

# DAIRY PULSE



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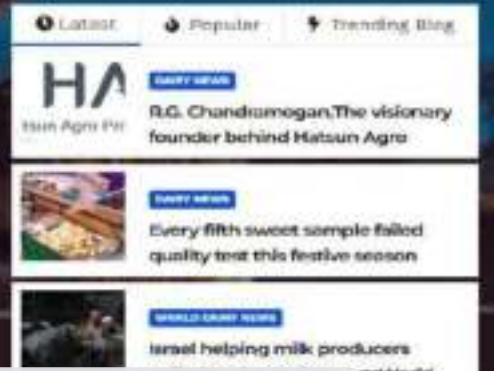
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## FORTNIGHTLY NEWSLETTER

DAIRY PULSE 196<sup>th</sup> EDITION (15<sup>th</sup> to 31<sup>st</sup> December 2023)



### CATEGORIES OF THE EDITION

- ★ Dairy News 7x7 Blog: Uncovering the Dairy Landscape
- ★ Indian News
  - Animal Health/Protection
  - Marketing
  - Dairy Policy
  - Regulatory/Legal
  - Survey/Report
- ★ Foreign News



## Dairy Pulse 196<sup>th</sup> Edition (16<sup>th</sup> to 31<sup>st</sup> December 2023)

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## INDIAN NEWS

### REFLECTIONS ON THE DAIRY INDUSTRY: 5 VALUABLE LESSONS LEARNED IN 2023

<https://dairynews7x7.com/reflections-on-the-dairy-industry-5-valuable-lessons-learned-in-2023/>



**O**n the inaugural day of 2024, I reflect on the significant insights gained from the past year. It was a uniquely challenging year marked by the consistent availability of milk, leading to an unprecedented surplus in dairy commodity stocks that continues to grow. The relatively colder climate, coupled with summer showers, posed challenges to the sales of fermented milk products, ice creams, and dairy beverages. Additionally, global dairy prices did not favour exports from India. Here are five key learnings from the past year:

#### **1. Unpredictable Climate: Navigating Nature's Surprises**

The world is reaching the tipping point beyond which climate change may become irreversible. If this happens, we risk denying present and future generations the right to a healthy and sustainable planet – the whole of humanity stands to lose.”- Kofi Annan, Former Secretary-General of UN.

Climate change is now an undeniable reality. In 2022, we witnessed an early onset of summer in February, while in 2023, widespread showers throughout the country dampened sales of impulse products. It's crucial to acknowledge and prepare for these climate shifts. Observers noted the dual impact of climate on milk production and the surplus stocking of dairy commodities. Unfortunately, the darker side of human behavior, guided by the principle of “Greed is Good,” led to an inundation of warehouses with milk powders and butter.

The absence of a centralized data source on milk prices and commodity stocks resulted in a chaotic scenario. Assessing the losses incurred in stocking high-priced commodities and subsequently releasing them at lower prices proves challenging. However, my primary takeaway is that industry stakeholders must collaborate, leveraging their collective wisdom to avoid speculation and navigate uncertain terrain.

## 2. Food Safety Alert: Adulteration is a Silent Threat

Historical accounts of foodborne illness date back to antiquity. The first suggested documented case of a known foodborne illness dates back to 323 B.C. According to doctors at the University of Maryland who studied historical accounts of Alexander the Great's symptoms and death, the ancient ruler is believed to have died from typhoid fever, which was caused by Salmonella typhi.

It is believed that the first English food law – the Assize of Bread – was proclaimed by King John of England in 1202, prohibiting adulteration of bread with ingredients such as ground peas or beans. American colonists enacted a replica of the Assize of Bread regulation in 1646, and later passed the Massachusetts Act Against Selling Unwholesome Provisions in 1785, which is believed to be the first U.S. food safety law.

Adulterated and contaminated milk poses a slow, insidious threat. The absence of immediate, severe consequences to date doesn't validate that everything is right. Emerging issues like Antimicrobial Resistance (AMR) forecast 10 million deaths by 2050, with 20% attributed to India alone. Livestock products significantly contribute to antibiotic carriers. Over 15 commonly used chemicals, five heavy metals, and numerous contaminants, including pesticide residues, lack adequate regulation. In a reality where we mourn the loss of loved ones to cancer and fatal ailments almost every year, can we confidently assert the safety of the food around us? This urgency amplifies, especially when samples of human milk reveal the presence of microplastics.

Now is the critical juncture for comprehensive precautions across the dairy value chain. Dairy companies must not rest on the laurels of their existing food safety efforts; they should extend their diligence even to seemingly minor details like ensuring proper hygiene practices, such as providing soap in workers' toilets.

## 3. Demand-Driven Production: The Key to Worthwhile Endeavors

Three principles of dairy development in India as given by Dr V Kurien (from his book "I too had a dream")

1. Production of milk is of no meaning without a ready market.
2. Procurement of milk and market demand are not rigidly linked with each other.
3. Procurement activities must be carried out by focussing at the markets with a capacity to give enough profits to the farmers.

The government is actively promoting milk production, primarily through breeding programs and expanding livestock numbers. Over the past eight years (2013-14 to 2021-22), India has witnessed a remarkable 61% increase in milk production, reaching 230.58 million metric tonnes. The immediate goal is to elevate India's market share from 24% to 33% by 2030, considering its current less than 0.5% share in the \$100 billion global dairy trade.

The surge in milk production this year has disrupted the equilibrium of demand and supply. Although the government is yet to release the National Sample Survey Office's (NSSO) per capita spending on milk and milk products report, it is anticipated to be disclosed next year post-election. Notably, the domestic demand may not align with the overall milk production, leading to surplus milk in the market.

Looking ahead, there is a need to shift focus from merely increasing cattle population to converting unorganized dairy supplies into the organized sector. This strategy aligns more closely with the principles of Dr. V Kurien, especially considering the changing dynamics of the current times. It is crucial to balance production with market demands and promote efficiency in the dairy sector.

## 4. Farmers' Dilemma: Managing Stray Animals through Family Planning

India has over 5 million stray cattle according to the livestock census data released in January 2020. The stray cow attacks on humans and crops in both urban and rural areas is an issue for the residents.

Stray livestock, which gather at garbage dumps and weave through traffic, lead to thousands of road accidents each year; between 2018 and 2022, they caused more than 900 human deaths in the northern state of Haryana alone.

This year, I again had the opportunity to interact with dairy farmers in various states, and I observed three critical challenges they are facing. Firstly, there was a notable disparity between the prices of milk and the cost of cattle feed. Secondly, despite their cattle being well beyond 200 days in milk, farmers were just indifferent to getting the animals pregnant, adopting a form of family planning for their cows. Thirdly, farmers were grappling with space constraints at home, primarily due to older animals, and were uncertain about the appropriate course of action for male calves or aged and ailing animals.

Despite the reverence we hold for cows as sacred animals, the welfare of cows in our country is distressingly subpar. Farmers find themselves guarding their crops throughout the night against stray cattle, underscoring the urgent need for improved cow welfare.

Policy makers must address the escalating challenge of unproductive, ailing, aged, and male calves and heifers, many of which serve no practical purpose. Some of these animals may even carry zoonotic diseases, posing a risk to human health. In 2024, the government could consider implementing provisions for scientific culling under the One Health program, establishing protocols for the humane culling of non-utilitarian animals. This approach would not only provide relief to farmers by creating

more space at their homes but also contribute to the safety of cities and highways.

### **5.Boosting Exports: Prioritizing Regional Trade Strategies**

SAARC is home to 24% of world population, has a share of 43% in all Asia's population. It accounts for just 3% world GDP. Bigger than EU in terms of area and population, SAARC is only one-third of EU in terms of GDP. Intraregional trade is less than 2% of GDP.

SAARC countries collectively import nearly \$1 billion worth of dairy products, with Bangladesh and Sri Lanka accounting for a significant 75% of these imports. Surprisingly, India's share in this regional trade stands at a mere 12.5%. Notably, the predominant category in this dairy trade is milk powder (0402), and Bangladesh's sole imports of milk powder in 2022 were equivalent to India's total dairy exports worldwide. Despite India actively engaging in diplomacy, especially through Free Trade Agreements (FTAs) with developed nations, dairy often becomes a contentious issue in these agreements.

While intra-regional trade is thriving in Europe and Asia, the SAARC region lags significantly behind, accounting for only 3% of its trade. In 2022, 68% of European exports and 59% of Asian exports were to neighboring countries. It is imperative that India, as a leading player in the region, fosters stronger ties to bolster intra-SAARC trade, akin to a big brother role. Looking ahead to 2024, the aspiration is to double India's share in the SAARC region from 12.5% to 25%, potentially clearing around 35,000 metric tons of Skimmed Milk Powder (SMP) stocks in one stroke.

As we step into 2024, my sincere wishes extend to all for a year filled with peace, purpose, and prosperity for you and your loved ones.

# DECODING THE PRE-PACKAGED FOOD LABEL





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- ✓ What parameters are mandatory for the nutritional information table?
- ✓ Are there any conditions attached to making health claims?
- ✓ Can I claim "My product is 100% natural" on the food label?
- ✓ Can I make claims about the health benefits of my product?
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## MAUSAM NARANG'S CHEESES WON WORLD CHEESE AWARDS 2023

DEC 30, 2023

<https://dairynews7x7.com/mausam-narangs-cheeses-won-world-cheese-awards-2023-in-norway/>



**B**esides paneer, the world didn't know much about Indian artisanal cheese. That thought led Mumbai-based Mausam Narang to open Eleftheria Cheese company which is the 2023 winner from India at the World Cheese Awards in Norway. "The artisanal cheese industry is still in its nascent stages in India. When I decided to quit my corporate job to make cheese, it still wasn't considered as a good career option, and my parents thought I was just pursuing a hobby. When we started our journey, most of the restaurants and hotels were still buying and using imported cheese," recollected Mausam.

Interestingly, it is the first time that an Indian cheese company was one of the 16 finalists at the World Cheese Awards and ultimately secured the fourth-best cheese in the world position.

### On winning

"It's been a great learning experience. The cheesemaking ingredients were so hard to come by back in the day and I had to import most of it in small quantities. Even though India is one of the largest producers of milk in the world, the quality of the milk was not up to the mark for cheesemaking. It took months and months of scouting for the right dairy farms to

partner with. Also, initially, I taught myself how to make cheese and that of course involved a lot of trial and error. Eventually, over the years, I trained with master cheesemakers in Italy to hone my craft," recalled Mausam in an exclusive interaction with indianexpress.com.

### Their cheeses won gold in three categories:

Brunost – Super Gold – semi hard whey cheese  
 Konark – French tomme style cheese – Gold – in hard cheese, cow's milk (Konark derives its name from the chariot wheels at the iconic heritage Konark Sun Temple in Odisha. The cheese has a fantastic rustic, natural rind and has a beautiful earthy, petrichor aroma," described Mausam)

Brunost cheese which won Super Gold (Source: Mausam Narang)

Medallion – goat milk fetta – semi-hard, goat milk (Medallion- goat milk Fetta is called that as the basket molds that it's drained in give it a beautiful medallion-like shape.)

### Her journey

Building a team of cheesemakers from scratch, training them on the art form, getting restaurants to showcase and accept the new crea-

tions in their restaurants took a lot of convincing. “Convincing parents and family on this career choice..So the journey has been quite challenging but immensely satisfying,” shared Mausam, 37.

#### **What makes artisanal cheese different?**

According to Mausam, artisanal cheese is “truly a labour of love. It’s an expression of the land that it’s made in”.

It is often made with just four ingredients viz. milk, cultures, enzyme/rennet and salt and the cheesemaker through their artistic expression/cheesemaking techniques can transform liquid milk into phenomenal, complex-tasting cheeses, expressed Mausam. “Artisanal cheeses are the best way to preserve milk. It is a very nutritious food and a brilliant source of protein for vegetarians. Also, I think cheese makes food so delicious- like Parmigiano on pasta, good quality Mozzarella on Pizzas, Cheddar in grilled cheese sandwiches the list goes on,” said Mausam.

Mausam feels that her creations are born out of her desire to bring out a “combination of what I would truly enjoy eating/serving my friends and family and what’s the current market demand”. “It has always been our endeavour to make world-class cheeses in India which are as good if not better than the western counterparts. And we try and create cheeses that live up to this ideology and also flavour wise we like making cheeses that we would like to eat and serve to our friends and family! That’s what is currently missing in the Indian cheese scene,” said Mausam, who quit her corporate job to pursue cheesemaking and started her venture in 2015.

#### **What’s the most challenging part of tasting a cheese and how to do it to one’s best ability?**

Tasting cheese is a lot like tasting wine, you have to first appreciate the appearance – the cheese rind and paste, then the aroma – both of which would tell you a lot about the cheese style. “It could tell you whether it’s made of cow/goat/sheep or buffalo milk. A well-made cheese can be very complex and have a lingering flavour profile. It can have fruity, earthy, barnyard-y, mushroom-y, brothy, and milky so many different notes depending on what the cheesemaker was trying to achieve with their final product. There is so much to learn about how to savour and taste the cheese. It’s an ongoing process and also a very subjective one,” described Mausam.

#### **How can you pick the right cheese?**

According to Mausam, picking cheese is a subjective thing. “What might work for me may not work for you. I think one should have an open mind, experiment, and try as many different styles of cheeses as one can to arrive at what styles they prefer,” Mausam shared. The Konark cheese has a fantastic rustic, natural rind and has a beautiful earthy, petrichor aroma (Source: Mausam Narang)

#### **Looking ahead**

Indian cheese being recognised on a global platform is truly a step in the right direction for the artisanal cheese movement in India, mentioned Mausam. “It not only helps the cheesemakers but the entire ecosystem we operate in (the dairy farmers, hotel and restaurant industry, consumers...” said Mausam, adding that she and her team are working on “some new exciting styles of cheeses in 2024”.

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## RUPALA LAUDS VISAKHA DAIRY'S FARMER-FRIENDLY INITIATIVES

DEC 30, 2023

<https://dairynews7x7.com/rupala-lauds-visakha-dairys-farmer-friendly-initiatives/>



**V**isakhapatnam: Minister of State for Animal Husbandry, Dairying and Fisheries of India Parshottam Rupala said that the Centre will extend all possible support to Visakha Dairy. Unveiling a statue of Visakha Dairy chairman late Adari Tulasi Rao, the Union Minister appreciated the welfare schemes meant for the farming community.

He said that Visakha Dairy stands as an example for other dairies to draw inspiration. "Visakha Dairy is the only dairy that operates a hospital dedicated for dairy farmers in the country," the Union Minister mentioned after paying a visit to the dairy near BHPV.

The Union Minister lauded the remarkable services of Tulasi Rao to the dairy sector in North

Andhra region and appreciated its farmer-friendly initiatives. Later, the Union Minister laid the foundation stone for the Cancer Research Centre initiated by Visakha Dairy Trust. He visited various departments of Visakha Dairy on the occasion and lauded the hassle-free operation of the unit.

Speaking on the occasion, chairman of Visakha Dairy and YSRCP Visakhapatnam west constituency coordinator Adari Anand Kumar reiterated that the company always gave a top priority to the welfare of the farmers and continued to lend a helping hand to them. The statue of Tulasi Rao was unveiled in the presence of Deputy Chief Minister B Mutyala Naidu, IT Minister Gudivada Amarnath, MPs BV Satyavathi and GVL Narasimha Rao and MLAs.

## AAVIN TIES UP WITH ONE MORE BANK FOR PROVIDING LOAN TO FARMERS

DEC 30, 2023

<https://dairynews7x7.com/aavin-ties-up-with-one-more-bank-for-providing-loan-to-farmers/>



**D**airy Development Minister Mano Thangaraj on Thursday announced Aavin's tie-up with yet another bank to provide loans to dairy farmers.

"We are seeing more banks enthusiastically providing loans under the animal husbandry category. Loans mostly are for new milch animals or for animal maintenance," he said while distributing loans to 10 farmers at Aavin headquarters.

The loans are repaid by the respective primary cooperative society to which the farmers are attached to from the payment due to them. "We have received over 1.65 lakh loan applica-

tions from farmers so far. These will be processed. For loans up to ₹1.60 lakh, farmers need not give any collateral," he said.

### Big support to farmers

In recent times, private banks too had begun enthusiastically providing loans to dairy farmers. On Thursday, the loans were given on behalf of Federal Bank. Nationalised banks, including Indian Bank, Canara Bank and Bank of Baroda, had been providing a big support to farmers.

Over the past year, around ₹150 crore worth of loans had been distributed to farmers. If repayment is done in one go, the loan is almost interest-free.



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## GODREJ JERSEY EYES EXPANDING THE RETAIL CATEGORY

### PIE

DEC 30, 2023

<https://dairynews7x7.com/godrej-jersey-eyes-expanding-the-retail-category-pie/>



**B**reaking away from the practice of going for capital-intensive expansion projects, Godrej Jersey, formerly known as Creamline Dairy Products, has decided to expand its operations to newer markets by taking its retail products.

The Hyderabad-based business of the diversified Godrej Agrovet is also in the process of expanding the bouquet of its retail products. “We have started introducing products of smaller denominations to expand the retail market. The ₹10 milk packet is a case in point. We have also launched ₹10 milky shots and badam milk in different flavours,” Bhupendra Suri, Chief Executive Officer of Godrej Jersey, told business-line.

“With a view to expanding its portfolio of products in the value-added category, the company has invested. We have invested in a new line with an investment of over ₹20 crore.”

“We are building a big retail brand, launching products in different sizes so that more people can afford them. If you want to build a retail brand, you have to offer various sizes. You need to focus on expanding the product category. While doing this, one needs to focus on the quality and packaging,” he said.

“The beverage companies spent a lot on the products and expanded their market. But the dairy industry didn’t have such kind of budgets and we could not promote the products much earlier. But we are doing that now,” he said.

The company, which is now utilising 50 per cent of its 12-lakh litres a day capacity, is focused on increasing utilisation by growing the business of the core milk segment (shorter shelf-life products) in the existing geographies.

“For newer markets, we will go with the value-added products that have a long shelf life. We have recently entered Rajasthan, Western Uttar Pradesh, and Uttarakhand. We have seen a huge demand in the North for the ghee made in the South. We are catering to that market with ghee made in Chennai,” he said.

The Hyderabad-based business of the well diversified Godrej group is also working on a dedicated ghee brand.

Stating that the ratio of milk and value-added products in India is way different from the global numbers. “While value products dominate the dairy business with a share of 67 per cent, leaving the remaining 33 per cent for the core milk component. In India, it’s exactly the opposite. While the milk business contributes

68 per cent, the share of value-added products stands at 32 per cent,” he said.

The company, which registered a turnover of ₹1,500 crore last year and ₹800 crore in the first half of this financial year, accrued 32 per cent and 39 per cent, respectively, from the value-added products.

“The overall milk business in the country is growing at 4-5 per cent, while the value-added component is growing at 20 per cent. If we

could increase the contribution from the latter category to 50 per cent in the ₹13-lakh crore dairy sector, we can increase the weighted average of the whole sector in double digits,” he said.

Quoting the National Dairy Development Board Chairman Meenesh Shah, Suri said the country’s dairy market was poised to more than double to ₹30-lakh crore by 2027 from the present level of ₹13-lakh crore.

## IIL INVESTS RS 700 CR IN NEW VACCINE PLANT TO COMBAT FMD AND HS

DEC 29, 2023

<https://dairynews7x7.com/iil-invests-rs-700-cr-in-new-vaccine-plant-to-combat-livestock-disease/>



**B**iototechnology company Indian Immunologicals (IIL), under the National Dairy Development Board (NDDB), on Thursday announced the start of the construction of its new vaccine manufacturing plant at Genome Valley, Hyderabad. The company is investing around Rs 700 crore in this facility.

Equipped with a BSL3 (biosafety level) facility for drug substance production and a Fill-Finish capability for final vaccine products, the unit will focus on combating two major livestock diseases: Foot and Mouth Disease (FMD) and Haemorrhagic Septicaemia (HS). The facility has the annual capacity of 150 million doses for each vaccine (totaling 300 million doses).

The new facility is expected to create over 750 direct and indirect jobs. Furthermore, its strategic location within Genome Valley positions IIL at the forefront of India’s biotechnology hub, further solidifying Hyderabad’s reputation as a global leader in vaccine innovation and production.

Commenting on this, Meenesh Shah, Chairman of NDDB stated, ‘This new facility reaffirms IIL’s dedication to its mission, playing a crucial role in eradicating FMD and HS within our country.’

K Anand Kumar, Managing Director of IIL, echoed this sentiment, stating, ‘We are at a critical growth phase and anticipate a 40 per cent increase this year alone. This facility paves the way for further investments, contributing to



disease control and eradication efforts both in India and across emerging markets. The Indian Immunological Institute, a subsidiary of the National Dairy Development Board (NDDB), is working on new vaccines to treat lumpy skin disease and infectious bovine rhinotracheitis (IBR) virus along with a combination of vaccines for protection against rabies, said Dr K. Anand Kumar, managing director, Indian Immunologicals Ltd.

“Our research and development team is working on different vaccines. We are working on various combinations of vaccine for dogs, developing vaccines for IBR in cattle which is also a very big problem in India, and developing vaccines against lumpy disease,” he said.

The pace of milk production slowed in 2022-23 due to outbreak of the lumpy skin disease among cattle. The Union minister for fisheries, animal husbandry and dairying Parshottam Rupala said in Parliament that the annual growth rate of milk production in the country fell to 3.83% in 2022-23 from 5.77% in 2021-22, adding that lumpy skin disease led to the decline.

Considering the demand for vaccines for veterinary diseases like foot and mouth, the IIL is expanding their manufacturing units. The IIL manufactures 300 million Foot and Mouth Disease Vaccine (FMD-Vac) as well as Foot and Mouth Disease + Haemorrhagic Septicaemia Vaccine (FMD+HS-Vac) in a year of which the major purchaser is the Union government.

“We already have a plant where we are manufacturing 300 mn vaccines and now with the new unit BSL3 facility, the capacity is going to go up by more 150 million doses/annum of FMD vaccine or FMD+HS vaccine each in a year,” added Dr Anand.

In a foot and mouth disease vaccination drive 24 crore cattle and buffaloes were covered out of 25.8 crore, reaching a near universal cover-

age of over 95% which is well beyond herd immunity level, as per the Union government’s figures till March.

This new commercial manufacturing facility will start at Biotech Park, Phase III, Karkapatla, Siddipet district in Telangana and the land has been allotted by Telangana State Industrial Infrastructure Corporation Ltd (TSIIC).

“Govt of India has got programme for control and eradication of foot and mouth disease which is the number one cause for loss of milk production in the country. And the vaccine is required two times in a year,” said Dr Anand.

We are also into foreign exports, currently, we are exporting to around 50 countries mostly in Asia, Africa and some of middle eastern countries.

We are on course to around 40 percent growth in sales revenues and in order to sustain this growth momentum, we need to have more infrastructure and facilities. Apart from govt, lot of cooperatives and private firms also purchase these vaccine from us, however, govt is the largest consumer of our vaccines.

Foot and Mouth Disease (FMD) is a major disease of livestock especially in cattle and buffaloes in India and causes huge economic loss to livestock owners due to a reduction in milk yield. To address the problem, the Department of Animal Husbandry and Dairying (DAHD) launched the National Animal Disease Control Programme (NADCP) in 2019 which is now a part of Livestock Health and Disease Control Programme.

The program aims to control Foot and Mouth Disease (FMD) through vaccination leading to its eventual eradication by 2030. This will result in increased domestic production and ultimately in increased exports of livestock products. Currently under this program vaccination is carried out in all cattle and buffaloes.

# COW/BUFFALO AND A1/A2 SCREENING OF BUTTER FOR COW GHEE MANUFACTURING

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## PLI SCHEME SPICING UP RTE & RTC SEGMENT AND MOZARELLA CHEESE

DEC 26, 2023

<https://dairynews7x7.com/pli-scheme-spicing-up-ready-to-cook-segment-and-mozarella-cheese/>

**T**his segment gets 62% of Rs584.3 cr disbursed by govt under PLI scheme for food processing industry

PLI beneficiaries have invested Rs7,126 crore under the PLISFPI, with the total sales in the region of Rs50k cr till last quarter. They are mandated to furnish incentive claims for a specific financial year by Dec 31 of the following financial year

3 Components- Incentivizing manufacturing in four food product segments

1. Ready-to-cook & ready-to-eat
2. Processed fruits & vegetables
3. Marine products and
4. Mozzarella cheese

Ready-to-cook and ready-to-eat segments of the food processing industry have emerged as champions, getting Rs362.35 crore or 62 per cent of Rs584.3 crore which the government disbursed under the Production-Linked Incentive Scheme for Food Processing Industry (PLISFPI).

The processed fruits & vegetables segment has received Rs137.71 crore as PLIs under the PLISFPI, official sources told Bizz Buzz. Marine products got Rs72.31 crore, mozzarella cheese Rs8.91 crore, and organic products Rs3.02 crore. The PLISFPI aims to generate employment for approximately 2.5 lakh persons. Till the end of September, PLI beneficiaries indicated the creation of employment for 237,335 persons, the sources said.

PLI beneficiaries have invested Rs7,126 crore under the PLISFPI, with the total sales in the region of Rs50,000 crore till last quarter, the sources said. They are mandated to furnish incentive claims for a specific financial year by December 31 of the following financial year. The figures of incentives mentioned above are for 2021-22. The government approved the PLISFPI in March 2021, with an outlay of Rs10,900 crore from implementation from 2021-22 to 2026-27.

The scheme consists of three components: incentivizing manufacturing in four food product segments (Ready-to-cook & ready-to-eat, processed fruits & vegetables, marine products, and mozzarella cheese); promoting innovative and organic products of small and medium enterprises, and incentivizing branding and marketing abroad to promote Indian brands in the global market.

Later, the PLI scheme for promoting millet-based products was launched in 2022-23 with an outlay of Rs800 crore, utilizing the scheme's savings. The government has taken proactive steps in the formulation of PLISFPI to align it with global best practices and market demands, the sources said, adding that the process involved active engagement with various stakeholders, including industry experts, large-scale manufacturers and SMEs. An extensive consultative approach was adopted to gather inputs while formulating the PLISFPI guidelines, they added.

## TRADITIONAL PASTORALISTS EMBRACE INNOVATION WITH ARTISANAL CHEESE

DEC 25, 2023

[HTTPS://DAIRYNEWS7X7.COM/SAY-CHEESE-TRADITIONAL-PASTORALISTS-EMBRACE-INNOVATION-WITH-ARTISANAL-CHEESE/](https://dairynews7x7.com/say-cheese-traditional-pastoralists-embrace-innovation-with-artisanal-cheese/)



- Artisanal cheese made from goat, sheep and camel milk, by pastoral communities, is gaining traction in the market for its taste and quality.
- Seeing an opportunity for an additional income, traditional pastoralists are now making and selling dairy products.
- Encouraged by the government, artisanal cheese is creating a demand for non-bovine milk which is expected to help conserve grazing land and pastoralism.

At a cheese-tasting event in Chennai recently, one of the cheese varieties on display was marinated feta from fresh goat milk. It was made in a small cheese-making unit in Sayla, a village in the Kachchh district in Gujarat, by two young men of the maldhari or pastoral community, Arpan Kalotra and Bhimsinhbhai Ghangal.

Panchal Dairy, a venture started in January 2022 by Kalotra and Ghangal, is one of a motley group of artisanal cheesemakers who are spearheading a niche yet steadily growing artisanal cheese market in India. Panchal Dairy makes 10 varieties of cheese — chèvre, halloumi and marinated feta from fresh goat milk; aged goat-cheese varieties tomme and tymsboro; and ricotta, pecorino and manchego

in the specialty sheep-cheese variety. Since goat milk is available only for seven months a year, aged cheese is an alternate option for the rest of the months.

### Artisanal cheese stands out in a growing cheese market

India's cheese market was Rs. 71.3 billion in 2022 and is projected to grow to Rs. 262.6 billion by 2028, exhibiting a growth rate of 24.06 percent, according to the market research agency IMARC. Aakriti Srivastava, the founder of Bahula Naturals which makes camel milk cheese in Rajasthan, the CAGR (compound annual growth rate) of artisanal cheese "shows an upward trend of 22 percent". She dedicated the growing interest for artisanal cheese largely to the upward mobility of the people in the cities.

Camel Charisma located in the Pali district of Rajasthan is another initiative to promote camel milk products including artisanal cheese, thereby providing income generating opportunities to camel-herding communities. Ilse Kohler-Rollefson, a camel researcher for more than three decades and the force behind this initiative, said that their products have been finding traction in the market. "We had the Godwar Camel Cheese Festival in November

2022 in support of the Raika (a community) camel breeders. The chef of Udaipur's Lake Palace hotel who attended the event included camel milk cheese on their menu," she said. The Taj hotel group in Udaipur and the Jodhana properties in Jodhpur are other major clients of the brand. Kohler-Rollefson believes that the increasing demand for artisanal cheese in India has the potential to make a difference to the herder community.



**Traditional pastoralists break away from convention**

Artisan or artisanal cheese is handcrafted and made in small batches unlike processed cheese that is made in bulk, using machines. The artisanal cheese could be soft cheese or aged ones, ripened under appropriate conditions for unique taste and flavour. The archeological finds in Kotada Bhadli in the present day Kachchh shows evidence of dairy processing during the Indus Valley civilisation. But unlike other dairy products such as butter or ghee, cheesemaking is not a traditional practice among the pastoral communities in India, barring a few exceptions like churpi, made from yak milk in the Himalayan region and in north-east India.

**“Cheesemaking requires an important component, rennet, which helps in milk coagulation. Pastoralists don't have access to that. So, although they use different methods to increase the shelf life of milk, cheese is not one of them in the strict sense of the word,”** Srivastava of Bahula Naturals told Mongabay India.

Traditionally, Rajasthan's Raika community, who are camel breeders, did not sell camel milk. Madhavram Raika, a pastoralist from the community, explained that this was because they believed that the camel was created by Goddess Parvati and Lord Shiva by infusing its soul and the Raikas were entrusted with the responsibility of taking care of the animal by the gods. “For generations we have grazed herds of camels on the grazing land accessible to us, and would go into the forests of Kumbalgarh during the monsoons,” he said. This was before Kumbalgarh was declared a wildlife sanctuary. The camel milk was consumed by the family and the animal would help in the field or carry goods. When nomadic pastoralists moved from one place to another, milk was stored in vessels and certain milk products were made which increased its shelf life. For instance, granular pieces of dairy left after straining the stored milk, something like cottage cheese, would be mixed with bajra (pearl millet) to make rotis. These would last longer in the journey and be consumed by all.

Hanwant Singh Rathore, director of Lokhit Pashu Palan Sansthan, a body of camel breeders in Rajasthan, recounted that hardly anyone sold camel milk until 1994. “However, with changing situations, like fewer grazing grounds for camels and the families' sustenance which in turn affected the welfare of the animals, led us to explore different livelihood options. We started convincing others that camel milk could be a viable source of income,” Rathore said.

Camel milk is still not sold in parts of Jodhpur, Barmer, Jalore and Marwar areas of Rajasthan while in places like Udaipur and Godwar, the pastoralists have started selling camel milk only three decades ago, signaling altering situations and mindsets, said Rathore. “Earlier we did not sell female camels. Until 2002, lactating female camels would be taken to Pushkar mela (the annual livestock fair in Pushkar) only to feed the young. But now the demand for female camels has increased and they are sold

for Rs. 25,000-30,000. The therapeutic properties of camel milk and the demand for milk products like cheese have led to these changes,” he added.

Srivastava said that the main objective of these initiatives is camel conservation and rejuvenation of grazing land. Pastoralists across the country have been faced with various threats to their livelihood such as shrinking rangeland and climate change. In western Rajasthan, a pastoralist, Nek Mohammad, said that in his 40 years of experience as a sheep herder, he had not faced as many challenges related to the animals’ health as now. He suspects the change in climate to be the cause. “There are long dry and cold spells. The winters are severe,” he said. He said an unidentified lung disease killed 30 sheep in the last two years in his community which he believed could have been caused by the changing weather.

Pastoralists in Kachchh complain that the inva-



sive species, *Prosopis juliflora*, which was introduced in the Great Rann of Kachchh in 1961 to control Rann’s ingress, has now taken over about 50 percent of the grassland, threatening native grasses and plants. According to the International Union for Conservation of Nature (IUCN), the proliferation of invasive species is often exacerbated by climate change. As a result, pastoralists have to walk longer distances to graze their animals.

### Goat milk fares poorly in a surging dairy industry

India ranks first in milk production in the world, most of which is bovine milk, sourced from cattle and buffaloes. According to the annual report (2022-23) of the Department of Animal Husbandry and Dairying, goat milk contributes to just about three percent of the total milk production in the country. One of the main reasons for this is its low fat content. “So the idea behind making artisanal cheese of goat and sheep milk is to tide over this challenge and create a demand. With this, the shelf life of milk also increases and animal herders can have a sustainable income to continue their traditional livelihood,” said Kalotra of Panchal Dairy.

One of the few ventures in the country to make sheep milk cheese, Panchal Dairy uses 100 litres of milk every day for cheesemaking of which 70 litres is goat milk. They source the milk entirely from the local Rabari and Bharwad communities.

“We did not even know what cheese was until recently, let alone making all these varieties,” Kalotra said. Kalotra and Ghangal were trained by cheesemaker Namrata Sunderasan, an initiative supported by Sahjeevan, a non-profit that works with pastoralists. They zeroed in on the varieties that are currently sold after “several experiments”. Chennai-based Sunderasan has her own brand of artisanal cheese called Kase Cheese which is now Panchal Dairy’s biggest B2B (business to business) client. “These cheese varieties are from free-ranging animals which add to the value of the product which consumers are increasingly becoming aware of,” Sunderasan said. Facilitated by Srivastava, she also trained a group of pastoralists in Rajasthan in camel milk cheesemaking.

## Cheese rules a highly competitive dairy industry



Bahula Naturals from Bikaner makes three varieties of cheese — aged cheshire, halloumi and feta. Four members of the local pastoralist community are involved in the process, one member is engaged exclusively to ensure quality of milk procured. “Currently we procure 250-300 litres of camel milk from 45 herders for different dairy products. Of this 100 litres are used every day for four or five batches of cheesemaking,” founder Srivastava added. A majority of their customers are from cities like Bengaluru, Goa and Delhi.

According to Srivastava, out of all the dairy products that they have experimented with to push the demand for camel milk, cheese has been the most popular. “In 2020-21 we led a pilot project to introduce flavoured milk, ghee, cupcakes, caramelised toffee and biscuits made of camel milk and faced many challenges. People were used to a certain flavour of ghee from cow milk and biscuits had a lot of competition in the market,” she said.

Cheesemaking, however, cannot bolster the traditional livelihood of pastoral communities and herders by itself, said Vasant Saberwal of the non-profit Centre for Pastoralism that works to enhance pastoral livelihood and knowledge on pastoral systems. “The mission is to create a buzz and a demand for pastoral milk. Cheese is one of the options (to do so),” he said.

The uniqueness of pastoral milk is that depending on the terrain and what the animals forage on, the taste of the milk varies, Saberwal said. Pastoral milk is organic and some milk, like camel’s milk has been found to have therapeutic value. “So our aim is to increase the visibility of pastoral milk and its value,” he said.

These initiatives are getting noticed and events are being organised to promote them. In January 2023, the Ministry of Fisheries, Animal Husbandry and Dairying organised a national conclave of pastoral youth in which the creation of institutional platforms for marketing non-bovine milk and the ease of doing business in the pastoral dairy landscape were discussed. More recently, in October 2023, the National Research Centre on Camel invited Bahula Naturals to present their cheese platter at an event in Delhi where the President of India was present. Panchal Dairy is slowly venturing into ecommerce through their website while Camel Charisma prepares for a workshop for pastoralists with Canadian cheese professional, Trevor Warmedhal, in January 2024, and Bahula Naturals are getting ready to export their artisanal cheese.

## HALDIRAM'S NAGPUR INTRODUCES CHOCOLATE BRAND 'CO-COBAY'

DEC 25, 2023

<https://dairynews7x7.com/haldirams-nagpur-introduces-chocolate-brand-cocobay-to-retail-market-in-india/>



**H**aldiram's Nagpur has unveiled its premium chocolate brand, 'Cocobay,' in the Indian market. Manufactured and marketed by the Haldirams Nagpur Group, Cocobay stands out as a premium chocolate line crafted from the finest and 100 percent original cocoa, combined with the world's best ingredients. Offering a diverse range, including Rochers, Rocks, Premium Bars, Cigars, Discs, Coins, Bricks, Squares, Hearts, and buttons, Cocobay is set to redefine the chocolate landscape in India.

Tailored to cater to the discerning tastes of chocolate enthusiasts, especially those with an Indian palate, Cocobay presents a unique fusion of delicate fruit flavors and gentle spice notes. Hazelnut, Caramel, Cranberry, Orange peel, Dark Almond, Green Tea, Chili Guava, and Crunchy Lemon are among the carefully curated flavors that create a perfect burst of taste in every bite. This premium chocolate line reflects an exquisite blend of fruity, smooth, and lingering tastes, serving as a genuine expression of one's emotions. Cocobay's product array mirrors the Indian taste sensitivity by offering an exclusive and flavorful range of assorted premium chocolates, complemented by an additional touch of fruity notes.

Priced starting from Rs 150, Cocobay chocolates will be readily available at all premium Haldiram's stores across key cities such as Mumbai, Nagpur, Bangalore, Hyderabad, Chennai, Surat, Indore, Bhopal, and in the interiors of Maharashtra and Goa. This strategic move positions Haldiram's Nagpur at the forefront of the retail chocolate market, enticing chocolate connoisseurs with a tempting blend of quality and unique Indian flavors.

Avin Agarwal – Director, Haldirams Foods International Pvt Ltd said, "We did conduct a deep research and study on the premium chocolate market in India. We see huge potential in this category. Our product is well placed in the said category with right price points and offering. Being into F&B business for decades now, we understand the market nuances well and have optimized on our reach in terms of markets, production facilities and the expertise we hold in this category. We see this brand contributing significantly towards the overall portfolio of Haldiram's Nagpur group. Where the bars are targeted towards the more day to day need, the popular range of Cocobay is specifically created for the hardcore chocolate lovers, and make a perfect gifting solution for both personal and corporate as well. The Coco-



bay range will be initially available at all premium Haldirams stores and the Cocobay website as of now.”

Adeesh Jain – GM, Haldirams Foods International Pvt Ltd said, “We are extremely delighted to foray into the Indian Premium Chocolate market segment. We see immense growth opportunity for this segment in India, as the market is constantly evolving, mainly due to upgraded lifestyles, improved spending power,

global exposure. Secondly, Indian consumer is now well travelled and well educated, thanks to the internet penetration in India. We have designed, crafted and created Cocobay for these Indian chocolate adherents, with a beautiful amalgamation of fruity and spice flavours blended with 100 percent original cocoa. All the ingredients are sourced from the best places around the world, which ensure that the quality and taste is not compromised for.”

## DEPRIVING BABY OF MOM’S MILK AMOUNTS TO CULPABLE HOMICIDE’

DEC 25, 2023

<https://dairynews7x7.com/depriving-baby-of-moms-milk-amounts-to-culpable-homicide/>



Observing that kidnapping a newborn and keeping the infant away from mother’s milk is akin to “depriving the child of oxygen”, and thereby proves charges of culpable homicide, the Thane sessions court convicted and sentenced a couple and one other person to 5.6 years of rigorous imprisonment.

The court was hearing a 2018 case of abduction of a one-day old baby from Thane Civil Hospital. Judge G G Bhansali convicted Gudiya Rajbhar (35), Sonu Rajbhar (44) and Vijay Srivastav (52) for abduction and attempt to commit culpable homicide.

The accused couple have six children. The prosecution submitted that on January 13, 2018, the complainant mother was admitted to IGM Hospital in Bhiwandi, but later shifted to Thane

Civil Hospital due to pregnancy complications. At around 11pm, she delivered a baby and was moved to the female ward along with the newborn. Later, at around 2am, Gudiya came to the ward and told the complainant that her mother was waiting outside to see the baby. Believing the woman to be a hospital staff, the mother handed over the baby to her. It was when the complainant’s sister visited her in the room and enquired about the baby that she realised the baby was kidnapped. Subsequently, a case was registered and probe initiated. On scanning CCTV cameras at the hospital, police pieced together the entire sequence of events.

This is a case of abduction. Where does homicide come into picture. What happens if the

mother dies and the child survive during delivery? May be I have not understood the problem.

After abducting the baby, the accused went to Pisavali village in Kalyan. The crime branch unit-1 tracked and arrested the accused and rescued the baby. Eighteen witnesses testified in the court against the accused, and a DNA

test also confirmed that the complainant and her husband are the biological parents of the child.

The judge concluded that the milk of the mother is oxygen to the newborn child. “..the separation of a newborn baby from its mother is a disconnection of oxygen for a baby,” the judge observed and imposed a sentence equivalent to the period the accused were in jail.

## DAIRY DARBAR” PROGRAM ENLIGHTENS VILLAGERS ON DAIRY FARMING

DEC 25, 2023

<https://dairynews7x7.com/dairy-darbar-program-enlightens-villagers-of-dollian-jatta-on-dairy-farming/>



**M**ission Director, Dairy Development, N S Bali, today inaugurated “Dairy Darbar” program organized by Jammu and Kashmir Milk Producers’ Cooperative Limited in Dollian Jatta village, Hirana-gar sector, district Kathua.

The event, a unique initiative of the government of J&K, was attended by around 400 milk producers associated with JKMPCL of the region. The program was organized to encourage and promote dairy as a remunerative vocation among the milk producers of the area.

Bali pointed out that the major challenge being faced by the milk producers is lack of right market for their produce with remunerative prices which is being taken care by JKMPCL. He assured the farmers that the J&K government is

closely monitoring and pushing dairy development in the UT in a mission mode.

He said that best rates are being provided by JKMPCL among all state cooperatives which makes the dairy farming financially rewarding for youth and rural farmers. “J&K government has planned progress of milk producers on priority by implementing different schemes and policies. Jammu and Kashmir Milk Producers’ Cooperative Limited is always at the forefront of launching the technology needed to make high-quality processed milk and milk products”, he added.

On the occasion, MD distributed cheques for the Price Difference for 2022-23 among all the farmers present in the program. He also assured to establish dairy plants in both divisions of J&K. Further, he talked about progress made

by JKMPCL over the years besides highlighting veterinary extension services provided in recent times. He spoke on progress of land allotment to JKMPCL in Jammu and Kashmir for establishment of new Dairy Plants.

A pledge was also taken to strengthen the co-operative model in the UT and stop the entry

of private organizations with malafide intentions.

On the occasion, CEO, JKMPCL and Board member JKMPCL, Sahib Singh along with staff of JKMPCL were also present.

## SOLAR-POWERED INDUCTION-BASED KHOYA MANUFACTURING UNIT

DEC 24, 2023

<https://dairynews7x7.com/solar-powered-induction-based-khoya-manufacturing-unit-comes-up-in-dharashiv/>



**V**ijay Jogdand, a former zilla parishad teacher, and currently an entrepreneur from Bhoom in Dharashiv, has established a solar-powered induction-based khoya manufacturing unit.

Khoya, a dairy product widely used in South Asian cuisine, is traditionally produced by simmering milk until it thickens. However, this process requires burning four kilograms of wood to process one kilogram of milk.

With the khoya units in Dharashiv producing over 25 tonnes of khoya daily, it entails felling over five lakh trees annually. This has led to a significant loss of green cover in the district. Considering the fast-depleting green cover in the district due to rampant cutting of trees, then district collector Deepa Mudhol-Munde

passed an order imposing a ban on tree cutting.

Jogdand said that despite this ban, the cutting of trees continued, but he decided to switch over to some alternative sources of energy

Khoya is used for preparing prasads by most temples and is used by some leading kulfi brands in Pune, Mumbai, Bangalore, apart from leading sweets manufacturing brands in the country. Recognizing the environmental impact of this industry, Jogdand decided to explore alternative energy sources. After experimenting with kerosene, diesel, and electricity over four years, he finally made a breakthrough with solar power, which turned out to

be most affordable. His decision was influenced by the fact that Osmanabad district is considered one of the most preferred destinations for solar energy in the country.

Jogdand's solar-powered induction unit, which dries up 80% of water present in milk to prepare pure khoya, is powered by 500 kw solar panels. The cost of the solar project is equivalent to the money spent on wood by the units over four years. However, the project has a life of over 25 years, making it a long-term, sustainable solution. Furthermore, the government provides a 35% subsidy on solar power projects, making it a financially viable option.

This innovation has the potential to revolutionise the dairy industry. If solar-powered induction is implemented in the manufacturing of other dairy products like paneer, cheese, ghee, and traditional sweets, it could save several lakh trees from being cut down. This pioneering initiative has already caught the attention of NITI Ayog members, who have visited Jogdand's unit and are planning another visit soon.

The khoya making machine is a highly functional and user-friendly that has been constructed following requirements from customers. The machines can be manufactured in various models and capacities. The machine is designed to be automatic and semi-automatic, with different power requirements. The machine is made of stainless steel, ensuring durability and hygiene. The cost of the machine varies, depending on model and capacity.

Jogdand's story is a testament to the power of innovation and sustainability. It serves as an inspiration for others to follow suit, paving the way for a greener and more sustainable future. His efforts highlight the importance of adopting renewable energy sources and sustainable practices in industries. It also underscores the role of individual initiative and entrepreneurship in driving environmental conservation and sustainable development. His solar-powered khoya manufacturing unit stands as a beacon of hope for a greener tomorrow, demonstrating that sustainable practices can go hand in hand with economic growth and development.

## TAMIL NADU COLLUDING WITH KERALA TO STEAL CRORES OF CENTRE'S FUNDS: A HUGE FRAUD

DEC 23, 2023

<https://dairynews7x7.com/tamil-nadu-colluding-with-kerala-to-steal-crores-of-centres-funds-a-huge-fraud/>



**U**nder the guise of the central government's Rashtiya Gokul Mission scheme for dairy farms, a big lobby is profiting by smuggling cows from Kerala to Tamil Nadu. In the scheme, Rs 4 crore will be allocated for rearing up to 200 cows, with Rs 2 crore as central subsidy and Rs 2 crore as bank loan. The farm needs five acres of land.

In Kerala, prices are high and land availability is low. Cow farming is not profitable due to high cost and low production efficiency. Many are forced to sell their cows. The complaint is that since enough land is available in Tamil Nadu at a low price, the lobby from there is buying low productivity cows from Kerala and grabbing the subsidy. Due to the decrease in the number of cows, milk production in Kerala has also decreased.

### Buying cows from Kerala

Low milk cows are available in Kerala starting from Rs 25,000. In Tamil Nadu the price is up to Rs.1 lakh. Cow farming is profitable and demand is high. This is the reason to buy more cows from Kerala.

The State Dairy Department provides subsidized loans for cattle rearing through the Milkshed Development Program (MSDP). Cattle should be bought from outside to prevent fraud. Realizing that farmers are forced to sell these cows as their resistance to disease decreases and they die, the Tamilnadu lobby is buying such cows and stealing the central subsidy.

Tamil Nadu lobbying to steal central government funds should be stopped. Kerala should find milk and high yielding breeds of cows through research.

## MILMA'S THIRUVANANTHAPURAM REGIONAL UNION ANNOUNCES INTEREST-FREE LOAN SCHEME FOR DAIRY FARMERS

DEC 23, 2023

<https://dairynews7x7.com/milmas-thiruvananthapuram-regional-union-announces-interest-free-loan-scheme-for-dairy-farmers/>



**T**RCMPU will provide the interest subsidy in proportion to the milk supplied to the cooperatives. It earmarks ₹1 crore for the scheme

The Thiruvananthapuram Regional Cooperative Milk Producers Union (TRCMPU) of Milma will launch an interest-free loan scheme for dairy farmers from January 1, 2024.

This is aimed at stepping up milk production to meet the shortfall in procurement, Mani Viswanadh, new chairperson, TRCMPU, said here on Friday.

Under the scheme, the interest on loans taken by dairy farmers from public sector and scheduled banks for buying cattle will be offset by a subsidy, Ms. Viswanadh, who is also the first woman to chair TRCMPU, said.

The interest subsidy will be given in proportion to the milk supplied to the cooperatives. TRCMPU has earmarked ₹ 1 crore for the interest-free loan scheme which targets an increase of 25,000 litres of milk daily.

One of three regions unions, TRCMPU covers the southern districts of Thiruvananthapuram, Kollam, Pathanamthitta and Alappuzha.

Daily milk procurement by TRCMPU had declined to 3,64,952 litres in 2022-23 from 4,09,232 litres in 2021-22. The regional unions aims to increase it to 3,85,000 litres in 2023-24, Ms. Viswanadh said.

Ms. Viswanadh added that each packet of cattle feed sold by the affiliated cooperatives will be given a subsidy of ₹ 150 from January 1. As part of increasing the profits from Milma products, the share of dairy products in the total turnover will be scaled up to 25% within two years.

TRCMPU had reported a turnover of ₹ 1,208 crore in 2022-23 with dairy products holding a share of 15% in it.

Ms. Viswanadh's appointment was announced on Thursday after the results of the elections held to the regional union nearly one-and-a-half years ago were declared on Thursday with the approval of the High Court. Ms. Viswanadh, who has been serving as Administrative Convener of TRCMPU since November, hails from Alappuzha. She is currently the President of Dairy Cooperative Society, Pathiyookala, Alappuzha, and Health and Education Standing Committee Chairperson of the Muthukulam Block Panchayat.

## 8,400KG OF ADULTERATED GHEE SEIZED IN GUJARAT IN 3 MONTHS

DEC 23, 2023

<https://dairynews7x7.com/8400kg-of-adulterated-ghee-seized-in-gujarat-in-3-months/>



**A** mreli police busted a duplicate ghee-making factory operating under the guise of a water purification plant on Tuesday night. While the mastermind is still at large, they also arrested four persons.

Based on specific information, cops raided the factory in Piplva village and seized the stock and machinery worth Rs 23 lakh in a village of Liliya taluka.

According to cops, the perpetrators were using vegetable ghee, edible oil and some chemical and essence to make an 'adulterated' ghee. This was sold off as pure cow ghee in the market in various packing sizes.

After registering an FIR, police arrested Bharat Vizva, Sahil Zakhra, Ram Vizva and Navsad Gaha, while mastermind Aakash Vizva is still at large.

In the complaint, the police stated, "The duplicate ghee produced for financial gains was hazardous for human consumption."

Deputy superintendent of police, Jagdish Bhanderi said, "During the raid we found 2,100kg of duplicate ghee, 135 tins of oil (each 15kg), empty bottles with wrappers in which the end product was supposed to be packed.

Besides wrappers and machineries to make the ghee, including compressor, electric churn, huge utensils for boiling ghee and a pickup van in which they used to deliver it to various retail shops were also busted."

The police found no licence or any document supporting to make and store the ghee. The food and drugs department and the forensic team also visited the place and the samples are sent for testing.

The arrested four accused were hired for labour and distribution work was done by owner Aakash.

We also published the following articles recently

The state Food and Drugs Control Administration (FDCA) warns citizens about toxic ingredients in duplicate branded ghee, which is being sold at cheaper rates. The FDCA has seized 8,467kg of adulterated ghee worth around Rs 30 lakh since September. Adulterants such as soybean oil, vegetable oil, palm oil, and ghee flavor are added to lower the manufacturing cost and increase profit. Regular food-testing labs often fail to detect adulteration, but the state has a high-tech lab for this purpose. More raids will be conducted in the future.



## AMUL ISSUES CLARIFICATION AFTER ‘SHARAM CHEESE’ IMAGE GOES VIRAL

DEC 22, 2023

<https://dairynews7x7.com/amul-issues-clarification-after-sharam-cheese-image-goes-viral/>



### ISSUED IN PUBLIC INTEREST BY



This is for your kind information that a fake message is being forwarded on Whatsapp and Social Media platforms regarding new type of Amul Cheese. The creator of the post has made the creative and posted this without any authorization from Amul.

We notice in the post that the pack has been developed using AI and is using the Amul brand name poorly and is disparaging.

We wish to assure you that the pack shown in this post is not Amul Cheese.

This post has been used to create misinformation and spread unnecessary fear and concern among consumers. We request you to kindly share this message with your family and friends and assure them about the goodness of Amul Cheese. In case of any complaint, please call on our toll-free number 1800 258 3333.

Earlier today an image that went viral purportedly showed Amul’s “sharam cheese. The image circulated online and was picked up by various media through the day. Soon after, Amul released a statement stating that the image was ‘fake’ and posted online ‘without any authorisation.’

The statement clarified: “This is for your kind information that a fake message is being forwarded on Whatsapp and Social Media platforms regarding new type of Amul Cheese. The creator of the post has made the creative and posted this without any authorization from Amul.”

“We notice in the post that the pack has been developed using AI and is using the Amul brand name poorly and is disparaging. We wish to assure you that the pack shown in this post is not Amul Cheese. This post has been used to create misinformation and spread unnecessary fear and concern among consumers.”

“We request you to kindly share this message with your family and friends and assure them about the goodness of Amul Cheese. In case of any complaint, please call on our toll-free number 1800 258 3333.”



## WHY GOVT SUBSIDY MIGHT PROVE TO BE NON-STARTER FOR DAIRY FARMERS IN MAHARASHTRA?

DEC 22, 2023

<https://dairynews7x7.com/why-govt-subsidy-might-prove-to-be-non-starter-for-dairy-farmers-in-maharashtra/>



**P**private dairies account for 70 per cent of the 1.25 crore litres of milk collected daily in Maharashtra.

Maharashtra Animal Husbandry Minister Radhakrishna Vikhe Patil's announcement of a Rs 5/litre subsidy for dairy farmers can become a non-starter, according to the industry.

The industry said that excluding private dairies and a pre-qualifier base rate of Rs 29/litre to the farmers will see this scheme failing to take off in the first place.

Vikhe Patil, while responding on the floor of the Assembly in Nagpur, announced the scheme where the state government would pay dairy farmers Rs 5/litre as a subsidy. Tukaram Munde, the secretary of the animal husbandry department, posted on X that only cooperative dairies who are paying a base price of Rs 29/litre to their farmers for milk with 3.2 per cent fat and 8.3 per cent solid not fat (SNF) would be eligible. To qualify for the scheme, farmers should have their animals tagged with a unique identification number.

With private dairies accounting for 70 per cent of the 1.25 crore litres of milk collected daily in Maharashtra, the scheme thus leaves out a majority of the farmers.

Ajit Nawale, secretary of the Kisan Sabha, the farmer's wing of CPI(M), was quick to say the scheme would not help dairy farmers in the

state. "One of the conditions to qualify for the scheme is that the base payment would be Rs 29. At present, even the Baramati Taluka Cooperative Milk Union, which is controlled by Deputy Chief Minister Ajit Pawar, is paying Rs 26/litre for milk with 3.5 per cent fat and 8.5 per cent SNF. This base price condition would disqualify almost all the cooperative players in the state," he said.

Barring the Kolhapur District Cooperative Milk Producers Union, the cooperative dairy that owns the brand Gokul, most cooperatives in Maharashtra do not have substantial milk collection figures.

A private dairy player mentioned that most cooperative dairy companies channel their excess milk to private dairy companies. "The scheme has been made without considering ground reality," the dairy owner said.

For the last few months, dairy farmers in Maharashtra have complained of low prices, which has seen them going on multiple agitations. Most dairies are paying farmers anything between Rs 26-27/litre. Excess supplies and low uptake of dairy products like lassi and ice cream have led dairies to slash their prices.

Following multiple agitations, the state government announced the subsidy scheme to help farmers in the ongoing Assembly session.

## MAHARASHTRA GOVT ANNOUNCES RS 5/LITRE SUBSIDY FOR MILK PRODUCERS

DEC 21, 2023

<https://dairynews7x7.com/maharashtra-govt-announces-rs-5-litre-subsidy-for-milk-producers/>



The Maharashtra government on Wednesday announced a subsidy of Rs 5 per litre for milk producers which will be implemented for the next two months.

State animal husbandry and dairy development minister Radhakrishna Vikhe Patil made this announcement in the legislative assembly.

The government has decided to give a subsidy of Rs 5 per litre to milk producers who supply

it to cooperative dairies. This decision will remain effective for the first two months of the next year, he said.

“Once (the amount calculated on) Rs 29 per litre milk price is deposited in the bank accounts of milk producers, the government will transfer the subsidy amount to the same accounts,” the minister added.

Currently, dairies procure milk at Rs 29 per litre.

## CHOCOLATE MAKER MONDELEZ STEPS UP RURAL PRESENCE

DEC 19, 2023

<https://dairynews7x7.com/chocolate-maker-mondelez-steps-up-rural-presence/>



**M**ondelez India, known for its popular chocolate brands like Cadbury Dairy Milk and Toblerone, has doubled its rural footprint in the past five years. This growth has been attributed to the strategic deployment of additional chillers and extending their market reach to more villages, thereby gaining a competitive edge in the packaged foods sector.

The company's deliberate and mindful expansion into rural areas revolves around maintaining product quality and establishing a reliable cold chain network. "We don't want to expand in rural mindlessly but also ensure product quality...We are focusing on expanding our portfolio in rural markets only when we have the necessary cold chain capabilities, both in our distribution and at the last mile," explained Desmond D'Souza, director of sales at Mondelez India.

Present in over 100,000 villages, Mondelez India is tapping into a significant market, as India's more than 600,000 villages are home to nearly 69% of the country's population. Despite rural per capita FMCG consumption being lower than urban areas (\$27 versus \$82), these markets offer a substantial consumer base for packaged goods.

The task of reaching these markets, however, is challenging, especially for products requiring cold chain systems, like beverages, ice creams, and chocolates.

Improved road connectivity and rural electrification in recent years have accelerated the company's rural outreach.

D'Souza highlighted their strategic approach, which includes selecting villages based on a development index encompassing economic and infrastructural factors. "We work with partners who help us prioritise our outreach and expansion based on these factors, which is also supported with geo analytics to identify which village should be reached first and where our distributor needs to be located. In the last five years, we have more than doubled our presence," he said.

Rural sales now contribute a quarter of the company's traditional trade revenue. "Rural has been growing significantly and has been ahead of urban consistently, and we expect this trend to continue," D'Souza remarked. He noted a significant increase in deployment of smaller chillers in rural centres compared to urban areas, although the exact numbers were not disclosed.

"The first thing is to reach with our baseline of products, which is biscuits and baseline of chocolates, etc. Then you want to develop that and start building growth on top of it, and visi coolers (smaller chillers) that we put inside stores are a very integral part of category development for us. In the last three years, we've almost doubled our presence on visi coolers both in urban and rural markets. The number

in rural areas will be probably five to six times that of urban,” D’Souza added.

This expansion aligns with Mondelez India’s 2023 announcement of a ₹4,000 crore investment over four years in India, aimed at increasing manufacturing capacity and enhancing cold-chain and warehouse facilities. This investment follows an estimated ₹1,500 crore infused into the market between 2019 and 2022.

Rural markets, with their vast population, are key for companies offering daily household products like soaps, shampoos, noodles, and chips. Consumer goods makers have been actively expanding their reach in India’s villages for years by building direct distribution networks and offering smaller, more affordable product sizes. Nestle India, for instance, now covers nearly 185,000 villages, while Dabur India reaches over 100,638 villages.

## WHY ‘DESI’ SHOULD BE THE CATCHWORD FOR INDIA’S DAIRY SECTOR

DEC 18, 2023

<https://dairynews7x7.com/homegrown-benefit-why-desi-should-be-the-catchword-for-indias-dairy-sector/>



**A**rvind Kumar’s hopes were high when he bought two Jersey cows in 2019 by taking a loan of Rs 1 lakh from his relative. “Despite constant care, the cows would often fall sick. Milk production would reduce in summers because of heat stress. Impregnating the cows, which is essential for lactation, was also difficult,” says the farmer from Durgapura village in Etawah district of Uttar Pradesh. Last year, he sold off the cows and bought three indigenous cows for Rs 32,000.

Surender Sahoo, a farmer from Patapur village in Cuttack district of Odisha, narrates a similar story. “We make every effort to provide them cool interiors, but in summers exotic cows always foam at the mouth and wheeze. Their milking capacity also reduces drastically,” says Sahoo. Two years ago, he sold one of his two Jersey cows and now plans to sell the other one as well. He also has two indigenous cows, which he says are better accustomed to heat stress and diseases.

There appears to be a reversal in the dairy farmers’ preference for exotic or foreign breeds. Since 1970, the Union government has promoted high-yielding breeds, such as Holstein-Friesian, Jersey, Brown Swiss and Red Dane, under the dairy development programme Operation Flood. India’s milk production surged from a deficit of 110 g per capita in 1973 to a surplus of 433 g per capita in 2022, according to a March 2023 white paper by the Centre’s think tank NITI Aayog. Today, India is the world

leader in milk production and contributes 24 per cent to global output. Though indigenous and non-descript cattle, which are a mix of native breeds, still outnumber exotic breeds in the country, an analysis of Livestock Census data from 2007, 2012 and 2019 shows that the number of indigenous and non-descript cows have increased by a measly 10 per cent, as against a 76 per cent rise in exotic or crossbred cows.

A quick field survey and analysis of research by the Centre for Science of Environment (CSE), Delhi, shows that in a warming world, dairy farmers no longer find the upkeep of exotic or foreign breeds cost-effective. CSE spoke to more than 20 dairy farmers from eight states, and almost all of them said that the exotic breeds, adapted to temperate regions, struggle in heat and humidity. In contrast, indigenous breeds, be it the Gir from Gujarat, which is known for its potential for milk production, or Lakhimi from Assam, which is used both as a milch and draught animal, are more adaptable to weather changes as they have been an integral part of Indian agriculture for centuries.

### **Better adaptability**

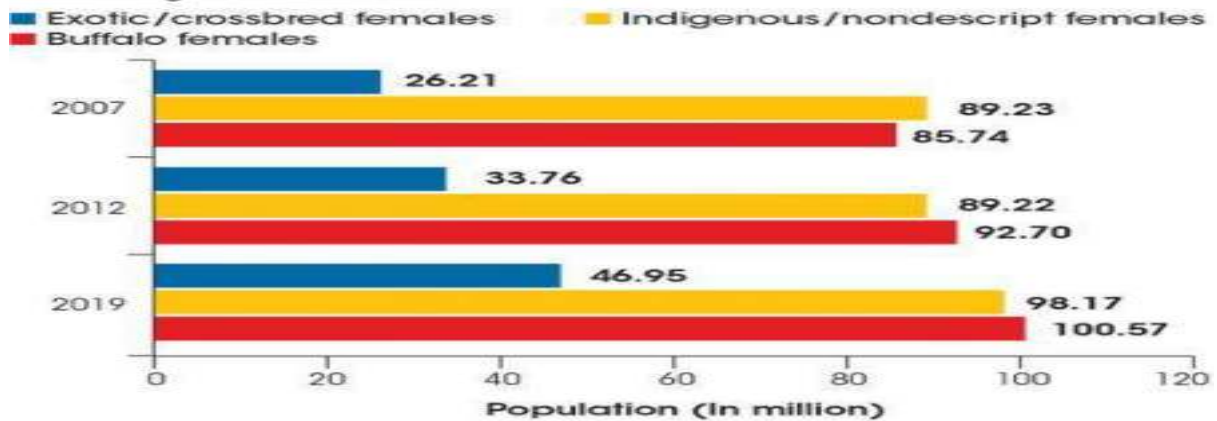
“In my childhood, we had only desi (indigenous) non-descript cows. In the 1990s, my father decided to introduce Jersey cows into our herd. They did provide more milk, but soon started falling sick and had difficulty conceiving,” recalls Sudhakar Rajput, a farmer from Jaitpura village in Etawah. Now, he has only non-descript cattle and one Sahiwal cow—a native breed known for high yield and heat tolerance. “Desi cows rarely get sick and can easily be treated with traditional home remedies,” Rajput adds.

R K Tripathi, veterinary officer at the District Veterinary Hospital in Etawah, says, “Almost 15-16 of the cows he treats in a day are exotic or crossbred, and only two to four are indigenous.”

“Native animals exhibit heat tolerance, disease resistance and ability to thrive in extreme climates,” says D K Sadana, former head of animal genetic resources at the Indian Council of Agricultural Research’s (ICAR’s) National Bureau of Animal Genetic Resources. They have smaller bodies, more sweat glands, and well-developed dewlaps, which help dissipate heat more effectively. “Tharparkar (found mainly in Rajasthan and used as a dual purpose animal) is a great example of indigenous cattle’s adaptability to local climate. It becomes darker in winter to absorb more heat,” adds Ravinder Kumar, principal scientist, ICAR-Central Institute for Research on Cattle.

## Slow growth

Although indigenous cattle outnumber exotic breeds, their population is increasing at a lower rate



Source: Livestock Census 2007, 2012 and 2019

A 2023 study by researchers in Uttar Pradesh, published in the Asian Journal of Dairy and Food Research, says that indigenous breeds are renowned for their resistance to illnesses including the vector-borne trypanosomiasis, and tick-borne babesiosis and theileriosis. For instance, tropical theileriosis is more severe in European breeds, with a mortality rate of 40-90 per cent, while the mortality rate in indigenous breeds from endemic areas can be 3 per cent, says a 2021 study by researchers from Tamil Nadu Veterinary and Animal Sciences University, Chennai.

### Long-term gains

Exotic and crossbred cattle were introduced to boost milk production. But unlike indigenous breeds, production drops quickly for crossbreds as they lose hybrid vigour (improved function due to crossbreeding).

According to a 2020 study conducted by ICAR-National Dairy Research Institute (NDRI), Karnal, Karan Swiss, a cross of Brown Swiss and Sahiwal developed at the institute, excelled in milk production by 56 per cent in the first generation but this dropped by 24.5 per cent in the second.

Also, unlike indigenous cattle, purchase and maintenance of exotic or crossbred cattle is expensive. They need a richer diet, regular baths, fans and separate enclosures. "In the absence of adequate nutrition, they (exotic and crossbred cattle) not only become more disease-prone but also barren," says Ravinder Kumar. But indigenous cattle thrive on grazing and need no special care or enclosure.

### Mitigation potential

As the world moves towards climate mitigation and adaptation, all sectors including agriculture are being targeted for emission reduction. A major constituent of agricultural emissions is enteric fermentation, in which ruminants such as cattle, sheep and goats release the potent greenhouse gas, methane. The Union Ministry of Environment, Forest and Climate Change's Third Biennial Update Report (BUR) to the UN Framework Convention on Climate Change says that in 2016, the Indian agriculture sector emitted 407.8 million tonnes of carbon dioxide-equivalent, of which 54.7 per cent was from enteric fermentation.

The country's large cattle numbers are often painted as the problem for these emissions. However, according to BUR, indigenous dairy cattle account for only 28±5 kg of methane emissions a head per year, whereas a crossbred dairy cattle releases 43±5 kg of methane in a year. Ashutosh, principal sci-

entist at NDRI’s National Innovation in Climate Resilient Agriculture Centre, says indigenous cattle account for fewer emissions due to their smaller size and efficient metabolism. They thrive in domestic,

### Better for long haul

Indigenous cattle are more cost-effective than exotic or crossbred cattle

CATTLE BREED	PRODUCTIVITY (LITRES PER DAY)	NUMBER OF CALVING/LACTATIONS	BUYING COST (IN ₹ THOUSANDS)	APPROXIMATE EXPENDITURE ON FOOD (IN ₹ PER DAY)	APPROXIMATE EXPENDITURE ON MEDICINES (IN ₹ PER MONTH)	USE AFTER LACTATION PERIOD ENDS
Exotic	18-35	3-4	30-50	200-250	800-1,000	Dung used as manure
Crossbred	12-18	4-5	15-20	150-200	Up to 500	Dung used as manure
Indigenous purebred	15-25	10-15	25-40	100-150	Illness is rare, treated with home remedies	Natural/organic farming, medicines, cultural purposes
Indigenous nondescript	4-10	10-12	3-8	80-100	Illness is rare, treated with home remedies	Natural/organic farming, medicines, cultural purposes

Source: Based on interactions with veterinarians, scientists, farmers and dairy owners in eight states

### Policy push

Governments are supporting breeding of indigenous cows, offering incentives to farmers to buy them

NAME OF SCHEME	IMPLEMENTED BY	FEATURES
Rashtriya Gokul Mission, 2014	Union government	Focus on conservation and development of indigenous breeds through bull production programme, setup and strengthening of semen stations, extension of artificial insemination programme and in vitro fertilisation technology, skill development and awareness of farmers
Nand Baba Milk Mission, 2023	Uttar Pradesh government	A grant of ₹40,000 to farmers for the purchase of indigenous cows from other states
Mukhyamantri Pragatisheel Pashupalak Protsahan Yojana	Uttar Pradesh government	Incentives up to ₹15,000 for rearing high-yield indigenous breeds
Scheme for Conservation and Development of Indigenous Cattle and Munch Development	Haryana government	Owners of purebred Hariana, Sahiwal, and Belahi cows and Munch buffaloes meeting peak yield benchmarks will receive cash incentives ranging from ₹5,000 to ₹20,000
Desi Gauspalak Protsahan Yojana 2023-24	Bihar government	Support for breeding of indigenous cows, prioritising milk production and conservation of native breeds with substantial subsidies to feed suppliers and cattle herders, ranging from 40 per cent to 75 per cent

Source: Scheme documents

small-holder and pastoral systems, which further reduces their carbon footprint.

### Conservation drive

India regards emissions from cattle as “survival emissions” due to the crucial role of farming and cattle rearing in providing food, sustenance and livelihood. Indigenous cattle breeds can no doubt help India reduce its greenhouse gas emissions, support farmers economically and help rural communities adapt to and mitigate climate change impacts. The country has some initiatives that focus on conservation of indigenous cattle. The Union government’s Rashtriya Gokul Mission, launched in December 2014 at an outlay of R2,025 crore, has several components. These include ensuring availability of germplasm with high genetic merit, accelerated breed improvement through artificial insemination, in vitro fertilisation (IVF), sex sorted semen centres, farmer awareness and skill development. The scheme is continued for 2021-26 at an outlay of R2,400 crore.

However, India faces a shortage of semen of indigenous cattle breeds. As of 2019-20, the country has 56 semen stations. But most semen stations cater to the demand for buffalo semen and the germplasm of exotic or crossbred cattle. Of the 37 indigenous cattle breeds known for milk production, the semen stations provide germplasm for only nine breeds that are in demand under state breeding

policies. On average, each station produce limited semen doses for two to three indigenous breeds. The lack of quality semen for most indigenous breeds also makes breeders dependent on scrub bulls or those of unknown genetic potential.

In the first phase of the Rashtriya Gokul Mission, the number of high genetic merit bulls being targeted for artificial insemination was set at 5,417. But by 2019, only 1,841 bulls were inducted, says a 2019 assessment of the Mission done under the Centre's Transformation of Aspirational District Programme. Similarly, while the mission aimed for 50 embryo transfer technology and IVF laboratories and 10 sex sorted semen stations, only 19 laboratories are sanctioned and four stations working so far, as per the 49th report of the Parliamentary Standing Committee on Agriculture, Animal Husbandry and Food Processing.

There are also challenges in building infrastructure and in facilitating breeding under the Mission. An official with the Department of Animal husbandry and Dairying says, on the condition of anonymity, that adoption of IVF faces reluctance among farmers. The predominantly non-intensive and small herd structure of India's dairy sector also poses challenges for effective implementation of organised breeding.

Some states have taken initiatives to address these challenges. Uttar Pradesh, Haryana and Bihar are providing incentives to farmers for purchasing and rearing indigenous cows. Himachal Pradesh is promoting indigenous cows not only for milk but also their use in natural and organic farming.

Apart from improving population, focus is also needed to improve the demand for indigenous cattle milk. Urban commercial dairies in particular are driven by profit and prioritise maximising milk production. Hemant Khurana from Khurana Dairy in Ghaziabad notes that while demand for desi cow's milk is rising, dairies prefer crossbred cattle and buffalos for their milk quantity and fat content. There is an increasing trend of upscale boutique dairies that only sell milk from purebred indigenous cattle. But limited demand and lack of awareness among consumers means they are unable to reap the benefits of economy of scale and sell at premium prices (Rs 120-170 per litre) to a smaller group of clients. Establishing milk co-operatives to promote desi cow milk could improve demand.



## SCIENCE-BASED TARGETS COULD HOLD THE KEY TO FEED-ING THE WORLD

DEC 18, 2023

<https://dairynews7x7.com/science-based-targets-could-hold-the-key-to-feeding-the-world/>



The agriculture sector is among the most carbon-intensive in the world. Globally, the share of greenhouse gas emissions from farming and related sectors is second only to energy. In India, too, it's a similar story. However, it is easier said than done. Agriculture is a key part of India's economy. Accounting for roughly 18% of GDP, nearly two-thirds of the country's population of 1.4 billion depend on it for their livelihoods. But, with the population of world's most populous country still growing, India's farmlands, dairy sector and meat producers are being called upon to produce more food than ever before. With the country being a key exporter, it places further strain on the sector to produce enough to keep pace with surging global food demand. Rice exports from India, for instance, typically account for 40% of the global rice trade. However, producing enough food for its domestic needs and the global market together is already proving tricky. Hence, to keep a lid on inflation at home amid a drop in yields, the government placed export curbs on crops like rice, wheat, sugarcane and onions. India, thus, needs to drastically boost its farmland yields. At the same time, it also needs to keep pace with surging demand for milk, dairy and meat, which it is struggling to do despite having the largest livestock population in the world. Livestock is the biggest contributor to agricultural emissions.

So, producing more milk and meat from livestock together with more food from the fields will require increasingly greater use of greenhouse-gas emitting solutions. This would lead to more emissions and thereby put the country's agriculture sector in a catch-22 situation. Science-based targets could be the key to resolving it. Science-based targets, defined by the Science Based Targets institute (SBTi), lay down a pathway for companies to reduce greenhouse gas emissions. They set out a glide slope of gradual emissions reductions that companies can follow on their way to meeting their emissions-reduction targets. These targets are set in consultation with SBTi which, following a vetting process based on the latest climate science, certifies them as being consistent with the goals of the 2015 Paris Agreement – to limit global warming to 1.5 degrees Celsius above pre-industrial levels. In 2022, the SBTi unveiled its Forest, Land and Agriculture Guidance (FLAG), dedicated to helping companies in sectors like agriculture set reduction targets specifically for their land-based emissions. The benefits of committing to SBTi's FLAG targets are manifold, certainly contributing significantly to reducing agricultural emissions, but also for businesses themselves. The world we live in today is growing increasingly more aware and conscious. Companies can no longer just stand for profit. They must

also stand for the people and the planet. Consumers today are more likely to choose products or services made by a company that has a purpose beyond just profits. Similarly, such companies are also more attractive to investors and lenders, while being less likely to fall foul of regulatory upheavals. As a result, businesses that have committed to SBTi targets gain an edge over competitors when it comes to access to consumers, investors as well as lenders, in addition to having their operations future-proofed from a regulatory point of view. In today's world, therefore, standing for a purpose is directly linked to increased profitability. At the same time, a commitment to SBTi targets also spurs innovation. Companies have been setting their emissions reduction targets. They have to innovate to figure out how to get there. In the agricultural context, such innovation could spur the adoption of low-carbon technologies and approaches to farming. Take direct seeding of paddy, one of the most carbon-intensive crops, for instance. The direct seeding method not only drastically slashes water consumption but also significantly reduces methane emissions. Similarly, dairy producing companies will have to figure

out different ways in which to improve the productivity of their heads of cattle. In the absence of targets, the easy solution would have been simply to increase the head of cattle to boost milk production. But that adds to emissions. So, companies will have to come up with innovative methods to boost productivity instead. This could be in the form of developing more nutritious formulations of feed, an increased focus on animal health and even genetic matching, to ensure each head of cattle has the best genetic combination possible, by means of artificial insemination. The greater good But most importantly, committing to SBTi targets is important for the greater good. Land, especially farmland, is a finite resource, growing scarcer by the day. While agriculture is among the biggest contributors to overall emissions, it is also among the most vulnerable to the consequences of a warming planet. We're all already witnessing it. With farmlands increasingly at the mercy of climate-change-induced, fickle vagaries of the weather continue to impact the crops. Thus, if we want to feed our people and the world for decades to come, we must commit to science-based targets and adopt sustainable solutions.

## KMF TO SELL BUFFALO MILK FROM DECEMBER 21, 22

DEC 18, 2023

<https://dairynews7x7.com/kmf-to-sell-buffalo-milk-from-december-21-22/>



To cater to the rising demand from consumers, the Karnataka Milk Federation (KMF) is all set to sell buffalo milk. The sales will start from December 21 and 22 in markets across the state and will be priced around Rs 70-75. The final price is yet to be decided, a senior KMF official said.

KMF Managing Director MK Jagadish told The New Sunday Express that initially, half-litre milk packets will be launched. Two years ago, KMF was selling around 4,000- 5,000 litres of buffalo milk, but stopped due to shortage of supply. "Sales and supplies will commence shortly and a spurt in demand for buffalo milk is expected, alongside cow milk and its products," he added.

The milk will be procured from farmers in Vijayapura and Belagavi as all the unions do not have enough buffaloes to supply milk. There

are sufficient buffaloes in North Karnataka, which is why milk will be procured from there. Depending on the market and demand, the procurement will increase, Jagadish said

Another KMF official said there is rising competition from other brands in the supply of milk, and Nandini and KMF do not want to lag behind in any product. There is already intense competition for the supply of ghee and milk.

"Organisations, including private and religious, contact us for milk, ghee and butter. We qualify in technical details, but lose out in financial bids. We recently lost the bid to supply ghee to the Tirumala Tirupati Devasthanam Trust Board for laddoos," the official added. KMF now sells 46 lakh litres of milk and 10 lakh litres of curd every day in the State and across borders.

## **2-WEEK LONG DAIRY FARMING TRAINING PROGRAMME FROM DEC 18**

DEC 18, 2023

<https://dairynews7x7.com/2-week-long-dairy-farming-training-programme-from-dec-18/>

**I**n order to increase the milk production and supplement the income of the state farmers as desired by Chief Minister Bhagwant Singh Mann, Punjab Dairy Development department is all set to begin a new batch of a two-week long dairy farming training programme from December 18 to 29, 2023.

Disclosing this here today, Punjab Animal Husbandry, Dairy Development and Fisheries Department Minister Gurmeet Singh Khudian said that post the training, the general category farmers would be eligible to avail Rs. 17,500 subsidy on each milch cattle for establishing a dairy unit of 2 to 20 milch cattle under the scheme.

Similarly, dairy farmers belonging to scheduled caste (SC) category will be eligible to avail an amount of Rs 23100 on each milch cattle for establishing a similar unit, he added.

The Cabinet Minister said that farmers can also avail subsidy to establish model cattle sheds and on machinery including milking machines and fodder harvesters.

He said that interested farmers between the age of 18 to 55 having rural background, at least passed 5th standard and possessing land to cultivate green fodder can enrol for this training by submitting their Education Qualification Certificate, Aadhar Card and Passport size photo at nearby District Deputy Director Dairy Development office.

## Global News

### HALLOUMI AND OTHER DAIRY PRODUCTS

DEC 29, 2023

<https://dairynews7x7.com/halloumi-and-other-dairy-products/>



**H**alloumi, for which Cyprus is justly famed for centuries, was produced by families and consumed as an essential part of their daily diet. It has now become a runaway success with international cheese buyers.

White, semi-hard Halloumi is made from sheep's or goat's milk or a mixture thereof, with or without cow's milk. Originally, it was soaked and preserved in brine, a process which gave the cheese its salty taste and enabled it to be kept for long periods.

Following the massive success of Halloumi, it is now manufactured on an industrial scale by modern producers using the latest technology; vacuum packaging has been introduced and widely used, while the more traditional techniques are still maintained on a smaller scale.

Halloumi has secured a world-wide market, with large consignments being despatched regularly to continental Europe, Scandinavia, Australia, the Middle East and the USA. This springy-textured cheese is unique to the island. The flavour of Cyprus Halloumi is the result of a combination of uniquely Cypriot factors such as the warm climate and the fodder that the island produces for Cyprus-bred sheep and goats. The uniqueness of this product has proved an important factor in its success both at home and abroad. It's worth noting, though, that while Halloumi may lead Cyprus' dairy export drive, it's by no means alone in the dairy market.

Dairy is big business on the island, with some of the larger dairies producing cheeses such as fresh (salted/unsalted) or dry Anari, as well as yoghurt, cream, smoothies and flavoured milk products. Halloumi may dominate Cyprus' food exports but the island produces a wonderful and always appetizing array of food and drink, all with proven appeal for consumers in every corner of the world.



Crispy Halloumi cheese sticks Fries with Chili sauce for dipping.

Halloumi is registered in the EU as a Community Collective Trade Mark at the European Union Intellectual Property Office (EUIPO) and as a Collective Trade Mark in Jordan, Qatar and the UK and as a Certification Trade Mark in the USA, Cyprus, Egypt, Syria, Oman, Saudi Arabia and South Africa, while efforts are underway for its registration in Australia, China, Japan and the United Arab Emirates.

On April 12, 2021, the European Commission registered (Halloumi) / Hellim' as a Protected Designation of Origin (PDO), protecting, as of 1st October, 2021 the valuable name against imitation and misuse across the European Union (EU).

The name (Halloumi) / Hellim' is now in the register of protected designations of origin and protected geographical indications.

Only (Halloumi) / Hellim' produced on the island of Cyprus and according to the traditional recipe can now be marketed in the EU under that name.

Halloumi fries in minutes

#### INGREDIENTS

- > 250gm halloumi
- > Sunflower oil — for frying
- > 4 table spoon polenta
- > 1 table spoon za'atar spice mix
- > Drizzle of greek yogurt (optional)
- > Chopped fresh coriander
- > Chopped red chillies for garnishing (optional)
- > Sweet chilli sauce

#### INSTRUCTIONS

Cut the halloumi into fingers, drizzle with a little sunflower oil, then toss in a bowl with the polenta combined with the za'atar spice mix until well coated.

Heat sunflower oil in a medium heavy-based saucepan.

When hot, shallow fry the halloumi pieces until the polenta turns crisp and the cheese becomes soft and oozy, turning when one side is golden.

Serve with a drizzle of greek yogurt and sprinkle with red chillies or pomegranate seeds and chopped fresh coriander, with sweet chilli sauce on the side for dipping.

## AFGHANISTAN: 'I HAVE TO SEDATE MY HUNGRY BABY DUE TO AID CUTS'

DEC 26, 2023

<https://dairynews7x7.com/afghanistan-i-have-to-sedate-my-hungry-baby-due-to-aid-cuts/>



“The last time I was able to buy milk for my baby was two months ago. Normally I just fill the [feeding] bottle with tea. Or I soak bread in tea and then feed it to her,” Sohaila Niyazi says, sitting on the floor of her mud brick home up a hill in eastern Kabul.

There are no roads to her house – you have to walk up steep mud tracks with sewage flowing by the side of them.

Sohaila is a widow. She has six children, her youngest a 15-month-old girl named Husna Fakeeri. The tea that Sohaila refers to is what’s traditionally drunk in Afghanistan, made with green leaves and hot water, without any milk or sugar. It contains nothing that’s of any nutritional value for her baby.

Sohaila is one of the 10 million people who have stopped receiving emergency food assistance from the UN World Food Programme (WFP) over the past year – cuts necessitated by a massive funding shortfall. It’s a crushing blow, especially for the estimated two million households run by women in Afghanistan.

Under Taliban rule, Sohaila says she can’t go out to work and feed her family.

“There have been nights when we have had nothing to eat. I say to my children, where can I go begging at this time of night? They sleep in a state of hunger and when they wake up I wonder what I should do. If a neighbour brings us some food the children scramble, saying ‘give me, give me’. I try to split it between them to calm them down,” Sohaila says.

To calm her hungry baby girl, Sohaila says she gives her “sleep medicine”.

“I give it so that she doesn’t wake up and ask for milk because I have no milk to give her. After giving her the medicine, she sleeps from one morning to the next,” says Sohaila. “Sometimes I check to see if she’s alive or dead.”

We inquire about the medicine she’s giving her daughter and find that it is a common antihistamine or anti-allergy drug. Sedation is a side effect.

Doctors have told us that while it's less harmful than the tranquilisers and anti-depressants [we have found being given by some Afghan parents to their hungry children](#), in higher doses the medicine can cause respiratory distress.

Sohaila says her husband was a civilian killed in crossfire in Panjshir province in 2022, in fighting between Taliban forces and those resisting Taliban rule. After his death, she depended heavily on the aid given by the WFP – flour, oil and beans.

Now the WFP says it's able to provide supplies to only three million people – less than a quarter of those experiencing acute hunger.

Sohaila is entirely reliant on donations from relatives or neighbours.

For much of the time that we are there, baby Husna is quiet and inactive.



Image caption, The malnutrition ward at Indira Gandhi Children's Hospital in Kabul

She is moderately malnourished, one of more than three million children suffering from the condition in the country, according to Unicef. More than a quarter of those have the worst form of it – severe acute malnutrition. It's the worst it's ever been in Afghanistan, the United Nations says.

And while malnutrition is ravaging the country's youngest, aid which had prevented healthcare from collapsing has had to be withdrawn.

The International Committee of the Red Cross (ICRC) was paying the salaries of health workers, and funding medicines and food at more than 30 hospitals – an emergency stopgap measure implemented following the regime change in 2021.

Now it doesn't have the resources to continue, and aid has been withdrawn from most health facilities, including Afghanistan's only children's hospital, Indira Gandhi Children's Hospital in Kabul.

"The salary of doctors and nurses comes from the government now. They have all had their pay cut by half," Dr Mohammad Iqbal Sadiq, the Taliban-appointed medical director of the hospital, tells us.

The hospital has also closed its outpatient department and is providing services only for those who need to be admitted to the hospital.

The malnutrition ward is full, and on many days, they have to fit more than one child in a bed.

In one corner Sumaya sits upright. At 14 months she weighs as much as a newborn baby, her tiny face wrinkled like that of a much older person.



Next to her is Mohammad Shafi. He weighs half of what he should at 18 months. His father was a member of the Taliban, killed in a road accident. His mother died of an illness.

When we pass his bedside his elderly grandmother, Hayat Bibi, comes to us looking distraught, wanting to tell her story.



Image caption, Mohammad is cared for by his grandmother. His father was killed in a road accident and his mother died from an illness

She says the Taliban helped bring her grandson to the hospital, but she doesn't know how they will get by.

"I'm relying on the mercy of God. I have nowhere else to turn to. I'm totally lost," Hayat Bibi says, her eyes welling up. "I'm struggling myself. My head hurts so much I feel like it might explode."

We asked the Taliban government's main spokesman, Zabihullah Mujahid, what they were doing to convince the international community to give more aid.

"Aid has been cut because the economies of donor countries are not doing well. And there have been two big calamities – Covid and the war in Ukraine. So we can't expect help from them. We won't get aid by talking to them," he told us.

"We have to become self-reliant. Our economy has stabilised and we are giving out mining contracts which will create thousands of jobs. But of course, I'm not saying aid should be cut because we still have challenges."

Did he recognise that Taliban policies were a part of the problem too; that donors didn't want to give money to a country where the government had imposed stringent restrictions on women?

"If aid is being used as a pressure tool then the Islamic Emirate has its own values which it will safeguard at any cost. Afghans have made big sacrifices in the past to protect our values and will endure the cutting of aid too," Mr Mujahid said.

His words will not comfort many Afghans. Two-thirds of the country's people don't know where their next meal will come from.

In a cold, damp, one-room home off a street in Kabul we meet a woman who says she's been stopped by the Taliban from selling fruit, vegetables, socks and other odd items on the street. She says she's also been detained once. Her husband was killed during the war and she has four children to provide for. She doesn't want to be named.

She breaks down inconsolably minutes into talking about her situation.

“They should at least allow us to work and earn an honest living. I swear to God we are not going out to do bad things. We only go to earn food for our children and they harass us like this,” she says.



Image caption, This mother of four says she was stopped from selling food on the street

She’s now been forced to send her 12-year-old son out to work.

“I asked one Taliban brother, what do I feed my children if I don’t earn? He said give them poison but don’t come outside your home,” she says. “Two times the Taliban government gave me some money, but it is nowhere close to enough.”

Prior to the Taliban takeover, three-quarters of public spending came from foreign money given directly to the previous regime. It was stopped in August 2021, sending the economy into a spiral.

Aid agencies stepped in to provide a temporary but critical bridge.

Much of that funding has now gone.

It is hard to overstate the severity of the situation. We have seen it over and over again this past year.

Millions are surviving on dry bread and water. Some will not make it through the winter.

Additional reporting by Imogen Anderson. Photos by Aamir Peerzada.

Updated: The Taliban says its Ministry of Martyrs and Disabled Affairs gives cash assistance to widows, orphans and disabled people but they didn’t tell us the number of people they were helping or the extent of the help.

## INFANT AND YOUNG CHILD FEEDING- FACT SHEET BY WHO

DEC 26, 2023

<https://dairynews7x7.com/infant-and-young-child-feeding-fact-sheet-by-who/>



### Key facts

Every infant and child has the right to good nutrition according to the “Convention on the Rights of the Child”.

Undernutrition is associated with 45% of child deaths.

Globally in 2022, 149 million children under 5 were estimated to be stunted (too short for age), 45 million were estimated to be wasted (too thin for height), and 37 million were overweight or obese.

About 44% of infants 0–6 months old are exclusively breastfed.

Few children receive nutritionally adequate and safe complementary foods; in many countries less than a fourth of infants 6–23 months of age meet the criteria of dietary diversity and feeding frequency that are appropriate for their age.

Over 820 000 children’s lives could be saved every year among children under 5 years, if all children 0–23 months were optimally breastfed. Breastfeeding improves IQ, school attendance, and is associated with higher income in adult life. (1)

Improving child development and reducing health costs through breastfeeding results in economic gains for individual families as well as at the national level.

Undernutrition is estimated to be associated with 2.7 million child deaths annually or 45% of all child deaths. Infant and young child feeding is a key area to improve child survival and promote healthy growth and development. The first 2 years of a child’s life are particularly important, as optimal nutrition during this period lowers morbidity and mortality, reduces the risk of chronic disease, and fosters better development overall.

Optimal breastfeeding is so critical that it could save the lives of over 820 000 children under the age of 5 years each year.

#### WHO and UNICEF recommend:

early initiation of breastfeeding within 1 hour of birth;

exclusive breastfeeding for the first 6 months of life; and

introduction of nutritionally-adequate and safe complementary (solid) foods at 6 months together with continued breastfeeding up to 2 years of age or beyond.

However, many infants and children do not receive optimal feeding. For example, only about 44% of infants aged 0–6 months worldwide were exclusively breastfed over the period of 2015-2020.

Recommendations have been refined to also address the needs for infants born to HIV-infected mothers. Antiretroviral drugs now allow these children to exclusively breastfeed until they are 6 months old and continue breastfeeding until at least 12 months of age with a significantly reduced risk of HIV transmission.

### **Breastfeeding**

Exclusive breastfeeding for 6 months has many benefits for the infant and mother. Chief among these is protection against gastrointestinal infections which is observed not only in developing but also industrialized countries. Early initiation of breastfeeding, within 1 hour of birth, protects the newborn from acquiring infections and reduces newborn mortality. The risk of mortality due to diarrhoea and other infections can increase in infants who are either partially breastfed or not breastfed at all.

Breast-milk is also an important source of energy and nutrients in children aged 6–23 months. It can provide half or more of a child's energy needs between the ages of 6 and 12 months, and one third of energy needs between 12 and 24 months. Breast milk is also a critical source of energy and nutrients during illness, and reduces mortality among children who are malnourished.

Children and adolescents who were breastfed as babies are less likely to be overweight or obese. Additionally, they perform better on intelligence tests and have higher school attendance. Breastfeeding is associated with higher income in adult life. Improving child development and reducing health costs results in economic gains for individual families as well as at the national level.(1)

Longer durations of breastfeeding also contribute to the health and well-being of mothers: it

reduces the risk of ovarian and breast cancer and helps space pregnancies—exclusive breastfeeding of babies under 6 months has a hormonal effect which often induces a lack of menstruation. This is a natural (though not fail-safe) method of birth control known as the Lactation Amenorrhoea Method.

Mothers and families need to be supported for their children to be optimally breastfed. Actions that help protect, promote and support breastfeeding include:

- adoption of policies such as the International Labour Organization's "Maternity Protection Convention 183" and "Recommendation No. 191", which complements "Convention No. 183" by suggesting a longer duration of leave and higher benefits;

- adoption of the "International Code of Marketing of Breast-milk Substitutes" and subsequent relevant World Health Assembly resolutions;

- implementation of the "Ten Steps to Successful Breastfeeding" specified in the Baby-Friendly Hospital Initiative, including:

- skin-to-skin contact between mother and baby immediately after birth and initiation of breastfeeding within the first hour of life;

- breastfeeding on demand (that is, as often as the child wants, day and night);

- rooming-in (allowing mothers and infants to remain together 24 hours a day);

- not giving babies additional food or drink, even water, unless medically necessary;

- provision of supportive health services with infant and young child feeding counselling during all contacts with caregivers and young children, such as during antenatal and postnatal care, well-child and sick child visits, and immunization; and

- community support, including mother support groups and community-based health promotion and education activities.

Breastfeeding practices are highly responsive to supportive interventions, and the prevalence of exclusive and continued breastfeeding can be improved over the course of a few years.

### **Complementary feeding**

Around the age of 6 months, an infant's need for energy and nutrients starts to exceed what is provided by breast milk, and complementary foods are necessary to meet those needs. An infant of this age is also developmentally ready for other foods. If complementary foods are not introduced around the age of 6 months, or if they are given inappropriately, an infant's growth may falter. Guiding principles for appropriate complementary feeding are:

continue frequent, on-demand breastfeeding until 2 years of age or beyond;

practise responsive feeding (for example, feed infants directly and assist older children. Feed slowly and patiently, encourage them to eat but do not force them, talk to the child and maintain eye contact);

practise good hygiene and proper food handling;

start at 6 months with small amounts of food and increase gradually as the child gets older;

gradually increase food consistency and variety;

increase the number of times that the child is fed: 2–3 meals per day for infants 6–8 months of age and 3–4 meals per day for infants 9–23 months of age, with 1–2 additional snacks as required;

use fortified complementary foods or vitamin-mineral supplements as needed; and

during illness, increase fluid intake including more breastfeeding, and offer soft, favourite foods.

Feeding in exceptionally difficult circumstances

Families and children in difficult circumstances require special attention and practical support. Wherever possible, mothers and babies should remain together and get the support they need to exercise the most appropriate feeding option available. Breastfeeding remains the preferred mode of infant feeding in almost all difficult situations, for instance:

### **low-birth-weight or premature infants;**

mothers living with HIV in settings where mortality due to diarrhoea, pneumonia and malnutrition remain prevalent;

adolescent mothers;

infants and young children who are malnourished; and

families suffering the consequences of complex emergencies.

### **HIV and infant feeding**

Breastfeeding, and especially early and exclusive breastfeeding, is one of the most significant ways to improve infant survival rates. While HIV can pass from a mother to her child during pregnancy, labour or delivery, and also through breast-milk, the evidence on HIV and infant feeding shows that giving antiretroviral treatment (ART) to mothers living with HIV significantly reduces the risk of transmission through breastfeeding and also improves her health.

WHO now recommends that all people living with HIV, including pregnant women and lactating mothers living with HIV, take ART for life from when they first learn their infection status.

Mothers living in settings where morbidity and mortality due to diarrhoea, pneumonia and malnutrition are prevalent and national health authorities endorse breastfeeding should exclusively breastfeed their babies for 6 months, then introduce appropriate complementary foods and continue breastfeeding up to at least the child's first birthday.

## **WHO response**

WHO is committed to supporting countries with implementation and monitoring of the “Comprehensive implementation plan on maternal, infant and young child nutrition”, endorsed by Member States in May 2012. The plan includes 6 targets, one of which is to increase, by 2025, the rate of exclusive breastfeeding for the first 6 months up to at least 50%. Activities that will help to achieve this include those outlined in the “Global strategy for infant and young child feeding”, which aims to protect, promote and support appropriate infant and young child feeding.

UNICEF and WHO created the Global Breastfeeding Collective to rally political, legal, financial, and public support for breastfeeding. The Collective brings together implementers and donors from governments, philanthropies, international organizations, and civil society. The Collective’s vision is a world in which all mothers have the technical, financial, emotional, and public support they need to breastfeed.

WHO has formed the Network for Global Monitoring and Support for Implementation of the

International Code of Marketing of Breast-milk Substitutes and Subsequent Relevant World Health Assembly Resolutions, also known as NetCode. The goal of NetCode is to protect and promote breastfeeding by ensuring that breastmilk substitutes are not marketed inappropriately. Specifically, NetCode is building the capacity of Member States and civil society to strengthen national Code legislation, continuously monitor adherence to the Code, and take action to stop all violations.

In addition, WHO and UNICEF have developed courses for training health workers to provide skilled support to breastfeeding mothers, help them overcome problems, and monitor the growth of children, so they can identify early the risk of undernutrition or overweight/obesity.

WHO provides simple, coherent and feasible guidance to countries for promoting and supporting improved infant feeding by HIV-infected mothers to prevent mother-to-child transmission, good nutrition of the baby, and protect the health of the mother.

## NESTLÉ AND FONTERRA INCENTIVIZE NEW ZEALAND'S DAIRY FARMERS

DEC 23, 2023

<https://dairynews7x7.com/nestle-and-fonterra-incentivize-new-zealands-dairy-farmers-to-combat-climate-change/>



**2**1 Dec 2023 — Nestlé and Fonterra have penned a new agreement that will see dairy farmers paid more to enhance on-farm sustainability when they achieve one of the three levels of Fonterra's "The Co-operative Difference" framework during the 2023/24 season.

The move is poised to propel Fonterra's ambition of being "net zero" by 2050, with 2030 targets including a 30% intensity reduction in on-farm emissions.

"The Co-operative Difference is about getting ready for emerging issues that are either opportunities to create new value or risks to existing value. It provides farmers with the confidence to invest in farms at a pace that works for them and their business," a Fonterra spokesperson tells Food Ingredients First.

"We want to help every Fonterra farmer achieve good farming practices, which contribute to improved outcomes for soil health, water quality, biodiversity, animal well-being and emissions reduction."

The additional cash injection by Nestlé to Fonterra's farmers is projected to be approximately 1- 2 cents per kg of milk solids (kgMs). The amount will reportedly depend on the number of farmers who meet the three levels of the framework.

"The additional payment for the 2023/24 season funded by Nestlé will be shared between Fonterra farmers who achieve any level of the framework," the spokesperson tells us.

Farmer incentives are calculated based on a milk payment parameter similar to the one used for milk's fat and protein. The partnership between Fonterra and Nestlé was first announced last December. The companies joined hands on the project to help reduce New Zealand's dairy farm emissions by 30% by mid-2027 and net zero carbon emissions in ten years.

### Uplifting farmers

Fonterra's Co-operative Difference framework lays out the farming and business practices that will reportedly help farmers stay at the forefront of quality, safety and sustainability.

Dairy farmer Greg Langman states: "Sustainability is going to be the thing of the future, so the sooner people get into it, the more lead-in time they will have to modify their farming practices and at-risk areas on their farm."

The process starts with participating farms undergoing verification from June to May the following year.

From July to September, they are required to submit farm dairy records, followed by confirmation of the farm's performance that season through a Farm Insight Report.

Consequently, dairy farmers receive incentives in the year's final retro payment. The amount can differ slightly between farms depending on milk solids, relative to the co-op average.

The approach rewards farmers at three levels:

**Te Pūtake** ("The start of the journey"): Farms who meet and verify the achievements for co-op and prosperity (food safety practices and procedures), environment (farm environment plan), animals (animal well-being plan) and people (100% completion of the foundation level of DairyNZ Workplace 360 assessment) are paid 7 cents per kgMs on all milk supplied.

**Te Puku** ("The midpoint"): The farm must achieve milk quality excellence for at least 30 days during the season. Farmers get 3 cents per kgMs on all qualifying milk.

**Te Tihi** ("The Summit"): The level provides non-financial recognition for those in the co-op, providing the highest quality milk for at least 90% of days supplied in the season.

A milk payment parameter calculates the amount to be paid using the exact mechanism used to value milk's fat and protein components.

The co-operative uses these guidelines to ascertain the specific value of each farm's milk.

"The number of farmers achieving The Co-operative Difference helps to illustrate how successful it has been," Fonterra's spokesperson notes, adding that in the 2021/22 season, 72% of Fonterra farmers achieved at least Te Pūtake, which rose to 83% in 2022/23.

#### Mission mitigate emissions

A recent FAO report warns that global livestock emissions will reach nearly 9.1 gigatons of CO<sub>2</sub> equivalent by 2050 without interventions and productivity gains.

Direct emissions, including methane from enteric fermentation by ruminants and nitrous oxide from manure management systems, comprise 60% of the sector's total emissions.

Land use changes associated with feed production are other contributors.

Enteric fermentation and nitrous oxide from manure management systems reportedly comprise 60% of the dairy sector's total emissions (Image credit: Fonterra). Milk production reportedly contributes to 30% of global greenhouse gas (GHG) emissions, urging the dairy industry to cut down methane emissions on their farms. In a significant move, key dairy players at the recently concluded COP28 in Dubai pledged to monitor their methane emissions.

Meanwhile, a Nestlé spokesperson tells us that the company prioritizes tackling GHG emissions.

"We are working on a range of actions to reduce and mitigate dairy emissions including projects related to cattle feed and the diet and digestion of cows, herd management, switching to more renewable sources of energy on farms and better management of manure," they say.

The FMCG giant is also turning to regenerative agriculture and emission cuts, with a 1.2 billion Swiss Francs (~US\$1.4 billion) investment in these efforts by 2025. It further plans to source 50% of its ingredients through regenerative agriculture by 2030.

Nestlé New Zealand CEO Jennifer Chappell says the move will "encourage even greater action by farmers, researchers and policymakers" to support a just transition for the dairy industry.

"This will, in turn, help the industry and dairy farmers make the most of the economic opportunities presented by the shift to lower emissions."

#### Policymakers' impact

Policies are crucial in fostering sustainable farming practices, the Nestlé spokesperson tells us.

"Policy is playing an important role — as shown by the significant increase in attention paid to



methane emissions at COP28 — to help improve farm economics and ensure changes are both financially and environmentally sustainable.”

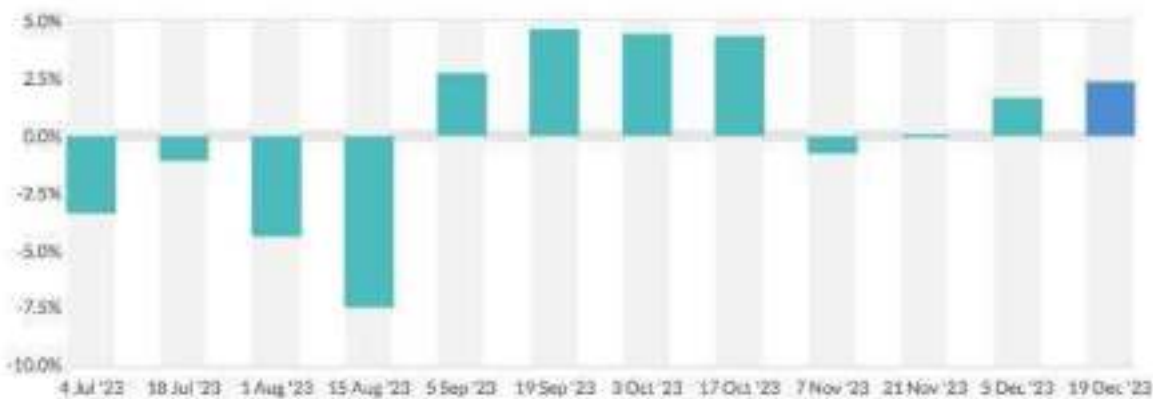
“Success in addressing dairy emissions relies on effective partnerships between policy makers, food companies, retailers and farmers, helping meet consumer demand in a more sustainable way.”

## POSITIVE GDT RESULT AN EARLY CHRISTMAS PRESENT FOR FARMERS

DEC 22, 2023

<https://dairynews7x7.com/positive-global-dairy-trade-result-an-early-christmas-present-for-farmers/>

Change in GDT Price Index



**F**armers will be feeling a little more festive this morning, as the latest Global Dairy Trade auction, held overnight, rose 2.3 per cent across the board.

It’s the second consecutive positive result, with the index gaining 1.6 per cent on December 6, after a flat November 22 auction.

On the up was whole milk powder, which climbed 2.9 per cent to an average of US\$3207/MT.

On the slide was skim milk powder – Fonterra’s second-biggest reference product – which dipped 1.3 per cent to an average of US\$2620/MT and mozzarella – which was offered for the first time last auction – down 1.1 per cent to an average of US\$3960/MT.

Meanwhile, butter and cheddar were the stars of this auction.

Cheddar bounced an impressive 6.9 per cent to an average of US\$4265/MT, a welcome return to form after plunging 9.7 per cent to US\$3637 a tonne in November.

However, butter stole the show with a whopping 9.9 per cent rise to an average of US\$5458/MT.

Anhydrous milk fat rose slightly – up a modest 0.2 per cent to an average of US\$5578/MT, while butter milk powder indices were not available.

Global Dairy Trade Event 345 concluded with the GDT Price Index up 1.6%

**Key Results\***

AMF index unchanged, average price US\$5,573/MT (€5,128/MT)  
 Butter index up 0.7%, average price US\$4,936/MT (€4,542/MT)  
 BMP index up 2.8%, average price US\$2,387/MT (€2,196/MT)  
 Ched index up 9.7%, average price US\$3,986/MT (€3,668/MT)  
 LAC index up 5.3%, average price US\$793/MT (€730/MT)  
 MOZZ index not available, average price US\$4,005/MT (€3,685/MT)  
 SMP index up 1.2%, average price US\$2,671/MT (€2,458/MT)  
 WMP index up 2.1%, average price US\$3,104/MT (€2,856/MT)

A total of 27,379 MT of product was purchased by 108 successful bidders, compared to 29,559 MT and 123 winning bidders last time.

On December 7, Fonterra raised its forecast farmgate milk price for 2023/24 – to a range of \$7.00–\$8.00 per kgMS, with a midpoint of \$7.50.

This is 25 cents up on Fonterra’s previous \$7.25 midpoint, announced on October 9, with a range of \$6.50–\$8.00 per kgMS.

This followed downgrades on August 18 to between \$6.00 and \$7.50 per kgMS, with a midpoint of \$6.75, and August 4 of between \$6.25 to \$7.75 per kgMS.

Jarden’s Head of Derivatives, Mike McIntyre said the auction prices showed “a return to a healthier level” following an almost ten-year low earlier this season.

**FEEDING THE WORLD IS MORE IMPORTANT THAN TACKLING CLIMATE CHANGE**

DEC 22, 2023

<https://dairynews7x7.com/feeding-the-world-is-more-important-than-tackling-climate-change/>



**A**s the world’s food industries took center stage at COP28 in Dubai, focus on the dairy industry’s contribution to the process of greenhouse gas reduction is getting the reasoned consideration it deserves.

As dairy farmers, we also know that our product is used to create a wide array of nutritionally dense foods, beverages, and ingredients

that nourish consumers in the U.S. and around the world. We also listened carefully in September to the U.N. General Assembly, which highlighted the dramatic increase in global hunger and malnutrition, all greatly exacerbated by war, the impacts of climate change, and supply chain disruptions.

Make no mistake: Trade has never been more important than it is now to ensure those in need receive proper nutrition as inexpensively and expediently as possible. Criticism that food trade contributes to climate change is in short, overblown. Data indicates that food transport is a small contributor to global emissions and focusing on so-called “food miles” obscures a multitude of factors that can impact a product’s carbon footprint, such as land use, production practices, and storage. New barriers to trade set up to achieve indiscriminate reductions will hurt global nutrition.

A 2022 study in the journal *Nature* found that restricting trade would worsen the impacts of climate change on hunger, increasing the prevalence of undernourished people by up to 47%. In contrast, that same study found that reducing barriers to trade would partially alleviate climate change’s impact on hunger, decreasing climate-related malnourishment by up to 64%.

And dairy is not just any product—few other foods pack the nutritional punch of dairy. In the U.S., milk, cheese, and yogurt are top sources of essential nutrients in children’s diets: protein, calcium, phosphorus, magnesium, potassium, and vitamins A, B12, D, and riboflavin.

Importantly, the North American dairy sector, where the U.S. is the primary milk producer, reduced greenhouse gas (GHG) emissions intensity (emissions per gallon of milk produced) by 2.2% per year from 2005 to 2015 even as milk production increased by 2.1%. A major national initiative with the Foundation for Food and Agriculture Research (FFAR) that attracted \$30 million of funding from food industry partners and the foundation aims to accelerate our industry’s emission-reduction efforts toward the 2050 endpoint of GHG neutrality.

And we haven’t stopped striving to improve since. Working together with partners across the country, we have taken several concrete steps toward reaching our industry-wide goal of GHG neutrality by 2050. This includes however is not limited to investing in research and

pilot initiatives that will uncover new scalable practices and technologies that can increase waste recycling, water reuse, and energy reductions.

We know that we, like every industry, must move faster and at a larger scale on our emissions reduction work. We are not perfect—but we are devoting ever more effort and resources to achieve our emissions reduction goals while balancing that with the critical global needs for food and high-quality nutrition.

Because those goals are industry-wide, farms of varying sizes and across the different climates of the United States are currently testing new tools, tactics, and technologies that will work for their operations.

Achieving our ambitious goals will no doubt require many new tools in the toolbox. We are, for example, conducting research into soil management practices that can help improve productivity, reduce on-farm GHG emissions, increase the potential of soil to store carbon from the atmosphere and enhance water quality by reducing runoff.

Crucially, the tools that we need to achieve our sustainability goals must be economically viable. Family farms are family businesses. We are making the right choices, but we must also think about the economic viability of our decisions for today—and for future generations.

Fortunately, we believe it can be done. Already today, new revenue streams associated with more sustainable production practices are allowing farmers to adopt innovative practices and technologies in ways that are cost-neutral or profitable.

And that brings us back to trade. When we trade, we not only trade in products. We trade in ideas. Our trade relationships create a channel to exchange knowledge about U.S. dairy sustainability and dairy’s nutrient density—all those technologies, tools, and practices we are

developing and all that research on dairy nutrition.

We were in Dubai for COP 28 this year to highlight both those facts and to share the U.S. dairy industry's ongoing efforts to further reduce greenhouse gas (GHG) emissions while playing an increasingly large role in meeting global nutrition needs and providing food security. One critical component of that is trade.

Throughout the conference, we made the case as strongly as possible that open trade is essential to ensure the rapid and effective transfer of knowledge and make sure that sufficient nutrient-dense food is available for the people who need it most.

The planet has no time to lose in applying everything we have learned collectively to resolve the climate and hunger challenges. We must be sensible in addressing these two interrelated calls to action in a way that does not hurt one at the expense of the other.

## ARE LOW-FAT DAIRY PRODUCTS REALLY HEALTHIER?

DEC 19, 2023

<https://dairynews7x7.com/are-low-fat-dairy-products-really-healthier/>



Scan the dairy case of any grocery store, and you'll find rows upon rows of products with varying levels of fat. Nonfat, low-fat, whole: What's the healthiest option?

If you consult the U.S. dietary guidelines or health authorities like the American Heart Association or the World Health Organization, the answer is clear: Choose a fat-free or low-fat version.

This recommendation stems from the idea that full-fat dairy products are high in saturated fats, so choosing lower-fat versions can reduce your risk of heart disease, said Dr. Dariush Mozaffarian, a cardiologist and professor of medicine at Tufts University.

But that guidance goes back to 1980, when the first edition of the Dietary Guidelines for Americans was published, he said. And since then,

most studies on the health effects of dairy fat have failed to find any benefits of prioritizing low-fat versions over whole, Dr. Mozaffarian said.

What seems to be more important than the level of fat, he added, is which dairy product you choose in the first place.

### What the research suggests

In studies that have surveyed people about their diets and then tracked their health over many years, researchers have found associations between dairy consumption and lower risks of certain conditions, such as high blood pressure, cardiovascular disease and Type 2 diabetes, Dr. Mozaffarian said.

Such benefits, he added, were often present regardless of whether people chose reduced-

fat or full-fat yogurt, cheese or milk. And though full-fat dairy products are higher in calories, studies have found that those who consume them aren't more likely to gain weight.

In one study published in 2018, for example, researchers followed 136,000 adults from 21 countries for nine years. They found that, during the study period, those who consumed two or more servings of dairy per day were 22 percent less likely to develop cardiovascular disease and 17 percent less likely to die than those who consumed no dairy at all. Notably, those who consumed higher levels of saturated fat from dairy were not more likely to develop heart disease or die.

In another large analysis, also published in 2018, researchers pooled the results from 16 studies involving more than 63,000 adults. They found that, across an average of nine years, those who had higher levels of dairy fats in their blood were 29 percent less likely than those with lower levels to develop Type 2 diabetes.

This finding suggests that there may be a benefit to consuming dairy fat rather than avoiding it, Dr. Mozaffarian said.

Of course, these studies can't prove that dairy products themselves reduce certain risks of disease. That would require long-term clinical trials, which haven't been conducted, Dr. Mozaffarian said. But shorter-term trials have shown that consuming dairy products, including full-fat dairy, lowered the blood pressure of participants and did not increase weight or raise levels of LDL, or "bad cholesterol" — again suggesting that dairy fat is not harmful to heart health.

### **Why dairy fats could be good for you**

There are several possible explanations for why dairy fats may not be as harmful as previously thought — and may even be healthful, said Dr. Ronald Krauss, a professor of pediatrics and medicine at the University of California, San Francisco.

Among the various types of saturated fats that can be found in foods, dairy products contain certain ones that appear to be neutral or beneficial for health, Dr. Krauss said, including those linked to reduced risks of Type 2 diabetes and coronary heart disease.

Milk fat is also naturally packaged in a unique structure called the milk fat globule membrane, said Marie-Caroline Michalski, a research director at the French National Research Institute for Agriculture, Food and the Environment. Components of this structure can help bind cholesterol in the digestive tract, potentially improving blood cholesterol levels.

It's also becoming clear that certain types of dairy foods may be better for you than others, Dr. Michalski said.

Yogurt and cheese, for instance, appear to be most associated with health benefits. This may be because both are fermented foods, Dr. Michalski said, which can supply good bacteria to your gut. They also contain other beneficial molecules made during fermentation, including vitamin K, which is linked to heart health, Dr. Mozaffarian said.

Harder cheeses like Cheddar and Parmesan also seem to result in a more gradual absorption of fats into the blood than softer cheeses and butter, which can help you feel fuller longer, Dr. Michalski said.

### **Advice for the dairy aisle**

Penny Kris-Etherton, a professor emeritus of nutritional sciences at Pennsylvania State University, said an independent panel of nutrition experts is currently reviewing the evidence on how saturated fat consumption affects cardiovascular disease risk. And that could lead to upcoming changes to dairy food recommendations in the United States, she said.

Until then, she thinks it's best to aim for three servings of dairy per day as part of a balanced diet, as is recommended by the current dietary guidelines. Based on the most recent dairy fat

data, however, it's probably OK if one or two of those servings are whole-fat milk, yogurt or cheese, she said, noting that more than that could add up to too many calories.

Dr. Mozaffarian suggests incorporating at least one or two servings of yogurt and cheese per day, given these foods' health benefits — preferably unsweetened versions to avoid added sugar.

As for what fat content you should go for, "choose whatever you like," Dr. Mozaffarian said. Some studies suggest that there may be a benefit of consuming full-fat dairy products, "but I don't think the evidence is convincing enough yet to make that a dietary recommendation," he added.

Dr. Michalski prefers eating plain, whole fat yogurt; when you remove the natural fats, you

lose some vitamins, such as vitamins A and D, as well as the "pleasure" and good texture, she said.

Instead of butter, Dr. Kris-Etherton encourages people to use plant-based oils like olive, canola or soybean oils, or margarines made from the same oils.

Butter and cream do appear to raise blood cholesterol levels more than other sources of dairy fat, Dr. Krauss said, and he recommends limiting them if you have high cholesterol.

And while there's not good evidence that low-fat dairy products are a healthier choice for everyone, Dr. Krauss said, people respond differently to different foods. If you have high blood cholesterol, he added, it's worth discussing your dairy choices with your doctor.

## GLOBAL MILK PRODUCTION CONTRACTING, ANALYST SAYS

DEC 19, 2023

<https://dairynews7x7.com/global-milk-production-contracting-analyst-says/>



**G**lobal dairy demand is holding up, but milk production is starting to contract, a dairy analyst says.

Weather conditions are influencing production in Australia and the European Union, and production growth in Oceania and Europe is challenged by new environmental regulations.

“We’re starting to see some headwinds to long-term growth,” Dustin Winston, dairy analyst with StoneX, said during the University of Idaho Ag Outlook Seminar.

In the U.S., milk production was below year-earlier levels July through November, according to USDA.

### **Cow culling**

Dairy cow slaughter was running strong at the beginning of the year, laying the foundation for slower production growth. But the slaughter rate has slowed dramatically in the last few months, he said.

“We will need to keep slaughter levels low moving into 2024 in order to have enough milk to fill the additional processing capacity coming on board at the end of 2024 and into 2025. The herd will need to grow in order to meet the needs of this new capacity,” he told Capital Press.

But growing the herd will take some time because dairy farmers have been culling cows faster than they can be replaced. Although the

U.S. has turned back slaughter levels, USDA has been reporting a decline in the herd over the last several months, which tells him the level of replacement heifers is low, he said.

“Currently, it is very expensive to buy a replacement heifer, but if a farmer needs the cow then there aren’t many options to avoid paying unless they are looking to slim their herd size,” he said.

### **Feed costs**

There’s been a little improvement in the gross margin as a result of lower feed costs. Idaho’s feed costs have come down and are looking flat, with a gross margin of about \$6 to \$7 per hundredweight of milk, he said.

The Class III milk price is increasing and is about \$18 to \$18.50 cwt. now in the futures market. Components in Idaho’s milk bring an additional \$3 cwt, so milk prices in Idaho are about \$21 to \$22 cwt., he said.

“I expect margins to continue to improve in 2024 as feed costs are likely to stay at these levels given the large (corn) crop expected globally. We do expect milk prices to improve a bit as well,” he said.

With milk supply a little short and new capacity coming on, he expects a bit of a bidding war on milk.

### **Dairy demand**

Domestic demand has been holding up, and foreign buyers will be looking to the U.S. in the first half of the year because U.S. prices are the lowest in the global market, he said.

He expects U.S. milk production to grow in 2024 if margins improve to support farmers' interest in growing. Global milk production might lag a bit with constricted growth in Europe and New Zealand, he said.

## CONGRESS PASSED THE WHOLE MILK FOR HEALTHY KIDS ACT OF 2023

DEC 19, 2023

<https://dairynews7x7.com/house-of-representatives-passed-the-whole-milk-for-healthy-kids-act-of-2023/>



The Agriculture Department again lowered its milk production forecasts for 2023 and 2024 in the latest World Agriculture Supply and Demand Estimates report. The 2023 forecast was reduced from last month due to slower expected growth in milk per cow. Production in 2024 was lowered due to lower milk cow numbers and reduced milk per cow.

In politics, the House of Representatives by a 330 to 99 vote margin passed the Whole Milk for Healthy Kids Act of 2023, a bill that would allow for whole and reduced-fat varieties of milk to once again be served in school cafeterias.

Michael Dykes, D.V.M., president and CEO of the International Dairy Foods Association, praised the measure and called for swift action on the companion bill in the Senate "so that schools can once again provide children with a wide variety of milk options that deliver essential nutrients and meet their individual needs, whether that be whole or 2%, low-fat, or lactose-free milk."

National Milk President and CEO Jim Mulhern also gave the measure a thumbs up, stating "Milk's unique nutritional profile gives it an unparalleled role in providing kids the nutrients they need. Expanding the milk schools can choose to serve to include 2% and whole is a common-sense solution that will help ensure kids have access to the same healthful milk options they drink at home."

2023 production and marketings were estimated at 226.9 and 225.9 billion pounds respectively, down 200 million pounds on both from a month ago. If realized, both would be up 400 million pounds or 0.2% from 2022.

2024 production and marketings were projected at 229.0 and 228.0 billion pounds respectively, down 1 million pounds on production and 1.1 million pounds lower on marketings. If realized, 2024 production would be up 2.1 billion pounds or 0.9% from 2023.

The fat basis import forecast for 2023 was raised due to higher imports of cheese. Skim solids imports were lowered due to fewer shipments of milk protein products. The fat basis



export forecast was lowered due to lower butter exports. The skim-solids export forecast was raised due to higher whey product shipments which more than offset the lower expected nonfat/skim powder.

The 2024 import forecast was raised on a fat basis but lowered on a skim-solids basis. Fat basis exports were lowered for 2024 on lower expected butter shipments, while a higher skim-solids basis forecast reflects higher nonfat/skim powder and whey product exports.

Cheese and butter price forecasts for 2023 were lowered while the nonfat dry milk (NDM) price was raised. Whey was unchanged.

The Class III and Class IV milk price forecasts were lowered due to lower expected cheese and butter prices. The 2024 cheese price forecast was lowered, while butter, NDM, and whey prices were raised. The Class III price forecast was lowered due to lower cheese prices. The Class IV price forecast was raised due to higher butter and NDM price forecasts, according to the WASDE.

The Class III price is expected to average \$17.05 per hundredweight in 2023, down a nickel from last month's estimate, and compares to \$21.96 in 2022 and \$17.08 in 2021. The 2024 average was estimated at \$16.85, down 85 cents from last month's estimate.

The 2023 Class IV was projected to average \$19.10, down a dime from a month ago, and compares to \$24.47 in 2022 and \$16.09 in 2021. The 2024 average was projected at \$18.90, up a nickel from last month's estimate.

Looking at the crop side of the report, the U.S. corn outlook is for higher exports and lower ending stocks. Exports were raised 25 million bushels to 2.1 billion reflecting the pace of sales and shipments to date. Corn ending stocks were reduced 25 million bushels to 2.1 billion. The season average corn price was unchanged at \$4.85 per bushel.

Soybean supply and use projections were unchanged from last month but supplies will

likely remain tight, says USDA. The U.S. season average soybean price forecast was unchanged at \$12.90 per bushel. Soybean meal was increased \$10.00 to \$390.00 per short ton, and the soybean oil price was forecast at 57 cents per pound, down 4 cents.

Checking Chicago as traders anticipated Monday's November Milk Production report, CME block cheddar closed the third Friday of December at \$1.52 per pound, down 6 cents on the week, lowest since December 1, and 45.75 cents below a year ago when it dropped almost 12 cents.

The barrels finished Friday at \$1.45, 10.50 cents lower, 29 cents below a year ago when they plunged 21 cents and are 7 cents below the blocks. CME sales totaled 9 loads of block on the week and 27 of barrel, 11 on Friday alone.

Midwest cheesemakers tell Dairy Market News (DMN) that milk is available, allowing them to run steady production. Spot milk prices ranged from \$4 under to \$1 over Class. Volumes are not excessive, but some sellers are offering milk at below Class ahead of the end of year holidays. Demand is seasonally steady for American and Italian type cheeses. Softening demand has contributed to a steeper decline in CME prices for barrels than blocks, according to DMN.

Western retail cheese demand remains steady while food service remains steady to moderate. Price competitiveness of domestic cheese has improved but still has not manifested into strengthening moderate export demand.

StoneX says "Supply remains constrained with milk production running weak. U.S. production was much weaker than forecast in October, down 0.5%. The biggest surprise was production per cow which is below trend by a record amount," says StoneX. "Milk production and production per cow remain well below a year ago in California and there isn't any sign that they are improving quickly, so that will be a drag on total U.S. production even if the rest of

the country does improve in coming months.” That said, schools are closing for the holidays and thus pushing more milk into manufacturing.

Milk production also slowed more than expected in Europe during September and October, says StoneX, and should remain at, or below year ago levels through the first quarter. Production in Argentina is also down.

“U.S. Cheese inventory in November was up 1.3%, and the market was about 18 cents lower than you would expect with inventories up that much,” says StoneX. “Either inventories for November are bigger than expected or the market was really undervalued in November. To fully justify a \$1.60 block price for December, inventory would need to be up about 3.3%. It is possible that inventory isn’t up that much and the market is still just running weak relative to the fundamentals for other commercial reasons. Whichever way you cut it: at present it seems that U.S. spot cheese prices are undervalued,” says StoneX.

CME butter fell to \$2.46 per pound Wednesday, lowest since June 30, but it closed Friday at \$2.49, down 18 cents on the week, ending three weeks of gain, and is 36.50 cents below a year ago. There were 8 loads sold on the week.

Central cream is “looser,” says DMN, and some butter makers say it’s plentiful. Some anticipate heavy Class I milk orders will largely slow down as schools close for the holidays. Churning and micro-fixing will keep pace with much of the past month. Plants report strong to steady production, says DMN.

Western cream volumes have improved along with strengthened average butterfat levels in milk. Butter makers anticipate more milk clearing to Class IV in coming weeks as bottling demand declines with breaks at educational institutions. Although this has strengthened bulk butter production schedules, bulk butter availability is on the tight end, says DMN. Domestic

demand remains strong to steady while demand from international buyers remains moderate.

Grade A nonfat dry milk closed Friday at \$1.16 per pound, a half-cent lower on the week and 19 cents below a year ago, on 6 sales put on the board.

Dry whey saw a Friday close at 39.50 cents per pound, unchanged on the week but 6 cents below a year ago, with 2 sales for the week at the CME.

The Federal Reserve announced that it will leave its benchmark interest rate unchanged. Meanwhile, retail dairy prices continue to improve for consumers, particularly for cheese. The U.S. retail price of cheddar in November was \$5.65 per pound, down 20 cents from October and down 4.8% from a year ago. Butter was down 3 cents from October and 2.6% below last year.

Checking the demand side of the equation, the USDA’s latest data shows cheese utilization is sputtering. October usage totaled 1.2 billion pounds, up 0.8% from October 2022, following two months of loss, and year to date was up just 0.1%.

The increase was led by strong domestic consumption, according to HighGround Dairy (HGD) economist Betty Berning in the December 18 “Dairy Radio Now” broadcast, up 1.1%, and led by other than American type cheese.

HGD points out that “Cheese started 2023 with nice year on year growth in January and February but year to date comparisons fell in every month from March to September.” Exports totaled 78.7 million pounds, down 4.0% from 2022.

Butter utilization totaled 199.8 million pounds, down 0.5% from a year ago, but up 8.8% from September, and up 4.6% year to date. Domestic usage, at 195.5 million pounds, was up 5.6% from a year ago, while exports, at just 4.3 million, were down 72.6%, the lowest since November 2020, according to HGD.

Nonfat dry milk-skim milk powder, at 185.7 million pounds, was down 15.2% from a year ago. HGD says “October was the third consecutive month of a double-digit year over year decrease, as feeble international demand continues to weigh on the commodity.” Exports were down 11.2% and domestic disappearance was down 37.5%, “the lowest mark for the month since 2020.”

Dry whey utilization was up from the prior year despite big losses in the export market, which Berning blamed on African Swine Fever in Asian hog herds and overall poor margins overseas in the hog sector.

“Whey protein concentrate maintained its strength, increasing year over year for the ninth consecutive month, with disappearance at its highest value since 2018, says HGD, as domestic and export consumption grew.” WPC usage, at 55.5 million pounds, was up 33.7%, according to Berning.

Cooperatives Working Together (CWT) member cooperatives accepted 13 offers of export assistance this week that helped capture sales of 1.2 million pounds of American type cheese and 487,000 pounds of cream cheese.

The product is going to customers in Asia and Middle East-North Africa through February and brings CWT’s 2023 exports to 47.2 million pounds of American type cheeses, 1.1 million pounds of butter, 26,000 pounds of anhydrous milkfat, 39 million pounds of whole milk powder and 8.8 million pounds of cream cheese. The products are going to 24 countries and are the equivalent of 816 million pounds of milk on a milkfat basis, according to the CWT.

The December 12 GDT Pulse saw 4.9 million pounds or 99.0% of the total 4.96 million pounds of product on offer sold. The same amount of instant whole milk powder and

38,660 pounds less of regular whole milk powder was sold versus the last Pulse. 5.3 million pounds more SMP on offer was sold this auction.

Dairy cow culling continues to slow. The week ending December 2 saw 55,200 cows go to slaughter, down 5,600 or 9.2% from a year ago. Year to date, 2,863,100 head have been retired from the dairy business, up 54,000 or 1.9% from a year ago.

U.S. milk production is steady to stronger, according to DMN’s weekly update, and starting the upward climb along the seasonal milk production curve. Handlers indicate that component levels in milk output are increasing. Class I demand, along with Classes II, III and IV, was strong to steady as educational institutions were back in session before the Christmas and New Year’s holiday breaks arrive.

Those increasing component levels in milk were reported in the December 13 Daily Dairy Report (DDR) which stated, “For years, high butter prices have encouraged dairy producers to make more butterfat, and they have responded. Producers have filled stalls with more Jerseys and fewer Holsteins, used selective breeding and genomic testing, and tweaked feed rations to boost butterfat tests.”

“These changes have improved productivity and lifted other components, albeit at a slower pace,” the DDR stated. “U.S. butterfat output in the first 10 months of 2023 was up 7.2% compared to January through October 2020. Over the same period, milk output climbed just 2.2%. Protein output jumped 5.2%, and nonfat solids production grew 4.1%,” the DDR stated.

The DDR goes on to point out that the increased component levels help make the case for changes in milk pricing formulas, part of the ongoing hearings to reform the Federal Milk Marketing Order program in this country.

## SENARA EMERGES AS EUROPE'S FIRST CULTURED DAIRY STARTUP

DEC 18, 2023

<https://dairynews7x7.com/blending-tradition-and-innovation-senara-emerges-from-stealth-as-europes-first-cultured-dairy-startup/>



**G**erman startup Senara has emerged from stealth as the first European company making cell-cultured dairy.

With a couple of awards already under its belt, the producer hopes to collaborate with farmers for a more sustainable dairy industry and believes cultivated milk could be a standard supermarket option by 2028.

Based in Freiburg, Senara is the first startup working on cultivated dairy in Europe and is hoping to collaborate with cattle farmers and the milk industry to help them “futureproof their work”, enhance sustainability and efficiency, and develop more inclusive versions of traditional milk.

Founded in 2022, the company has just emerged from stealth and is backed by Purple-Orange Ventures, Positron Ventures, Partners in Clime, Black Forest Business Angels and SquareOne Foods. “We are at the forefront of a significant shift in milk production, leveraging cell-cultivated technology to address global challenges,” says co-founder and CEO Dr Svenja Dannewitz.

### Taking cells from milk, not cows

While French startup Nūmi is also working with cultivated milk, its work is focused on

breast milk. This makes Senara the only European startup developing cultivated dairy, joining a handful of others around the world, including Opalia (Canada) and Brown Foods’

But Senara breaks away from cell-cultivation convention taking cells not from the cows or



other dairy-producing animals themselves, but from the milk they produce. With a selection process that enables the company to choose the most suitable cells, it allows for minimal intervention with the animals and makes for a more efficient production cycle.

This is done through a continuous, high-throughput process that helps bring down costs significantly. The company has devel-



oped a patent-pending custom bioreactor to cultivate and facilitate the growth of dairy cells, which makes it easier to scale up. Senara is already working at pilot scale with a 100-litre bioreactor, which produces milk that has the same nutritional profile as conventional varieties, but in a much more climate-friendly manner. It aims to set up an industrial-scale bioreactor by 2028.

Dannewitz explains that the startup's process "enables us to eat the food we love and aligns with the needs of our planet as well". "Embracing this technology drives scientific progress and holds the potential for a future where milk is both sustainable and beneficial for our health," she says.

The resulting product is free from GMOs or the bacteria and yeasts that normally cause milk to spoil while containing all the essential elements of dairy: lactose, casein, whey and micronutrients.

"It provides nations with a technology which can help them honour the Global Methane Pledge, which involves reducing methane emissions by 30% by 2030 and meeting net-zero commitments," she adds. This is key, given that methane – a gas 28 times more potent than carbon and carrying a more immediate threat – is responsible for 30% of the current increase in global temperatures. And dairy cattle account for 8% of total methane emissions.

One study found that the methane emissions of 15 of the world's largest meat and dairy companies are equivalent to 80% of the entire methane footprint of the EU, Senara's home market. Reducing this gas's presence in the atmosphere – which has more than doubled over the last two centuries – is a crucial step in tackling climate change. The UN reports that human-caused methane emissions can be cut by 45% this decade, which would avert nearly 0.3°C of temperature rises, a critical figure considering we're on track for 3°C.

### **Product and collaboration plans**

Once it reaches scale, Senara aims to develop a range of milk products, including yoghurt and cream. Its ilk can also be used in ice cream and chocolate formulations. Additionally, it can diversify its innovations to cater to different nutritional needs and allergies, such as milk rich in A2 protein or a lactose-free version (which can be produced directly in its bioreactors without any additives). Eventually, it wants to create a whole suite of milks from different animal cells, including goats, buffaloes, sheep, donkeys and bison.

The company has seen some early awards success, having won the MakeltMatter-Award and Best Cell-Based Drink honour at FoodBev's World Cell-Based Innovation Awards 2023. And it was a finalist in the Science Start-Up category for the Falling Walls Award.

One key goal for Senara is blending tradition with innovation. "We want to innovate in collaboration with the traditional players in the dairy sector," says Dannewitz, whose grandparents were farmers. The German startup wants to "reimagine dairy production for the modern era", taking inspiration from cultivated meat companies that are working with conventional producers.

The aim is to integrate cutting-edge tech with the heritage and expertise of established dairy farmers, producing milk that respects both the planet's resources and the time-honoured

techniques of farmers to create a “paradigm shift” for the dairy industry.

Senara is already in talks with other manufacturers to incorporate its cell-cultured milk into their product lines. “Collaboration and deep research are the cornerstones of our story,” said co-founder Dr Philipp Prosseda. “We are working with food technology start-ups around the world.” The startup is working with the University of Hohenheim in Germany, and developing projects with the University of Greenwich and Nottingham in the UK and Stanford University in the US.

“These collaborations are beneficial for us, and it is also our responsibility to collaborate to de-

velop this novel technology,” he added. Speaking of which, Senara is hoping to advance through the EU’s novel foods regulatory process soon. The company anticipates moving into a broader range of cultivated foods within two years and envisions cultivated milk to be a standard shelf option at supermarkets by 2028.

“Life truly comes full circle,” reflects Dannewitz. “I recall my grandparents milking their cows, and now I’m applying my years of scientific experience to make milk – a fundamental nutritional building block – sustainable and accessible for today’s world and future generations.”

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