressive diversification strategy.

“We are looking to diversify our portfolio by offering more choices in our frozen snacks segment. We also plan to introduce rusk and pao (bun) products,” he said. “We are also focusing on the packed paneer category.”

He opined that paneer has a large consumption base and the company intends to innovate more in the category to bridge the gap between organised and unorganised markets.

The NCR-based company is also looking at strengthening its presence in Uttar Pradesh, Bihar and Maharashtra.

The company has already started expanding its front-end distribution in these states and will gradually work on its capacities.

On the ecological front, Mother Dairy is developing a newer biodegradable packaging material through its in-house R&D.

“Work is on to develop such a material, but the final product might be a few years away,” he said.

Price hikes

In 2022, the company has hiked milk prices three times. On his part, Bandlish did not rule out further hikes.

He asserted that the company has absorbed the maximum impact of commodity inflation.

“We try to absorb as much as possible. We are at the limit of our ability to absorb the massive rise in commodity (milk) prices,” he said. “We have to look after our farmers as well. They are impacted by the rise in feedstock prices,” Bandlish said.

E-commerce foray

Bandlish also clarified that Mother Dairy does not intend to set up a D2C (Direct to Consumer) platform. However, it is open to associating itself with various e-commerce or quick-commerce platforms to reach out to a larger set of audience.

“We are one of the largest retailers of Delhi NCR. We have a huge opportunity there,” he concluded.

At present, Mother Dairy has over 2,000 milk booths around the NCR region. The company was commissioned in 1974 and is a wholly owned subsidiary of the National Dairy Development Board (NDDB).

Kerala pushes maize farming -boost dairy productivity control fodder prices

NOV 8, 2022

<https://dairynews7x7.com/kerala-pushes-for-maize-farming-to-boost-dairy-productivity-control-fodder-prices/>



The State is conducting an intensive drive to promote maize cultivation as it's most ideal to boost dairy production and control fodder prices, says Minister for Animal Husbandry and Dairy Development J. Chinchurani

Maize may not be a common crop in Kerala, but the Animal Husbandry department is looking at extending its cultivation to more areas to produce low-cost fodder.

A major ingredient of cattle feed, the raw material is sourced by Kerala from other States and dairy farmers are much distressed over the recent price hike. After a pilot project yielded successful results, the department is now trying to popularise maize cultivation and the Kerala Feeds Limited (KFL) will be offering a price above the market rate to procure the crop.

“Since we are not producing soyabean and maize, we are entirely dependent on other States for the raw material. Though an important cereal crop, we were not sure if large-scale cultivation of maize was viable in Kerala. We had launched farming at five acres of land in Muthalamada, Palakkad, on an experimental basis and it turned out to be a success. Currently, we are identifying plots across the State to cultivate the crop and quality seeds will be made available to farmers through the KFL,” Minister for Animal Husbandry and Dairy Development J. Chinchurani told The Hindu.

Pilot project

Until recently, climate of Kerala was not considered suitable for maize cultivation. “At present, we are conducting an intensive drive to promote maize cultivation as it's most ideal to boost dairy production and control fodder prices. Moreover, the department has been promoting fodder grass cultivation in various districts by providing a subsidy of ₹16,000 to farmers for setting up the one-acre units. We are also offering silage at subsidised rates to address the current crisis,” she adds.

While the Institute of Maize Research (IIMR), Ludhiana, is providing technical support for the project, the KFL will be directly procuring the crop, offering a rate higher than the current market price. “At present the KFL is spending around ₹500 crore a year for purchasing raw material from States such as Karnataka, Tamil Nadu, Bihar and Andhra Pradesh. Through this, we are opening up a market for our farmers and the KFL to procure any quantity of maize as the demand is always high. Even middle and small-scale farmers can start cultivation as they can feed their cows maize stalks to enhance milk production,” says B. Sreekumar, Managing Director, KFL.

While CO(H)M8, a hybrid variety, was used at Muthalamada, farmers will be given high-yielding seeds as per their soil quality and other conditions. “The yield from a five-acre farm will be around 15 tonnes. The farmers can maintain this output with adequate care. Around 25 farmers from various parts of the State have already approached us and we will be providing seed varieties recommended by the IIMR at subsidised rates,” adds Mr. Sreekumar.

Karnataka: Nandini ghee price up Rs 180 per litre in 2-and-half months

NOV 8, 2022

<https://dairynews7x7.com/karnataka-nandini-ghee-price-up-rs-180-per-litre-in-2-and-half-months/>



Unable to get the government's approval to hike milk prices in the past few months, the Karnataka Milk Federation (KMF) is pushing up the price of Nandini ghee and it has gone up by over Rs 180 per litre in two-and-a half months.

A litre of Nandini ghee which was sold at Rs 450 on August 22 is now priced at Rs 630 per litre. Though the revision of GST rates had allowed KMF to hike prices of curd and lassi, ghee and milk were relatively left untouched. But the KMF is now constantly revising the ghee price to make up for the losses incurred in milk sales.

Sources said the cost of Nandini ghee has been going up over the past few months. A KMF retailer said: "A litre of ghee was sold at Rs 450 in August 22 just before the festive season. With the onset of the festive season, the KMF began

regularly increasing the price of ghee. By the first week of September, it was hiked to Rs 470. In October, a litre of ghee was sold at Rs 518. Now, for the last one week, it is being sold at Rs 620 to Rs 630."

An analysis of sale prices in the past one month revealed that the rates offered in 200ml sachet/pet bottle to one litre quantity have gone up from Rs 12 to Rs 54. "A 200 ml ghee sachet sold at Rs 113 until a month ago is now priced at Rs 135. The pet bottle cost has also gone up from Rs 122 to Rs 145. Similarly, the half-litre sachet which was available at Rs 259 is now sold at Rs 305, while the same quantity pet bottle is sold at Rs 315 from the earlier Rs 268," a retailer said.

KMF managing director BC Sathish was not available for comments. Officials said they had no alternatives but to hike the prices byproducts to tide over the mounting losses over the past two years. The government also repeatedly declined to revise the milk prices, they pointed out.

Food and Inns to launch Tetrapak Recart to replace tin cans in India

NOV 8, 2022

<https://dairynews7x7.com/food-and-inns-to-launch-tetrapak-recart-to-replace-tin-cans-in-india/>



Food and Inns Ltd, a company listed on National and Bombay stock exchanges, has signed an exclusive agreement with Swedish-Swiss multinational firm Tetra Pak to produce Tetrapak Recart, an alternative packaging for food products to replace tin cans.

The Mumbai-based firm is in talks with a food technology partner to produce pectin, a vegetarian alternative to gelatin which is used in medicines, capsules, from mango wastes, top officials of the company told businessline.

Advantages

Metal cans, particularly tin, are used for packaging liquid contents such as milk, juices, tomato purees and fruit cocktails. Tetrapak Recart can not only help pack these juices but also other food products such as diced vegetables.

The new packaging, which has been in use in Europe over the past five years, can preserve food products for two years. Tin or even Tetra Pak's cartons, which created a revolution in food packaging years ago, provide a shelf life of six months for milk and one year for juices and edible oils.

The Recart, which can be easily transported and put on shelves, is a smaller version of Tetrapak but 67 per cent of it can be recycled. It can withstand higher temperatures, besides retaining the colour and taste of the products.

It can be refrigerated and sealed more than 10 times for use of the product as and when a consumer likes it. The packaging is also biodegradable.

First in India

"We have set up the first plant in India to produce this packaging and the 13th in the world. We have a tie-up with Tetra Pak for unwritten exclusivity for two years. This means Tetra Pak will not sell the facility to any other firm for two years definitely in India. After two years, we have the first right of refusal," said Milan Dalal, Managing Director, Food and Inns.

The difference between the Tetrapak and Tetra Recart is that Tetrapak can be used to pack only basic liquids. In Recart, semi-liquids such as curries and pastes can also be packaged. "Even diced vegetables can be packaged in it," Dalal said.

"We feel this is a big game-changer given the size of the can market. We have got a good response for this and what we hear is that Europe could ban tin cans from 2024," said Moley Saha, the company's Chief Executive Officer.

Concerns over tin

Food and Inns Ltd is of the view that it will have an edge over others if Europe bans tin cans since 100 per cent replacement would be a big challenge. "This is a big concern over tin content in cans across the world. We have to be ready by now," Saha said.

The advantage of Tetrapak Recart is that it can help eliminate tin from the food system. "Second, the destruction of cans after using the product is an issue worldwide. There is a sustainability issue on this," he said.

Tetra Pak is now working on ways to ensure that 100 per cent of the Recart can be recycled, “though it will take some more time”.

“We are in talks with Tetra Pak for a bigger pack size since Food and Inns is not only in the retail segment but in B2B (business-to-business) too where large packages are accepted. We are in talks to get a 1 kg pack from them,” Saha said.

Taking over Coca-Cola unit

The company is keen on the Recart since its food product business is around ₹40-50 crore, basically in the fruit pulp sector, Dalal said.

Food and Inns, which entered the fruit pulp business by taking over a mango canning unit of Coca-Cola when the latter was asked to leave the country in the 1980s, at Valsad in Gujarat, has added guava, tomato, papaya and other such agricultural produce to its processing capacity.

“Mango processing is our prime business and we have now converted the spray-dried egg unit into one to produce vegetable and fruit powders and seasoning. These are sold to companies for spraying on, for example, chips,” Dalal said.

Why make pectin

Food and Inns Chief Financial Officer (CFO) Anand Krishnan said the company has ventured into producing pectin as 50 per cent of the mango it pulps forms waste. “Whether it is the mango skin, mango kernel or mango fibre, which are left after the mango is pulped, it actually is in the form of waste. All these years we used to incur costs to dispose of this waste,” he said, explaining the reason for the company getting into manufacturing pectin.

Pectin can also be used in jams, jellies and pickles as a bonding agent. “In India, 95 per cent of pectin is imported from countries such as China, Mexico, Brazil and the US,” Krishnan said.

Food and Inns would be the first company producing pectin out of mango and this will help the circular economy, the CFO said.

“Right now, we have lab-tested only mango skins but in the second stage, we would want to convert all the other fruits and vegetables that we process such as papaya, banana and guava to convert their wastes and skins into pectin,” he said.

The company is looking at converting mango kernel into a sort of cocoa butter equivalent, too, which can be used in confectionery, sweet manufacturing and the cosmetic industry.

White-label

Food and Inns markets its products under the brand name Green Top for frozen products and it has the Madhu brand for mango. “Globally, we are in B2B operation. We are only doing a white-label business. The company sells spices or masalas under the Kusum brand which was acquired in 2019,” he said.

The company exports parathas, naans and samosas in the frozen food sector. “We are producing natural products, plant-based products like zucchini and butternut squash noodles. These are, at the moment, for exports but soon we will launch it in the domestic market. It’s an vegan substitute to pastas around the world,” Dalal said.

“The Kusum brand is now marketed only in Maharashtra, though we would like to market it across the country,” he said.

Food and Inns is availing of the assistance from the Centre’s production-linked incentive scheme to invest and increase sales besides raising its capital expenditure.

The company has tied up with the Netherlands’ sustainable initiative IDH, to work with farmers to educate them on crop inputs and pesticide-

free farming to uplift their economy. The Mumbai-based firm also buys back from farmers.

“We work with a lot of farmers individually, apart from these programmes to help them get higher yields,” Krishnan said.

PBFIA represent Indian plant-based food at Dubai Speciality Food Festival

NOV 7, 2022

<https://dairynews7x7.com/pbfia-to-represent-indian-plant-based-food-sector-at-dubai-speciality-food-festival/>



The Plant-Based Foods Industry Association (PBFIA) will represent the country at the three-day The Speciality Foods Festival to be held at the Dubai World Trade Centre during November 8-10. It has registered itself as an associate partner of the event.

The event is all set to be a leading one for the Middle East and North Africa (MENA) region’s gourmet and food industry.

A PBFIA statement said, “The Speciality Food Festival is a platform to network with plant-based food and beverage companies from around the world. The 3-day exhibition will offer engagement opportunities to connect with the global industry to develop, source and distribute plant-based products.”

The festival is a go-to destination for the industry to discover what’s new, source 20,000-plus products, learn about emerging trends, and build relationships with other food and drink professionals.

Firm backed by Virat Kohli, Anushka

Sanjay Sethi, Executive Director, PBFIA, said, “The Speciality Food Festival in particular is a great platform for startups to meet global leaders, develop good international partnerships, and learn about the latest industry trends in this sector.”

A PBFIA member, The Blue Tribe Foods, a leading company in this space in the country and backed by popular cricketer Virat Kohli and his wife, Bollywood star Anushka Sharma, will be showcasing its products at the exhibition, Sethi said.

Those visiting the festival will get access to Gulfood Manufacturing, GulfHost, The Speciality Food Festival, ISM Middle East (previously Yummex ME) and Private Label Licensing ME.

The demand for plant protein is increasing globally. A report by Plant Based Foods Industry Association (PBFIA) and The Insight Partners said the Indian plant-based foods market is set to exceed the \$5 billion (₹40,000 crores) mark by 2032.

Of this, a significant share is expected to be occupied by the export market as well, which makes events like this even more important, so the plant-based industry can leverage this export potential.

Dairy sector needs to focus on innovation, dairy experts at CII AgroTech 22

NOV 6, 2022

<https://dairynews7x7.com/dairy-sector-needs-to-focus-on-innovationindustry-experts-at-cii-agrotech-2022/>



Various stakeholders from the Indian Veterinary Association and private companies on Saturday participated in the discussion on sustainable dairy and livestock management practices as part of a special conference on Day 2 of the CII AgroTech 2022.

Speaking at the 15th edition of the premier agri and food technology fair, Ajooni Biotech Limited chairperson Gurmeet Singh Bhatia said, "Livestock contributes to 40% of global agriculture output. Over 70 million farmers are directly involved in dairy farming. We are here to exchange ideas on achieving sustainable dairy management."

Highlighting India's abundant genetic resources for dairy animals, both in terms of population and diversity, he added knowledgeable farmers will set an example for those not ready to accept change.

Rick Nobel, agriculture attache, Embassy of the Kingdom of the Netherlands, in his address, said, "Dutch companies are working on QR codes in India to bring more awareness among consumers of the milk's place of origin."

Thyssenkrupp Limited's Pranatharthiharan Natarajan, meanwhile, focussed on alternatives to pasteurisation of milk, saying, "High pressure processing lacks implementation in India, it does not kill the nutrients and does not change the taste. This will also help India's efforts at export as this technology takes the shelf life of liquid milk to 45 days."

Bhatti Daintech Dairy Development Centre chairperson Jaswinder said integrating technology in dairy farming was the need of the hour.

"Farmers face difficulties in tracking their livestock data. We have built a software in which we place sensors through radio-frequency identification (RFID) tags that are placed on livestock's neck to track them."

Haryana agri minister interacts with stakeholders

Haryana agriculture minister Jai Parkash Dalal also visited the CII Agro Tech 2022 on Saturday.

The minister said Haryana was a major stakeholder in the exhibition, which is a great platform for the exhibitors to showcase the best quality seeds, pesticides, technologies, produce, machinery and other agriculture related products.

"This platform offers instant benefits to farmers as they can see the output of the seeds, discuss use of pesticides with the exhibitors and get their hands on other farm related things without following the process in the farms to yield profits," he said.

Dalal also interacted with the stakeholders at the special session on the role of FPOs in horticulture.

India's food exports rose by 25% to \$1,3771 million in first half of FY 23

NOV 4, 2022

<https://dairynews7x7.com/indias-food-exports-rose-by-25-to-13771-million-in-first-half-of-fy-23/>



India's agricultural and processed food products exports rose to \$1,3771 million in April-September from \$1,1056 million over the same period of last fiscal, as per the provisional data released by the Directorate General of Commercial Intelligence and Statistics (DGCI&S).

As per the provisional data, for the year 2022-23, an export target of \$23.56 billion has been fixed for the agricultural and processed food products basket and an export of \$13.77 billion has already been achieved in the first four months of the current fiscal.

Processed fruits and vegetables recorded a significant growth of 42.42%, while fresh fruits registered 4% growth compared to corresponding months of the previous year.

In April-September, 2021, fresh fruits were exported to the tune of \$ 301 million which increased to \$ 313 million in the corresponding months of the current fiscal.

Export of lentils increased from \$135 million in April-September 2021-22 to \$ 330 million in the first half of this year.

Basmati rice exports rose 37.36% in six months of FY 2022-23 to \$1660 million, while the export of non-basmati rice registered a growth of 8%.

The export of meat, dairy & poultry products increased by 10.29% and the export of other cereals recorded a growth of 12.29% in six months of the current fiscal. The poultry products alone registered a growth of 83% as its export rose to \$ 57 million within the half-year bracket of the current fiscal. Similarly, dairy products recorded a growth of 58% to \$ 342 million.

As per the DGCI&S data, the country's agricultural products exports had grown by 19.92% in FY2022 to touch \$50.21 billion. The growth rate is significant as it is over and above the \$ 41.87 billion achieved in the previous FY 2020-21 and has been accomplished despite unprecedented logistical challenges in the form of high freight rates and container shortages, it said.

The rise in the export of agricultural and processed food products is the outcome of centre's initiatives for export promotion of agricultural and processed food products such as organising B2B exhibitions in different countries, exploring new potential markets through product-specific and general marketing campaigns by the active involvement of Indian Embassies.

Several initiatives have also been taken to promote products having registered geographical indications (GI) in India by organizing virtual buyer seller meets on agricultural and food products with the United Arab Emirates and on GI products, including handicrafts with the US.

Rating agency ICRA says dairy industry reeling under high input cost

NOV 4, 2022

<https://dairynews7x7.com/rating-agency-icra-says-dairy-industry-reeling-under-high-input-cost/>



Rising price of milk procurement and higher operating costs keep dairy industry under pressure even as companies attempt to hike retail prices to combat margin pressures.

While the revenue of the top six dairy companies is expected to grow 12-14 per cent this fiscal, backed by strong demand revival and increase in retail prices, operating profit margins are expected to contract by 1.2-1.6 per cent.

The hike in retail price is expected to only partially ease input cost pressures.

Milk output in the first half of this fiscal was hit by the outbreak of Lumpy Skin Disease (LSD), especially in the northern states, rating agency ICRA said.

It expects milk production growth of 4-5 per cent this fiscal.

Sheetal Sharad, Vice-President, ICRA, said raw milk procurement prices increased last fiscal, led by healthy demand and constricted availability owing to the disruption in cattle insemination programmes during the pandemic. Raw milk prices have continued to rise in the current fiscal too, owing to rising cattle feed and fodder prices.

While erratic monsoons impacted fodder availability, the rising prices of grains like maize, wheat and soyabean led to soaring prices of cattle feed concentrate.

The outbreak of LSD briefly limited milk availability. Furthermore, companies faced rising logistics, processing and packaging expenses, she said.

The industry has liquidated skimmed milk powder inventory last fiscal, in line with expectations, aided by good demand recovery and rise in domestic prices.

Aavin increases milk procurement prices by ₹3 a litre

NOV 4, 2022

<https://dairynews7x7.com/aavin-increases-milk-procurement-prices-by-₹3-a-litre/>



Aavin on Thursday announced an increase in milk procurement prices by ₹3 a litre, and as a result, over 4.20 lakh farmers attached to 9,345 primary cooperative societies will benefit. A litre of cow milk will be procured at a price of ₹35 and buffalo milk at ₹44. The last time the milk procurement prices were increased was in August 2019,

said an official press release. Aavin has also increased the MRP of full cream milk from ₹46/ litre to ₹60/litre to provide for the increase in

procurement prices. Prices of other varieties remain the same.

Lumpy skin disease had marginal impact on India's milk output in FY23

NOV 2, 2022

<https://dairynews7x7.com/lumpy-skin-disease-had-marginal-impact-on-indias-milk-output-in-fy23-usda/>



India's liquid milk production this year has been marginally impacted by the outbreak of the Lumpy Skin Disease in some parts of the country.

The Foreign Agricultural Service (FAS) of the United States Department of Agriculture (USDA) has lowered milk output for 2022 by 0.5 per cent, or about one million tonnes, at 202.5 million tonnes (mt), against the earlier estimate of 203.5 mt.

This is the result of lower milk yield in cattle and water buffalo herds affected by the LSD outbreak in Maharashtra and the northern parts of India, the FAS report, released on October 26, said.

It said the rising cost of fodder and grain prices contributed to lower milk yield per animal. The uneven 2022 monsoon, which was characterised by prolonged dry spells, coupled with abnormally high rains, affected availability of fodder throughout 2022, the report said.

However, the projected production at 202.5 mt for 2022 is about 1.75 per cent higher than output of 199 mt in 2021.

Further, the US agency said liquid milk output in 2023, starting January, will be 2.2 per cent higher at 207 mt, from 202.5 mt estimated for 2022. This is far lower than the estimated 6 per cent growth recorded in milk output during the past eight years.

SMP output

The FAS has forecast skimmed milk powder (SMP) production in 2023 at 740,000 mt, up 6 per cent from the previous year, following higher milk production and increased export demand.

According to the report, factors limiting dairy cow productivity include the low genetic potential of Indian bovines, limited nutritious and balanced feed rations, and inadequate veterinary care. India's average milk yield per animal per day has been recorded lower than that in the US at over 30 kg/day and in the United Kingdom at 22 kg/day. However, India's per capita milk consumption is recorded at 427 grams (g)/ day (2020-2021), higher than the world average of 305 g/day.

The report noted that due to a rise in input costs in 2022, cow milk procurement prices ranged between Rs 32-36/litre and buffalo milk procurement prices between Rs 55-57/litre. The average consumer retail price of milk stood at Rs 54/litre.

On the wholesale price index (WPI), beginning April 2022, the index for milk, ghee, butter, and

powdered milk (SMP) steadily increased from about 140-145 in 2019 to 165-170 in the quarter ended September 2022. But the WPI for fodder price index rose at a faster clip, from around

140 in 2019 to 220 in September 2022. This put an additional burden on the cost of production for dairy farmers.

Global News

New York Start-Up Unveils Plant-Based Meal Replacements

NOV 15, 2022

<https://dairynews7x7.com/new-york-start-up-unveils-plant-based-meal-replacements/>



NY – Foodtech start-up Levana Nourishments has created a next-generation clean-label nutritional shake that acts as a complete meal replacement. The 100% natural formula combines a short list of gently dehydrated, finely ground plant-based whole foods to deliver a balanced, nutritionally dense, and highly palatable meal replacement. The line of full-meal shakes suits people with special dietary needs, picky eaters, children, and active persons who live on-the-go with little time to prepare meals.

Levana Nourishments shakes are the brainchild of food professional Levana Kirschenbaum, CEO and founder. “Not all meal replacement shakes are created equal,” Kirschenbaum explains. “Most of them target weight-loss or sport nutrition and are not designed to close a dietary gap or provide the whole-meal nutritional value that many consumers desperately need. Moreover, many meal-replacement shakes are high in sugar and contain ingredients that cannot fit the bill for a fully integrated meal. Others are simply carriers for protein powders, and can contain artificial flavors or other non-nutritive additives.”

The Levana plant-based portfolio of nutritional shakes is sugar-free, gluten-free, nut-free, and soy-free. It also is non-GMO, NFC-certified natural, and certified kosher. Levana nutritional shakes come in three delicious flavors: vanilla

bean, mixed berry and cocoa-coffee, and are available on a private-label basis to the B2B nutraceutical and functional food sectors. The Levana Nourishments journey Kirschenbaum’s husband’s confrontation with cancer spurred her to create a powdered, complete meal replacement to nourish him through chemotherapy. Although he responded to the treatment, he experienced a disastrous weight plunge due to extreme appetite loss and an inability to tolerate most foods, including all the standard institutional meal replacement products.

The author of four cookbooks and owner of the popular Levana Restaurant in Lincoln Center, was put off by the high sugar content and non-nutritive ingredients found in many commercial and institutional meal replacements. Kirschenbaum drew on her extensive experience in the natural food industry to create a line of concentrated nutrition shake powders based on pure, simple—and, importantly, familiar—plant-based ingredients.

“Even in the initial phases, the results were very promising, with a highly effective version of what eventually became the Levana natural meal-replacement line,” enthuses Kirschenbaum. “Today, these potent full-meal shakes make up the lion’s share of my husband’s nutrition needs.”

Not just a protein powder—a complete meal Under the close guidance of the globally recognized food scientist, Joe Regenstein, PhD, Professor Emeritus of Food Science for Cornell University, and following years of R&D experiments at the Pure Functional Foods Plant in Savannah,

New York, Kirschenbaum arrived at a composition of hemp, chia, flax, pumpkin, sunflower seeds, avocado, and other all natural ingredients for her formulations.

Challenges to production involved the need for an ultra-fine grind for effortless ingestion in order to make the powder fine enough to be suitable for parenteral feeding formulations. To solve this, the protein from the hemp, flax, chia, pumpkin, and sunflower seeds—the main ingredients in the formulations—first has to be separated from the fat. The fat then is naturally processed into powder, using tapioca as a carrier, with both then reintroduced into the formulation matrix. “These healthful fats are a highly valuable nutrient, providing concentrated calories, and adding suspension and viscosity while being neutral in flavor,” explains Kirschenbaum. Together, the formulations comprise the calories, protein, fat, fiber, minerals, vitamins, and micronutrients mandated for a full-nutrition meal—without added sugar and with very low sodium. A complete nutrition analysis was performed by Laboratory Corporation of America (Labcorp), allowing Levana’s formula to be classified as a true meal replacement to counter the

effects of malnutrition, and in a way that won’t interfere with digestive regularity, according to Regenstein. “The ingredients were scrupulously selected as pure, wholesome ingredients naturally charged with these desired properties,” he attests. “They work together synergistically to restore a person’s nutritional equilibrium, precisely in line with Levana’s vision.”

Maximum nutrition, minimal volume

The formula underwent successful trials under the supervision of a senior dietitian from the Presbyterian Weill Cornell medical center under the guidance of senior dietitian Jackie Topol, MS, RDN before it was finalized into a ready-to-market product suitable for parenteral feeding as well as for conventional feeding.

“Even a small serving packs a wealth of nutrition and calories, as well as naturally occurring antioxidants,” adds Kirschenbaum. “It’s proven to be perfect for feeding people for whom the relationship with food has been irrevocably damaged. The texture and flavor of the base recipe are very unobtrusive. It will absorb whatever flavor it is paired with.” The nutritional powder also caters to those who are dairy intolerant or pursuing a more plant-based lifestyle.

Methane emissions from 15 dairy & meat Cos rival those of the EU

NOV 15, 2022

<https://dairynews7x7.com/methane-emissions-from-15-meat-and-dairy-companies-rival-those-of-the-eu/>



The combined methane emissions of 15 of the world’s largest meat and dairy companies are higher than those of several of the world’s largest countries, including

Russia, Canada and Australia, according to a new study.

The analysis from the Institute for Agriculture and Trade Policy and Changing Markets Foundation found that emissions by the companies – five meat and 10 dairy corporations – equate to more than 80% of the European Union’s entire methane footprint and account for 11.1% of the world’s livestock-related methane emissions.

“That just blew my mind,” said Shefali Sharma, director of the IATP’s European office. “We can’t continue to have this handful of companies controlling this many animals.”

Methane, expelled by cows and their manure, is far more potent than carbon dioxide, trapping heat 80 times more effectively and emissions are accelerating rapidly, according to the UN. Researchers admit in the report that a lack of transparency from the companies makes it difficult to accurately measure greenhouse gas emissions. Results were estimated based on publicly available data on meat and milk production and regional livestock practices.

The report comes as the Cop27 climate conference unfolds in Egypt, where politicians and corporate leaders are discussing the role of agriculture and face accusations they are failing to consider meaningful solutions.

If the 15 companies were treated as a country, the report noted, it would be the 10th-largest greenhouse gas-emitting jurisdiction in the world. Their combined emissions outpace those of oil companies such as ExxonMobil, BP and Shell, researchers found.

Researchers singled out individual livestock companies such as JBS, the world’s largest meat company, and the French dairy giant Danone. JBS’s methane emissions “far outpace all other companies”, according to the report, exceeding the combined livestock emissions of France, Germany, Canada and New Zealand.

The world’s second-largest meat company, Tyson, produces approximately as much livestock methane as Russia, researchers said, and Dairy Farmers of America produces as much as the United Kingdom.

JBS did not respond to requests for comment. Tyson and Dairy Farmers of America declined interview requests. A Dairy Farmers of America spokesperson said in an email that the report’s

comparison of the company with UK emissions “is not an apples to apples comparison and is clearly an attempt to make sensationalistic headlines”. Dairy Farmers of America “is committed to being a part of climate solutions”, the organization added.

The report recommended reforms to help curb emissions and climate breakdown, including governments requiring companies to report greenhouse gas emissions and fostering a “just transition” away from factory farming by reducing the number of animals per farm. Companies should also set goals to reduce emissions and be more transparent about methane production, the report concluded.

The US has resisted regulating farm methane emissions, choosing instead to offer voluntary incentives to farmers and companies for reducing greenhouse gasses. But change is unlikely unless the Environmental Protection Agency is allowed to regulate those emissions, said Cathy Day, climate policy coordinator with the National Sustainable Agriculture Coalition.

“There’s a narrative to focus on incentives only, to focus on environmental problems by paying people to solve them rather than requiring people to solve them,” she said. “My opinion is we don’t get there without regulatory solutions.”

The 15 companies studied are based in 10 countries, five of which have increased livestock methane emissions in the past decade, the report said. China’s emissions have increased 17%, far more than other countries.

While it would be helpful for people to eat fewer meat and dairy products, Sharma said, the true solution to curbing methane emissions was to end factory farming.

“We’re not saying people need to go vegan or vegetarian,” Sharma said. “We’re just saying we need to do it better.”

Nutritional composition of Plant based drinks is no match to cow's milk

NOV 15, 2022

<https://dairynews7x7.com/nutritional-composition-of-plant-based-drinks-is-no-match-to-cows-milk/>



The high decline in liquid milk consumption in Western countries has been compensated by the increased consumption of processed dairy products and the rapidly increasing number of new plant-based beverages constantly introduced in the market, advertised as milk substitutes and placed on shelves near milk products. To provide better understanding about the nutritional value of these drinks compared with cow's milk, 27 plant-based drinks of 8 different species and two milk samples were purchased from two big retailers in Switzerland, and their composition regarding protein, carbohydrate, fat, vitamin, and mineral contents and residue load [glyphosate, aminomethylphosphonic acid (AMPA), and arsenic] was analyzed quantitatively and qualitatively.

Energy and nutrient intakes were calculated and compared with the dietary reference values for Germany, Austria and Switzerland (D-A-CH). In addition, the digestible indispensable amino acid score (DIAAS) was calculated to estimate

the quality of the proteins. Milk contained more energy; fat; carbohydrate; vitamins C, B2, B12, and A; biotin; pantothenic acid; calcium; phosphorus; and iodine than most plant-based drinks.

Soy drinks provided slightly more protein and markedly more vitamins B1 and B6, folic acid, and vitamins E and D2 (with supplemented vitamin D2) and K1, magnesium, manganese, iron, and copper than milk and the other plant-based drinks.

However, with the exception of cow's milk and soy drinks, which had > 3% protein, most milk alternatives contained 1% protein; therefore, they cannot be considered good protein sources. In regard to protein quality, milk was outstanding compared with all plant-based drinks and exhibited higher calculated DIAASs. Our results show that the analyzed plant-based drinks are not real alternatives to milk in terms of nutrient composition, even if the actual fortification is taken into account. Improved fortification is still an issue and can be optimized using the most bioavailable and soluble derivatives.

Kraft Heinz launches plant-based cheese slices with NotCo Joint venture

NOV 14, 2022

<https://dairynews7x7.com/kraft-heinz-launches-plant-based-cheese-slices-with-notco-joint-venture/>



Kraft Heinz and NotCo are launching NotCheese, a plant-based version of the iconic Kraft American cheese, CEO Miguel Patricio said in prepared remarks with Kraft Heinz's quarterly earnings report Wednesday.

NotCheese will be available in early November at about 30 Giant Eagle stores in the Cleveland area, Bloomberg reported. A national rollout is planned next year, according to the news service.

This is the first product from the joint venture between the CPG giant and the artificial-intelligence-powered company that creates plant-based alternatives. While Kraft Heinz has a massive portfolio, it has historically had a relatively small presence in the plant-based alternatives segment.

By making its first product out of this joint venture one of Kraft Heinz's signature offerings, the message is clear: The company is going all in on plant-based alternatives.

In the Q&A session with analysts, Patricio said Kraft NotCheese is "incredible."

"It tastes like cheese, it smells like cheese and melts like cheese," he said. "It is very different from everything that is in the market."

According to Bloomberg, the main ingredients are water, coconut oil, modified corn starch and chickpea protein. They will come in American, provolone and cheddar varieties.

Plant-based cheese is a slowly growing category, though most of the players are startups that only make plant-based cheeses.

Like many products in the plant-based analog segment, plant-based cheese makers have had difficulties using plant ingredients to closely mimic the taste, texture, mouthfeel, melt and stretch of dairy cheese. In fact, according to SPINS statistics reported by Food Navigator, sliced and snack plant-based cheese dollar sales were down 5.8% during the 52 weeks before Sept. 4. Unit sales were also down 7% in that time frame.

With this launch, Kraft Heinz joins a relatively small group of traditional cheese companies getting into plant based. Bel Group currently has plant-based versions of its classic cheeses

on the market, as well as Nurishh, a solely plant-based line. Earlier this year, Saputo launched its Vitalite dairy-free cheese line in the U.S.

NotCo, a Chilean startup that reached unicorn status last year, has had international success with its AI-enabled products. NotCo has a powerful system it calls Giuseppe, which analyzes several data points about traditional food products, including taste, texture, smell and consumer sentiment. It then finds plant-based ingredients to mimic them.

In the U.S., the company's NotMilk, NotBurger and NotChicken are available. Its largest portfolio is available in its home country of Chile, where consumers also can get NotMayo and NotIceCream. This is NotCo's first foray into a cheese product.

According to Bloomberg, the joint venture with Kraft Heinz is working on a prototype on a more familiar turf for NotCo: plant-based mayonnaise. NotMayo was the company's first product in Chile and cemented the company's status, but it hasn't yet come to the U.S. The joint venture's mayonnaise product is slated to launch next year, Bloomberg reported.

In the meantime, it will be interesting to see how the joint venture's NotCheese impacts the market.

After all, J.L. Kraft, the company's founder, was the first to sell and popularize sliced American cheese. The Kraft branding on the plant-based version gives a lot of credence to what it is, as well as high standards to uphold. This could be a tacit stamp of approval that makes people more likely to try plant-based cheese.

But it isn't necessarily surprising that the first product from this joint venture is cheese. After all, Kraft Heinz has been supporting food tech to change the cheese market for years. The CPG's venture arm, Evolv Ventures, has twice invested in New Culture, a startup making animal-free

casein in order to create plant-based cheese with its signature stretch.

Friesland Campina launches DHA and ARA encapsulated ingredients

NOV 13, 2022

<https://dairynews7x7.com/friesland-campina-launches-dha-and-ara-encapsulated-ingredients/>



Friesland Campina Ingredients has announced a significant extension of its Vana-Sana range of high-quality micro-encapsulated long-chain polyunsaturated fatty acid (LCPUFA) ingredients for infant milk formula (IMF).

These introductions make FrieslandCampina Ingredients' encapsulated LCPUFA portfolio one of the industry's largest.

Directly responding to the demands of today's parents and care providers, Vana-Sana DHA algae 20L, Vana-Sana ARA 20L and Vana-Sana DHA algae 11N boast cleaner labels, because dipotassium phosphate (a buffering agent) and silicon dioxide (a flow agent) have been eliminated from their production. As well as this, they contain no fish-derived oils and ensure superb sensory properties thanks to their advanced micro-encapsulation process. Benefits to IMF producers include easier storage and handling, improved stability and longer shelf life, even at ambient temperatures.

The primary new additions to the range, Vana-Sana DHA algae 20L and Vana-Sana ARA 20L, feature remarkably high oil loads, with 20g DHA and 20g ARA respectively per 100g of powder – almost double the typical concentrations of comparable ingredients. This means formulators can offer more of the benefits of LCPUFAs in their products without extending ingredient

labels or significantly increasing ingredient volumes. In addition, both these ingredients are encapsulated in a lactose powder matrix instead of a glucose one.

This is a significant advantage: lactose is a natural milk sugar commonly used in infant milk formulas, whereas glucose is often regarded as 'added sugar' and should comply with strict local legislation. FrieslandCampina Ingredients is the first to commercially launch encapsulated DHA and ARA ingredients based on lactose, allowing customers to improve their recipe formulations. The lactose is derived from milk supplied by FrieslandCampina's own member farmers.

Micro-encapsulating oils within a powder matrix protects them against oxidation, makes them much easier to handle and provides increased formulation flexibility. FrieslandCampina Ingredients' advanced micro-encapsulation procedure utilises GEA FILTERMAT technology, which features a mild drying process. This protects both the stability and the sensorial and nutritional qualities of the oils. Thanks to these characteristics, infant milk formula producers can benefit from easier processing and storage over a product's shelf life, enabling more efficient, flexible and cost-effective manufacturing.

The launches come as consumers become more aware of the health benefits of DHA and ARA, particularly in the first 1,000 days of life – from conception until two years old. Both DHA and ARA are present in breast milk, but synthesis is

limited in infants, meaning dietary intake is crucial. It has been described that DHA plays a key role in brain development² and may improve neurocognitive outcomes in infants. It is also acknowledged for supporting the normal development of visual function. In combination with ARA, DHA has also been shown to have a positive effect on immune development and function.

“When it comes to choosing the right ingredients to add to infant milk formula, DHA and ARA are understandably at the top of the list for their important health benefits. But they can be

difficult to formulate while preserving their sensory and nutritional profile,” said Marischa Nikkels, Marketing Manager at FrieslandCampina Ingredients. “Now with the launch of these latest DHA and ARA ingredients, manufacturers can fortify their products with an even higher concentration of LCPUFAs and ensure more sustainable on-pack credentials. Micro-encapsulation is also a win-win for consumers – with no off-tastes or bad odours, parents can have the peace of mind that they’re providing one of the best infant milk formulas for their babies.”

China’s dairy imports remain in decline

NOV 12, 2022

<https://dairynews7x7.com/chinas-dairy-imports-remain-in-decline/>



Demand in China for dairy imports is in decline as the country faces a sharp slowdown in economic growth. Historically there has been a strong relationship between China’s economic growth and its level of dairy imports. For the year to date (Jan-Sep) China has imported 2.3million tonnes of dairy products, a 20% drop year on year and the first decline seen in the last 5 years. Reduced demand from China has reportedly contributed to softer prices on global markets as competition for available supplies eases.

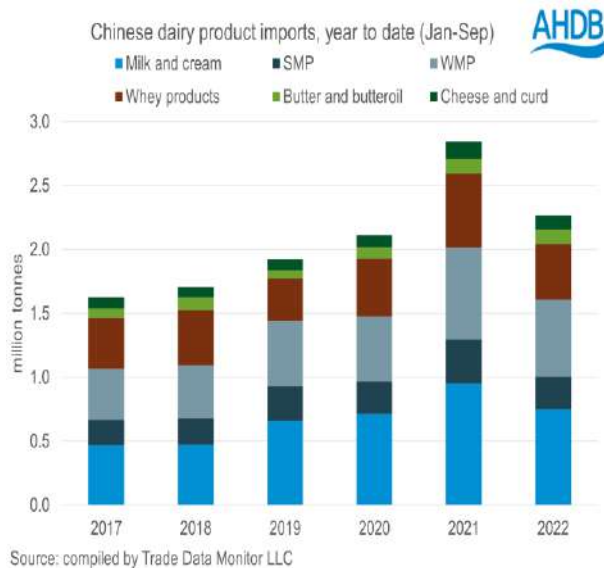
All product categories have seen declines in year-to-date volumes imported, except for Butter and butteroil where a marginal 1% gain has been seen, due to demand from the bakery sector. Ongoing restrictions as part of the covid-zero policy mean demand for cheese and curd

has fallen, as it relies more on the hospitality sector, with imports seeing an 18% year on year decline.

Domestic milk production is reported to have increased in 2022 due to a larger herd and government drive to increase self-sufficiency. This increased production teamed with the impact of continued covid lockdowns has meant less fresh product has been required. This has led to milk and cream seeing the largest year on year decline in volume terms, with over 200,000 tonnes less product imported.

A knock-on effect of this increased production and lowered demand for fresh product, is that domestic processors are expected to be increasing production of WMP to limit losses, according to USDA. Imports of WMP are down 120,000 tonnes (17%) compared to a year ago. Additionally, SMP imports were down 24% (83,000 tonnes). In China, SMP and WMP are often interchangeable as food ingredients and so consumption of imported SMP is likely lower in

2022 due to higher stocks and production of WMP, thus reducing SMP imports.



Nearly all key exporting nations have recorded declines in volumes of dairy products shipped to China in 2022. The EU has seen the largest fall, down 31% compared to the same period in 2021. It is likely this is a result of both the weakened demand but also uncompetitive pricing, as lower milk production on the continent causes reduced availability of exportable supplies. New Zealand remains the largest supplier of dairy products to China, providing just over 1.0 million tonnes so far in 2022, 14% behind volumes seen a year ago. Volumes from the US are down 4% year on year, while Australia is the only key nation to see growth, albeit marginal at 1%.

Dairy Sector Reports Progress on Global Pathways to Dairy Net Zero

NOV 11, 2022

<https://dairynews7x7.com/dairy-sector-reports-progress-on-global-pathways-to-dairy-net-zero-climate-initiative-at-cop27/>



**PATHWAYS
TO DAIRY
NET ZERO.**

At COP27 today the dairy sector reported its progress underway as part of its global Pathways to Dairy Net Zero effort, the first of its kind in agriculture in terms of size and scope.

Research has identified practical mitigation options suited to dairy production systems throughout the world and is estimating their impact on emission reduction to 2050.

Improving animal health, increasing feed digestibility, enhancing manure storage and treatment, more efficient fertilizer use and the po-

tential adoption of methane-inhibiting feed additives are some of the suggested mitigation options.

The global dairy sector produces nutritious food for six billion people and provides livelihoods for one billion people worldwide.

The dairy sector today announced progress of its global Pathways to Dairy Net Zero (P2DNZ) climate initiative, which was launched last year. The ground-breaking effort is achieving positive results in many regions and accelerating action in others, according to speakers at a COP27 side event, “The Global Dairy Sector’s Climate Ambition and Progress Towards Achievement of the Paris Agreement.”

P2DNZ is backed by more than 140 leading organizations and governments, including the 10

largest dairy companies in the world. Collectively, supporters represent more than 40% of global dairy production throughout the supply chain, making it one of the largest initiatives of its kind in agriculture.

“Dairy is a major force for good in the world, especially when you consider how the sector helps provide important nutrition to the hungry and malnourished and helps build strong, resilient economies, said Hein Schumacher, chair of Global Dairy Platform, one of the founders of Pathways to Dairy Net Zero, and CEO of Royal FrieslandCampina. “By systematically introducing and enhancing climate action in global dairy systems, dairy is tackling the challenge and making progress in reducing our impact on the planet,” he said.

“While there are good options emerging for dairy systems in developed countries, our analysis reinforces the importance of developing and implementing appropriate options for regions and systems where the climate, soil and access to markets have limited options”

Research is Identifying Practical Pathways for Dairy Systems Worldwide

Research commissioned as part of P2DNZ has identified six primary dairy production systems throughout the world, along with potential mitigation options and their estimated impact on emissions reduction. The research is led by the Global Research Alliance on Agricultural Greenhouse Gases (GRA) in close collaboration with the UN Food and Agriculture Organization (FAO). They have defined the composition of GHGs emitted by the various dairy production systems around the world and learned there is variability by system. For instance, methane is a large proportion of GHGs in pastoral and agropastoral systems, driven largely by enteric fermentation. However, high-input, high-output production emits a different mix of GHGs from

not only enteric fermentation but also manure management, animal feed and energy use.

The six dairy production systems include:

High-input, high-output

Medium-scale specialized

Pasture-fed

Smallholder specialized

Smallholder dual-purpose

Pastoral and agropastoral

Researchers are also modeling the impact on warming of cumulative emissions for each GHG. This work is critical because each gas has a different effect and unique longevity in the atmosphere. For instance, while methane is a highly potent GHG it breaks down in the atmosphere in 12 years. Whereas other gases, such as carbon dioxide, can remain in the atmosphere for hundreds of years.

Although mitigation options will vary by each dairy production system, some of the primary pathways include improving animal health, increasing feed digestibility, enhanced manure storage and treatment, more efficient fertilizer use and the potential adoption of methane-inhibiting feed additives.

“Because GRA brings together leading expertise in agricultural GHG emissions, we are pleased to be working on the Pathways to Dairy Net Zero initiative to map emissions and mitigation potential within the diverse range of global dairy production systems,” said Dr. Harry Clark, co-chair of the Livestock Research Group of GRA and co-director of the New Zealand Agricultural Greenhouse Gas Research Centre. “While there are good options emerging for dairy systems in developed countries, our analysis reinforces the importance of developing and implementing appropriate options for regions and systems where the climate, soil and access to markets have limited options,” he said.

Progress in Developed Markets

Dairy companies around the world are reducing their impacts on the environment by improving farming and production practices and developing new technologies. FAO reports that during the period from 2005 – 2015, the global dairy sector's emission intensity declined by 11%.

Dairy farming has become more efficient which is resulting in declining emission intensities per unit of product all over the world. This is especially true in developed dairy markets where emission intensities have declined to between 1.3 to 1.4 kg CO₂ equivalent kg fat-and-protein corrected milk. For comparison, developing dairy regions' emission intensities can range between 4.1 to 6.7 kg CO₂ equivalent per kg fat-and-protein corrected milk.

Tackling Emissions in Emerging Markets

Many of the best practices that have already been developed are being implemented in emerging dairy countries, where approximately 80% of the global dairy sector's emissions are generated.

To help facilitate and accelerate these efforts, the global dairy sector, the Global Methane

Pledge, FAO and others have invited 10 developing dairy countries to join P2DNZ as "early adopters." Collectively these countries represent more than 30% of the sector's global GHG emissions and include (those in bold have already accepted):

Africa: Tanzania, Kenya, Rwanda, Uganda

Americas: Uruguay, Costa Rica, Colombia

Asia: Pakistan, Vietnam, India

About Pathways to Dairy Net Zero

Pathways to Dairy Net Zero is a vibrant, growing movement, the first of its kind in the world. It brings together dairy systems of every size and type, including organizations throughout the dairy supply chain.

Partners include: Global Dairy Platform, International Dairy Federation, Sustainable Agriculture Initiative Platform, International Livestock Research Institute, Dairy Sustainability Framework and IFCN Dairy Research Network.

The Global Research Alliance on Agricultural Greenhouse Gases is a knowledge partner.

A Recap of Dairy Markets Around the World

NOV 10, 2022

<https://dairynews7x7.com/a-recap-of-dairy-markets-around-the-world/>



Alyssa Badger, director of global operations at HighGround Trading Group, recently joined AgriTalk host Chip Flory to share a full download of dairy markets around the world.

Diving into the international supply and demand picture, Badger explained that every country has its own set of issues that factor into the supply side of things and boldly stated that the southern hemisphere milk market is not in good shape.

According to Badger, the wet weather Australia has been getting has impacted their already ongoing feed issues and deteriorated pasture conditions. She says that a return to Australia's milk production growth is incredibly distant.

“Their close neighbor, New Zealand is also struggling quite a bit, too,” she says. New Zealand is down 4% in milk output from June to September. Badger shares this is alarming as it should be their spring peak season. “That is a huge number because it’s on top of a negative prior year as well,” Badger shared. Before the excessing weather, Australia was already experiencing a downturn, according to Badger.

“They’ve been having margin problems for a very, very long time. Milk prices weren’t great, just like the rest of the world was seeing really strong milk prices. And they weren’t. It’s just gotten way too expensive to be a dairy farmer in that country because of how reliant they are on the weather. And it’s not like the U.S. where we can just feed as much as we want. They have an image to sell just like New Zealand, that most of their cows are happy feeding on grass and it’s just not as possible as it used to use to be,” she said.

Badger told Flory that New Zealand’s dairy future doesn’t look promising for milk production. She shared that New Zealand’s producers are simply frustrated.

“There is a lot of frustration that the dairy farmers are getting targeted. And I completely understand only because they’ve been spending so much money to be compliant with every little change from the government,” she says. Factor in increasing input costs and New Zealand dairy producers continue to grow more and more frustrated.

A Different Story in Argentina

The drought that Argentina has experienced has started to bite world conditions.

“There seem to be plenty of milk coming out of the region and farmers were concerned but now we’re really starting to see those issues coming into play and seeing some production hiccups being reported out of the region,” Badger says.

Like the rest of the world, Argentina producers are dealing with higher feed costs that have swallowed up the majority of the margins.

European Milk Market

The same tune of high feed prices, unfavorable weather and consumer pressures have negatively impacted the European milk market.

“Margins have been tight in Europe, especially Germany for many years,” Badger says. “And the Black Sea has just exasperated that situation and we’ve seen just a huge drop in cow numbers and a huge drop in milk production.” Badger shares that last year’s numbers were bad, too, so they’re starting to see some year-over-year growth in that region. She says while it’s growth, it’s over a very negative prior year, so it’s important to keep that in perspective.

United States

While growth mode has returned to the U.S. and is likely to continue for the next several months, Badger says it is likely to moderate in the next six months.

Inflation in Europe: Could your morning coffee become a 'luxury'?

NOV 9, 2022

<https://dairynews7x7.com/inflation-in-europe-could-your-morning-coffee-become-a-luxury/>



For Europeans, a cup of coffee is an essential part of the daily routine. But a dramatic increase in the price of this staple is bringing home the impact of inflation.

If prices keep rising, this drink, once taken for granted, may soon be an expensive luxury. Inflation is putting pressure on household budgets across the world. But how can you tell what the headline rate of price increases will mean for you?

Headline inflation across the 19 countries that use the euro hit 10.7% in October 2022, the highest rate since the single European currency was introduced, CNBC reported. The most significant factor was energy prices recording an annual rise in October of 41.9%.

The annual increase in the cost of food, alcohol and tobacco was 13.1% in October 2022, up from 11.8% a month earlier. Headline inflation for October hit 12.8% In Italy, CNBC said, reporting rates of 11.6% in Germany and 7.1% in France.

How is inflation measured?

Most national inflation figures are based on changes to the prices of a selection – or basket – of goods and services that statisticians think represent what a typical household might buy on a regular basis.

Although this produces a national inflation figure, your personal rate of inflation depends on what you actually buy from day to day. The UK

Office of National Statistics, like many other official sources, provides a calculator to help you work out your personal rate.

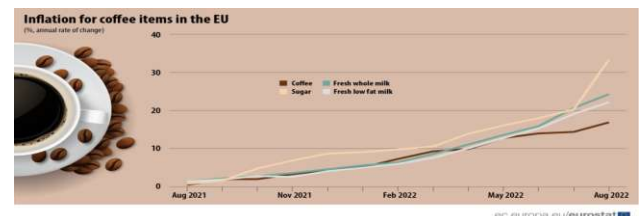
In a bid to make headline inflation rates more relatable, experts have come up with some alternatives. In 1981, the late Financial Times journalist Nico Colchester proposed the Mars Bar Standard, an inflation index based on how much you need to earn to buy a chocolate bar. Similar indexes have been created based on the price of the chocolate Freddo bar and the Big Mac burger. Now the European Union's statisticians have come up with an even more universal measure – the price of a cup of coffee.

How expensive could coffee become?

Eurostat data shows that the price of a cup of coffee rose by almost a fifth (16.9%) in the year to August 2022. By contrast, the cost of coffee across the EU increased by just 0.5% in the previous 12 months.

"Kicking off the day with a mug of hot coffee is a daily routine for many," says the European Commission. "However, recent price rises might make this morning staple almost a luxury."

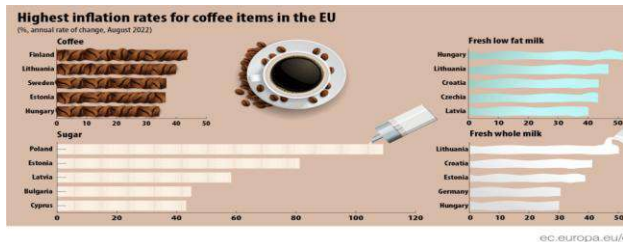
If you take your coffee with milk or sugar, the impact of inflation has been even sharper, with the price of fresh whole milk 24.3% and low-fat milk 22.2% higher across the EU in August 2022 than 12 months before.



Adding sugar to your cup has become even more expensive, with the EU price of sugar 33.4% more expensive over the same period. By

contrast, sugar prices only increased 0.8% between 2020 and 2021.

Finland has experienced the biggest surge in coffee prices – up over 44% in the 12 months to August 2022 – while adding sugar to your coffee in Poland is over 109% more expensive. The steepest increases in milk prices – over 50% – have been felt in Hungary and Lithuania.



The European Coffee Index mirrors the findings of the World Economic Forum’s September 2022 Chief Economists’ Outlook, which warned we were living in a time of significant economic danger.

Navigating “uncharted waters”

Inflation has surged to levels not seen in a generation as expectations for growth are being cut

around the world, it said. “Real wages and consumer confidence are in freefall, adding further headwinds to growth and even raising the prospect of social unrest,” the report added.

Noting that the global economy is in “uncharted waters”, the report stated that measures to reduce inflation risk triggering a recession and a spike in unemployment, while support for struggling households is adding to public borrowing levels already swollen by the pandemic.

More than nine out of 10 of the leading global economists polled for the report said they expected inflation to remain high in Europe and the United States for the rest of 2022, although they expect inflationary pressures to ease in 2023.

“The immediate outlook for the global economy and for much of the world’s population is dark,” the report concluded. “The challenges... outlined in this report are daunting. They will test the resilience of economies and societies and exact a punishing human toll.”

AI used by Valio to create the future-proofed milk chocolate to please all

NOV 8, 2022

<https://dairynews7x7.com/over-a-million-cravings-were-analyzed-by-ai-to-create-the-future-proofed-milk-chocolate-to-please-all/>



Did you know that the milk chocolate of everyone’s dreams does exist? Over a million milk chocolate lovers’ most delicious desires were curated with the power of artificial intelligence to create chocolate to please all. To fulfill people’s needs and respond

to growing health challenges the milk chocolate of the future was created by a unique milk powder solution. “The Bar” is a milk chocolate landscape that combines all the changing preferences of people’s cravings while having 30% less sugar.

Milk being the core ingredient of chocolate, a Finnish dairy and food company Valio harnessed artificial intelligence to showcase the taste of the future. A new milk chocolate piece titled “The Bar” is designed by humans, and its

recipe is based on AI analysis of milk chocolate lovers' thoughts, cravings, and tastes around the world. Valio created the futuristic concept together with local chocolate artists of Kultasuklaa company, meaning that Valio itself has not switched to chocolate manufacturing. The Bar is a proof of concept of what the dairy company's milk powder solution can do and how the future of milk chocolate could look like. "The needs and preferences of global milk chocolate fans are changing. Growing awareness of health challenges affect the confectionery industry with governments around the world already starting to regulate sugar use and consumption. With our Valio Bettersweet™ solution the taste remains the same even though the amount of sugar is reduced," says Valio's Senior Vice President Timo Pajari.

Pioneering in the dairy industry requires constant learning on how technology can be utilized in product development of dairy ingredients. Last spring the company analyzed with artificial intelligence over 1.5 million public milk chocolate related social media discussions around the world and surveyed hundreds of people of their preferences regarding chocolate. The AI analysis was produced by the Finnish company Aiwo Digital in cooperation with Valio's consumer insight team.

"We wanted to unravel the most delicious and hidden desires of milk chocolate fans. By connecting the capabilities of AI, human craftsmanship and design with our milk powder know-how we were able to create the chocolate of the future. Observing and curating conversations on social media enabled us to draw conclusions of authentic consumer preferences," says Pajari.

Five different layers for different use cases
The results showed silent signals and emerging milk chocolate trends with two main conclusions. First, there is no single favorite chocolate

taste, filling, or size as consumers want to enjoy different kinds of milk chocolate in different situations. Second, people want to indulge in milk chocolate with good conscience. The taste and sweetness are very important but at the same time consumers want milk chocolate to be healthier and natural with less sugar.

The recipe for a healthier dream chocolate was based on AI's findings: five different chocolates with less sugar. Each chocolate has a different taste and texture designed to fit a different use case: impulse, craving, delight, hunger and relaxation. From bite to bite new sensations get discovered and gradually build upon each other. The topographic design of the bar designed by professional designers allows the layers to be easily separated for enjoyment at the suitable time.

"The Bar's chocolate flavors form a new kind of alternative to the traditional chocolate box, where different chocolate flavors are combined together instead of separated. Each layer of milk chocolate is made for different situations in life. In addition to plain milk chocolate flavor the other layers are enhanced with nuts, coconut and cookie crumbs," Pajari says.

Future milk chocolate has 30% less sugar with no change in taste

To answer the growing need for healthier and natural milk chocolate, The Bar's milk chocolate has 30% less sugar than regular. It is also lactose-free. This is achieved without changing the sweet taste or texture of the milk chocolate by using Valio Bettersweet™ solution in the recipe. Valio Bettersweet™ is a milk powder solution that enables natural sugar reduction in any milk chocolate product by using the proteins in milk reducing the need for added sugar. The 30% sugar reduction is just the beginning, as Valio already has solutions under development that can eliminate the amount of added sugar completely.

“We see that future milk chocolate will have less sugar and only natural ingredients, without compromising the familiar taste. The Bar concept showcases how our Betersweet™ milk powder solution does exactly that, but also how

we can utilize AI to create even better products to cater the changing needs and desires of customers. Wherever the chocolate landscapes of the future will develop, with Valio Betersweet™ it’s always made better,” Pajari says.

Limiting antibiotics for cows may create a new dairy market

NOV 5, 2022

<https://dairynews7x7.com/limiting-antibiotics-for-cows-may-create-a-new-dairy-market/>



Consumers would be willing to buy milk from cows only treated with antibiotics when medically necessary – as long as the price isn’t much higher than conventional milk, according to researchers at the College of Veterinary Medicine.

The findings suggest conventional farmers could tap a potentially large market for this type of milk if they can find the right price point – and that dairy consumers can help slow the rise of antimicrobial resistance.

“Most of the antibiotics produced throughout the world are used for animal agriculture. Therefore, reducing antibiotic use in animals, including dairy cattle, is necessary to tackle antibiotic resistance at a global scale,” said Dr. Renata Ivanek, professor in the Department of Population Medicine and Diagnostic Sciences. She is senior author on the study, which published Nov. 4 in the *Journal of Dairy Science*. In the paper, the researchers propose a new label for milk that indicates responsible antibiotic use (RAU), which would leverage consumer preferences to reduce the use of antibiotics on commercial dairy farms. The study showed that, although a consumer’s willingness to pay for

the RAU-labeled milk was comparable to how much they would pay for the unlabeled milk, they strongly preferred the RAU-labeled milk over the unlabeled milk option. Therefore, the researchers hypothesize this new RAU label would entice farmers to minimize antibiotics more than they do for conventional, unlabeled milk.

Too much antibiotic treatment in cows leads to the rise of resistant strains of bacteria, which can make antibiotics for both animals and humans less effective, the researchers note. “Consumers should know that their choices are important, and that their understanding of antibiotic use could move the dairy industry toward more sustainable milk production practices,” said Dr. Ece Bulut, research associate in the Department of Population Medicine and Diagnostic Sciences and co-author of the study. The researchers conducted a nationally representative survey of U.S. adults, finding that half were willing to buy RAU-labeled milk. They also held a randomized, experimental auction with real money and milk, which showed that buyers were also willing to pay for RAU-labeled milk but only slightly more than they are willing to pay for the unlabeled cartons.

“What this means is that there could potentially be a large market for RAU milk as long as the price isn’t much higher than conventional milk,

so it's a possible new option for conventional farmers," said Robert Schell, M.S. '19, first author of the study.

A similar label for certified responsible antibiotic use (CRAU) is already used in the poultry industry, Bulut said. CRAU limits the use of medically important antibiotics – antibiotics used in human medicine – in poultry production. The researchers envision that the RAU label would similarly be determined by veterinarians and U.S. Department of Agriculture (USDA) standards, so that any carton of milk with an RAU label would come from a cow treated with antibiotics only when medically necessary.

"The existing literature suggests that larger bodies regulating these sorts of claims, like the USDA and CRAU certification, makes consumers more willing to trust and, as a result, buy products with desirable labels," said Schell, a doctoral student at the School of Public Health in

University of California, Berkeley, who started working on the study as a master's degree student at the Charles H. Dyson School of Applied Economics and Management.

This study is an important initial step in exploring consumer attitudes toward an RAU label and its potential market for conventional farmers, the researchers said.

The work is the result of collaboration between the College of Veterinary Medicine, the Charles H. Dyson School of Applied Economics and Management, and the Department of Communication in the College of Agriculture and Life Sciences. The researchers also worked with Cornell's Lab for Experimental Economics and Decision Research as well as Cornell's Survey Research Institute.

Funding for this study was provided by the National Institute of Food and Agriculture, the USDA and the National Institutes of Health

The world's best cheese for 2022 is...

NOV 4, 2022

<https://dairynews7x7.com/the-worlds-best-cheese-for-2022-is/>



Soft, creamy, and delicious — who doesn't love some cheese (or maybe more!) to enhance the flavour of their meals? But, did you know that there are thousands of cheese varieties to choose from? Recently, 4,434 cheeses from 42 countries were judged at the 2022 edition of the World Cheese Awards.

Held at the International Conference Centre on the outskirts of the Welsh city of Newport in the United Kingdom, judges seated at the 98 judging tables unpacked and assessed cheeses of varied colours, shapes, and sizes. They declared the Le Gruyère AOP surchoix, entered by Swiss cheesemaker Vorderfultigen and affineur (refiner) Gourmino, as the world's best cheese for 2022.

The AOP in the cheese's name stands for the Protected Designation of Origin which recognises a level of quality granted uniquely to typical products, deeply rooted in a region that gives it a specific character and an inimitable flavour. Further, it guarantees the authenticity

of products made according to traditional know-how. Gruyère, on the other hand, is a hard Swiss cheese named after the town of Gruyères in Fribourg. It is sweet and slightly salty with a flavour that varies with age.

According to CNN, it was chosen by a panel of top judges after filtering down first to 98 “super gold” champions and then selecting a final 16. They described it as a “really refined, hand-crafted cheese” that melts on the tongue and has notes of herbs, fruits and leather. A cheese with a lot of taste and bouquet.”

The second position was taken by Gorgonzola Dolce DOP, a soft, blue buttery cheese made by De’ Magi from Italy.

Production of Le Gruyère AOP surchoix

According to the official website, it is “the 100% traditional craft and expertise, passed down from generation to generation, that gives Gruyère AOP its inimitable flavour and impeccable quality”.

The cows which produce milk for Gruyère AOP are fed on natural forage – fresh grass in summer and hay in winter, with no additives. “The morning milk is merged in the copper vat with the evening milk, which was left to settle all night. The cheese maker adds starter cultures, made from whey, to mature the milk. Then he adds rennet, a natural ingredient extracted from the calf’s stomach, to curdle the milk. After 35 to 40 minutes, the vat has turned into a nice dense mass,” it added.

As the milk is not heated before curdling, it maintains all of its aromas. Next, the curd mass

is cut into granules by big knives called ‘cheese harps’ which are then gradually heated up to 57 degrees for 40-45 minutes. Once the heating temperature is reached and the granules are the size of white grains, they are carefully kneaded into a mass to check the texture. Next, the contents of the vat (grainy curd and whey) are pumped into round moulds which are marked on its outer edge with the inscription Le Gruyère AOP, along with the number of the cheese dairy. “The whey runs out and is collected in a large basin underneath. A casein marking is added to the whitish curd mass, indicating the number of the cheese wheel and of the cheese dairy. Furthermore, the manufacturing date is added to each cheese wheel. Each wheel is then pressed for about twenty hours, with an applied force of up to 900 kg,” gruyere.com stated.

The next day, the mould is put in a 22 per cent concentrated salt bath for 24 hours after removing the wheels. “Then begins the maturation. The wheels are stored for three months in the cheese maker’s cellar. He will give them almost daily care, in order to help the formation of a fine protective rind.”

After three months, the wheels are stored in maturing cellars for a slow maturation process in a 90% humidity environment and a temperature of 15° (59°F). The wheels are turned over and brushed with salt water during this time. After 5 months, they are put on the market by the maturer.

Mixed outlook for dairy market fundamentals continues

NOV 4, 2022

<https://dairynews7x7.com/mixed-outlook-for-dairy-market-fundamentals-continues/>



Dairy ingredient supplier Maxum Foods says the outlook for dairy market fundamentals continued to be mixed at the end of October 2022.

Most of the focus is on the demand side with China sticking with a strict COVID policy until March 2023. Buyer caution persists in developing regions with the uncertain effect of inflation on dairy spending. EU appears to have a weaker domestic market in cheese and butterfat, while the US cheese market remains resilient, shifting to lower-priced lines and to a stronger emphasis on mozzarella.

Source: Maxum Foods

Supply-side fundamentals are mixed. While the US and EU are both growing milk, momentum is far from convincing. The US continued to post good growth over 2021, but the outlook is weaker into 2023, with cow numbers declining, and projected margins weaker. Feed markets are likely to firm with poor crop yields and renewed threats to Black Sea trade.

The EU is enjoying some seasonal milk growth with better conditions also against weak prior

year numbers, but potential headwinds are ahead in H1-2023. Milk prices will soften while fragile feed quality and likely weaker spring pasture growth (with limited fertilizer supplies) could easily pull milk output lower.

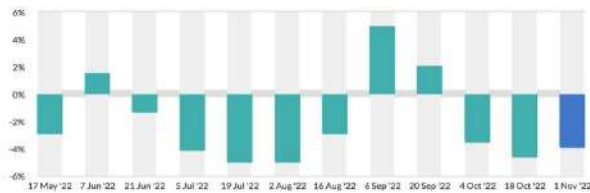
The EU's energy situation is a little less dire for the winter ahead with energy prices falling significantly in October, but energy futures prices remain prohibitive. The situation is uncertain as EU members scramble to implement measures to ensure security of supply and cap prices. Oceania milk supplies are only getting worse with the wet conditions on the North Island now likely to drag peak NZ output down by around 4-5 per cent. Australia's export availability is also diminishing with persistent rain and flooding affecting producers in several regions. Milk output is expected to fall 4-5 per cent over the current season.

China's eventual recovery from COVID restrictions remains a key influence in coming months. Milk availability appears ample there according to price and cost indicators, while demand in food service and convenience will continue to suffer from lower consumer mobility. Maxum Foods is one of Australia and New Zealand's principal suppliers of dairy ingredients to the Human Health and Nutrition, as well as the Animal Nutrition industries. Maxum Foods specialises in supplying medium to large-scale food manufacturers with high-quality dairy ingredients such as milk powders, cheese and butter.

Further downward pressure on global dairy prices

NOV 2, 2022

<https://dairynews7x7.com/further-downward-pressure-on-global-dairy-prices/>



Prices have plummeted in the latest Global Dairy Trade auction, held overnight, with a 3.9 per cent decline across the board.

It is the third significant drop in a row, with the index falling 4.6 per cent on October 18 and 3.5 per cent on October 4.

Whole milk powder, which peaked in March at US\$4757/MT, dipped 3.4 per cent to an average US\$3279/MT – nearly US\$300 less than two weeks ago.

Skim milk powder – Fonterra’s second-biggest reference product – dropped 8.5 per cent and over US\$500/MT from two weeks ago, to an average US\$2972/MT.

The biggest percentage fall came from butter milk powder, which plunged 11.4 per cent to an average US\$2973/MT, after a 4.4. per cent drop last time.

Anhydrous milk fat fell 1.7 per cent with an average of US\$5562/MT.

Cheddar bucked the trend with a 0.9 per cent increase, to an average US\$4802/MT.

Similarly, butter rose a slight 0.2 per cent to an average US\$4868/MT.

8,867 MT of product was purchased by 116 successful bidders, compared to 26,106 MT and 125 winning bidders last time.

In September, Fonterra left its forecast for 2022/23 unchanged – a farmgate milk price range of \$8.50–\$10.00 per kgMS, with a mid-point of \$9.25.

Its forecast 2022/23 normalised earnings guidance is in a range of 45 to 60 cents.



GDT auction Nov 1 2022

Extreme Heat Is Stressing Cows, Imperiling Global Dairy Supply

NOV 2, 2022

<https://dairynews7x7.com/extreme-heat-is-stressing-cows-imperiling-global-dairy-supply/>

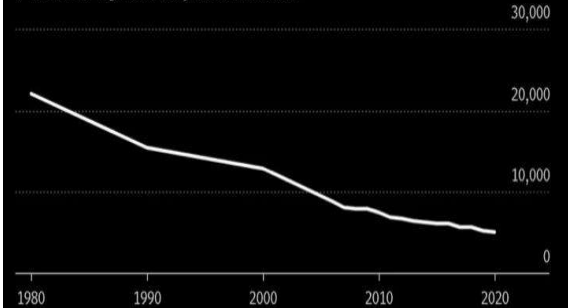


Volumes of dairy are forecast to sink by nearly half a million metric tons this year in major exporter Australia as farmers exit the industry after years of pressure from heat waves. In India, small-scale farmers are contemplating investing in cooling equipment they'd have to stretch to afford. And producers in France had to pause making one type of high-quality cheese when parched fields left grass-fed cows with nowhere to graze. Some of the world's biggest milk-making regions are becoming less hospitable to these animals due to extreme weather brought on by climate change: Cows don't yield as much milk under the stress of scorching temperatures, and arid conditions and storms compound the problem by withering or destroying the grass and other crops they eat. In the US alone, some scientists estimate climate change will cost the dairy industry \$2.2 billion per year by the end of the century — a financial hit not easily shouldered by a sector that already struggles to make money. If greenhouse gas emissions remain high, one study estimates that the dairy and meat industries will lose \$39.94 billion per year to heat stress by that same date.

Fewer Farms

Australia has seen a significant decline in dairy farms over the last 40 years

Number of registered dairy farms in Australia



Source: Australia state milk authorities

Note: 2020 figure is preliminary. Year reflects end date for period that began in the previous calendar year.

Bloomberg

Bloomberg

At the same time, a swelling middle class in many developing nations is adding to demand for dairy items, while policies aimed at helping the environment are discouraging farmers in some areas from expanding their production. That collision portends higher prices and potential shortages of grocery-list staples such as cream cheese or yogurt.

“Climate change adds to the volatility or the variation in your supply, and the knock-on effect to that can be increased food insecurity,” said Mary Ledman, global dairy strategist at Rabobank.

Cows Under Stress

Despite expensive efforts to keep their cattle cool, dairy farmers can't escape the impact heat has on their herds.

Tom Barcellos, who has been raising and milking the animals for 45 years in Tipton, California, has a complex cooling system at his farm. Complete with fans and misting machines, it even plans around the direction of the wind. But he finds warm nights can sap production. “If you have higher temperatures in the evening, and it's a little more stressful on the cows,

there's a potential to lose 15%, or maybe even 20%, in the most extreme cases," said Barcellos, who has 1,800 cows.

It's a similar story on the other side of the world, where Sharad Bhai Harendra Bhai Pandya and his brother have more than 40 cows in the western Indian state of Gujarat.

Pandya houses his cattle in a shed with a fogger system, which pumps in water and converts it to mist. But he still sees milk production at his farm decline more than 30% during the sweltering heat of summer.

Rising temperatures are likely to make such conditions a reality for more farmers, for longer stretches of time. That makes for difficult investment decisions.

Ranu Bhai Bharvad, a dairy farmer in India, doesn't even own a shelter for his herd of 35 animals. His cattle only have the shade of a neem tree to fend off heat stress.

"I can't afford to build a shed for my cattle," said Bharvad, who supports his family of 15 with the profits from his farm.

Bharvad is hardly unique: India is by far the world's biggest milk producer, its massive volumes produced in large part by tens of millions of small farmers who maintain modest numbers of animals.

Amul Dairy, which buys milk from Bharvad and other farmers like him, is responding to the challenging conditions by taking steps to protect supply.

"During winter when production is more, we conserve extra milk in [the form] of powder and use that defense in case of deficit during the summer," said RS Sodhi, the managing director of the Gujarat Cooperative Milk Marketing Federation Ltd., which owns the Amul brand.

Australia's Drought

Australia, the driest inhabited continent on Earth, offers a preview of how the global dairy

industry could crack under the pressure of climate change.

The country was once a heavyweight in the business, but milk production has trended sharply downwards and its share of global dairy trade has dropped from 16% in the 1990s to around 6% in 2018.

The downscaling was fueled by a succession of extreme heat waves, including a drought that lasted from 1997 to 2010 and another that spanned 2017 to 2020. The more recent one was the nation's worst on record, and the pressure it put on prices for water and cattle feed squeezed farmers' bottom lines. Those difficult business conditions added to a mass exodus from the sector: The number of dairy farms Down Under shrunk by almost three quarters from 1980 to 2020.

Now, dairy farmers still face the risk of punishing weather, but fresh pressures have been layered on that are driving still more of them out of the business. In 2022, Australia's milk volumes are forecast to sink by more than 4% to 8.6 million metric tons, according to the US Department of Agriculture.

The USDA says that reflects dry conditions in key milk-producing regions, but also challenges associated with worker shortages, including some farmers opting to switch to beef cattle production, which is less labor-intensive.

Government policies, too, could end up weighing on global dairy production. In neighboring New Zealand, the world's biggest dairy exporter, farmers will start paying a levy on agricultural emissions by 2025. While dairy farmers have done much to mitigate emissions, necessities such as manure, fertilizer and feed production still make them fairly heavy emitters of greenhouse gases. Farm groups are sounding the alarm that the tax might nudge dairy producers to repurpose their land for forestry or other uses.

French Cheese

The challenges facing dairy farmers are already affecting availability of certain products. In France, a type of premium cheese called Salers isn't being produced this year. It must be made using milk from cows that are grass-fed — a hurdle when pastures were destroyed as a heat wave swept the country this year.

While the absence of fancy cheese is hardly an emergency, similar production issues could roil the market on a grander scale amid extreme temperatures.

"If you're talking about a five- to 15-year time horizon, we will probably see production peak and flatten out in regions with a lack of water," said Nate Donnay, director of dairy market insight at StoneX Group Inc. "In the 15- to 30-year

horizon, we could see production trend lower in those regions."

All of this could mean higher prices or even shortages of some dairy products.

Melvin Medeiros, a farmer in the leading US dairy producer, California, says extreme weather is likely to reshape farming operations in his state over the next decade. He expects to see fewer cows and a reduction in farmable land — a dynamic he partially chalks up to a lack of government intervention.

"We've failed to address a situation that's been occurring for over 50 years," said Medeiros.

"Now our back's against the wall, and we have no other option, but to reduce production or do something to address the current situation."

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