



Dairy Pulse

24th Edition



Think Dairy



Suruchi Consultants
Delivering solutions with integrity

16th – 31st Oct, 2016

Dairy Pulse 24th Edition (16th to 31st, Oct 2016)

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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
Unit of Suruchi Consultants
C-49, Sector-65, Noida U.P – 201307

SC/PSC Code: 39018P

Prog. In-charge: Mr. Sanjay Singhal

Contact no. : +91-0120+4370845

Email: 39018P@gmail.com

➔ *Aspiring entrepreneurs might attend our introductory session (Free) on how to set up dairy farm and plant on every 1st and 3rd Saturday of month from 2 PM to 5 PM, Prior registration is must and for that contact our office.*

➔ *46th Dairy Entrepreneurship Development Program (DEDP) at Noida 10th to 13th to 15th Nov, 2016 with Guided Tour to a Dairy Farm plus a milk processing plant.*

For more information please visit on website www.suruchiconsultants.com

➔ *Suruchi is coming to Chandigarh with its third Regional Dairy Entrepreneurship Development Program (RDEDP) in December 2016: Register soon*

For more information please visit on website www.suruchiconsultants.com

➔ *Suruchi is launching 1st Practical Dairy Entrepreneurship Development Program (PDEDP) on 28th Nov to 3rd Dec, 2016 one week intensive hand on for indigenous milk products.*

For more information please email on shikha@suruchiconsultants.com or contact at +91 0120 4370845

➔ *5th IFCN Regional Workshop – India “Global dairy crisis: Lessons to be learned for dairy development in India” at Anand, Gujarat, India on 28th-29th November 2016*

For more information please email on prashant.tripathi@ifcndairy.org or contact at +49 431 5606 263

Modi agrees for closer ties but stops short of FTA

<http://www.indiannewslink.co.nz/>



Venkat Raman in New Delhi –

India's Prime Minister Narendra Modi has said that his country was keen to establish a 'Comprehensive Economic Cooperation Agreement' but stopped short of mentioning anything about a Free Trade Agreement (FTA).

Speaking to the media at Hyderabad House in New Delhi on October 26, 2016 soon after conclusion of official level talks of the two governments led respectively by him and New Zealand Prime Minister John Key, he said that the two sides "agreed to continue to work closely towards an early conclusion of a balanced and mutually beneficial Comprehensive Economic Cooperation Agreement."

Key Words

"Balanced and mutually beneficial" are the key words that would dominate renewed talks between the two governments, notably the chief negotiators.

Mr Key is known for his positive approach to issues and more importantly his optimistic vision over India but New Delhi would not commit to a pact that would compromise its farming sector that includes agriculture and dairy industries.

We have more on this in our Leader appearing under [Viewlink](#).

Trade and Investment

Mr Modi said that trade and investment were important issues that were discussed at the official talks.

"We both recognised the need for greater economic engagement to effectively respond to the growing uncertainties in global economy and agreed that expanding business and commercial ties should continue to be one of the priority items of our partnership. I am sure that the large business delegation accompanying Prime Minister Key will not only witness first-hand the investment opportunities on offer in India's growth story. Their interactions will also build new commercial partnerships between our two countries. I would like to mention food processing, dairy and agriculture, and related areas in their supply chain as some of the areas of particular potential for bilateral cooperation. New Zealand's strength and capacity in these sectors can combine with India's vast technology needs to build partnerships that can benefit both our societies," he said.

Common goals

Mr Key said that New Zealand will strengthen its political, security and economic relationship with India and work towards common goals.

“It is important we work together with like minded countries to enhance regional prosperity and stability and working more closely with India, which is playing an increasingly important role in global and regional affairs, will build on our efforts to do this,” he said.

Later, addressing a public meeting, Mr Key said that there was no competition between the dairy manufacturers in India and New Zealand and that both can work together to take new ideas to a commercial scale.

“I am told that as much as 40% of food that India produces is lost before it reaches your consumers’ plates. Flip that around and that is a massive opportunity for improvement in your primary sector. There are lessons to be learned from New Zealand’s logistics and supply chains expertise,” he said.

Three Agreements

While political issues need to be sorted out paving the way for greater economic cooperation, New Zealand and India signed Agreements at Hyderabad House on October 26 – deals that would see closer engagement between the two countries.

They are (a) Establishing a Bilateral Ministerial Dialogue through annual meetings, either in India, New Zealand or on the margins of regional or global gatherings and hold annual Foreign Ministry Consultations at the senior official level in either country (b) Promoting cooperation and dialogue on cyber issues and explore prospects for information sharing in support of our mutual interests in maritime security (c) Continuing negotiations for a Customs Cooperation Arrangement to facilitate information sharing and to provide a framework for the exchange of new customs procedures and techniques (d) Undertaking defence education exchanges by placing Indian and New Zealand defence personnel on each other’s defence courses and staff colleges; and (e) Encouraging naval ship visits to each other’s ports, with the next visit of an Indian vessel to coincide with the Royal New Zealand Navy’s 75th anniversary commemorations in November 2016.

Indian Newslink will analyse the above in its ensuing issues. Additional Reading on Page One, this Section and under Viewlink.

Venkat Raman was a part of the Media delegation that accompanied Prime Minister John Key during his official visit to India from October 25 to October 28, 2016. Additional Reading in this Section, on Page One and under Viewlink

India's New Age Milkman

www.entrepreneur.com



OCTOBER 31, 2016

Image credit: Entrepreneur India

OCTOBER 31, 2016

From heading merger and acquisition deals for Tetley, Tata Group owned tea beverage company, in London to sourcing milk from farmers in Odisha's rural areas, Srikumar Misra's switch to entrepreneurship can give a culture shock to many. However, the start-up seed called Milk Mantra, that makes dairy products, that he sowed in 2009, is reaping him great returns. Misra shares his journey's insights with Entrepreneur.

Milk Mantra has brought a 360° role reversal for you. How does this happen?

I spent around eight years in tea market. While I was working as the director for merger and acquisitions at the Tata Group owned tea brand Tetley, which it acquired in 2000, the growth of the global consumer packaged foods market intrigued me. I realized how much the Indian market is lagging behind. However, when I explored the market, dairy segment with \$50 billion market size stood out, which meant that it offered huge scaling up opportunity by making exciting and engaging dairy products. In 2009, the organized dairy market was just \$5 billion. I launched Milk Mantra during this time. I also looked at grocery and functional beverages (non-alcoholic) market. The latter was very limited in scale, while the grocery retailing had too many operational challenges.

In the dairy sector, there is not much of innovation you can think of. So what's your unique selling proposition?

Absolutely. But while researching the market I found out there was a huge trust issue among people regarding the quality of the milk they are drinking. Also there was always the question of convenience, as milk always had to be boiled first. So as we thought of producing a high quality product, which the consumers can drink directly from the packet. We focused more on packaging. Usually, milk spoils due to exposure to wrong temperature and heavy light, which accelerates bacterial growth inside it. So we developed pouches using tri-pak packaging film that has a black inner layer. It prevents milk from getting exposed to light and maintains right temperature. The shelf life of our product is 4 days.

It seems there is a particular reason you chose Odisha to launch Milk Mantra.

Yes. Developing a milk sourcing network was an easier option in the eastern part of the country. On an average nationally, more than 25 per cent of dairy farmers' produces was sold through organized networks. Looking specifically at dairy producing states like Andhra Pradesh, Maharashtra and Gujarat, the figure was as high as 40 per cent. While in Odisha it was less than 10 per cent, as most farmers were not connected to any organized sourcing network. So we thought of building a structured network which would impact them equally.

Has energy drinks impacted milk market in any way?

Actually the reverse is happening now. The consumers are now aware of the significant health issues related to consumption of these so-called energy drinks, including juices that contain high amount of sugar. They realized ready-to-drink milk is the right alternative. This change in habit, led us to launch our functional health milkshake brand MooShake. To make it even healthier we looked at various other ingredients. Since turmeric has always been a favorite, we added curcumin (an extract of turmeric) to our milkshakes. With this, we became India's first milkshake brand with curcumin and it is now easier to communicate with the customers.

How did you market the product initially?

When we started with Bhubaneswar in 2012, milk was sold only through government cooperative milk booths, not even retail stores. So our milkshake delivery boys went for door-to-door to sell the product. The boys ended up selling around 1,000 milk packets everyday. This created buzz in the city. Following this, retail shops started stocking our product. From household delivery to retailers and then to appointing distributors, it was a reverse sales approach.

What key hurdles you came across setting up Milk Mantra?

Setting up a sales and distribution network, since milk is a perishable product, was challenging. Secondly, selling it at small shops was also difficult, as there was lack of organized retail. Also it took time to develop the entire sourcing network. Attracting investors was also tough as it is a capital intensive business. It took us 18-20 months to raise our fund.

Apart from traditional players, you now have products like VIO and Saboro from corporates like Coca-Cola and Mahindra respectively. Any particular strategy you have for them?

As a part of our continuous product innovation, we came up with new products, like pro-biotic curd. We targeted hotels, restaurants, and cafes to promote our product. Now we are looking at expanding in the Eastern India, across Odisha, Chhattisgarh, Jharkhand and West Bengal. However, we are targeting the national market to sell Moo Shake. We have already launched it in Bengaluru and Hyderabad. Next year it will be available in the northern states, particularly Delhi NCR region.

New players shake up Delhi's liquid milk market

First it was Namaste India, which entered the market, then Kwality Group's new brand - Kwality Milk - and now Wholly Joy Milk

[Sanjeeb Mukherjee](#) | New Delhi October 29, 2016 Last Updated at 22:01 IST

<http://www.business-standard.com/>

For years, the Delhi-NCR region, one of India's largest liquid milk market, was dominated by the two big players -Amul and Mother Dairy - with a presence of a few smaller brands and the neighbourhood milkman from the unorganised sector, commonly called doodhwala.

However, all this is set to change, with the entry of two major players in the past few months, and another player repackaging itself, all in the hope of garnering a share of 5.5-6 million litres a day liquid milk market in Delhi and its adjoining cities.

First it was Namaste India, which entered the market, then Kwality Group's new brand - Kwality Milk - and now Wholly Joy Milk.

Mother Dairy has also started its own cow milk brand. Many other players are also expected to enter the market in the next few months to cash in on the winter demand.

Though, many old-timers said it is not the first time that Delhi has seen entry of new players or old ones with new branding, the difference this time seems to be the rush to capture the pouch milk market.

Mother Dairy managing director S Nagarajan says Delhi-NCR market has space for everyone and it is good that new players are coming, which will be beneficial for both the consumers and farmers.

Others feel because of the slump in global commodity prices, export of skimmed milk powder, casein and other products have dropped sharply, forcing manufacturers to look towards this domestic market.

Skimmed milk powder (SMP) prices in the global markets had dropped to Rs 1,400-1,600 per tonne before settling at around Rs 2,200-2,300 per tonne, much lower than the peak rate of Rs 3,800-4,000 per tonne seen a few years back.

The international price of SMP is around Rs 135-140 per kg, while the domestic market is hovering around Rs 170-175 per kg and the cost of production is around Rs 210-220 per kg.

To recover the cost, industry players said many big players are looking at the home market.

Kuldeep Saluja, managing director of Sterling Agro Industries, makers of the Nova Milk brand, feels the new players are joining the market because its demand is fairly constant, as compared to othermilk products like ice-creams, ghee and it is also growing at the rate of 9-10 per cent.

"Pouch milk is a constant market and its demand usually does not fluctuate much. So, many new and even established players in other milk segments would want to make their presence felt in this segment,"Saluja says.

New players are foraying into this space in Pune and other cities as well. However, he warns those who want to join this market should be ready to face big logistic cost.

R S Khanna, chairman of Kwality Dairy (India) says the market is among the fastest growing segments in milk and is also a stable area to enter.

Kwality was earlier present in the liquid milk market under the brand name 'Dairy Best'. Khanna says development happening in the international market is separate and is not a big reason for major players showing renewed interest.

Only those players who have a strong direct milk procurement system will be able to survive in this market, as without their own procurement it is difficult to manage the logistics, he adds.

Food safety stds focusing on safety rather than adulteration prevention

Saturday, 29 October, 2016, 08 : 00 AM [IST]
<http://www.fnbnews.com/>

Ashwani Maindola, New Delhi and Pushkar Oak, Mumbai

The Food Safety and Standards Act, 2006, has changed the manner in which the food industry was working. The focus has changed from prevention of adulteration (which was the focus of the Prevention of Food Adulteration Act, 1954) to safety and quality.

This was stated by Pankaj Jaiminy, assistant vice-president (food, health and cosmetics), testing, certification and inspection, TUV SUD South Asia. He added that the regulatory framework governing foods was gradually evolving.

“Food research, product and process innovation and changes in consumer behaviour have facilitated the adaptation of food regulations. The Food Safety and Standards Authority of India (FSSAI) is providing guidelines for all the aspects to safeguard consumers’ interest and aims to establish a single reference point for all matters related to food safety,” he said.

This has led to a considerable change in the approach of consumers. Jaiminy added, “This is driven by consumer awareness, and to that effect, organisations are trying to provide the best products in the market.”

“A collaborative approach towards ensuring the safety of food is the key to ensuring the growth of food businesses in India. Most stakeholders currently operated independently, where the challenges in day-to-day operations and implementations are not considered,” he said. Besides, the role of independent agencies also has come to fore in ensuring the food safety standards.

Jaiminy added, “TUV SUD closely works with regulatory bodies as well as food manufacturers to help them achieve parity in their operations. Our experts help companies accurately interpret regulations, thereby helping them operate smoothly within the realms of the various laws that are mandated.”

“We work with companies to ensure that they adhere to supply chain regulations and their food products are delivered in the best possible quality to the end consumer. The need of the hour is for businesses, regulators and certification agencies like TUV SUD to come together and come to a consensus with regards to the effective implementation of food safety regulations mandated by FSSAI,” he said. And the efforts are lauded by international bodies as well.

FSSAI made more rapid progress in the last one year than it had in the previous years. Although the foundation was laid during the previous four years, progress with respect to the formation of standards and its harmonisation with the Codex standards was sluggish. Only in recent times did the work gather pace.

Sagar Kurade, president, All India Food Processors’ Association (AIFPA), stated, “The approach has been to align the standards in India with the global ones.”

“Consumers now are treated at par with any modern space globally. FSSAI has been good in putting guidelines and taking the industry perspective into the standards and regulations. The intent is good, and in recent times, the industry has been involved in the process of deliberations. In the last one year, there was regular interaction between FSSAI and the industry, and as a result, the work on standards was more focused,” he elaborated.

Moreover, Kurade felt that there needed to be more clarification on the subjects of novel food, energy drinks, genetically-modified (GM) foods and ready-to-use therapeutic foods amongst others.

It started with the release of the list of 8,000 additives approved for the food industry, based on which 90 per cent of the food industry would not require any pre-approval for its offerings. There were more additions to the list, taking the number close to 12,000.

Besides making the list operational, FSSAI also released frequently-asked questions (FAQs) on proprietary foods that remained a serious bone of contention between the industry and the regulator. Recently, FSSAI also made the guidelines for proprietary food operational.

FSSAI also released draft notification on nutraceuticals, milk, edible oil, fat, alcoholic beverages, non-alcoholic beverages containing fruit juice, standards for non-specified food and food ingredients, e-commerce, extraneous material in pulses and food import regulations, amongst others.

More recently, the apex food regulator released the draft regulations on fortified foods, including atta, rice, edible oil, milk and salt.

Prabodh Halde, president, Association of Food Scientists and Technologists of India [AFST(I)], said, “Several regulatory amendments have taken place at FSSAI, which has offered the food industry a platform to operate smoothly and enabled it to comply with the regulations, formulation and operations.”

“Some of the major developments include quality standards for instant noodles, pasta, fortified atta, fortified maida, durum wheat maida, quinoa, fortified rice, instant noodles, tapioca and sago. Such categories as alcoholic beverages, food fortification, silver warq, frozen vegetables and fruits, which were not covered, were undertaken by FSSAI,” he added.

“Since November 2015, FSSAI released around 28 notifications, which is in itself a great achievement,”

Halde said.

Ashwin Bhadri, chief executive officer, Equinox Labs, said that FSSAI's unified efforts towards harmonisation with Codex under the leadership of Ashish Bahuguna, its chairperson, and Pawan Kumar Agarwal, its chief executive officer, were applauded by Japan.

"Amendments regarding food additives, adulterants, bringing e-commerce entities under the FSSAI umbrella are major steps which will help achieve the aim of complete food safety in India," he stated.

"Sixteen scientific panels - eight horizontal and eight vertical - are enlisted for carrying out all the regulatory work efficiently. They control different sections, businesses, food products and operational procedures," Bhadri added.

"Apart from the advisory committees, there are others formed over the course of time for monitoring food imports, like the online food import clearance system (FICS), single-window integration for facilitation of trade (SWIFT), risk assessment cell, joint parliamentary committee on pesticide residues, etc.," he said.

"One of the achievements in terms of international food safety was achieved in the last fiscal year. On October 5, 2015, a joint statement of intent was inked by FSSAI, the Federal Office of Consumer Protection and Food Safety (BVL) and the Federal Institute for Risk Assessment (BfR), Germany, on cooperation in food safety," he said.

Before the Food Safety and Standards Act, 2006, there were nine different laws under different ministries. That created a lot of confusion. With one centralised law and one governing authority (FSSAI), its understanding and implementation by the food business operators (FBOs) has become easier.

This transition has been a revolution in the food industry of India. These standards cover most of the consumer food products, which has eased the life of FBOs. In the forthcoming years, more such amendments will bridge the loopholes existing currently.

New initiatives like this by FSSAI has impacted Indian food businesses in a very positive manner and made things smoother. With slow and steady steps, India is becoming more food sensitive, while FSSAI is ensuring that we eat safe food.

The e-commerce market has understood the significance of the law and has also ensured compliant vendors on their portals. The list of additives and the limits are of a great help to FBOs as they can now follow specific guidelines.

In a nation like India, which has more than one-third of the world's stunted children, the rate has almost doubled in the past decade. India has one of the world's highest demographics of children suffering from malnutrition as per the data provided by World Bank.

Hence, India needs a lot more to be done to tackle the menace of malnutrition; FSSAI standards for fortified foods ensures compliance with essential nutrients, which improves the health of the children who are going to lead our nation in future.

Also with FSSAI adding clarity over imports, experts feel that the ease of doing business is now more streamlined.

“FSSAI cracked a crucial milestone of food imports and making regulations in this regard. The system of imports was streamlined to operate with a single window for fast tracking the process of the clearances and obtaining certifications,” said Amit Lohani, convenor, Forum of Food Importers of India (FIFI).

“All the systems and allocations made in this regard are appreciated by the food industry as a whole, but at the ground level it is lacking implementation. A reality check or a review should be undertaken by the FSSAI that whether the system which was implemented by FSSAI is actually executed or not,” said Amit Lohani, convener, Forum of Indian Food Importers (FIFI).

“With regard to ensuring safety in imported foods at the points of entry, FSSAI authorised customs officials to carry out the work of the food safety officer (FSO). This led a positive dialogue between customs and FSSAI. At regular intervals, FSSAI and the customs department meet to spot issues on food safety at the point of entry,” he added.

Meanwhile, FSSAI set its roadmap to ensure safe food for all with its 10@10 initiatives launched on the occasion of completion of a decade of the Food Safety and Standards Act, 2006.

The regulator has not only set goals to ensure safe food, but it also took a step ahead, taking into consideration imparting nutrition among masses through its recent regulations on fortified foods. Several new initiatives like food concern and food safety app, which are in tune with the current digital boom of smartphones, were also well addressed.

Heritage Foods to acquire Reliance Retail's dairy business

Press Trust of India | New Delhi October 28, 2016 Last Updated at 20:13 IST
<http://www.business-standard.com/>

Heritage Foods Ltd today said it will acquire the dairy business of Reliance Retail through a slump sale.

The company has executed a binding agreement for the acquisition. The proposed transaction is subject to regulatory approvals and other conditions and procedures that are customary for similar transactions, Heritage Foods Ltd said in a BSE filing.

The management of both companies believe that there exist strong synergies between the dairy business of Reliance Retail Ltd (RRL) and Heritage Foods with high growth potential in certain existing markets such as Punjab, Mumbai and Delhi-NCR along with new opportunities in states such as Punjab, Uttarakhand and Rajasthan, it added.

"Post the transaction, RRL will continue to trade in dairy products, including Heritage dairy products through its retail and wholesale channels," the company said.

RRL's dairy business operates a pan-India dairy procurement, processing and distribution platform under two brands -- Dairy Life and Dairy Pure.

It offers a range of products such as packed milk, flavoured milk, butter, ghee, curd, dairy whitener, sweets and skimmed milk powder.

It procures 2.25 lakh litres of milk per day from 2,400 villages in 10 states. Started in 2007, it had a revenue of Rs 553 crore in 2015-16, the filing said.

(This story has not been edited by Business Standard staff and is auto-generated from a syndicated feed.)

Government starts programmes to connect farmers to lab

10-27 12:21 Odisha TV / [View source](#)

<http://newsdog.today/>

New Delhi: To apply science to boost rural economy, the government on Wednesday announced the launch of two new programmes — Biotech-KISAN and Cattle Genomics.

Union Science and Technology Minister Harsh Vardhan said the intent of the programmes is to form a network to farmers directly with the scientists and experts.

The Minister in his address here said the Prime Minister's emphasis "on the importance to work on the problems faced by our farmers is a great motivation factor for the scientist community".

"The Prime Minister has emphasised that it is important for scientists to work on the problems being faced by our farmers. Biotech-KISAN is a new programme that empowers farmers, especially women farmers," the Minister said.

The second programme 'Cattle Genomics' will focus on livestock yield. Explaining Biotech-KISAN (Krishi Innovation Science Application Network), the Minister said the programme focuses on the small, least educated marginalised farmers and women farmers.

"The scientists will spend time on farms and link communication tools to soil, water seed and market. The aim is to understand individual problems of the small holding farmers and provide ready solutions," the Minister said.

Women farmers will be offered fellowships for training under the scheme.

This scheme will connect farmers with science in the 15 agro-climatic zones. In each of these 15 regions, a farmer organisation will be the hub connected to different science labs, Krishi Vigyan Kendra and State Agriculture Universities co-located in the region.

The hub will reach out to the farmers in the region and connect them to scientists and institutions. The minister added that the network will have a communication cell to make radio and TV programmes.

Adding the demand for animal food products in India will increase by 2020, the minister said that the second programme Cattle Genomics would focus on selective breeding of the native livestock. Officials of Biotechnology department said that genomic selection will ensure high-yielding, disease-resistant, resilient livestock.

"Traditional Breeding takes time. Genetic improvement of livestock through traditional selection for increasing livestock productivity has major limitations. To overcome these, genomic selection has played a crucial role in livestock industry globally," the department said in a statement.

Under this programme, a high-density DNA chips will be developed to reduce the cost and time interval of breeding.

NDDB opens IDMC's sixth manufacturing plant

AHMEDABAD, OCT 25:

<http://www.thehindubusinessline.com/>

In order to meet the growing demand for its dairy equipment and services, Indian Dairy Machinery Co Ltd's (IDMC) sixth manufacturing unit was declared open on Tuesday by the National Dairy Development Corporation (NDDB) at Anand in Gujarat.

IDMC was incorporated as a wholly-owned subsidiary of NDDB in 1992. A significant part of IDMC's growth has been through the manufacture and sale of equipment and implementing projects on turnkey basis in sectors like dairy, cattle feed, pharmaceuticals, beverages sectors and thermal management systems.

NDDB Chairman and Managing Director Dilip Rath formally inaugurated the Rs 16 crore plant at Vagashi, according to a press release here.

The sixth unit is spread over 10,000 square metres and houses three plants, for production of bulk milk coolers, manufacture of control panels and assembly of milking machines.

(This article was published on October 25, 2016)

Halwai Association asks sweet sellers to follow norms of FSSAI

Posted on 25/10/2016 by [Dailyexcelsior](#)

<http://www.dailyexcelsior.com/>



Excelsior Correspondent

JAMMU, Oct 24: In an advisory issued here today, Halwai Association, Jammu, has asked the sweet sellers of Jammu region to follow norms of Food Safety & Standards Act 2006 of India (FSSAI) strictly.

The advisory was issued by the association during a press conference addressed here today by president, Nek Ram and general secretary, SS Arora.

While speaking on the occasion, Nek Ram said advised all the sweet sellers to keep their business places/workshops neat and clean, use quality raw material for preparation of eatables/sweets, ensure dust free items, avoid colours and if required use permissible food colour in small quantity.

SS Arora said that all the sweets sellers should stick to the rates fixed by the association/CAPD Jammu and display their eatables in the counters/refrigerators. He further advised them not to use chemicals, which are harmful and prohibited under FSSAI and always give contents to the satisfaction of the customers.

The association assured the citizens of Jammu to provide them best quality of sweets and other eatables on genuine rates on the occasion of Diwali.

Earlier, the association members also expressed the labour problem being faced by the sweets sellers. They

said that due to lack of local labour they have to depend for manpower on states like Bihar, UP and Jharkhand, resulting into cost of production but still they are managing to provide the sweets to the Jammuites on low prices as compared to the neighbouring states.

MOPE invests Rs. 11 cr in Dairy Day for minority stake in co

MUMBAI, OCT 24:

<http://www.thehindubusinessline.com/>

MOPE Investment Advisors Pvt Ltd (MOPE) has invested Rs. 11 crore in Dairy Classic Ice Creams (Dairy Day) for a minority stake.

The investment was done from MOPE's India Business Excellence Fund – II and India Business Excellence Fund – IIA, it said in a statement.

Dairy Day, a Bengaluru-based company engaged in the business of manufacturing and selling ice-creams and frozen desserts, was founded in 2003 and is one of the top five ice-cream brands in South India with a strong presence in Karnataka and Tamil Nadu, the statement said.

The funds will be used for capacity expansion in Tamil Nadu and Karnataka, deepening the distribution network and brand-building, MOPE said.

It operates through a strong supply chain network, with more than 15,000 retailers in these regions. The company has a centralised, modern manufacturing facility near Bengaluru and offers a complete product basket of ice-creams and frozen desserts.

Vishal Tulsyan, Managing Director and CEO of MOPE, said: “We believe that the company is well positioned to benefit from increasing acceptance of ice-cream as dessert, heightened brand awareness, higher spending capabilities and improving refrigeration infrastructure. Dairy Classic is a fairly young company and the management has shown exceptional execution capabilities by scaling the brand where it is today, in such a short time span.”

(This article was published on October 24, 2016)

6,000 kg adulterated rasgulla seized in Ghaziabad

Press Trust of India | Ghaziabad October 22, 2016 Last Updated at 01:57 IST

<http://www.business-standard.com/>

District administration today seized around 6,000 kg of Bengali rasgulla allegedly being prepared with adulterated milk and harmful chemicals following a raid on six workshops, running in rooms of a slum colony adjacent to Delhi-UP border, a senior official said.

Additional District Magistrate (ADM) Preeti Jaiswal said on receiving secret information, raids were conducted on the illegal sweets making workshops in Harsh Vihar colony.

During the search around 4,000 kg rasgulla was seized and sent to be destroyed as it was being prepared with "synthetic milk" brought from Mathura and some prohibited and poisonous chemicals, she said, adding also condition of the workshops was unhygienic.

Some of the workers from two workshops managed to escape from the spot after shutting down their doors.

However, samples have been taken and sent to laboratory for testing.

A drive has been launched against those involved in the preparation and trade of adulterated sweets, the ADM city said.

(This story has not been edited by Business Standard staff and is auto-generated from a syndicated feed.)

RBI relaxes norms for foreign investment in startups

Sebi-registered FVCIs have also been permitted to invest in unlisted firms in sectors like biotechnology, nanotechnology and dairy without prior permission of the RBI.

Oct 21, 2016, 09.59 AM | Source: PTI

<http://www.moneycontrol.com/>

Foreign Venture Capital Investors (FVCIs) can invest in Indian startups without prior permission of the RBI, the central bank said. Sebi-registered FVCIs have also been permitted to invest in unlisted firms in sectors like biotechnology, nanotechnology and dairy without prior permission of the RBI. They will not require any approval from Reserve Bank and "can invest in...equity or equity linked instrument or debt instrument issued by an Indian 'startup' irrespective of the sector in which the startup is engaged," it said. The RBI said

the extant regulatory provisions have been reviewed and amended in order to "further liberalise and rationalise the investment regime for FVCIs and to give a fillip to foreign investment in the startups". As per the amendment, FVCIs will not require any approval from RBI and can invest in "equity or equity linked instrument or debt instrument" issued by an Indian company in certain sectors whose shares are not listed. The sectors are biotechnology, IT related to hardware and software development, nanotechnology, seed research and development, research and development of new chemical entities in pharmaceutical sector, dairy, poultry, production of bio-fuels, hotel-cum-convention centres and infrastructure. FVCIs can also open a foreign currency account and/or a rupee account for the purpose of making transactions. Also, there will be no restriction on transfer of any security/instrument held by the FVCI to any person resident in or outside India.

Parag Milk Foods to open 120 Gowardhan Shopees by March 17

The company has also plans to expand the number of brands it owns from existing four to total of seven by the end of next year. [Jayashree Bhosale](#) | ET Bureau | October 21, 2016, 08:35 IST

<http://retail.economictimes.indiatimes.com/>

PUNE: Listed dairy company Parag Milk Foods plans to open 120 to 150 Gowardhan shopees by March 2017 and has started its pilot in Hyderabad.

The Pune-based company company, which has second largest share of India's cheese market, is present in both packaged milk and milk products. The company plans to convert it's existing shops in Maharashtra to the uniform format to be designed under Gowardhan Shopee. "We intend to develop these shopees on franchise basis," said Mahesh Israni, Chief Marketing Officer, Parag Milk Foods Ltd.

The company has also plans to expand the number of brands it owns from existing four to total of seven by the end of next year. 'Milk Rich' will be the fifth brand of the company in dairy whitener category. "It will not be just re-branding of the existing Gowardhan dairy whitener. We will be launching an entirely new product of a better quality than the existing one," said Israni.

Parag will be launching its sixth brand in the category of whey products. "We are about the complete the setting up of a separate factory for whey consumer products like protein mix powder," said Devendra Shah, chairman, Parag Milk Foods.

The company refused to reveal its third new brand, for which, work is underway.

Productivity, livelihood and sustainability way forward for India's dairy sector: Dilip Rath

Prashant Rupera | TNN | Oct 21, 2016, 22:42 IST

<http://timesofindia.indiatimes.com/>

VADODARA: Chairman of the National Dairy Development Board (NDDB) Dilip Rath highlighted major challenges for the dairy sector and ways to help nourish a growing population in a sustainable way while addressing the delegates at the IDF World Dairy Summit in Rotterdam, the Netherlands held between October 17 and October 21.

The summit with the theme, 'Dare to Dairy' kicked off with the key question: how will dairy sustainably contribute to feeding 9 billion people in 2050? Delegates from all over the world met to get familiar with the latest research findings and experiences relevant to the global dairy sector. There were about 30 participants from India.

Rath was invited to address the global dairy community at the prestigious summit. He suggested that the way forward for India's dairy sector includes focus on productivity, livelihoods and sustainability.

The summit ended with the Declaration of Rotterdam which is a comprehensive statement on how the dairy sector is going to respond to the various challenges as set by the SDGs of the United Nations.

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Karnataka Milk Federation launches Nandini brand milk in Mumbai

India's 2nd largest dairy to sell Rs 4 / litre cheaper than competition, claims Nandini as the purest cow milk available

[Dilip Kumar Jha](#) | Mumbai October 19, 2016 Last Updated at 19:02 IST

To compete with a number of existing players, including Amul, Gowardhan, Mahanand and Gokul, Karnataka Milk Federation (KMF) launched its Nandini brand milk and curd in Mumbai on Wednesday.

KMF, India's second largest dairy co-operative with around 6.6 million farmers directly associated with it, has launched two cow milk variants including Nandini Special -- pasturised special toned milk with 4 per cent fats and 9 per cent SNF (solid not fat) and Nandini Toned Milk-pasturised toned milk with 3 per cent fat and 8.5 per cent SNF.

Available in the pack size of 500ml, 1 litre and 6 litres, Nandini Special is priced at Rs 40 a litre which KMF claims to be the purest milk after the mother's milk available. Nandini Toned milk, however is

available at Rs 19 for 500ml and Rs 37 for 1 litre pack. Nandini Toned Milk can be consumed directly without heating. KMF's Trupty brand milk has shelf life of 90 days, perhaps the longest in the industry.

"The rationale behind this launch is to reach out to more health conscious consumers with quality products. On the launch day on Wednesday, KMF has sold 20,000 litres of milk. We aim to achieve 5 lakh litres per day of sale in one year," said P Nagaraju, Chairman, KMF.

The company, however, has denied having any competition in mind for quoting the price lower than other existing players in the industry. Existing branded players, however, have been selling their milk between Rs 39-43 a litre.

With over 2.2 million producer members, KMF procures 6.6 million litres of milk every day, substantially higher than the average daily consumption of 4 million litres in Karnataka. So, Karnataka is milk surplus of 2.6 million litres which KMF uses currently for production of milk powder and other derivatives of milk including curd, sweets, cheese, butter etc.

"With Rs 4 a litre as subsidy from the state government, Karnataka pays the highest to its farmers at Rs 28 a litre. So, we are targeting unorganized sector players who supply accumulatively 2.6 million litres of milk to Mumbai every day," said Nagaraju.

KMF has tied up with Prabhat Dairy for re-packing of milk for distribution in Mumbai after procuring in bulk from Karnataka. KMF will utilize distribution network of existing organized sector players for growth. On achieving a viable quantity of at least 100,000 litres of sale, KMF will set up its own re-packing unit in Mumbai.

"We are offering our products to consumers with the best quality available. Now, its upto consumers to chose the one amongst many brands available," said A Manju, Minister for Animal Husbandry and Sericulture, government of Karnataka.

Hatsun Agro to invest Rs 850 cr till end of next fiscal year

<http://www.business-standard.com/>

Capacity addition and marketing to help it grow at three times of industry growth rate, says the company

Gireesh Babu | Chennai October 18, 2016 Last Updated at 20:32 IST

Hatsun Agro Product Ltd is planning to invest around Rs 850 crore during the current fiscal year and next fiscal year, in order to set up two milk processing facilities, along with expansion of existing facilities and marketing.

The company today said that it has been growing at 18 per cent compounded annual growth rate (CAGR) in the last five years and it is expecting to maintain the same level of growth for the next three fiscal years, due to penetration into new markets.

It is planning to set up a milk and curd processing unit at Dharapuram, Tamil Nadu and another one near Ongole, Andhra Pradesh, as part of capacity expansion before March 2018. The growth in milk augmentation will mostly happen in the new areas of Andhra Pradesh, Telengana and Maharashtra apart from further penetration in Tamil Nadu and Karnataka.

It is also looking at more active bulk coolers and milk collection centres to be established during current and next fiscal year.

The company plans to install about 22 MW of windmills by January, 2017, to have around 80 per cent captive power usage.

It is also planning to shift cattle feed manufacturing, which is currently around 4,000 tonne a month from third party manufacturing to its own facility in Palani, Tamil Nadu, with a capacity of 15,000 tonne a month. The facility will start production from the beginning of November.

Hansun Agro has invested around Rs 310 crore from 2014-15, which has helped it to mark a growth of 18 per cent, it said. With the fresh investments, the company is expecting to continue the growth momentum, though the industry is anticipated to grow at around six per cent in the next three fiscal years, added the company.

Mother Dairy to sell only fortified milk in NCR by year-end

Mother Dairy sells about 30 lakh litres of milk per day, including token and poly-packed, in the Delhi-NCR and this entire quantity would be now fortified with Vitamin A&D. The company has about 800 milk booths and 400 'Safal' retail stores in the NCR.

Leading milk supplier Mother Dairy will only sell milk fortified with Vitamin 'A' and 'D' in the national capital region as part of its effort to address malnutrition, its top official said today. Mother Dairy sells about 30 lakh litres of milk per day, including token and poly-packed, in the Delhi-NCR and this entire quantity would be now fortified with Vitamin A&D. The company has about 800 milk booths and 400 'Safal' retail stores in the NCR. "We are already adding Vitamin A in our token milk sold at milk booths. Now, We have decided to add Vitamin A & D in both token milk and poly-packed," Mother Dairy Managing Director S Nagarajan told PTI. "By end of this year, we will be selling only fortified milk in Delhi-NCR," he added. Nagarajan said the company is taking this initiative as a large part of population is having deficiency of micro-nutrients. Asked about the cost of fortification of milk with Vitamin A&D, he said it would be around 25 paise per litre and the same would be absorbed by the company. Nagarajan said the company would follow the standards fixed by the Food Safety and Standards Authority of India (FSSAI) on fortification of food. FSSAI has developed comprehensive standards for fortification in wheat flour, rice, edible oil, salt and milk. The regulator has made these standards operational at the draft stage only and would issue final notification after making changes based on suggestions from stakeholders. As per this standards, fortification of salt can be done with iodine and iron, while vegetable oil and milk can be fortified with Vitamin A & D; wheat flour and rice with iron, folic acid, zinc, vitamin B12, vitamin A and some other micro-nutrients. Mother Dairy was commissioned in 1974 as a wholly- owned subsidiary of the National Dairy Development Board

(NDDDB). The company sells milk and dairy products including ice creams, paneer and ghee under the 'Mother Dairy' brand. It is into edible oil business under Dhara brand. Moreover, it sells frozen vegetables, unpolished pulses and other processed foods under the 'Safal' brand.

Conference on second day of ICCS focuses on agriculture, food & retail

Wednesday, 19 October, 2016, 08 : 00 AM [IST]

Lucy Fernandes and Shraddha Joshi, Mumbai

<http://www.fnbnews.com/>

The conference on the second day of the India Cold Chain Show (ICCS) focused on such sectors as agriculture, food and retail, along with technical knowledge sharing on cold chain technologies, innovations and solutions.

The day started with panel discussion on cold chain innovation in the dairy industry.

P Prasad, group executive vice-president, Yes Bank Ltd, said, “There are many innovations taking place in dairy segment. Dairy is currently a key sector contributing to the temperature-controlled storage and transportation industry in India.”

“Dairy products constitute approximately 1.6 million metric tonnes within the storage segment, which accounts for 20 per cent of the volume of the multipurpose storage system in India. It also contributes to 25 per cent of the temperature-controlled transportation segment, amounting to Rs 3.8 billion,” he added.

Prasad stated, “On the occasion of ICCS, Yes Bank is pleased to present a knowledge report titled Innovation in Cold Chain: The Dairy Value Chain Perspective. It provides an in-depth overview of the Indian dairy market, dairy supply chain structure and key innovations in this space.”

Pankaj Mehta, country head and director, Carrier Transicold India, said, “India is the largest producer of milk and dairy products. Cold chain in the dairy sector are divided into two sectors - frozen and chilled.”

“Items like ice cream, frozen meat, seafood and processed food come under the frozen sector, whereas products like milk and dairy products, fruits and vegetables, confectionery and chocolates come under the chilled sector,” he added.

“Chilled products face a number of challenges during transportation, as they need controlled temperatures. Thus, innovations in reefer trucks are necessary for the proper distribution of the product,” Mehta stated.

Deep Khira, chief executive officer, Sub Zero Insulation Technology Pvt Ltd, said, “India is the largest producer of milk in the world, but the per animal milk production is much lower than that of many western countries.”

“The Indian dairy industry is worth Rs 4 lakh crore. Of that, the organised sector accounts for 30 per cent. Value-added products like yoghurt and cheese are growing at over 20 per cent per annum,” he added.

“Innovation plays an important part, especially when handling dairy and dairy products. Proper training and hygiene is one of the most important things to keep in mind while dealing with the dairy segment,” Khira said.

The panel discussion was followed by a presentation titled A complete solution for transport refrigerator from Thermo King by Srinivasan G K, head, product development and marketing, Thermo King.

He said, “Cold storage transport distribution is of two types. One is primary, which includes self-powered units, and the other is secondary, which comprises vehicle-powered units. At ICCS, we have launched the Thermo truck, a complete telematic solution which helps in vehicle, reefer and temperature management.”

There was another presentation on phase change material- (PCM) based solutions for passive temperature control for storage and transport of food products by Samit Jain, managing director, Pluss Advanced Technologies Pvt Ltd.

He said, “PCM stands for phase change material. It is also called passive cooling material. It releases and absorbs heat at constant temperatures. The market opportunity for passive cooling enables the development of new products that rely on less continuous power.”

“The application of PCM in freezers and coolers is that it provides 12 to 16 hours of back-up with a longer shelf life of the product due to its non-corrosiveness. It helps to maintain a temperature of minus 19 degree Celsius for 16 hours,” Jain added.

“PCM reduces the dependency of power and acts as back-up for critical temperature applications. Each PCM reefer trucks safely consume over 3,600 litres of fuel annually,” he added.

The event also witnessed a panel discussion on Evaluation impact of e-retail on fleet procurement; Supply chain: Overcoming challenges and tapping opportunity; How reefer transport companies are gearing up for the impact of GST (which was focused on logistics, one of the biggest benefactors of GST implementation); How transport companies are gearing up to adapt to the biggest reform in recent past and What are the required changes in the fleet to maximise benefits from this tax reform?

The event showcased complete a range of cold chain technologies and solutions under one roof.

This year, it intended to bring in a whole range of new buyers from different industries with focus on agriculture, food and retail companies which are growing substantially and are emerging as potential buyers of cold storage, cold transport and supply chain.

With new sectors, new geographies and new content, the event promised the industry an altogether new experience.

racking hygiene: FSSAI steps up compliance check

By Anumeha Chaturvedi, ET Bureau | Updated: Oct 19, 2016, 11.15 AM IST

<http://economictimes.indiatimes.com/>

NEW DELHI: Controversies such as the temporary ban on Nestle's Maggi instant noodles appear to have had a bearing on the hospitality sector, with the food regulator stepping up inspections of hotels and restaurants to check if they are complying with safety norms.

The Food Safety and Standards Authority of India (FSSAI) has increased its surprise checks and audits on hotels, restaurants and caterers to check hygiene levels and food quality. Even five-star hotels are under the scanner and have had food safety officials carry out surprise inspections of their restaurants, hoteliers and restaurateurs said.

"The number of checks has gone up. We have had recent surprise checks in our hotel in Gurgaon and east Delhi and even in locations like Hyderabad and Indore to check the quality of food," said Rajeev Janveja, corporate chef at Lemon Tree Hotels.

Food safety has been in public focus since last year, when FSSAI banned the sale of Nestle's Maggi noodles in the country for containing contaminants, although the order was eventually revoked. Nestle BSE 0.92 % maintained at the time that the product was safe.

"After the Maggie issue, the FSSAI has become really active. There are a lot of surprise audits and raids being conducted at five-star restaurants with food safety officers visiting to check inventory, processes, hygiene levels and the licence to operate. A lot of hotels and QSRs (quick service restaurants) are under the scanner of the regulator," said Vinay Garodiya, executive director, fraud investigation and dispute services at EY.

The FSSAI, which operates under the health ministry, is required to regulate and monitor the manufacture, processing, distribution, sale and import of food so as to ensure safe and wholesome food. Its tasks include the licensing and registration of food business. The regulator did not immediately respond to an email from ET seeking comment. "There can be massive adulteration in the packaged products that we buy and it's in everybody's interest to comply with these checks," said a restaurateur on condition of anonymity.

"Large hotel players were never this worried about food safety until now but going ahead they will have to think aloud on this subject. Till now food safety has been managed by a particular chef in a facility and there needs to be a central team which monitors end-to-end food safety compliance and standards," Garodiya added. Somnath Dey, executive assistant manager for food and beverages at the Hyatt Regency Delhi, said the FSSAI has always been a vigilant and well-respected body that checks regularly on food quality and ensures the highest of standards in its kitchens. "We have always welcomed their inspections, which are conducted on a regular basis, particularly when we have heads of state or other VIPs staying," he said.

Restaurateur Marut Sikka credited the FSSAI with doing a good job and said the quality and standard of checks have improved. "The number of FSSAI licences have gone up as FSSAI licences do away with a lot of pre-requisites. So the checks could have also gone up as a result of the number of licences going up," he said.

The food regulator ordered Nestle in June last year to withdraw its Maggi noodles after tests showed samples of the product contained monosodium glutamate and excessive levels of lead. The ban was lifted after the Bombay High Court revoked the FSSAI order on August 13 last year.

Govt mulls making food fortification mandatory: FSSAI

FSSAI is organising 2-day summit on fortification of food on October 16-17 in the national capital to draw the roadmap.PTI | October 17, 2016, 08:57 IST

<http://retail.economictimes.indiatimes.com/>



The FSSAI has set standards for fortification of salt with iodine and iron; of vegetable oil and milk with Vitamin A & D; wheat flour and rice with iron, folic acid, zinc, vitamin B12, vitamin A and some other micronutrients.

New Delhi: In order to address malnutrition, government is considering making food fortification - adding of essential micronutrients - mandatory in wheat flour, rice, salt, edible oils and salt.

At the same time, the Food Safety and Standards Authority of India (FSSAI), which earlier this month issued draft regulation on allowing food fortification, has decided to soon operationalise these standards even before it issues final notification.

FSSAI is organising 2-day summit on fortification of food on October 16-17 in the national capital to draw the roadmap.

"Fortification is a cost effective and quick way to address malnutrition. We have issued a draft regulation on fortification of foods and sought public comments. We will soon operationalise this draft as several states want to start fortification," FSSAI CEO Pawan Agarwal told reporters here .

Fortification means deliberately increasing the content of essential micronutrients in food to improve its quality. In draft standards, the FSSAI has covered five food categories -- wheat flour, rice, milk, edible oil and salt.

The FSSAI has set standards for fortification of salt with iodine and iron; of vegetable oil and milk with Vitamin A & D; wheat flour and rice with iron, folic acid, zinc, vitamin B12, vitamin A and some other micronutrients.

The draft enlists standards to encourage production and consumption of fortified foods. The rules also provide for FSSAI's role in making fortification mandatory.

Agarwal said the regulator will notify final regulations based on comments from stakeholders, who can send in their views on the issue by the first week of November.

"Option for making food fortification mandatory is being examined," he said, while emphasising on the need for getting supply side ready for this process.

"The government will take a final call," he said, adding that this could be easily implemented in government programmes like PDS, mid-day meal scheme.

Besides operationalising the draft regulations, the FSSAI will also unveil logo for fortified food on Sunday.

"We are setting standards for fortification of foods as our mandate is to provide not only safe but wholesome food. By setting standards, we are prescribing minimum and maximum limit of fortification in the five food categories," he said.

New standards for fortifying foods released

<http://www.thehindubusinessline.com/>

NEW DELHI, OCT. 16:

The Food Safety and Standards Authority of India (FSSAI) on Sunday released new standards on fortification on food. The guidelines are meant to regulate the fortification of food, especially packaged food, with essential micronutrients to counter rising malnutrition in the country.

Anupriya Patel, Minister of State for Health and Family Welfare, while releasing the standards, said that fortification of food is seen as a culturally acceptable method that can be introduced quickly and economically with significant advantages.

She added that the government, on its part, would ensure schemes such as Integrated Child Development Scheme, the midday meal scheme and public distribution system are mandated to buy and distribute fortified food to end malnutrition.

Changing food patterns are seen as one of the leading causes of micronutrient deficiency in the country, Ashish Bahuguna, Chairman of FSSAI said. Fortification of food is accepted as an efficient and economic way of reducing deficiency according to experts. In India iodine-fortified salt has shown success in curbing incidents of deficiency related diseases such as hypothyroidism and goiter.

Bahuguna said that while India has achieved success in boosting food production to the point that it is now an exporter of several food products, it has not been able to battle the hidden hunger of malnutrition. Fortification of commonly-eaten foods, in addition to encouraging balanced diets, would help the country fight this problem, he said.

Pawan Agarwal, Chief Executive Officer of FSSAI said that some of the food products that are going to be fortified with immediate effect are wheat flour, rice, oil and milk, besides salt.

Agarwal, however, admitted that the large-scale production, processing and packaging of some of the food products, especially wheat flour and rice, by the unorganised sector would make implementation a challenge. The standards are expected to see minor changes following stakeholder consultations.

Consumer Affairs Minister Ram Vilas Paswan, however, also warned against adulteration of food, which he berated as a common and accepted malpractice. Standards around fortified food need to ensure there are strict laws around purity, he said.

Hameed Nuru, Representative and Country Director, World Food Programme, meanwhile stressed that the cost of ignoring malnutrition is high — an estimated \$3.5 trillion annually. He said every dollar spent on fortifying food to combat malnutrition is estimated to give a return of \$30. “So, fortifying is the smart thing to do,” he said.

Diet — both over and under-nutrition — is one of the three leading health risks in India currently along with heart diseases and pollution and is a major determinant of health, Soumya Swaminathan, Director General of the Indian Council Medical Research said.

(This article was published on October 16, 2016)

China is going the extra 5,300 miles for fresh Tasmania milk

Jason Scott, (c) 2016, Bloomberg (c) 2016, Bloomberg

<http://www.chicagotribune.com/>

May 30, 2016.

China's path to food security is taking a big swing to the south. In fact, 5,300 miles down to Tasmania, the dairy-hungry nation's newest source of fresh milk.

Businessman Lu Xianfeng plans to begin early next year flying fresh milk to his home city of Ningbo, in eastern China, from the island state where he owns Australia's largest dairy operation. Lu's Moon Lake Investments Pty bought the 191-year-old Van Diemen's Land Co. for \$214 million (A\$280 million) in March, giving him access to 25 dairy farms and enough milk to fill an Olympic-size swimming pool every nine days.

A share of that will be flown to Ningbo every week, Sean Shwe, Moon Lake's managing director, told reporters Wednesday in Hobart, where the China-bound bulk deliveries will depart. While countries as far away as the Czech Republic and Chile sell milk to China, Moon Lake is counting on gaining an edge with milk from Tasmania's far northwest coast which, it says, boasts "the cleanest air in the world."

The volume of milk shipments to the world's most-populous nation has jumped an average of 126 percent a year since 2010, creating a \$333 million market dominated by the European Union, according to Chinese customs data.

Chinese consumers, ruffled by past food scandals, see imported milk as a safer alternative to domestic supplies, the U.S. Department of Agriculture said in May. Moon Lake has already forward-sold more than \$2.2 million (15 million yuan) of milk from its Van Diemen's Land dairies, which it calls VDL Farms.

"This is an exciting venture for our company, VDL Farms and potentially for all Tasmanian producers of fresh, perishable produce such as seafood, fruit and vegetables," Shwe said in a statement.

About 10 million liters of milk a year from VDL dairies will be trucked to Hobart for processing by Lion Dairy and packaged under the "VAN Milk" brand, a nod to the dairy operation's ties to Van Diemen's Land Co., according to the statement.

Moon Lake is in advanced talks with airlines and airports to begin weekly round trips from Hobart to Ningbo starting in the first quarter of 2017, with a view to increasing the frequency to two-to-three times a week in a year, and adding Beijing as a destination, the company said.

The new air freight route will mark the return of international departures from Hobart International Airport after a regular passenger service to Christchurch, New Zealand, was canceled in the 1980s. Initially, fresh milk will be sold in 1-liter and 600ml cartons, with plans to add yogurt and other dairy products, Moon Lake said.

"It is great for VDL and the Northwest Coast community as it moves the farms from ones that previously just produced milk and watched it leave through the farm gate, to ones that now produce a high quality, value-added export product, giving them more security and certainty about prices," Shwe said.

The milk exports will be a boost for Tasmania, Australia's smallest and least-populated state, where an unemployment rate of 6.5 percent lags the national rate of 5.6 percent, and its citizens are more dependent on welfare than in any other state.

"Tasmania is now a destination that investors want to be a part of," the state's Premier Will Hodgman told reporters on Wednesday. "We have some of the best and finest produce in the world that growing, massive markets like China want to get more of."

Moon Lake is aiming for the premium end of the market, with the milk to sell for between A\$10 and A\$15 a liter (\$29-to-\$44 a gallon).

"VAN Milk" will represent the first sale to China of Tasmanian milk by a wholly-owned Chinese company. Having direct stakes in food-producing companies gives Chinese firms an advantage over Australian competitors when it comes to selling into China, according to Michael Harvey, a senior dairy analyst with Rabobank International in Melbourne.

Down Under Milk

"The advantage is being able to navigate some of the complexities in the market," he said in an interview. Milk from Down Under "is held in high regard, so there is a strategic priority in China to source the product from Australia," he said.

After Germany, Australia is China's biggest supplier of liquid milk, including UHT products, shipping 61,184 metric tons of the product, worth A\$62 million, last year, Chinese customs data show.

China's dairy farms are located mostly in the country's central and northern areas, where the climate is more suitable for raising cattle, the USDA said in a report in May. Weak cold chain logistics have made it difficult to ensure the milk's freshness when it reaches major markets in northeastern and southern China, it said.

On top of that, the discovery of contaminants from melamine to mercury have made Chinese consumers wary of the local product. That's slowed the increase in milk consumption in China, which averages about 33 kilograms per person a year -- less than a third of the global mean, according to the USDA, which said in May that "milk consumption has plenty of growth potential."

Moon Lake said it plans to increase milk production at its VDL Farms by 80 percent within five years. VDL currently produces 7.66 million kilograms of milk solids a year from about 30,000 cows, which graze on 7,000 hectares (17,300 acres). Once "VAN Milk" is established in Ningbo and Beijing, Moon Lake wants to take it to Shanghai, Hangzhou and other Chinese cities. Moon Lake's owner Lu, 46, is also executive chairman and the largest shareholder of Ningbo Xianfeng New Material Co., a builder of sunscreen fabrics and shades.

"We've chosen Beijing and Ningbo for the initial marketing push because Ningbo is Mr. Lu's home town and he has established networks to sell the product," Shwe said. "Also, the city has among China's highest average incomes and is less saturated with western products than, say, Shanghai."

Still, selling milk to China isn't without risks. Earlier this year, Chinese regulators told Australia Dairy Farmers Group that it needed to re-validate its product shelf-life and supply-chain processes, effectively freezing sales there for at least two months, Chairman Michael Hackett said.

"Investors think somehow you find a pot of gold in dealing with China," he said. "They're not bad margins, but there's a lot of extra work involved to get them."

Hackett's advice is to get as close to the consumer as possible, "so you're not dealing with an importer, who then has a distributor, who then has a retail group," he said.

Tetra Pak teams up with Department of Basic Education for National Nutrition Week

<http://www.engineeringnews.co.za/>



28TH OCTOBER 2016

/ MEDIA STATEMENT /

Tetra Pak collaborated with the National Department of Basic Education (DBE) for the second year running around National Nutrition Week to spread the word of nutrition among learners.

Tetra Pak and the DBE brought information about nutrition, pencil cases, activity booklets, and hundreds of litres of long life milk to nearly 4 000 learners of 10 primary schools in the KwaZulu-Natal and Limpopo Province on October 10, 2016.

"Our Tetra Pak TBA 1L mascot made the day more exciting for the children at Malakeng Serotele Primary School to learn about the serious business of nutrition," says Penny Ntuli, communications director of Tetra Pak South Africa. "Our partnership with the Department of Basic Education is a natural one since government's

Vision 2030 commits government to improving the long-term health outcomes of South Africans by prioritising nutrition, among other things.”

She says that creating healthy habits in children gives them immediate learning benefits since they are alert and receptive to their studies, they also develop healthy and strong physiologies, and the healthy eating habits that stay with them for a lifetime.

Tetra Pak and DBE representatives visited learners at schools throughout Sekhukhune District in Limpopo Province and KwaDukuza District in KwaZulu-Natal. They donated 300 litres of milk to each of six schools.

Long life milk is a key ingredient to changing the strategic landscape of global nutrition needs. It also democratises nutrition for many Africans since its qualities lend it to unrefrigerated transportation to remote locations even where little infrastructure exists.

Milk and dairy products are also nutrient dense. They provide high quality protein and micronutrients in an easily absorbed form that can benefit both nutritionally vulnerable people and healthy people. Milk is an ideal source of protein and calcium, and also contains a range of essential vitamins and minerals. New advanced milks contain large doses of calcium, and are fortified with vitamins such as D, A, and B, as well as phosphorous.

Long life milk is the same good quality and pure milk by a different process. Ultra high temperature, or UHT, is the process that leads to long life milk. It is one of the key ingredients to producing fresh milk that lasts so long – without any preservatives. Long life milk receives special thermal treatment which destroys germs and preserves vitamins and nutrients.

In the absence of bacteria activity and with the pre-sterilisation of the packaging, the milk becomes less perishable: through ultra-pasteurisation, the validity period of milk is prolonged without adding preservatives. The temperatures to which it is heated lie beyond the boiling point (135 - 150° C) but the boiling time is very short: 2-4 seconds). This very short stage of heating and cooling destroys bacteria and microorganisms and ensures the preservation of vitamins and proteins, unlike normal milk boiling, which doesn't destroy all germs and bacteria but instead destroys its nutritional value.

Coupled to the advanced packaging milk remains as fresh when opened as the day it was packaged. The carton packaging, which contains six critical layers, locks in the freshness and nutrition of the product and locks out what would destroy it – the sun's rays, believe it or not, and bugs in the air around us. The layers consist of paper, the main component, which provides strength and stiffness, a small amount of polyethylene that

makes the package liquid-tight and provides a barrier against microorganisms, and aluminium foil that keeps air, light and off-flavours or odours out, all of which have the ability to cause liquid foods to spoil.

Government must implement price rule for milk industry

Friday, 28 October 2016 By [Toby Leigh](#) in [Environment](#)

<http://www.totnes-today.co.uk/>



In normal times the announcement by a milk processor of a 2p-a-litre rise would not merit much more than a nod of approval.

But these are not normal times. And First Milk's price increase has attracted the kind of headlines you might expect to follow a government decision to scrap the Rural Payments Agency and sack all its staff without the benefit of redundancy payments.

More, it reveals the extent to which desperation is gripping an ever-shortening milk market. Sadly it is, I forecast, but a foretaste of the dash for milk we can expect over the next few months as seasonal factors start to kick in.

And who is to blame for all the panic? None other than the processors and the retailers, both of which thought they could push farmers to the brink with impunity by citing world market oversupply – as if that had a shred of relevance to the UK's unique liquid market.

Presumably they believed dairy farms come equipped with a large tap at the gate, through which the flow of milk can be increased or reduced at will.

Presumably they failed to read – or heed – the warnings that their tactics would deal a fatal blow to thousands of dairy farmers already walking a perilous tightrope between profit and loss as a result of having to endure years of being paid prices less than the cost of production.

Now we have finally hit rock bottom. Now milk is in short supply, those prices look increasingly ludicrous against what the spot market is doing: 40p a litre was recorded just a few days ago.

The upturn, sadly, has come too late to save another raft of experienced, knowledgeable dairy producers, who have simply thrown in the towel rather than carry on driving their businesses deeper and deeper into the red, with the bank manager breathing menacingly down their necks.

Quite how much permanent damage has been done we shall only know once production bottoms out this winter and we are able to compare output with demand. But it is already clear that the dairy sector has suffered severely as a result of the mindless, endless price war between supermarkets in which farmers have been no more than cannon fodder.

And one thing is quite clear: we cannot go on like this. Another such summer and we won't have a dairy industry – at least not one capable of supplying the country's needs.

And that's the message that needs to be driven home to the processors and the supermarkets: that milk should and must be untouchable when it comes to price-cutting.

Who can we look to to get that message across? Well, forget the NFU. It may start to claim credit for curing the crisis in the dairy sector, but in truth it has done no more than the admirable but ultimately ineffectual demonstrations organised by Farmers For Action.

As the crisis gripped, the best advice the NFU's Meurig Raymond could offer to farmers was to buy more cows and expand production. The only result of that would have been that farmers who were already losing money on every litre would have lost more.

For well-financed enterprises such as those represented around the NFU's top table, this might possibly have been an investment option, but only if they were prepared to endure months of negative balance sheets before the market eventually recovered and they could hope to start recouping at least some of their money.

For the average dairy farm, financed up to the hilt on the basis of prices that have since halved, Raymond's remedy represented no kind of solution at all.

Given the depth of the milk crisis this time round, and given the huge numbers of farmers who have quit the sector, and given the importance of becoming more, rather than less, self-sufficient in dairy products, this is an area where rule and regulation must be brought to bear.

Not a flimsy, worthless 'voluntary code of conduct', of the type Gwyn Jones waved around like Chamberlain returning from Munich; but a rigid, enforceable ruling to make it illegal – as it already is in other countries – to sell any foodstuff for less than what it costs to produce.

This is what the Government must do, and this is the message ministers need to get loud and clear.

Low dairy payout drains \$7.5b from NZ economy

Last updated 17:57, October 28 2016

<http://www.stuff.co.nz/>



Waikato herd numbers declined by 65 to 3955, a faster rate of decline than in the previous seven or eight years.

Dairying's multi-billion dollar value to the national economy has almost halved since Fonterra's payout fell from its peak in 2013-14.

Milk was only worth \$8 billion to the national economy for 2015-16, down \$7.5b since the payout peaked at \$8.40 a kilogram of milk solids in 2013-14 according to new figures from DairyNZ.

The value of milk production for the Waikato economy, home to 34 per cent of the country's dairy herds, suffered a similar loss.



Most of the income from milk was spent on farm working expenses in 2015/16.

Waikato was drained by a \$2 billion drop in milk value, falling from \$4.2 billion to \$2.2 billion for 2014-15.

The figures, released after DairyNZ's annual meeting in Ashburton, showed a 2.8 per cent decline in milk production for Waikato, totalling 503.3 million kilograms in 2015/16. Despite the fall Waikato still produced 27 per cent of the nation's milk volumes.



DairyNZ described the 2015/16 dairy season as the most challenging year yet for dairy farmers.

The industry body described the 2015/16 dairy season as the most challenging year yet for dairy farmers.

Last season's \$3.90/kg milk price was the lowest in more than a decade and was felt hard by farmers who last season were, on average, operating at a break-even cost of \$5.25/kg.

Compounding last season's challenges was the low milk price in 2014/15, although that season had been somewhat buffered by the \$8.40/kg milk solids price of 2013/14.



Nationally, New Zealand dairy farmers produced 1.862 billion kilograms of milk solids, worth just \$8 billion in 2015/16.

In 2015/16, many farmers increased their debt to cover costs with no significant retrospective payments from the previous season.

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Most of the income from milk was spent on farm working expenses and Waikato farmers reduced their expenditure by \$200/cow to \$1300/cow in 2015/16.

Waikato herd numbers also declined by 65 to 3955, a faster rate of decline than in the previous seven or eight years.

Owner-operator herds, including herds with contract milkers, increased by 20 to 2628 herds, while 50:50 sharemilkers were back 23 herds to 863 herds and variable order sharemilkers declined by 74 herds to 452 herds.

The number of Waikato cows milked declined by 14,905 cows, totalling just under 1.4 million, reflecting the high number of replacement stock from the previous seasons.

Waikato Federated Farmers president Chris Lewis said the figures showed how difficult the past two seasons had been for dairy farmers.

"It shows the decline that farming families have had to struggle with and at the moment while there is a bit of optimism out there, we have not seen the concrete signs of a proper revival yet."

Waikato dairy farming was not expanding and farmers had reduced their stocking rate because of the low payout and to improve their environmental footprint.

"Mum and dad farmers are tightening up and looking at their environmental footprint and seeing how they can do better things. They are trying to find the balance between economic, environmental and lifestyle on their farm."

After continued growth when the milk price was high, farmers were now trying to find their best farming system, he said.

The reduced per cow expenditure added up to \$80,000 across a 400-cow herd and was partly due to falls in other commodity prices such as fertiliser.

Despite an obvious shortfall in farm income, last season farmers made positive steps in reducing their costs of production, DairyNZ chairman Michael Spaans said.

"Our data shows farmers have become more efficient and fine-tuned their farm management – so much so, that in August we revised the average farm's break-even cost down to \$5.05/kg milksolids for 2016/17.

"This is a rare positive from a period of low milk prices and something farmers should be immensely proud of. Farmers' abilities to sharpen the pencil and remain focused is key to maintaining our industry's international competitiveness."

- Stuff

5 Surprising Facts About Cheese

By [Simran Sethi](#) | October 27, 2016 | 9:22am

Photo: Luke Macgregor/Bloomberg via Getty Images [FOOD LISTS CHEESE](#)

<https://www.pastemagazine.com>



Cheese, described by writer Clifton Fadiman as “milk’s leap toward immortality,” is one of our most beloved foods. In honor of American Cheese Month, we give you five surprising facts about our most widely-consumed dairy item.

1. Our love is both physiological and cultural.

One year ago, news outlets declared cheese “really is crack” and as addictive as drugs. What the study *actually* showed was that high-fat foods (including cheese), plus sugary and processed foods, are “implicated in addictive-like eating.” Lead researcher Ashley Gearhardt clarified in an interview with Science News: “We like lots of things. I like hip-hop music and sunshine and my wiener dog, but I’m not addicted to her. I eat cheese every day. That doesn’t mean you’re addicted or it has addictive potential.”

What we can say with certainty is that our love of cheese has grown exponentially — and was no accident. In 1995, the dairy industry created Dairy Management Inc. with the explicit purpose of encouraging consumption of American dairy products. The organization is funded by a dues collection system that was approved by Congress. Domestic dairy farmers and dairy importers pay into a product promotion fund overseen by the U.S. Department of Agriculture (USDA) to help raise the profile of all things dairy (“Got Milk?”). As milk consumption waned, Dairy Management refocused its efforts on cheese, leveraging a \$12 million marketing budget to support a line of Domino’s pizza with 40 percent more cheese, plus scores of cheesy burgers, double melts and cheese bites.

Today, we eat approximately 37 pounds of cheese every year, an increase of more than 40 percent in the last quarter-century that’s contributed to a whopping 20 additional pounds in total fat we eat each year. This demand, of course, has also impacted supply—and oversupply.

2. We have reached Peak Cheese.

A combination of industry marketing, government subsidies and an increase in foreign imports have contributed to an unprecedented stockpile of more than 1 billion pounds of cheese at a time when milk prices have plunged to their lowest point since 2009. Farmers have tried to boost prices by dumping more than 43 million gallons of milk, while the USDA has announced it will buy a total of \$40 million worth of cheese from private stocks to redistribute to food banks and pantries.

The USDA buyback only absorbs a fraction of the oversupply — and isn’t without its critics. The government plan to send surplus cheese to institutions tasked with feeding people who are food insecure not only contradicts dietary guidelines from the Departments of Health and Human Services and Agriculture that

recommend limiting intake of saturated dairy fat, it exacerbates the challenges that lower-income communities already face around obesity and micronutrient malnutrition.

“Higher consumption of calories from subsidized food commodities,” a recent study from the Centers for Disease Control CDC and Emory University concluded, is associated with “a greater probability of some cardiometabolic risks.”

3. But not all cheese is created alike.

The American Cheese Society (ACS) defines specialty cheese as “cheese of limited production, with particular attention paid to natural flavor and texture profiles.” This is in contrast to processed cheese, what ACS describes as “cheese by-products made from a combination of natural cheese and added ingredients, such as stabilizers, emulsifiers and flavor enhancers that are used to create a consistent and shelf-stable product aimed at mass market consumption.” So while a Kraft single is designed to be the same, slice after slice, specialty cheese is heralded for its differences.

This isn’t necessarily a bad thing, food consultant Dan Strongin stresses in the dairy industry newsletter *Cheese Reporter*, because “[it] enables it to be sold in large volume to compete on price.” But that scale compromises the diversity of flavors cheese can offer. Fiftyaroma compounds have been identified in mozzarella and cheddar alone.

4. Flavor differences don’t start with the milk, they start with the cow (sheep, goat or buffalo).

The tastes and aromas that combine in our experience of flavor have long been attributed to the way milk — through fermentation and aging — makes its “leap toward immortality,” but it actually starts with the breed of animal, the attributes of its feed and the way that feed is digested.

Ruminants are mammals with four-chambered stomachs that break down nutrients from their plant-based diets. The largest chamber, known as the rumen, is considered “a fermentation vat par excellence the place where bacteria transforms animal feed into voluminous amounts of gas (up to 264 gallons per day) and volatile fatty acids that impart what are known as “species-related flavors; (illuminated in this wonderful, wonky presentation from Zoe Brickley, Jasper Hill Farm heads of sales and marketing).

Add to this, the microbes on the skins of the animals’ teats and the environments in which they live and roam. It’s not just what cows and other animals eat, it’s what they smell. The aromas present in the areas in which animals are milked work their way into their bloodstreams and, subsequently, their milk. John Campbell and Robert Campbell write in *Dairy Production and Processing: The Science of Milk and Milk Products*, “Blood passing through the lungs for oxygenation picks up volatile compounds, and they are soon conveyed to tissues of mammary glands that synthesize milk. Inhaled odors may appear in milk in as few as 20 min [sic].” In other words, flavor development begins well before milk hits the pail and continues to develop through subsequent (external) fermentation and processing in both raw and pasteurized cheese.

5. Raw milk cheese isn’t anything to be afraid of.

Artisan cheese makers have known this for centuries, but only recently—through the lobbying efforts of ACS and makers—has the Food and Drug Administration’s (FDA) gotten on board. Earlier this year the agency announced it was “pausing” testing for non-toxigenic *Escherichia coli* (*E. coli*) bacteria. While some forms of the bacteria are pathogenic and can reflect unsanitary work conditions, most *E. coli* are harmless. They live in our (and animals’) digestive tracts and can provide resistance against disease-causing organisms.

Dr. Nega Beru, the director of the FDA Office of Food Safety, explained in an emailed statement: “The FDA made the change after considering the literature available on generic *E.coli* levels in milk and the impact of processing on generic *E.coli*. The FDA also carefully considered standards from around the world before making its decision as to what level best ensured that foods were likely produced under sanitary conditions. The current level is in line with standards around the world, and the FDA expects

that properly manufactured milk products, whether made from raw milk or pasteurized milk, should not be affected.”

Although the testing has only been paused, a spokeswoman for FDA confirmed there are no current plans to resume this testing. Each American would have to eat an additional 3 pounds of cheese per person to eliminate our cheese glut. Now is the perfect time to commence with the Tarentaise and Camembert.

Dairy Industry Award win provides opportunities

Thursday, 27 October 2016, 3:31 pm

Press Release: [NZ Dairy Industry Awards](#)

27 October 2016

<http://www.scoop.co.nz/>

New Zealand Dairy Industry Award win provides opportunities to further career

The 2016 New Zealand Dairy Manager of the Year firmly believes that winning the competition has given him opportunities he wouldn't otherwise have been exposed to.

Thomas Chatfield, 31, says the win has opened many doors for him and given him opportunities he wouldn't have had, such as being asked to talk to the leaders of New Zealand agricultural companies to possible job opportunities.

Entries are currently open for this year's awards, and Thomas says people thinking about entering need to just relax and be themselves. "Show the judges how you make the farm work and what difference you make to the farm," he advises.

After winning the 2013 Bay of Plenty Dairy Trainee of the Year, Thomas had a better understanding of how the awards worked and feels that the win, and the experience of competing at the National final, stood him in good stead when he entered for a second time. "After coming second at the National final, I made a private goal with myself to enter as a manager and win. I didn't tell anyone about this, but going to the awards and coming second was a strong motivation to come back and go one better."

Thomas' approach to the competitions was simple – 'little and often'. "I wanted to show the judges how I made the farm work. So, I started to prepare for judging early – doing little things, often. When I was working on different aspects of the farm, I tried to think of ways I could best present the information, and when I had to make a decision, I noted why I decided that was the best course of action to take for that problem or situation," he explains.

Thomas still farms on the property he was on when he won Farm Manager, which is Bruce and Judy Woods 150 hectare (ha) farm in Whakatane, milking 500 Jersey cows and aiming to produce 200,000kgms.

"Aside from opening up doors, winning the national title provided me with an opportunity to receive free advice on our farming system, and I got to benchmark myself against the best in the industry," says Thomas.

“It also looks great on my CV,” he laughs. “I have just started looking for a job for next season and I’m proud to have the having the national title of 2016 New Zealand Dairy Manager of the year next to my name.”

Entries close for the 2017 New Zealand Dairy Industry Awards on November 30th, and Thomas believes there is no point waiting for the ‘right time’ to enter.

“Just do it. Yes, there is a lot of work involved but it’s no extra work in itself, the process is just highlighting the things you are already doing on the farm and explaining why you do them,” he says. “Worst case you get some useful feedback to make your business better. Best case you win and get to enjoy all that goes with winning.”

To feed a growing world, consider what farming isn’t

FRANCO VACCARINO

Special to The Globe and Mail

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<http://www.theglobeandmail.com/>

Franco Vaccarino is president and vice-chancellor of the University of Guelph, which was awarded \$77-million this fall from the federal government for the Food From Thought project, intended to find sustainable ways to feed a growing world population.

Nine billion: That’s roughly how many people are expected to populate the Earth by mid-century. How will we feed our growing world without compromising the planet’s ecosystems?

The Canadian agricultural sector produces some of the finest crops and livestock in the world. Farmers have tried to lessen their environmental impact, but agriculture will always consume resources.

About 30 per cent of the world’s greenhouse gas emissions come from agriculture. Farming is our largest source of water pollution through runoff of fertilizers and pesticides. You might say that our agrifood system often bites the land that feeds us.

This week brings government ministers and officials from Canada, the United States and Mexico to Niagara Falls, Ont., to discuss trade, development and co-operation under the annual [Tri-National Agricultural Accord](#).

The group will talk about continent-wide issues, but Canada’s agricultural sector has a wider opportunity to help feed the world.

Here are three agrifood opportunities that delegates at this week’s meeting ought to discuss, based on what farming is *not*.

Agriculture is not just about growing food. Certainly, farmers feed people and entire cities. But our agricultural sector also drives economies and communities.

Speaking this month at the Public Policy Forum’s growth summit in Ottawa, Dominic Barton, chair of the Advisory Council on Economic Growth, pointed to agriculture as one of Canada’s strengths.

Ontario alone is a food-processing powerhouse, with about 3,000 businesses in the sector employing 100,000 people. Nationally, the agrifood industry employs one in eight Canadians – 2.3 million people. We

are the fifth-largest agricultural exporter in the world. Production and trade in the farming sector help pay for health, education and other social services that we all rely on. The agricultural sector also ensures our rural communities remain viable.

Agriculture isn't just tractors. In a digital revolution in agriculture, more and more of our farm equipment will consist of smart, data-driven machines.

Robotic milking systems are already at work in the dairy industry. Airborne drones and satellites monitor soil moisture to determine irrigation requirements or optimum planting times.

Farmers can use a smartphone app to identify insects in their fields and predict and control pest infestations. Imagine self-driving tractors that automatically plant, fertilize and irrigate crops without wasting seed, nutrients or water.

In his recent talk, Mr. Barton called for Canada to capitalize on computing power, connectedness and big data. Precision agriculture based on real-time information technology will help us deliver and manage resources to produce food and reduce our environmental footprint. Big data is the new farm nutrient.

Agriculture is not just about growing more food. The green revolution of the mid-20th century was about making more food, especially for famine-threatened parts of the developing world.

Today, we produce enough food to meet the dietary needs of our world population. The United Nations estimates that there are about 2,850 dietary calories available daily for every man, woman and child on the planet.

But we waste almost one-third of the food we make. And what food that is not wasted is poorly shared. Parts of the world are obese and overweight even as others endure malnourishment and hunger.

It's not just the amount of food we produce that's important. What will define this century is how we produce and distribute that food.

We need to recognize the contributions of the agricultural sector to our economy and our way of life. We need to use information technology and big data to farm smarter. And beyond the Tri-National Agricultural Accord, we need to find better ways to share food for our growing world.

Plant-based alternative milk consumption growing in Australia as dairy industry holds firm

[Landline](#)

By [Marty McCarthy](#)

Updated about 25.10.16

<http://www.abc.net.au/>



Dairy milk has been flying off the supermarket shelves as consumers continue to sympathise with Australia's dairy farmers, following the Murray Goulburn crisis.

But so-called "alternative milks" are rising in popularity, and new research shows consumers are increasingly lapping them up.

Supermarkets now stock a range of plant-based milks, including soy, almond, coconut, hazelnut, rice, oat and more recently, macadamia milk.

"While the incidences of lactose intolerance have been increasing there have also been food trends that recommend avoiding cow's milk," IBISWorld analyst Lauren Magner said.

Ms Magner has been investigating the rise of the alternative milk market — focusing on soy and almond milk — and estimated the industry to be worth about \$150 million.

"This figure has been growing quite quickly over the past five years as the popularity of alternative milks has grown, and we have expected 6 per cent per annum growth over the past five years," she said.

Milk consumption in Australia is higher than most Western nations, with figures from Dairy Australia showing the average Australian consumes 105 litres of fresh milk per year.



Blake Robinson, a dietician and analyst for Dairy Australia, said he disagreed that plant-based milks were rapidly rising in popularity.

"There has been a really small increase in that non-dairy industry over the last few years," he said.

"Looking at the extensive range of plant-based milk in the supermarket you could be forgiven for thinking [it's growing in popularity], but the data shows that very few Australians are drinking those alternatives instead of cow's milk.

"Statistics from the Australian Health Survey show that around seven-in-10 are having cow's milk, with only three per cent having those alternatives."

Landline asked supermarket giants Woolworths and Coles how much alternative milk they sell compared to cow's milk, but they would not say for "commercial" reasons.



US shifts away from dairy milk

In the United States consumers are turning away from traditional dairy in droves, leading the push towards plant-based milks.

In a recent study, global market analyst Mintel found sales of alternative milks in the US rose by 9 per cent last year alone.

It also found dairy milk sales decreased by 7 per cent last year, costing the US industry \$17.8 billion.

United States' milk sales were projected to drop another 11 per cent through to 2020, due to greater competition from sugary drinks, juice and plant-based milk.



But Mr Robinson said that was not the case in Australia.

He said non-dairy milk sales made up 6 per cent of all milks sold in supermarkets, only up half-a-per cent in three years.

"There's been a really small increase in that non-dairy industry over the last few years, but what we see is consumers tend to move within the category, for an example from a soy beverage to an almond beverage, rather than a big shift from cows' milk," he said.

Despite disagreeing on the extent to which nut milks are rising in popularity, Ms Magner and Mr Robinson agreed the traditional dairy industry in Australia was not at risk.

"The dairy industry still has a significant market in Australia, so per capita of cow's milk consumption is still 20 times more than soy," Ms Magner said.

"So IBISWorld doesn't think the dairy industry will suffer from large declines in market share to the milk alternatives industry for the short-to-medium term because most Australians still drink traditional milk."

Is plant-based milk better?



Melbourne's coffee scene is buzzing with cafes that only sell coffees made from plant-based milks.

"At the moment we are using coconut, almond and soy milk as our base milks, we don't use any cow's milk here," Zoe Davies, a barista at Macha Mylkbar in St Kilda, said.

"I think people are more and more leaning towards plant-based milks just because of the ethical and health issues that have been raised recently with the consumption of dairy.

"Plant-based milks are a lot lower in certain fats and I think people are leading more towards a plant-based lifestyle in general."



[PHOTO: It's milk, but not as you know it. \(Landline\)](#)

But Tim McMaster, a dietitian with the Dietitians' Association of Australia, said consumers need to be wary of plant-based milks being promoted as "healthier".

"It's not a straight answer," he said.

"Cow's milk probably comes out on top for nutrient quality, it has 10 essential nutrients that are fantastic for our health and our body.

"The majority of alternative milks are lower in energy, or kilojoules, and can contain a lot less fat which helps with the kilojoule content being lower.

"But unfortunately a lot of them are considerably low in protein and calcium, they don't have much calcium at all."

That is, unless they are fortified. Many alternative milks add key nutrients, like calcium, to make them more comparable to the health benefits of cow's milk.

"Most of them are fortified these days to meet up with the nutritional quality of milk when it comes to cow's milk for calcium intake," he said.

"Out of all the milk alternatives, soy milk which has been out the longest, still comes out on top. It is closest to the nutritional complexity of what cow's milk is."

Ms Davies said consumers wanting to make the switch to plant-based milks for health reasons needed to do their research first.

"A lot of people do point the finger at nut milk for being high in sugar and for not having the ample amount of protein, and compared to dairy milk not having the same amount of calcium," she said.

"It is about picking the milks that are the better ones on the market. Most nut milks are fortified with B12, Vitamin D and folate and a lot of soy milks are also complete proteins because they contain the nine amino acids."

'Nut milk' or 'nut water'?



PHOTO: [Questions have been raised as to how much milk is actually in the products.](#) (Landline)

Another criticism is plant-based milks do not actually contain much of the ingredients they are named after.

For example, some bottles of almond milk only contain 2 per cent of almonds, with the main ingredient listed as "filtered water".

That has prompted some tongue-in-cheek criticism from some in the dairy industry.

"It's not really fair to call it 'nut milk'," Lismore dairy farmer Craig Waddell said.

"I would have thought 'nut water' would be a more normal thing to call it. Not an actual milk, because milk is milk."

Solar farm to power Dale Farm's cheddar cheese plant

<https://www.farminguk.com/>

22 October 2016 10:27:00 | [Dairy](#), [News](#), [Renewables](#)



Pictured at the announcement is Chief Executive of CES Energy, Tom Marren alongside Group Chief Executive of Dale Farm Nick Whelan and Dale Farm Group Operations Director, Chris McAlinden Ireland's largest solar farm will now be able to fully power Ireland's biggest cheese plant.

The move will help Dale Farm, located in Northern Ireland, drive cost efficiencies for the Northern Ireland dairy producer.

Working with CES Energy, an international provider of renewable energy, Dale Farm will switch to solar power for much of the energy requirements at its cheese processing facility in Dunmanbridge.

Construction is due to start mid 2017 on the 37 acre site which will be made up of more than 18,000 solar modules.

Estimated to meet as much as a 20% of Dale Farm's power needs, the 5MW solar farm will be connected directly to the private network of the business.

The scheme will also deliver considerable environmental gains. The vast energy reduction at the plant will save 2,460 tonnes of carbon emissions each year, the equivalent of taking 1,170 cars off the road.

'An important milestone'

Tom Marren, Chief Executive at CES Energy, headquartered in Dublin, said the new solar farm "is an important milestone for CES Energy" which demonstrates the opportunities that solar energy presents for the island of Ireland.

"This project continues CES Energy's focus on financing on-site energy infrastructure projects which provide cost savings for our customers globally.

"After nearly 20 years of delivering similar projects in Australia, Saudi Arabia and across the UK in the energy, water and waste sectors, we see it as a key solution for delivering cost efficiencies and reduced carbon for our customers."

The new scheme will guarantee over 20 years of low cost, green power at Dale Farm's cheese processing site and enable significant savings for Northern Ireland's leading dairy company.

Nick Whelan, Group Chief Executive at Dale Farm, said the company is “breaking new ground” with this venture:

“Dale Farm is delighted to be leading the way in the global dairy industry by powering our site in County Tyrone with green energy.



"Solar electricity will aid the company in lowering our carbon footprint and in reducing our operating costs"

“This will not only be the largest of its kind on the island of Ireland – we understand it will be one of the most significant solar projects supplying renewable energy to dairy producers worldwide.

“Dale Farm is committed to sustainability and the opportunity to procure solar electricity will aid the company in lowering our carbon footprint and in reducing our operating costs.

“We recently invested £7 million to further expand our consumer cheddar products operation at Dunmanbridge, now one of the most advanced facilities of its kind in Europe.

“The considerable savings delivered from solar power will be reinvested in the business to optimise efficiency across our processing plants, which ultimately adds to our ability to pay a higher milk price.

“Our core objective is to ensure that we carry on building a strong and viable business for the future, which we can continue to be proud of, and this new development is most welcome.”

Farm manager course places to double

5:30 am - October 22, 2016



[Seán Cummins](#)

<http://www.agriland.ie/>



The number of students accepted into the [Professional Diploma in Farm Management](#) will double over the next two academic years, the Chairperson of the Irish Farm Managers Association (IFMA) has said. Jerry Twomey told *AgriLand* that 25 students will begin the Diploma course offered by Teagasc and UCD in 2016 and 2017.

In September 2015, 13 students enrolled in the programme and the extra places have been provided on the back of **increasing demand from both students and farmers** who are looking for suitably trained farm managers.

The level seven course is promoted as the industry recognised award for professional dairy farm managers.

According to Teagasc, the programme is unique as it brings together an integrated team of highly specialised Teagasc staff, Moorepark research staff, dairy and financial specialists and input from guest lecturers.

Applicants to the course **must possess** a level six Advanced Certificate in Agriculture or an equivalent major agricultural award.

How Will Students Learn?

Students who partake in the course will get hands-on experiences through their Professional Work Experience (PWE), while on-line and IT skills will also be taught during the two year course.

The programme will incorporate two years work experience on the most progressive dairy farms with the option to travel overseas.

The aim is to **develop the managerial expertise and capacity of future farm managers**. Graduates will be well equipped to manage their own commercial dairy farms or manage dairy enterprises of others. Along with on-farm experience, students will be required to participate in monthly discussion group meetings, which will be lead by a Teagasc facilitator.

The programme will also incorporate approximately six weeks of contact modules. These modules will be delivered as one day, two day and five day courses, Teagasc says.

Penn Vet on a 'Milk Mission' in India

Oct 21, 2016



University of Pennsylvania photo David Galligan feeds a cow during his trip to India this summer with members of the University of Pennsylvania New Bolton Center.

KENNETT SQUARE, Pa. — India is the world’s leading milk producer, accounting for one-fifth of global dairy output, but most dairy farmers there struggle to make a profit.

“Most of the global poor are engaged in agriculture, but in a subsistence way ... We want to create a more entrepreneurial approach,” said David Galligan, professor of animal health economics at the University of Pennsylvania’s New Bolton Center.

Penn Vet signed a memorandum of understanding in June with the southern Indian state of Andhra Pradesh to help Indian farmers become more productive.

The project, called Milk Mission — An Elite Dairy Project, will bring Indian nationals to the New Bolton Center to learn advanced nutrition and herd management.

The Indians would then pass on their knowledge to other farmers, becoming something like an Extension agent.

There’s a lot to learn, as the Penn Vet team found when they visited India this summer.

Most Indian dairy producers own fewer than five cows or water buffaloes, and farm production is focused on meeting the family’s dietary needs, according to USDA.

Average milk production in India is less than 2 gallons per cow per day, even lower in Andhra Pradesh.

That translates into low profitability for farmers.

Indian cattle come from a panoply of local breeds, which are points of local pride, said Dipti Pitta, a Penn Vet ruminant nutritionist who grew up in India.

The animals have been bred to survive harsh conditions, often at the expense of milk production, said Victor Absalón-Medina, a Penn Vet genetics lab director.

Absalón-Medina wants to increase the use of reproductive technology, which should speed up selection for high milk yield.

“My approach is to implement new technology in rural areas,” he said.

Culling is uncommon in India for religious and cultural reasons. Cattle generally spend their entire lives, sometimes more than 15 years, on the farm.

As a result, the country has an overpopulation of bulls. Pitta hopes to reduce this problem by using sexed semen to select for females.

To get farmers producing enough milk that have some to sell, genetic improvements alone will not be enough.

Much of the feed the cattle receive is highly lignified or of scant nutritional value.

Forage production in Andhra Pradesh is limited by a dry climate, and cattle are often underfed.

“Farmers don’t have a great knowledge to feed the cows,” Pitta said.

Improving nutrition will, among other benefits, reduce the average nonproductive days a cow is in the herd, and increase profitability, Galligan said.

Over the long term, Galligan and his team believe, Milk Mission could help India develop its dairy industry and make small farmers profitable.

Dairy forecasts upgraded on auction lift

5:00 AM Thursday Oct 20, 2016

<http://www.nzherald.co.nz/>



Fonterra's reduced offerings at the latest auction contributed to a lift in dairy prices. Picture / Bloomberg

Two big banks have upgraded their farmgate milk price forecasts after a modest gain in product prices at the latest GlobalDairyTrade auction.

As the peak of the season fast approaches, a wetter-than-normal spring has affected production - particularly in the dairy heartland of the Waikato - which helped drive prices up at yesterday's auction by 1.4 per cent overall and by 2.9 per cent for whole milk powder.

ANZ has revised up its farmgate forecast to \$5.25-\$5.50 a kg of milksolids from its previous forecast of \$4.75 to \$5.00/kg and Westpac lifted its forecast to \$5.30/kg from \$5.00/kg. Both forecasts are broadly consistent with Fonterra's farmgate milk price forecast of \$5.25/kg.

ASB Bank, which kept its forecast at \$6.00/kg, expects to see a 5 per cent decline in national production over the year.

"And on this basis, we expect dairy prices to continue their rise over the season," said ASB rural economist Nathan Penny.

A key catalyst for the lift in prices in the auction was the reduced offerings by Fonterra.

Yesterday's gain partly offset the previous sale's 3.0 per cent decline in the GlobalDairyTrade (GDT) index, which occurred after a sharp spike higher over August and September.

The futures market had pointed to prices stabilising at the latest auction after Fonterra said it would reduce the amount of product available for sale because its Waikato milk volumes for October were down 10 per cent from the same time last year due to a wetter-than-usual spring.

ANZ rural economist Con Williams said the market looked to be consolidating, supporting the bank's view that \$5.25-\$5.50/kg mark should be achievable in 2016/17. Much would depend on how supply dynamics evolved from here, he said.

"With the catalyst for lower GDT supply being wet weather conditions in the Waikato, it appears buyers are prepared to take a wait-and-see approach for now," Williams said. He expected supply to remain restricted.

Westpac said that while prices were not as strong as potentially they could have been, they still provided enough of an indication that prices were set to remain higher than the bank had assumed over the next few months.

"Consequently, we have upgraded our farm gate milk price forecast for this season to \$5.30," said senior economist Anne Boniface.

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Fonterra last month raised its farmgate milk price by 50c to \$5.25/kg of milk solids - its highest point in two years and its second upgrade in less than a month.

Combined with the forecast earnings per share range for the 2017 financial year of 50c to 60c, the total payout available to farmers in the current season is forecast to be \$5.75 to \$5.85/kg, before retentions.

That compares with DairyNZ's estimated break-even point of \$5.05/kg. The milk price came to \$3.90/kg in 2015/16, \$4.40 in 2014/15 and a hit a record \$8.40 in 2013/14.

- [NZ Herald](#)

Fonterra's free milk for schools lifts Kiwi kids' dairy consumption

By [Martin Johnston](#)

8:00 AM Tuesday Oct 18, 2016

<http://www.nzherald.co.nz/>



The research was launched at an event attended by pole-vaulter and Olympian Eliza McCartney, featured in the Anchor milk ads this year. Photo / Nick Reed

More children are consuming at least the recommended minimum amount of dairy products following the supply of a daily drink of milk in schools, new research has found.

The Auckland University study for Fonterra enrolled 511 children at nine Auckland primary schools when the milk-in-schools scheme began in the region in 2013. The researchers followed up with 379 of them last year when they were in Years 5 or 6.

The research was launched at an event attended by pole-vaulter and Olympian Eliza McCartney, featured in the Anchor milk ads this year.

Children are recommended to consume at least two servings a day of milk, or milk products.

The proportion doing this on weekdays rose from 85 per cent in 2013, to 93 per cent last year, an relative increase of 10 per cent.

Averaged across a week, the proportion meeting the guideline rose to 84 per cent; and even in the weekends there had been an increase, to 85 per cent.

The Fonterra free milk scheme is open to all primary schools, of which the co-operative says 1455, around 68 per cent, have signed up. The daily dose of 200ml of low-fat (light-blue) milk is delivered to 140,000 children and virtually all of those in the study who drank the milk said they liked the taste.

"Most children - 73 per cent - reported consuming the milk," said the researcher, Dr Clare Wall.

The weekend increase suggested the children were developing a liking for the taste of milk, she said, and it was hoped the overall increase in consumption would help improve Kiwi kids' health.

"Data suggests children in New Zealand as they grow up drink less milk and less dairy and don't receive the amount of calcium they should.

"We hope that by maintaining or increasing the likelihood of meeting the guidelines, their calcium intake is going to be sustained through critical periods of growth. We hope that affects bone growth and also provides other vitamins and minerals."

She said it had been hoped to run the study with comparison schools not on the milk scheme, but the programme had proved so popular with schools, that hadn't been possible.

Wall's data appears to show there was an increase in obesity, but she said that after adjustments for age there was no statistically significant increase in body mass index (BMI).

"This finding suggests that the Milk for Schools programme was not associated with a negative effect on BMI over a 2-year period."

The study also investigated whether drinking more milk may have affected children's habits in drinking water, sugar fizzy or other beverages, but this data hasn't been analysed yet and may be redundant because of other changes that have occurred.

"Many schools have imposed sugar-sweetened-beverage bans so I'm not sure how meaningful our data is going to be," Wall said.

The study

- Two-plus servings a day of milk or milk products are recommended for children
- Nine primary schools in the daily milk scheme were studied
- 72 per cent of children were consuming the recommended amount at the start of the scheme
- 84 per cent two years later

- 17 per cent relative increase across the two years

Source: *Auckland University*

- [NZ Herald](#)

Helping farmers save time and take control

Monday, 17 October 2016, 10:25 am

Press Release: [Dairy Womens Network](#)

<http://www.scoop.co.nz/>

17 October 2016

Helping farmers save time and take control

With volatility in the dairy payout, there has never been a more important time to have a clear picture of your farming business' performance.

And according to Figured's marketing manager Monica Shepherd, nearly 40 per cent of farmers surveyed at the New Zealand National Fieldays, said they wanted more advice from their accountants on how to achieve just that.

In response, Dairy Women's Network is running a free dairy module called 'Farming in the Cloud' with its partners Figured, Xero, ASB Bank and Crowe Horwath.

'Cloud accounting' as it's now dubbed, describes accounting systems that are hosted on the internet, or 'The Cloud'.

"The beauty of a cloud-based accounting system for farmers is that they and anyone from their farming team can access financial information in real-time, giving users accurate and up-to-date information whenever they want it," said Shepherd.

Cloud accounting tools Figured and Xero offer farmers much faster access to information, saves them time, gives them more visibility of their finances, and allows them to better plan for their futures as they're able to create financial forecasts.

"Members who attend these modules will learn practical tips and tricks for using Figured and Xero, which connect with banks and farm suppliers, meaning they can manage their suppliers, resources and partners from one system."

The module is an opportunity for farmers to speak directly with product specialists, get insight from rural accounting experts and gain confidence in managing farm finances online. Attendees will also have the option to talk to ASB about taking up a free Figured subscription for a year, said DWN chief executive Zelda de Villiers.

"Our partners Figured, Xero, Crowe Horwath and ASB are all committed to lifting the financial performance of farming businesses in New Zealand and through their relationship with us they want to

offer a module that will help as many farmers as possible to better understand their finances and take a proactive approach.”

For more information or to register for an event near you, visit www.dwn.co.nz

-ENDS-

Small dairy project on installment

by [Zac Sarian](#)

October 17, 2016

<http://www.mb.com.ph/>



King Carlos feeding his dairy calves.

Here is one investment scheme in a small dairy project that is especially designed for OFWs, retirees, and aspiring agri-entrepreneurs. It can be obtained through installment if one does not have the cash right away.

This is the Dairy Gold dairy investment scheme being offered by King Ranch Dairy Farm, which has a thriving milking herd in Rosario, Batangas. It is run by the father-and-son tandem of Alex and King Carlos. Based on their own experience, small scale dairying can be a good money-making proposition that can be undertaken in many parts of the country.

Here is how the scheme works. The investor can choose from three packages what he thinks best suits his circumstances. Package A consists of three Holstein-Sahiwal heifers that are already three months pregnant. Package B consists of five heads while package C consists of 10 animals.

The Holstein-Sahiwal crosses from New Zealand have been proven to be highly adaptable to the tropical climate of the Philippines. Each cow is priced at P130,000 and can be paid on installment within 12 months.

How soon can that investment be recovered? King Carlos explains that in a few more months after the recipient receives his pregnant animals, the cows will give birth and start producing milk up to 300 days. In the first year of milking, one cow can give an average of 10 liters a day which can be sold for P50 per liter or P500 per day for each animal.

As per their experience, King said, one can make a profit of P11,500 per month from each cow by selling the raw milk at P50 per liter. That means P138,000 per head in one year. Of course that could vary depending on how the animals are managed. He said that generally the cost of the cow and other expenses can be recovered in 16 months.

Aside from dairy farmer's income from milk, the calves are an additional bonus. A female calf when raised to breeding age will normally fetch P80,000, according to King. On the other hand, a male that is raised for slaughter may sell for R40,000 in less than one year. When it is raised for breeding, the bull can fetch P55,000 per head.

The project does not require a big farm land. One hectare is enough to take care of the three cows in package A. The animals can be confined and fed on a cut-and-carry basis. The five-cow package can be taken care of by a two-hectare land. On the other hand, the 10-cow herd will need only three hectares in the first five years. By that time the herd would have increased and a bigger area may be required.

Each package includes a dairy farming starter pack composed of animal healthcare kit that consists of medicines, vitamins and minerals, and forage production kit that includes planting materials of Mombasa grass, star grass, and pakchong 1 or super napier.

Dairy farmers in California say anti-flatulence law stinks

[Jane Wells](#) | [@janewells](#)

<http://www.cnbc.com/>

Monday, 17 Oct 2016 | 9:39 AM ETCNBC.com



Alex Gallardo | Reuters

Dairy cows feed in Chino, California.

Happy cows may come from California, but their farts could be overheating the atmosphere.

A new state law aims to reduce methane from cows, but the cattle industry thinks the regulation stinks.

"I don't have a whole lot of hope that common sense will prevail," said Rob Vandenheuvel, general manager of the Milk Producers Council, a industry group in California. The Golden State has the most dairy cows in the nation with a herd of 1.7 million animals churning out milk. There are also nearly 4 million beef cattle.

Vandenheuvel may not have much to worry about. The law leaves a lot of wiggle room, and it will take so long to kick in that there's a chance it could end up as little more than a burp in the road. "Any regulation is a ways off," said Dave Clegern, spokesman for the California Air Resources Board.

Gov. Jerry Brown signed the law last month to reduce "short-lived climate pollutants." Part of the law mandates cutting methane from livestock 40 percent by 2030 from 2013 levels. Methane doesn't "live" long in the atmosphere, but it is considered a powerful greenhouse gas.

"Agriculture represents the largest methane source in California, accounting for nearly 60 percent of methane emissions," said a draft report on the legislation.

Cows are the main culprit of livestock methane — through flatulence, belching and manure. An estimated 19 percent of methane wafting through California's air comes from so-called dairy cattle "enteric," that is, gas coming out of one end or the other of the animal. Another 25 percent comes from dairy manure, and 10 percent comes from nondairy livestock.

It's not even clear how to measure methane emissions from cattle operations, or what 2013 levels were, but Vandenheuvel suspects regulators will come up with a baseline by multiplying the number of cattle known to be in California that year by the amount of methane an average cow generates.

How are farmers and ranchers supposed to cut down on methane emissions, short of cutting down the size of their herds? The air resources board will spend the next couple of years investigating whether it can be done by changing animal diets, something the industry worries could hurt the animals. A long-shot idea is an [experimental contraption](#) out of Argentina called a Fart Pack, which collects gas directly from a cow's digestive tract.

But the main focus is manure. While the state's draft report credits the dairy industry with a feed system that is already "among the best in the world" in producing low gas emissions, manure management appears ripe for innovation. Regulators are interested in the potential use of digesters, expensive machines that capture methane off of manure and convert it into power.

Under the law, California will spend \$50 million from its current cap-and-trade program for carbon to set up pilot projects, like digesters. Gas companies will be ordered to set up five dairy biothermal projects to take the manure methane, and they can reportedly recover the cost of those projects from ratepayers. Encouraging more pasture-fed cattle would also cut methane emissions from manure, but that is impractical for many dairies, particularly as California enters another year of drought.

Vandenheuvel said some dairy operations have already been looking into whether it's cost effective to bring in a digester, though after you take the methane out of the manure, it's less valuable as a fertilizer. He estimates it would cost \$500 million to supply enough digesters for the

industry, something the dairies can't afford, and Vandenheuvel doubts California taxpayers would want to help subsidize such an effort. "Most people don't even realize where their milk comes from."

Some sort of decision on how to implement the law must be made by 2018, after a series of hearings. There could even be a cap-and-trade program for methane similar to the one it has for carbon emissions.

Yet even after a decision is made in 2018, the new rules won't go into effect until 2024. But maybe not. If the state determines by 2020 that cutting methane emissions by 40 percent isn't economically or technologically feasible, or there isn't sufficient infrastructure to turn the captured methane into energy, or there isn't a market for that energy, the 40 percent goal can be reduced.

What's more, no solution can be imposed on dairy farmers if it impacts public perception of milk, such as injecting cattle with something to reduce flatulence. "If it hurts consumer acceptance, you cannot do it," said Vandenheuvel.

Still, he predicts even with the long lead line and challenging hurdles, change is coming. "They have wanted to go after methane," he said of regulators. "I think it absolutely will result in some sort of regulatory rule."

Clegern, of the state air board, said regulators are "in the public process right now for a draft strategy," which will be presented to the agency in a few months as a guidance document. That will be followed by public comments, workshops "and a final version of the strategy should go to the board sometime next year," he said.

Vandenheuvel recently told a local talk radio show that if California wants to regulate methane from its 5.5 million cows, what about its 40 million humans? Could they face restrictions next? He admits that was a joke, but he wouldn't be surprised to eventually see a milk or meat tax — similar to a soda tax — to pay for the environmental damage caused by methane.

California has long led other states — even other countries — in pioneering green energy, but some California dairymen are again threatening to shut down or move out of state because of ever restrictive regulations. "The animals may not be here, but they will be somewhere else," said Vandenheuvel. "All we will have is lost jobs."

US, state officials want to hear from dairy farmers

By KATHY McCORMACK - Associated Press - Sunday, October 16, 2016

<http://www.washingtontimes.com/>

CONCORD, N.H. (AP) - Amid a rash of dairy farm closures, federal agriculture officials are teaming with their New Hampshire counterparts to hear from farmers about the challenges they face as they contend with a long-running drought and low milk prices.

Nineteen of the state's 120 dairies have closed in recent months, or nearly twice the number that went out of business over the previous four years combined.

Lorraine Merrill, state agricultural commissioner, said federal and state officials want to hear from farmers and identify ideas for the next federal farm bill.

"We've got some really serious flaws in the current one, especially on the dairy side. The programs just have not worked," she said.

Some farmers are not expecting much from the forum, which will take place Monday from 10 a.m. to 11:30 a.m. at the New Hampshire Audubon Society. The forum will highlight U.S. Department of Agriculture resources and allow farmers and other stakeholders to discuss their circumstances.

"I'm not too optimistic with it coming up so close to the elections," said Stewart Yeaton, a dairy farmer in Epsom who questioned how helpful it would be. He said he hoped to get an answer about financial assistance for wells. "We've had three wells out of the five go completely dry."

An oversupply of milk in the United States has caused milk prices paid to farmers to fall below production costs for months. And, in New Hampshire, the drought has reduced the corn feed and hay that farmers grow for their animals. Farmers need money to transport these supplies from other states. And unlike other states in the region, New Hampshire hasn't provided supplemental aid to dairy farmers.

Meanwhile, U.S. senators from northern New England and elsewhere wrote last week to the Senate Appropriations Committee requesting "critical assistance" for dairy farmers for fiscal year 2017.

"Milk prices have dropped by more than 40 percent over the past two years, and the U.S. Department of Agriculture predicts low prices to continue for the near future," the letter said. "Dairy production costs continue to rise, and severe drought in some regions of the country has driven these costs up further."

The senators said to make matters worse, a federal farm program that was supposed to provide a safety net to farmers isn't working and must be improved, "but our dairy farmers cannot wait for several years until a new Farm Bill is enacted."

On the state level, officials have recommended that the Legislature approve up to \$3.6 million for drought assistance and that lawmakers include \$2 million in each year of the next biennium budget for the Milk Producers Emergency Relief Fund.

"It's a few bucks," said dairy farmer Tom Marston, of Pittsfield. "Anything will help."