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Dairy Pulse 177th Edition (1st to 15th, February 2023)



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Dairy Pulse 177th Edition (1st to 15th March, 2023)

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Indian News

India accounts for 23% of world milk production, says Dr Chauhan

MAR 15, 2023

<https://dairynews7x7.com/india-accounts-for-23-of-world-milk-production-says-dr-chauhan/>



Dr Manmohan Singh Chauhan, vice-chancellor, GB Pant University of Agriculture and Technology, Pantnagar, Uttarakhand, said that the industry contributes only 5% to the national economy and directly supports more than 8 crore farmers

Increasing land degradation, global warming, erosion of animal and plant genetic resources, livestock-mediated environmental pollution, severe water shortages, and the threat of emerging infectious diseases pose several new challenges to sustainable animal production and food security in the country, said Dr Manmohan Singh Chauhan, vice-chancellor, GB Pant University of Agriculture and Technology, Pantnagar, Uttarakhand.

Delivering his speech on Dr KK Iya Memorial Oration at ICAR-National Dairy Research Institute in

Karnal, Chauhan presented a detailed discussion on the topic “Reproductive Biotechnologies for Addressing Productivity Challenges in Dairy Sector”. He said that meeting the increasing demand for animal products while protecting natural resources and the wider environment was also one of the major challenges before the dairy sector.

Chauhan said that the dairy industry in India is the largest in the world accounting for 23% of global milk production.

He said that the industry contributes only 5% to the national economy and directly supports more than 8 crore farmers. Chauhan, however, said that India’s dairy industry has grown significantly over the past 10 years as the country’s milk production increased at a compound annual growth rate of 6.2% from 146.31 million tonnes in 2014-15 to 209.96 MT in 2020-21.

“The ongoing move to use molecular markers in conjunction with reproduction technologies such as AI and in vitro production of embryos is likely to accelerate further genetic change to obtain animals with desired traits”, he added.

Dheer Singh, director and vice-chancellor of ICAR-NDRI presided over the event attended by 700 scientists, staff and students of the institute.

Milk in short supply, Karnataka comes up with a solution

MAR 15, 2023

<https://dairynews7x7.com/milk-in-short-supply-karnataka-comes-up-with-a-solution-less-being-offered-for-same-price/>

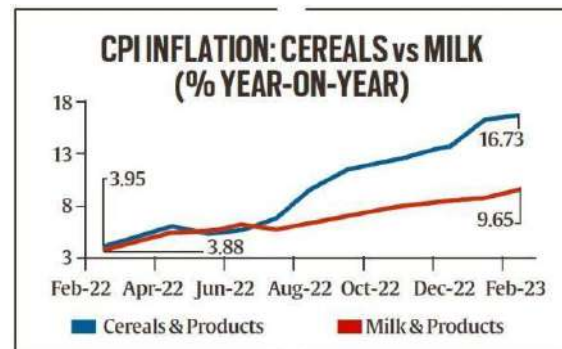


EVEN AS worries over cereal inflation are receding — with temperatures not rising as much to damage the standing wheat crop — it is milk that’s increasingly becoming a cause for concern.

The Karnataka Cooperative Milk Producers’ Federation (KMF) has recently hiked the price of full-cream milk, sold under its ‘Nandini’ brand, in a rather unconventional manner. This milk, containing 6% fat and 9% solids-not-fat or SNF, was earlier costing consumers Rs 50 for one litre (1,000 ml) and Rs 24 for half a litre (500 ml). Now, they are paying the same Rs 50 and Rs 24 price, but it’s for 900 ml and 450 ml packs respectively.

Charging the same for lesser quantity is something that many fast-moving consumer goods companies have been doing in the last couple of years, whether for soaps, detergents, shampoos, biscuits or soft drinks. Such ‘shrinkflation’, through cutting pack sizes is, however, new to milk.

In this case, it has happened in a state where Assembly elections are due in May. KMF had, only on November 24, raised the prices of all its variants of milk by Rs 2 per litre. “They are being forced to because supplies have dried up. There’s shortage especially of fat, which has led them to increase full-cream milk prices and also stop sale of ghee outside of Karnataka,” said an industry source.



KMF is India’s second largest dairy concern, with its district unions procuring an average 81.64 lakh kg per day (LKPD) of milk in 2021-22, next only to the 271.34 LKPD by the Gujarat Cooperative Milk Marketing Federation, better known as Amul.

“KMF’s procurement is down 9-10 LKPD compared to last year. They have now stopped supplying even to hotels and other bulk customers,” the source added.

But it isn’t Karnataka alone. Milk is in short supply across India, also reflected in its consumer price index inflation touching 9.65% year-on-year in February. Although not as high as for cereals, the rise in milk inflation comes ahead of the ‘lean’ summer season, when production by animals would fall in the natural course. With demand for curd, lassi and ice-cream, too, peaking during April-June, the current shortfall could intensify — unlike in wheat, where the new crop will start arriving from March-end.

Last March, Amarsingh Kadam, a farmer from Sansar village in Indapur taluka of Maharashtra’s Pune district, was getting Rs 32-33 for every litre of cow milk (with 3.5% fat and 8.5%) that he was supplying to the nearby Sonai Dairy. This private dairy is currently paying him Rs 38-39/litre for the same milk. Kadam isn’t, however, too pleased: “My price has gone up, but I am selling only 250 litres daily now, as against 350 litres”.

Dashrath S. Mane, chairman of the Sonai Dairy, estimates milk procurement by dairies in Maharashtra to be 10-15% lower than last year. This is a result of high feed and fodder prices last year. Farmers responded by reducing herd sizes and under-feeding their calves or pregnant animals, which have turned out to be poor milkers. The drop in production, aggravated by the lumpy skin disease affecting cattle, came even as demand for milk returned with the post-Covid restarting of hotels, restaurants and canteens along with weddings and public functions.

The mismatch between supply and demand is also being seen in the prices of dairy commodities, especially fat/butter. During the April-July 2020 lockdown period, ex-factory rates of yellow

(cow) butter had collapsed to Rs 200-225/kg. Today, Maharashtra dairies are selling it at Rs 420-425/kg. The buyers include Aavin (Tamil Nadu Cooperative Milk Producers' Federation) and other dairies in the South that are short of fat.

"Even Amul, Mother Dairy and the cooperatives in Punjab, Bihar, Jammu & Kashmir, Andhra Pradesh and Telangana have no surplus fat. They are having to buy white (buffalo) butter from dairies in the North," said Ganesan Palaniappan, a Chennai-based dairy trader. While procurement prices of buffalo milk (6.5% fat and 9% SNF) have dipped somewhat over the last two months, from Rs 56-58 to Rs 52-54/litre, this may not last. The real crunch could come in the summer.

Inflation in Feb 6.44% on prices of cereals, milk

MAR 15, 2023

<https://dairynews7x7.com/inflation-in-feb-6-44-on-prices-of-cereals-milk/>



A hike will add to the cumulative rate hike of 2.5 percentage points since May 2022 and is bound to generate growth headwinds for what is already a slowing economy.

India's benchmark inflation number, as measured by the Consumer Price Index (CPI) grew at 6.44% in February on the back of sticky core inflation, and higher cereal and milk prices, raising chances of another interest rate hike in April.

At 6.44%, inflation was above the upper limit of the Reserve Bank of India's tolerance band of 2%-6% for the second consecutive month, causing many analysts to conclude that an interest rate hike in the April meeting of the central bank's Monetary Policy Committee (MPC) is al-

most a given now. A hike will add to the cumulative rate hike of 2.5 percentage points since May 2022 and is bound to generate growth headwinds for what is already a slowing economy.

The headline inflation number is the result of a sticky core inflation – it tracks the non-food non-fuel part of the CPI basket – and surging prices of cereals and milk products. The troubling inflation numbers have come at a time when farmers in many parts of the country are protesting against a crash in prices of crops such as onions, potatoes and tomatoes. Latest CPI data confirms the crisis with vegetable prices falling by 11.6% on an annual basis in February.

The latest CPI print is in line with a Bloomberg poll of economists which had predicted a value of 6.4%. Barring the months of November and December 2022, headline CPI has stayed above the 6% mark for all months since January 2022.

Given the fact that CPI value for January was 6.5%, it is extremely unlikely that the MPC's February projection of 5.7% inflation in the quarter

ending March 2023 will materialize. March quarter inflation likely exceeding MPC's projection comes on the back of the MPC overestimating inflation (6.6% projected versus 6.1% actual) in its forecast for the quarter ending December 2022. The surge in headline inflation number is the result of a sticky core inflation and rising food prices despite a weakness in prices of vegetables and edible oils. Core CPI inflation has been 6.2% for four consecutive months beginning November 2022 and it has been hovering over the 6% mark for more than a year. This suggests that inflation is a broad-based problem in the economy and not the result of some seasonal shock to prices of a few commodities. The fact that inflation in the miscellaneous category (it tracks the price of consumer services) stood at 6.1% underlines this point.

Food inflation, which has a share of 39% in the CPI basket, was virtually unchanged with readings of 6% and 5.95% in January and February. To be sure, the food economy is witnessing radically different trajectory of prices for different commodities. While the prices of cereals and milk

products continue to rise at a fast pace — at 16.7% and 9.7% respectively — items such as vegetables and edible oil are experiencing a fall in prices. Vegetable prices contracted by 11.6% in February while prices in the oils and fats categories fell by 0.5% on an annual basis. Wheat inflation came in at 25.4% in February 2023, making it the ninth consecutive month of double digit (and increasing) inflation for the critical cereal. A widely anticipated heatwave in northwestern states has not struck so far, helping to keep the country's crucial wheat crop in good shape, according to a latest government review.

"The overshoot of inflation, combined with a hawkish set of minutes from the last MPC meeting, suggests that the balance of risks is tilted towards another hike at the April meeting. We expect a 25bp hike in April, albeit with continued dissent among the MPC members. For March, we track headline CPI around 5.5% y/y for now, although the risks to the print remain skewed to the upside, in our view," Rahul Bajoria, MD & Head of EM Asia (ex-China) Economics, Barclays, said.

How lab-grown milk can potentially revolutionize the dairy industry

MAR 14, 2023

<https://dairynews7x7.com/how-lab-grown-milk-can-potentially-revolutionize-the-dairy-industry/>



We've heard of almond milk and soy milk but now, milk is being produced in labs by using microbes. Several dairy companies have taken an interest toward develop milk proteins made by microbes such as yeast and algae. Dubbed "precision fermenta-

tion," this process can transform the dairy industry, and big names like Nestle and Starbucks have already started taking steps to adopt it.

Precision dairy products do not have cholesterol and lactose

Cattle, used for beef or dairy, is said to be the first agricultural source of production of greenhouse gases worldwide. Given the surging concern of climate change, just as how lab-grown meat is considered to be a game-changer in the food industry, lab-grown milk can also emerge as a big disruptor considering precision dairy products do not contain cholesterol, lactose, growth hormones, or antibiotics.

What is precision fermentation?

In precision fermentation, genetically-engineered microbes are used to create specific products. It has been used for decades to produce drugs and food additives and has only recently been employed for producing consumables. The process can be compared to that which has been used in the brewing of beer, making insulin for diabetic patients, or producing rennet for cheese.

There is a tedious separation process involved. Once the microbes produce the proteins after feeding on sugars in fermentation tanks, there is a long process to segregate the milk protein from the medium, wash it, and dry it in a spray dryer so the powder can be used to make food.

Perfect Day developed the world's first animal-free milk protein

Perfect Day, a California-based start-up, developed the world's first, animal-free milk protein that's identical to that of cow's milk. The company also has a 90,000-square-foot production facility in Bengaluru, India. Their ingredients are used in Brave Robot ice cream and Modern

Kitchen cream cheese in the US, and California Performance Co. protein powder in the US, Singapore, and Hong Kong.

Starbucks may soon offer cappuccino made from lab-grown milk

General Mills, which produces brands like Pillsbury, released Bold Cultr cream cheeses using Perfect Day's products. Perfect Day is collaborating with Nestle, Starbucks, and other companies to provide milk protein for their products and with Mars to develop a more eco-friendly chocolate bar. The reason why mainstream food companies hail precision farming is that it can potentially bring down carbon footprint.

Perfect Day is expanding its footprint in India. Perfect Day recently acquired Sterling Biotech Limited for Rs. 638 crores, a move that could double its production capacity in the future. Notably, it has been approved by the FSSAI (Food Safety and Standard Authority of India) for marketing its products in the country. Their teams are currently based in Gujarat, Tamil Nadu, and Karnataka and could grow to other states as well.

Supply of ice cream from the outlets is not restaurant services

MAR 8, 2023

<https://dairynews7x7.com/supply-of-ice-cream-from-the-outlets-is-not-restaurant-services/>



The Gujarat Authority for Advance Ruling (AAR) in the case of M/s HRPL Restaurants Pvt. Ltd. Vide Advance Ruling No. GUJ/GAAR/R/2023/08 dated 22.02.2023 Ltd. has ruled that the supply of ice cream from the outlets cannot be classified as the supply of 'restaurant services', leviable to GST 18%.

In this case, the applicant is engaged in the restaurant business and operates under two business models namely, company-owned restaurants and franchise restaurants. The applicant has sold their ice cream division. The outlets are broadly of the three types wherein the applicant is supplying food which is prepared and cooked in the restaurant/eatery in addition to supplying the ice creams, which are not prepared/produced by them.

The applicant sought an advance ruling on the issue of whether the supply of ice cream from any of the outlets should be considered as the supply of restaurant services or not.

The Authority of Advance Ruling observed that that the readily available ice creams that are not prepared in the outlets and sold over the counter are supplies of goods. This is similar to supply of ice-cream from ice-cream parlour, leviable to GST at the rate of 18%.

However, an ice cream that is ordered and supplied along with cooked or prepared food through the outlets would assume the character of composite supply, wherein the prepared food

being the principal supply and hence qualifying as “restaurant services”. Since the restaurant services attract GST at the rate of 5% which means composite supply of prepared food and ice-cream will affect the same.

The AAR held that ice cream sold by the applicant’s outlet would not fall within the ambit of “restaurant service” and its supply of goods, which would attract 18% GST.

Milk prices to stay elevated till Diwali: Mother Dairy MD

MAR 7, 2023

<https://dairynews7x7.com/milk-prices-to-stay-elevated-till-diwali-mother-dairy-md/>

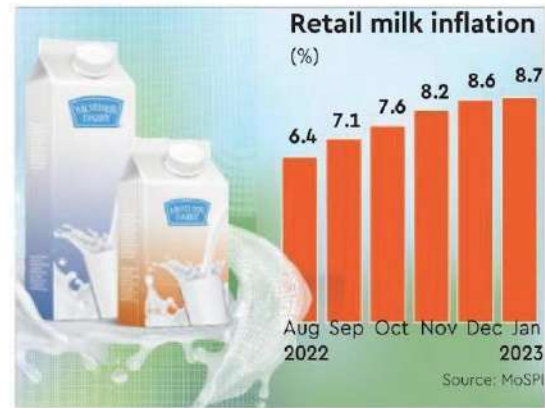


Milk prices are likely to be at elevated levels till October this year due to high cost of feed and raw material, and supply challenges, a senior official of Mother Dairy, a major milk supplier in the Delhi-NCR region, said on Monday.

Organised players, including Mother Dairy and Amul, hiked milk prices multiple times in the last one year citing higher fodder cost, robust demand and some impact due to reports of lumpy skin.

“There is no respite from high milk prices till Diwali this year because of a sharp spike in the feed and raw material cost,” Manish Bandlish, MD, Mother Dairy Fruit and Vegetables, a wholly-owned subsidiary of National Dairy Development Board (NDDB), told FE.

Industry sources said that feed cost, which has a share of more than 65% in the cost of production of milk, has increased to Rs 20/kg from Rs 8/kg a year ago.



MOSPI

Mother Dairy had hiked milk prices in the Delhi-NCR region by Rs 2/ litre, citing a rise in input costs in December last year – the fifth round of increase by the firm last year.

“We have been witnessing a significant increase in demand for milk and milk products from both consumers and institutions, even after festivals. On the other hand, procurement of raw milk has not picked up after Diwali as was anticipated,” according to a Mother Dairy statement.

Meenesh C Shah, chairman, NDDB, had earlier stated that fodder and feed costs have increased by 25% in the last one year and there was some drop in milk production in few pockets because of the spread of lumpy skin disease (LSD) among livestock population.

Milk inflation in January was at 8.79%. Prices have been rising since a 3.81% jump on year in February last year.

The annual rate of fodder inflation based on the all-India Wholesale Price Index increased to 29.30% in January 2023 from 28.66% in December 2022.

In January 2022, fodder inflation was recorded at 7.14% and since then, it has been rising steadily. According to industry estimates, out of around 9 million litres of milk supplied daily by organised dairy players in Delhi-NCR, Mother Dairy and Amul (Gujarat Cooperative Milk Marketing Federation) have around 40% share each.

Mother Dairy procures milk through farmer producer companies across states, including Uttar

Pradesh, Rajasthan, Andhra Pradesh and Maharashtra.

Dairy cooperatives, including Amul, which have a major share in the liquid milk market, have hiked prices of packaged milk in the last one year citing rise in cost of production leading to higher procurement prices paid to farmers.

The cooperatives claim that 75-85% of each consumer rupee realised from selling milk and products goes back to the farmers.

Supported by a robust sales growth in milk and dairy products, Mother Dairy is aiming to achieve a 20% jump in sales turnover to over Rs 15,000 crore in the current fiscal against Rs 12,500 crore reported in 2021-22.

Citizens complain of poor quality of milk; KMF Bangaluru

MAR 6, 2023

<https://dairynews7x7.com/citizens-complain-of-poor-quality-of-milk-kmf-bangaluru/>



Several Bengalureans had an unpleasant morning on Wednesday and Thursday as their plans to sip a hot cuppa were foiled by spoilt milk. Much to the surprise of many, the regular Nandini toned milk (blue packet) supplied by Karnataka Milk Federation (KMF) was spoiled.

Many people even called up the helpline number and shared their experiences. The incident was not confined to one place as many from other areas of Bengaluru also began sharing similar experiences. Interestingly, all the citizens who had an unpleasant experience had bought milk from dealers of KMF's Mother Dairy at Yelahanka. In

several cases, the dealers were also caught off guard when they began to receive complaints as early as 6am.

A milk dealer, who did not want to be named, said: "More than 10 customers complained to me about spoilt milk in less than one hour since the opening of the shop. Our customers are demanding a refund and to date, no word from KMF officials."

A Twitter user said while it was toned milk which was spoiled on day one, the very next day it was the special milk (orange packet).

STOI reached out to KMF officials and one of them said: "As it is the beginning of summer, there could be issues with refrigeration at the customers' end. We will create awareness among customers. Out of 20 lakh litres of milk supplied to Bengaluru, only 10-5 litres may have been spoilt. But we are not aware of any complaints about spoilt milk."

FSSAI asks states, UTs to deploy mobile testing vans

MAR 6, 2023

<https://dairynews7x7.com/fssai-asks-states-uts-to-deploy-mobile-testing-vans-to-check-milk-quality-in-view-of-holi/>



Food regulator FSSAI has asked states and Union Territories to deploy mobile testing vans to check quality of milk and milk products considering higher demand during upcoming Holi festival.

The Food Safety and Standards Authority of India (FSSAI) said in a statement that it has “directed states/UTs to deploy Food Safety on Wheels (FSW) mobile food testing vans, to check adulteration of milk and milk products considering the ensuing festive season of Holi.”

The authority has requested the Commissioner of Food Safety of all states/UTs to carry out testing of at least 10 samples of milk and milk products per FSW on a daily basis to tighten vigilance against milk adulteration.

FSSAI has also urged consumers to get their milk and milk products tested through the FSWs deployed closest to them.

The test can be carried out free of cost.

FSSAI said the whole exercise is targeted towards ensuring availability of safe and pure milk and milk products to the consumers of the country. Currently, 168 FSWs are available with states/UTs for carrying out on-the-spot food testing for various food products, including milk and milk products.

Tests for fats, solid-not-fat, protein, adulterants like added water, urea, sucrose, maltodextrine, and ammonium sulphate can be done through the Milk-o-Screen system installed at FSWs.

FMCG, Dairy betting on double-digit sales growth this summer

MAR 6, 2023

<https://dairynews7x7.com/fmkg-dairy-betting-on-double-digit-sales-growth-this-summer/>



Demand for ice creams and cold beverages like Cola have surged because of the onset of early summer and sales are likely to grow in strong double-digits this season, according to top executives of FMCG and dairy firms. The summer season will also get a tailwind in the form of an abatement of the pandemic with increased consumer mobility. This will also help the out-of-home (OOH) segment, where the companies expect a sharp rise in sales after a slump of two years.

Companies are ready with new and innovative offerings anticipating strong demand for their products this season and have started building inventory.

Mother Dairy, one of the leading sellers of milk, dairy beverage products and Ice creams, said it is already “witnessing a surge in demand” with rising temperature and expects the trend to continue in the coming days.

“In line with the same, we have already beefed up our value-chain to cater to any surge in demand across channels.

“For a category like ice creams, which is a highly infrastructure-led business, we have ramped up our production, cold-chain infrastructure, refer vehicles and have invested in asset deployment

at our consumer touch points to ensure shelf strength,” said Mother Dairy Managing Director Manish Bandlish.

In addition, Mother Dairy is also geared up to entice consumption with the launch of about 15 new variants and flavours this season and excite consumers to explore for more, he said.

“We expect our ice cream category to grow by about 25 per cent in the upcoming season,” Bandlish added.

The organized branded ice cream market is around Rs 8,000 crore per annum. This year the market is expected to grow by 12 per cent on volume basis and value wise about 22 per cent, as price has increased by 10 per cent, Indian Dairy Association (IDA) President R S Sodhi told PTI.

Expecting a good season, companies have also increased their marketing spends on endorsements, brand campaigns etc targeting the consumers.

Beverage maker PepsiCo said it is “excited” about an early onset of summer and this could signify for the beverage sector in 2023.

The company is “optimistic” that its portfolio of beverage brands will be able to meet consumer demand and to help them beat the heat, said PepsiCo India Senior Vice President, Beverages George Kovoor.

“Most of our high-octane, brand summer campaigns are being launched in February itself, and they feature celebrities with mass appeal to further strengthen the connect with consumers and ensure brand love.

“We look forward to a great summer while remaining committed to providing consumers the right products at the right occasions across the beverage portfolio,” said Kovoor.

Similarly, home-grown FMCG major Dabur India said a warmer and longer summer would be good for its summer-centric products, particularly its beverages and glucose portfolio.

“We are already witnessing good demand for these products and have started building inventory for the same, both at the retail and stockist end,” said Dabur India Chief Operating Officer Adarsh Sharma.

According to Nuvama Group Executive Director, Institutional Equities Abneesh Roy this year, summer would be positive for summer categories like ice cream, cola, fruit juices, beer, cooling hair oil. He expects “strong double-digit sales growth” in these categories.

“Both urban and rural markets will see good demand for these categories but urban will be faster,” Roy added.

However, he also added that last time also summer was harsh, so the base is not soft.

Parag Milk Foods: Empowering Young Professionals

MAR 4, 2023

<https://dairynews7x7.com/parag-milk-foods-announces-key-role-changes-empowering-young-professionals/>



Parag Milk Foods, one of India’s leading private-sector dairy companies is undergoing swift transformations in order to secure the most qualified personnel to open up

more development opportunities and to bring out the latent potential of youthful individuals. It has taken a bold step to promote young talent in the organization and believes in creating a diligent and productive work environment. Parag Milk Foods is all set to build a young and vibrant team as they look to ramp up operations across all of India and build India’s favorite brands.

Parag Milk Foods appoints Tushar Nerkar, a young professional, as the new marketing Head

of Parag Milk Foods. Tushar will be taking Parag to newer heights, leading the charge to strengthen Parag's position as one of India's favorite brands.

To explore the modern trade space further, Parag brought on board Lakshay, a fresh and passionate young professional, who will be responsible for driving the market share across Ghee & Cheese Category. His young and creative ideas are the perfect embodiment of the Parag culture, where innovation and out-of-the-box thinking is at the heart of the brand.

At the same time, looking at ways to capitalize on the advantages of a younger talent base, Parag Milk Foods also appointed Vivek Rathore as the Business Intelligence Lead to build a next-generation AI cost-saving environment. With his intrinsic understanding of the technology and creative ways to use it to the company's advantage, Vivek is fully equipped to take on the challenges of the retail landscape.

Pournima Surve has long been a valuable asset for Parag Milk Foods, providing over 10 years of expertise and knowledge to help the company grow. She has been promoted as the Head of Corporate Communications and PR. With her crystal-clear vision and deeper understanding of the brand, she is working towards driving the organization's communication strategy.

Commenting on the positions, Akshali Shah, Executive Director of Parag Milk Foods, said, "At Parag Milk Foods, we are devoted to boosting and cultivating the potential of young talent so that we can establish the ideal environment for success and improvement. Our constant attention to younger people has led to invention and collaboration, and has eventually turned Parag into the beloved brand it is today. Inviting youthful minds can bring a new outlook and divergent

ways of perceiving things. Each of the new members of the team brings invaluable skills, understanding, and experience to the organization, and we anticipate great accomplishments to come from their work. Parag Milk Foods is sure to be seen as a desirable workplace with a mission to achieve maximum success and foster growth. With the appointment of these highly talented and dynamic individuals, Parag Milk Foods is definitely on its way to a brighter future."

About Parag Milk Foods:

Parag Milk Foods Limited, established in 1992, is the largest private dairy FMCG Company with a PAN-India presence. We have our manufacturing facilities with in-house technology which are strategically located at Manchar in Maharashtra, Palamaner in Andhra Pradesh, and Sonipat in Haryana. We sell 100% cow's milk products that are healthy and nutritious. Our integrated business model and strong R&D capabilities have helped us emerge as the leader in innovation. Our dairy farm, Bhagyalaxmi Dairy Farm Limited houses more than 2,500 cows, with a mechanized milking process. Under brand 'Gowardhan', we offer traditional products like Ghee, Dahi, Paneer, etc. Under the brand name 'Go' we offer products like cheese, UHT milk, buttermilk, lassi, yoghurt etc.

'Pride of Cows', the flagship brand of Parag Milk Foods was introduced with a proposition of Farm to Home concept targeted towards customers seeking premium quality dairy products. The Company has also ventured into the B2C segment for Whey Protein with the brand Avvatar – India's 1st 100% vegetarian whey protein, first-of-its-kind manufactured in India.

Govt. urged to increase milk procurement price

MAR 4, 2023

<https://dairynews7x7.com/govt-urged-to-increase-milk-procurement-price/>



The Tamil Nadu Milk Producers' Welfare Association (TNMPWA) on Thursday has urged the State government to increase the milk procurement price.

Recently, the Salem district Deputy Registrar (dairy) P. Senthill Kumar said that farmers, who are members of cooperative milk societies, should supply milk to the society or they would be removed from the society's membership. Meanwhile, some milk producers announced that they would stop supplying milk to societies on March 17 if the procurement price of milk was not increased.

TNMPWA general secretary M.G. Rajendran said that Aavin was giving ₹35 per litre for milk, while

private dairy companies are now offering ₹ 37 to ₹42 per litre. So farmers preferred to supply the milk to private dairies instead of Aavin across the state. Due to this, the Aavin, which procured 36 lakh litres per day a few months ago, now received only 28 lakh litres of milk.

“We urge the government to increase the procurement price per litre to ₹42 from ₹Rs. 35. We also ask the government to increase the selling price of Aavin milk based on an increase in the procurement price. If the government does not want to raise the procurement price, it should give farmers in the society ₹5 per litre of milk as an incentive. So the government must act quickly in this matter to protect farmers and milk societies. On behalf of our association, we did not announce any protest on March 17. Some people in our association name announced protest. The TNMPWA is not responsible for that as we are the registered body, Mr. Rajendran clarified.

Budget could have paid more attention to fodder

MAR 2, 2023

<https://dairynews7x7.com/budget-could-have-paid-more-attention-to-fodder/>



Budget 2023-24 has given a boost to the animal husbandry sector. The overall budget for animal husbandry has increased by around 40 per cent (over the 2022-23 Budget Estimate) for its outstanding contribution to the nation's socio-economic development, particularly during the recent pandemic

shock. A significant part of the total allocation went to the livestock health and disease control programme — ₹2,349.71 crore.

The allocation under the scheme witnessed an increase of 69 per cent, as the country, for the last three years, has been reeling under the effect of two deadly livestock diseases — Lumpy Skin Disease and African Swine Fever. Besides, the Budget has taken good care of the livestock sector through dedicating funds to various schemes and missions like dairy development (₹326.93 crore), Rashtriya Gokul Mission (₹600 crore), National Livestock Mission (₹410 crore), etc.

However, the feed and fodder sector, which has prime role in bolstering animal productivity, remained entirely absent from the budgetary conversation. The supply of feed and fodder has always fallen short of the aggregate demand and this gap is expected to widen in the near future. The stakeholders in the area of feed and fodder development were expecting a considerable amount to be dedicated to this segment out of this year's allocation for the Ministry of Fisheries, Animal Husbandry, Dairying.

Research studies indicate that ensuring quality and sufficient quantity of feed and fodder have greater impact on increasing livestock productivity than breed improvement.

In India, the average yield of milk and meat is 20-60 per cent lower than the global average. The non-availability of nutritionally rich feed and fodder on a timely basis is a major issue that impinges on the productivity of farm animals in the country. Moreover, feed and fodder accounts for around 60-70 per cent share in cost of milk production. Therefore, the sector deserved special attention in budgetary allocation.

Way forward

The government can proffer support to the fodder sector through multi-pronged strategies, right from production to marketing. At the outset, all the States must be directed to dedicate sufficient amount for fodder resource development. The technical guidance from ICAR-IGFRI — a premier institute based in Jhansi — can be

sought as it has developed fodder plan for various States and agro-climatic regions.

Investment is also required to ensure parallel development of supporting market environment for surplus fodder, encompassing backward and forward market linkages. Provision of dedicated market space with legal credentials will facilitate transparency and remunerative prices for fodder traders. As there exists regional and seasonal disparity in fodder production, channelising fund for establishing community fodder bank where surplus fodder can be stored as hays/silage/fodder blocks for use during scarcity would be crucial for safeguarding the interest of small dairy farmers.

As the government is set to promote start-ups and rural enterprises through Agriculture Accelerator Fund, NABARD must be directed to promote rural enterprises working in fodder space. Fodder based research organisations need to be supported for incubating fodder-based entrepreneurs.

More importantly, making India a global hub for Shree Anna (Millets) was an important thrust in the Budget. In light of this, research and promotion of dual purpose millets varieties will help in improving food security and the well-being of farmers while bridging fodder deficit to a large extent. Promoting start-ups with technical backstopping for preparing millets based cattle feed will also accentuate production of these super crops in the long run.

Workshop on ensuring sustainable livelihood of Maldharis

MAR 1, 2023

<https://dairynews7x7.com/workshop-on-climate-change-and-ensuring-sustainable-livelihood-of-maldharis-through-dairying-in-irma-24th-february-2023/>

Verghese Kurien Centre of Excellence (VKCoE) organized a workshop on 'Climate change and ensuring sustainable livelihood of Maldharis through dairying' in IRMA on 24 February 2024 in collaboration

with Maldhari Rural Action Group (MARAG). The workshop began with an inaugural address by Dr. JB Prajapati, Chairperson, VKCoE. He emphasized that the session be more interactive and that one has a lot to learn from the Maldhari

attendees. The guests on the dais were felicitated with a rose and a handkerchief.



Christina Adams, the author of 'Camel Crazy' who joined online from California expressed her gratitude to be a part of this workshop which was translated for the audience in Hindi. Dr. Artabandhu Sahoo, Director, National Research Centre on Camels, Bikaner spoke about the reducing misconceptions about acidity in camel milk and recommending policy for camel milk as per the FSSAI guidelines.



In the first group of panel discussion moderated by the VKCoE Chairperson, Christina Adams, a writer, researcher and globally known expert in autism and camels delivered a talk based on scientific evidences and shared 'A Global Perspective on Pastoralist Value to Biodiversity and Human Health'. She shared the personal experience of improving the health of her autistic son with Bedouin camel milk from the Middle East. Dr. Ilse Koehler-Rollefson, a veterinarian from Germany known for championing pastoralism, ethnoveterinary medicine and camels with special reference to India highlighted about 'Camel dairying for Raika in Rajasthan'.



Post lunch, Dr. Varsha Bhagat-Ganguly, Professor and Research Head, Institute of Law, Nirma University spoke about a study based on 'Climate Change and Adaptation Strategy of Maldhari of Kachchh for Pastoralism'. In the second round of panel discussion, Dr. T K Gahlot, camel surgeon, Rajasthan spoke about 'Management and veterinary care for camels'.



Anu Verma, Foundation for Ecological Security, Anand emphasized pastoralism as the answer to all the five crises that the globe is grappling with – crises of food, job, climate, peace and energy. Ramesh Bhatti, Centre for Pastoralism and Sahjeevan Trust discussed how mobility helps the pastoral production system for climate resilience and highlighted the different pastoralist communities across the Himalayas, western India and Deccan plateau. Bhavana Desai from Maldhari Mahila Sangathan (Pastoral Women Alliance) appreciated VKCoE's initiative of 'Rural Haat for Maldharis' which paved the way of sustainable rural livelihood for Maldhari women such as initiation of Laxmiben Rabari Handicrafts. The workshop ended with a vote of thanks by the VKCoE Chairperson and a commemorative photograph.



This was followed by an exposure visit to Amul Dairy Demonstration Farm and Chocolate plant, Mogar, Anand. The event was attended by fifty participants – mostly comprising of sheep and goat herdsmen of Rabari community from Anjar and Rapar blocks, the camel herders/Jat Maldharis of Bhachau block in Kutch, final year students of SMC Dairy Science College, KU and representatives from GCMM

Grand Startup conclave on Livestock and Dairy in Hyderabad

MAR 1, 2023

<https://dairynews7x7.com/grand-startup-conclave-on-animal-husbandry-and-dairy-in-hyderabad/>



Under the aegis of Azadi Ka Amrut Mahotsav, The Department of Animal Husbandry & Dairying, Govt. of India organized a grand start-up Conclave today in order to promote the existing and emerging startups in the livestock, dairy and animal husbandry sectors at Marriott Convention Center, Hyderabad in close collaboration with the National Dairy Development Board, Startup India, CII and the Animal Husbandry Department of Telangana.

Shri Parshottam Rupala, Hon'ble Minister for Fisheries, Animal Husbandry and Dairying, Government of India graced the event with his presence as Chief Guest in august presence of Dr. Sanjeev Kumar Balyan, Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying and Dr. L. Murugan, Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying and Shri T. Srinivas Yadav, Minister for Animal Husbandry, Fisheries and Cinematography of Telangana

This event brought together entrepreneurs, investors, and industry experts to share their

ideas, network, and learn from each other. It provided an excellent opportunity to showcase innovative ideas and products and network with fellow entrepreneurs and stakeholders. The event featured keynote speeches by prominent industry leaders, interactive sessions, panel discussions, and presentations by successful startups.

The Conclave included Showcasing of Selected startups, Pitch fest, Buyer seller meet and a workshop for startups to train the early-stage startups operating in the Animal Husbandry and Dairying Sector in the art of pitching, building the main business pillars and their story of impact.

Addressing the Conclave, Shri Parshottam Rupala stated that the agriculture diversification through animal husbandry is one of the primary drivers of growth in rural incomes and higher public investment in Livestock Sector is need of the hour. The Ministry of Animal Husbandry and Dairying (MoAHD) stands committed to work with all stakeholders to further boost growth in livestock sector and thereby making animal husbandry more remunerative to farmers and entrepreneurs engaged in Livestock Sector.

Dr. Sanjeev Kumar Balyan, Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying also addressed the gathering and highlighted the importance of livestock sector and Major

Challenges of Livestock Sector in India viz. lower productivity and emerging diseases. Ministry of Fisheries, Animal Husbandry and Dairying is dovetailing and synergizing efforts with other Ministries and stakeholders in order to overcome all these challenges and promoting entrepreneurship, technology interventions, digitalization, innovative ideas etc.

Ministry of Fisheries, Animal Husbandry and Dairying is also dovetailing and synergizing efforts with other Ministries and stakeholders especially in the context of common objective of helping the farmers and entrepreneurs increase their income through the livestock sector.

Dr. L. Murugan, Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying emphasized that transforming rural economy through scientific intervention in livestock sector has already commenced and we are speeding up the process to achieve new milestones and Valuable suggestions of all the stakeholders will help us to formulate policy for further development.

Shri T. Srinivas Yadav, Minister for Animal Husbandry and Fisheries, Govt. of Telangana congratulated the Department to organize such conclave of startups in Hyderabad.

Shri Rajesh Kumar Singh, Secretary in his opening remarks highlighted the enormous potential of India's livestock and dairying sector and various interventions being taken by Government for livestock including infrastructure development, enhancing productivity, product value addition improving livestock health and providing services at farmers' doorstep.

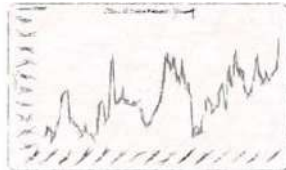
Ms. Varsha Joshi, Additional Secretary, GoI gave a brief presentation on the promotional and supportive activities of the department of Animal Husbandry nurturing the growth of startups. Dr. Sapna Poti, Director, Strategic Alliances Division, PSA Office, discussed industry & startup engagements through the MANTHAN Platform at the Grand Startup Conclave.

Shri Meenesh Shah, Chairman, NDDB extended vote of thanks for the Dignitaries and participants of the Conclave.

Early signs of emerging stability in milk prices

MAR 1, 2023

<https://dairynews7x7.com/early-signs-of-emerging-stability-in-milk-prices/>



Global SMP prices have corrected 35% YoY in Feb'23. Even after adjusting for benefits of INR depreciation, we believe the profitability in SMP exports is very weak. Lower SMP exports will likely reduce the mismatch between demand and supply of milk in India. Though the cattle feed prices are still in inflationary zone, we model them to correct with correction in

food grain prices. These data points indicate that the milk procurement prices are expected to stabilize in next two quarters. However, we believe the dairy companies are likely to report muted profitability even in H1CY23. Dairy companies may resort to at-least one round of price cuts before the input prices start correcting by Q3FY24.

Team ICICI Securities remain positive on Dairy sector due to strong return ratios and likely recovery in FY24. Maintain BUY on Heritage Foods, Dodla Dairy; and HOLD on Hatsun Agro.

Wholesale milk prices rising MoM and YoY: Pan-India wholesale milk prices have increased 10.9%

YoY and 0.5% MoM in Feb'23. Milk prices in south India are up 10.3% YoY. We believe the rise in wholesale prices is attributable to: (1) inflation in animal feed prices, and (2) increasing consumption and weak flush season.

Correction in global SMP prices: We note global SMP prices have corrected 35.5% YoY and 2.6% MoM in Feb'23. Even after considering benefit of INR depreciation, the SMP exports are likely to result in very low profitability. We believe lower exports will likely help to control the steep increase in milk procurement prices.

Higher food-grain prices resulting in higher animal feed prices: While there is some deflation on QoQ basis, we note the food-grain prices remain at elevated levels and it is resulting in higher cattle feed prices for the farmers. We model higher

cattle feed prices to push farmers to sell at higher prices.

Expect profitability to be down YoY in H1CY23E: All the dairy companies under our coverage reported YoY lower gross margin in 9MFY23, despite price hikes of ~10% in past 12 months. However, rising milk procurement prices still remain a key concern. We model all dairy companies to report lower YoY margins in H1CY23E.

Sector view and top picks: Considering the strong return ratios and growth potential, we remain positive on the dairy sector. We also expect migration from unorganised to organised sector to steadily generate value. Heritage Foods and Dodla Dairy are our top picks. Key risks: Higher-than-expected rise in milk prices, delay in price hikes, and irrational competition.

Global News

Innovations identified as key to dairy sector in China

MAR 15, 2023

<https://dairynews7x7.com/innovations-identified-as-key-to-dairy-sector-in-china/>



More efforts should be made in supply chains and innovations to fuel the high-quality development of the domestic dairy industry in China, which will bolster the development of farming and boost the nation's rural vitalization progress, said deputies to the 14th National People's Congress.

Shi Yudong, a deputy to the NPC and director of the research and development department of Mengniu Dairy, said the prosperity of the country's dairy industry lies in the development of production chains, especially in farms and industrial clusters.

Shi said Mengniu Dairy owns more than 100 farms and 250,000 cows in more than 10 dairy industrial parks nationwide, providing more than 700,000 jobs.

Setting up reserves for dairy raw materials to safeguard market supply and price stability is of significance to China's dairy industry, he said.

With such reserves collecting key dairy raw materials, Shi suggested a national center for dairy raw materials trade to be built to further safeguard the steady and orderly development of the country's dairy industry.

That China still relies heavily on imports of high-quality fodder grass and seeds, which has been a challenge for the domestic industry, prompted

enterprises like Mengniu Dairy to bring suggestions on enhancing efforts to plant good grass to improve the self-sufficient supply of fodder grass and raising high-quality cows through updating breeding.

Wang Caiyun, also an NPC deputy and senior R&D manager with dairy giant Yili Industrial Group Co Ltd, said technology breakthroughs and innovations are key in boosting the vitality of the domestic dairy industry, which is expected to serve as a pivotal role in facilitating rural vitalization.

For instance, Wang and her team developed a concentrated lactalbumin, or whey protein, production technology — a crucial element for infant and baby formula products — breaking the technology monopoly of foreign companies.

“At present, many obstacles still exist in dairy production chains,” Wang said.

“We will further strengthen the application of research in production, particularly in new dairy processing technology and the processing of high value-added dairy raw materials, so as to transform the production value into actual profits for farmers and herdsmen to achieve rural vitalization.”

Since 2014, Yili has spent more than 110 billion yuan (\$15.93 billion) on financial support for their farming partners, with technologies to raise daily dairy production volume and lower farming costs, Yili said.

Dairy players have also invested in nutrition and health products and marketing efforts to further boost dairy consumption, including developing organic, low-fat and low-sugar dairy products.

Australian dairy group Norco expands into plant-based alternatives

MAR 15, 2023

<https://dairynews7x7.com/australian-dairy-group-norco-expands-into-plant-based-alternatives/>



Australia's Norco Co-operative has joined the ranks of dairy companies that include plant-based alternatives in their product range.

The business is selling pea- and oat-based drinks in Woolworths stores in Queensland, Victoria and New South Wales, the co-op's home state. The products have an RRP of AUD5.50 (US\$3.67). Norco said its P2 Pea Protein Mylk and its Oat Mylk give Australian consumers a chance to use an alternative to milk "without needing to compromise on nutrition or taste".

Citing local data from Nielsen, the co-op said "40% of dairy consumers are now incorporating plant-based milks into their diets" but added: "However, traditional non-dairy alternatives such as almond and soy milks typically lack the nutritional value and taste benefits of real dairy milk."

Norco has 281 "active members" of its co-operative across 190 dairy farms in New South Wales and Queensland. Combined, the farmers produce 200 million litres of milk a year.

Ben Menzies, Norco's general manager for commercial and strategy, said: "We know that over 10% of consumers avoid dairy as a result of various dietary constraints and over a third of Norco's loyal customers also shop for alternative milks. With that in mind, our plant-based milks offer a point of difference by introducing a fresh product, packed with plant nutrition, while also supporting a 100% farmer-owned Australian co-operative."

In January, another Australian dairy group, Bega Cheese, said it was weighing up its options to remain in the plant-based sector after accepting an offer for its stake in a joint venture in the category.

Hong Kong-based Vitasoy International Holdings tabled a bid worth AUD51m (US\$34m) for Bega Cheese's 49% interest in the venture between the two companies.

Bega Cheese became a partner in the venture alongside Vitasoy as part of the acquisition of Lion Dairy & Drinks in 2021.

Interactive 'virtual farm' website expands access to sustainability

MAR 14, 2023

<https://dairynews7x7.com/interactive-virtual-farm-website-expands-access-to-dairy-sustainability-topics/>



A new interactive "carbon calculator" tool can help dairy farmers see sustainability principles in action and improve

farm management decisions related to climate change.

The carbon calculator expands on the existing "virtual farm" website developed by researchers in Penn State's College of Agricultural Sciences and Penn State Extension, in partnership with several universities, including the University of Wisconsin-Madison, an industry partner, the

Dairy Innovation Center, and the creative services team at WPSU.

Website users can tour two virtual farms. One is a model of a 1,500-cow facility, while the other is a smaller-scale operation of 150 animals. Users can click on a particular aspect of the farms—such as pastures, housing, manure storage facilities, feed silos, milking facilities and more—and information related to that specific area will pop up, allowing for further exploration. Sustainability topics focus on milk production, herd and nutrient management, crops and soils, and greenhouse gases.

“The carbon calculator is a handy tool that allows the site user to consider management options and see how they impact overall farm carbon release related to climate-changing methane and other farm greenhouse gases,” said Eileen Fabian, professor of agricultural engineering and environmental biophysics in Penn State’s Department of Agricultural and Biological Engineering.

Fabian noted that the carbon calculator is supported by research-based emissions data from real farm measurements and modeling.

Another enhancement involves simplified “fast facts” about how dairy cows are managed on modern dairy farms. Topics include the cow life cycle, crop production, feed and energy on the farm, and manure management.

The website offers multiple layers of information, from user-friendly extension educational materials to peer-reviewed sustainability research findings.

“Science-based information is found at all levels, yet users do not feel ‘blinded by science’ beyond their level of interest in a topic,” said Fabian, adding that farmers interacting with the site have noted its benefit for employee training.

In recognition of the site’s high-quality content, the American Society of Agricultural and Biological Engineers awarded the website the national Blue Ribbon award for educational extension websites.

The website is based upon two projects funded by U.S. Department of Agriculture, National Institute of Food and Agriculture. The lead principal investigator of the more recent USDA multi-state, multidisciplinary project was Luis Rodriguez, associate professor of agricultural and biological engineering at the University of Illinois. Deanne Meyer, livestock waste management extension specialist at the University of California-Davis, also provided major support.

“Importantly, a cohort of graduate students from institutions across the U.S. collaborated on this project over several years,” Fabian said. “Part of the grant’s goal was to encourage these interactions while developing a key product with their information, particularly the carbon calculator.”

Dairy farmers take pride in being backed with Dairy Pride Act

MAR 13, 2023

<https://dairynews7x7.com/dairy-farmers-take-pride-in-being-backed-with-dairy-pride-act/>



The stakes are high for a re-introduced bill named The Dairy Pride Act. An FDA ruling

in February allowed soy and nut beverages to be called milk, but it has caused quite a stir among farmers and lawmakers in Wisconsin.

How milk is defined is currently up for debate, depending on who you ask.

David Trimner, general manager for Miltrim Farms in Athens, said, “It’s important for us that we are well represented in what our products ac-

tually are and how they're made. So, by diversifying or separating out what is truly milk, I think also goes back to the farmers and all the work that we put in to making our product."

For Trimner, it's as simple as the definition. "A lot of these imitation products that try to play off as milk such as soy milk and oat milk, that's definitely not the definition of what milk is," added Trimner.

Congressman Derrick Van Orden (WI-03) agrees and said the nutritional value of milk is a critical part of a healthy diet, especially for kids.

"I believe that it's going to financially benefit the state. I also know that it will benefit our younger folks and folk my age because milk is incredibly nutritious," said Rep. Van Orden.

He has joined a number of other representatives to introduce the dairy pride act. "It's very important that consumers understand what they're consuming and that's what this bill does. I'm very happy that my democrat and republican colleagues have joined in getting this bill into the house."

"Farmers here in Wisconsin put in a lot of work, dairy farmers in particular, to make good quality milk that's from a system of an animal. So with that, I think that's very important for consumers to know what product they're getting," said Trimner.

For some, it's just a label, but for the hard-working dairy farmers of Wisconsin, it's an argument worth fighting till the cows come home.

How single-celled yeasts are doing the work of 1,500-pound cows

MAR 13, 2023

<https://dairynews7x7.com/mooove-over-how-single-celled-yeasts-are-doing-the-work-of-1500-pound-cows/>



The first course was a celery root soup lush with whole milk. The last was a spice cake topped with maple cream cheese frosting, served with a side of ice cream. And then a latte with its fat cap of glossy foam. In all, a delicious lunch. Maybe a little heavy on the dairy.

Only this dairy was different. It was not the product of a cow or soybean or nut. The main ingredient of this milk was made by microbes in a lab, turned into tasty and recognizable food, and then served to a hungry reporter.

Lab-grown meat is coming. But lab-grown dairy has already arrived.

Dozens of companies have sprouted up in recent months to develop milk proteins made by yeasts or fungi, including Perfect Day, the California-based dairy company that laid out this unusual spread. The companies' products are already on store shelves in the form of yogurt, cheese and ice cream, often labeled "animal-free." The burgeoning industry, which calls itself "precision fermentation," has its own trade organization, and big-name food manufacturers such as Nestlé, Starbucks and General Mills have already signed on as customers.

The rapid advancement in this area has sparked hope for a revolution in the dairy industry, and not just because it's kinder to the cows. Precision dairy doesn't have cholesterol, lactose, growth hormones or antibiotics (though those with dairy allergies should beware). And cattle, for beef or dairy, is said to be the No. 1 agricultural source of greenhouse gases worldwide. Consumers concerned about climate change or animal welfare

have been anticipating the U.S. launch of cultivated meat, which is grown in labs from animal cells, but cultivated dairy could have just as much of an impact on the environment — with fewer regulatory hurdles to clear.

Despite widespread acceptance of soy, oat and almond milk, U.S. consumers, even vegan ones, continue to be underwhelmed by plant-based cheese options: Mostly made of starch and oil, they often lack the flavor or texture (no gooey strings, not enough bounce) of real cheese. And cheese is especially bothersome for the environment, more so than its liquid counterpart: Making one pound of cheese requires 10 pounds (or about five quarts) of cow's milk. The World Economic Forum and many scientific reports suggest cheese generates the third-highest emissions in agriculture after beef and lamb.

For Ryan Pandya, chief executive of Perfect Day, those are the problems he's solving. But it really started as a bagel problem.

Studying chemistry and bioengineering at Tufts, he'd gone vegetarian but still had a craving and taste for animal products.

"I had a bagel with vegan cream cheese that was so bad that it led me to investigate. What's so hard about this? A lot of dairy alternatives are not made of food," he said with a wince.

He hit upon a process called precision fermentation, similar to what has been used for decades to brew beer, make insulin for diabetic patients or produce rennet for cheese.

"Rather than using 22nd-century technology to produce meat, we're using 20th-century technology to produce milk protein," he said.

There are bubbling stainless steel fermentation tanks, software that maintains temperatures, agitator motors and oxygenators. And after the microbes eat their sugar solution and are programmed to make the desired proteins, there's a lengthy process to separate the milk protein from the medium, then to wash it and dry it in a spray dryer so the powder can be used to make food.

Beyond the fermentation process, making usable milk proteins is similar to that at regular cow dairies, which have stainless steel tanks, spray dryers and freeze dryers, pasteurizers and vacuum pumps, chillers and steamers. "We get to the same powder, but these are the cows," said Irina Gerry, chief marketing officer at Change Foods in Palo Alto, Calif., pointing to the fermenters in their San Jose lab.

The world's demand for dairy keeps going up. But it's not necessarily liquid milk. As countries develop and have burgeoning middle classes, the demand for liquid milk drops and enthusiasm for cheese and other products skyrockets. The cheese category has grown 19 percent since 2017, according to Mintel's Future of Cheese 2022 report, with plant-based versions making up a minuscule part of that market.

General Mills, which produces household brands like Betty Crocker, Pillsbury, Annie's, Nature Valley and Häagen-Dazs, launched a series of Bold Cultr cream cheeses, first using precision-dairy milk proteins from Perfect Day, then from Israeli foodtech start-up Remilk. (Last month, General Mills said it was "deprioritizing funding" for these cream cheeses, so its future is uncertain.) Perfect Day's ingredients are being used in Brave Robot ice cream in the United States, Modern Kitchen cream cheese in the United States, California Performance Co. protein powder in the United States, Singapore and Hong Kong; and Coolhaus ice cream products in the United States and Singapore.

Perfect Day, the first to market in the United States, is also partnering with Mars, Nestlé, Starbucks, Graeter's and other companies to provide milk protein for products. Its office is a gleaming, multistory facility in an industrial part of Berkeley, Calif. that has become a locus for food and biotech start-ups. It has fermentation and separations teams, analytics and regulatory experts, legal and logistics teams, as well as two full-time chefs to prototype products and dishes in a sleek

exhibition kitchen. In addition to its Berkeley facility, the company operates a 90,000-square-foot production facility in Bangalore, India and a 58,000-square-foot factory in Salt Lake City. Change Foods, founded in 2020, is headquartered in both Australia and the United States, and is in the process of building a commercial

manufacturing plant in Abu Dhabi that will produce the volume of animal-free milk protein casein equivalent to the output of 10,000 dairy cows. Like Perfect Day, it aims to be an ingredient company that supplies its milk protein to other established food companies, but it will launch its own branded cheese products in 2025.

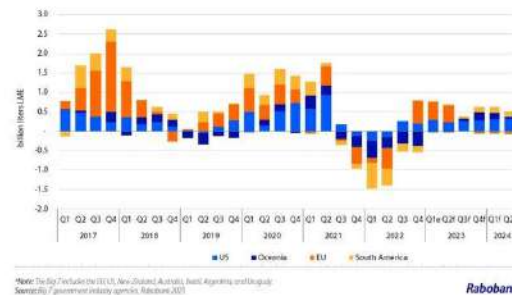
Entire dairy value chain feeling pressure around the world

MAR 11, 2023

<https://dairynews7x7.com/entire-dairy-value-chain-feeling-pressure-around-the-world/>



According to a new report from Rabobank, participants all along the dairy value chain are being squeezed. Producers' milk prices have tumbled from 2022's lofty levels while feed prices are at record highs. Processors and dairy cooperatives entered the year discounting expensive inventory made with high-priced milk. Meanwhile, higher inflation and rising interest rates are pressuring consumers toward more frugal purchasing behavior. Greater year-on-year milk production growth has emerged in 2023 in the key export regions, compared to 2022's low levels. At the same time, farmgate milk prices are catching up to global commodity market trends and have moved lower. Expensive input costs remain a clear headwind worldwide and, combined with lower milk prices, are resulting in farm-level margin pressure. In response, dairy cow slaughter rates have escalated.



“Milk production from the Big 7 export regions is anticipated to grow by 0.7% year-on-year in 2023, following 2022's decline of 0.9%,” says Mary Ledman, Global Sector Strategist for Dairy at Rabobank. “Rabobank downgraded its 2023 forecast from last quarter's estimate of 1%. This slower growth is attributed to increased culling in the US and weather-related production challenges in New Zealand, Brazil, and Argentina.” Price uncertainty continues Dairy market price uncertainty remains across regions and dairy products. A little more milk and a little less demand have contributed to weaker dairy commodity prices in Q1 2023. However, stock levels in the key exporting regions are not burdensome. Cheese and butter prices have performed the best, while skim and whole milk powder markets have yet to find sound footing. Consumers are part of the story. In a complex macroeconomic environment, with core services inflation remaining strong, there are increased signs of a slowdown in household consumption,

which is likely to continue deteriorating over the coming months. “Consumers haven’t left the dairy aisle,” says Ledman, “but they are looking for value.”

Eyes on Chinese demand Lower global cheese, milk powder, and whey prices, year-on-year, are expected to support exports. Still, much depends on internal Chinese policies and broader demand resilience to support dairy product prices in 2023.

Global dairy trade in 2022 was better than expected, despite China’s retreat. Exports to key importers including Mexico, Indonesia, Japan,

Algeria, and South Korea, among others, surpassed 2021 levels. “Through November 2022, trade in total dairy product volume was within 1.5% of the previous year, despite about a 20% reduction in China’s imports,” notes Ledman. With China’s reopening, Rabobank forecasts foodservice revenues there to improve by 1% to 2% compared to pre-Covid levels. “Looking ahead, China’s dairy imports in the first quarter of 2023 are expected to fall short of year-ago levels, with renewed buying interest developing in the second quarter of the year. We expect a mild year-on-year increase in imports in the second half of 2023.”

Dairy Consumption Linked to Prostate, Ovarian, Breast Cancers

MAR 8, 2023

<https://dairynews7x7.com/dairy-consumption-linked-to-prostate-ovarian-breast-cancers-finds-new-narrative-review/>



Naturally occurring hormones and compounds in dairy products may play a role in increasing the risk of breast, ovarian, and prostate cancers, according to a new narrative review by the Physicians Committee for Responsible Medicine published in the International Journal for Disease Reversal and Prevention.

“Ditch the dairy to avoid the naturally occurring hormones and compounds in cow’s milk that can increase the risk of breast, ovarian, and prostate cancers,” says Anna Herby, DHSc, RD, CDCES, a co-author of the review and the nutrition education program manager for the Physicians Com-

mittee for Responsible Medicine. “Calcium, protein, and other nutrients can be obtained through healthful plant sources containing antioxidants that actually reduce your cancer risk.” Dairy products contain estrogens and insulin-like growth factor-1 (IGF-1), hormones that naturally occur in cow’s milk. Consuming dairy products can lead to excess levels of these hormones in the body, which are linked to breast and prostate cancers. Estrogens are present in all cow’s milk but are more concentrated in milk from pregnant cows (dairy cows are impregnated annually and are milked during much of their pregnancy). Humans also produce IGF-1 in response to drinking milk, leading to significantly increased concentrations in the body.

The review cites several large studies that show dairy consumption increases prostate cancer risk. In the Physicians’ Health Study, which followed 21,660 men for 28 years, those consuming 2.5 servings of dairy daily had a 34% higher risk of developing prostate cancer, compared with

men consuming half a serving or less. Whole milk intake was associated with risk of progression to fatal disease after diagnosis.

Research showing the association between dairy and breast cancer is mixed, which may be in part to study limitations, although recent research shows that dairy increases breast cancer risk. The Adventist Health Study-2 followed 52,795 pre- and postmenopausal women for an average of 7.9 years and found that higher intakes of cow's milk were associated with a 50% increased risk for breast cancer. Full-fat and reduced-fat milks produced similar results.

Lactose in cow's milk may play a role in ovarian cancer risk. Studies suggest that when lactose

breaks down into galactose, a sugar in lactose, it may interfere with a hormone that regulates function of the ovaries and eventually lead to ovarian cancer. Estrogen and IGF-1 may also play a role in ovarian cancer risk.

The Swedish Mammography Cohort included 61,084 women aged 38-76 years who were followed for an average 13.5 years. Women who consumed two or more glasses of milk a day had twice the risk of serous ovarian cancer, compared with women who never or seldom drank milk.

There is mixed and inconsistent evidence regarding the relationship between dairy intake and colorectal cancer risk, according to the review.

Meat, dairy and rice production will bust 1.5C climate target

MAR 8, 2023

<https://dairynews7x7.com/meat-dairy-and-rice-production-will-bust-1-5c-climate-target-shows-study/>



Emissions from the food system alone will drive the world past 1.5C of global heating, unless high-methane foods are tackled as per a study.

Climate-heating emissions from food production, dominated by meat, dairy and rice, will by themselves break the key international target of 1.5C if left unchecked, a detailed study has shown.

The analysis estimated that if today's level of food emissions continued, they would result in at least 0.7C of global heating by the end of the century, on top of the 1C rise already seen. This means emissions from food alone, ignoring the huge impact of fossil fuels, would push the world past the 1.5C limit.

The study showed that 75% of this food-related heating was driven by foods that are high sources of methane, ie those coming from ruminant livestock such as cattle, and rice paddy fields. However, the scientists said the temperature rise could be cut by 55% by cutting meat consumption in rich countries to medically recommended levels, reducing emissions from livestock and their manure, and using renewable energy in the food system.

Previous studies have shown the huge impact of food production on the environment, particularly meat and dairy, but the new study provides estimates of the temperature rises their emissions could cause. These could be a significant underestimate, however, as the study assumed animal product consumption would remain level in the future but it was projected to rise by 70% by 2050.

"Methane has this really dominant role in driving the warming associated with the food systems," said Catherine Ivanovich, at Columbia University in the US, who led the research. "Sustaining the pattern [of food production] we have today is

not consistent with keeping the 1.5C temperature threshold. That places a lot of urgency on reducing the emissions, especially from the high-methane food groups.”

“We have to make the goal of sustaining our global population consistent with a climate-safe future,” she said.

The contribution of global food production to the climate crisis is complex because it involves several important greenhouse gases, all of which have different abilities to trap heat and persist in the atmosphere for different amounts of time. Previous studies have converted the impact of methane and other gases into an equivalent amount of CO₂ over 100 years, but this underplayed the high potency of methane over shorter timescales.

The research, published in the journal *Nature Climate Change*, treated each greenhouse gas separately for 94 key types of food, enabling their impact on climate over time to be better understood. Feeding this emissions data into a widely used climate model showed that the continuation of today’s food production would lead to a rise of 0.7C by 2100 if global population growth was low, and a 0.9C rise if population growth was high.

“As we had already reached more than 1C warming above pre-industrial levels by 2021, this additional warming [from food production] alone is enough to surpass the 1.5C global warming target,” the scientists concluded. “Our analysis clearly demonstrates that current dietary production and consumption patterns are incompatible with sustaining a growing population while pursuing a secure climate future.”

Food-related temperature rise could be curbed, the researchers said. If people adopted the

healthy diet recommended by Harvard medical school, which allows a single serving of red meat a week, the rise could be cut by 0.2C. Such a diet would mean a big cut in meat eating in rich nations but could mean an increase in some poorer countries.

Cutting methane emissions from cattle using feed additives and better management of manure could avoid another 0.2C, the researchers said, while switching to green energy in the food system would cut 0.15C. Ivanovich said the emissions reductions options included in the study were those possible today but that future technological advances might be able to reduce emissions further.

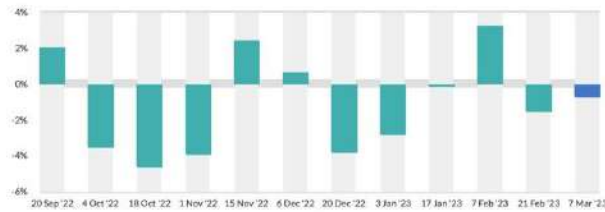
“We already know that livestock production has a disproportionate contribution to climate change – even using traditional metrics, in 2021 we showed that 57% of emissions from the food system arise from animal agriculture,” said Prof Pete Smith, at the University of Aberdeen, UK. “This very neat study uses a simple climate model to show the disproportionate impact of methane emissions from agriculture on temperature increases, and throws light on the importance of reducing methane emissions from the food system.”

Only a third of the world’s countries have included policies to cut emissions from agriculture in the climate plans they have submitted under the UN Paris agreement. The researchers said their work was aimed at increasing the understanding of the impact of global food consumption on future global heating. Ivanovich also said policies to cut emissions had to protect access to food and livelihoods for vulnerable populations.

Global dairy price index down by 0.7%. Cheddar prices crashed

MAR 8, 2023

<https://dairynews7x7.com/global-dairy-price-index-down-by-0-7-cheddar-prices-crashed/>



Global dairy price index went down by 0.7% at its 327th auction on March 7th 2023. The new average price is USD 3403 per MT. The total traded commodities volumes also contracted to 26747 MT. Cheddar cheese was the major casualty with its prices crashing in double digit.

It has been a second consecutive drop in milk prices in last one month. The prices of various dairy commodities have changed as follows :



GDT

Key Results

AMF index down 1.8%, average price US\$5,340/MT

Butter index down 0.3%, average price US\$4,899/MT

BMP index down 4.5%, average price US\$2,521/MT

Ched index down 10.2%, average price US\$4,509/MT

LAC index up 0.3%, average price US\$1,112/MT

SMP index down 1.1%, average price US\$2,739/MT

SWP not offered

WMP index up 0.2%, average price US\$3,277/MT

The landed cost of SMP and Butter in India without duty are at Rs 240 per kgs and Rs 420 per kgs respectively.

Anonymous Petitioner Challenges Perfect Day's Patents For Whey

MAR 1, 2023

<https://dairynews7x7.com/anonymous-petitioner-challenges-perfect-days-patents-for-whey/>



Perfect Day, the leading producer of precision fermentation whey, has had its US patent challenged by an anonymous petitioner.

The news of the patent challenge broke yesterday. While the request has not been made public on the US Patent and Trademark Office (USPTO)

website, it is now visible through the online tool PatSnap, AgFunder News reported.

Patent challenge

The patent challenge relates to Perfect Day's dairy substitutes, its methods of manufacturing its animal-free whey, and the end products they're used in including milk, cheese, ice cream, and yogurt. Perfect Day holds a number of patents for its tech since it launched in 2014.

Perfect Day uses a genetically engineered strain of the filamentous fungus *Trichoderma reesei* to create beta-lactoglobulin whey protein that looks, tastes, and performs like conventional

whey made from cow's milk. Perfect Day dubbed the "animal-free" whey category and others have followed suit with similar naming conventions, but the term is not currently regulated.

While this petition challenger remains anonymous, the New Zealand dairy giant Fonterra has challenged Perfect Day's IP in other jurisdictions, including a recent victory against Perfect Day in Australia.

Now, the challenger claims the USPTO should never have issued Perfect Day the patent in the first place. They've requested an ex-parte "re-examination" of the patent based on several objections.

"The two pillars of the applicant's [Perfect Day's] argument, one being the existence of a structural difference between natural beta-lactoglobulin [from a cow] and recombinant beta-lactoglobulin [made by Perfect Day's microbes], and the second being that this difference causes unpredictability of beta-lactoglobulin functionality, are proven as false," reads the challenge.

"While we are unable to comment on this particular issue, we can share unequivocally that we remain confident in our IP and will continue to vigorously defend it to ensure that we can continue to build a kinder, greener tomorrow," Nicki Briggs, Perfect Day's VP of corporate communications told AgFunder News.

Dairy-free whey

Perfect Day was the first to commercialize dairy-free whey — but in recent years the category has seen a groundswell of startups using microbial fermentation to recreate dairy.



General Mills' Bold Cultr precision fermentation cheese

One competitor, Israel's Remilk, recently snagged a General Mills partnership for the food giant's precision fermentation Bold Cultr cheese that initially belonged to Perfect Day though news broke yesterday that the brand has now been discontinued, with a statement on their website reading:

"Dear fans and customers, with a heavy heart, we want to let you know that we are closing our doors as of February 27, 2023.

Bold Cultr was a unique startup brand by G-Works, General Mills' corporate venture studio, which deploys small teams to solve food-related consumer problems through innovation — testing and learning along the way. G-Works regularly reviews its innovation portfolio and evaluates investment decisions. Recently, the difficult decision was made to deprioritize funding for Bold Cultr.

We appreciate your support and thank you for being a part of our journey."

Other manufacturers in the precision fermentation dairy space include Imagindairy, also out of Israel, U.S.-based Change Foods and New Culture, Germany's Formo, Those Vegan Cowboys in Belgium, and All G Foods in Australia, among others.

Introducing

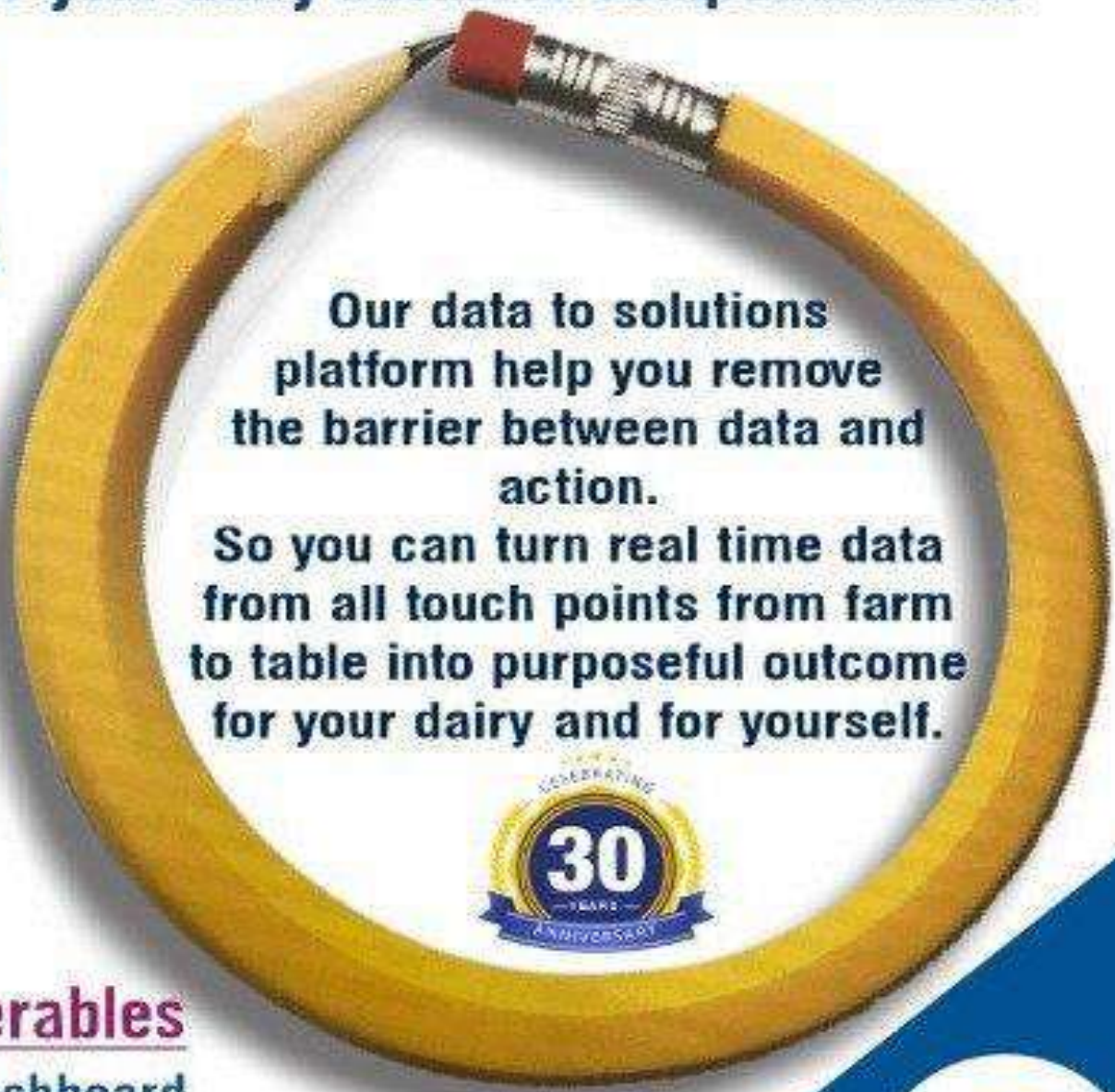
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Key Deliverables

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- Quarterly Focus Reports
 - Quality • Costing • Productivity
 - Customer satisfaction
- Due Diligence
 - Expansion or Diversification

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