

DAIRY PULSE



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FORTNIGHT NEWSLETTER

Dairy Pulse 68th Edition (16th to 31st, Aug 2018)



CATOGERIES OF THE EDITION

- * Suruchi Endeavor in Skill/ Entrepreneur Development Domain
- * Indian News
 - > Animal Health/Protection
 - > Marketing
 - > Health/Awareness
 - > Regulatory/Legal
 - > Survey/Report
- * Foreign News



Dairy Pulse 68th Edition (16th to 31st Aug, 2018)

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Suruchi endeavor in Skill/ Entrepreneur Development Domain

➔ *Diploma in Dairy Technology (DDT) in alliance with IGNOU*

Study Center authorized by School of Agriculture
Indira Gandhi National Open University (IGNOU)
Details as below:

Academy of Dairy Skill Development (ADSkID)
Unit of Suruchi Consultants
C-49, Sector-65, Noida U.P – 201307
SC/PSC Code: 39018P
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New admissions are open for July, 2018

➔ Indian Dairy Map 2017 launched on 27th October, at Pune.

➔ Aspiring entrepreneurs might attend our introductory session (Free) on how to set up dairy farm and plant on every 2nd and 4th Saturday of month from 2 PM to 5 PM, Prior registration is must and for that contact our office.

For more information please email on info@suruchiconsultants.com or contact at +91 0120 4320845

➔ *55th Dairy Entrepreneurship Development Program (DEDP) at Suruchi Consultants, C-49, Sec-65, Noida 9th, 10th & 11th Sep, 2018 with Guided Tour to a Dairy Farm plus a milk processing plant.*

For more information please follow the link:

http://www.skilldairy.com/pdf/3_53rd_DEDPBROCHURE.pdf

➔ 3rd Practical Dairy Entrepreneurship Development Program (PDEDP) at Suruchi

Consultants, C-49, Sec-65, Noida on 17th to 22nd Sep 2018.

For more information please follow the link:

http://www.skilldairy.com/pdf/4_2nd%20PDEDP_Brochure.pdf

➔ Suruchi is launching 1st Second Level Dairy Entrepreneurship Development Program (DEDP- Level II) 2018 one week intensive hand on Dairy Farm. Dates will be announced soon.

For more information please email on info@suruchiconsultants.com or contact at +91 0120 4320845

➔ Suruchi is launching 1st Global Dairy Entrepreneurship Development Program (GDEDP) the dates will announce soon.

For more information please follow the link:

http://www.suruchiconsultants.com/pageDownloads/downloads/training/5_1st%20%20GDEDP%20BROCHURE.pdf

➔ Suruchi has launched Online Dairy Entrepreneurship Development Program (ODEDP). It is 12 weeks program. Registrations are open till 15th Sep, 2018 for 4th batch.

WatchVideo: <https://www.youtube.com/watch?v=5iS432VIGc8&t=42s>

For more information please visit on website <http://skilldairy.com/>

6th Regional Dairy Entrepreneurship Development Program (RDEDP) the date and venue will be announced soon

Indian News

Dairy industry rues rising adoption of milk substitutes

23/08/2018

<https://www.thehindubusinessline.com/economy/agri-business/dairy-industry-rues-rising-adoption-of-milk-substitutes/article24762839.ece>



Wants curbs on use and stringent labelling norms

AHMEDABAD, AUGUST 23

The growing presence of dairy analogues — which use cheaper vegetable analogues such as palmolein in the place of real milk fat — is hurting the interests of milk producers.

The dairy industry has raised concerns on the increased penetration of dairy analogues by organised players in off-the-shelf sales and in restaurants.

Most often found in cheese, paneer, khoya, butter and ghee, the dairy analogues are mostly produced from plant processing and create serious implications for not just consumers but also dairy farmers, said industry experts.

The organised market of these categories of dairy products exceeds ₹30,000 crore, and faces a threat from dairy analogues, which are cost-effective due to mechanised manufacturing processes and use of cheap non-milk ingredients.

Consumers can't easily spot analogues as they are named and portrayed as dairy products. In preparations such as pizzas, cheese is among the costliest components, hence the use of analogues helps increase profit margins.

Cheating consumers

"If a dairy product uses vegetable oil in the place of milk fat, it is still edible, but the consumer is cheated. Mostly the consumers aren't aware that they are cheated with such analogues," said Kuldeep Sharma of Suruchi Consultants, a dairy consultant firm.

The Horeca (hotels, restaurants and cafes) segment and quick service restaurants are among the biggest users of dairy analogues, said the experts.

Farmers' interests

The dairy sector has also raised concerns about the violation of farmers' interests, as vegetable fats replacing milk results in lower price realisation for farmers.

“Dairy analogues create unhealthy price competition, making it difficult for us to sell our dairy products,” said RS Sodhi, Managing Director, Gujarat Cooperative Milk Marketing Federation (GCMMF), which markets the Amul brand. “This affects the livelihood of dairy farmers because if we sell our products at a low price (on par with the analogues), we will not be able to pay adequate prices to our milk producers.”

“There should be labelling rules to classify the products. Internationally, a dairy product which is not made from milk fat can’t be labelled and

sold under the dairy product category. As the Indian market is growing, we are hopeful of such regulations in India, too,” said Suruchi Consultants’ Sharma.

GCMMF has made several representations to the Food Safety and Standards Authority of India (FSSAI) to curb the use of analogues and formulate rules for them.

It has also suggested draft rules for packaging and labelling dairy products with distinct colour differentiation to mark out the use of substitutes.

FSSAI may come out with regulations for analogue dairy products

Aug 21, 2018 01:17 PM IST

<https://www.cnbcv18.com/retail/fssai-may-come-out-with-regulations-for-analogue-dairy-products-580531.htm>

There seems to be renewed interest in India's dairy sector with a host of new players making an entry into this space.

While the retail major Future Group has just announced a joint venture with dairy company Fonterra, ITC has also made an entry into the dairy sector.

The growing competition has also increased the presence of analogous dairy products in the market, according to experts. An analogue dairy product is made up of milk solids and vegetable fat and is not considered a pure play dairy product.

To counter the increasing presence of analogous dairy products, companies such as Amul have appealed to the Food Safety and Standards Authority of India (FSSAI) to take note of this growing market. Analogous dairy products are cheaper than pure dairy products and therefore, consumers are buying these.

The absence of labelling regulations that specifically point out the difference between dairy analogues and pure dairy products are missing at this point. Amul believes that this has

had an impact both on the company's income as well as the livelihood of farmers.

Therefore, Amul has sought FSSAI's attention to tackle this issue. Along with bringing about a change in the labelling regulations for such products, the industry is also asking for a new logo to be printed on dairy analogues so that a consumer can distinguish between a dairy and non-dairy product.

Amul has alleged that food items such as cheese, paneer, ghee, butter and other value-added products are being sold under the garb of dairy products, when they are really analogues.

FSSAI has received representations and concerns around the issue of analogues and is examining the matter at present, said people aware of the matter.

Since this is a complex process, the regulator will decide on whether any modifications are required in the labeling regulations of analogous products and this could take a couple of months.

Amul also confirmed that the company has made representations to the FSSAI on the issue of dairy analogues.

Soon, packet labels to tell if food is healthy or not: FSSAI CEO Pawan Agarwal

Aug 23, 2018, 05:15 AM IST

<https://www.dnaindia.com/business/interview-soon-packet-labels-to-tell-if-food-is-healthy-or-not-fssai-ceo-pawan-agarwal-2653448>

The biggest challenge before the food regulator today is to "fight the battle of perception. With mass and social media getting aggressive, the general sense today is that what we eat is far more unsafe than it was a few years ago. The reality may not be so," says Pawan Agarwal, CEO, Food Safety and Standards Authority of India (FSSAI) in an interview with Anjul Tomar and Ashish K Tiwari. FSSAI is working to make sure that the food available in the market is safe for consumption by creating awareness, training businesses and enforcement. It has a big task at its hand as it handles around 10,000-12,000 complaints every month and regulates over 28 lakh small, medium and big food businesses in the country.

What are the key measures instituted by FSSAI towards food safety in the last few years?

We have put in place standards for almost all foods. A food must meet a set of criteria if it is suitable for human consumption. While most of the food standards have been notified, the remaining ones will be notified in the near future. Recently, we released standards on antibiotic and veterinary drug residues as there is a huge concern about its presence in poultry and meat. Honey standards have been notified and will take effect from January next year. Organic food standards have come into force from 1 July. Now, our enforcement officials will take samples of the foods and test them for residues. The businesses will be prosecuted in

case the samples are found to have adulterants or residues beyond permissible limits. We are also getting 6,000 milk samples from organised as well as unorganised markets across 1,100 cities and towns tested, and will release the report by year-end. There is a perception that milk has antibiotics and pesticide residues. Over 250 food laboratories have been notified by FSSAI for testing food. There are over 3,000 food safety field offices under the state governments to carry out inspections and compliance. Recently, we have got an additional close to 500 positions under FSSAI to help us in better enforcement. Next, we are going to build capacities of food businesses so that they can ensure safety by themselves. We have started Food Safety, Training and Certification (FoSTaC) system. Under this, all food businesses need to have at least one person trained and certified as per our standards. Around 40,000 people, out of a total of 3.5 lakh, have been trained so far under this programme. The focus is largely on restaurants, hotel segment, manufacturing and processing units.

How effective have these measures been in ensuring safe food?

The results of these measures are difficult to quantify but these are steps in the right direction. As a regulator, we need to put in place a system. We can't pick up every sample as the entire food ecosystem is very large. Many of these things will take years to get embedded.

What more needs to be done to make food available in the market in packaged form as well as loose completely safe for consumption?

First and foremost, greater public awareness around food safety is needed. Second, training is required to build capacities around food safety in food businesses. Third is to have more effective enforcement. Since we have a large number of businesses to regulate and have small staff, we expect businesses to ensure food safety by themselves. But we do verify that they are meeting that trust or not through inspections, sampling and testing.

There is a significant shift towards healthy eating even in the packaged snacking category. What initiatives are being taken by FSSAI to promote this trend?

We recently came out with eat right movement on July 10 to nudge food businesses to reformulate their products so that they are healthy. Many companies have come forward and pledged to reformulate.

Labelling is another area of concern across packaged foods. What's been done on this front?

We are in the process of developing regulations for front-of-pack labelling to identify food as healthy and not so healthy. The draft is currently with the government for approval. The proposed packaging labels for food will depict if the food is healthy or not in terms of salt, sugar and saturated fat content. The industry has raised some concerns. The entire issue is about thresholds. The industry wants higher threshold levels, while the medical practitioners who deal with public health, World Health Organisation (WHO), Indian Council of Medical Research (ICMR) define some other thresholds. We are trying to understand the concerns raised by industry and may make minor changes, if required, in the proposed regulation. Traffic light labelling can

be used to indicate the status of the contents. Globally, there are many examples. We have not reached a conclusion on this yet.

There is also a major debate on Genetically Modified (GM) foods. How is FSSAI addressing this issue?

We are coming out with regulations on GM foods to regulate this segment. In India, our Food, Safety and Standards Act provides for the role of FSSAI to regulate GM foods. The regulation doesn't mean that we are allowing or disallowing it. Once we have regulations in place, we will be able to take a case-by-case approach. The concerns about GM foods vary across the countries. European Union (EU) has taken a certain view. In North America, a lot of their food is GM food, while Japan imports a lot of GM food.

What's been done on the advent of organic foods and the challenges related to authenticity associated with it? There are loopholes still being exploited by players in the market.

We have created organic food standards based on the existing certification system of National Programme for Organic Production and (NPOP) and Participatory Guaranteed Scheme (PGS). Any food that meets one of these standards gets FSSAI approval. The new standards have become effective from July 1. Organic foods will henceforth carry Jaivik Bharat logo. So with the new standards coming into force, the products can be tested for authenticity and if the products are found to have any pesticide residue above the threshold limits, the manufacturers will be liable to be prosecuted. Earlier standards were not under the law. The punishment for not complying with the food standards varies from six months' imprisonment to life term and a fine of up to Rs 10 lakh.

Overall food adulteration is on a rise despite strict norms put down by FSSAI. Why is this happening?

This is a perception issue. We are making more efforts towards better enforcement and compliance so that people have greater confidence in the food available in the marketplace. However, if more people get caught it doesn't necessarily mean that things have gone worse from bad. As far as penal provisions are concerned, the current laws provide for strict punishment for offenders.

While compliance from branded food players is very high, that's not the case with unbranded players that form a significant part of the food market. Is there a way to make them equally compliant, responsible and accountable for products manufactured by such players?

We are moving towards making regulations and their enforcement more effective through large-scale surveillance and monitoring activities. As far as the law is concerned, it does not make any distinction between branded or non-branded players. The whole effort on building capacity in the food business is around making businesses more responsible from the food safety angle. So that unintentional incidents of food safety while manufacturing, transportation or storage could be avoided.

The food delivery business is also changing drastically in the digital age. How is FSSAI prepared to deal with this change?

We have been proactive on this front. We have come out with regulations for e-commerce platforms a few months ago and are now

working towards its more effective implementation. We have had a series of meeting with the players. The e-commerce players, which include Swiggy, Zomato, Food Panda, Uber Eats, Amazon, Flipkart and BigBasket, are working towards making their platforms fully compliant with FSSAI norms.

The social media platforms are full of posts accusing food and beverage companies of use of ingredients by food companies that are harmful to health. It's very difficult to ascertain the authenticity of such information on various digital platforms. Is FSSAI doing anything on this front to curtail the unnecessary commotion in the general population?

Social media has a lot of fake news, which is a challenge for everyone including us. We monitor social media and take note of any information that requires attention. We do take it up with the companies as well as the local enforcement officials in case any action is warranted. There are these 15-20 posts which are going around and keep repeating. We seek a report from the company involved and advise it to take action if needed. But if the post is generic in nature, it becomes even far more challenging. We have a consumer complaint grievance cell. Ideally, these complaints should come there and we can take proper action. We get around 10,000-12,000 complaints every month. About 70-80% of them are consumer complaints or queries, the rest are licensing related queries from businesses.

FSSAI LAUNCHES 'EAT RIGHT INDIA' MOVEMENT IN UT

Friday, 31 August 2018 | PNS | Chandigarh | in [Chandigarh](#)

<https://www.dailypioneer.com/state-editions/chandigarh/fssai-launches-eat-right-india-movement-in-ut.html>

Food fortification, a safe and cost effective process is a complementary strategy to fight micronutrient deficiencies such as anaemia.

However, the majority of people in the country are unaware of food fortification and its health benefits and the same remains shrouded in myths and doubts.

This was stated by experts during the first-ever media workshop organized by Food Safety and Standards Authority of India (FSSAI) here on Wednesday to engage and sensitize the local media about the importance of food fortification. Other health and nutrition related interventions such as importance of nutrition during the first 1000 days of life, reducing the consumption of foods high in salt, sugar and fat, and food safety were also covered.

The workshop was followed by the state launch of the 'Eat Right India' movement in Chandigarh.

In an attempt to address widespread micronutrient deficiencies such as anaemia, FSSAI has taken this initiative for boosting efforts towards large-scale fortification of food in Haryana, Punjab and Chandigarh.

As per NHFS – IV, almost 76 percent of the female population in Chandigarh suffer from

anaemia – the second highest amongst all states and UTs. Prevalence of anaemia in children (age 6 to 59 months) at 73 percent is highest in Chandigarh amongst all northern states as well.

Pawan Agarwal, CEO FSSAI said, "Chandigarh, like the rest of the country, is fighting a dual burden of malnutrition. Such figures, by no means, serve any justice to the city titled 'The City Beautiful'. Hence, FSSAI has selected Chandigarh to be the first city to launch the 'Eat Right Movement' and to take lead in food fortification related activities."

FSSAI had kick-started a nation-wide public awareness campaign on July 10 called 'Eat Right India' to usher in a 'new food culture' with the right food and dietary choices among citizens.

Notably, Chandigarh has voluntarily started rice fortification through its ICDS and MDM programmes, which caters to approximately one lakh beneficiaries.

Haryana has also introduced fortified wheat flour in its ICDS and PDS programmes as well as fortified vegetable oil in ICDS, MDM and PDS, voluntarily.

On the other hand, Punjab has also geared up to introduce fortified foods in its safety net programmes.

FSSAI holds Chandigarh workshop to highlight importance of fortification

The dairy life: Can pots be loaded with sour cream instead of curd this Janmashtami?

Aug 29, 2018, 10.50 AM IST

<https://economictimes.indiatimes.com/magazines/panache/the-dairy-life-can-pots-be-loaded-with-sour-cream-instead-of-curd-this-janmashtami/articleshow/65588451.cms>

It might seem odd to say that Indians don't appreciate cream. We are the great dairy nation, after all, and about to celebrate it by breaking pots of milk products at Janmashtami.

Yet cream can seem baffling. Butter, ghee, dahi and other dairy products all have an easily understood taste and cooking purpose, but what is the point of this blandly milky liquid? Its medium thick texture is nothing like the grainy malai we remember being skimmed from the top of boiled milk and accumulated in the freezer to be cooked into ghee.

Sour cream is even more puzzling. It looks like thick dahi, but the aftertaste is richer. It is smoother than paneer, softer than ghee, but doesn't get as firm as butter in the fridge. It doesn't feature in traditional Indian cooking yet is often used by Indians abroad. It seems hauntingly familiar yet has only recently started being made and sold commercially by Indian brands like Amul.

One way to understand this is that all cream was sour in the past. In cooler climates milk was kept till cream floated to the top. In those hours bacteria produced small amounts of acid, which helped clot and thicken the cream, and chemicals like diacetyl, which gives a buttery flavour. This cream had a pleasant tanginess that balanced the richness of the fat.



In the heat of India, milk spoils fast, so was either boiled, giving malai with its slightly cooked taste, or made into yoghurt. The fat that rose to form that crust of extra creamy dahi, which is so delicious to skim off and eat, is essentially sour cream. This is why its basic flavour seems so familiar, but in dahi dominated India making cream was not a priority.

The 19th century invention of cream separators, along with refrigeration made producing unsour cream possible. Chefs liked it for adding creamy texture, without tanginess complicating the taste. In pastries people preferred the simple sweetness of whipped cream. Sour cream in coffee tasted rancid, but sweet cream did not.

Sour cream continued to be used, typically in Eastern European food and to complement strong flavours, like caviar or smoked salmon. Immigrants spread the taste around the world but, to keep it safe in large scale food production, it began to be made from sweet cream with added bacterial culture. It was, in a sense, yoghurt made from cream.

In his stimulating tract 'Curry: Reading, Eating and Race (Exploded Views)' Naben Ruthnum, a Canadian writer of Mauritian-Indian ancestry, writes of making curry with sour cream, something his parents would never do: "Yogourt, sure, but not sour cream." The diaspora adapts curry to easily available ingredients, and the results can be worth importing to India.

Sour cream is better than butter on a bowl of hot maa-ki-daal, less greasy and with a nice acid edge. It's equally good on jalebis. Perhaps this Janmashtami pots could be loaded with sour cream, for a taste that is both traditional yet deliciously remade modern.

FSSAI exempts makers of iodised salt from declaring +F logo on labels

Dairy company issued notice over wrong production date

Posted at: Aug 29, 2018, 12:09 AM; last updated: Aug 29, 2018, 12:09 AM (IST)

<https://www.tribuneindia.com/news/jammu-kashmir/dairy-company-issued-notice-over-wrong-production-date/644224.html>

A well-known dairy company in Kashmir — Khyber Milk — is in the dock after its cups of curd available in the market where found with the manufacturing date of the next month.

The company, however, said it was a printing error.

The picture of the curd cups with the manufacturing date of September 1, 2018, which is three days away, was widely shared on the social media. Locals have raised questions on the product and its quality.

Meanwhile, a show-cause notice has been issued to the company by the District Magistrate, Srinagar.

"The government should take strict action against the company because it is a serious health concern," said Riyaz Ahmad, a city resident.

The Khyber Milk was in the news in 2016 for using detergent in its milk products. The government had then ordered a recall of its dairy products and directed that they should not be supplied for some time.

Health Officer, Srinagar Municipal Corporation, Javed Qazi said strict action would be taken against such companies. "This is not good for the health of people. We will take strict action against the company if found guilty," he said.

Chairman and Managing Director of Khyber Agro Farms, Abdul Rauf, however, said it was a printing mistake and they had recalled the products from the market.

Commissioner, Food Safety, J&K, Kabir Dar said they had initiated action to check the quality control and printing mechanism of the company.

Parag Milk eyes 10% market share in fresh milk in Delhi-NCR

Aug 28, 2018, 04.08 PM IST

<https://www.tribuneindia.com/news/jammu-kashmir/dairy-company-issued-notice-over-wrong-production-date/644224.html>

Parag Milk Foods, which today launched the fresh milk category, is targeting a 10 per cent market share in Delhi-NCR from this segment in the current fiscal year, a top executive said.

The fresh milk category will be under the company's Gowardhan brand.

"We are planning to expand our footprint in the Delhi and NCR region in the fresh milk category. We are targeting a 10 per cent market share in the region in the fresh milk segment in the next eight months (August-March)," Parag Milk Foods chairman Devendra Shah told PTI.

The company today also commenced commercial operations of its Sonapat plant, which it bought from Danone in April.

Shah said the company plans to reach out to the regions within 250-300 km of the Sonapat plant.

The fresh milk market in Delhi-NCR is close to Rs 1,000 crore, according to him.

"North is one of the key priority markets for us. Dairy products consumption is the highest in this region and this expansion will allow us to allow

cow's milk reach Delhi-NCR and neighbouring regions," Shah said, adding that currently, 90 per cent of the fresh milk supply in the region is buffalo milk.

Further, he said, the Sonapat facility has a processing capacity of one lakh litre per day and depending on the demand the company can increase it up to three lakh litre, going forward.

"We expect to reach full capacity of three lakh litre by the end of this financial year," said Shah.

In the coming weeks, besides fresh milk, this facility will also manufacture products including flavoured milk, butter milk, lassi, among others.

"We will begin to supply these products to the north and east markets from our Sonapat plant soon," he added.

Parag Milk Foods, established in 1992, is a private dairy FMCG company with pan-India presence.

It has its manufacturing facilities at Manchar in Maharashtra and Palamner in Andhra Pradesh.

Flood pours cold water over milk production target

Every day, Kerala laps up about 87 lakh litres of milk. Production had increased to a stage where the state was meeting 80 per cent of the demand-supply internally.

Published: 28th August 2018 06:52 AM

<http://www.newindianexpress.com/states/kerala/2018/aug/28/flood-pours-cold-water-over-milk-production-target-1863750.html>

THIRUVANANTHAPURAM:With the dairy sector taking a major hit in the mid-August floods, the government's ambitious plan to achieve self-sufficiency in milk production by year-end is likely to receive a setback. Going by preliminary estimates, the internal milk production will be reduced by 25 to 30 per cent, Animal Husbandry director N N Sasi said.

"This is not based on a comprehensive evaluation as data is still coming in, but on a preliminary assessment based on figures made available from milk societies," Sasi said. The department's assessment is that the floods have claimed 18,000 cattle, including cows and calves. Additionally, large swathes of green fodder in the low-lands of the state have been destroyed. In both cases, replenishment of stock will take, at the most optimistic estimates, three to four months.

Every day, Kerala laps up about 87 lakh litres of milk. Production had increased to a stage where the state was meeting 80 per cent of the demand-supply internally. In June, the Animal Husbandry Department had also informed the State Assembly that internal milk procurement had gone up by 11.81 per cent in 2017-18 over 2016-17.

The Kerala Co-operative Milk Marketing Federation (Milma) has already reported a post-flood reduction of over two lakh litres in daily

procurement. Milma's procurement from farmers within the state has dipped from 12.8 lakh litres a day to 9.79 to 9.74 lakh litres a day. "In Alappuzha there was some disruption in procurement initially as Kuttanad was flooded. Later, Wayanad and Idukki - two districts critical to the dairy sector - were also affected badly. Our dairy plan in Kattapana was totally cut off to milk societies and farmers," K G Satheesh, senior manager (marketing), Milma, said.

As most districts were affected, Milma had also reduced the additional milk intake from Karnataka and Tamil Nadu during the Onam festival days. Milma had earlier booked a quantum of 85 lakh litres from dairies in the two states, but then cut it to 30-35 lakh litres owing to reduced demand. On the other hand, in places like Alappuzha, Milma is also having to cater to the market of private milk producers who have been affected by the floods.

With the dairy sector in post-flood depression, the Animal Husbandry Department and the Milma have announced frantic relief measures. The government has procured Rs 3 crore- worth of fodder and medicine from Telangana, Tamil Nadu and Karnataka. "The immediate priority is keeping the available animals in good health, ensuring fodder and insurance money to the farmers," Sasi said. On its part, Milma has announced relief schemes worth Rs 6.8 crore.

FSSAI notifies honey stds to curb adulteration and strengthen quality

City getting conscious of milk testing amid adulteration blues

Posted at: Aug 27, 2018, 1:53 AM; last updated: Aug 27, 2018, 1:53 AM (IST)

<https://www.tribuneindia.com/news/ludhiana/city-getting-conscious-of-milk-testing-amid-adulteration-blues/643303.html>



With the Health Department cracking down on the sellers of spurious milk and paneer across the state and increasing number of samples getting failed, the local residents are a harried lot. They no more want to shut their eyes to adulteration and are now increasingly getting their milk supply checked.

When it comes to getting milk tested, a few options are available with the residents. They can either get milk tested from the Dairy Department or call the Health Department for the same. But the best option will be to buy a milk-testing kit from Guru Angad Dev Veterinary and Animal Sciences University and test milk yourself.

The Dairy Development Board Office is located at Model Town. Santokh Singh, District Inspector of Dairy Development Board, said during milk testing, they test for water, fat, SNF (solid not fat), density, urea and salt. Milk testing is here done free of cost.

The other option available is Health Department. But it collects samples only from sellers. So, if anybody has any doubt about the purity and quality of milk, then he or she can contact the department. The samples are sent to the food laboratory located at Kharar.

Milk testing kit

A milk-testing kit available with Guru Angad Dev Veterinary and Animal Sciences University helps in detecting five common adulterants, such as sugar, starch, urea, neutraliser and hydrogen peroxide. A pamphlet given with the kit explains how to use it and identify adulterants in milk. One could conduct 100 tests with one kit. These kits are available at the Department of Dairy Sciences and Technology, GADVASU, for Rs 300.

Dr AK Puniya, dean of Dairy College, GADVASU, said they did test milk if anybody approached them. But it depends on the time when the sample was taken, how it was preserved and a lot of other factors.

“It is better if an expert collects the sample. We have a kit which can be procured by people and it has all the necessary information about its usage,” he said.

No quick action

The Dairy Development Board can only collect samples and create awareness against adulteration. But the power to take action against the offenders lies with the Health Department. If a sample fails, it is sent to the Health Department for further action. But in between a lot of time is wasted and many people would have consumed that milk by the time action is taken.

Residents want stern action

A senior citizen, Pritpal Singh, said defaulters should be heavily fined. If the sample of a vendor fails, then samples should be collected from him for at least three times. The fine should be increased with recurrent failures and his licence cancelled after third failure.

Run a test yourself

Starch: Boil 3 ml of milk and let it cool down at room temperature. Add one drop of iodine solution. If milk turns blue, it indicates presence of iodine.

Sugar: Add 1 ml of concentrated HCl and 0.1 gram of resorcinol solution to 5 ml of milk. Place the test tube in water for 5 minutes, if the solution turns red, it indicates presence of added sugar.

Common Salt: Add 1 ml of 0.1 N silver nitrate solution to 5 ml of milk. Mix the content thoroughly and add 0.5 ml of 10 per cent potassium chromate solution. If it turns yellow, it indicates presence of common salt. If the solution turns brick red, it indicates no added salt.

Foreign fat: Keep the milk for a long time, fat will eventually start floating as a separate layer on top.

Detergent: Add 0.1 ml of 0.5 per cent bromocresol purple solution to 5 ml of milk. If violet colour appears, it indicates the presence of detergent.

Water: Put a few drops of milk from a reclining surface. If it stops or flows slowly leaving behind a white trail, it is pure. If it flows down immediately without leaving a trail, then it is impure.

What's substandard, unsafe milk

If a sample contains urea, formalin, detergent, neutraliser, etc, then it is considered unsafe.

If a sample contains sugar, starch, glucose and salt, then it is considered substandard.

Options available for testing

Dairy Development Board

Health Department

Kit developed by GADVASU

WhatsApp groups by milk vendors

Many milk vendors have formed a WhatsApp group with their clients. They themselves get milk tested and upload the reports in the group to prove the purity of milk supplied by them.

Dakshina Kannada milk union to get third dairy by fiscal-end

MANGALURU, AUGUST 26

<https://www.thehindubusinessline.com/news/dakshina-kannada-milk-union-to-get-third-dairy-by-fiscal-end/article24786455.ece>

Dakshina Kannada Cooperative Milk Producers' Union Ltd, which has begun the construction of a new dairy at Uppoor in Udupi district, expects it to be commissioned by the end of FY19.

Speaking at the union's annual general meeting here, its President Raviraj Hegde said the work related to the new dairy are expected to be completed by the end of 2018. He expressed hope it will be ready for use by March 2019.

The Karnataka Milk Federation (KMF) has extended assistance of ₹5 crore for the construction of the dairy, he said.

At present, the union has dairy facilities in Mangaluru and Manipal.

Hegde further said the Milk Producers' Union plans to shortly launch jeera buttermilk and flavoured milk in 200-ml packs. It will also open three camp offices in different parts of Dakshina Kannada and Udupi districts.

He said the total turnover and net profit of the milk union stood at ₹807.74 crore and ₹6.71

crore, respectively, during 2017-18. The members of the union will get a 15 per cent dividend.

Stating that the State government has been extending a subsidy of ₹5 a litre to the milk producers, he said ₹76.36 crore was released for the milk union in 2017-18.

Of this, ₹75.99 crore has been credited to the bank accounts of the milk producers whose accounts have been linked to Aadhaar.

120-kg spurious 'paneer' seized in Phagwara

Last Updated at August 26, 2018 20:15 IS

https://www.business-standard.com/article/pti-stories/120-kg-spurious-paneer-seized-in-phagwara-118082600522_1.html

As the Punjab government's campaign against adulterated food items continues, a food safety team seized 120 kg of spurious "paneer" (cottage cheese) from here today.

The team, headed by Harjot Pal Singh, Assistant Commissioner, Food, Kapurthala, along with Food Safety Officer Satnam Singh, seized the spurious paneer, weighing about 120 kg, during a checking drive.

An official release said the residence-cum-business place of a food trade operator dealing

in milk products was searched and the spurious paneer was seized.

The paneer was supplied to Phagwara from Gurdaspur, it added.

The entire stock of paneer was seized after taking two samples of it, which were sent for an analysis to the State Food Laboratory at Kharar, the release said.

Over the last fortnight, food safety teams have raided several places across the state and unearthed huge quantities of adulterated milk and milk products

Indian goat cheese is the new kid on the block

Indian cheese producers are waking up to the business potential of artisanal goat cheese

Last Published: Sun, Aug 26 2018. 12 34 PM IST

<https://www.livemint.com/Leisure/C5DYQO3pV1eJVWVeNUVITM/Indian-goat-cheese-is-the-new-kid-on-the-block.html>

Historically the first goat cheese dates back to 7,000 BC when prehistoric nomadic goat herders made a version to store surplus goat milk. In the last five years, there has been a great deal of interest in bringing

“village” foods to the urban table, and a number of small enterprises have sprung up to fill the gap. Indigenously crafted goat cheese is gradually beginning to replace the expensive

French chèvre in gourmet menus across the country.

Goat milk contributes 3% of total milk production in India, says Sagari Ramdas, veterinary scientist and member of the Food Sovereignty Alliance India. Goats yield 0.5-2 litres of milk per day for a little over half a year, and it takes a litre of raw milk to get 100g of cheese. Most goat breeding is done by small enterprises which don't have the means required for pasteurization. They find it easier to sell the milk locally rather than attempt storage and transport, thereby risking bacterial contamination. In fact, the scale of operation is so limited that the department of dairy, animal husbandry and fisheries does not even have a production estimate for it.

Goat farms concentrate on meat, not milk, so the supply of milk is both small and intermittent. Travel across rural India and you will find goats and sheep grazing. Indigenous breeds like Jamunapari, Tellicherry, Beetal and Jakhrana are reared for their meat value, and this is seen as a stable livelihood for many communities.

Goat milk is traditionally left for the kid and only a fraction is used by herders or by those who believe in its specific health benefits. Ramdas says milk and cheese dairy farming is a high investment and high-risk enterprise for a small and marginal farmer, and so only those with deep pockets or specific interest in goat milk are likely to get into it. Till then, most goat rearing will be done for meat.

Naturally then, in the hallowed world of dairy products, cow's milk cheese dominates the market. Cheesemakers such as ABC Farms, Kodai Cheese and Bengaluru-based Vistara Farms are butting their way in and looking to up their share in the goat cheese business from the current 1-5% to a respectable 15%. Not only is its image as a health food going to help, but it is also considered a safe alternative for those with

cow's milk allergies, although there is no last word on this.

Goat cheese has similar "health" benefits as milk, but can be stored for longer. Tangier and creamier than cheese made from cow's milk, it has a peculiar smokiness and tartness. "It has notes of hay and smells of the barnyard. It's a very real smell of earth and 'goatiness'," says Mumbai-based Aditya Raghavan, a cheesemaker and physicist who has created artisanal cheeses from not just cow, buffalo and goat milk, but also yak (churu) and camel milk. "Very few goats are stall-fed, they mostly graze in the outdoors. This is a plus because their milk is seen as 'free range' and organic," he adds.

Artisanal cheeses using milk from small farms, from a single species of animal, worked by hand and often custom made, are preferred. In the last few years, bulk cheese made from cow's milk has become very price sensitive. Hari Shankar, managing director of Kodai Cheese, a ₹15-crore cow's milk cheese business in Kodaikanal, Tamil Nadu, made a radical decision to quit the bulk cheeses industry almost 10 years ago, as margins were being continuously squeezed. He has since moved into artisanal cheeses, including goat, where he says margins are much better.

Artisanal cheesemakers in search of new ideas are finding possibilities in goat milk beyond feta and chèvre. Pune's ABC Farms already has a Gouda and a Gorgonzola made of goat's milk and is experimenting with more custom cheeses.

The growing supply of goat cheeses is matched by the changing profile of the consumer who is tired of mozzarella and cheddar, now seen as everyday cheeses. Travel abroad has coaxed open our taste buds. Food shows, well-stocked high-end grocery stores in metro cities, and the fact that even your neighbourhood kirana is likely to stock more than just simple cheddar, is making us acutely aware of the

difference between pecorino and Parmigiano-Reggiano.

Sohrab Chinoy, managing director of ABC Farms, describes his enterprise as a “cheese boutique” and says he makes goat cheese on demand, as he does most of his other cheeses—70 varieties in all. He has tried a goat milk Rocquefort (originally made with sheep’s milk) and a French-style chèvre with great success. Having a restaurant business alongside the cheese factory allows him to experiment with different flavours and work on feedback.

The newest artisanal cheesemaker experimenting with goat cheese is Bengaluru-based Vistara Farms, which has invested in two goat farms near Mysuru. They are educating consumers on the strengths of goat milk products by providing literature at all their sales points; they also offer samples. “Unless people sample and see there is no unpleasant smell, we won’t get sales,” says R. Chetan Kumar, marketing manager, Vistara Farms.

Shankar of Kodai Cheese is upbeat about the future of goat cheeses. He says, “The market is ready; just look at how well imported goat cheese sells. There are only a few players so it’s a great business opportunity.” He has two goat milk cheeses on the market—the softer chèvre and a feta made with 10% goat milk and the rest cow’s milk. He says the local hill station consumes his entire production.

Vistara Farms started with selling goat milk in a few stores in Bengaluru but quickly realized that milk is the most perishable of dairy products, and, without a stable market, they would not survive. They directed their milk output to cheese, which has a longer shelf life. Cheese is expensive and they had to bring the price of their 100g packet down from an initial ₹465 to ₹310 to encourage sales. The company also looked at longer shelf-life products, such as goat milk chocolate and lower priced yogurt to gain a hold

in the market. Their yogurt has already taken off under the brand name Basta in flavours like chikoo, tender coconut, honey banana and custard apple. They also plan to ramp up from the current 250 goats to a 3,000-strong goat farm in the next few years.

On the demand side, goat cheese has got off to a good start, but supply could prove to be a bottleneck. “If someone asks me for 50kg of cheese, where am I going to get 500 litres of goat milk?” says Chinoy.

Manufacturers say they get calls from city chefs asking for regular supplies and the retail market is picking up. It may be niche for now, but given its growing popularity, it’s unlikely to stay that way.

Goat cheese stuffed apples

Serves 4

Ingredients

4 large apples

100g chèvre (soft goat cheese)

1/2 tsp cinnamon powder

1/4 cup raisins and walnuts, chopped

4 tbsp raw honey

Method

Preheat the oven to 180 degrees Celsius.

Soften goat cheese in a bowl by pressing several times with a fork. If the cheese is dry, add 1-2 tablespoons of yogurt. Mix in cinnamon powder. Using a small knife, cut the tops of the apples. Save them.

Carve out the cores of the apple and fill with the goat cheese mixture to the top. Cover the apples with their tops and bake for 30 minutes in the oven*.

Take out of the oven, remove the tops and add the chopped raisins and walnuts. Bake for an

additional 4-5 minutes, till the walnuts get toasty.

Serve warm and drizzle 1 tablespoon of honey per apple, on the top and sides.

Bengaluru: 'Cakewalk' movie team visits 'Dairy Day' Ice Cream's production unit

Sat, Aug 25 2018 12:06:11 PM

<http://www.daijiworld.com/news/newsDisplay.aspx?newsID=525474>

Bengaluru, Aug 25: The team of Hindi film 'Cakewalk' visited 'Dairy Day' Ice Cream's production unit here in Bengaluru on Friday, August 24.

The lead actress Esha Deol, director Ram Kamal Mukherjee and the team visited the production unit of 'Dairy Day'.

Visiting 'Dairy Day' Ice Cream plant, which is one of the best and large scale production units in India, Esha Deol was very excited and keen to see the entire production process and she shared her experience.



Esha said, "I play a chef in 'Cakewalk', a role of an independent woman who balances her personal and professional life and the challenges she faces and overcomes. This story will be very close to the women working here. As soon as you say ice cream, it takes me back to the childhood memory lane where I used to have at least one ice cream a day. As soon as I entered this outlet, I was lost in the pleasant aroma of ice cream here. The production process and hygiene maintained here is awesome. This is a memorable and wonderful experience."

There is a lot of similarity between 'Cakewalk' movie and 'Dairy Day'. The story of 'Cakewalk' revolves around food and 'Dairy Day' Ice Cream is a leading player in the food industry. The story of 'Cakewalk' is based on the story of a working woman who balances her personal life and professional life. Esha Deol plays the role of a Chef and a successful working woman. 'Dairy Day' has over 300 female employees who work in the ice cream production and as independent and working women. They emotionally connect to the story thread. Thus this was a special meet of 'Cakewalk' and 'Dairy Day'.

About Dairy Day

Founded in 2002, 'Dairy Day' is one of the leading ice cream brands in south India with extensive presence in Karnataka and Tamil Nadu. 'Dairy Day' manufactures and supplies approximately 150 products in over 30 flavours.

The range of products includes a variety of cups, cones, sticks, tubs and other novelties. Promoted by M N Jaganath, A Balaraju and their colleagues, the company has two state-of-the-art manufacturing units in Karnataka, spread over 2 lac square feet with a production capacity of 1.4 lac litres per day.

'Dairy Day's manufacturing facilities are ISO compliant (ISO-22000- 2005 (FSMS)). The facilities are supervised every day by an expert team of dairy technologists, food technologists and microbiologists.

Government to launch 'Beti Banao'... for cows

TNN | Aug 25, 2018, 08:45 IST

<https://timesofindia.indiatimes.com/city/bhopal/government-to-launch-beti-banao-for-cows/articleshow/65538127.cms>

BHOPAL: Cows in Madhya Pradesh will only deliver cows now. The state government is coming up with sexsorted-semen technique in which sex of a calf can be pre-determined.

Over 90% demand in the livestock market is of productive animal — cow and bulls are only required for reproductive purpose — the demand for which is less than 10%.

State government has given contract for setting up a lab for the purpose to a United States-based firm. The lab would be set up in the central semen station, Bhopal, which is among the ten selected centres in the country.

“Sex-sorted-semen technique would be introduced within eight months in MP. It would

help in controlling stray population of cattle in state and giving option of determining sex to calf cattle rearers in advance.

“Over 90% people prefer cows over bull due to milk and by products. The target is of developing 2 lakh sorted semen straw per year’, said HBS Bhadoria, managing director of Madhya Pradesh Rajya Pashudhan Evam Kukkut Vikas Nigam (MP State Livestock and Poultry Development Corporation).

Officials said in the sex sorting technique X and Y chromosome is sorted out and separated. The sorted semen can be stored in the liquid nitrogen for years. Depending upon the demand, frozen semen straw of the desired sex can be inseminated in the cow.

Spurious dairy products destroyed, 2 units sealed

250 kg of khoya, 10-quintal sweets seized from Bikaner Sweets

Posted at: Aug 24, 2018, 12:54 AM; last updated: Aug 24, 2018, 12:54 AM (IST)

<https://www.tribuneindia.com/news/amritsar/spurious-dairy-products-destroyed-2-units-sealed/641801.html>



Health officials, continuing with their drive against those manufacturing unhygienic food items, have sealed two

more manufacturing units in the city. Around 500 kg of khoya has been seized.

District Health Officer Dr Lakhbir Singh Bhagowalia said the manufacturing unit of Bikaner Sweets, on the bank of Gunda Nullah near Mahal village, was inspected where highly unhygienic condition was spotted. “The site plan of the unit, as it is located on the bank of a drain, is inappropriate for food manufacturing. As much as 250 kg of khoya was seized, and destroyed later. The department has sealed the unit and suspended its licence for 15 days.

He said six samples, including that of khoya, khoya barfi, pinni, chocolate barfi and milk, were collected. The department also sealed 1,000 kg of sweets.

The department also detected an illegal khoya manufacturing unit being run from a residence in Rani Ka Bagh. The house owner has been identified as Kale Shah, who owns a shop in Ghee Mandi and supplies khoya. The team seized 10 bags of skimmed milk powder and vegetable ghee from the place. "Astonishingly, we did not

find any milk at the place. Around 250 kg of khoya was destroyed. It seems that the khoya was being prepared using milk powder and ghee," said Dr Bhagowalia. The team also sealed the house. The department collected five samples from the place.

Two days ago, the department had seized a huge quantity of skimmed milk powder from two dairies. The officials believe that the use of poor quality of milk powder is rampant among sweet makers to make khoya and other sweets.

Food safety teams continue raids, seize milk products

Posted at: Aug 24, 2018, 1:17 AM; last updated: Aug 24, 2018, 1:17 AM (IST)

<https://www.tribuneindia.com/news/punjab/food-safety-teams-continue-raids-seize-milk-products/641883.html>

Food safety teams on Thursday conducted raids at dairy units and other establishments in Kapurthala, Bathinda, Nabha, Moga and Sangrur.

In a press release, Commissioner, Tandarust Punjab Mission, Kahan Singh Pannu said a drive led by the Deputy Director, Dairy Board, and a food safety team raided Pehlwan Dairy, Phagwara, at 4:15 am. At least three quintals of desi ghee and one quintal of paneer was seized. Samples were sent for a laboratory analysis.

Another team, along with representatives of the Progressive Dairy Farmers' Association, raided Uttam Dairy at 3:45 am. Two samples each of milk and cream were taken. Hardam Milk Collection Centre was also inspected. At 9 am, a team conducted a raid on RR Milk Centre, Dirba. Two samples each of paneer and curd were collected.

In Fatehgarh Sahib, a joint raid of the Khamano SDM, the Dairy Department, the PDFA and the Food Safety Department took place at a unit at Ucha Jatana village. About 550 kg of paneer and 80 kg of substandard cream were destroyed.

Samples of paneer, cream and milk were collected. A case would be lodged in view of the unhygienic conditions on the premises.

In Moga, a team intercepted a vehicle of a person who was going to supply sweets at Talwandi. Samples were taken and 20kg rasgullas were destroyed. During a raid on a sweets manufacturer-cum-supplier in Bathinda, samples of 'khoya', 'burfi', skimmed milk powder, milk cake, 'patisa' and 'laddoos' were taken. About 835-kg burfi, 120 kg milk cake, 600-kg 'patisa' and 230 'laddoos' were seized.

In Abohar, a team on Thursday found that desi ghee was being prepared in a milk chilling centre. The unit is located on the Abohar-Killianwali-Hindumalkot road. Acting on a tip-off, the team reached the Goverdhan Industries complex in the afternoon. Its owner, Ravinderjit Singh of Ramkot village, was told to produce the licence, but he only furnished a document that authorised the unit to chill milk. The team took samples of milk and of desi ghee. As many as 1,100 tins of desi ghee and two milk tankers were sealed.

Raids on, spurious milk items seized

Posted at: Aug 23, 2018, 1:43 AM; last updated: Aug 23, 2018, 1:43 AM (IST)

<https://www.tribuneindia.com/news/punjab/raids-on-spurious-milk-items-seized/641300.html>

In continuation of a drive against adulterated milk products, teams of the food safety and the dairy development departments conducted midnight raids across the state and seized spurious items.

During a swoop on Deep Dairy in Khokh village of Nabha tehsil in Patiala at around 11.30 pm, eight quintals of spurious milk, 12-quintal cheese and 130 kg of cream were seized.

Similarly, a raid was conducted with the help of the police at quarter past midnight in Sangatpur Bhonki village wherein 90 kg of cheese, 1,400-kg milk, 18 empty bags of skimmed milk powder (weighing 25 kg each) besides two bags filled with the milk powder were found. The raiding team took samples of the milk products.

At Ropar, teams of the food safety and the dairy development departments, along with the police, raided Kang Dairy in Boor Majra at about 10.30 pm and recovered 12 quintals of spurious cheese, 200-litre milk, 125-kg cream, 535-kg curd and 10 kg butter.

During early morning inspection of vehicles involved in supply of milk and milk products, a team from the food safety department, Jalandhar, intercepted an i20 car (PB 06 5669) transporting cheese to Happy Sweets Shop, Adampur. While the teams was examining the cheese, the car driver sped away.

Under the Tandrust Punjab mission, a store of khoya barfi supplier was inspected at Jaito in Faridkot district. The inspecting team found about 1.5 quintals of spurious barfi and dhoda sweets at the store. The team was informed that khoya barfi was brought from Fazilka and dhoda barfi from Daria village in Chandigarh.

A checking and sampling at Bikaneri Sweets Shop at Garhshankar led to the recovery of approximately 100 kg of suspected adulterated khoya.

In Ferozepur, about 40 kg of synthetic khoya was destroyed.

Fake milk products were sold cheap

Day after, 3 factory workers held; owner sent to two-day police remand

Posted at: Aug 23, 2018, 2:05 AM; last updated: Aug 23, 2018, 2:05 AM (IST)

<https://www.tribuneindia.com/news/chandigarh/fake-milk-products-were-sold-cheap/641415.html>



Spurious milk products, which were being prepared at the illegal factory in Ballo

Majra village here, were being sold much below the existing market rate by the accused.

The accused, Ashok Kumar, owner of the factory, confessed that he was selling cheese at Rs 170 a kg whereas the market rate of the product was at least Rs 225 a kg. Similarly, he was supplying butter to his customers for Rs 150 a kg against its market price of Rs 320 per kg.

The police said during interrogation, the accused confessed that his main product was cheese, which he used to prepare by mixing skimmed milk powder with a chemical and a small portion of milk. The accused claimed that he purchased butter from outside and supplied it to his customers. "We are suspecting that animal fat was being used in butter by him. Let's see what the lab reports of the samples of these products reveal," said Inspector Manphul Singh, Station House Officer of the Balongi police station here.

The SHO said the accused used to sell at least four to five quintals of milk products daily. "In the Mohali area, his sale of cheese was nearly two quintals and his main customers were sweets shops, dhabas, restaurants and cheese sellers in vegetable markets. The main supply was being made to slums and rural belts of the Mohali area. The accused also had regular customers in Kalka and Pinjore," said Inspector Manphul Singh.

The skimmed milk powder was being procured by the accused from Aligarh in Uttar Pradesh. "It too seems to be a substandard product," said the SHO.

He said action would also be taken against Ashok Kumar's customers.

A joint team of the Mohali police and the district health authorities had arrested Ashok Kumar after seizing 2,060 kg of spurious cheese along with 3,375 kg of skimmed milk powder, 89 kg of butter, 10 kg of cream and 360 litres of a chemical, said to be sulphuric acid, from his illegal factory at Ballo Majra village near the VR Punjab mall alongside the Mohali-Kharar road. Later, the factory was sealed by the district health authorities.

Workers' name added to FIR

A day after nabbing Ashok Kumar, the Mohali police on Wednesday arrested his three employees, Pawan Kumar, Gulshan Kumar and Sipahi Lal, all natives of Uttar Pradesh. Inspector Manphul Singh said the names of the three employees had been added to the FIR, which was registered under Sections 272, 273 and 420 of the IPC at the Balongi police station.

The three employees reportedly confessed that they were preparing spurious cheese for the accused at his factory for the past around four months.

Meanwhile, the police produced Ashok Kumar, who was arrested on Tuesday, before a Kharar court on Wednesday. The court remanded him in two-day police custody.

Raids on, spurious milk items seized

Posted at: Aug 23, 2018, 1:43 AM; last updated: Aug 23, 2018, 1:43 AM (IST)

<https://www.tribuneindia.com/news/punjab/raids-on-spurious-milk-items-seized/641300.html>

In continuation of a drive against adulterated milk products, teams of the food safety and the dairy development departments conducted midnight raids across the state and seized spurious items.

During a swoop on Deep Dairy in Khokh village of Nabha tehsil in Patiala at around 11.30 pm, eight

quintals of spurious milk, 12-quintal cheese and 130 kg of cream were seized.

Similarly, a raid was conducted with the help of the police at quarter past midnight in Sangatpur Bhonki village wherein 90 kg of cheese, 1,400-kg milk, 18 empty bags of skimmed milk powder (weighing 25 kg each) besides two bags filled

with the milk powder were found. The raiding team took samples of the milk products.

At Ropar, teams of the food safety and the dairy development departments, along with the police, raided Kang Dairy in Boor Majra at about 10.30 pm and recovered 12 quintals of spurious cheese, 200-litre milk, 125-kg cream, 535-kg curd and 10 kg butter.

During early morning inspection of vehicles involved in supply of milk and milk products, a team from the food safety department, Jalandhar, intercepted an i20 car (PB 06 5669) transporting cheese to Happy Sweets Shop, Adampur. While the teams was examining the cheese, the car driver sped away.

CM forms task force to check adulteration

Posted at: Aug 23, 2018, 2:05 AM; last updated: Aug 23, 2018, 2:05 AM (IST)

<https://www.tribuneindia.com/news/chandigarh/cm-forms-task-force-to-check-adulteration/641378.html>

After a big catch of adulterated milk and dairy products last week, the district administration has formed a special task force to keep a check on such illegal activities.

The special task force has been formed on the directions of the Chief Minister Captain Amarinder Singh on Tuesday to tighten the noose against the adulteration in the district. The special task force will be headed by the Deputy Commissioner, Kumar Amit, while Additional Deputy Commissioner, Shaukat Ahmed will be the nodal officer.

To have a better co-ordination between the Health Department, police, Civil Surgeon Dr Manjit Singh and Senior Superintendent of Police

Under the Tandrust Punjab mission, a store of khoya barfi supplier was inspected at Jaito in Faridkot district. The inspecting team found about 1.5 quintals of spurious barfi and dhoda sweets at the store. The team was informed that khoya barfi was brought from Fazilka and dhoda barfi from Daria village in Chandigarh.

A checking and sampling at Bikaneri Sweets Shop at Garhshankar led to the recovery of approximately 100 kg of suspected adulterated khoya.

In Ferozepur, about 40 kg of synthetic khoya was destroyed.

(SSP) Mandeep Singh Sidhu have been also included in the force.

Taking a serious note against food adulteration in the district, the chief minister himself will look into the functioning of the special task force on a regular basis, informed the district administration.

Deputy Commissioner Kumar Amit, said, “We will not spare anybody whoever is found playing with the health of the people. We will take strict legal action against the food adulterators. “

He further informed that a list of the suspected people who are involved in adulteration in the district had already been prepared, and the special task force would be taking necessary actions against them in the days to come. — TNS

Soon, packet labels to tell if food is healthy or not: FSSAI CEO Pawan Agarwal

23/08/2017

<https://www.dnaindia.com/business/interview-soon-packet-labels-to-tell-if-food-is-healthy-or-not-fssai-ceo-pawan-agarwal-2653448>

The biggest challenge before the food regulator today is to "fight the battle of perception. With mass and social media getting aggressive, the general sense today is that what we eat is far more unsafe than it was a few years ago. The reality may not be so," says Pawan Agarwal, CEO, Food Safety and Standards Authority of India (FSSAI) in an interview with Anjul Tomar and Ashish K Tiwari. FSSAI is working to make sure that the food available in the market is safe for consumption by creating awareness, training businesses and enforcement. It has a big task at its hand as it handles around 10,000-12,000 complaints every month and regulates over 28 lakh small, medium and big food businesses in the country.

What are the key measures instituted by FSSAI towards food safety in the last few years?

We have put in place standards for almost all foods. A food must meet a set of criteria if it is suitable for human consumption. While most of the food standards have been notified, the remaining ones will be notified in the near future. Recently, we released standards on antibiotic and veterinary drug residues as there is a huge concern about its presence in poultry and meat. Honey standards have been notified and will take effect from January next year. Organic food standards have come into force from 1 July. Now, our enforcement officials will take samples of the foods and test them for residues. The businesses will be prosecuted in case the samples are found to have adulterants or residues beyond permissible limits. We are also getting 6,000 milk samples from organised as well as unorganised markets across 1,100 cities and towns tested, and will release the

report by year-end. There is a perception that milk has antibiotics and pesticide residues. Over 250 food laboratories have been notified by FSSAI for testing food. There are over 3,000 food safety field offices under the state governments to carry out inspections and compliance. Recently, we have got an additional close to 500 positions under FSSAI to help us in better enforcement. Next, we are going to build capacities of food businesses so that they can ensure safety by themselves. We have started Food Safety, Training and Certification (FoSTaC) system. Under this, all food businesses need to have at least one person trained and certified as per our standards. Around 40,000 people, out of a total of 3.5 lakh, have been trained so far under this programme. The focus is largely on restaurants, hotel segment, manufacturing and processing units.

How effective have these measures been in ensuring safe food?

The results of these measures are difficult to quantify but these are steps in the right direction. As a regulator, we need to put in place a system. We can't pick up every sample as the entire food ecosystem is very large. Many of these things will take years to get embedded.

What more needs to be done to make food available in the market in packaged form as well as loose completely safe for consumption?

First and foremost, greater public awareness around food safety is needed. Second, training is required to build capacities around food safety in food businesses. Third is to have more effective enforcement. Since we have a large number of businesses to regulate and have small

staff, we expect businesses to ensure food safety by themselves. But we do verify that they are meeting that trust or not through inspections, sampling and testing.

There is a significant shift towards healthy eating even in the packaged snacking category. What initiatives are being taken by FSSAI to promote this trend?

We recently came out with eat right movement on July 10 to nudge food businesses to reformulate their products so that they are healthy. Many companies have come forward and pledged to reformulate.

Labelling is another area of concern across packaged foods. What's been done on this front?

We are in the process of developing regulations for front-of-pack labelling to identify food as healthy and not so healthy. The draft is currently with the government for approval. The proposed packaging labels for food will depict if the food is healthy or not in terms of salt, sugar and saturated fat content. The industry has raised some concerns. The entire issue is about thresholds. The industry wants higher threshold levels, while the medical practitioners who deal with public health, World Health Organisation (WHO), Indian Council of Medical Research (ICMR) define some other thresholds. We are trying to understand the concerns raised by industry and may make minor changes, if required, in the proposed regulation. Traffic light labelling can be used to indicate the status of the contents. Globally, there are many examples. We have not reached a conclusion on this yet.

There is also a major debate on Genetically Modified (GM) foods. How is FSSAI addressing this issue?

We are coming out with regulations on GM foods to regulate this segment. In India, our Food, Safety and Standards Act provides for the role of FSSAI to regulate GM foods. The regulation

doesn't mean that we are allowing or disallowing it. Once we have regulations in place, we will be able to take a case-by-case approach. The concerns about GM foods vary across the countries. European Union (EU) has taken a certain view. In North America, a lot of their food is GM food, while Japan imports a lot of GM food.

What's been done on the advent of organic foods and the challenges related to authenticity associated with it? There are loopholes still being exploited by players in the market.

We have created organic food standards based on the existing certification system of National Programme for Organic Production and (NPOP) and Participatory Guaranteed Scheme (PGS). Any food that meets one of these standards gets FSSAI approval. The new standards have become effective from July 1. Organic foods will henceforth carry Jaivik Bharat logo. So with the new standards coming into force, the products can be tested for authenticity and if the products are found to have any pesticide residue above the threshold limits, the manufacturers will be liable to be prosecuted. Earlier standards were not under the law. The punishment for not complying with the food standards varies from six months' imprisonment to life term and a fine of up to Rs 10 lakh.

Overall food adulteration is on a rise despite strict norms put down by FSSAI. Why is this happening?

This is a perception issue. We are making more efforts towards better enforcement and compliance so that people have greater confidence in the food available in the marketplace. However, if more people get caught it doesn't necessarily mean that things have gone worse from bad. As far as penal provisions are concerned, the current laws provide for strict punishment for offenders.

While compliance from branded food players is very high, that's not the case with unbranded players that form a significant part of the food market. Is there a way to make them equally compliant, responsible and accountable for products manufactured by such players?

We are moving towards making regulations and their enforcement more effective through large-scale surveillance and monitoring activities. As far as the law is concerned, it does not make any distinction between branded or non-branded players. The whole effort on building capacity in the food business is around making businesses more responsible from the food safety angle. So that unintentional incidents of food safety while manufacturing, transportation or storage could be avoided.

The food delivery business is also changing drastically in the digital age. How is FSSAI prepared to deal with this change?

We have been proactive on this front. We have come out with regulations for e-commerce platforms a few months ago and are now working towards its more effective implementation. We have had a series of meeting with the players. The e-commerce players, which include Swiggy, Zomato, Food Panda, Uber Eats, Amazon, Flipkart and

BigBasket, are working towards making their platforms fully compliant with FSSAI norms.

The social media platforms are full of posts accusing food and beverage companies of use of ingredients by food companies that are harmful to health. It's very difficult to ascertain the authenticity of such information on various digital platforms. Is FSSAI doing anything on this front to curtail the unnecessary commotion in the general population?

Social media has a lot of fake news, which is a challenge for everyone including us. We monitor social media and take note of any information that requires attention. We do take it up with the companies as well as the local enforcement officials in case any action is warranted. There are these 15-20 posts which are going around and keep repeating. We seek a report from the company involved and advise it to take action if needed. But if the post is generic in nature, it becomes even far more challenging. We have a consumer complaint grievance cell. Ideally, these complaints should come there and we can take proper action. We get around 10,000-12,000 complaints every month. About 70-80% of them are consumer complaints or queries, the rest are licensing related queries from businesses.

FSSAI to limit trans-fats in edible vegetable oils

THE Food Safety and Standards Authority of India (FSSAI) is in the process of notifying the limits of trans-fat in all edible vegetable oil and fats to be not more than 2 per cent by weight in a phase

Published: 22nd August 2018 05:44 AM

<http://www.newindianexpress.com/cities/bengaluru/2018/aug/22/fssai-to-limit-trans-fats-in-edible-vegetable-oils-1861132.html>

BENGALURU:THE Food Safety and Standards Authority of India (FSSAI) is in the process of notifying the limits of trans-fat in all edible vegetable oil and fats to be not more than 2 per cent by weight in a phased manner by 2022.Heart Care Foundation of India (HCFI) had written to the Prime Minister, health

minister, and law minister to ban trans fats in all restaurants, cafes, hotels, and grocery items in India.

In a response to HCF, FSSAI, in a letter, said, "The Food Safety and Standards Regulations, 2011, prescribe that the trans-fat shall not be more

than 5 per cent by weight in some types of vegetable fats. The FSSAI is in the process of notifying the limits of trans-fat in all edible vegetable oils and fats to be not more than 2 per cent by weight in a phased manner by 2022.”

Recently, the US Food and Drug Administration (FDA) banned artificial trans fats from American restaurants and grocery store food items. Dr K K Aggarwal, former president of the Indian Medical Association, and president of HCF said, “Trans fats are chemically made by adding hydrogen to vegetable oil. It increases the shelf life of packaged foods, and restaurants like to

use it as oil for deep frying because it doesn't need to be changed as often as other oils.”

“The FDA's move should be replicated in India as well. Trans fats boost LDL (bad cholesterol) as much as saturated fats and also lower protective HDL (good cholesterol). Apart from this, they rev-up inflammation and increase formation of blood clots inside blood vessels,” he added. Foods rich in trans fats tend to be high in added sugar and calories. Over time, these can pave way for weight gain and even Type II diabetes, not to mention heart problems.

Aadvik Foods is Making India notice the health benefits of camel milk

New Delhi [India] Last Updated at August 21, 2018 13:30 IST

https://www.business-standard.com/article/news-ani/aadvik-foods-is-making-india-notice-the-health-benefits-of-camel-milk-118082100427_1.html

Aadvik Foods is India's first company to process, brand and market camel milk and its products in the country. Founder Hitesh Rathi and co-founder Shrey Kumar, alumnus of Punjab Engineering College and Indian School of Business respectively, saw enormous opportunity in this excellent alternative to existing dairy products and decided to take the plunge, leaving plush jobs at MNCs.

Camel milk and its products are making its place as the next premium super food(s) in the market with its unique benefits. Several studies have shown camel milk to be a great help to those with diabetes, suffering from dairy allergies, autism, heart and autoimmune problems. It also contains immune-protecting substances as human milk that can be an effective supplement to breast milk.

Since its inception 2.5 years ago, Aadvik Foods has garnered its loyal audience (1,50,000+ customers in India and abroad). With a promise to deliver camel milk unadulterated, Aadvik has

carved a 'unique' place for itself, thus, justifying its name. Its aim is to promote camel milk as a great alternative to cow/goat/buffalo milk. Unlike cow milk, camel milk is not readily available for consumption everywhere. This is where Aadvik Foods comes into picture.

The company is bridging the gap between camel herders and the market by spearheading the freeze drying process to manufacture milk powder from camel milk in order to preserve the quality, taste, flavor, mineral and nutrients. They have also successfully established cold chain logistics in major cities for frozen milk. Aadvik Foods not only distribute camel milk and camel milk powder but have also branched out in producing camel milk products like flavored camel milk powder, chocolates and skin care.

With a strong distribution network in India and other countries like USA, Singapore and Malaysia, its presence on all major e-commerce websites like Amazon, Ebay, Flipkart, Snapdeal, Shopclues, PayTm, Alibaba, Big Basket, and select retail outlets in

Delhi, Chennai and Pune along with tie ups with Foodhall stores of Future group, Aadvik Foods has made camel milk reach people far and wide.

Aadvik Foods is leading the bandwagon of creating the much needed awareness around camel milk and its products. With over 40 SKUs

spread over camel milk powder, camel milk chocolate, camel milk skin care products, which have been highly successful, Rathi and Kumar have a solid plan in place to launch new and innovative range of super food products very soon.

FSSAI notifies Food Fortification Regulations; FBOs must comply by Jan 1

CHENNAI , AUGUST 21, 2018 01:14 IST

<https://www.thehindu.com/news/national/tamil-nadu/final-arguments-commence-on-dairy-ministers-appeal/article24740350.ece>

The Madras High Court on Monday began hearing final arguments on an appeal preferred by K.T. Rajenthra Bhalaji, Minister for Milk and Dairy Development, challenging a single judge's October 20 order restraining him from making "baseless accusations of adulteration against private dairies in the State as a whole."

A Division Bench of Justices R. Subbiah and R. Pongiappan heard day-long arguments advanced by senior counsel P.R. Raman, representing three private dairies which had claimed damages of ₹1 crore, as well as advocate V. Raghavachari, appearing on behalf of the Minister, before adjourning the hearing to Tuesday.

The interim order under challenge was passed by Justice C.V. Karthikeyan who had also injuncted the Minister from making any statement or remark disparaging either the three private milk sellers — Hatsun Agro Product, Dodla Dairy and Vijay Dairy and Farm Products — or the products sold by them.

During the hearing on Monday, Mr. Raghavachari contended that the Minister had last year claimed that only some private dairies were selling adulterated milk. "He did not name any particular dairy. When there are 600 to 700 dairies, how can the plaintiffs presume that the Minister meant only them?" the counsel wondered.

Stating that the Minister, holding a public office, had a duty to caution and educate the people on the food products consumed by them, the counsel contended that the civil suit filed jointly by the three dairies seeking damages of ₹1 crore was not maintainable at all since there was no material to prove any damage caused to the plaintiffs.

He also contended that the Minister could not be accused of attempting to promote sale of Aavin by making such statements because it was run by a cooperative federation. The Minister had, in fact, offered to resign from his post if any one could prove that Aavin milk was of poor quality, the counsel pointed out.

In his submissions, Mr. Raman said the Minister had no test reports to back his claim when he first made a press statement on May 25 last year accusing private dairies of mixing chemicals that cause cancer. A report was obtained subsequently and that too from a laboratory which the Minister himself had admitted to be lacking the capacity to conduct such tests.

"If he chooses to test our milk in a lab of his choice, then obviously the result will be designed to suit his convenience. If a duty is cast on the Minister to do something, he could have done so by cautioning the private dairies and not by going to the press and saying that all private dairies are selling adulterated milk," the senior counsel said.

Mr. Raman went on to state that the Minister could have, on the alternative, named the dairies against whom he had suspicion or issued notices to those dairies as mandated by the Supreme Court in a related case. "He did neither of these

things. The State government is supposed to constitute a committee as per Supreme Court orders. That has also not been done," he charged.

Four dairy animals die, 40 taken ill in Tibba village

Animal Husbandry Department starts treatment

Posted at: Aug 21, 2018, 1:24 AM; last updated: Aug 21, 2018, 1:24 AM (IST)

<https://www.tribuneindia.com/news/ludhiana/four-dairy-animals-die-40-taken-ill-in-tibba-village/640300.html>



Four dairy animals died while 40 others were taken ill after they reportedly consumed poisonous green fodder, which was cut from one of the fields in Tibba village.

Bhola Singh, who suffered the loss of three dairy animals, said one of the villagers had surplus fodder which was served to the animals.

"Neither the owner of the field nor we were aware that the bajra was overripe and not fit to be served. It acted as a source of poison after the animals consumed it and around 45 to 50 animals had fallen ill last week. We tried to give them medicines, but they did not recover and

rather began to die one after the other. One of them died on August 18 and the other three died on Sunday," he shared.

Tanoj, a comedy artiste and resident of Tibba, said: "Alarmed by the development, we contacted the Animal Husbandry Department, which sent their team immediately and started the animals' medication. Animals are now responding to the medication and are reportedly out of danger."

Senior Veterinary Officer Mohammad Iqbal said: "The animals had eaten the fodder which was overripe and resultantly, they were unable to excrete or eat anything else. The animals have been in the same state for the past four days and the villagers kept on self-medicating them. As a result, their condition worsened. They informed us early this morning. Around 45 to 50 animals were sick when our team, including eight veterinary officer and experts from Sangrur, reached the spot. We began with the treatment immediately and the animals are safe now. "

"The bodies of dead animals have been sent for postmortem examination. Samples of those undergoing treatment have been taken," he added.

NDDB to supply a million milk packs and cattle feed to Kerala

AHMEDABAD, AUG 20, 2018

<https://www.thehindubusinessline.com/news/nddb-to-supply-a-million-milk-packs-and-cattle-feed-to-kerala/article24738036.ece>

For the flood-ravaged Kerala, National Dairy Development Board (NDDB) will supply milk and cattle feed worth Rs 2 crore to affected districts.

The apex dairy body has joined hands with the Government of Kerala and dairy cooperatives in the State to provide relief to the flood-affected people of Kerala.

Dilip Rath, chairman, NDDB wrote a letter to the Chief Minister of Kerala informing him about the delivery of the first lot of nearly one lakh sterile milk packs sent by NDDB already unloaded in Thrissur and Kozhikode districts on Sunday morning.

These single serve 180 ml packs of toned milk, aseptically packed can be consumed directly without boiling or heating. With a fat content of 3.5% and solids-not-fat (SNF) content of 8.5%, these milk packs are a very good source of balanced nutrition.

Relief materials

Also, more than a million such packs will be dispatched over the next next few days for distribution among the people lodged in relief camps across the state, Rath stated in a letter. These packs are being sourced from the Dakshina Kannada Milk Union's dairy plant in Mangalore, Karnataka.

The total value of relief materials being arranged by NDDB is worth Rs 2 crore.

There is also severe shortage of feed and fodder for milch animals. "Inadequate nutrition for the milch animals for even brief periods could adversely affect their health and lead to reduced milk production in the long run," he stated.

To address this, NDDB is arranging to supply 500 MT (10,000 bags of 50 kg each) of cattle feed to the affected areas. The first lot of 46 MT of this supply, being sourced from the Karnataka Milk Federation's cattle feed plant at Hassan has reached Wayanad district and is ready for distribution.

Also, Indian Immunologicals Ltd (IIL) - an NDDB arm will airlift veterinary medicines worth about Rs 5 lakh.

The NDDB chief, however, underlined the difficulty in finding transporters to move relief materials into Kerala from outside the state and sought the Chief Minister's help in this regard.

Considering the magnitude of the calamity, all NDDB employees have decided to donate a token amount from their salaries for the flood affected people of Kerala, a statement said here.

Coca-Cola strengthens Indian leadership team, to re-enter dairy market

Coca-Cola ropes in Chandrasekar Radhakrishnan as vice-president, strategy and insights, India operations, and Sundeep Bajoria as vice-president , south west Asia

Last Published: Mon, Aug 20 2018. 06 55 PM IST

<https://www.livemint.com/Companies/Au4Rml7wvmlYvbPoVnlEaP/Coca-Cola-strengthens-Indian-leadership-team-to-reenter-da.html>



New Delhi: Coca-Cola India, the domestic unit of Atlanta-based beverage maker Coca-Cola Co, has roped in Chandrasekar Radhakrishnan as vice-president, strategy and insights, for the company's India operations, and Sundeep Bajoria as vice president for its south west Asia operations. Till recently, Bajoria was vice-president , strategy and insights, for Coca-Cola's India and south west Asia operations.

Previously, Radhakrishnan was heading a worldwide initiative at Nestle India Ltd to optimise marketing efficiencies, besides building the foundation for the company e-commerce competencies, according to a statement issued by Coca-Cola India on Monday. During his career spanning over two decades, Radhakrishnan also worked with Britannia Industries Ltd, Marico Ltd and Airtel Ltd in a variety of roles across sales, marketing and business functions.

Radhakrishnan will take charge of the company's strategic initiatives to accelerate the pace of

innovation and assess opportunities to offer a broader portfolio of beverages to consumers.

Bajoria, a Coca-Cola veteran, will work towards making south west Asia a growth engine for the company, it said in its statement.

"We believe there are significant opportunities that lie ahead of us to grow our portfolio. These changes will address developing business needs and pave the way to develop a stronger portfolio for the future," T Krishnakumar, president, Coca-Cola India and south west Asia, said in the statement.

The development comes at a time when the local unit of the American beverages company has been trying to make fresh attempts to crack the Indian dairy market with a new set of products, after an unsuccessful attempt with Vio, a ready-to-drink packaged flavoured milk brand, launched in 2016.

Coca-Cola India, which has been selling aerated drinks such as Coca-Cola and Thumps Up for more than two decades, and lately fruit-based aerated and non-aerated beverages, will re-enter India's white gold market, primarily dominated by cooperatives, with three different sets of products — chocolate-based drinks, frozen fruit desserts, fusion of milk and fruits — during the third quarter of the current fiscal, with an eye on the festive season.

"We have learnt some lessons, reworked on the products to respond to consumer demand and tastes. We will re-enter the segment with relaunch Vio next quarter," Krishnakumar told Mint in an interview earlier this month.

During the third quarter of the current fiscal, Coca-Cola will launch a chocolate-flavoured ready-to-drink dairy product that would have the feel of malt-based drinks under Vio. The product will be sold in 180-ml Tetrapak priced at Rs 25.

“Vio, as a brand, never had a problem. But we needed to rework the product to respond to consumers’ needs,” Krishnakumar said. There will be more flavours of the same product. Vio earlier had four variants of flavoured milk.

Besides relaunching Vio, Coca-Cola will also introduce a smoothie – a fusion of milk and fruits – under its fruit juice brand Minute Maid next quarter. The product is likely to be priced around Rs 30 for a 250-ml pack. “We are also planning to make Minute Maid Perfect Fruit available nationwide,” Krishnakumar said. The company introduced Perfect Fruit brand late last year to sell frozen fruit desserts, but only in selective areas in Bangalore.

Coca-Cola’s rival PepsiCo India Holdings Pvt Ltd had entered India’s estimated Rs 80,000 crore-90,000 crore dairy market in March 2017 with Quaker Oats ready-to-drink milk with limited distribution. In January, French dairy firm Danone SA exited the market after three failed attempts. The market is dominated by co-operatives such as the Gujarat Cooperative Milk Marketing Federation Ltd, which owns the Amul brand.

Coca-Cola is re-entering the dairy market at a time when domestic companies with big retail networks such as ITC Ltd and Tata Global Beverages Ltd are also readying to tap the value-added dairy segment. Biscuit maker Britannia Industries Ltd has ramped up its dairy investments in the past couple of years.

Krishnakumar also said the company was hopeful of maintaining its double-digit growth in future.

National Dairy Development Board to send relief materials worth Rs 2 crore to Kerala, will supply milk packs to relief camps across state

Press Trust of India Aug 20, 2018 17:23:15 IST

<https://www.firstpost.com/india/national-dairy-development-board-to-send-relief-materials-worth-rs-2-crore-to-kerala-will-supply-milk-packs-to-relief-camps-across-state-5001691.html>

Anand: The Gujarat-based National Dairy Development Board (NDDB) on Monday said it will dispatch relief materials worth Rs 2 crore comprising over 10 lakh packs of ready-to-drink milk, 500 tonnes of cattle feed and veterinary medicines to flood-hit Kerala.

A release from the Anand-headquartered dairy cooperative said that its chairman Dilip Rath had informed Kerala chief minister Pinarayi Vijayan that an earlier consignment of one lakh packets of sterile milk was unloaded at Thrissur and Kozhikode on Sunday morning.

"During the next few days, NDDB will supply more than a million such packs for distribution among the people in relief camps across the

state. These packs are being sourced from the Dakshina Kannada Milk Unions dairy plant in Mangalore," it said.

The NDDB also informed that 10,000 bags of cattle feed, totalling 500 tonnes, would be supplied to flood-hit areas in the southern state.

"The first lot of 46 tonnes, being sourced from the Karnataka Milk Federations cattle feed plant at Hassan, has reached Wayanad district (in Kerala) and is ready for distribution," it said.

The Gujarat dairy major said that its subsidiary, Indian Immunologicals Limited, would be airlifting veterinary medicines worth about Rs 5 lakh to Kerala.

NDDB employees have also decided to donate a part of their salaries to help in relief efforts in Kerala, it said.

60% milk food samples seized in Punjab raids fail quality test

Posted at: Aug 20, 2018, 2:35 AM; last updated: Aug 20, 2018, 2:17 PM (IST)

<https://www.tribuneindia.com/news/punjab/60-milk-food-samples-seized-in-punjab-raids-fail-quality-test/639921.html>



A whopping 60 per cent of milk and milk product (MMP) samples, including paneer (cottage cheese) and ghee, seized during raids across Punjab in the past 10 days have been found unfit for human consumption — 434 of the total 724 samples having failed the quality test.

Alarmed, Health and Family Minister Brahm Mohindra has asked the District Health Officers and Assistant Food Commissioners to take stern action against those violating the Food Safety and Standards Act, 2006.

Tested at the government laboratory in Kharar, 20 per cent of the food samples seized have been found to contain spurious or adulterated milk, revealing the dark side of the “white trade” flourishing in a state that leads in per capita milk

availability — 1,035 ml of milk per person per day.

According to the Animal Husbandry Department, there are 52 lakh buffaloes and 21 lakh cows in Punjab of which 70 per cent yield milk. The daily milk production is 360 lakh litres. Despite abundant milk, a sizeable number of units are manufacturing spurious milk and milk products. “While low-grade paneer is sold at Rs 170 per kg, poor quality ‘khoya’ is making its way from other states,” a senior officer said.

Commissioner, Food and Drug Administration, and Director of Tandrust Punjab Mission, Kahan Singh Pannu, said the authorities needed to be much more vigilant.

DARK SIDE OF THE TRADE

434 of the total 724 samples tested by Kharar lab fail the quality test

20% of the seized food samples found to contain spurious milk

This despite Punjab leading other states in per capita milk availability

With 52 lakh buffaloes and 21 lakh cows, state produces 360 lakh litres milk per day

Mandya milk union to send products to Kodagu today

AUGUST 20, 2018 00:22 IST

<https://www.thehindu.com/news/national/karnataka/mandya-milk-union-to-send-products-to-kodagu-today/article24732753.ece>



With several thousands of people affected in Kodagu district following landslides and floods, the Mandya Milk Manufacturers' Union Ltd (MANMUL) at Gejjalagere in the district has decided to send skimmed milk powder (SMP) and ultra-high temperature processed milk 'Goodlife' to Kodagu.

Products worth ₹20 lakh will be sent to Kodagu and preparations are on at the Union on the Bengaluru-Mysuru Highway, near Maddur. The union had sent ₹1 crore worth SMP and Goodlife to Chennai, when it was badly affected by floods, in December 2015.

"At the initial stage, we are sending products worth ₹20 lakh to Kodagu. If required, we may send more products," Kadaluru Ramakrishna, chairman, MANMUL, said. He said the vehicles

carrying material would leave the union on Monday morning and dispatch the products by evening.

Meanwhile, the Mandya district administration has set up a collection centre at the Urban Development Cell at the DC's office. The contact numbers are 08232-231111 and 8073995839. It also opened a bank account (Kodagu Flood Relief Fund-Mandya) at Vijaya Bank. While the account number is 114101101000054, IFSC CODE is VIJB0001141.

The Karnataka State Government Drivers' Association, Mandya Chapter, collected and sent a vehicle load of biscuits, mineral water and other daily-needs to Kodagu on Sunday. Members of various associations of the Education Department donated ₹50,000 in cash, and a good quantity of biscuits, mineral water, blankets and other material.

At an informal programme held here, they loaded the materials in a goods-career and dispatched it to Kodagu.

According to reports, volunteers and members of various associations at different parts of Ramanagaram too collected groceries, edible oil, toiletries and money to be given to the flood-affected people.

Patiala: Factory Which Made Spurious Milk & Dairy Products Ran With Connivance of District Food Safety Officials

NEWS Team Latestly Aug 19, 2018 01:49 PM IST

<https://www.latestly.com/india/news/patiala-factory-which-made-spurious-milk-dairy-products-ran-with-connivance-of-district-food-safety-officials-332387.html>

Chandigarh, Aug 19: The police crackdown on Singla Milk Chilling Centre in Patiala's Mehon village has found that the factory produced and distributed spurious milk and dairy products with connivance of district food safety officials.

Patiala superintendent of police (SP) Kesar Singh, who has been leading the probe, said the factory owner, Anil Kumar Singla, has revealed that a fixed monthly amount of Rs 5,000 was sent to the district food safety department, along with Rs 10,000 for each sample clearance.

Apart from the district health department, officials of the state food laboratory in Kharar are also part of the nexus, the police official said.

So far, the police have made two arrests in the case. While the owner, Singla, was held earlier in the week, his accomplice Jai Bhagwan of Cheeka in Haryana was apprehended on Friday.

In the police raid on Singla Milk Chilling Centre, a total of 7,000 litre spurious milk, 250 litres of chemical used in making adulterated milk, 20 quintal cheese, 323 bags (50 kg each) of skimmed powdered milk, and 12 quintal ghee were seized.

The investigators have also written to the Punjab Pollution Control Board (PPCB), after finding that the chemical used for adulterated milk production was released in a borewell dug inside the factory. This could have contaminated the local groundwater.

Meanwhile, the chief of district food safety department, Dr Krishan Singh, has dismissed the charges levelled by the police. He claimed that during his four-month stint as the head of the department, no spurious samples were cleared.

The police, however, claimed that they are collecting sufficient amount of evidence to take action against the corrupt officials in the food safety department.

The investigators have also released the list of 15 retail sellers who procured milk and dairy products from Singla factory. 6 of these dairies are based in Patiala, they are: Shiva Lassi and Dairy, Pammi Poorian Wala, Chawla Dairy, KD Milk Store, Sharma Dairy and Raju Dairy. Meanwhile, other eight dairies which were supplied with the adulterated products are based in Haryana's Kurukshetra.

Dairy struggles

Shehryar Warraich August 19, 2018

<http://tns.thenews.com.pk/dairy-struggles/#.W4jY7OgzZPY>

A ban on loose milk is under consideration in Punjab. How will it impact those in the business?



The Punjab Livestock Department is considering a ban on the sale of loose raw milk in the market to ensure quality. In its first phase, it will be banned in the five big cities of Punjab — Lahore, Rawalpindi, Multan, Faisalabad and Sialkot.

In 2017, the Food and Agriculture Organisation (FAO) of the United Nations placed Pakistan as the third biggest milk producer in Asia after India and China with a production of 42.4-million-ton of milk. It is also fourth in the world in a list that the US tops.

The dairy sector contributes 11 per cent to the country's gross national income but the FAO's report shows concerns about the process of milk collection, transportation and distribution chains.

Member Social Sciences Division of the Pakistan Agriculture Research Council (PARC) Dr. Umer Farooq says that the entire chain starting from production to consumption is disorganised, neglected and an amalgamation of various health hazards.

“The chain suffers from poor sanitation of livestock sheds, animals not cleaned before milking, milking by hand, collection in small quantities from milk producers, use of non-recommended utensils and containers for milk handling, long distance between production and consumption points, insufficiency or non-availability of cooling facilities and use of preservatives for enhancing shelf life,” he explains.

The Livestock Department claims it has made this recommendation based on the difficulty in keeping check on the quality of production, transportation and supply of loose raw milk

“To find purity in raw loose milk is a really hard task. Mixing of chemicals in milk is a great source of concern for us because consumption of this kind of milk may be cancerous,” Director Communications Punjab Livestock Dr. Asif Rafique tells TNS.

“We are motivating dairy companies to invest in pasteurisation units and in mozzarella cheese plants so that the quality and taste aren't compromised. The mechanism would be proposed after having consulted with experts, businessmen, milkmen association and other stakeholders to establish pasteurisation plants at entry points of cities from where any retailer or big dairy product company may make a purchase,” he adds.

To establish such packing units at entry points is the Turkish or Delhi model. Milk producers or middlemen sell fresh milk at these points and get paid according to the fat and quality of the milk. This is a well-established mechanism of paying well to milk producers which ultimately encourages people to invest in the livestock industry.

“Raw loose milk is healthier than packaged milk. Pasteurisation units at entry points are the best source of standardising milk while keeping its nutrients intact,” says food expert Mohsin Bhatti.

However, milkmen and shop owners of dairy products are against such policies and call it a step which may render millions of people unemployed.

“There are five thousand milk shops operating in Lahore alone that are providing direct jobs to five hundred thousand people at least. The spectrum of disaster cannot be measured if government implements the policy the Livestock Department is proposing,” Senior Vice President Milkmen Association Malik Zahid says while conveying his concerns.

“Ninety per cent people want to purchase fresh milk because they understand that packaged milk is unhealthy and tasteless. The report submitted in the Supreme Court seconds my argument,” he adds.

Malik Zahid is referring to the report of the Pakistan Council of Scientific and Industrial Research (PCSIR) submitted in the National Assembly on Jan 30, 2017 stating that only six out of 16 milk brands are safe for human consumption. PCSIR conducted the analysis of these brands based on two categories; Ultra High Temperature (UHT) and pasteurisation treatment.

UHT is a treatment used by milk companies to increase the life of packaged milk. Milk is heated above 135 degrees Celsius to kill harmful

bacteria. Unlike UHT, Pasteurisation is done on lower temperature and seeks to preserve bacteria that are beneficial for human digestion while removing injurious microbes.

Adulterants like formalin, cane sugar, glucose, benzoic acid and alkalinity were also found in well-reputed brands of UHT milk sold in the country.

“The use of non-recommended additives & preservatives used for enhancing shelf life poses a health hazard to consumers,” Dr. Umar says.

Ambreen Akber lives in Mian Mir Colony Lahore and works at a private clinic. She buys milk from the milkman who delivers milk at her house daily. “I am not satisfied with the quality of milk but the price and taste of this fresh milk is still better than the packaged one. Nonetheless, I wouldn’t give a second thought to purchasing even expensive milk that meets all standards of quality and taste,” she says.

According to a Gallup survey conducted in 2011, in urban areas 62 per cent people use fresh milk, 19 per cent packaged, and 17 per cent both.

31 per cent people prefer milk which is easily available, 23 per cent prefer taste, 15 per cent price, while 10 per cent choose milk that makes good tea.

Apart from establishing pasteurisation units, Dr. Umar suggests that Punjab Pure Food Rules should be revised and a Dairy Development Authority is needed to formulate food safety standards and implement strict regulatory measures to ensure quality.

Fake paneer, ghee sends shockwaves

Posted at: Aug 19, 2018, 1:55 AM; last updated: Aug 19, 2018, 10:07 PM (IST)

<https://www.tribuneindia.com/news/nation/fake-paneer-ghee-sends-shockwaves/639287.html>



Paneer on sale at prominent sweets shops in Patiala — the hometown of Punjab’s Chief Minister and Health Minister — and being sourced to other parts of Punjab and Haryana may well be refined oil mixed with detergent, urea and processed with acid, police investigations have revealed.

The same may also be true of ghee in branded packages, which in some cases has been found to be processed refined oil mixed with chemicals.

After conducting raids and grilling an owner of a “fakeproducts” factory, police officials claimed that the Health Department staff were “hand in glove” to ensure that such samples got the green signal from the government food-testing laboratory at Kharar.

The officials allegedly got a “bribe of Rs 5,000 per month per dealer and Rs 10,000 to ensure a safe certificate” for the samples collected.

On Thursday, SSP Mandeep Singh Sidhu sealed a dairy product factory after recovering refined oil,

soda, acid and detergent powder. The owner, Anil Kumar Singla, was arrested and the police seized 7,000 litres of spurious milk, 323 bags of skimmed powered milk, 250 litres of chemicals used in making adulterated milk, 20 quintals of paneer and 12 quintals of ghee. No milk was procured, yet milk products were being sold by the factory owner.

“Nearly 45 quintals of adulterated paneer and tonnes of milk were supplied from the factory daily. The owner would sell paneer at a relatively cheaper rate,” an official said. The police also found a borewell in which the owner would dispose of waste products.

Singla confessed “supplying paneer to certain dairy owners at Rs 120 per kg, which would then be sold by middlemen to sweets and bakery shops in Punjab and Haryana.”

SSP Sidhu told The Tribune that the nexus was well-knit and all such factory owners would be in touch with middleman dairy owner Sukhwinder Singh. Farmer unions in the state are already protesting that they are suffering losses as unscrupulous elements are supplying cheap milk products.

“Health Department officials found guilty must be dismissed from service,” demanded Consortium of Indian Farmers Association chief Satnam S Behru.

Mission Director, Tandarust Punjab, Kahan Singh Pannu confirmed he had received several complaints about the functioning of the Kharar food-testing lab. He said he had written to the authorities for action.

A RETIREMENT PLAN FOR COWS

Saturday, 18 August 2018 | [Varda Mehrotra](#) | in [Oped](#)

<https://www.dailypioneer.com/columnists/oped/a-retirement-plan-for-cows.html>



As milk consumers, we must do our bit to ensure that cow enjoys a sweet retirement. If we don't, humanity will run the risk of losing all that is humane

The country is full of 'stray' cows that roam around on roads, eat garbage, and obstruct traffic. After the cows fulfill their purpose of being productive, they are often seen as nuisance and treated accordingly — many are abandoned on roads while others are butchered. This is not the way to treat an animal which has been forced to serve humans all its life.

Cows in India have a peculiar fate: Predestined and premeditated. Despite religious connotations of a cow in India, the life of a bovine is anything but easy. Male calves are sent straight for slaughter, female calves are fed the bare minimum milk that is meant for them, and the grown cows are treated like machines, isolated, milked relentlessly, and finally abandoned. India is one of the largest milk producing countries in the world but this fame comes at a high cost.

Milking cows has been such an integral part of the Indian society for so long that people have

forgotten the pain and toil that goes behind the dairy industry, for the animals. Dairy animals have been — in this age — reduced to mere milk manufacturing machines, they are artificially inseminated to produce heirs who will take up their job of keeping up with the milk demands of the entire Indian population.

Male calves are considered and treated as a liability and are either sent for slaughter or abandoned on the streets. Artificially impregnated cows are not fed properly and once they are dry, they meet the same fate as that of their male offspring. They are not allowed to roam around. They are kept tethered all throughout the day, without adequate sunlight, water, food and space. Forcible impregnation and confined living conditions on top of being injected with hormones to 'encourage' milk production — no living being capable of experiencing emotions should have to endure cruel conditions like these.

Milk is an important part of the Indian diet and the White Revolution, that changed the country's economy drastically, was also possible because of the dairies and the cows. These animals serve the dairies and by extension, serve the countries and they deserve better than to just be abandoned once they have fulfilled their purpose.

If it's not abandonment, it's illegal trafficking leads to slaughter. Cow slaughter is a very sensitive issue in a country which worships and treats cows like mothers. The unfortunate outcome of such activities is usually communal violence, with an administration at best neutral

to the issue and, at worst, willing to exploit it for political gains. Lately, many mob lynching cases have occurred revolving around cow slaughter.

In light of these issues, it becomes extremely important to consider cows' and male calves' proper relocation. Gaushalas are institutions that allow cows to have a home after they have been abandoned, and more than half of them are private bodies, running on private donations. However, Government-funded gaushalas or kanji houses are most of the times overcrowded, overburdened and lack resources.

Owing to all these factors, caring for cows automatically becomes the responsibility of dairy farms for whom these animals were once assets. We have been depended on a system for so long without actually caring enough to take a peek into what goes on beyond the veneer of dairies, but by not caring for multiple animals which they have been exploiting all their lives, the system that we believed in is failing us. Considering the conditions that they eventually end up in, the animals are in a bad situation, from which there seems to be no respite.

Corporates allocate some fund as part of their Corporate Social Responsibility (CSR), which they

only utilise for the benefit of the society. As a responsibility towards these animals, corporates can allocate some part of their CSR fund towards these unsheltered cows. In addition to this, the dairies can also add such a fund, which can provide for these animals, when there is no other way to get funds for rehabilitation and shelter of animals that are no longer productive.

Being a consumer, it is our duty to take care of them as well. Like we take care of service dogs and therapy dogs after they retire with good foster homes, we should do the same for the cows which have given their all for the human society.

The Federation of Indian Animal Protection Organisations (FIAPO) has written to the Ministry of Environment, Forest and Climate Change as also the Ministry of Agriculture & Farmers' Welfare, to direct the State Animal Husbandry departments to make a separate fund for retiring animals and amount of which will be contributed by the dairy farms.

These animals have spent all their life serving humans and, hence, it is our responsibility to take care of them. It is our moral duty to thank those who have served us and make sure that they have a respectable life.

Better quality milk via women dairy farmers

Kottoor grama panchayat is forming women-only dairy farmer clusters towards this. As part of the ESMPIPH, the department will modernise 300 cow sheds.

Published: 18th August 2018 02:16 AM

<http://www.newindianexpress.com/cities/kochi/2018/aug/18/better-quality-milk-via-women-dairy-farmers-1859111.html>



OCHI: Women are actively being engaged for the production of safe and good quality milk as part

K of the Animal Husbandry Department's Enhancement of Safe Milk Production for Improvement of Public Health (ESMPIPH). Kottoor grama panchayat is forming women-only dairy farmer clusters towards this. Each cluster will comprise 30 women farmers. As part of the ESMPIPH, the department will modernise 300 cow sheds. In the later stage of

the project, value added product units will also be set up in the panchayat to ensure more income to farmers.

“The scheme aims to enhance the quality of milk by intervening scientifically at the farmer’s level. The department will give training to the farmers on how to collect milk with high quality,” said P P Bineesh, veterinary doctor, Kottoor animal husbandry hospital. Quality depends on the microbial load in the milk and the department is aiming to decrease this load in the milk. The solutions to reduce the presence of microbes are hygiene of the farmer and cattle shed and health of the cattle.

“While milking the cow, there is a chance that droplets of dung, urine and other wastes will enter the milk. By preventing this, the quality of

milk can be increased,” he said. The department in association with the grama panchayat and the district panchayat will help farmers improve cattle rearing facilities. As part of this, the trio will give financial assistance to farmers to construct separate clean milking shed.

The district panchayat will contribute Rs 18 lakh and the Kottoor gramapanchayat will contribute is Rs 7 lakh. To ensure cows are in good health, the department will undertake checkups and provide medicines.

As of now, six cooperative milk collection societies function in Kottoor and collect 3,000 litres of milk per day. As per the latest cattle census, there are 2,300 cows and 100 buffaloes are in the panchayat. The staff in the societies will be trained to collect milk safely.

Health Dept’s role under scanner

Spurious milk seizure: ‘Gave’ clean chit to products, later declared these unfit after police raid

Posted at: Aug 18, 2018, 2:14 AM; last updated: Aug 18, 2018, 2:14 AM (IST)

<https://www.tribuneindia.com/news/chandigarh/health-dept-s-role-under-scanner/638926.html>

The district Health Department’s role in the home town of the state Health Minister is under the scanner as initially it reportedly gave a clean chit to “spurious” products being prepared at a factory near Devigarh and later, it declared these “unfit” for human consumption after the police conducted a raid on the factory premises on Thursday.

More than 11 shops in the city are under scanner for buying “spurious” milk products from the factory and selling the same to consumers for making profits.

Sources said prominent sweet and bakery shops in the district were buying adulterated and spurious products at one-third of the market price and serving the same to their consumers.

On Thursday, SSP Mandeep Singh Sidhu and a police team raided the factory and sealed it after spurious milk was seized.

Sources in the Police Department confirmed that the products were being sold to sweet and bakery shops for the past few years and there were ample proofs in this regard. “Some of these

items are dangerous for health and these are made of a synthetic material”, they added.

Interestingly, initially health officials, including the District Health Officer, collected samples from the factory on August 14, but they did not send these for laboratory test despite a national holiday on August 15.

While health officials collected samples of the same products on Tuesday, instead of declaring these unfit for human consumption, they allowed these to be sold at sweet shops. However the same health officials declared the same products “unfit” for human consumption on Thursday when the police conducted the raid.

“I will call for an explanation from the officials concerned. I will not tolerate such laxity on duty and the guilty will not be spared,” said Civil Surgeon Dr Manjit Singh.

“I will write to higher officials and bring the whole matter to their notice,” he added.

The police seized 7,000 litre of spurious milk, 323 bags (50kg each) of skimmed powdered milk, 250 litres of chemical used in making adulterated milk, 20 quintal of cheese and 12 quintal of ghee from the factory. The health department had collected samples of milk and cheese from the same factory on Tuesday.

Meanwhile, the police are contemplating to register an FIR against all of them, who bought

the products of the factory “in connivance” with the owners.

“We will not spare anyone as they are playing with the health of public,” said SSP Mandeep Singh Sidhu.

The factory owner, Anil Kumar Singla, was arrested and a case under Sections 420 (cheating), 472 (making of counterfeit seal), 473 (possessing counterfeit seal) and 474 (forged documents) of the Indian Penal Code (IPC) was registered at the Julkan police station.

“The factory had been operating since 2014 and used powered milk, chemicals and washing powders to make milk and cheese. A probe has been initiated to zero in on the buyers of these products. The owner has confessed to supplying these dairy products to several parts of Punjab, Haryana and other states,” the SSP added.

“Nearly 45 quintals of adulterated cheese and tonnes of milk is produced and supplied from the factory daily. The owner used to sell cheese at 120 per kg, which is cheaper than the original product,” an official said.

Kahan Singh Pannu, director, Mission Tandarust Punjab, said the nexus between Health Department officials and sweet shops needed to be exposed.

“We will not tolerate such connivance and any official found guilty will be dismissed. The Chief Minister is clear on this policy and adulteration has to be taken strictly,” he added.

Amul's poignant tribute to Atal Bihari Vajpayee is winning hearts online

Resorting to beautiful wordplay with his name, the monochromatic cartoon reminisced Vajpayee's many victories, including the Kargil war. In an affirmation to his great oratory, statesmanship and diplomatic skills, the dairy brand wrote, "Har battle mein atal (Resolute in every battle)"

By: [Trends Desk](#) | New Delhi | Updated: August 17, 2018 9:11:33 pm

<https://indianexpress.com/article/trending/trending-in-india/atal-bihari-vajpayee-death-amul-cartoon-5312370/>

Atal Bihari Vajpayee, the former prime minister of India, passed away on Thursday after battling prolonged illness. The nation bid a teary goodbye to the Bharat Ratna recipient on Friday when he was cremated with full state honours in New Delhi's Smriti Sthal. As tributes flooded social media from around the globe, Amul too paid homage to the great statesman in their recent topical.

Resorting to beautiful wordplay with his name, the monochromatic cartoon reminisced Vajpayee's many victories, including the Kargil war. In an affirmation to his great oratory,

statesmanship and diplomatic skills, the dairy brand wrote, "Har battle mein atal (Resolute in every battle)".

The cartoon also did not overlook the poet in the leader and portrayed the three-time PM with a book in his hand reciting as the Amul girl was seated beside him, captivated just like the citizens of the country who listened to him rapt attention.

The cartoon resonated with the sentiments of his admirers and many were moved by the poignant tribute online.

Gujarat, Amul roll out scheme to boost employment in dairy sector

Announced in February this year, the scheme was rolled out recently. The deadline for submitting online applications is August 31

Last Updated : Aug 17, 2018 06:12 PM IST

<https://www.moneycontrol.com/news/india/gujarat-amul-roll-out-scheme-to-boost-employment-in-dairy-sector-2853831.html>



The Gujarat Cooperative Milk Marketing Federation Ltd (GCMMF), with support from the state government, is trying to

generate employment for rural youth in the commercial dairy sector.

GCMMF is the marketer for the Amul brand.

The "12-cattle scheme", which provides incentives for cattle rearing, could generate the interest of rural youth in farming and animal husbandry at a time when most turn to the cities for lucrative careers.

Announced in February this year, the scheme was rolled out recently. The scheme has an

earning potential of Rs 35,000-40,000 per family for a month.

A qualified beneficiary is entitled to state assistance of up to Rs 5.50 lakh. This includes 12 per cent interest subsidy, cattle-shed assistance of up to Rs 2.25 lakh and up to 90 percent assistance on the-year insurance for animals and the equipment required for milking.

The deadline for online enrollment into the scheme is August 31. The applications will be evaluated before the government gives the final approval for rollout of the subsidies.

“We are getting a good response. Against the target to cover 5,000 families initially, we have received about 50 percent applications so far,”

said RK Patel, Deputy Director (in-charge) of the livestock branch of the Directorate of Animal Husbandry in Gujarat, as quoted by Hindu Business Line.

But farmer families are having some trouble securing loans.

“There is less awareness about the documentation requirements. Also, because of the new consolidated scheme, banks are reluctant to lend in rural areas fearing recovery issues and NPAs. The scheme is taking some time to trickle down in the banking system. Efforts are being made to make it smooth for farmers to secure loans,” an official told Hindu Business Line.

Raids underway, spurious milk products seized

Posted at: Aug 18, 2018, 1:44 AM; last updated: Aug 18, 2018, 1:44 AM (IST)

<https://www.tribuneindia.com/news/punjab/raids-underway-spurious-milk-products-seized/638743.html>

Acting on a tip-off, a food safety team raided a paneer manufacturing unit in Samrala (Ludhiana) on Thursday night. A huge cache of spurious milk and milk products was seized.

Kahan Singh Pannu, Commissioner, Food and Drugs Administration, Punjab, said, “Around 9:30 pm, we received information that spurious paneer was being prepared in a manufacturing unit in Samrala. It was to be despatched to the

market at daybreak. A food safety team raided the premises around 10 pm,” he added.

Raids were conducted in the wee hours of Friday in Jalandhar, Mansa and Rajpura.

On Thursday, a joint team of the police and Health Department had conducted a raid on Vishnu Milk Dairy in Baghapurana town and recovered quintals of spurious desi ghee, paneer, milk powder and chemicals being used to make milk products. — TNS

नकली पनीर बिकता था पटियाला के इन हलवाईयों की दुकान पर

18/08/2018

<http://starheadline.com/?p=2317>



मिलावटी दूध, पनीर, घी और दूसरे प्रोडक्ट बनाने वाली सिंगला मिल्क चिलिंग सेंटर के मालिक के पुलिस रिमांड से पता चला है कि नकली माल की सप्लाई शहर के प्रमुख विक्रेताओं को दी जाती है। शहर के प्रसिद्ध शिवा डेयरी सहित कई मिठाई बनाने वाले और डेयरी संचालक पुलिस की राडार पर आ गए हैं। इतना ही नहीं आरोपित इस्तेमाल किये जा रहे तेजाबी केमिकल को साथ लगते प्लाट पर डीप डिस्चार्ज बोर लगवा कर धरती का अंडर ग्राउंड वाटर दूषित कर रहा था।

हाई प्रोफाइल मामले में पुलिस ने बताया कि थाना जुल्का इलाके में आते गांव मिहोण स्थित सिंगला मिल्क चिलिंग सेंटर में तैयार होने वाले दूध के जहरीले प्रोडक्ट पटियाला में नहीं बल्कि हरियाणा में भी सप्लाई हो रहे थे। शहर में नमी दुकानदार शिवा लस्सी शेरों वाला गेट, चावला डेयरी अनारदाना चौक, केडी मिल्क स्टोर फोकल प्वाइंट, सनौरी अड्डा स्थित बलदेव शर्मा, हीरा बाग स्थित राजू डेयरी में मिलावटी दूध के अलावा मिलावटी दूध से तैयार पनीर, घी सहित अन्य प्रोडक्ट्स सीधे सप्लाई किए जाते थे। इसके अलावा पंजाब, शमशेर डेयरी देवीगढ़, राणा चमकौर साहिब, पंजाब शुद्ध डेरी साहनेवाल, हरीश टीचर कालोनी राजपुरा, शिवालक फूड लिमिटेड कुराली, मारकांडा डेरी शाहबाद, धर्मपाल केटर कुरुक्षेत्र, राम शरन डेरी

कुरुक्षेत्र व अरोड़ा डेरी कुरुक्षेत्र में भी मिलावटी पनीर व दूध की सप्लाई भेजी जाती थी।

एसपी सिटी केसर सिंह ने कहा कि सिंगल मिल्क चिलिंग सेंटर के मालिक अनिल कुमार व जय भगवान को दो दिन के पुलिस रिमांड पर लिया गया है। इन लोगों की मुख्य रूप से सप्लाई पटियाला शहर के अलावा राजपुरा, चमकौर साहिब, साहनेवाल, चीका, कुरुक्षेत्र, शाहबाद, कुराली में थी, यहां के कुछ डेयरी मालिक पहचान करने के बाद नामजद करने की कार्रवाई शुरू कर दी है। कानूनी राय लेने के बाद इन लोगों के खिलाफ अलग से केस दर्ज किया जाएगा। पूरा गोरखधंधा सेहत महकमे के मुलाजिमों की मिलीभगत से चल रहा था, जिन्हें महीने की तय रकम रिश्वत के तौर पर जाती थी। यही नहीं सैपल को पास करने के लिए भी रिश्वत की रकम फिक्स थी। एसपी सिटी केसर सिंह ने कहा कि एसएसपी के निर्देशों के बाद सीआईए स्टाफ के इंचार्ज दलबीर सिंह ग्रेवाल की टीम ने मिलकर यह पूरा गिरोह पकड़ा है।

हैरानीजनक बात ये है कि पांच सालों में करोड़ों का मालिक बन गया था आरोपित अनिल।

आरोपित अनिल कुमार पहले कुरुक्षेत्र हरियाणा इलाके में रहता था। आरोपित उधार में दूध लेकर लोगों के घरों में सप्लाई करता था और साल 2014 में देवीगढ़ कस्बे में शिफ्ट हो गया। यहीं से उसने मिलावटी पनीर व दूध बनाने का धंधा शुरू किया। इसके लिए आरोपित ने फराईविल रिफाइंड तेल के साथ सप्रेटा दूध मिक्स करके मिलावटी पनीर तैयार करता था। आरोपित इसके लिए केमिकल भी इस्तेमाल करता था और वह महीने में 1380 रुपये प्रति टीम के हिसाब से आठ सौ टीन रिफाइंड तेल दूध का मिलावटी प्रोडक्ट बनाने में इस्तेमाल करता था। करीब आठ लाख रुपये कीमत वह रिफाइंड तेल के हर महीने चुकाता था, जिससे वह मिलावटी पनीर तैयार करता। यह पनीर एक किलो 120 रुपये में तैयार होता था, जिसे मार्केट में करीब 250 रुपये प्रति किलो के हिसाब से बेचा जा रहा था। आरोपित अनिल कुमार ने पांच सालों में ही अपनी फैक्ट्री खोलते

हुए करोड़ों रुपये कमाई कर ली जबकि पहले वह उधार में दूध लेकर लोगों को सप्लाई करता था।

आरोपित ने सेहत महकमे द्वारा लिए जाने वाले सैंपल को पास करवाने व अधिकारियों की कार्रवाई से बचने के लिए सैटिंग कर ली थी। घुमण डेयरी के मालिक सुखविंदर सिंह और अब बलदेव शर्मा डेरी वाले के जरिए अनिल कुमार ने सेहत महकमे के अधिकारियों के साथ सैटिंग की थी। इसके बदले में वह पांच हजार रुपये प्रति महीना रिश्वत भेजता था, जिसके बाद उसने महकमे द्वारा सैंपल लिए जाने पर इन्हें पास करवाने का भी इंतजाम कर लिया। आरोपित ने दस हजार रुपये प्रति सैंपल के हिसाब से रिश्वत भेजना शुरू कर दिया और उसके सैंपल भी पास हुए। महकमे के शक से बचने के लिए खरड़ लैब से कई सैंपल फेल भी करवाए हैं।

एसपी सिटी ने बताया कि चिलिंग सेंटर खोलते समय आरोपितों ने सेंटर के साथ लगते खाली प्लाट में केमिकल वाला पानी छोड़ना शुरू कर दिया था लेकिन समय के साथ प्रोडक्शन ज्यादा होने पर पानी इस प्लाट में छोड़ना मुश्किल हो गया। जिस वजह से इन लोगों ने प्लाट में डीप डिस्चार्ज बोर लगवा लिया और फैक्ट्री से निकलने वाला जहरीला तरल व केमिकल वाला पानी इस बोर के जरिए धरती में डाल दिया। यह जहर अंडरग्राउंड वाटर में मिक्स हो रहा था, जिस वजह से यह पानी पीने वाले लोगों की जिंदगी भी खतरे में पड़ रही थी। एसपी सिटी ने बताया कि एक तरफ जहां सेहत महकमे के सीनियर अधिकारियों को महीने की रिश्वत लेने वालों के खिलाफ कार्रवाई करने के लिए लेटर भेज चुके हैं, वहीं पंजाब प्रदूषण कंट्रोल बोर्ड को भी लिखा गया है।

Food Safety Teams seize huge cache of spurious M&MP in Samrala

Updated : Friday, Aug 17, 2018 08:59 PM

<http://www.babushahi.com/full-news.php?id=77552&headline=Food-Safety-Teams-seize-huge-cache-of-spurious-M&MP-in-Samrala>



Chandigarh, August 17, 2018: Working on a tip off, Food Safety Team of Ludhiana conducted a raid at a Paneer manufacturing unit in an interior village of Samrala. Huge cache of spurious Milk and Milk Products(M&MP) were seized.

Giving details, K.S. Pannu, Commissioner, Food & Drugs Administration, Punjab said, " Around 9:30 pm ,we received an information that huge quantity of spurious paneer was being prepared in a manufacturing unit in Samrala and it was to be dispatched to market at the daybreak. So, immediately springing into action Food Safety Team of Ludhiana conducted a raid at the said premises at around 10 pm."

The Paneer manufacturing unit was run from a house. When the food safety team reached there, the premises of the house/factory was locked from outside but the workers were working there in .With the support of locals the lock was opened and a huge quantity of spurious M&MP was discovered



The entire operation lasted for about 4 hours and a sizeable amount of spurious Milk and Milk Products were seized, including 3 quintals of paneer, 90 litres of palm oil, 5 quintals of ghee , 39 empty Palm oil tins of 15 litres each, 5 sealed palm oil tins of 15 litre capacity each and 13 bags of 25 kg capacity of verka skimmed milk powder and 4 bags of 25 kg each of other skimmed milk powder.

Similarly, a raid was conducted in the early morning hours in Jalandhar. A large amount of curd (approximately 2 quintals) and spurious desi ghee to the tune of 8 quintals was found. 35

packets of Skimmed milk powder were also seized from the spot . Samples of all these along with samples of milk and paneer were taken.

In a similar inspection at Mansa 11 samples were taken Including 8 samples of milk and milk products , 3 of milk, 1 of curd, 2 of Khoa and two of Paneer and the further procedure is on.

The samples collected from all the raids have been sent for lab analysis.

In Rajpura, district Patiala a vehicle carrying about 160 kg of paneer coming from Narwana , in Jind district of Haryana was intercepted by the

food safety team. The vehicle was bound for Satgur Dairy in Teacher's Colony in Rajpura. The owner of paneer was Ram Mehar from Narwana who on enquiry disclosed that he sold spurious paneer at Rs.160 /kg to the said dairy in Rajpura. Two samples of paneer were taken and the remaining stock was destroyed on the spot.

It is pertinent to mention that it is the second consecutive big seizure by food safety teams who on Thursday had unearthed huge quantities of spurious M&MP seized in Patiala and Moga.

Spurious milk seized from factory, owner held

Patiala police, Health Department seize 7,000 litres of adulterated milk near Devigarh

Posted at: Aug 17, 2018, 2:24 AM; last updated: Aug 17, 2018, 2:24 AM (IST)

<https://www.tribuneindia.com/news/chandigarh/spurious-milk-seized-from-factory-owner-held/638424.html>

The district police on Thursday claimed to have unearthed a “spurious milk” manufacturing factory at a border village, Mehon, near Devigarh.

The Patiala police, along with a team of the Health Department, raided the factory and seized 7,000 litre of spurious milk from its premises.

During the raid, the police also seized 20 quintals of adulterated cheese, 24 quintals of adulterated

desi ghee, 272 packets of dry milk, 300 detergent packets, 51 chemical containers (30 litre each), 15 chemical containers (50 litre each), 15 packets of caustic soda and some other chemicals. The police also impounded seven vehicles from the premises, which were used to supply the products.

After seizing material at Singla Milk Chilling Centre, the police raided the house of the owner;

during the raid at the owner's facility, police seized 4 lakh cash.

During the preliminary investigation, it has come to light that the seized spurious milk was being supplied to surrounding towns, and to the neighboring state Haryana.

Investigation discovered that the spurious milk and milk products were reportedly supplied to the big sweet shops in Patiala city.

Interestingly, on Tuesday, Patiala Health Department and Dairy Development Department had raided and collected samples from Singla Milk Chilling Centre.

The said milk factory was manufacturing adulterated milk and milk products reportedly for the last four years.

The owner of the Singla Milk Chilling center has been arrested and being questioned about the supply of the spurious milk, says the police.

Patiala Senior Superintendent of Police, Mandeep Sidhu, said, "It is a major crackdown against the food adulteration as part of Tandrust Punjab Mission. The Patiala police will not spare such defaulters and will keep on raiding in the district."

Raid followed tip-off

After a tip-off, District Police raided the factory today and caught, red handed, preparing the spurious milk. The SSP informed that police was keeping a close watch on the movement of the vehicles into the factory. After hours of vigil, police raided the factory when it realised that no milk was brought into the factory from outside.

What health experts say?

Health experts say that detergents (including caustic soda) cause food poisoning and gastrointestinal complications. The other synthetic compounds impair the functioning of various organs of the body, cause heart problems, cancer, and sometimes death.

The immediate effect of drinking adulterated milk containing urea, caustic soda and formalin is 'gastroenteritis', but the long-term effects are known to be far more serious.

District Health Officer, Krishan Singh, said, "The owner has admitted that he was adding skimmed milk powder for the cost reduction of milk. We have found detergent packets which were, reportedly, used to whiten the milk and milk products."

The seizure

7,000 litres of spurious

20 quintals of adulterated Cheese

24 quintals of adulterated desi ghee

272 packets of dry milk

300 Fena detergent packets,

51 chemical containers (30 litres)

15 chemical Containers (50 liters)

15 packets of caustic soda

Rs 4 lakh cash

7 vehicles (bonded)

NDDB's analytical laboratory CALF receives approval from Export Inspection Council of India

August 16, 2018

<http://thedairytimes.com/nddb-analytical-laboratory-calf-receives-approval-export-inspection-council-india/>



New Delhi, August 17, 2018: NDDB's CALF has obtained approval from Export Inspection Council of India (EIC) for a wide range of food products like milk & milk products, fruit & vegetable products, infant milk substitute, infant formula, fats & oils, bakery & confectionary, nutraceutical & functional food, water and animal feed etc. It is the only laboratory in Gujarat to cover complete parameters of milk products as per Residue Monitoring Plan (RMP) of Export Inspection Council of India.

This recognition would be beneficial to all EIC approved dairy units to meet their requirement. This would boost NDDB's endeavour to support the dairy & food industry in maintaining high standards for international trade, help industry to serve the farmers and provide safe & good quality products to consumers.

CALF is a multi-disciplinary analytical laboratory of National Dairy Development Board (NDDB), located at Anand. With state-of-the-art equipment and qualified technical manpower, CALF offers a range of reliable and accurate analytical services. CALF is accredited by National Accreditation Board for Testing and Calibration Laboratories (NABL) covering chemical, microbiological and animal genetics scope of testing. It is a notified referral laboratory for Food Safety and Standards Authority of India (FSSAI) and recognized by the Bureau of Indian Standards (BIS) for undertaking analysis of various milk and milk products.

Dairy products: Denying market access not the only way to respect religious views, US tells India

NEW DELHI, AUGUST 16

<https://www.thehindubusinessline.com/news/world/dairy-products-denying-market-access-not-the-only-way-to-respect-religious-views-us-tells-india/article24708487.ece>



Calls for empowering people with information to make the right choice
NEW DELHI,

The US dairy industry rejected India's assertion that it banned dairy products derived from livestock fed on ruminant protein on religious grounds and argued that the same purpose could be served by empowering the people with the information they needed to make the right choice.

"Labelling, for instance, is a widely used method for ensuring that consumers are empowered with information they need to purchase the products that align with their values. To date, India has not yet accepted that proposal nor identified another viable resolution," a representative of the US Dairy Export Council pointed out at the last hearing on the review of Generalised System of Preferences (GSP) benefits to India. BusinessLine has gone through the minutes of the hearing.

Trade concerns

US dairy industry and medical equipment industry have objected to the continuation of GSP benefits — which allow duty free exports of 1937 products from India worth \$5 billion — on the ground that the country puts in place market access barriers for US products. The US dairy

industry claims that if India provided market access, its exports would increase by up to \$100 million.

India, since 2003, requires dairy producers to certify that the products are not from animals fed on the innards of cow and sheep. While countries such as Australia, New Zealand and the EU have fallen in line with the requirements and have been giving the required certification, the US dairy industry has been resisting it.

"The US has to understand that India can't hurt the religious sentiments of its people. We have said as much to the USTR team that visited New Delhi in July. Hopefully the USTR will take a fair view on the matter," a government official told BusinessLine.

Feeding norms

According to the US dairy industry, for the past several years, the focus has hinged on US livestock feeding practices, the US dairy representative said. The Indian government's animal feeding demands are uniquely restrictive, go well beyond OIE guidance, and do not have a scientific basis in addressing either a food safety or animal health risk, the representative said.

Multiple avenues

"Over the years, the US has proposed to India multiple avenues to address this feeding issue in a manner that would be compatible with the resumption of trade and take into account India's concerns. The current proposal entails an offer that allows Indian consumers to decide for themselves which safe foods they wish to consume. a government-imposed border requirement that completely bars market access for certain products is not the only possible method of respecting consumers' religious views," the representative said

[Forigen News](#)

Dairy Product Market 2017: Global Industry Top Key Players Amul, The Kraft Heinz Company, Fonterra, Arla Foods, Nestlé, Dairy Farm Group, Danone, Unilever and FrieslandCampina

08-31-2018 11:31

<https://www.openpr.com/news/1214045/Dairy-Product-Market-2017-Global-Industry-Top-Key-Players-Amul-The-Kraft-Heinz-Company-Fonterra-Arla-Foods-Nestl-Dairy-Farm-Group-Danone-Unilever-and-FrieslandCampina.html>

The Global Dairy Product Market is changing for a better in the forecast years 2018-2025 the CAGR analysis tell so as the CAGR levels in the historic year 2016 and base year 207 were continuously increasing.

The report gives inside and industry outlook on Dairy Product Market. It helps in imagining the arrangement of the global market complete analysis regarding type and applications, featuring the key business resources and key players. Dairy Product Market development divisions and distinguishes factors driving change.

This Research helps in understanding the dynamic condition, market's significant players, and driving brands. The Dairy Product industry five-year period can evaluate how the market is forecast to evolve. This analysis gives an examination of various segments that are relied upon to witness the quickest development amid the estimate forecast frame. Recognize the most recent dairy product improvements, share, and systems utilized by the significant market.

Dairy Products are a type of food produced from or containing the milk of mammals, primarily cattle, water buffaloes, goats, sheep, camels and humans.

Dairy products include food items such as yogurt, cheese and butter.

THE KEY PLAYERS COVERED IN THIS STUDY

- Amul
- Agra Industrier
- Dairy Farmers
- Kraft Foods
- Fonterra
- Dairy Farmers of America
- Arla Foods
- Meiji Dairies
- Nestle
- Royal Friesl
- Campina
- Sancor
- Megmilk Snow
- Dean Foods
- Parmalat
- Danone
- Unilever

This report presents the worldwide Dairy Product market size (value, production and consumption), splits the breakdown (data status 2013-2018 and forecast to 2025), by manufacturers, region, type and application.

This study also analyzes the market status, market share, growth rate, future trends, market drivers, opportunities and challenges, risks and entry barriers, sales channels, distributors and Porter's Five Forces Analysis.

MARKET SEGMENT BY TYPE, THE PRODUCT CAN BE SPLIT INTO

- Milk
- Butter
- Cheese
- Casein

- Ice Cream
- Lactose
- Yoghurt

MARKET SEGMENT BY APPLICATION, SPLIT INTO

- Frozen Food
- Bakery
- Confectionary
- Clinical Nutrition

MAJOR CHAPTERS COVERED IN DAIRY PRODUCT MARKET RESEARCH ARE:

- 2 Global Growth Trends
- 3 Market Share by Key Players

GLOBAL DAIRY FOODS PROCESSORS MARKET ANALYSIS, DRIVING FACTORS, INVESTMENT FEASIBILITY AND FORECAST REPORT FROM 2018-2025

August 31, 2018

<https://www.newszak.com/2018/08/31/global-dairy-foods-processors-market-analysis-driving-factors-investment-feasibility-and-forecast-report-from-2018-2025/>

Dairy Foods Processors Market 2018 Research Report focuses on market production, applications price, challenges, industry share, Investment plans, future roadmap, regional sales and expert opinions.

Dairy Foods Processors Market report displays market size, trends, business strategy, growth factors, industry demand and forecast analysis to 2025. The research report analyses the historical, present, and future performance of market.

Dairy Foods Processors Market report focuses on the top manufacturers in North America, Europe, Japan, China and other regions (India, Southeast Asia, Central & South America, and Middle East & Africa)

Top Manufacturers are: Nestle, Dean Foods, Saputo Inc, Schreiber Foods, Agropur Cooperative, Land O'Lakes, Dairy Farmers of America Inc, The Kroger Company, Leprino Foods, Grupo LaLa, Yili, Meng Niu, Murray

- 4 Breakdown Data by Type and Application
- 5 United States
- 6 Europe
- 7 China
- 8 Japan
- 9 Southeast Asia
- 10 India
- 11 Central & South America
- 12 International Players Profiles
- 13 Market Forecast 2018-2025
- 14 Analyst's Viewpoints/Conclusions
- 15 Appendix

Goulburn, Murray Goulburn, The Bel Group, WhiteWave, Dairy Farmers of America (DFA)

Dairy Foods Processors Market 2025, presents basic data and verifiable information about the Market according to region, giving an important statistic, table and figures of the Dairy Foods Processors Market on the premise of market drivers, Dairy Foods Processors Market restraints, and its future prospects.

The Dairy Foods Processors Market has been segmented as below:

By Product Analysis:

Further in the Dairy Foods Processors Market research report, following points are included along with in-depth study of each point:

Production Analysis-Production of the Dairy Foods Processors is dissected as for various regions, sorts and applications. Here, value examination of different Dairy Foods Processors Market key players is likewise covered.

Sales and Revenue Analysis-Both, deals and income are examined for the distinctive regions of the worldwide Dairy Foods Processors Market. Another real viewpoint, value, which has vital influence in the revenue generation is additionally evaluated in this section for the different areas.

Supply and Consumption-In continuation with deals, this segment thinks about supply and

consumption for the Dairy Foods Processors Market. This part additionally reveals insight into the hole among supply and demand. Import and export figures are likewise given in this part.

Competitors-In this area, different Dairy Foods Processors industry driving players are contemplated as for their company profile, product portfolio, capacity, price, cost and revenue.

Pupils to get free milk in Busia's pilot programme

Aug. 30, 2018, 12:15 am

https://www.the-star.co.ke/news/2018/08/30/pupils-to-get-free-milk-in-busias-pilot-programme_c1810228

The Busia government will start a pilot free milk programme for schoolchildren in January next year. Two schools in each ward will be enrolled for six months.

Early Childhood Development Education (ECDE) chief officer Lydia Nabwire said the milk will improve children's health and increase school enrolment.

She urged dairy farmers to take advantage of the programme to increase production and income.

Nabwire spoke on Monday at the end of the county's milk policy workshop. It was attended by Education and Vocational Training chief officer Daniel Mogoria, directors Leonard Opollo (vocational training), Douglas Barasa (ECDE), deputy speaker Lawrence Okaale and Carolyn Wafula (subcounty vocational training officer).

Acting director of Finance Paul Onono and Education and Vocational Training executive John Mwami praised the initiative, saying they were beneficiaries of the Nyayo milk programme.

Nyayo milk was distributed to primary school children in the 1980s and 90s.

Mwami said the milk programme is the brainchild of Busia Governor Sospeter Ojaamong and will be a milestone for the county.

He said executives will burn the midnight oil to ensure the programme succeeds. Onono said the programme will increase school enrolment.

Kocholia Parish priest Francis Ekisa praise the initiative. He urged the county government to introduce a wider feeding programme to include sweet potatoes, which would keep children healthy and give farmers more income.

Nabwire said the county has developed a milk policy, charter, trust deed, trust fund deed and school milk manual. They will be accompanied by school management ledgers, registers and programme of activities.

Nabwire said the county is up to the task despite expected problems of enrolment.

Dairy firm China Mengniu says H1 profit rises nearly 40 pct

AUGUST 30, 2018 / 6:30 AM / 5 DAYS AGO

<https://www.reuters.com/article/china-mengniu-results/dairy-firm-china-mengniu-says-h1-profit-rises-nearly-40-pct-idUSL3N1VL070>

HONG KONG, Aug 30 (Reuters) - China Mengniu Dairy Co Ltd late on Wednesday said its first-half net profit jumped 38.6 percent, boosted by reduced costs and stronger sales due to higher-quality products.

China's top milk products manufacturer said in a statement that net profit for January to June came in at 1.56 billion yuan (\$229 million), compared with a profit of 1.13 billion yuan at the same time last year. Revenue rose 17 percent to 34.47 billion yuan.

"As the industry goes deeper into supply-side structural reform, its focus has also changed from seeking to grow in scale to achieving steady growth in per capita consumption and quality upgrades," said Chief Executive Officer Jeffrey Lu.

Gross profit margin increased 3.6 percentage points from a year ago to 39.2 percent amid relatively low prices for raw milk and an improving product mix.

"Mengniu will continue to explore overseas upstream resources and refine its global milk source supply chain," Lu said in the statement.

Mengniu is stepping up development and sales of premium products and is working with major shareholders and partners like Danone Group and Arla Foods to bring more dairy goods to China. It said on Wednesday that it would work with China Modern Dairy to explore expansion in fresh milk and yogurt markets.

Mengniu said it would team up with Alibaba to increase the global reach of Chinese dairy products. It also plans to develop business in Malaysia and the Philippines in the second-half of 2018.

On Canadian dairy farms, fear and frustration as U.S. demands trade concessions

AUGUST 30, 2018 / 4:39 PM / 3 DAYS AGO

<https://www.reuters.com/article/us-trade-nafta-dairy/on-canadian-dairy-farms-fear-and-frustration-as-u-s-demands-trade-concessions-idUSKCN1LF16Y>

WINNIPEG, Manitoba/MONTREAL (Reuters) - Marie-Pier Vincent, a fourth-generation Quebec dairy farmer, worries it will be even harder to make ends meet if Canada allows more tariff-free imports of milk products from the United States under a reworked North American Free Trade Agreement.

Vincent, 28, is already looking for a second job to pay back the money she borrowed to strike out on her own two years ago and start up a 35-cow

farm 100 km (60 miles) southeast of Montreal. She and Canada's 11,000 dairy farmers made these investments trusting in the country's price controls and protection from imports that have been in place since the 1970s.

Now she fears Canada could relax its controls and agree to admit more U.S. dairy.

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"It's a huge deal as I have a lot of debts," she said. "We really hope there will be no concessions."

U.S. President Donald Trump wants a reworked NAFTA deal that eliminates dairy tariffs of up to 300 percent that he argues are hurting U.S. farmers, an important political base for Republicans.

Canada is under pressure to reach a new NAFTA deal with Mexico and the United States by Friday after the bilateral deal announced by the United States and Mexico on Monday.

Canadian Prime Minister Justin Trudeau, whose federal Liberal government relies on support from Ontario and Quebec where most dairy farmers live, repeated on Wednesday that he will defend Canada's dairy industry. If he makes concessions, he could harm his 2019 re-election chances.

But Ottawa is ready to make concessions on Canada's sheltered C\$21 billion (\$16.3 billion) dairy market to save a dispute-settlement system, a provision that was dropped from an agreement that the United States and Mexico reached earlier this week, the Globe and Mail reported on Tuesday.

A Canadian government spokesman declined to comment on the report.

Quebec Premier Philippe Couillard warned Ottawa on Wednesday that any weakening of Canada's supply management policies would have "serious political consequences."

Ralph Dietrich tripled capacity at his Ontario farm over the past three years to 170 cows producing milk. Dietrich bought an additional farm and more production quota after Canadian farmers struck a deal to sell skim milk to the country's processors at a lower price.

That deal, called Class 7, allowed them to compete with cheap U.S. supplies, and the move angered American farmers.

Ending the Class 7 deal, as U.S. Agriculture Secretary Sonny Perdue has demanded, would force farmers such as Dietrich's son and son-in-law to reduce production.

"The two young people in the next generation would have a lifetime ahead of them of doom and gloom," said Dietrich, who is chairman of Dairy Farmers of Ontario. "It would be the beginning of the end of supply management."

Class 7 allows farmers to sell at a competitive price the protein-rich part of milk, called the skim, to Canadian dairies for use in making cheese and yogurt. Prior to Class 7 taking effect last year, Canadian dairies imported from northeastern U.S. processors greater quantities of a similar product that is not subject to Canadian tariffs.

François Dumontier, spokesman for les Producteurs de lait du Québec, a dairy producers' group, questioned how Canadian farmers could be stopped from setting their own prices.

"We sell the milk to processors at the price we want."

Separately, surrendering greater tariff-free access for U.S. dairy, as Canada has done in past trade deals, would add to a steady erosion of supply management, said Manitoba dairy farmer David Wiens.

"Each time you do that you're taking something away from the Canadian dairy industry and over time weaken the industry," he said.

Valley dairy farmers say they are struggling

Posted: Aug 30, 2018 8:34 AM IST Updated: Sep 01, 2018 9:51 PM IST

<http://www.wfmj.com/story/38990781/valley-dairy-farmers-say-they-are-struggling>

Times are tough for dairy farmers across the country and in Ohio.

Dianne Shoemaker of Ohio State University told 21 News, in just a year, more than a 100 dairy farms have closed in the state.

The Professor of Dairy Production Economics also said Ohio farms are struggling because people aren't drinking as much milk because of Mexico, China and Canada's tariffs on milk products.

Garry Kibler is one of the owners of Kibler Dairy Farms in Lordstown.

"My dad told us this is probably the worst year we have had since we've been farming," said Kibler.

With too much supply and not enough demand, the Lordstown family-owned business is fearing the future.

"We are right on the edge right now. We are surviving but barley," said Kibler.

Dairy and meat 'beneficial for heart health and longevity'

Published Wednesday 29 August 2018

<https://www.medicalnewstoday.com/articles/322911.php>

New research suggests that current dietary guidelines should be revised to account for the dietary habits of modern populations from across the globe. Unprocessed red meat and dairy, for instance, should be included as part of a heart-healthy diet.

Many studies suggest that a diet that avoids red meat and dairy but is rich in fruit, vegetables, nuts, and whole grains is the best for heart health.

However, new research suggests that we should amend these guidelines.

The Prospective Urban Rural Epidemiological (PURE) study — which was led by Prof. Salim

Yusuf, the director of the Population Health Research Institute (PHRI) at McMaster University in Hamilton, Canada — suggests that the results of these traditional studies may be biased and outdated.

Specifically, explain the researchers, such studies are based on the dietary habits of high-income countries and rely on data from decades ago. For these reasons, the new study aimed to make a more comprehensive analysis of people's dietary patterns across the world.

Its findings were presented at the 2018 annual conference of the European Society of Cardiology, held in Munich, Germany.

Regulations pertaining to labelling of packaged food soon: FSSAI

Last Updated : Aug 29, 2018 09:30 PM

<https://www.moneycontrol.com/news/business/economy/regulations-pertaining-to-labelling-of-packaged-food-soon-fssai-2895951.html>

Food regulator FSSAI today said the regulations pertaining to labelling of packaged food products are being framed and will be issued soon.

"As far as labelling is concerned, one is packaged food's labelling whose regulations are being framed. Now main issue that is cropping up in this is which food will be called healthy and which food will be called not so healthy," Food Safety and Standards Authority of India (FSSAI) CEO Pawan Agarwal said.

"Industry views, scientific/medical community views on this are being reconciled after which labelling regulations will be issued soon," he told reporters here while replying to a question.

A workshop was organised here to sensitise the local media about the importance of food fortification.

"As far as restaurant food is concerned, where fixed menu is there or what we called Quick Service Restaurants (QSRs), menu labelling can be done, but where chef prepares food, menu labelling is almost impossible," he said.

"However, gradually menu labelling has been implemented in some countries, including recently in the United States," the CEO said.

Taking into account their experience, there is a proposal in India for restaurants having chain of more than 20 outlets for having menu labelling in QSRs with fixed menu.

"Regulations in this regard are being framed and will be issued soon," Agarwal said.

He said the Women and Child Development Ministry and the HRD Ministry have already committed to provide fortified staples in mid-day meal scheme, in Integrated Child Development Services (ICDS) programmes, double fortified salt has been mandated three years ago.

When asked about some controversies surrounding food fortification, Agarwal said, "In fact, globally fortification is the main and easiest way of addressing micro nutrient deficiencies practiced over hundreds of years, it is not new if our nutrition problem gets solved by adding fortificant and if for this we have to import, what is the harm."

"I think these are some kind of confusions that are being created in the minds of people. Fortunately, those who are creating such confusion are miniscule in number," he said.

It's time to reconsider low-dairy diets, new study suggests

Aug.29.2018

<https://www.nbcnews.com/health/heart-health/it-s-time-reconsider-low-dairy-diets-new-study-suggests-n904491>

Nutritional guidelines often recommend a low-fat diet, despite a lack of consensus among medical experts as to whether a low-fat diet is beneficial to heart health. This means that dairy products, with

their relatively high fat content, are on the "eat sparingly" list.

But new research, presented Tuesday at the annual congress of the European Society of Cardiology, suggests that the current advice to

limit dairy intake should be reconsidered, especially for those who consume yogurt and cheese as opposed to milk.

"The consumption of dairy products has long been thought to increase the risk of death, particularly from coronary heart disease, cerebrovascular disease and cancer, because of dairy's relatively high levels of saturated fat," the society said in a news release. "Yet evidence for any such link, especially among U.S. adults, is inconsistent."

The researchers found the consumption of any kind of dairy to be associated with a 2 percent lower risk of death from any cause, while the consumption of a dairy diet of mostly cheese was associated with an 8 percent lower total mortality risk. The risk of death from a stroke was 4 percent lower with total dairy consumption and 7 percent lower with the consumption of milk alone.

At the same time, higher milk consumption was associated with an increased risk of heart disease, an association that needs further study, the news release noted.

"This was a study of an eating pattern — which is really what we need to be focusing on — eating patterns as opposed to individual foods or food groups," Beth Kitchin, an assistant professor of nutrition science at the University of Alabama at Birmingham who was not affiliated with the study, said in an email. "Dairy foods like milk, cheese, yogurt and kefir are great sources of high-quality protein, calcium and phosphorus. Milk and yogurt are good sources of potassium — which is tough to get enough of in our diets.

Diets high in potassium help lower blood pressure. Unless you're allergic to milk, there really aren't downsides — unless you eat so much of them that you gain weight."

Dairy products are major sources of saturated fat and contribute to approximately one-fifth of total saturated fat intake in the U.S. diet. Eating saturated fats increases bad cholesterol levels, called LDL, and may induce chronic inflammation, leading to an increase in cardiovascular disease, but specific fatty acids in dairy have been shown to lower heart disease risk in recent studies.

In a study published in December 2014 in the *American Journal of Clinical Nutrition*, researchers from Tufts and Harvard universities found that people with very high dairy consumption had a significantly lower risk of diabetes, a major risk factor for developing heart disease, compared with people who had a very low dairy consumption.

While cheese and other dairy products are being reconsidered as heart-healthy add-ons, they are far from lifesaving, and most medical professionals still consider a balanced diet the healthiest option.

"I recommend that people limit whole-milk dairy products and cheese portions," said Dr. Holly Lofton, director of the weight management program at NYU Langone Health. "Cheese can be quite satisfying and filling for patients but it is also often eaten in mindless settings like dinner parties. This can lead to weight gain, which increases cardiovascular risk."

Family-owned dairy farms struggling to survive

August 28, 2018

<https://kristv.com/news/local-news/2018/08/28/family-owned-dairy-farms-struggling-to-survive/>

It seems like yesterday America was guzzling about 247 pounds of milk per capita every year.

But consumption has dropped to about 154 pounds per capita in 2016, according to the United States Department of Agriculture. That drop is impacting dairy farms across the nation, including those in South Texas.

Not too long ago, there were 121 dairy farms here in South Texas. Now, there is one.

Family-owned dairy farms across the country, like the Knolle Dairy Farm, are struggling to survive as milk prices have fallen in the last few years due to an abundance of supply on the market.

“The pricing is set by the federal milk market administrators. So the government gets involved, and they are trying to ensure people get a minimum price.” said Joe Knolle Jr., president of Knolle Dairy Farms. “The co-ops adhere to that and kind of take all those revenues and kind of spread them out. Pull the cost, pull the expenses, and pull the profits. It just doesn’t really work out better for the smaller producers.”

The dairy industry has been shifting toward larger, corporate farms over the last 15 years.

“Where everything is going right now, the industry trends are towards the factory farms,

factory mega farms, where you can put thousands and thousands of heads of cattle underneath one roof, and they never get to see the light of day.” Knolle said. “You get a lot of economies of scale working for you when you do that.”

What can be done to help the local dairy farmers? Some want a quota system to prevent massive corporate farms from producing so much milk it hurts family farms.

“For us, our personal direction is to actually strive to take a fraction of our production, just a small portion of our production, and run it through a value edit processing facility where we can actually take the raw milk from the cows, run it through pasteurizers, run it through packaging machines, and have a basic product we can sell to the public that would be safe,” said Knolle.

Knolle and his wife Christina bought the Knolle Dairy Farm that was established in 1928 in Sandia, 6 years ago from his family.

“We are under the aspirations to try and keep it going for the next generation and the last generation.” Knolle said. “With the farm starting in 1928, our goal is to get to the 100-year mark.”

Knolle said the family-run farm is secure – for now. And they are hoping in the near future to continue selling their product in their own home area.

Dairy consumption guidelines 'should be revised'

Published Tuesday 28 August 2018

<https://www.medicalnewstoday.com/articles/322885.php>

Guidelines that advise people to limit how much dairy food — particularly yogurt and cheese — they eat should be revised, according to new research.

It found that higher overall consumption of dairy products is linked to a lower risk of premature death from all causes and "cerebrovascular causes" such as stroke.

Drinking milk, on the other hand, was found to be associated with a higher risk of coronary heart disease.

However, the researchers also say that this needs further investigation.

Meanwhile, they recommend that the guideline for milk consumption should be to drink fat-free or low-fat milk, especially for those who drink a lot of milk.

Maciej Banach, who is a professor in the Department of Hypertension at Medical University of Lodz in Poland, and his colleagues analyzed national survey data from the United States and confirmed their results in a further analysis of pooled data from several other studies.

Their findings feature at the 2018 annual congress of the European Society of Cardiology, held in Munich, Germany.

Conflicting evidence on dairy foods

Cerebrovascular diseases, such as stroke, affect the blood vessels in the brain. Stroke accounts for high rates of disability and death. In the U.S., it is the "fifth leading cause of death."

For a long time, it was thought that eating dairy foods — because they contain more saturated fat — raised people's risk of premature death,

especially from cancer, cerebrovascular diseases, and coronary heart disease.

However, the researchers say that the evidence to support this idea, especially that which applies to U.S. adults, is conflicting.

Prof. Banach notes, for example, that an analysis of pooled data from 29 studies that was published in 2017 "found no association between the consumption of dairy products and either cardiovascular disease [...] or all-cause mortality."

That being said, another study of adults in Sweden that was published in the same year found that drinking more milk was linked to double the risk of premature death — including death from cardiovascular disease — in women.

Lower risk of death

For the new analysis, the researchers used data from the 1999–2010 National Health and Nutrition Examination Surveys (NHANES) covering 24,474 adults — aged 47.6 years, on average — of whom 51.4 percent were female.

The Centers for Disease Control and Prevention (CDC) carry out a NHANES survey every year with a nationally representative sample of 5,000 U.S. residents. It includes physical examinations and interviews.

Over an average follow-up period of 76.4 months, there were 3,520 deaths. Of these, 827 were from cancer, 709 were due to heart-related causes, and 228 were due to cerebrovascular diseases.

The researchers found that overall consumption of dairy foods was linked to a 2 percent lower risk of death from all causes, while cheese

consumption in particular was tied to an 8 percent lower risk.

Focusing on cerebrovascular disease deaths, the researchers found that overall dairy food intake was tied to a 4 percent lower risk, while milk consumption was linked to a 7 percent lower risk.

Results confirmed — except for milk

The team then sought to confirm these findings by analyzing pooled data from 12 other studies that followed groups of people over time. Overall, the data covered a total of 636,726 individuals with a follow-up of around 15 years.

The analysis confirmed the earlier results, with the exception of milk consumption. Here, much like in the Swedish study that Prof. Banach

mentioned, milk intake was linked to a 4 percent higher risk of death from coronary heart disease.

Consumption of yogurt and other fermented dairy foods, on the other hand, was tied to a 3 percent lower risk of death from all causes. Further adjustment, however, showed that the results on yogurt were not statistically significant and could just as likely have occurred by chance.

The researchers note that the links found between milk and coronary heart disease warrant further investigation. Because many people who drink milk also consume other dairy products, it is not easy to untangle the effect of milk from the rest.

In the meantime, they advise milk drinkers to confine their intake to the fat-free and low-fat varieties.

Parag Milk Foods launches cow milk in Delhi NCR

Tuesday, 28 Aug, 1.21 pm

<https://m.dailyhunt.in/news/india/english/investment+guru+india-epaper+invgur/parag+milk+foods+launches+cow+milk+in+delhi+ncr-newsid-95603499>

Parag Milk Foods Ltd has said that it has launched fresh milk made from 100 per cent cow's milk under the brand Gowardhan in the Delhi NCR region. The fresh milk will be supplied from the recently acquired Sonipat Plant from Danone Foods and Beverages Pvt Ltd. Along with Delhi NCR, the company also plans to reach out to the neighboring regions within 250 - 300 km radius of the Sonipat plant.

According to industry experts, the fresh milk market in Delhi - NCR is close to Rs. 1,000 Crs . North India presence will further strengthen the company as the largest player in the Indian private dairy sector involved in the procurement, manufacturing, marketing and distribution of products produced exclusively from pure and fresh cow's milk .

Commenting on the acquisition, Mr. Devendra Shah, Chairman, Parag Milk Foods Ltd. said, " With our recent acquisition of Danone's facility in Sonipat , we have commenced the operations with pouch milk supply under our Gowardhan brand .

North is one of the priority markets for Parag Milk Foods and we are targeting to garner 10% market share in the region. Dairy products consumption is the highest in this region and the initiative will allow us to make the goodness of cow's milk reach Delhi NCR and neighbouring regions." Meanwhile, shares of the company were trading at Rs 302.75 apiece up 0.55 per cent from the previous close at 10:00 hrs on BSE.

Several vanilla ice creams available in supermarkets contain no vanilla, no cream and no fresh milk

Monday 27 August 2018 00:13

<https://www.independent.co.uk/news/uk/home-news/vanilla-ice-cream-supermarket-which-tesco-asda-missing-ingredients-a8508881.html>

A number of supermarket and branded vanilla ice creams contain no vanilla, no cream and no fresh milk, an investigation has found.

One in five of the vanilla ice creams examined by Which? contained none of the three ingredients consumers might reasonably expect to find in them, the watchdog reported.

Just half of the 24 ice creams in the survey contained all three ingredients traditionally included, with the remaining 12 containing either some or none.

Of the five products containing no vanilla, cream or fresh milk, four were supermarket own brand products – Soft Scoop Vanilla Ice Cream from Asda, Morrisons and Tesco, and Ms Molly's, exclusively sold at Tesco – and one was the branded Wall's Soft Scoop Vanilla Ice Cream.

Vanilla ice cream is traditionally made from fresh milk, cream, egg yolks, sugar and vanilla, which are frozen and aerated to produce the final product.

However, Which? found a number of the products in its survey substituted cream and milk

with partially reconstituted dried skimmed milk and in some cases whey protein, while vanilla was often replaced with a general flavouring.

Extra non-dairy ingredients in some of the ice creams included palm oil, coconut oil, palm kernel oil, and water.

A product labelled ice cream in the UK had to contain at least five per cent dairy fat and 2.5 per cent milk protein until 2015, when the introduction of the Food Information Regulations meant the rules no longer applied.

The removal of the criteria was to enable more flexibility with reformulation and product innovation, and has allowed for vegan products and reduced fat options to be sold as ice cream.

Which? said the changes had allowed for new products to suit a broader range of tastes but had also allowed for cheaper ingredients to replace those used in traditional recipes.

Currently only products labelled as dairy ice cream must contain at least five per cent dairy fat, some protein from a dairy source and no vegetable fats.

Decrease in dairy farms impacts need for hay crop

Aug 27 2018

<https://vtdigger.org/2018/08/27/decrease-in-dairy-farms-impacts-need-for-hay-crop/>

HARTFORD — Think Vermont agriculture, and the first thing that comes to mind is dairy and maple syrup.

But hay and haylage — those giant white plastic-wrapped marshmallows stuffed with 1,200 pounds of moisture-laden grasses — yielded \$152 million in production last year, making it one of the state's biggest cash crops, according to the USDA.

And some 77 percent of the state's acres devoted to crops are used for growing hay, the most recent government survey finds. New Hampshire, by comparison, has less than one-fifth the amount of land devoted to hay and haylage cultivation.

"Ranking commodities in Vermont from gross receipts, dairy comes in around 80 percent. The second one is hay and then maple syrup is way down there," said Sid Bosworth, a forage crops specialist with the UVM Extension's agriculture program. "That always surprises people."

Vermont is "a livestock state and there's a lot of hay that moves between farms," he said.

But while the hay crop accounts for a relatively large portion of the state's agricultural production, farmers are quick to point out that no one's getting rich baling and selling the crop.

If anything, the haying business has become less forgiving in recent years. Prices haven't budged much, production costs have remained high and the decline of dairy farming has lowered demand.

USDA data represent the value of hay production and not how much Vermont hay was sold into the retail market — an unknown percentage of

the hay produced in the state is consumed by the farmers who harvest it for their own livestock.

Moreover, in terms of tons per acre, corn yields four times more silage than grasses and its higher protein content is more prized as feed by dairy farmers. (The USDA does not provide a dollar value for corn silage production as it does for hay production.)

Indeed, the peaceful scene of tractors sweeping green fields belies the hardscrabble economics behind the hay business. Despite taking up so much cultivated land in Vermont, hay is hardly a gold mine for those who make it.

Now, after a rough start earlier this summer because of drought, the region's haymakers are wrapping up their second cuts and in some cases beginning their third of the season.

What began as a disappointing hay yield is looking to become a more bountiful one.

"June and July were pretty dry and yield was down 30 percent to 50 percent on some fields," said George Miller, who cuts and bails about 180 acres on behalf of landowners in the Jericho district of Hartford. "Now the third crop has been pretty good because of the rain."

Last year Miller produced 17,000 square bales and 400 round bales, which he harvests to feed his herd of 30 Jersey cows and wholesales half to his brother, Chet Miller, a Norwich hay broker who in turn retails his brother's hay along with that he sources from other suppliers to about 30 customers annually.

He annually mows 180 acres and retails square bales for "around \$5" and round haylage bails for \$45.

Miller estimates hay sales accounts for about 25 percent of his gross revenue, which comes from a combination of haying, dairy — he sells his herd's milk to Spring Brook Farm in Reading — and maple syrup production.

He describes haying, from a business standpoint, as “probably break-even,” given the cost of his time, labor and maintenance expenses due to “wear and tear on the equipment.”

“The price has really been stagnant” the past few years, he said, because of lower demand due to the state's declining dairy business.

Chet Miller said he brokers about 20,000 square bales per year, mostly to people who need it for their horses and sheep.

With a one-ton 1998 Chevy Cheyenne, Chet Miller spends two to three days a week trucking his bales to about 30 customers. The other two days a week he works at McNamara Dairy in Plainfield, New Hampshire.

“I provide a service,” he said, explaining that supplying customers with regular hay deliveries spares them the headache of buying it and transporting it themselves. “That's my value.”

But brokering hay isn't going to turn him into a gentleman farmer, he said.

“If I pay \$4 for square bales and sell them for \$5 or \$5.50 that's not a big margin,” Chet Miller said.

He estimates that his hay business generates an income of \$20,000 to \$30,000 a year but “then I have \$10,000 for gas,” he said.

The reasons for haying in Vermont have more to do with practicing good agriculture than they do about cultivating a valuable cash crop, said Cary Giguire, agricultural resource management section chief at the Vermont Agency of Agriculture, Food and Markets.

“Hay and haylage is important in crop management and water quality issues. You need to rotate your fields for nutrient management reasons but also to mitigate pest pressure. Most nutrient plans see someone growing corn for five years and alfalfa or a mixed hay plan for the sixth, seventh and eighth.”

Or, put another way, haying is to summer as snow plowing is to winter: a necessary function that can earn money on the side but is not enough to sustain a stand-alone business.

“You plow to keep your driveway clear and you hay to keep your field open,” Giguire said. “There's not a lot of money in it.”

Haying is the last vestige of farming for some farmers who have given up on livestock.

Gary Eastman, who hays 150 acres on his 112-year-old family farm in Weathersfield Bow in addition to cutting another 150 acres for others, used to have a herd of 100 dairy cattle that consumed his farm's hay but now harvests it into about 700 round bales annually.

The wet haylage bales he sells for \$45 each and the round dry hay bales for \$50 each because they take longer to dry, rake and ted.

He hays with his nephew and another man, starting around June 1 of each year and supplements that income with what he earns by delivering 120 cords of wood each year and his 2,300-tap maple operation.

“You wouldn't be able to buy a farm and pay the mortgage,” he said about haying. “I can do it because everything is paid for. There's no way to do it otherwise. I'm not buying a condo on Lake Sunapee.”

One of Hartford's biggest haymakers is Marty Lyman who, with his son Tim mows and bales about 300 acres around the Jericho district near Miller's farm.

Last year they produced about 22,000 square bales and 600 round bales that they sell “to horse people and some beef farms,” Lyman said.

“I was raised on my grandfather’s farm, and I’ve been haying since I was 8 or 9 years old,” Lyman, 67, said. “I don’t know anything different.”

The retail price of hay “for probably five to six years has been pretty much the same,” he said.

“Everybody tries to stay in that ballpark,” he said, referring to the \$4 to \$5 price of square bales, and \$45 to \$50 for round ones. Prices can climb with the second and third cuts because they yield less hay per acre later in the season, he said.

But in recent years, as dairy farms have shut down, supply for hay has outstripped demand.

“What we’re finding in this area is that there have been two to three dairy farms that have gone out of business,” Lyman said. “They are selling hay as well, and it’s cut back on the amount we are able to sell.”

“There’s more hay on the market, more people selling it for the same amount that were buying it before,” he continued. “I’ve had years where I’ve sold 500, 600, 700 round bales, and last year I sold only 250 to 300 round bales and have 200 of them behind the barn. I never had this many left over before.”

Another Jericho district farmer, Tom Ostler, grew up with the Miller brothers and said one of the distinct memories of boyhood in the hills of Hartford was hearing the “thump thump of balers” traversing the fields each summer.

Ostler still harvests “50-plus” acres of hay that this year he sees yielding 2,000 square bales and 250 round bales, most of which he will feed to his herd of Black Angus cattle.

“I’ll probably sell 1,000 bales to Chet over time,” said Ostler, who teaches natural resources at

Hartford Area Career and Technology Center. That amount will bring him between \$3,000 to \$4,000.

“I sell just enough to cover my costs — diesel, twine and plastic costs, fertilizer costs, that’s all ... when I need some cash flow, I call Chet up,” Ostler said.

Giguire, with the state’s agriculture department, said that some high-quality hay harvested in Windham County is shipped to the Saratoga race track stables across the state line in New York but for the most part it is uneconomical to transport hay over long distances given the cost of fuel and labor.

Still, despite the fact that the cultivation of haying began before the Middle Ages and that hayfields are everywhere in the state, those who make hay still have their trade secrets.

Chet Miller said that the business can be so competitive that, like an angler and his favorite fishing spot, he doesn’t like to let on where he gets his hay, even when asked. Otherwise people will go to his supplier and buy it directly.

“‘Nice hay,’ people will say, ‘where did you get it?’” Miller relates.

“That’s a question I don’t want to answer.”

While haying might strike observers as a stress-free operation, it’s anything but: Haying a field requires a lot of alertness because of the dangers of rocks and crevices that can result in costly damage to equipment if not avoided.

At the same time, Ostler said, it can be a tranquil experience that has a meditation-like effect.

“I’ve been told by psychologists that doing things in circles is good for the head,” he said. “It definitely slows things down and you become an astute observer of wildlife, birds mainly — they are watching you. No matter what, you really can’t rush it.”

“I love it. I absolutely love it. Every year you try to do it better. I feel pretty lucky I am able to do it.”

One in five vanilla ice-creams have no vanilla, cream or fresh milk

Survey reveals how new rules mean cheaper ingredients are usurping traditional elements
27/08/2018

<https://www.theguardian.com/money/2018/aug/27/one-in-five-vanilla-ice-creams-has-no-vanilla-cream-or-fresh-milk>

Britain’s longest heatwave since 1976 has seen ice-cream sales soar, but a survey has revealed that some brands are sold without vanilla, cream or fresh milk.

Vanilla has traditionally been Britain’s favourite flavour but a Which? investigation of supermarket and branded vanilla ice-creams found a number of them were lacking some key ingredients.



How to eat: Magnums

One in five of the ice-creams examined by the consumer watchdog had none of the three ingredients shoppers might reasonably expect to find in vanilla ice-cream. Only half of the 24 surveyed contained all three traditional ingredients.

Of the five products offering soft-scoop vanilla ice-cream without fresh milk, vanilla or cream, three were supermarket own-brands from

Asda, Morrisons and Tesco. Soft-scoop vanilla ice-creams from Wall’s and Ms Molly’s, which is exclusively sold at Tesco, were the other two products missing the three key ingredients.

Vanilla ice-cream is traditionally made from fresh milk, cream, egg yolks, sugar and vanilla, which are frozen and aerated.

In a number of the products Which? looked at, cream and milk were substituted with partially reconstituted dried skimmed milk, and in some cases, whey protein. Vanilla was often replaced with a general “flavouring”.

Additional non-dairy ingredients in some of the ice-creams included palm oil, coconut oil, palm kernel oil and water.

Until 2015, a product labelled “ice-cream” in the UK had to contain at least 5% dairy fat and 2.5% milk protein, but since the introduction of the Food Information Regulation these rules no longer apply.

The change was brought in to enable more products, such as vegan and reduced fat versions, to be labelled as ice-cream on the open market.

The watchdog said the move had created a new market of ice-creams to suit a broader range of tastes, but that the removal of the original

regulations had also allowed cheaper ingredients to replace those used in traditional recipes.

There are currently no requirements for manufacturers to meet before a product can be called ice-cream. Only products labelled as “dairy ice-cream” should contain at least 5% dairy fat, some protein from a dairy source and no vegetable fats.

The price of vanilla soared earlier this year, making it more expensive than silver. It currently sells for around £440 a kilo.

Vanilla has become the second most expensive spice in the world after saffron, the harvesting of which is extremely labour-intensive.

Vanilla beans, which are part of the orchid family, are hand-pollinated on family farms. Each flower opens for only part of one day during the season. If it is not pollinated on that day, no pod is produced. Once picked, the curing process, which involves drying the beans in the sun by day

and allowing them to sweat in a box at night, takes three to six months.

Vanilla is grown in tropical regions. More than 75% is produced in Madagascar, an island off the south-eastern coast of Africa. The region was struck by a powerful cyclone last month that damaged many plantations.

Some manufacturers use synthetic vanilla flavouring, known as vanillin, but it is less potent and scented than its natural counterpart.

A Which? spokesperson said: “Shoppers may be surprised to find out that the vanilla ice-creams available to buy in supermarkets can vary wildly in terms of the ingredients they contain.

“For those looking for a more authentic ice-cream or trying to avoid controversial ingredients such as palm oil, our advice is to check the ingredients list, and look for these three key ingredients – natural vanilla, dairy cream, and fresh milk.”

Dairy King: Local businessman Tim LeFevre wants to save North Central West Virginia's downtowns, one ice cream cone at a time

Aug 26, 2018

https://www.wvnews.com/theet/news/dairy-king-local-businessman-tim-lefevre-wants-to-save-north/article_a7e881dc-3546-586d-b9d2-09a856122ea7.html

When he speaks about topics he loves — whether about his fascination with steam engines or his business interests — there’s a noticeable sparkle in his eyes, and his sentences quickly turn to paragraphs.

While he was an executive with the Nestlé Corp. for nearly 40 years, the Clarksburg native began investing in Dairy Queen franchise locations and is now the proud owner of nine throughout North Central West Virginia.

During the recent grand reopening event for his Salem location, LeFevre was recuperating from a broken leg. That didn’t stop him from running the show. He rolled around the 1,300-square-foot location with the aid of a scooter, his cast propped up on the seat while making sure everything was in place.

“I loved the Dairy Queen products and just the whole thing that’s been there since I was a little kid,” he said. “It’s the quality of the product, the taste and everything. I was just intrigued by Dairy Queen; I always have been ever since I was a kid. It’s great stuff!”

Since his retirement from Nestlé a few years ago, LeFevre said he has directed his time and efforts toward revamping and modernizing his Dairy Queen locations.

He looks at the projects as investments back into the communities that have patronized his businesses for years and came to depend on them as a staple of their towns.

“We basically have taken locations that have been in the community for close to 50 years, if not over that, and remodeled them all to modern standards,” Lefevre said. “We’ve put in Wi-Fi, added music, remodeled them inside and out. We’ve redone all of the locations to bring them up to date.”

He said he knows he could invest his money anywhere. But he has made the choice to support the region and state where he grew up and lives to this day.

“I’m born and raised in (Clarksburg’s) North View. I’m West Virginia,” LeFevre said. “I felt that the money should be invested into the businesses that help the communities. With that, we support ball teams. We do all kinds of sponsorships and things. It’s important to me that we keep the money local, and its jobs.”

Among all nine locations, he employs more than 180 people, LeFevre said.

“When we started out, we basically had 40 employees,” he said. “We’ve grown it because we’re open year round, put dining rooms in where we had walk-up windows and put in unit managers. We’re proud of that.”

Despite his enthusiasm for the business when the photographers lined up to take the pictures for the official ribbon-cutting ceremony in Salem, LeFevre hung back. He ended up in the left-hand corner of all the photos, letting the employees and local officials take center stage.

He said he’s a family man who’s looking to do what he can for his state and his loved ones before he passes on control of the family business.

“My wife is running the operation, and then my son-in-law Wade Keith and my daughter Lindsey have bought into the company, and they are going to be the next generation,” Lefevre said. “I’m sort of behind the scenes. I got it started years ago, and we’re just adding locations and locations and making it happen.”

In small communities like Salem, the Dairy Queen is one of very few places residents can choose to eat, LeFevre said.

“We feel that we have a great menu, and we’re here to actually provide this essential service for the folks in Salem,” he said. “Later this fall, we hope to roll out a breakfast program. The city has asked us for it. They said there is nowhere to come in and sit down and have coffee and have that local fellowship time together where people from the community can come and talk to each other. That’s very important to us.”

In each of the communities where he operates a Dairy Queen location, LeFevre said he focuses on the wants and needs of local residents.

“We work great with the city of Salem and with most of the cities that we are in,” he said. “We’ve tailored everything toward the city in terms of what we can provide to them. In return, it’s all about local.”

Ronnie Davis, Salem’s city manager, said the city’s administration is pleased that LeFevre has decided to support the town.

“We’re trying to bring businesses in and keep what we have,” he said. “We helped them with anything that they needed help with.”

While it may only be one restaurant, the Dairy Queen is important to the people of Salem, and its renovation represents a glimmer of hope in

the community's ongoing effort to revitalize its downtown, Davis said.

"I've seen it when it was booming, and I've seen it when it was down," he said. "We're trying to get it booming again."

New Report Credits Veganism For Growth Of Dairy-Free Market

Sales are projected to increase in the dairy-free yogurt industry

Aug 26, 2018 9:39 AM

<https://www.plantbasednews.org/post/new-report-credits-veganism-for-growth-of-dairy-free-market>

A new report, released by Research And Markets, has highlighted veganism, health concerns, and lactose intolerance as major reasons for growth within the dairy-free yogurt market.

'Leading market share'

The report examined data from 2016 and 2017 to generate a sales forecast covering the followings even years.

The sector is reportedly expected to hold the 'leading market share' going forward.

Changing demand

Cited under drivers for the industry's growth are a rise in lactose intolerance, increasing health

consciousness, and 'growing consumer preference for a vegan diet'.

This is by no means the only instance in which demand for vegan products has been cited as a reason for industry growth - the egg replacement market is also expected to soar in coming years.

Successes

Top performers in dairy-free yogurt sales listed include brands such as Oatly, Kite Hill, and Almande.

The report cited increased demand and tactful marketing as opportunities for such companies to continue to excel in their market.

Mandatory dairy contracts deliver stability for Spain

26 Aug 2018

<https://www.fginsight.com/news/news/mandatory-dairy-contracts-deliver-stability-for-spain-68271>



Spanish mandatory contracts have helped reduce volatility for producers – and processors exercising best practice had nothing to fear if they were introduced in the UK.

NFU dairy board chairman Michael Oakes said there had been initial hesitance in Spain at their introduction from processors and producers, but the outcome had been generally positive.

AHDB has compared prices in Spain before and after the introduction of mandatory contracts. Prior to compulsory contracts, Spanish farmgate prices were slightly more volatile than the EU-28, with a range of £8/100kg (€9/100kg) compared to £7/100kg (€7.8/100kg) in the EU as a whole.

But Spanish prices were much less volatile when contracts were in place, not falling as far during

the downturn – with average prices in Spain over the full cycle 3 per cent higher than the average.

Mr Oakes said: “It is not a stick to beat the processors over the head with; it has developed a better relationship and more stability.”

He said currently a processor could go into the marketplace, negotiate a bad deal and farmers paid the price for it. But there was a mechanism for Spanish Government to ask questions of anyone selling milk below the cost of production.

He criticised comments from Dairy UK chairman Paul Vernon suggesting mandatory contracts created more volatility and that processors needed price discretion to make a profit.

But Mr Oakes emphasised his members needed to make a profit too.

“At the minute, farmers share all the pain of price discretion,” he said.

“We will have to take some of the risk on volumes and they will have to take some of the risk on price.”

Wisconsin dairy farmers may benefit from new federal program

Updated August 26, 2018 12:34 PM

<https://www.newsobserver.com/news/business/article217362185.html>

A new federal crop insurance program may help Wisconsin dairy farmers protect against low milk prices.

The American Farm Bureau Federation and its insurance company recently announced the Dairy Revenue Protection program, Wisconsin Public Radio reported.

The program, which will be available starting in October, allows farmers to set a guaranteed revenue they want to make on a certain amount of milk. Farmers can receive an indemnity payment if their actual revenue doesn't meet the set level. Insurance costs are determined by expected milk prices and market risk.

"It allows the individual farmer to pick both the amounts of milk he wants to protect price on and the months in which that milk is produced," said Jim Holte, president of the Wisconsin Farm Bureau.

The program is modeled after existing federal crop insurance programs for corn, soybeans and other commodities each growing season, Holte said. But the program for milk is different because dairy is produced year-round. Farmers will be able to make changes daily, he said.

The cost of coverage may not be affordable to farmers after nearly four years of low milk prices, Holte said.

"As we return to a more normal pattern of milk prices, the futures prices will offer more opportunities to farmers to lock in a profitable level," he said.

The federal government will subsidize costs for farmers. But Holte still expects farmers to be hesitant to buy coverage.

Farmers will face a learning curve in figuring out how to take advantage of the insurance with the changing markets, said Brian Gould, professor of agribusiness at the University of Wisconsin-Madison.

But he said the new program is a welcome change from existing safety net options for dairy, which calculate indemnity payments based on a profit margin between milk prices and input costs.

"(Farmers) like a contract that you can count on, that is actually reflecting the type of market that you're selling your milk into," Gould said.

This experimental London dairy is creating completely new varieties of cheese — here's how

Published 7:00 am EDT, Saturday, August 25, 2018

<https://www.newstimes.com/technology/businessinsider/article/This-experimental-London-dairy-is-creating-13182085.php>

This London dairy is creating exciting new varieties of cheese.

The dairy creates everything from apple brandy brushed cheese to an experimental brie and cheddar mix.

Wildes Cheese also runs mozzarella stretching classes, tours of the dairy, and cheese tasting.

When Philip Wilton was made redundant from his job he decided to devote all of his time to cheese making. In 2012 he founded Wildes

Cheese, a micro-dairy in Tottenham, London. The dairy was originally based in a small garage space in London but since then the company has expanded and now produces around 70 kg of cheese a day.

The process starts with 600 litres of fresh milk each day. This milk is warmed to between 30-45°C depending on the type of cheese being made and a culture is added. The culture dramatically changes the taste of the cheese. Wildes source cultures from France, Italy, Spain, and create their own blends from them.

This mixture is left for around 30 minutes before a vegetarian rennet is added. The rennet causes the milk to separate into curds and whey. The curds are collected and placed into moulds. The moulds give the cheese its shape and let the whey drain away. The cheeses are flipped often at the beginning to keep moisture even. The cheeses are then aged. Humidity and length of the aging process changes the end result.

Wildes Cheese make around eight different cheeses and they ship to markets and restaurants across London. They offer cheesemaking classes and tours of their dairy.

Judge Rules Oregon Mega-Dairy Can Stay In Operation

Capital Press Aug. 25, 2018 1:15 p.m. | Updated: Aug. 26, 2018 8:25 a.m. | Portland, Ore.

<https://www.opb.org/news/article/lost-valley-farm-oregon-dairy-stay-open/>

A controversial Oregon dairy will not be shut down despite violating a settlement agreement with farm regulators over wastewater management.

Multnomah County Circuit Court Judge Kelly Skye has asked attorneys for the Oregon Department of Agriculture and Lost Valley Farm to come up with less drastic remedies that will get the facility into regulatory compliance.

“I’m not inclined to order an immediate shutdown of wastewater,” Skye said at an Aug. 24 court hearing in Portland, Ore.

However, the judge did find that Greg te Velde, the dairy’s owner, had willfully violated his deal with ODA to maintain enough wastewater storage capacity.

Local Business Notes: Milk & Honey Fresh Market reopens downtown

Posted Aug 25, 2018 at 5:02 PM

<http://www.sj-r.com/news/20180825/local-business-notes-milk-amp-honey-fresh-market-reopens-downtown>

It is no secret that those who live and work in downtown Springfield are underserved on grocery and convenience store options, often having to hop in their car just to get basic necessities.

Downtown resident Jenny Loftus is hoping to change that, however, with the reopening of

MILK & HONEY FRESH MARKET, 413 E. Adams St., two weeks ago.

The previous version of Milk & Honey, located at 221 S. Sixth St., closed in 2017 after a series of difficulties, including inefficient coolers. But Loftus said it was a blessing in disguise, giving her the opportunity to dive deep into her sales and

determine which products were in demand and which were not.

Loftus, originally from Chicago, likens this iteration of her store to the little corner stores every neighborhood had when she was growing up. She said the emphasis will be on convenience, with merchandise ranging from grab and go snacks to personal care products.

“My business has always been meant to be something that is going to be for the downtown neighborhood because what I really want to see the neighborhood start thriving again, specifically in residency,” Loftus said.

Loftus said the store will not sell dairy products, meat or alcohol as it once did.

Though the store is only open now until around mid-afternoon, Loftus said it will soon expand to cater to those outside the traditional 9-5 schedule.

The store is also part of a resurgence on Adams Street. A high vacancy rate on the street has gradually come down as businesses, such as the Kidzeum of Health and Science and Buzz Bomb Brewing, have filled in.

Downtown Springfield Inc. executive director Lisa Clemmons Stott said the growth fits in with the organization’s “block by block strategy” toward a “happy and full downtown.”

“Adams Street definitely has a certain camaraderie about it,” Stott said. “The businesses work together really well.”

AMY BEADLE, a marketing leader at Scheels, has been named sales manager of the Springfield Convention and Visitors Bureau.

It’s a coming home of sorts for Beadle, who held the same position from 2008 to 2011.

SCOTT DAHL, the bureau’s interim executive director, said he was “very excited” that Beadle was rejoining the organization.

“Amy brings extensive sales, tourism, lodging and leadership experience to the SCVB,” he said. “High energy, zest and a team-first mentality made her the obvious choice to lead the sales team.”

Mayor Jim Langfelder said Beadle was briefly considered for the executive director position when Dahl initially turned it down earlier this year. He said Beadle brings a “private sector mentality” to the bureau.

The ILLINOIS GOVERNOR’S MANSION, 410 E. Jackson St., is adding to its visitor experience with a new, guided tour of its “Art of Illinois” exhibit set to begin Sept. 1.

Tours of the exhibit, which features more than 100 pieces of art created by Illinois artists, will be available by appointment starting at 3 p.m. every day. Tours are expected to run about 90 minutes.

The mansion reopened to the public July 14 after more than a year of extensive renovations.

The gallery tours are separate from guided tours of the mansion, which are offered from 1 to 4 p.m. daily. The “Art of Illinois” exhibit runs through January.

[Global Dairy Whiteners Market 2018 - Danone, Yili, Morinaga, Premier Foods, Dean Foods, Amul India](#)

08-24-2018 07:43 AM

<https://www.openpr.com/news/1198566/Global-Dairy-Whiteners-Market-2018-Danone-Yili-Morinaga-Premier-Foods-Dean-Foods-Amul-India.html>

Eminent Market Reports, recently published a detailed market research study focused on the “Dairy Whiteners Market” across the global, regional and country level. The report provides 360° analysis of “Dairy Whiteners Market” from view of manufacturers, regions, product types and end industries. The research report analyses and provides the historical data along with current performance of the global PP Pipe industry, and estimates the future trend of Dairy Whiteners on the basis of this detailed study. The study shares “Dairy Whiteners” performance both in terms of volume and revenue.

The market research report explores the Dairy Whiteners Market across the globe along with major regions and countries. The research report provides a detailed study on each and every aspect of “Dairy Whiteners Market”. The research report studies the entire value chain from raw material to end user industries. The report also shares import/export statistics along with production and consumption for all major regions and countries. Moreover, the research study classifies the Dairy Whiteners Market based on major product types, application and end users industries of Dairy Whiteners. Besides, the report also covers geographical segmentation for Dairy Whiteners Market. The report further provides production, capacity, price per region, gross margin, production cost, for all major regions and countries listed in report.

Top Manufacturers Analysis of This Report

Fonterra

Nestle

FrieslandCampina Kievit

Danone

Yili

Morinaga

Premier Foods

Dean Foods

Amul India

Hatsun Agro Products

Saputo

Lactalis

Dairy Farmers of America

Muller Group

Kraft Foods

The competitive landscape of the global market for Dairy Whiteners is determined by assessing the major industry participants, production capacity, production capacity utilization rate, Dairy Whiteners Market’s production chain, pricing by each manufacturer and the revenue generated by each manufacturer in the Dairy Whiteners Market globally.

The Global Dairy Whiteners Market 2018 is further analyzed on the basis of product pricing, Dairy Whiteners production volume, data pertaining to demand and Dairy Whiteners supply, and the revenue garnered by the product. The report provides upstream and downstream analysis covering major raw material used in manufacturing of Dairy Whiteners along with detailed manufacturing sources. The report also shares list of major raw material manufacturers along with their manufacturing locations. Detailed raw material price trend analysis along with manufacturing cost analysis is also incorporated into the report. Various methodical tools such as investment returns, feasibility, SWOT analysis and market attractiveness analysis has been implemented in the research study to present a comprehensive, detailed study of the industry for Dairy Whiteners across the world.

Dairy Products Beverages Market: Global Industry Top Key Players: Chobani, Nestlé, Lion, Saputo Inc., and Food Matters Live

08-24-2018 02:20 PM

<https://www.openpr.com/news/1200348/Dairy-Products-Beverages-Market-Global-Industry-Top-Key-Players-Chobani-Nestl-Lion-Saputo-Inc-and-Food-Matters-Live.html>

Food and Beverages industry is going to have a blast in terms of CAGR level, revenue, consumption, import and export because of Dairy Products Beverages Market. Because of the dominating players and brands as their recent product launches, their researches, joint ventures, merges, and accusations are slowly but surely changing the face the market. SWOT analysis can be a very important tool when it comes to Dairy Products Beverages market restrains and drivers.

This report not only consist the company profile for the top players in this market but also gives a knowledge of what definition, classifications, applications, and engagements are. While also teaching how the Dairy Products Beverages market runs when it comes to recent developments and shows all this in very informative graph and numbers format.

The global Dairy Products Beverages market is valued at million US\$ in 2017 and will reach million US\$ by the end of 2025, growing at a CAGR of during 2018-2025.

The report includes market shares of Dairy Products Beverages market for global, United States, Europe, China, Japan, Southeast Asia, India and Central & South America.

Global Dairy Products Beverages market competition by top manufacturers, with production, price, revenue (value) and market share for each manufacturer; the top players including

- Nestle
- Lion Pty Limited

- MEGGLE
- Horizon
- Dean
- BYRNE DAIRY
- Saputo
- Unique Bargains
- Diva At Home
- Eco-Friendly Furnishings
- Design With Vinyl
- Crystal
- Chobani
- Food To Live

The report provides a comprehensive analysis of the Dairy Products Beverages industry market by types, applications, players and regions. This report also displays the production, Consumption, revenue, Gross margin, Cost, Gross, market share, CAGR, and Market influencing factors of the Dairy Products Beverages industry in USA, EU, China,India, Japan and other regions, and forecast to 2023, from 2018.

On the basis of product, this report displays the production, revenue, price, market share and growth rate of each type, primarily split into

- Flavoured Milks
- Modified Fresh Milks
- UHT Milks
- Other

On the basis of the end users/applications, this report focuses on the status and outlook for major applications/end users, consumption (sales), market share and growth rate for each application, including

- B2B
- B2C

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UK China dairy deal 'important for Northern Ireland'

23 August 2018

<https://www.bbc.co.uk/news/uk-northern-ireland-45281006>



International Trade Secretary Liam Fox has said an agreement for UK dairy in China could benefit NI dairy producers.

The deal, which is valued at almost £240m over five years, was secured in China on Thursday.

China approves imports of dairy products made in the UK, such as milk powder, cream and yoghurt.

of value-added dairy foodservice products and food ingredients."

The agreement means that dairy processors can use milk from third countries like the Republic of Ireland, in produce going to China.

Mr Fox said: "Lakeland Dairies in Northern Ireland is likely to be the main beneficiary of this deal."

Lakeland sources a significant proportion of its milk from the Republic of Ireland.

A spokesperson for the company said it welcomed any trade agreements which "enhance the possibility of further export growth towards China".

"Northern Ireland has excellent potential to supply high quality dairy products to meet increasing demand for dairy worldwide," the company said.

"Our Global Logistics Centre at Newtownards is also well equipped to support this requirement. The building block for all of this is the high quality milk sent to us for processing by our milk producers and which we make into a wide range

Speaking on BBC Radio Ulster's Good Morning Ulster programme, Mr Fox said: "This is a major deal and is very important for Northern Ireland

where milk is often sourced from south of the border.

"Dairy is one of the fastest growing areas of food demand in China. They are increasingly looking to the UK.

"The government has a duty to prepare contingency plans in the event of a no-deal. China is the UK's fifth largest trading partner, with exports growing by 28.5% in 2017 when compared with the previous year."

Global Probiotic Yogurt Market 2018 – Danone, General Mills, Nestle, Valio, Danisco, Lifeway Foods Incorporation, Morinaga Milk Industry, Mother Dairy Fruit & Vegetable Pvt. Ltd, Yakult Honsha, Lancashire Farm, Olympic Dairy, Yili

23/08/2018

<https://thetacticalbusiness.com/138351/global-probiotic-yogurt-market-2018-danone-general-mills-nestle-valio-danisco-lifeway-foods-incorporation-morinaga-milk-industry-mother-dairy-fruit-vegetable-pvt-ltd-yakult-honsha-la/>

The report covers competitive scenario of Global Probiotic Yogurt Market parameter likes growth trends, structure, driving factors, scope, opportunities, challenges, vendor landscape analysis and so on, is discussed in the report. The report describes industry improvement speed, current status and segmentation of this industry on the basis of both Probiotic Yogurt market leading players, and crucial areas, services, products forms and thus forth. This report analysis is standing and prediction of global market prominently also targets leading in the global market, with market share sales(volume), production, and price for each important companies. The key players are mentioned in this report are Danone, General Mills, Nestle, Valio, Danisco, Lifeway Foods Incorporation, Morinaga Milk Industry, Mother Dairy Fruit & Vegetable Pvt. Ltd, Yakult Honsha, Lancashire Farm, Olympic Dairy, Yili.

The Probiotic Yogurt Market provides a comprehensive analysis of the market with the help of several analytical tools and helps in determining the growth prospects and opportunities of the Probiotic Yogurt industry. The report provides insightful data for business strategies. It provides the industry overview with growth analysis and historical & futuristic cost, revenue, demand and supply data (as

applicable).Further in the market report, capacity, supply, demand, revenue (value), market share, price and gross margin data for each region is delivered. The regional comparison considering sales, CAGR and growth rate etc. reveals top performing regions to focus for specifies product types and target applications.

This Probiotic Yogurt report covers the market landscape and its growth prospects over the coming years, the Report also brief deals with the product life cycle, comparing it to the relevant products from across industries that had already been commercialized details the potential for various applications, discussing about recent product innovations and gives an overview on potential regional market .

Geographically, this report is segmented into several key Regions, with production, consumption, revenue (million USD), and market share and growth rate of in these regions, from 2012 to 2022 (forecast), covering North America (U.S., Canada, Mexico), Europe (Germany, U.K., France, Italy, Russia, Spain etc), South America (Brazil, Argentina etc), Middle East & Africa (Saudi Arabia, South Africa etc) and its Share (%) and CAGR for the forecasted period 2018 to 2023.

Market Segmentation by Type : LGG, LABS Probiotic, e+ Probiotic, B-longum

Market Segmentation by Applications : Super Market, Retail Stores, Online Stores

The main Research objectives of Probiotic Yogurt Market Report :

- 1) To study and analyze the market consumption (value & volume) by key regions/countries, product type and application, history data from 2013 to 2017, and forecast to 2023.
- 2) Focuses on the key manufacturers, to define, describe and analyze the sales volume, value, market share, market competition landscape, SWOT analysis and development plans in next few years.

3) To analyze market with respect to individual growth trends, future prospects, and their contribution to the total market.

4) To share detailed information about the key factors influencing the growth of the market (growth potential, opportunities, drivers, industry-specific challenges and risks).

5) To project the consumption of Probiotic Yogurt submarkets, with respect to key regions (along with their respective key countries).

6) To analyze competitive developments such as expansions, agreements, new product launches, and acquisitions in the market.

7) To strategically profile the key players and comprehensively analyze their growth strategies.

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23 August 2018

<https://www.bbc.co.uk/news/uk-northern-ireland-45281006>

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The agreement means that dairy processors can use milk from third countries like the Republic of Ireland, in produce going to China.

Mr Fox said: "Lakeland Dairies in Northern Ireland is likely to be the main beneficiary of this deal."

Lakeland sources a significant proportion of its milk from the Republic of Ireland.

A spokesperson for the company said it welcomed any trade agreements which

"enhance the possibility of further export growth towards China".

"Northern Ireland has excellent potential to supply high quality dairy products to meet increasing demand for dairy worldwide," the company said.

"Our Global Logistics Centre at Newtownards is also well equipped to support this requirement. The building block for all of this is the high quality milk sent to us for processing by our milk producers and which we make into a wide range of value-added dairy foodservice products and food ingredients."

UK to publish 'no-deal' Brexit advice

No deal Brexit 'to push up food prices'

Reality Check: UK-China trade

Brexit: All you need to know

Speaking on BBC Radio Ulster's Good Morning Ulster programme, Mr Fox said: "This is a major deal and is very important for Northern Ireland where milk is often sourced from south of the border.

"Dairy is one of the fastest growing areas of food demand in China. They are increasingly looking to the UK.

"The government has a duty to prepare contingency plans in the event of a no-deal. China is the UK's fifth largest trading partner, with exports growing by 28.5% in 2017 when compared with the previous year."

Dairy Revenue Protection 'on sale' Oct. 9

New RMA chief details new program

Aug 23, 2018

http://www.agrinews-pubs.com/news/dairy-revenue-protection-on-sale-oct/article_4ed6b831-5ba7-549f-bd20-403344e901b6.html

SPRINGFIELD, Ill. — A new Dairy Revenue Protection insurance has been developed to provide several levels of coverage based on the value of the farmer's milk.

Martin Barbre of Carmi, Ill., USDA's new Risk Management Agency administrator, celebrated Ag Day at the Illinois State Fair Aug. 14 and spoke of this new program.

"The Dairy Revenue Protection program is the first of what we would call a dairy revenue product. It was developed by the American Farm Bureau Federation and its subsidiary, American Farm Bureau Insurance Services. It was submitted in February 2017 to the Federal Crop Insurance Corporation board to start the approval process," Barbre said

"We're now in the process of getting it implemented. It will go on sale Oct. 9 for coverage beginning Jan. 1, 2019."

Dairy Revenue Protection will provide several levels of insurance coverage based on the value of the farmer's milk. One option will use manufacturing milk futures prices, and the other option would be based on the value of milk

components, such as milk fat, protein and other milk solids. A majority of dairy farmers selling milk in the U.S. are paid based on the amount of milk fat and protein in their milk.

Other than those dairy pricing options, Dairy-RP coverage otherwise functions similarly to area-based crop revenue protection insurance policies. The coverage would offer revenue guarantees based on futures prices, expected production and market-implied risk. The premiums for coverage will be subsidized.

Farm Bill

Moving on to the new farm bill, Barbre doesn't see any major changes in the crop insurance provisions in either the House or Senate versions as the those chambers are in the process of reconciling the two versions in conference committee.

"We're pretty pleased with both passed versions that are going into conference. We think we're in pretty good shape and there are no changes that we really know about," Barbre said.

The administrator said it's important that farmers meet with their local crop insurance

agents to make sure their policies fit exactly the risk protection that they need for their operation.

Appointed April 30

Barbre was appointed RMA administrator April 30, 2018.

"It's going well. I've come into an agency with a great staff with great knowledge of the programs and how they work and they've really helped me get on board fast," he said.

"The biggest challenge for someone in my position is learning what your role actually is as the head of the agency. Obviously, it's the face of the agency but it's also making employee decisions, it's making program decisions, it's

making sure the right people are working on the right products. It's been a learning experience."

The new administrator farms 6,000 acres of corn, soybeans, wheat, grain sorghum and specialty crops such as seed soybeans and white corn in the Carmi, Ill., area. He served as National Corn Growers Association president and was appointed by USDA Secretary Sonny Perdue as a member of USDA's Farm Service Agency State Committee until his appointment as RMA administrator.

Barbre also served in numerous agricultural leadership roles including as a member of the NCGA's Ethanol Committee and the Illinois Farm Bureau Young Farmers Committee. He was a member of the White County Farm Bureau board from 1979 to 199 and again from 2005 to 2009.

World Plant Milk Day 'Angers Dairy Farmers on a Global Scale

Aug 23, 2018 11:28 AM

<https://www.plantbasednews.org/post/world-plant-milk-day-angers-dairy-farmers-global-scale>



Dairy farmers from around the world were angered by World Plant Milk Day (WPMD), according to a report from agricultural outlet Agweb.com.

The initiative - created by Plant Based News' Co-founder Robbie Lockie in collaboration with international food awareness group ProVeg - is a celebration of the plant-based alternatives to cow's milk, as well as the positive changes you can bring about by simply switching away from dairy - including improving your health, the environment, and animal welfare.

But according to the agricultural article titled World Plant 'Milk' Day Angers Dairy Farmers on a Global Scale: "Not only does this day take a stab at the dairy industry by pushing consumers to make the switch to milk alternative products, but it also encourages these consumers to sign up for their seven-day dairy-free challenge."

Benefits

The initiative comes at a time of growth for the sector: speaking about the global transition to plant milk, ProVeg UK said: "Never before have we seen people across the world transition so quickly from one foodstuff to its alternatives in this way.

"People are fast realizing that plant milks outweigh dairy in terms of benefits for personal health, animal welfare and the environment."

The stats back this up, with the global plant-based milk sector experiencing growth: valued at just \$8.2 billion in 2014, it is expected to reach \$34 billion by 2024.

Success

Analysis of the #worldplantmilkday hashtag on Twitter shows the success of the initiative, which started in 2017. The topic trended throughout

the day in the UK, peaking at number two, and was tweeted from a number of countries globally including Russia, India, the USA, Canada, Brazil, Argentina and the UK among others.

Organizations including the National Health Service (NHS) and numerous businesses and media organizations tweeted about the day, sharing plant-based alternatives to dairy milk.

PBN Co-founder and WPMD creator, Robbie Lockie, said: "The day was set up as a positive celebration of plant milk, and the amazing impact you can have on animal welfare, the environment and your own health by ditching the dairy and choosing vegan milk instead. It's amazing to see how many people got involved. I'm very excited about coming back bigger and better next year."

Dairy gains may be shortlived: economist

Thursday, 23 August 2018

<https://www.odt.co.nz/rural-life/dairy/dairy-gains-may-be-shortlived-economist>

The recent dairy gains from the lower New Zealand dollar appear as if they might be shortlived, ASB senior rural economist Nathan Perry said yesterday.

During the past two weeks or so, the New Zealand dollar had fallen nearly 3% against the US currency at one stage.

The fall was boosting dairy prices in New Zealand-dollar terms, he said.

However, the GlobalDairyAuction prices fall, down 3.6% overall, early yesterday had trumped those gains.

"On top of that, the New Zealand dollar has actually regained some ground against the US dollar this week. The NZD-USD fall is now around a more modest 1%."

The fall in dairy prices yesterday did not coincide with a gain in dairy market fundamentals, such as changes to the New Zealand production outlook, Mr Penny said.

Rather, it coincided with Fonterra lifting its milk fat auction volume forecast for the next 12 months. Butter volumes were lifted by about 12%.

With that in mind, it was not a surprise to see milk fat prices lead the auction price decline. Butter prices fell by more than 8%, he said.

In the absence of of fundamental changes to markets, ASB decided to stick with its milk price forecast view, although it could not ignore price falls indefinitely.

ASB continued to forecast \$6.50 a kg of milk solids for its 2018-19 forecast but continued to note downside risks to that number.

Fonterra was forecasting a payout price of \$7 kg/ms.

Yesterday's 3.6% fall meant prices had now fallen five out of the last six auctions and were down 12.2% over the period.

Key whole milk powder dropped 2.1% and skim milk powder prices slipped 1.3%.

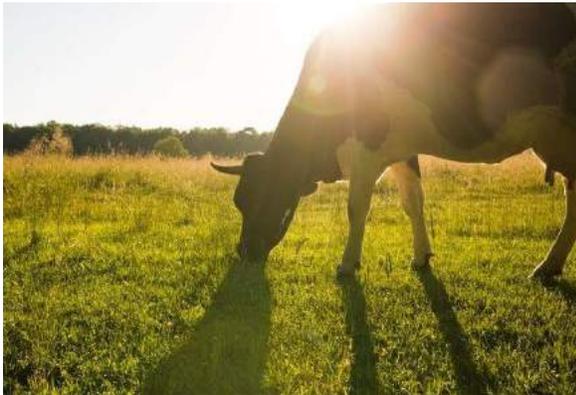
The whole milk powder price was in contrast with the small rise signalled by the futures market before the auction, Mr Penny said.

Butter prices slumped 8.5% and anhydrous milk fat prices fell 6.9%. Butter prices were now 24% lower than they were in late May.

How climate change will affect dairy cows and milk production in the UK – new study

August 22, 2018 by Andreas Foskolos And Jon Moorby, [The Conversation](#)

<https://phys.org/news/2018-08-climate-affect-dairy-cows-production.html>



Unfortunately the unusual may become more usual as the effects of climate change are felt more frequently across the world. The high ambient temperatures and humidity seen this year, as well as extreme weather conditions such as flooding, are a significant challenge to the future of farming.

Pasture-based systems of dairy production, which are very common in the UK, are particularly sensitive to environmental factors. In fact, dairy cows are more likely to be vulnerable to the effects of climate change than cows that are housed, because housing provides shelter and technological options to mitigate the extremes of weather.

Heat stress in cows

For our recent study, our team looked at how climate change might impact UK milk production, given what we already knew about how it affects dairy cows. In particular, we wanted to quantify the effects of heat stress on milk production.

Heat stress in cows occurs when ambient temperature and humidity go above animal specific thresholds. These thresholds are estimated by the temperature humidity index (THI). At present, the current British temperature and humidity is considered moderate on this scale, but is expected to get worse. It is open to debate, and depends on the cattle themselves, but generally a THI of more than 70 is regarded to be the point when heat stress becomes a problem and less milk is produced.

Using 11 different climate projection models, and 18 different milk production models, we estimated potential milk loss from UK dairy cows as climate conditions change during the 21st century. Given this information, our final climate projection analysis suggests that average ambient temperatures in the UK will increase by up to about 3.5°C by the end of the century. This means that THIs during the summer, in

some parts of the country, will lead to significant heat stress for cows if nothing is done to alleviate the hot weather's effects.

Lactating cows initially respond to mild heat stress by sweating, panting, drinking more, and seeking shade when possible. At higher temperatures cows eat less feed, which leads to a fall in milk production. In south-east England – the region with the highest incidence of heat stress – the average annual milk losses due to heat stress is projected to exceed 170kg/cow. Cows in the UK currently produce an average of about 7,500kg of milk each year so these future losses would be about 2.4% of their production.

However, climate change projections also suggest the UK would experience more heatwaves, and these would lead to even greater losses of milk. For example, the hottest area (south-east England) in the hottest year in the 2090s is predicted to result in an annual milk loss exceeding 1,300kg/cow, which is about 18.6% of annual milk yield.

In economic terms, south-west England is expected to be the region most vulnerable to climate change because it is characterised by a high dairy herd density, and so potentially a high level of heat stress-related milk loss. In the absence of mitigation measures, the estimated heat stress-related annual income loss for this region by the end of this century may reach £13.4m in average years, and £33.8m in extreme years.

However, by the end of the century we predict dairy cattle in large portions of Scotland and Northern Ireland could experience the same

level of heat stress as cattle in southern England today.

Mitigation now

These predictions assume that nothing is done to mitigate the problems of heat stress. But there are many parts of the world that are already much hotter than the UK where milk is produced, and much is known about what can be done to protect the welfare of the animals and minimise economic losses from heat stress. These range from simple adaptations, such as the providing shade, to installing fans and water misting systems.

Cattle breeding for increased heat tolerance is another potential, which could be beneficial for maintaining pasture-based systems. In addition, changing the location of farming operations is another practice used to address economic challenges worldwide. Even though there is little indication that movement of dairy farming operations is a feasible strategy to decrease the risks of environmental challenges in the UK, regions with little or no prediction of conditions leading to heat stress (for example some parts of Scotland) may become increasingly important for UK dairy farms that depend on the availability of pasture.

In any case, we estimate that by 2100, heat stress-related annual income losses of average size dairy farms in the most affected regions may vary between £2,000-£6,000 and £6,000-£14,000 (in today's value), in average and extreme years respectively. Armed with these figures, farmers need to begin planning for a hotter UK using cheaper, longer-term options such as planting trees or installing shaded areas.

Dairy prices fall to eight-month low

10:21 am on 22 August 2018

<https://www.radionz.co.nz/news/business/364641/dairy-prices-fall-to-eight-month-low>

Dairy prices have fallen to the lowest level in eight months, in the latest global auction overnight.

The average price fell 3.6 percent to \$US3044 a tonne.



The size of the latest drop in international dairy prices has taken dairy farmers and commentators by surprise. Photo: 123RF

It's the lowest average price since December, and follows an unchanged price in the previous auction.

The price of whole milk powder - a key factor in setting returns to local farmers - fell 2.1 percent.

And the volumes sold were down 6 percent.

The continued low prices are likely to put pressure on Fonterra's forecast payout to farmers of \$7 a kilo of milk solids for the season just started.

Clock is ticking for WDE Dairy Cattle Show entries

Published 1:48 p.m. CT Aug. 21, 2018

<https://www.wisfarmer.com/story/news/2018/08/21/clock-ticking-world-dairy-expo-dairy-cattle-show-entries/1054377002/>

MADISON - Time is running out to enter cattle to compete on the legendary colored shavings in October at World Dairy Expo®; entry fees increase after midnight (CST) on Friday, Aug. 31. Both paper and electronic entries will remain open through Sept. 9, with only paper entries continuing to be accepted until the day of the show.

All animals must have an official Canadian CCIA or USDA AIN RFID or visual tag number listed on their entry form at the time of submission. Animals lacking this number — or with a pending identification number — will not be accepted. More information regarding identification requirements, along with entry forms, schedule of events, rules and other updates are available online at www.worlddairyexpo.com and are included in the Premium Book — mailed to recent dairy cattle exhibitors on July 1.

Questions related to cattle entries and the WDE Dairy Cattle Show may be directed to Laurie Breuch, Dairy Cattle Show Coordinator, at lbreuch@wdexpo.com or Ann Marie Magnochi, Dairy Cattle Show Manager, at amagnochi@wdexpo.com, or by calling the Expo office at 608-224-6455.

Serving as the meeting place of the global dairy industry, World Dairy Expo brings together the latest in dairy innovation and the best cattle in North America. Crowds of nearly 70,000 people, from 100 countries, will return to Madison for the 52nd annual event, Oct. 2 - 6, 2018, when the world's largest dairy-focused Trade Show, dairy and forage seminars, a world-class Dairy Cattle Show and more will be on display.

Visit worlddairyexpo.com or follow us on Facebook, Twitter, Instagram, Snapchat or YouTube for more information.

State granted lengthy postponement in Estina dairy farm case

2018-08-21 13:06

<https://www.news24.com/SouthAfrica/News/state-granted-lengthy-postponement-in-estina-dairy-farm-case-20180821>

The Bloemfontein Magistrate's Court on Tuesday granted the State's request for a lengthy postponement in the Estina dairy farm case.

Free State National Prosecuting Authority spokesperson Phaladi Shuping said the case had been postponed to December 4.

Varun Gupta, the nephew of the controversial Gupta brothers, Oakbay CEO Ronica Ragavan, former Sahara executive Ashu Chawla, former TNA media executive Nazeem Howa, Estina director Kamal Vasram and three Free State provincial government officials - Peter Thabethe, Sylvia Dlamini and Takisi Masiteng - appeared in court on Tuesday.

The eight were granted bail in February this year.

They were arrested on charges of fraud, theft, conspiracy to commit fraud and theft, contravening the Public Finance Management Act, contravening the Companies Act, and contravening sections of the Prevention of Organised Crime Act in connection with the alleged theft of R250m linked to the Estina dairy farm project in Vrede.

Advanced investigation

On Friday, prosecutor Justice Bakamela asked the court to grant a three- to six-month postponement for further investigation, to allow for the finalisation of financial reports.

Bakamela told the court that more than 300 bank statements had been obtained and that he

was awaiting information from authorities in Dubai and India, pending the finalisation of Mutual Legal Assistance (MLA) agreements.

In support of this, he presented an affidavit by the Hawks investigating officer, who sought to outline the processes followed since the previous appearance in February, and a letter from the Department of Justice confirming that it was in the process of finalising MLA agreements with authorities in Dubai and India.

Under questioning from Magistrate Collin Nekosi, Bakamela was at pains to commit to a timeline for this process to be finalised.

He said the investigation was at an advanced stage.

Two defence counsel brought motions to oppose the application for postponement, led by advocate Mike Hellens SC who is representing Chawla, Ragavan and Gupta.

Hellens cast serious doubt on the integrity of the NPA's case in his lengthy argument against the postponement.

Hellens asked the court to strike the matter from the roll and scrap bail conditions while the NPA and Hawks finalised their investigation.

Bakamela said he required the comfort of three or five months more - but if the information from international authorities was forthcoming before this date, he would approach the accused and the court to set a trial date.

50th Annual American Dairy Association North East Butter Sculpture Unveiled: Your Milk Comes From A Good Place

Aug. 21, 2018, 11:27 AM

<https://markets.businessinsider.com/news/stocks/50th-annual-american-dairy-association-north-east-butter-sculpture-unveiled-your-milk-comes-from-a-good-place-1027474349>

SYRACUSE, N.Y., Aug. 21, 2018 /PRNewswire/ -- American Dairy Association North East along with Wegmans Food Markets unveiled the 50th Annual Butter Sculpture at the New York State Fairgrounds today, paying tribute to the state's hard-working dairy farmers.

To illustrate just how quickly milk gets from the farm to the store, this year's sculpture features a farmer transporting milk directly from his dairy farm to a consumer in the grocery aisle—a symbolic reminder that "Your Milk Comes From A Good Place" within 48-hours. The farm's name, 'Over The Moon Dairy Farm' is a tribute to the inaugural 1969 Butter Sculpture, which originally depicted a "Cow Jumping Over The Moon."

"This year's Butter Sculpture is a great way to remind consumers that dairy products are local and responsibly produced by farmers who care about their cows, their land and their communities," said Bret Bossard of Barbland

Dairy in Fabius, N.Y. "When consumers buy milk and dairy products, they are supporting the state's economy as well as the 4,400 dairy farm families and 600,000 dairy cows that call New York home. Milk comes from a good place—your local dairy farm."

In New York State, 99 percent of dairy farms are family owned and operated and ranks 3rd in the nation for milk production.

"Wegmans is proud to sponsor this year's Butter Sculpture, which has become an integral part of the Fair," said Evelyn Ingram, Director of Community Relations at Wegmans.

The 800-pound sculpture was fashioned over a 10-day period by artists Jim Victor and Marie Pelton of Conshohocken, Pennsylvania.

After the Fair, the sculpture will be deconstructed and recycled in a methane digester to create electricity and liquid fertilizer for crops at Noblehurst Farms in Linwood, N.Y.

Darigold aims to sell more than half of its dairy output abroad despite trade spat

Originally published August 20, 2018 at 6:00 am Updated August 20, 2018 at 8:16 pm

<https://www.seattletimes.com/business/agriculture/farmer-owned-darigold-cooperative-targets-asia-even-as-trade-relations-sour/>

Darigold and its 466 Northwest dairy-farmer owners are embarking on a second century in business with a new export strategy that has the cooperative — one of Washington's largest private companies, handling the state's second most valuable agricultural product — aiming to sell more than half of its output abroad.

The strategy includes a nearly \$100 million upgrade to its flagship plant and new sales offices in Mexico and Asia, targeting the appetites of a growing global middle class. But it is ramping up just as a U.S.-instigated trade war has started to take a toll.

Retaliatory tariffs imposed by Mexico and China, a response to the Trump administration's protectionist trade policies, have disrupted the dairy business, already struggling with a prolonged period of low prices and weak U.S. demand.

Stan Ryan, hired as the cooperative's chief executive in early 2016 on the strength of nearly 25 years in the international agribusiness field with Cargill, is undeterred amid the trade uncertainty.

In a world hungry for protein, he said, the long-term fundamentals of dairy are sound, and Darigold is well positioned to capitalize on its proximity to growing Asian markets.

"We simply have kept the faith that world trade is essential for the global food system to work, and that dairy and our location here in the Pacific

Northwest ... is going to be a natural spot for it," Ryan said in an interview at the co-op's Seattle headquarters last week.

He also addressed concerns raised by worker advocates about safety and working conditions on dairy farms in Washington, which have a rate of workers-compensation injury claims well above the rest of agriculture — already one of the state's more dangerous industries.

100 years in the making

Darigold traces its origins to an association formed in 1918 among Puget Sound farming groups to sell their milk to new customers after the government discontinued a purchasing program at the end of World War I. Today, it processes, sells and distributes for what has become the Northwest Dairy Association cooperative.

Organic Dairy Products Market-Industry Share, Size, Emerging Trends, Regional Segmentation, Opportunities, Growth and Forecast to 2025

20/08/2018

<https://www.newszak.com/2018/08/20/organic-dairy-products-market-industry-share-size-emerging-trends-regional-segmentation-opportunities-growth-and-forecast-to-2025/>

Global Organic Dairy Products Market Research Report 2018 peaks the detailed analysis of industry share, growth factors, development trends, size, majors manufacturers and 2025 forecast. The report also analyze innovative business strategies, value added factors and business opportunities. The Organic Dairy Products report introduces market competition situation among the vendors and company profile, revenue, product & services, latest developments and business strategies.

Development policies and plans are discussed as well as manufacturing processes and cost

structures. This report also states import/export, supply and consumption figures as well as cost, price, revenue and gross margin by regions (North America, EU, China, Japan, Southeast Asia, India) and other regions can be added.

Key Companies Analyzed in this Report are:

Arla Foods UK Plc

Dairy Farmers of America Inc. (DFA)

Parmalat S.P.A

Dean Foods Company

Groupe Lactalis SA

...

The report focuses on Global Organic Dairy Products Market major leading industry players with information such as company profiles, product picture and specification, capacity, production, price, cost, revenue and contact information. Upstream raw materials, equipment and downstream consumers analysis is also carried out. What's more, the Organic Dairy Products industry development trends and marketing channels are analyzed. Finally, the feasibility of new investment projects is assessed, and overall research conclusions are offered. In a word, the report provides major statistics on the state of the industry and is a valuable source of guidance and direction for companies and individuals interested in the market.

On the basis of product, this report displays the production, revenue, price, market share and growth rate of each type, primarily split into

Liquid Milk

Milk Powder

Cheese & Butter

Ice Cream

By Application, the market can be split into

Children

Adult

The Aged

Key Stakeholders

Organic Dairy Products Manufacturers

Organic Dairy Products

Distributors/Traders/Wholesalers

Organic Dairy Products Subcomponent
Manufacturers

Industry Association

Downstream Vendors

Major Points Covered in Table of Contents:

1 Industry Overview of Organic Dairy Products
2 Global Organic Dairy Products Competition
Analysis by Players

3 Company (Top Players) Profiles

4 Global Organic Dairy Products Market Size by
Type and Application (2013-2018)

5 United States Organic Dairy Products
Development Status and Outlook

6 Europe Organic Dairy Products Development
Status and Outlook

7 China Organic Dairy Products Development
Status and Outlook

8 Japan Organic Dairy Products Development
Status and Outlook

9 Southeast Asia Organic Dairy Products
Development Status and Outlook

10 India Organic Dairy Products Development
Status and Outlook

11 Market Forecast by Regions,
Type and Application (2018-2025)

12 Organic Dairy Products Market Dynamics

13 Market Effect Factors Analysis

14 Research Finding/Conclusion

15 Appendix

About Us

Orian Research is one of the most comprehensive collections of market intelligence reports on the World Wide Web. Our reports repository boasts of over 500000+ industry and country research reports from over 100 top publishers. We continuously update our

repository so as to provide our clients easy access to the world's most complete and current database of expert insights on global industries, companies, and products. We also specialize in custom research in situations where our

syndicate research offerings do not meet the specific requirements of our esteemed clients.

Stevia Dairy Products Market Analysis, Growth Opportunities And Latest Trends By Leading Regions, And Manufacturers From 2017 To 2022

20 August 2018 - by Mrudula.k

<https://www.military-technologies.net/2018/08/20/stevia-dairy-products-market-analysis-growth-opportunities-and-latest-trends-by-leading-regions-and-manufacturers-from-2017-to-2022/>

Stevia Dairy Products Market report 2017 includes a comprehensive in-depth detailed analysis of the present state of the market. Stevia Dairy Products Market overview, which is the beginning of the report, consists of various factors such as definitions, applications, and classifications of the Stevia Dairy Products. Industry chain structure, industry news analysis, and industry policy analysis are also covered in the industry overview section of the market research report.

Stevia Dairy Products Market Overview includes:

Product Overview and Scope of Stevia Dairy Products, Stevia Dairy Products Segment by Type (Product Category) and Application, Stevia Dairy Products Production and CAGR (%) and Market Share (2012-2021), Stevia Dairy Products Market by Region (2012-2021), Stevia Dairy Products Capacity, Production, Revenue Status and Outlook.

Stevia Dairy Products Manufacturers Profiles/Analysis includes: Company Name, Company Basic Information, Manufacturing Base, Sales Area and Its Competitors, Stevia Dairy Products Product Category, Application and Specification.

Stevia Dairy Products Market Forecast (2017-2021)

Table of Contents: –

Global Stevia Dairy Products Market Research Report 2017

Stevia Dairy Products Market Overview

Global Stevia Dairy Products Market Competition by Manufacturers

Global Stevia Dairy Products Capacity, Production, Revenue (Value) by Region (2012-2017)

Global Stevia Dairy Products Supply (Production), Consumption, Export, Import by Region (2012-2017)

Global Production, Revenue (Value), Price Trend by Type

Global Market Analysis by Application

Global Manufacturers Profiles/Analysis

Stevia Dairy Products Manufacturing Cost Analysis

Industrial Chain, Sourcing Strategy and Downstream Buyers

Marketing Strategy Analysis, Distributors/Traders

Market Effect Factors Analysis

Global Stevia Dairy Products Market Forecast (2017-2021)

Research Findings and Conclusion

Following queries are addressed in the document Stevia Dairy Products Market Report 2017

What is the expected industry size of Stevia Dairy Products market in 2021?

Expected rate of growth to reach the potential?

What are the major market trends?

Major drivers for Stevia Dairy Products market?

Prominent distributors/suppliers Stevia Dairy Products market?

Upcoming challenges for Stevia Dairy Products market?

With the list of tables and figures the report provides key statistics on the state of the

industry and is a valuable source of guidance and direction for companies and individuals interested in the market. The Stevia Dairy Products industry research report analyses Production, Sales and Revenue, Supply and Consumption and other analysis along with in-depth research. Several other factors such as import, export, gross margin, price, cost, and consumption are also analysed under the section Analysis of Stevia Dairy Products production, supply, sales and market status. In the end, Stevia Dairy Products Market report is a treasured source for both the individuals as well as the businesses as it provides detailed SWOT analysis along with the new project investments feasibility study.

Food Packaging Technology And Equipment Market: Rising Demand for Dairy products, Bakery products, Confectionery products, Poultry, seafood, and meat products, Fruits & vegetables

August 20, 2018

<https://trueindustrynews.com/food-packaging-technology-and-equipment-market-rising-demand-for-dairy-products-bakery-products-confectionery-products-poultry-seafood-and-meat-productsfruits-vegetables/>

Food Packaging Technology And Equipment Market

According to a new report published by Garner Insights titled, "Food Packaging Technology And Equipment Market By Type and Applications: Global Opportunity Analysis and Industry Forecast, 2018–2025,". The report studies the Food Packaging Technology And Equipment market scenario and its growth prospects during the forecast period. The Food Packaging Technology And Equipment market research report is a detailed and professional study on the current aspects of the market and provides a comprehensive overview of the market. The report has been composed by

carrying out in-depth analysis of both primary and secondary data sources.

The Global Food Packaging Technology And Equipment market research report provides key insights on the growth opportunities of this market based on regions, applications and upcoming technologies. It includes detailed analysis of the current market situations such as market size, upcoming developments and investments. Major advancements and key strategies of major companies such as mergers and acquisitions, value chain analysis and SWOT analysis have also been included in this report.

The global Food Packaging Technology And Equipment market has been segmented as follows:

Global Food Packaging Technology And Equipment Market – Competitive Analysis

The report comprises profiles of major companies operating in the global market. Key players operating in the global solar charge controller market include Robert Bosch (Germany), GEA Group (Germany), IMA Group (Italy), COESIA Group (Italy), Ishida (Japan), ARPAC (US), Multivac (Germany), Omori Machinery (Japan), Nichrome India (India), Adelphi Group (UK), Kaufman Engineered Systems (US), Lindquist Machine Corporation and others.

Market players have been profiled in terms of attributes such as company overview, financial overview, business strategies, and recent developments.

Market: Type Analysis

Controlled, Active, Intelligent, Aseptic, Biodegradable, Others (edible and nano-enabled technology).

Market: Material Analysis

Metal, Glass & wood, Paper & paperboard, Plastics, Others (polysaccharides, proteins, and lipids).

Market: Application Analysis

Dairy & dairy products, Bakery products, Confectionery products, Poultry, seafood, and meat products, Convenience foods, Fruits & vegetables, Others (sauces & dressings and condiments).

The global Food Packaging Technology And Equipment market are analyzed across regions North America, Europe, Asia Pacific (APAC) and Latin America, Middle East and Africa (LAMEA).

The report has been categorized in two distinctive sections, where the first category titled as Food Packaging Technology And Equipment Market overview provides a holistic view of the market, key trends, drivers, challenges/restraints or opportunities with their current and expected impact on the overall industry sales.

Our analyst implement, several qualitative tools such as Ansoff's Matrix, PESTEL analysis, Porter's five force analysis among other to interpret and represent key industry findings.

The second section of the study provides market size, estimates and forecast for key market segments and regional Food Packaging Technology And Equipment market. The final part of the report highlights key manufacturers/vendors operating in the associated market.

Thanks for reading this article, you can also get individual chapter wise section or region wise report version like Asia Pacific, United States, Europe.

About Garner Insights:

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Techniques for reducing sugar content in dairy products show promise

August 20, 2018, Elsevier

<https://phys.org/news/2018-08-techniques-sugar-content-dairy-products.html>

Dairy foods are popular among consumers, and sales gross more than \$125 billion per year (IDFA, 2017). With dairy product popularity comes new demands from consumers for healthier, low-calorie products that taste the same as their higher calorie counterparts. In a report published in the Journal of Dairy Science researchers review the options available to the dairy industry to reduce sugar in products such as ice cream, yogurt, and flavored milk without sacrificing flavor.

The public health and consumer focus on health has increased in the past 20 years, leading to a significant push for healthier food choices including dairy products. Overconsumption of sugar, for example, can contribute to a host of issues such as hypertension, type 2 diabetes, cardiovascular disease, and dental cavities.

"Dairy foods represent a large market," explained lead investigator MaryAnne Drake, Ph.D., William Neal Reynolds Distinguished Professor, Department of Food, Bioprocessing, and Nutrition Sciences, Southeast Dairy Foods Research Center, North Carolina State University, Raleigh, NC, USA. "The dilemma of how to reduce sugar content without sacrificing flavor and negatively affecting product sales is challenging, as sugar plays an important role in dairy foods, not only in flavor, but also in texture, color, and viscosity. Replacing sugar can have negative effects, making substitution inherently difficult."

Dairy products like ice cream, yogurt, and flavored milk are potentially high in unwanted added sugar. Some of the standard processes for developing healthier food products, such as fat, sugar, and salt reduction, result in an unacceptable flavor. Sweet taste perception can also be affected by texture of the food matrix and the presence of fat. Other sugar reduction techniques include hydrolysis of lactose, ultrafiltration, and direct reduction. In this review, researchers review recent studies to assess the role of sugar, alternative sweeteners, and sugar reduction in ice cream, yogurt, and flavored milk and discuss the options available to the dairy industry.

Ice cream

Ice cream is one of the most heavily consumed dairy products in the world. To achieve the sweet taste desired by consumers, between 10 to 14 percent sugar needs to be added. Studies have shown that reduced sugar and reduced fat products, such as ice cream, show a higher propensity for a bitter aftertaste and a lower intensity of creaminess. Among the promising options the researchers found were:

Calorie-reduced ice creams sweetened with sorbitol and sucralose were most accepted compared with other "light" vanilla ice creams or ice cream with a minimum reduction of 25 percent of the total energy, sugar, or lipid.

Erythritol and lactitol are sugar alcohols that have been used to create low-calorie ice cream.

Erythritol is more commonly used for sugar reduction in ice cream because it provides volume and texture and is only a fraction of sucrose calories.

Chocolate-flavored ice creams are typically formulated with higher sugar content to decrease the bitterness associated with cocoa. When the sugar is reduced, not only does the ice cream taste more bitter, but it also tastes less chocolatey. In one study, researchers proposed a solution by marketing sugar-reduced chocolate ice cream to dark chocolate lovers, who already desire and tolerate substantially higher levels of bitterness.

Frozen yogurt is often viewed as a healthy alternative to ice cream because of its lower fat content and the presence of lactic acid bacteria, even when frozen, but the sugar content is typically the same as regular ice cream. A study of frozen yogurt determined that substituting inulin and isomalt for sugar and fat led to a similar sweetness and a reduction in fat with no added sugar.

Yogurt

Yogurt is generally recognized as a healthy food because of its nutritional content, but it is usually sweetened with sugar to increase palatability. Several studies have reported that liking yogurt is influenced by texture, aroma, and taste and that sweetness is an important component.

Several studies found that sweetener blends of nonnutritive sweeteners have been very successful in reducing sugar content of yogurt.

One study reported that it was possible to produce a probiotic yogurt successfully using sweeteners without affecting the viability of the probiotic microorganisms. The addition of nonnutritive sweeteners did not negatively

affect the yogurt-making process because the sweeteners did not break down over time.

Flavored milk

Flavored milk is popular among children and adults because of its special taste and ability to meet the dietary requirements for dairy foods in the United States. Studies have shown that flavored milk increases milk consumption. Chocolate milk, the most popular flavor, typically has higher sugar content and is therefore a frequent target for sugar reduction techniques. However, reducing sugar in chocolate milk is quite costly and many school directors choose the higher sugar alternative to reduce cost or choose to eliminate chocolate milk entirely. There have been several studies into alternative ways of reducing sugar calories in chocolate milk with some contradictory results.

One study showed that withdrawing a chocolate milk option meant that three or four additional foods needed to be added into the diet to replace the nutrients from milk, adding additional calories and cost. Therefore, sugar-reduced chocolate milk should be considered the cheaper alternative.

In another study parents preferred natural nonnutritive sweeteners over nutritive sweeteners as the sweetener source in chocolate milk.

Some studies found that added sugar could be directly reduced in chocolate milk and still be accepted by children and adults if it did not exceed 30 percent.

Overall, the most successful techniques for sugar reduction in dairy foods involve replacing sugar with nonnutritive sweeteners, whether natural or artificial, because these provide the sweet taste desired by consumers without added calories. Direct reduction of sugar and lactose hydrolysis methods also show promise.

"Understanding current sugar-reduction techniques, research, and consumer response to sugar reduction in dairy products is important for dairy manufacturers in order to design and produce sugar-reduced products," noted Dr. Drake. "Sugar reduction is an inherently difficult task due to the many functions of sugar in food products, but progress is being made in developing products acceptable to consumers."

"Reducing sugar is everyone's responsibility in order to improve individual and public health and this review paper is timely to highlight options available to dairy industry," commented Siva Kaliappan, Vice President Product Research, National Dairy Council, Rosemont, IL, USA.

Darigold says it's working to improve dairy industry's safety record

August 20, 2018 at 6:00 am Updated August 20, 2018 at 3:17 am

<https://www.seattletimes.com/business/agriculture/darigold-says-its-working-to-improve-dairy-industrys-safety-record/>

Audits, other efforts aim to change an injury rate significantly worse than the state's agricultural sector as a whole. Injuries in Darigold plants are down by two-thirds in a decade, but critics say more needs to be done.

In February 2015, a worker on a dairy farm of a Darigold farmer-owner in Mabton, Yakima County, drowned when he drove a front loader into a manure lagoon.

That year, farmworkers on Washington dairies had a serious-injury rate 41 percent higher than the state's agricultural sector as a whole. Two more workers died on dairies in 2016 and 2017, according to data from the Washington Department of Labor and Industries (L&I).

The United Farm Workers of America (UFW) has been pushing the dairy industry to improve safety and other working conditions for years. Its efforts include a long-running legal battle with a Darigold farmer-owner that's headed to trial in Pasco this fall, and a campaign focused on Darigold, the state's dairy giant.

"Unfortunately, we haven't been able to solve any issues with Darigold," said Indira Trejo, a Tacoma-based UFW organizer focused on the dairy industry.

She applauded stepped-up inspections of dairies by state safety and health officials but said more needs to be done. From 2015 to 2017, inspectors examined 79 dairy worksites around the state, finding one or more serious violations at 43 of them and issuing more than \$200,000 in penalties, according to an L&I report. The most commonly cited violation involved accident-prevention programs.

"It's very hard to change the culture in this industry," Trejo said.

In 2016, Washington lawmakers considered a bill to mandate more stringent safety standards at dairies including training, better marking around manure ponds and other protections. The dairy industry opposed the legislation and it never advanced.

Stan Ryan, chief executive of Darigold, said the cooperative and its 466 dairy farmers have a "deep and strong" commitment to improving safety.

The farmer-owners operate their own independent businesses but adhere to a common set of standards and guiding principles, Ryan said in an interview.

He said dairy farmers are quick to “adopt best practices when they hear of them, well before anybody says they need to.”

Beginning in 2015, the cooperative, in concert with key customers, began contracting with an outside firm to perform labor-management audits on member farms, leading to improvements such as better written documentation of practices.

“Farmers generally demonstrated good performance on these audits, with no child labor, slave labor, or minimum wage violation issues,” Darigold said in its latest corporate social-responsibility report.

arms representing more than half of the co-op’s milk supply have been audited.

Darigold itself has similar goals for safety in its factories and supply chain.

“I admit to you, we don’t think we’re world class today, but there’s a big commitment to be world class and there’s a lot of investment around that,” Ryan said.

The company said in the report, covering 2012 to 2015, that it had hired environment, health and safety managers for each of its 11 production plants and has improved its lost-time injury rate by two-thirds, from 7.82 per 200,000 hours worked in 2005 to 2.67 in 2015.

Ryan said the company continues to invest in safety training for workers. “People should go home in as good or better condition than when they came,” he says.

Future now looks brighter for Sullivan dairy farmers

Posted Aug 20, 2018 at 6:05 PM

<http://www.recordonline.com/news/20180820/future-now-looks-brighter-for-sullivan-dairy-farmers>

The Sullivan County Legislature’s approval last week of a grant to support the opening of a creamery was a huge relief for dairy farmers who have spent the past few months worried for their livelihoods.

Linda Kays, owner of Kays Farm in Callicoon, said it’s been a stressful time for her and the other five Sullivan County dairy farms that received notice in May that their broker would no longer buy their milk.

“There’s so much more to it than just being a job,” she said Monday.

Kays and Daniel Diehl, who runs his family’s farm in Callicoon with his uncle, Jack Diehl, said the idea of opening a local creamery was on the farmers’ minds when they first got together months ago to discuss their options.

But the priority at the time was to find a short-term solution just to keep them in business so they could look to the future.

The farms later received extensions from their broker, Marcus Dairy, to continue buying milk until the fall.

The nearly \$93,500 in grant funding approved by the county Legislature will be used to develop a business plan, including a feasibility analysis; facility concept and design; business, financial, management and routing structures; and the purchase of a tandem-axle milk truck.

Details such as where the creamery will be located or how it will operate are in the works and will be covered by the business plan, according to Melinda Meddaugh, agriculture and food systems team leader for Cornell Cooperative Extension Sullivan County.

The proposed creamery would be called Ma and Pa Creamery LLC and would produce niche dairy products, such as kosher, high A2 casein (a type of protein), organic, and grass-fed milk products.

"They're trying to look into products that are not made locally that would hit a good niche market that is looking for things like that," Kays said.

Diehl said that moving forward, the focus at his farm is to improve product quality by changing some barn practices.

"We have to keep the future of dairy farming going," Diehl added.

The creamery project is the result of collaboration between the six dairy farms, Cornell Cooperative Extension Sullivan County, Hudson Valley AgriBusiness Development Corporation, Sullivan County Funding Corporation, Agricultural and Community Development Services LLC, and Assemblywoman Aileen Gunther's office.

Maine Farm Days offers no-frills agricultural experience on Clinton dairy farm

AUGUST 20, 2018

<http://www.mainebiz.biz/article/20180820/NEWS01/180829998/maine-farm-days-offers-no-frills-agricultural-experience-on-clinton-dairy-farm>



Tucked into Maine's agricultural fair season is Maine Farm Days, a two-day symposium at a dairy farm in Clinton that pares things down to the agricultural basics.

There is no midway or zipper ride, no demolition derby at the agricultural trade show held at Misty Meadows Farm. Instead, from 9 a.m. to 4 p.m. Wednesday and Thursday this week, there are exhibits for both farmers and non-farmers that range from kid-friendly do downright farm-centric — including eight pesticide workshops by the Kennebec County Cooperative Extension that provide pesticide recertification credits for working farmers.

"It's is an extravaganza of animals, farm information, interesting people, equipment, food and entertaining displays," its website says.

The decades-old event was once organized by the Kennebec County Soil and Water and Conservation District, which still helps the farmers who now plan it answer questions and maintain the website, said Dale Finseth, of the KCSWCD. The event has been held at 1,400-acre Misty Meadows Farm, 308 Hill Road, since 2011.

Finseth said that the event has evolved from its effort to be "a good neighbor" and help people understand what a large farm does, with a focus on dairy farming, into more of an opportunity for people to learn about commercial farming in general.

He said that it usually draws 2,000 to 3,000 people over the two days.

"It has always been a place for 'farmers,' particularly dairy farmers to see new technology and products and wander around to see other farmers," he said. "Given there are many fewer dairy farms now, and many are much larger, that is not so much the case."

He said that many smaller farmers and meat producers attend, to check out the resources and take advantage of workshops.

"Unlike the regular ag fairs, it is free," he said. "It is entirely focused on farming related topics and doesn't really focus on the 'rides' and entertainment."

Events and activities include equipment dealers and educational speakers and presentations to vegetable exhibits and tractor safety and horse twitching.

But organizers stress the event is also kid-friendly, with a milking contest, kids' pedal tractor pull, a bike drawing, 4-H steer show, food and opportunities to meet the animals.

There's also a corn maze, Whoopie Pie and Wild Blueberry Pie baking contests, a poster contest, photography contest and scarecrow contest.

According to a news release earlier this year, the farm, owned by John and Belinda Stoughton and Tom and Kim Wright, has 1,200 animals. The farm will continue to operate as usual during the event, including making hay, planting and harvesting crops, and milking 500 cows three times a day.

August is the busiest time of year on a dairy farm, the owners of Misty Meadows have pointed out.

"It's always in the middle of everything," Kim Wright told the Bangor Daily News in 2013.

But she said the extra work for the family is worth it -- not only is it beneficial for farmers and others involved in agriculture, but it's an opportunity for the public to learn about agriculture and food production.

"Kids find out that milk comes from a cow, not the grocery store," Belinda Stoughton told the BDN.

Arctic Zero® Introduces Dairy-Free, Plant-Based Frozen Desserts

Aug. 20, 2018, 09:13 AM

<https://markets.businessinsider.com/news/stocks/arctic-zero-introduces-dairy-free-plant-based-frozen-desserts-1027470590>

SAN DIEGO, Calif., Aug. 20, 2018 /PRNewswire/ -- Arctic Zero®, the brand that revolutionized the low calorie, better-for-you ice cream category eight years ago, today introduced its new line of Arctic Zero Non-Dairy frozen desserts, designed to take the category forward for those with dairy-free diets. The brand has transformed its original lactose-free, whey-protein based frozen dessert to accommodate dairy-free diets with plant-based ingredients and a creamier, more satisfying taste experience. Nine delicious flavors of the new Arctic Zero Non-Dairy frozen desserts will begin appearing on grocers shelves this month, joining Arctic Zero Light Ice Cream in the freezer aisle.



"We created the original Arctic Zero so that people with restrictions like lactose-intolerance, low-sugar and low-calorie diets could enjoy a delicious frozen dessert without junk ingredients like erythritol and other sugar alcohols,"

said Amit Pandhi. "True to our founding promise, our new plant-based Arctic Zero Non-Dairy contains the cleanest, premium ingredients we could source including faba bean protein. We're confident our long-time fans also are going to love the change. Arctic Zero Non-Dairy pints have a much stronger, richer flavor that really wows and a creamier texture than ever."

Like its predecessor, Arctic Zero Non-Dairy is low calorie (only 160-320 calories per pint), low glycemic, Kosher and non-GMO Project verified. Arctic Zero never uses artificial or questionable sweeteners in any of its products. Arctic Zero Non-Dairy is sweetened with organic cane sugar and monk fruit and contains no sugar alcohols.

"Arctic Zero believes everyone should be able to enjoy great tasting, low-calorie ice cream and frozen desserts without consuming sugar alcohols or artificial sweeteners," said Pandhi. "Eating frozen desserts should be delightful and satisfying, not the cause of stomach upset or other side effects. Arctic Zero obsesses over our ingredients to provide the best-tasting, highest quality and most ethical products in the freezer aisle."

A Nielsen global survey¹ revealed that 39% of Americans are trying to incorporate more plant-based foods into their diets, and that preference for plant-based options is not limited to only those who practice a strictly vegetarian or vegan diet.

The new plant-based Arctic Zero Non-Dairy contains faba bean protein which, according to Arctic Zero, has a smoother, sweeter, richer flavor than many other plant proteins.

"In our effort to get the texture and rich flavor of traditional ice cream, we experimented with dozens of different core ingredients for our Non-Dairy pints," said Greg Holtman, founder and chief flavor innovator for the brand.

"Ultimately, the faba bean emerged as the perfect candidate for its luxurious mouth-feel and a slightly sweet flavor with no aftertaste to interfere with all of our delicious mix-ins," said Holtman.

Arctic Zero Non-Dairy comes in nine indulgent flavors, including popular Arctic Zero classic pints: Chocolate Peanut Butter, Salted Caramel, Cookie Shake, Purely Chocolate, Cake Batter, Brownie Blast, Cookie Dough Chunk, Hint of Mint and Cherry Chocolate Chunk. All flavors range from 70-90 calories per serving and contain 1.5 grams of fat or less.

Arctic Zero Non-Dairy pints will first appear in the freezer aisle of Publix stores in Florida in late August and will be available across the country this fall.

Earlier this year, Arctic Zero introduced Arctic Zero Light Ice Cream, a low-calorie ice cream made with milk and cream and sweetened with organic cane sugar. The brand also recently expanded distribution to Canada.

FARMING IN THE FINGER LAKES: Ontario County dairy farmers serve as State Fair host farms

Aug 20, 2018

http://www.fltimes.com/news/farming-in-the-finger-lakes-ontario-county-dairy-farmers-serve/article_4359f95a-1f3c-5e07-8af7-1dbf1f8c07e6.html



A traditional end-of-the-summer ritual in the Finger Lakes might look something like this: back to school shopping, sleeping in and staying up late for a few more days, boating on a nearby lake and most importantly, a trip to the New York State Fair! It may signify the end of summer and beginning of the new school year, but let's not rush through it too quickly because there is so much to see at the 2018 Great New York State Fair including the Dairy Cow Birthing Center.

Each August, for the past five years, the New York Animal Ag Coalition has hosted the Dairy Cow Birthing Center, which is recognized as a top attraction on the entire fairgrounds, and this year Ontario County dairy farmers and their cows will be the center of attention. We're excited to continue to feature three births daily beginning Aug. 22 and going all the way through Labor Day, Sept. 3.

Witnessing the miracle of birth is something that dairy farmers get to experience every single day on the farm, and we wanted to share this experience with everyone at the State Fair and beyond. It is our hope that everyone can enjoy this experience and walk away with a better understanding and hopefully, appreciation, for everything that dairy farmers do to care for their animals, their land, the environment and their community.

This year we are proud to be working with six Ontario County dairy farms that will be serving as Host Farms. They will provide not only their cows for the exhibit but also their time. It's a process that the cows have been preparing for through their nine months of pregnancy. The 36 "mothers-to-be" are gearing up for their travel to Syracuse where the birth of a calf signifies the beginning of not only a new life but also of milk production. New York is proud to be the third-leading producer of milk in the nation with over 4,500 family farms and over 625,000 cows.

The following farms will be represented at the 2018 Dairy Cow Birthing Center: Willow Bend Farm, FaBa Farms, El-Vi Farms, Will-O-Crest Farms, Lawnhurst Farms and Hemdale Farms. Each will provide six expecting mothers and will share their passion for dairy farming and personal stories as they visit with fairgoers. These family farms are great examples of the dedication and commitment that it takes to farm in the Finger Lakes. The farm owners, employees and numerous industry leaders will be available every day at the exhibit to answer questions, share experiences on and off the farm, and help everyone better understand modern animal agriculture.

The exhibit is so much more than welcoming #uddermiracles into the world. The goal of the Dairy Cow Birthing Center is to offer transparency into the world of dairy farming by making farmers available for questions and conversations, as well as allowing consumers a first-hand look into the care that is provided both dairy cow and calf. We mimic a real maternity pen on the farm within our tent and offer a true reflection of real-life management decisions, addressing all questions openly and honestly. As dairy farmers and members of the dairy industry, we are committed to being upfront, honest and presenting what we do on our farm in a truthful manner.

A look at the future of dairies

Aug 19, 2018

https://www.indianagazette.com/news/a-look-at-the-future-of-dairies/article_605f4fba-7661-5a23-9dcc-0c28689ec9e6.html

What will the U.S. dairy industry look like in 50 years?

A group of agriculture experts from around the world recently published a Journal of Dairy Science article sharing their vision for what dairy production and consumption will look like in 2067.

It is expected that the demand for dairy products will grow, for two main reasons. First, per capita income worldwide will be higher and allow the average person to purchase more animal products. Second, dairy products meet human nutritional requirements while requiring less land per unit of edible protein than many other food products.

World population is expected to grow to 10.5 billion by 2067, with the greatest growth in Africa and Asia. At that time, there will likely be less than 0.4 acres of arable land per person in the world. There is currently a six-fold difference in the amount of arable land per person among

Can't attend the New York State Fair? Updates and a 24-hour webcam will be posted on the NYAAC social media channels @NYAnimalAg and follow the hashtag, #uddermiracles. You also can receive free text messages by simply texting MOO to 24587 and we'll keep you updated every day. The Dairy Cow Birthing Center is a free educational exhibit, hosted and organized by the New York Animal Agriculture Coalition with funding and support from the New York Corn and Soybean Growers Association, the Cornell Dairy Center of Excellence and numerous other agricultural organizations and businesses.

different regions of the world. North America has the most, with nearly 1.5 acres per person. The region encompassing East Asia and the Pacific has the least.

It is projected that climate change will cause a significant shift in the location of U.S. dairy cows. Right now, approximately 42 percent of U.S. milk is produced in states that are expected to have severe water shortages by 2067. Expansion will likely trend towards areas with more adequate water resources — the Upper Midwest, the Great Lakes region and the central provinces of Canada.

The authors proposed a model of how dairy enterprises might be organized. Several milk cow facilities with similar design will be located in close proximity to each other, where cows will be milked with robotic systems. All animals not milking (calves, heifers, steers and dry cows) will be managed in separate, specialized, shared facilities. Feed will be stored and mixed at feed centers serving multiple locations.

There will continue to be some smaller, independent dairy farms. They will likely have targeted niche markets, such as grass-fed milk, local food or proprietary products.

Cows will be managed with precision, thanks to sensors, robots, and other automated technologies.

Tools such as 3-dimensional imaging systems and in-line detectors (testing milk as it is harvested) will collect data that can be used to manage for optimal cow comfort and health, milk quality and volume of milk, with high

percentages of milk fat and protein for efficient production of various dairy products.

One final prediction is that clean water will be routinely recovered from manure and wastewater on farms by using anaerobic digesters and specialized osmotic filtration systems.

All of these are plausible predictions. Between now and 2067, some changes will be difficult to work through. Others will be exciting.

Along the way, there will certainly be some interesting jobs related to agriculture that focus heavily on technology and data management.

Letter: Almonds, soybeans don't make milk

Aug 19, 2018

https://auburnpub.com/opinion/letters/letter-almonds-soybeans-don-t-make-milk/article_63489b35-d180-5dd0-a8b6-8ee93f515045.html

Milk — a word that is familiar to mostly all of America. Cow milk, goat milk, almond milk and soy milk. All of these forms of beverages share something in common, which is something as simple as just a word. This word, “milk,” has been morphed in ways and have led people to not understand the true meaning of such a natural word.

In simplest terms, milk can be defined as an opaque white fluid that is rich in fat and protein, secreted by female mammals. If you didn't catch the main difference in that definition compared to some of the examples, it is that almonds and soy are not mammals that have the ability to secrete milk. Almond “milk” is produced by grinding almonds with water and straining out the almond pulp. Soy “milk” is produced by grinding soybeans, boiling the mixture, and filtering out remaining particulates.

A large distributor of dairy products is Dean Foods. They are the largest dairy, food and beverage company in the United States. Earlier this year, more than 100 dairy farmers from eight states received a letter learning that they would no longer have a market for their product come May 31. Unfortunately, the company's cows milk dairy sales plummeted by a shocking 91 percent in November of 2017. These sales were taken over by the non-dairy milk sales which have increased 61 percent in the last five years.

Farmers work hard to ensure that their cows are making milk to be marketed in stores to provide for healthy products in homes. It is unreasonable for this wholesome beverage to be overtaken by non-dairy products that are advertised as milk. The Food and Drug Administration (FDA) plans to start forcing plant-based products that co-opt the language of lactation to abandon the act.

Preparation pays off: Beef, dairy winners are all smiles

Aug 18, 2018

https://www.heraldpalladium.com/news/local/preparation-pays-off-beef-dairy-winners-are-all-smiles/article_a5a009dc-de0d-5b3f-a1a5-ec7424963bf3.html



About 23 combined years of showing animals prepared the winners of this year's beef and dairy contests at the Berrien County Youth Fair.

One of those winners was Kaylee Shuler, 14, who won the dairy showmanship trophy Wednesday and was on hand Friday when the gallon of milk from June, her award winning cow, was auctioned off.

The milk auction is an annual tradition at the fair, with the gallon arriving with a police escort.

The gallon of June's milk was sold for \$3,000. Fifty percent goes to Kaylee, a soon-to-be freshman at Bridgman High School, and the other 50 percent goes to the dairy barn. That's how the barn is maintained each year.

"I think the sale went pretty well. I was pretty excited with how much I got for it being my first year taking the Grand Champion Dairy animal," Kaylee said. "I hope to keep winning and next year is just as good as this year."

She said she has been showing with her family at Shuler Dairy Farms in Baroda for nine years.

The Shulers have been opening their farm to area youth for many years, providing them the chance to show dairy cows at the fair.

The gallon of milk went for \$7,300 last year, and that was a Shuler cow as well. The year before that it went for \$5,300.

Kyle Rogers, who won the Grand Champion Beef title, said he noticed market prices were low this year compared to previous years.

Rogers, 20, of Niles, sold his 1,350-pound cow Friday for \$3.50 a pound, raising \$4,725 total.

"It'd be nice to get a little bit more support for everyone else, but luckily I had the Grand Champion and we had a nice buyers group," he said. "So we were able to sell well above market price, but for everyone else it's looking a little rough."

The large animal auction capped off the week of showing animals at the fair.

Rogers said he has been showing animals at the fair since he was 6 years old.

"I started with hogs and turkeys, then in 2012 I got involved with cattle. It's always been a dream of mine to show a Grand Champion steer and I finally got here," he said.

Rogers said his favorite part of showing at the fair each year is raising the animals.

"Getting up every morning and washing twice a day. It's fun," he said.

State farm cash incomes break 10-year records

AUGUST 18 2018 - 5:30AM

<https://www.theadvocate.com.au/news/national/5590173/state-farm-cash-incomes-break-10-year-records/>

| Farm type | Average farm cash income (\$) 2016-17 | Average farm cash income (\$) 2017-18 |
|-----------|---------------------------------------|---------------------------------------|
| BROADACRE | 140,500 | 174,000 |
| BEEF | 143,500 | 116,000 |
| SHEEP | 148,800 | 224,000 |
| DAIRY | 97,500 | 200,000 |
| VEGETABLE | 211,000 | - |

The state's sheep, beef and dairy farm average cash incomes have burst through 10-year record highs, according to the latest Australian Bureau of Agricultural and Resource Economics report.

The state's sheep farms had an average cash income of \$224,000 in the 2017-18 year, followed by record-breaking vegetable and dairy farm incomes.

The report showed that average dairy farm cash incomes had jumped from \$97,500 in 2016-17 to \$200,000.

The most recent data for vegetable farm cash incomes was \$211,000 for 2015-16.

On-farm cash incomes for the year to 2018 showed sheep farm average cash income had leapt to its highest in over 20 years, and an estimated 95 per cent higher than the 10-year average to 2016-17.

The jump from \$148,800 in 2016-17 was due to higher prices, more sales and increased wool production.

Beef farm average cash incomes fell to \$116,000 in 2017-18 as a result of lower beef cattle receipts due to a fall in saleyard prices for beef and lower beef cattle turn-off.

However the figures were still almost 40 per cent above the 10-year average for 2016-17 of \$83,300. Dairy cash incomes also rose after a big fall between 2015-16 to 2016-17.

The drop in farm gate milk prices and lower milk production were behind the decline, but as prices rose last year, and average production also lifted, cash incomes floated up to \$200,000 - again about 30 per cent above the 10-year average.

The most recent year's figures for vegetable farms were not available. However vegetable industry farm average cash income was projected to rise in 2016-17 by 24 per cent due to onion and potato receipts.

In the previous year, the average cash income had been about \$169,900, although total receipts had risen 7 per cent off potatoes, carrots and cabbages. Farms spent more on labour, repairs and chemicals.

The biggest contributors to the state's agricultural production value were milk at \$326 million, cattle and calves at \$295 million, and potatoes, worth \$111 million. They contributed half of the state's entire production worth. Close

behind was wool, which also tipped the \$100 million mark.

Tasmania's 240 vegetable farms comprise about 10 per cent of the nation's total. Most are along the coast and northern midlands.

On the most recent figures for 2016-17, the gross value of agricultural production on the North-

West Coast was \$579 million, or 39 per cent of the state's total gross value of agricultural production of \$1.5 billion.

Milk, cattle and calves and potatoes were 68 per cent of the total value of agricultural production in the NW.

The Power of Words

Aug 18, 2018

https://www.lancasterfarming.com/news/editorials/the-power-of-words/article_a3738c0b-30d3-5459-adea-5a178534e2df.html

The FDA's definition of milk is "the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows." So the big question is, does terminology matter?

Legally, the answer is yes. However, the FDA has not really enforced their product labeling definitions before, so trying to do so now may prove difficult.

Nut and soy milks have been around for hundreds of years, but only gained popularity in the U.S. in the 2000s. These dairy alternatives have been labeled as milk since they first hit the shelves, but as most people know, they aren't actually milk.

However, nut and soy milks are not the only beverages masquerading under the name of milk. Muscle Milk, a popular protein shake, uses the word in its name, but isn't technically milk.

Muscle Milk is derived from milk but is a nondairy product. So, even though milk-based products are listed in the ingredients, the drink itself is not milk. If that's not confusing, I don't know what is.

So is the mislabeling of protein drinks more or less severe than the mislabeling of vegetable dairy substitutes? Or is there no difference?

I think the general public understands that nut and soy substitutes are not milk and do not contain milk. But for products like Muscle Milk, people may not even realize that they aren't technically consuming milk. Both are legally wrong when going by the FDA definition but, at least to me, one seems a little more misleading than the other.

Maybe we should all look at the silver lining in this whole situation. The fact that these companies want to use the word milk in their products shows that milk itself has a positive connotation in our society.

Most people in the U.S. grew up drinking milk. The phrase "Got milk?" was everywhere, the milk mustache was a fashion statement and dairy has been part of the USDA food guides since they were first published. It's still part of today's food guide, MyPlate.

From a young age, we were taught that milk is good for us and that we should have three servings of dairy per day.

In some ways, I suppose it's a compliment to the dairy industry that dairy substitutes want to still use the word milk. From a marketing standpoint, it's smart.

However, vegetable milks and other milk imitators don't always offer the same benefits as cows' milk. These substitutes also have to add in many of the dietary benefits that milk naturally has.

People might think that the easy solution to the problem is to just have the companies change their names. You could call it soy and almond juice, and Muscle Drink instead of Muscle Milk.

The problem with this seemingly simple solution is that these products have been called milk for

years, and to put it simply, people don't really like change.

Legally, the FDA can enforce their product labeling definition, but I wouldn't expect a quick change in these dairy imitators' names.

For now, while this legal terminology battle rages on, it might just be best to continue to promote the benefits of real, FDA-defined milk. Maybe it's time to bring back the milk mustache.

Dairy awards already piling up for area producers at State Fair

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<http://www.thedailynewsonline.com/bdn01/dairy-awards-already-piling-up-for-area-producers-at-state-fair-20180818>

Dairy showmen and prize-winning cows have yet to arrive in Syracuse, but the area's bounty of milk, cheese and dairy products have already started to rack up blue ribbons at The New York State Fair.

The 340 members of the Upstate Niagara Cooperative can share the pride of awards announced this week in the Dairy Products competition, as the cooperative credits their hard work and high-quality milk for products that include the lone perfect score in this year's show.

The Buffalo-based cooperative's best sour cream scored a 100.0 that edged out both a 99.0 product from Saputo's Allegany County facility and a 99.5 that also came from Upstate Farms.

Upstate also collected a blue ribbon and an award of excellence in the favored yogurt category, with raspberry Greek, 99.5, topping a non-fat black cherry, 98.5. A full-fat cottage cheese from the cooperative earned a 98.0 and third place in its category, while a white milk

clean deck ricotta cheese earned a 96.6 and another third place finish.

Mark Serling, Sr., the director of sales, R&D and marketing at Upstate Farms, said the awards continue an important tradition for the region's dairy farms.

"As a farmer-owned cooperative rooted in western New York, we take enormous pride in winning product awards at the New York State Fair," Serling said. "We have a long history of winning awards in New York State, and these awards are a direct reflection of our cooperative's commitment to providing our customers with the highest quality dairy products."

Two-thirds of the Dairy Products show are contested over varieties of cheeses, with major producers with local ties like Dairy Farmers of America and Lactalis taking home honors for cheddar, ricotta and low-moisture mozzarella. Kraft Heinz swept the cream cheese category, while Saputo, HP Hood, Empire Cheese and

McCadam all will pick up their share of ribbons; while Great Lakes Cheese's New York State Cheddar was the competition's grand champion.

Gary Burley said Thursday he and his wife Betty were still trying to track down which of their entrants had taken the blue ribbon in the farmstead/artisan cow's milk hard cheese class.

Burley recalls sending a quarter-wheel of the creamery's Silver Lake, an Alpine-style cheese, and a half-wheel of its Underpass Reserve, a raclette-style cheese that won the Blue Ribbon at last year's fair.

Burley said his pride in the honor comes not from sending in a sample no different than the 8 oz. wedges he sold at the Genesee Country Farmers' Market. Some cheese competitions draw entrants that focus on producing a small but exceptional product, he explained, but East Hill keeps it simple.

"We go into the cave and pick out the cheese that we think has the best flavor," Burley said. "Every other week we try the wheels in the cage and classify and grade them, so we kind of know and remember from the past tastings ... obviously we knew the lot number, but it's the

consistency (that shows in the product). It's not a fluke."

The same can be said for Yancey's Fancy, whose Chastinet, "a sharp and snappy Asiago-style cheese" won a blue ribbon in the 2016 competition. Chastinet, an award of excellence winner in the open class, takes the back seat this year.

Yancey's Peppadew, an aged soft cheddar flavored with sweet and spicy peppers, scored a 99.0 to win the cold pack/process cheese title over strong entries from McCadam — a horseradish cheddar; and The Original Herkimer Cheese Company — port wine.

Shoppers can already pick up all the winners locally, with the Kutter's Cheese store in Pembroke selling the Chastinet, Peppadew and dozens of other varieties; and Upstate Niagara's products pepper the dairy section at local supermarkets.

Burley said East Hill's South Main Street facility is currently open on Fridays and weekends from 10 a.m. to 4 p.m., with tastings and cheese cave tours offered by their helpful staff. A refrigerated cheese vending machine sits outside the facility for off-hours purchases.

Global Stevia Dairy Product Sales Market Analysis by SWOT, Investment, Future Growth and Major Key Players 2018 to 2025

August 17, 2018

<https://www.newszak.com/2018/08/17/global-stevia-dairy-product-sales-market-analysis-by-swot-investment-future-growth-and-major-key-players-2018-to-2025/>

Latest research study from Fior Markets with title Global Stevia Dairy Product Sales Market Research Report 2018 presents a complete assessment of the market and encompasses Future trend, Current Growth Factors, attentive opinions, facts, historical data, and statistically supported and industry validated market data.

Business and analysts uses industry analysis as a market assessment tool to understand the complexity of an industry.

The report breaks down the capability of Stevia Dairy Product Sales Market in the present and the future landscape from different angles in detail.

Then, development history, competitive

landscape analysis, and leading regions' development status are also covered in this report.

It identifies and evaluates rising trends along with major drivers, challenges and major opportunities in the Stevia Dairy Product Sales market.

In addition to this, several significant variables that will shape the Stevia Dairy Product Sales industry and regression models to determine the future direction of the market have been employed to create the report.

In terms of segmentation, the market is categorized into product type, application, and regions.

Major Manufacturers Analysis Covered In This Stevia Dairy Product Sales Report Such as:

Arla

Cavalier

Lily's Sweets

Purecircle

Kourellas Dair

Oikos

Sunshine Dairy Foods

Wisdom Natural Brands

WhiteWave Foods

The report studies production strategies, the scope of the product, production capacity, and revenue generation as well as the revenue by region, consumption, price, import and export, and growth rate.

The detail study of the competitive landscape of Stevia Dairy Product Sales market presents discernment into the company profiles, budgetary status, current developments, and the SWOT analysis.

Dominant players of Stevia Dairy Product Sales

industry emerge from top leading geographical regions such as North America, Europe, China, Japan, Southeast Asia, India.

Why should You Buy this Stevia Dairy Product Sales Research Report?

- To know industry size of Stevia Dairy Product Sales Market by 2025
- To focus on major market development trends
- We have used research methodology that will help you arrive at market estimates and expected growth rate
- We provide clear view of real market scenario and help clients with making informed business decisions
- To know the major drivers for Stevia Dairy Product Sales Market
- Upcoming challenges are mentioned in this report
- The Stevia Dairy Product Sales market report analyses prominent distributors, dealers, traders, and manufacturers' information along with their contact information
- The Stevia Dairy Product Sales market report analyses prominent distributors, dealers, traders, and manufacturers' information along with their contact information

In addition, scrutinizing that the global economy is dynamic and liable to alterations depending upon various factors, it is important to take a note that our report contains data that are not only conducted regarding CAGR forecasts but it also analyzes the key parameters such as yearly market growth in order to have complete statistics about the future of the market worldwide.

It also assists in showing the extensive scope that will open up for the market. This report is prepared by collecting suggestions from

numerous industry experts and valuable recommendations from expert and experienced market analysts

Organic Dairy Products Market: Global Industry Top Key Players: Amul (GCMMF), Danone, Arla Foods, Dairy Farmers of America, Dean Foods and Lactalis Group

08-17-2018 01:42 PM CET - Business, Economy, Finances, Banking & Insurance

<https://www.openpr.com/news/1185688/Organic-Dairy-Products-Market-Global-Industry-Top-Key-Players-Amul-GCMMF-Danone-Arla-Foods-Dairy-Farmers-of-America-Dean-Foods-and-Lactalis-Group.html>

According to ResearchForMarkets in its latest research report on the “Global Organic Dairy Products Market Insights, Forecast to 2025” focuses on the major drivers, top key players and Market report is a thoughtful analysis of the market presenting the propellered situation in the market and additionally plots that guide in its expansion in the coming years.

This report studies the organic dairy products market is the practice of assist organizations to improve their development, performance, operating primarily through the analysis of existing organizational problems and the development of plans for improvement.

Also, this research report also provides comprehensive analysis of the market share, segmentation, revenue forecasts and geographic regions of the market. The organic dairy products market research report is a professional and in-depth study on the current state of global industry. The global Organic Dairy Products market is highly fragmented and the top key players have used various strategies such as new product launches, sales, expansions, agreements, joint ventures, partnerships, acquisitions, and others to increase their footprints in this market. The report includes market shares of Organic Dairy Products market for global, United States, Europe, China, Japan, Southeast Asia, India and Central & South

America.

This report focuses on the top manufacturers' Organic Dairy Products capacity, production, value, and price and market share in global market. The following manufacturers are covered in this report:

- AMUL
- Danone
- Arla Foods UK Plc.
- Dairy Farmers of America Inc. (DFA)
- Parmalat
- Dean Foods Company
- Groupe Lactalis SA
- Fonterra Group Cooperative Limited
- Kraft Foods
- Meiji Dairies Corp.
- Megmilk Snow Brand
- Organic Valley
- SanCor
- FrieslandCampina
- Unilever

His report studies the global organic dairy products market status and forecast, categorizes the global Organic Dairy Products market size (value & volume) by manufacturers, type, application, and region. This report focuses on the top manufacturers in North America, Europe, Japan, China, India, Southeast Asia and other regions (Central & South America, and Middle East & Africa).

On the basis of product, this report displays the

production, revenue, price, market share and growth rate of each type, primarily split into

- Liquid Milk
- Milk Powder
- Cheese
- Butter
- Yogurt
- Ice Cream

By Application, the market can be split into

- Children
- Adult
- The Aged

In this study, the years considered to estimate the market size of Organic Dairy Products are as follows:

History Year: 2013-2017

Base Year: 2017

Estimated Year: 2018

Forecast Year 2018 to 2025

For the data information by region, company, type and application, 2017 is considered as the base year. Whenever data information was unavailable for the base year, the prior year has been considered.

NFU warns against emissions permit system for dairy farms

17/08/2018

<https://www.airqualitynews.com/2018/08/17/nfu-warns-against-emissions-permit-system-for-dairy-farms/>

The National Farmers Union (NFU) has registered 'strong opposition' to proposals set out in the government's Clean Air Strategy to put in place stronger regulation on the dairy sector over ammonia emissions.

NFU's comments have arisen in its response to the consultation on the draft version of the Strategy which closed this week. Detailed proposals are expected in late 2018 or early 2019.



Dairy farming is thought to contribute to around 28% of the agricultural sector's ammonia emissions

Within the Strategy, government has targeted a reduction in ammonia emissions from the dairy farming industry, which it is claimed accounted for around 28% of ammonia emissions from across the agricultural sector in 2016. Of these ammonia emissions, around 60% are thought to be from farm premises with over 150 cows.

Ammonia is released to the atmosphere from livestock urine and excreta as well as from manufactured fertilisers such as ammonium nitrate and urea.

As part of the Strategy, the government has said that it may seek to extend environmental permitting requirements for large dairy farms, bringing them more closely in line with requirements placed upon poultry and pig farmers regarding emissions.

In its draft Strategy, Defra states: “This approach would require industry and government to agree appropriate emission limits and Best Available Techniques for the sector, and regulated farms would then be given time to implement the proposals. It is proposed that the requirements should be implemented on the largest dairy farms by 2025.”

In the pig and poultry sectors, permitted farms are required to apply production systems which are proven to reduce emissions of ammonia to the atmosphere. Livestock farmers can reduce ammonia losses through good practice in areas including diet formulation, ventilation including scrubbers and bio filters, slurry cooling and/or acidification, slurry storage and manure spreading techniques.

This is currently not the case for dairy farms, which could be subject to more stringent requirements as a result of actions stemming from the Clean Air Strategy.

However, NFU has argued against this step, which it claims could cost dairy farmers thousands of pounds of costs in permitting and additional preventative measures.

Best practice

The organisation says it is seeking to work with government on best practice for industry to reduce ammonia emissions, before any additional regulation is introduced.

NFU Environment Forum chairman Mark Pope said: “Defra needs to adopt an approach to reducing ammonia production which uses the best available data so that government and industry action is most effectively targeted.

“We have welcomed the opportunity to respond to the Clean Air Strategy and strongly believe

that farmers are in a great position to contribute towards government’s ambitions on this.

“In our response we have set out detailed and technical solutions, highlighting the need to address barriers to change. We made clear the need for advice and guidance and for adequate investment in measurement. We believe it’s essential to have confidence in the data collection of air pollutants so farmers can have a robust knowledge of the current situation and can chart progress.

“The NFU is calling on Defra to consider alternatives to additional regulation and, in particular, work with the industry on improving farm practice to minimise ammonia emissions first before considering a ban or imposing limits. It’s essential that we have a joined up approach to ensure that any new measures to address ammonia do not create perverse environmental outcomes in other ways.”

The agricultural industries have been targeted as one of the key areas for improvement in the Clean Air Strategy.

COGAP

Last month the government also launched a Code of Good Agricultural Practice (COGAP), co-written by the NFU, the Agriculture and Horticulture Development Board and the Agricultural Industries Confederation, setting out ‘simple steps’ farmers can take to restrict ammonia emissions

The guide includes information on how to reduce emissions when storing and applying organic manure, applying manufactured nitrogen fertiliser and feeding and housing livestock.

Global Dairy Intelligence Database 2018: 13 Years of Comparable Data with 5 Year Forecasts

Aug. 17, 2018, 11:15 AM

<https://markets.businessinsider.com/news/stocks/global-dairy-intelligence-database-2018-13-years-of-comparable-data-with-5-year-forecasts-1027467720>

The "Dairy: Global Intelligence Database" report has been added to ResearchAndMarkets.com's offering.

IC Dairy is a global intelligence database on retail dairy products that offers robust countries and categories data. It is a Cost-effective database saving purchase of 52 country reports separately. It covers 13 years of comparable data with 5 year forecasts including value sales, volume sales and distribution channel sales.

The global Dairy Market is expected to reach USD 593 billion by 2023, witnessing a healthy CAGR of 5.3% during the forecast period. The global dairy sale has surpassed 193626 million Kg in 2017, with milk accounting for the largest category. The global dairy market recorded a volume growth of 1.4% during the past five years. However, it is expected to gain a positive growth during the forecast period.

Market Scope

Overall dairy products market data, volume and value analytics with growth trend (2010-2023).

Distribution channel sales data from 2010-2017

Additional information includes - GDP, per capita consumption, per capita expenditure, economic parameters, population, inflation- food inflation and overall inflation and country currency exchange rates

This Research Data involves study of Dairy Sector across 6 regions, covering 52 major countries which occupies more than 85% of the global market. Database consist of more than 75,000 data points for the period 2010-2023. Below mentioned 9 broad categories are covered in the

market that covers various segments, Category definitions and segment definitions.

Butter

Cheese

Cream

Dairy Desserts

Yoghurt

Drinkable Yoghurt

Quark & Fromage Frais

Milk

Sour Milk

Western Europe is expected to lose its Share to Asia-Pacific in 2018

Asia-Pacific holds the leading share in the dairy market which is expected to continue during the forecast period. Western Europe slipped to the second largest market for dairy products witnessing a CAGR of 2.2% during the forecast period. China surpassed a volume consumption of 182.8 million Kg in 2017 witnessing a healthy volume CAGR during the forecast period. Vietnam and China are the fastest growing country in the region driven by a growing economy. US, China, India and Japan are the key leading dairy products market globally. US dominates the dairy market globally with sales reaching USD 71.5 billion by 2023. However, China is expected to surpass the US by 2023 moving at a faster rate of 11.5%.

North America and Western Europe witnessing a flat CAGR owing to matured nature of the

market. Argentina recorded a healthy volume growth after a steady CAGR of 3.7% during 2012-2017. However, Brazil dairy market is expected to decline affected by the economic condition. Australia which is one of the key mature markets is expected to recover after its declining volume and value sales. Saudi Arabia which is one of the key countries for dairy consumption in the Middle East & Africa is witnessing the fastest growth rate of 7.8%.

Drinkable Yogurt is finding its feet in North America and Europe

Milk and Cheese remain the largest dairy products market globally occupying a volume share of 77.5%. Fermented dairy products such as drinkable yogurt and sour milk drinks are growing popularity among consumer. Drinkable yogurt is the fastest growing market witnessing a CAGR of 11.4%. Asia-Pacific and North America recorded strong growth in drinkable yogurt sales. Western Europe and North America which are the largest market for Cheese consumption witnessing a flat sale while Asia-Pacific observed a growing hunger for cheese. Strong growth from China and India mainly drives increased cheese consumption in Asia. Central and Eastern Europe remains the largest market for Sour milk drinks witnessing the fastest CAGR of 5.9%.

Expanding retail channels in emerging market driving sales

Supermarkets/hypermarkets account for the dominant share of 54% in the market while online retail is witnessing the faster growth rate. Dairy sales from Specialist retailers recorded USD 64.9 billion in 2017, up 21% from 2012. Departmental Store is the fastest growing channel globally, registered a CAGR of 6.4% during 2012-2017 followed by Pharmacies. Online grocery for dairy products is growing at a

faster rate in Western Europe. Drinkable yogurt and sour milk drinks are the fastest growing market in online retail. Drinking milk is another fastest growing dairy category selling online which is primarily driven by flavored milk and powdered milk.

Reasons to Purchase this Dashboard

More Granular: Covers more categories, segments and sub-segments information at country and global level than other market intelligence providers

Analyzing outlook of the market with the recent market data, historic data and market forecast

Ease of comparability: Our analytics is based on standardized definition across globe to facilitate better comparability of market data

View market in different ways among categories and geography to understand where the actual opportunity lies

Market segmentation including quantitative research incorporating the impact of economic and non-economic aspects

Regional and country level data integrating the demand and supply forces that are influencing the growth of the market

Market value (USD Million) and volume (Kg Million) data for each segment and sub segment

Understanding of the market due to value and volume changes, intra category competition and distribution channel trends

Develop business strategy to spot growth opportunity and maximize sales in multi-channel distribution through all B2C channels

Dedicated analyst support for research queries and training

Continuous amendment of database yearly with significant changes updated based on scenarios

Customization of the Dashboard

This dashboard can be customized to meet your requirements by adding the country of your choice and qualitative trends on request. Please connect with our Customer Service team, who will ensure you get a dashboard that suits your needs.

Key Topics Covered:

1. Introduction

- 1.1 Key Deliverables of the Study
- 1.2 Market Definition

2. Research Approach and Methodology

- 2.1 Introduction
- 2.2 Research Designs
- 2.3 Study Timelines
- 2.4 Study Phases
 - 2.4.1 Internal source valuation
 - 2.4.2 Research Process
 - 2.4.3 Modeling & triangulation
 - 2.4.4 Data finalization
 - 2.4.5 Expert Validation

3. Market Segmentation

- 3.1 By Product
 - 3.1.1 Milk
 - 3.1.1.1 Condensed milk
 - 3.1.1.2 Flavored Milk
 - 3.1.1.3 Fresh Milk
 - 3.1.1.4 Powdered Milk
 - 3.1.1.5 UHT Milk
 - 3.1.2 Cream
 - 3.1.2.1 Clotted Cream
 - 3.1.2.2 Double Cream

- 3.1.2.3 Single Cream
- 3.1.2.4 Sour Cream
- 3.1.2.5 Whipping Cream
- 3.1.2.6 Other Cream
- 3.1.3 Cheese
 - 3.1.3.1 Natural Cheese
 - 3.1.3.2 Processed Cheese
 - 3.1.3.3 Snack Cheese
- 3.1.4 Dairy Desserts
 - 3.1.4.1 Canned Desserts
 - 3.1.4.2 Cheesecakes
 - 3.1.4.3 Flans (Puddings/Desserts)
 - 3.1.4.4 Fools
 - 3.1.4.5 Frozen (Puddings/Desserts)
 - 3.1.4.6 Mousses
 - 3.1.4.7 Trifles
- 3.1.5 Butter
 - 3.1.5.1 Cultured Butter
 - 3.1.5.2 Whey Butter
 - 3.1.5.3 Other Butter
- 3.1.6 Yogurt
 - 3.1.6.1 Flavored & Fruit Yogurt
 - 3.1.6.2 Plain Yogurt
- 3.1.7 Sour Milk Drinks
- 3.1.8 Quark and Fromage Frais
- 3.1.9 Drinkable Yogurt
- 3.2 By Geography
- 3.3 By Distribution Channel
 - 3.3.1 Warehouse Clubs
 - 3.3.2 Department Stores
 - 3.3.3 Pharmacies
 - 3.3.4 Convenience Stores
 - 3.3.5 Specialist Retailers
 - 3.3.6 Supermarkets and Hypermarkets
 - 3.3.7 On-line Retail
 - 3.3.8 Variety Stores
 - 3.3.9 Other Distribution Channel

Protesters demand stop to dairy farm development

Thursday, 16 August 2018

<https://www.odt.co.nz/rural-life/dairy/protesters-demand-stop-dairy-farm-development>

Protesters tried to storm the office of a Dunedin accountant this afternoon demanding he stop his plans for a large dairy farm development in the Mackenzie Basin.

Dunedin businessman shrugs off mega-dairy concerns

About 100 environmental activists from Greenpeace and Oil Free Otago were joined by members of the public as they marched up Stuart St to the office of Dunedin accountant Murray Valentine, who plans to build a 4500ha dairy farm at Simon's Pass near Twizel.

Mr Valentine was not in the building and his office in an building on the corner of Smith and Stuart St was locked when the protesters arrived.

A petition calling on him to stop his plans was left at the office.

Earlier on the protesters gathered in the Octagon to denounce the plans which they say will destroy the ecological and environmental habitat of the area.

New Report on Organic Dairy Products Market Price (USD/Unit) and Gross Margin (%), Competition by Manufacturers

August 16, 2018

<https://www.newszak.com/2018/08/16/new-report-on-organic-dairy-products-market-price-usd-unit-and-gross-margin-competition-by-manufacturers/>

Organic Dairy Products Market report tells approximately the producing technique, raw materials and gadget providers, numerous manufacturing associated costs, ancient futuristic costs, sales, demand and deliver records, the actual technique. Organic Dairy Products Market Report also covers manufacturers, regions, product types, specifications, improvement factors, possibilities, demanding situations confronted by way of Organic Dairy Products industry.

Organic Dairy Products marketplace report encompass following key Manufactures: AMUL, Danone, Arla Foods UK Plc., Dairy Farmers of America Inc. (DFA), Parmalat, Dean Foods Company, Groupe Lactalis SA, Fonterra Group Cooperative Limited, Kraft Foods, Meiji Dairies

Corp., Megmilk Snow Brand, Organic Valley, SanCor, FrieslandCampina, Unilever.

The document affords an entire study of the Organic Dairy Products industry leaders with key statistics like sales, revenue, price, product picture and specifications, contact information, cost, capacity, production and company profile. The report offers critical information at the state of the enterprise. Marketing channels and development trends of the Organic Dairy Products industry is also well-found inside the report, making it a valuable source of information and path for agencies and individuals.

Report gives analysis on following product types:

Liquid Milk

Milk Powder

Cheese

Butter

Yogurt

Ice Cream.

Application of Organic Dairy Products market by key consumers:

Children

Adult

The Aged.

Geographically, this report is segmented into several key Regions, with production, consumption, revenue (million USD), market share and growth rate of Organic Dairy Products in these regions, from 2012 to 2023 (forecast), covering: North America, Europe, China, Japan, Southeast Asia, India

Global Organic Dairy Products Market Report 2018 by Manufacturer, Region, Type and Application

Organic Dairy Products Market Overview

Product Overview and Scope of Organic Dairy Products

Classification by Product Category

Global Market by Application/End Users

Global Market by Region

Global Market Size (Value and Volume) of Organic Dairy Products (2012-2023)

Industrial Chain Analysis of Organic Dairy Products

Industry Chain Structure

Raw Material Analysis

Labor Cost Analysis

Other Costs Analysis

Manufacturing Cost Structure Analysis

Manufacturing Process Analysis

Raw Materials Sources of Organic Dairy Products Major Manufacturers in 2017

Downstream Buyers

Global Organic Dairy Products Players/Suppliers Profiles and Sales Data

Global Organic Dairy Products Market Competition by Players

Sales (K Units) and Market Share (%) of Key Players (2012-2017)

Sales and Revenue by Type

Sales and Revenue by Regions

Revenue and Market Share (%) by Regions (2012-2017)

Marketing Strategy Analysis, Distributors/Traders

Direct Marketing

Market Positioning

Distributors/Traders List

Global Organic Dairy Products Market Forecast (2018-2023)

Price of Report (single User Licence): \$ 2760

In the end, the record focusses on Organic Dairy Products Market principal leading marketplace gamers in industry area with facts together with company profile of Organic Dairy Products marketplace, sales extent, charge, gross margin of Organic Dairy Products industry and contacts. Global Industry record additionally includes Upstream raw materials and downstream clients' evaluation.

Condensed Milk Market Status and SWOT Analysis by Regions, Value Analysis, Production, Growth Rate and Price Analysis by Type

August 16, 2018

<https://www.newszak.com/2018/08/16/condensed-milk-market-status-and-swot-analysis-by-regions-value-analysis-production-growth-rate-and-price-analysis-by-type/>

A defined analysis of the existing state of the Condensed Milk Market is done on this market research report. The document consists of evaluation of enterprise key producers, evaluation of advertising trader or distributor, development traits, production and delivers analysis, intake volume and price analysis, sales and market popularity. A brief synopsis of the Condensed Milk industry supplied in the record consists of enterprise information evaluation, enterprise policy evaluation, definitions, specifications, applications, and classifications.

Condensed Milk market report include following key players: Nestle, Magnolia, Goya, Borden, Oatka, Belgorod Dairy Products, Promkonservy, Eagle Brand, Galloway Company, Milk Factory, AR Dairy Food, Kool Foods, Zhejiang Panda Dairy, Ruian Baihao Dairy, Zhejiang Jinhua Dairy.

Report gives analysis on following product types:

Evaporated Milk

Sweetened Condensed Milk.

Application of Condensed Milk market by key consumers:

Supermarkets and Hypermarkets

Independent Retailers

Specialist Retailers

Online Retailers.

Geographically, this report is segmented into more than a few key Regions, with production, consumption, income (million USD), market

share and development speed of Condensed Milk in these regions, from 2012 to 2023 (forecast), covering: North America, Europe, China, Japan, Southeast Asia, India

Global Condensed Milk Market Report 2018 by Manufacturer, Region, Type and Application

Condensed Milk Market Overview

Product Overview and Scope of Condensed Milk

Classification of Condensed Milk by Product Category

Global Condensed Milk Market by Application/End Users

Global Condensed Milk Market by Region

Global Market Size (Value and Volume) of Condensed Milk (2012-2023)

Industrial Chain Analysis

Industry Chain Structure of Condensed Milk

Raw Material Analysis of Condensed Milk

Labor Cost Analysis of Condensed Milk

Other Costs Analysis of Condensed Milk

Manufacturing Cost Structure Analysis of Condensed Milk

Manufacturing Process Analysis of Condensed Milk

Raw Materials Sources of Condensed Milk Major Manufacturers in 2017

Downstream Buyers

Global Condensed Milk Players/Suppliers Profiles and Sales Data

Global Condensed Milk Market Competition by Players

Global Condensed Milk Sales (K Units) and Market Share (%) of Key Players (2012-2017)

Global Condensed Milk Sales and Revenue by Type

Global Condensed Milk Sales and Revenue by Regions

Global Condensed Milk Revenue and Market Share (%) by Regions (2012-2017)

North America Condensed Milk (Volume, Value and Sales Price)

Europe Condensed Milk (Volume, Value and Sales Price)

China Condensed Milk (Volume, Value and Sales Price)

Japan Condensed Milk (Volume, Value and Sales Price)

Southeast Asia Condensed Milk (Volume, Value and Sales Price)

India Condensed Milk (Volume, Value and Sales Price)

Marketing Strategy Analysis, Distributors/Traders

Direct Marketing

Market Positioning

Distributors/Traders List

Global Condensed Milk Market Forecast (2018-2023)

Global Condensed Milk Sales Volume, Revenue and Price Forecast (2018-2023)

Global Condensed Milk Sales Volume, Revenue and Growth Rate Forecast by Region (2018-2023)

Global Condensed Milk Sales Volume, Revenue and Price Forecast by Type (2018-2023)

Global Condensed Milk Sales Volume Forecast by Application (2018-2023)

Global Camel Dairy Market 2018 | Newest Industry Data, Future Trends and Forecast 2025

August 16, 2018

<https://theaerospacenews.com/global-camel-dairy-market-2018-newest-industry-data-future-trends-and-forecast-2025/323943/>

Detailed market study on the “Global Camel Dairy Market” Research Report 2018-2025 by ResearchStore.biz provides a holistic view of the Camel Dairy market across the globe. The report analyses the Camel Dairy market based on present industry situations, Camel Dairy market demands, business strategies utilized by Camel Dairy market players and the future prospects

from various angles in detail. Business and analysts uses industry analysis as a market assessment tool to understand the complexity of an industry.

In addition to this, several significant variables that will shape the Camel Dairy industry and regression models to determine the future direction of the market have been employed to

create the report. Sales of Camel Dairy on the basis of each region for each year is analyzed in the report. It provides Camel Dairy market size and share by regions, type and applications. The key segments, their growth prospects, and the new opportunities they present to market players have been mentioned in the report.

The Top Leading Players Includes :

Al Ain

Camelicious

Al Nassma

VITAL Camel Milk

Desert Farms

Tiviski Dairy

The Camel Milk

Camel Milk South Africa

Wangyuan

Luoganlin

Dominant players of Camel Dairy industry emerge from top leading regions such as North America, Europe, China, Japan, Southeast Asia, India.

Camel Dairy Market: Research Methodology:

For offering the users with a unique view of the Camel Dairy market, we have incorporated in the report comprehensive analysis about the competitiveness among different market players.

The report provides an all-inclusive information about the manufacturers of the Camel Dairy market along with complete information about company's sales, revenue, production, technological developments that are utilized and are made along with their strategic developments.

The research entails various factors about the market, its admiration in the global market, division, contemporary trends that are being pursued technological advancements, and future forecasts.

The Camel Dairy market statistics have been roughly calculated depending on standard production of the product and the consumption of the product integrated with the demand from the market.

The demand of the product from different application areas and its future consumption is also been discussed in the report.

Top down approach was taken into consideration for procuring the market numbers for the product application and type segments.

Different types of primary and secondary sources were taken into consideration while collecting data for the market report. Secondary sources include annual report, publications of several companies, trade journals, industry databases, and reputable paid sources.

The analysts have also conducted upstream raw materials and equipment and downstream demand analysis to compile and present an exhaustive study on the Camel Dairy market.

Additional information provided in the report

In addition, scrutinizing that the global economy is dynamic and liable to alterations depending upon various factors, it is important to take a note that our report contains data that are not only conducted regarding CAGR forecasts but it also analyzes the key parameters such as yearly market growth in order to have complete statistics about the future of the market worldwide. It also assists in showing the extensive scope that will open up for the market.

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Semi-Skimmed Dairy Product Market 2017 Trends By Application to 2022

August 16, 2018

<https://mymarketgazette.com/247847/semi-skimmed-dairy-product-market-2017-trends-by-application-to-2022/>

Semi-Skimmed Dairy Product Market_report provides vital information on every parameter which is required for making strategic decisions and development of every business in policies. players are growing their existence, native vendors are result it tough to contest with them, particularly concerning features such as quality, technology, and price.

The Key Players that are included in the Semi-Skimmed Dairy Product Market report are

Semi-Skimmed Dairy Product market are: Arla Foods UK Plc. AMUL SanCor Fonterra Group Cooperative Limited Organic Valley Dairy Farmers of America Inc. (DFA) Dean Foods Company Kraft Foods Megmilk Snow Brand FrieslandCampina Groupe Lactalis SADanone Meiji Dairies Corp. Parmalat

Various policies and news are also included in the Semi-Skimmed Dairy Product Market report. This includes labour cost, depreciation cost, raw material cost and other costs. The production process is analysed with respect to various aspects like, manufacturing plant distribution,

capacity, commercial production, RD status, raw material source and technology source. By Product Analysis the Semi-Skimmed Dairy Product Industry is Segmented into Glass Fibre, Carbon Fibre and by End Users/Applications Analysis the Semi-Skimmed Dairy Product Market is segmented into: Consumer Goods and Others.

Regions covered in the Semi-Skimmed Dairy Product Market report include: United States, China, Europe, Japan, India, and Southeast Asia.

Further in the Semi-Skimmed Dairy Product Industry research report, following points Production, and Revenue, Supply and Consumption and other analysis are included along with in-depth study of each point. Production of the Semi-Skimmed Dairy Product is analysed with respect to different regions, types and applications. Here, price analysis of various Semi-Skimmed Dairy Product Industry key players is also covered. Both, and revenue are studied for the different regions of the Semi-Skimmed Dairy Product Market. Another major aspect, price, which plays important part in the revenue generation, is also

assessed in this section for the various regions. In continuation with , this section studies supply and consumption for the Semi-Skimmed Dairy Product Industry.

This part also sheds light on the gap between supply and consumption. Apart from the aforementioned information, trade and distribution analysis for the Semi-Skimmed Dairy Product Market, contact information of major manufacturers, suppliers and key consumers is also given. In continuation with this data sale price is for various types, applications and region is also included. Additionally, type wise and application wise consumption figures are also given.

