



Dairy Pulse

31st Edition



Think Dairy



Suruchi Consultants
Delivering solutions with integrity

1st – 15th Feb, 2017

Dairy Pulse 31st Edition **(1st to 15th Feb, 2017)**

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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
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C-49, Sector-65, Noida U.P – 201307
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New admission will start in July, 2017 for the DDT Course. For more information visit IGNOU website www.ignou.ac.in

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

➔ *48th Dairy Entrepreneurship Development Program (DEDP) at Suruchi Consultants, C-49, Sec-65, Noida 23rd, 24th & 25th April, 2017 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 Mumbai with its third Regional Dairy Entrepreneurship Development Program (RDEDP) on 20th & 21st, Feb, 2017.

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

➔ Suruchi is launching 1st Second Level Dairy Entrepreneurship Development Program (2nd Level DEDP) 2017 one week intensive hand on for indigenous milk products. The dates will announce soon.

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

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

Dairy cooperatives hope new fund to help them cut cost, become more competitive

By AshishKulshrestha, ET Bureau | Updated: Feb 06, 2017, 01.53 PM IST

HYDERABAD: Dairy cooperatives can now hope to regain some of the market share they lost to domestic and global private players, thanks to budgetary support announced on Wednesday by finance minister ArunJaitley.

India is the world's largest producer of milk, accounting for nearly a fifth of global production.

Analysts and industry participants expect the allocation of Rs 8,000 crore over three years towards milk processing infrastructure, as announced in the Budget for 2017-18, to help cooperatives reduce costs. However, they said, it would also disturb the level playing field in the Indian dairy ecosystem with undue advantage to state-backed dairy cooperatives.

The Dairy Processing and Infrastructure Development Fund would come within the National Bank for Agriculture and Rural Development, with an initial corpus of Rs 2,000 crore, the Budget said.

According to a report by research firm IMARC, in 2015, cooperatives held a 45% share in the local industry, where private dairies dominated with the remaining 55%. Except for Amul and Mother Dairy, cooperates have been steadily losing their market share, even as private firms, both domestic and global, with deep pockets gained by capitalising on the gloomy condition of economically weak cooperatives that couldn't add fresh milk processing capacities or invest on value-added products.

K Nirmala, managing director of the Telangana Dairy Development Cooperative Federation that markets milk under the Vijaya brand, said creation of processing and chilling facilities would help bring more dairy farmers into the organised cooperative dairy fold.

At present, only about 30% of India's dairy sector is organised.

"The proposed fund should help maintain milk quality and also reduce the transportation costs as currently farmers in several regions have to travel long distances," said Nirmala.

Some analysts viewed that the proposed fund could help only state-backed cooperatives, and that too to cover up inefficiencies.

Kuldeep Sharma, chief thinking officer at dairy advisory firm Suruchi Consultants, said: "If it is only to support public sector and government cooperatives, then it would just be another subsidy to them to cover their cost inefficiencies and it will disturb the level playing field within the dairy ecosystem."

Farmer associations that ET contacted do not see much benefits from the proposed fund. “This move may not have any major impact on farmers’ income. We were looking at more support on the input side since animal feed accounts for large part of our input costs,” said NageswaraRao, joint secretary of the Progressive Farmers’ Dairy Association. “Though the government provides feed at subsidised rates, it is of inferior quality and we end up buying quality feed at market rates.”

http://economictimes.indiatimes.com/news/economy/agriculture/dairy-cooperatives-hope-new-fund-to-help-them-cut-cost-become-more-competitive/articleshow/56915022.cms?utm_source=email&utm_campaign=ampmobile&utm_medium=referral&fb_ref=Default&from=mdr

Green fodder project to breathe life into Kochi's dairy sector

By Express News Service | Published: 15th February 2017 03:21 AM |

KOCHI: One of the major constraints that affect dairy development in the state is a paucity of green fodder, especially during summer. The issue assumes significance in the wake of Kerala witnessing monsoon deficiency this year, prompting the authorities to declare the state ‘drought hit.’

Dairy farmers in the urban areas are worried about the steady increase in prices of cattle feed and non-availability of green fodder, caused mainly by shrinking of grasslands.

With the aim of bringing relief to farmers, the Dairy Development Department has chalked out an extensive project to promote green fodder cultivation in the state. Under the project, farmers will be offered a slew of incentives for cultivating green fodder. The initiative is expected to make the state self-sufficient in green fodder production, thereby reducing dependence on other states.

“Farmers who hold up to 20 cents of land will be provided grass blocks worth Rs 7,500/hectare, while farmers holding more than 20 cents will be offered Rs 2,000/hectare plus Rs 10,000 for setting up an irrigation system. Farmers who do not own animals can grow fodder grass as a cash crop. Seeds of short-term and perennial crops will be distributed free of cost,” said an officer in the Department.

“For mechanised fodder grass cultivation and Azolla cultivation, Rs 10,000 and Rs 600 will be provided, respectively. Women self-groups will get Rs 7,500 for cultivation and sale of grass. It has been decided to grant Rs 1 lakh for protected fodder grass cultivation, such as hydroponic,” he said.

“Studies show nutrient-rich feed, combined with green fodder, will increase milk production, even in summer. Around 96 percent of the cattle in Kerala are cross-breed and are sensitive to high temperature. Around 56 per cent of the cross-breed cattle has exotic blood, which makes life miserable for them during summer. Eating rich green fodder will help them maintain body temperature,” say experts.

Besides, the government has sanctioned a grant of Rs 70 and Rs 35 daily for dairy farmers in drought-hit areas to feed big and small animals, respectively.

<http://www.newindianexpress.com/cities/kochi/2017/feb/15/green-fodder-project-to-breathe-life-into-kochis-dairy-sector-1570693.html>

Evolving policy framework for a changing dairy industry

The incredible aspect about this growth of private dairies is that it has come about with limited support from government led initiatives, which have been largely designed and built to support cooperatives.

Feb 15, 2017, 01.30 PM IST

The Indian agriculture and dairy sector is the veritable life-line of the country's rural economy, and also a key pillar of our nutrition security. With our milk production accounting for 18.5% of the total global milk output, milk holds about 25 % of the total economic value of the total agri output in India. The dairy sector has evolved from being an agrarian way of life, to a profit-making, professionally-managed sector built on strong linkages across the value chain from the farmer to the consumer, brought about by the organization of this sector. This has empowered over 76 million dairy farmers by providing them with gainful employment, besides significantly contributing to the financial independence of women in India's villages – a significant socio-economic impact.

By 2020, our milk production is estimated to touch 190 million tonnes. However, the steadily rising demand for dairy proteins is creating a demand and supply mismatch. Even though the organized sector has been rapidly growing – it still accounts for only 20%. Out of which private dairy companies hold a share of 11% and cooperatives have 9%. Further, about 45% of organised milk procurement is today undertaken by private dairies. It's clear that the evolution of the private sector in dairy has been instrumental in building and developing this industry.

The incredible aspect about this growth of private dairies is that it has come about with limited support from government led initiatives, which have been largely designed and built to support cooperatives. The private dairy sector value chain, - from sourcing infrastructure to processing capacities (as well as complete sales, distribution and marketing effort) has been created on the strength of entrepreneurial initiative.

According to the latest publication of Dairy India, by 2020, procurement by private dairies is projected to reach 28.93 million tonnes (mt), ahead of the 23.67 mt of cooperatives and it is estimated that private corporate dairies will overtake cooperatives and handle larger milk volumes. The National Dairy Development Board's website even states the fact that post-operation flood the capacities created by private dairies in the last 15 years equals that set up by cooperatives over 30 years. This sustainably changing scenario needs to draw attention on the role of NDDDB which also needs to evolve to support this changing dairy eco-system.

The NDDDB National Dairy Plan (NDP), a Central scheme aimed at increasing the productivity of our milch animals to keep up with rising domestic milk demand, envisaged an investment of Rs 2242 crores till 2018-19. However, the NDP covers only cooperatives or producer companies, and not the private dairy sector.

During operation flood programme (1970-96) there were hardly any organised private dairies, but since 1992 when the dairy sector was de-licensed and private players allowed to establish operations the dairy players have gone head to head with the co-operatives. Amul in Gujarat, and Nandini in Karnataka constitute more than 50% of the total milk procurement of the cooperatives. This is perhaps a testament to the fact that other co-operatives have not been able to efficiently make progress in most other states, and the NDDDB stance of lending a hand to cooperatives may not result in higher impetus towards the dairy sector overall in the country as the procurement pattern is skewed towards only a few states.

The NDDDB should take a relook at its policy framework and especially, look at the under developed dairy states, where its support programmes should cover both the state cooperatives and a selected number of

private dairy companies which could be chosen based on certain parameters. To develop the dairy sector in especially under-developed dairy states, the role of the private dairy sector is crucial and a policy framework which helps them scale up their production and sourcing infrastructure as well as cold-chain distribution would be very important in the evolving dairy eco-system.

Ultimately, the consumer and the farmer have to be benefitted by any industry and agri-sector related policy of the government. The government and NDDB must evolve to embrace the good work being done by several private dairy companies which impacts both consumers and farmers positively. The new Dairy Infra Fund of Rs.8000crs announced by the government must also take cognisance of the requirements of the sector as a whole and not channelize all support only to cooperatives as this will not meet the end objective. If the aim is to have a “National Dairy Development”, then the private sector has to be seen in a more contemporary non-socialistic framework – just like there’s good socialism and bad socialism, there’s similarly bad capitalism and good conscious capitalism.

<http://retail.economictimes.indiatimes.com/re-ales/evolving-policy-framework-for-a-changing-dairy-industry/2175>

Adulterated milk floods Jammu;JMC ‘restrained’ from sampling milk supplied by Gujjars

on: February 15, 2017In: [Exclusive](#), [Jammu](#), [Kashmir](#), [Top J&K News](#), [Top Stories](#)

AARYAN SHARMA

JAMMU: Wake up Jammu! If you are giving your children a glass full of milk every morning thinking he/she is going to be benefitted. Think again. He/she may have been drinking adulterated glass of milk and the same may have been harming his/her health than providing him/her necessary nutrients.

Since majority of residents in Jammu get their daily supply of milk from ‘Gujjars’ the chances of adulteration going unchecked are more.

Ironically, Jammu Municipal Corporation (JMC) has been robbed of its authority to take samples of milk from these ‘Gujjars’ long ago.

At present in the absence of any checking of milk samples, poor quality/adulterated milk is being supplied in and around Jammu without facing any penalty by these milkmen.

According to rough estimates, 80 per cent of daily consumption is met by these ‘Gujjars’ from Samba, Kathua, R S Pura, Bisnah, Marh, Akhnoor while only 20 per cent supply is catered to by the local dairies and others involved in dairy business. Even most of the shops selling other milk products including cheese and curd get their daily supplies from these ‘Gujjars’.

Industry watchers claimed in the past when JMC authorities were responsible for checking the milk samples they used to conduct random checking and slapping penalties against defaulters. But for the past several months this has been stopped. It is learnt that palms of the concerned authorities were heavily greased by the section of these milk suppliers to monopolise their grip over the dairy product industry and since then they are minting huge sums of money after shutting the mouths of law enforcing agencies. According to official sources, even though there is a provision to submit samples in the local laboratory for checking the quality of samples seldom this is done by the consumers at their own end.

This allowed the greedy milkmen to play havoc with the health of the consumers. Official sources claimed some of these Gujjars have been accused of using synthetic material and some chemicals to increase the density of the milk.

Senior doctors claimed more and more children have been falling sick, developing allergies due to adulterated milk products and the same is playing havoc with health of the young children and even adults in the habit of daily consumption of milk products.

According to medical health practitioners, “indiscriminate usage of oxytocin plays havoc with the human organs. When oxytocin is injected in cows or buffalos, a small amount of this hormone gets released into the milk. The common cause of hormone imbalance in women and men is milk contaminated with oxytocin. This hormone can have side effect in men, women and growing children. These are; early breast development in girls, male breast (gynecomastia), hormonal imbalance in children, heart diseases including cardiac arrhythmia, increased or decreased blood pressure, premature ventricular contraction, impaired menstrual flow in girls and women, loss of vision, kidney ailments and memory loss. Adulterated milk contains Formalin (Formaldehyde). Formalin is disinfectant and preservative used for persevering dead bodies and biological specimens. To increase shelf life of milk, milkman or dairy farmer may add a few drops of this chemical. The use of this chemical may reduce the expenses of refrigeration and electricity.

The effects of adulterated milk with Formalin can increase the chances of cancer. Skin diseases and eye disease may occur due to formalin. It can also cause corrosion of intestines and may result in ulcers and inflammatory diseases of gastrointestinal tract. The continuous ingestion may result in kidney failure.

Hydrogen peroxide has similar use as formalin. It also increases shelf life of milk and prevents bacterial growth in the milk. The milk adulterated with hydrogen peroxide may increase heart beat and cardiac arrhythmia. It also irritates mucosa of gastrointestinal tract, which may result in stomach and intestinal diseases.

<https://news.statetimes.in/adulterated-milk-floods-jammujmc-restrained-sampling-milk-supplied-gujjars/>

All cities in Haryana to get integrated dairy complexes

Tue, 14 Feb 2017-04:05pm , PTI

Haryana Cabinet today decided to constitute a sub-committee of Council of Ministers to prepare a blue print of Integrated Dairy Complexes in all cities of the State.

The committee consists of Agriculture Minister Om Parkash Dhankhar, Urban Local Bodies Minister Kavita Jain and Minister of State for Cooperation Munish Kumar Grover.

The committee will submit its report within a month, an official spokesman said.

The Cabinet, which met under the chairmanship of Chief Minister Manohar Lal Khattar, also directed the Town and Planning Department to demarcate areas around the towns where dairy, fodder and vegetable market could be set up.

These units would be known as integrated dairying complex.

To implement the Transit Oriented Development (TOD) policy for areas adjacent to six metros in Haryana, a proposal of the Town and Country Department to amend the draft on the basis of suggestions received from public published on July 15, 2016 was also approved by the State Cabinet.

The amendment will be for cases such as an individual who applies for a licence in an institutional area in the TOD zone, would have to transfer to the government an equal area of land in a residential zone in the same development plan under Transferable Development Rights (TDR) policy, the spokesman said.

The government would utilize that land to set up institutions like colleges, hospitals, fire stations, power stations and police stations.

The amendment will help in effective implementation Policy for Innovative Financing of Mass Rapid Transit System (MRTS) projects, he said.

The amended policy will become applicable with immediate effect.

(This article has not been edited by DNA's editorial team and is auto-generated from an agency feed.)

<http://www.dnaindia.com/india/report-all-cities-in-haryana-to-get-integrated-dairy-complexes-2322524>

‘Aam Aadmi’ to bear the brunt yet again!;Prices of dairy products may go up, consumers’ coffers to go dry

on: February 14, 2017

JAMMU: The consumers’ coffers may go dry as the Jammu and Kashmir Government is all set to increase the prices of dairy products in the coming days, sources here said.

According to well placed sources, a section of community, supplying milk products across the State, is likely to be benefitted by the PDP-BJP Government’s move of hiking the rates of dairy products soon thus adding woes to the pocket of ‘aam admi’.

“Government is soon going to issue revised rate list of the milk products”, a leading businessman of the City, dealing with the sale/purchase of dairy products here said.

He said that 20 to 25 per cent of the rates will be increased, which will directly affect the pockets of the consumers, adding, “For the past four years, no rates were revised but instead of increasing the rates in gradual manner, big jump may affect the business.”

“The concerned authorities were many times approached to give due consideration in revising the rates but the process lingered on and ultimately, it is after a gap of four years, the government woke up from the slumber,” he said.

He however, rued the decision of the government to raise rates of milk products by 20 per cent to 25 per cent in one go, which will not only add burden to consumers’ pockets but simultaneously hamper the business.

He said that if the government goes ahead with the decision, milk products including milk, cheese (Paneer) and curd (Dahi) will be costly affair for the consumers.

“The milk (cow, buffalo), which at present is being sold @ Rs 35, Rs 37 per-litre depending on its quality, will see increase of Rs 9 to Rs 10 per-litre,” he added.

The seller said that the cheese, which is presently being sold @ Rs 240 to Rs 250 per kg will go upto Rs 300 per-kg, adding that Rs 10 per-kg will also be added to curd price in case the rates are revised with a hike. The seller said that the cheese, which is presently being sold @ Rs 240 to Rs 250 per kg will go upto Rs 300 per-kg, adding that Rs 10 per-kg will also be added to curd price in case the rates are revised with a hike.

Meanwhile, official sources said that the decision regarding increasing the rates of milk products was taken recently in a meeting convened by the Directorate of Food, Civil Supplies and Consumer Affairs (FCSCA).

They said that the existing rate of buffalo milk (with 5 per cent fat and 9 per cent Solid-Non-Fat (SNF) is likely to be increased from Rs 37 per litre to Rs 46 per litre and similarly cow milk (3.5 per cent fat and 8.5 per cent SNF) from Rs 35 to Rs 45 per litre.

“The price of all other milk-products including sweet-meets etc will cost 25 percent more than the existing rates,” they added.

“We have resented the proposed upward revision of the milk and other dairy products prices by an unauthorized body without any justification and assuring the consumers of the standard, quality of most essential commodity of daily consumption,” rued a shopkeeper, owning a sweets shop.

He further added that no pre-notification or anything in ‘black and white’ has been issued to the sellers and added, “the government should at least study and go through the rate lists issued by the neighbouring states so that the consumers as well as the traders, do not suffer due to the decision taken in a hurry only to appease a particular section.”

<https://news.statetimes.in/aam-aadmi-bear-brunt-yet-againprices-dairy-products-may-go-consumers-coffers-go-dry/>

FSSAI sets up panel to finalise laws on food fortification

PTI | Updated: Feb 12, 2017, 03.25 PM IST

NEW DELHI: Food regulator [FSSAI](#) has set up a scientific panel to frame final regulations on fortification of foods and prepare strategies to address malnutrition problem.

The Food Safety and Standards Authority of India (FSSAI) has already issued the draft guidelines on fortification for five food items -- salt, milk, wheat flour, rice and edible oil -- to boost production and consumption of fortified foods.

The draft rules were operationalised in October even as FSSAI sought comments from stakeholders before finalising the final regulations

Fortification means deliberately adding or increasing the content of essential micro nutrients in food items to improve quality.

Standards have been set for fortification of salt with iodine and iron; of vegetable oil and milk with vitamin

A and D; wheat flour and rice with iron, folic acid, zinc, vitamin B12, vitamin A and some other micro nutrients

"FSSAI has set up a new Scientific Panel on 'Food Fortification and Nutrition' to address issues related to fortification of food," the regulator said in a statement.

The panel has 11 experts and scientists -- Ambrish Mithal from Medanta; CS Pandav and R K Marwaha (Retd) from AIIMS; Anura Kurpad from St John's Medical College; Yogeshwar Shukla from [CSIR](#) - Indian Institute of Toxicology Research, HPS Sachdev from Sita Ram Bharatia Institute of Science and Research; KM Nair from NIN; P [Ramachandran](#) from Nutrition Foundation of India; [Sumit Arora](#) from NDRI; Sirimavo Nair from the MS University, Baroda, and Harsulkar from Bharati Vidyapeeth.

Members from Scientific Panels dealing with food fortifying vehicles such as wheat flour, refined flour, rice, milk, edible oil and salt will also be a part of this committee.

The Panel will identify critical nutritional gaps in the Indian diet in general as well as in specific target groups based on diet surveys and credible scientific evidence.

It will define strategies to address nutritional needs of the general population and vulnerable groups, besides reviewing the standards for all suitable food fortifying vehicles.

The panel will also address regulatory and related technological issues, review proposals from industry using modern risk assessment methods, and prescribe standard sampling and test methods for effective monitoring, surveillance and enforcement of the relevant regulations.

FSSAI had earlier brought out Draft Regulations for fortified food -- Food Safety and Standards (Fortification of Food) Regulations, 2016 which were operationalised in October, 2016.

"Based on the comments received on the draft Regulations, the Panel will finalise the Regulations," FSSAI said.

<http://timesofindia.indiatimes.com/business/india-business/fssai-sets-up-panel-to-finalise-laws-on-food-fortification/articleshow/57108997.cms>

Adulteration racket thrives in Hyderabad

The racketeers allegedly mixed hazardous chemicals and paints in spices. Paint stainers, sodium hydrosulphite, iron oxide, glucose and synthetic gum were used for preparing spices.

By [AsifYar Khan](#) | [M Srinivas](#) | Published: 12th Feb 2017 12:12 am Updated: 11th Feb 2017 10:53 pm



Hyderabad: Sale of adulterated food products and those which cheat customers on matters of quality and weight is going on unabated in the city's markets, if recent incidents in the city are any indication. The arrest of two persons on charges of selling adulterated milk powder at Madannapet on Saturday, apart from the arrest of two others on charges of selling adulterated ginger garlic paste in the city suburbs could just be the proverbial tip of the iceberg, officials say.

On Saturday, the Commissioner's Task Force (South) team along with the Madannapet police raided the house of one Saleem Pasha at Madannapet and seized 400 packets of milk powder. Saleem, according to the police, had purchased Dholpur Fresh milk powder from Bhole Baba Milk Food Industries. Saleem and his accomplice Mohammed Arif were arrested.

"He then opened the sachets and removed the original powder, before mixing it with sugar powder and repacking it to sell in the market," Additional DCP Task Force, N Koti Reddy said. Saleem had also got printed similar plastic sachets to fill the adulterated milk powder. The police seized machines used for weighing and packing the sachets, while the suspects along with the seized material were handed over to the Madannapet and Saidabad police stations.

According to officials, under the Food Safety and Standard Act (FSSA), anyone found selling adulterated food items will face rigorous imprisonment and a huge fine. Adulterators may be sentenced to even life imprisonment or a fine of up to Rs 10 lakh, depending on the severity of the crime. But apparently, these have not deterred racketeers.

Two persons, Damodar Reddy and Junaid Alam, were caught by the Malkajgiri Special Operations Team (SOT) personnel in January for selling adulterated ginger garlic paste made with rotten onions. They used to purchase rotten onions in bulk and make them into a paste using a grinder.

To get the flavour of ginger and garlic, the gang members would mix the paste with essence, said SOT Inspector G Naveen Kumar, adding as many 150 kgs of adulterated paste were seized.

Last year, the city police also raided a unit in HussainiAlam and seized 1,057 bags – 108 bags of duplicate pepper, 166 bags of poppy seeds, 125 bags of cumin seeds, (all duplicate), 20 bags of papaya seeds, 40 bags of 'rava', 127 bags of 'maida', 5 bags of stone powder, besides 96 bags of original pepper, 260 bags of poppy seeds and 120 bags of cumin seeds.

The racketeers allegedly mixed hazardous chemicals and paints in spices. Paint stainers, sodium hydrosulphite, iron oxide, glucose and synthetic gum were used for preparing spices.

P Radha Rani, Department of Resource Management and Consumer Sciences, College of Home Science, warns people to be cautious about food items. The most common adulterated products that racketeers sell in the market are milk, ghee, edible oil, pulses and spices.

On its part, the government has asked Horticulture Department to establish a food processing unit on the suburbs to supply unadulterated food products like ginger-garlic paste, chilli, turmeric powder and spices.

<http://telanganatoday.news/adulteration-racket-thrives-hyderabad>

Booze out, Bihar now land of milk & honey, state govt tells Supreme Court

[DhananjayMahapatra](#) | TNN | Updated: Feb 12, 2017, 08.42 AM IST



Bihar Chief Minister Nitish Kumar (TOI File Photo)

NEW DELHI: If the [Nitish Kumar](#) government is to be believed, prohibition has turned [Bihar](#) into the land of law-abiding people and industrious milk drinkers. Its 'Gross Domestic Happiness' has increased, which will translate into enhanced human resource potential, the state government has informed the [Supreme Court](#).

Since prohibition was imposed a year ago, abductions dipped by 61.76%, murder by 28%, dacoity by 23% and rape by 10%, while car and tractor sales jumped by 30%.

Sale of milk and milk products has registered an 11% upswing. The other items selling briskly are hosiery and ready-made garments (up by 44%), furniture (20%), sewing machines (19%), sports goods (18%), fast moving consumer goods (18%), cars (30%), tractors (29%), twowheelers (31.6%) and engine and motors (33.6%).

The JD(U)-RLD government, in its [affidavit](#) to the court, said, "According to annual health survey of 2011, about 9.5% of people of Bihar, including women, in the age bracket of 15 years and above used to consume alcohol.

Based on this estimate and taking into account the 2011 Census figures, at least 44 lakh people in the state were alcoholics prior to April 2016, when prohibition was enforced in the state."

The affidavit said this population of alcoholics was each spending Rs 1,000 on liquor every month on an average, which added up to Rs 440 crore.

Thus, nearly Rs 5,280 crore is now being saved a year. "The money which was otherwise spent in consumption of alcohol is now being utilised for augmenting family budget for food, clothing, education and other productive purposes," it said through advocate [Keshav Mohan](#).

But the state exchequer took a big hit. The state said it could suffer a excise duty loss of around Rs 5,000 crore because of prohibition.

"In order to overcome such revenue loss, the state government has enhanced value added tax (VAT) on certain items/commodities, which would mitigate some loss to the state exchequer.

As a result of prohibition, there is an increase in household savings which is translating into increased spending on consumer items. This, in turn, would increase tax collection of the state," the government said.

Apart from drawing an inseparable link between liquor and crime, the state said prohibition enforced since April, 2016 has reduced even riots by 17.52% compared to the same period in the previous year. Road accidents and casualties in such accidents reduced by 20%.

Having to deal with a large number of alcohol addicts, the state government set up de-addiction centres in 38 districts where free counselling was provided. "Since April 1, 2016, a total 8,763 persons have been treated at de-addiction centres," it said. This means, on an average each de-addiction centre treated 8 persons a month.

<http://timesofindia.indiatimes.com/india/booze-out-bihar-now-land-of-milk-honey-state-govt-tells-supreme-court/articleshow/57103564.cms>

To bring second Green Revolution, agri students must come to forefront

Saturday, 11 February, 2017, 08 : 00 AM [IST]

Our Bureau, New Delhi

Delivering the 55th convocation address of Indian Council of Agricultural Research (ICAR)-Indian Agricultural Research Institute (IARI) in New Delhi, Radha Mohan Singh, minister of agriculture and farmers' welfare, said that to bring the second Green Revolution in the country, students trained in agriculture must come to the forefront and devote their knowledge and skills to agriculture and farmers' welfare.

He added, "Due to the presence of Pusa Institute in Delhi, there has been continuous development of agriculture in the adjoining states like Punjab, Haryana and western Uttar Pradesh and due to this reason,

two more IARIs have been opened in Assam and Jharkhand, through which the holistic development of agriculture is taking place in the entire country.”

Singh said, “Due to adoption of crop varieties developed by Pusa Institute, meaningful and multiple changes have been observed. Earlier, we were dependent on other countries for food grains, but now we are helping other countries by providing food security.”

The agriculture minister applauded the agricultural scientists of the country, particularly the scientists of the institute, for this achievement.

Singh said that with the cultivation of wheat varieties developed by IARI in 10 million hectares, 50 million tonnes of wheat were being produced. Basmati rice contributes about Rs 22,000 crore to the agricultural export exchequer of about one lakh crore rupees. In this, the contribution of Basmati varieties developed by Pusa Institute is about 90 per cent.

During 2016, IARI has released eleven varieties of different field crops such as rice, wheat, mustard and pulses.

Pusa Double Zero Mustard 31, a canola-quality mustard, developed by the institute, is the first variety of high quality in the country having less than two per cent erucic acid and less than 30 parts per million (ppm) glucosinolates found in oil cake, which is conducive for human and animal health.

Singh raised the hope that a state-of-the-art automated phenomics facility established by IARI would be useful to study the environmental stress.

He said that this facility would be used in developing plants from which a higher yield could be secured with less use of water and fertilisers.

Singh said that ICAR-IARI, Pusa has developed an innovative, eco-friendly and cost-effective wastewater treatment technology through which waste water can be easily made pollution free and useful for irrigation purpose with less than one per cent energy and less than 50-60 per cent investment and operational cost.

The minister said, “This technology would be effective in checking the shortage of water and pollution of soil, ground water and food due to wastewater in future.”

He said that under the leadership of prime minister Narendra Modi, a number of agricultural and farmers’ welfare schemes had been stated to strengthen rural livelihood security, besides promotion of food production.

The Prime Minister Crop Insurance Scheme, the Prime Minister Agricultural Irrigation Scheme, the Farm Mechanisation Mission, National Agricultural Marketing, the Rural Storage Scheme and the Soil Health Card Scheme, are a few to mention.

Trilochan Mohapatra, secretary, ICAR, dignitaries, scientists, students and innovative farmers were present on the occasion.

<http://www.fnbnews.com/Agriculture/to-bring-second-green-revolution-agri-students-must-come-to-forefront-40166>

Foodtech 2017, Dairytech '17 to make debut with 9th Horti Expo in Pune

Saturday, 11 February, 2017, 08 : 00 AM [IST]

Anurag More, Mumbai

FoodTech Pune and DairyTech Pune will make their debuts at Hindustan Antibiotic Exhibition Ground, Pimpri, between February 24 and 26, 2017. The exhibitions will be held concurrently with International Horti Expo's ninth edition and Agrex India's third edition. The international event will cover the food processing and packaging machinery, food products and allied industries.

The aim of launching the two concurrent events is to promote the holistic growth of the Indian food and agriculture sector. About 15,000 trade visitors from all across India attended the last edition of International Horti Expo and the general feedback was that a show was needed for the food industry in Pune. Therefore, keeping in mind the demands of the industry, these shows were launched. The event is organised by the Media Today Group.

The events will focus on fresh produce, processed foods, food processing machinery, packaging, retailing, dairy and other allied sectors. They are the ideal platforms for national and international stakeholders to launch their products, enhance their network and explore opportunities that are waiting to be tapped.

M B Naqvi, managing director and chief coordinator, FoodTech Pune and DairyTech Pune, said, "Horti Expo 2017 along with Flora Expo have created a strong platform for high-value horticulture stakeholders. While farmers are able to learn and experience the latest offerings to produce the best exportable stuff, a missing link connecting them with the food sector was still required. Moreover, for the expansion of the food sector, a large number of investors would enter via the farming route. So FoodTech Pune is a natural extension of Horti Expo 2017."

"Greenhouse owners are mostly the progressive educated farmers with substantial investment capabilities. The same growers, with their existing projects, are in a much better position to start modern dairy farming. For that, they need latest inputs and systems for such automated dairies. Naturally, the DairyTech Pune gives such an avenue where farmers and investors can meet to explore diversification options," Naqvi added.

Highlights of the event

Naqvi said, "This year, modern greenhouse farming of flowers and exotic fresh produce is completing its silver jubilee year. Twenty-five years ago, the first greenhouse project came up in Maharashtra."

"The high-tech cultivation of processable fruits and vegetables gave rise to what is now a booming food processing sector. The industry doyens are converging on Pune on this occasion to participate in the silver jubilee celebrations and award function," he added.

Visitors expected

FoodTech, DairyTech and HortiExpo are very widely publicised expositions all over the world. Speaking about the number of visitors expected at the event, Naqvi said, "We expect a large number of prospective and existing professionals to participate."

"We, at Media Today, deliver our expositions with target people instead of just filling the venue. We will continue with the same strategy of getting targeted visitors numbering 25,000-30,000 from all over the globe," he added.

Exhibitors expected

As far as the number of exhibitors are concerned, Naqvi said, "We are looking forward to hosting 300-350 companies' products in the combined exposition. Exhibitors are from diverse fields like dairy technology, food processing & packaging, food production and preservation, high-value fresh produce cultivation and marketing, chemical-free food production systems and so on."

Conference and seminars

Naqvi adds, "There will be an international conference on commercial greenhouse cultivation, which is a primary source of exportable food produce in India."

DairyTech Pune 2017

DairyTech Pune 2017 is an international exhibition on the dairy processing and packaging machinery, dairy product and allied industries.

Holistic growth

Since agriculture and dairy sector share a relationship because of the mutually-linked inputs and outputs, it is important to promote the two in tandem to move towards holistic growth. It is important to introduce efficient feeding methods and feeds, encourage commercialisation and mechanisation of dairy farms, develop networks to promote processed food and beverages based on milk, have well-managed cold chain facilities to minimise wastage and organise the sector.

In order to promote these and ensure the all-round development of the Indian dairy industry, dairy companies, investors, packaging and processing machinery manufacturers, cold-chain developers, feeds suppliers, livestock healthcare companies to have been invited to join the organisers at DairyTech Pune 2017, the best platform to become a part of the emerging Indian dairy industry and promote its further commercialisation.

Horti Expo 2017

India's growing horticulture sector has entered a revolutionary phase. On the one hand, small farmers are taking bigger risks and experimenting with diverse cash crops, and on the other, large corporate houses have taken to horticulture as a profitable business opportunity by bringing in investments and latest technologies.

Corporate farming, contract farming and food retail boom have become the present-day buzzwords, and the entire horticulture landscape is set to witness a big change. For the past many years, Media Today Group has worked to promote the holistic development of agriculture in India.

Naqvi said, "Complementing the emergence of horticulture as an important sector in India, we are pleased to announce that the ninth International Horti Expo 2017 will be co-located with the 12th International Flora Expo 2017, the 11th International Landscape & Gardening Expo 2017 and the third Agrex India 2017."

Initiatives by Government of India

This expo series has been supported by the Ministry of Agriculture and its departments, Mission for Integrated Development of Horticulture (MIDH), National Horticulture Board (NHB) and National Centre for Cold chain Development (NCCD), National Mission for Micro Irrigation. Ministry of Food Processing Industries (MoFPI), Agricultural & Processed Food Products Export Development Authority (APEDA), Food Processing & Packaging Machinery Industry Association, Irrigation Association of India, National Medicinal Plant Board, Food Processing and Packaging Machinery Industry Association (India), and Indian Flowers and

Ornamental Plants Welfare Association.

Under Mission for Integrated Development of Horticulture (MIDH) schemes, state horticulture departments and the National Horticulture Board have been supporting the farmers, and encouraging them to adopt modern technologies.

This will increase their productivity and create sustainable livelihood opportunities for them. These departments are also encouraging the farmers to diversify from field crops and take advantage of government schemes, and to take up precision farming of commercial crops.

The ninth International Horti Expo 2017 will be an eye-opener for the farmers, industry people and other stakeholders of every segment of agriculture and horticulture who want to expand and diversify their activities.

Agrex India 2017

Agrex India 2017, the mega exhibition concurrently with the ninth International Horti Expo 2017, 12th International Flora Expo 2017 and 11th Landscape & Gardening Expo 2017, will be an eye-opener for the growers, wholesalers, importers, exporters and all other stakeholders of every segment of agriculture and farm machinery, equipment and allied sectors who want to expand and diversify their business and activities.

Agriculture, with its allied sectors, is unquestionably the largest livelihood provider in India, more so in the vast rural areas. It also contributes a significant figure to the gross domestic product (GDP).

Sustainable agriculture, in terms of food security, rural employment, and environmentally sustainable technologies such as soil conservation, sustainable natural resource management and biodiversity protection, are essential for holistic rural development. Indian agriculture and allied activities have witnessed a green revolution, a white revolution, a yellow revolution and a blue revolution.

Currently, around 47 per cent of India's population depends on agriculture for a livelihood. And for most of the 21st century, India will remain an agricultural society. One cannot underplay the role of agricultural growth in improving rural incomes and securing India's food and nutritional needs.

Our population is expected to be 1.4 billion by 2020. The increasing population, coupled with growing incomes, will generate increased demand for food grains and non-food grain crops. Therefore, Indian agriculture has to achieve a higher growth rate targeted at four per cent per annum on a sustainable basis.

Why Pune?

Maharashtra is a major producer of food crops as well as cash crops. Main crops include rice, jowar, bajra, wheat, pulses, vegetables, and fruits. The principal cash crops cultivated in the state are sugarcane, turmeric and several oil seeds, including groundnut, sunflower and soybean.

The state has huge areas under fruit cultivation. The fruits which have added to the treasury of the state are the Nagpur oranges, oranges of Bathplug, the Alphonso mangoes and the grapes of Nashik. The total irrigated area which has been used for crop cultivation is over 33, 500sq km.

Maharashtra is an extremely progressive state in terms of adapting modern technologies. Neighbouring states like Gujarat, Andhra Pradesh, Telangana, and Karnataka are also major crop producers of India. Substantial export of perishable products takes place through these states. Pune, our venue, enjoys a

locational advantage of being close to Mumbai, where India's biggest perishable cargo complex exists, enabling quick export of these products.

Indian food industry

India is the world's second largest producer of food next to China, but accounts for less than 1.5 per cent of International food trade. The Indian food sector is poised for a rapid growth and has the potential to become a reliable outsourcing partner in the food industry, given its strength in the primary food sector.

The Indian food brands are now increasingly finding prime shelf space in retail chains across the United States and Europe. Prominent among the areas waiting to be tapped are canning, packaging, refrigeration for dairy, poultry, fisheries, meat, ready-to-eat products, cereals and grains, soft drinks consumer product groups like confectionery, chocolates, cocoa products, soya-based products, mineral water, high-protein foods and nutraceuticals, apart from health food and health food supplements, a rapidly-rising segment of the food processing industry.

The Ministry of Agriculture is aiming to double the production of all food crops through National Food Security Mission (NFSM), National Horticulture Mission (NHM), Horticulture Mission for North-East and Himalayan States (HMNEHS) and National Horticulture Board (NHB) and disseminating latest and modern practices of production and post-harvest care.

On the export front, APEDA is targeting agricultural and processed food exports in the range of Rs 4,000-5,000 crore (\$15 billion) in the coming years. The need of the hour in India is increased productivity of grains and building of an effective supply chain to ensure that what is produced in the farm reaches the consumer in good shape.

The greater use of machinery has, therefore, become necessary in India, where plenty of produce is available for value addition and food processing, but there are technical constraints in enhancing production and productivity because of inadequate exposure to high technology and inputs, coupled with advanced production practices, preservation, logistics and marketing.

As a result, India is emerging as one of the hottest destinations, not only for food processing and packaging machinery and equipment imports from European and South-east Asian countries, but also for agro-food products from international suppliers.

Naqvi said, "The food industry, which is currently valued at \$39.71 billion, is expected to grow at a compounded annual growth rate (CAGR) of 11 per cent to US\$65.4 billion by 2018. Food and grocery account for around 31 per cent of India's consumption basket."

He further mentioned, "Accounting for about 32 per cent of the country's total food market, the government of India has been instrumental in the growth and development of the food processing industry."

"The government, through MoFPI, has approved proposals for joint ventures (JV), foreign collaborations, industrial licenses and 100 per cent export-oriented units," he added.

"The Indian food and grocery market is the world's sixth largest, with retail contributing 70 per cent of the sales. Food has also been one of the largest segments in India's retail sector, which was valued at \$490 billion in 2013. The Indian food retail market is expected to reach Rs 61 lakh crore (\$894.98 billion) by 2020," Naqvi said.

Challenges for food and beverage industry

Speaking about the challenges faced by the food and beverage industry, Naqvi stated, "I believe access to the right information at the right place is badly needed. Foodtech Pune does just that."

"Putting prospective investors in touch with the right people. One can walk in to FoodTech with a dream to start a food business and go back with firm contacts in hand that will make it happen."

<http://www.fnbnews.com/Dairy-Products/foodtech-2017-dairytech-17-to-make-debut-with-9th-horti-expo-in-pune-40168>

Experts talk convergence of beekeeping, dairying

TNN | Feb 11, 2017, 09.35 AM IST



NDDB chairman DilipRath speaking at a national seminar

VADODARA/ANAND: Can dairy federations which have experience of marketing milk products provide market linkage for bee-keepers? Yes, according to chairman of the National Dairy Development Board(NDDB) DilipRath.

Speaking at a national seminar on the scientific benefits of bee-keeping organised by NDDB and National Bee Board (NBB), Rath said dairy federations in the country can provide market linkage for bee-keepers to sell their products.

The seminar was organised on Friday at the DrKurien auditorium at NDDB campus in milk city Anand.

Rath said engaging milk producers in multiple streams of income through different non-farm activities aimed at their livelihood diversification is important for building their economic resilience and well-being. Government of India intends to promote beekeeping in the country as a part of their initiative of doubling the farmer's income.

Rath said that the strength of the dairy cooperative's network can be leveraged for planning suitable interventions in bee-keeping for boosting honey production in the country and providing additional income to small scale dairy farmers.

NDDB's executive director SangramChaudhary said around 15 countries together contribute 90 percent of global honey production. The global demand for honey increased sharply at an average of 19,000 tonnes

per year since 2010, primarily led by United States. "In India, as per 2016-17 estimates, about 30 lakh bee colonies will produce 94.5 thousand metric tonnes of honey," he said.

NBB's executive director Dr B L Saraswat suggested to converge the activities of beekeeping and dairying given the extensive coverage that cooperatives enjoy in rural India. Chaudhary facilitated a brainstorming session on possible organisation structure for bee-keeping within the cooperative framework.

<http://timesofindia.indiatimes.com/city/vadodara/experts-talk-convergence-of-beekeeping-dairying/articleshow/57089036.cms>

FSSAI drafting organic food norms

By ArnabDutta , Business Standard, New Delhi | In Others | February 10, 2017

Size of organic food market is around Rs 3,350 cr, industry estimates suggest its growing 30% a year.

The Food Safety and Standards Authority of India (FSSAI) is drawing up guidelines to regulate organic food.

The regulator will put up draft guidelines for organic packaged food and commodities in the public domain for suggestions next month.

The size of the organic food (grains and pulses) market in the country is around Rs 3,350 crore and industry estimates suggest the market is growing 30 per cent a year.

Organic food exporters are now required to obtain approval from the Agricultural and Processed Food Products Export Development Authority. There are no guidelines for domestic players.

"The initial draft, prepared after consultations with stakeholders, is ready," said Pawan Kumar Agarwal, chief executive officer, FSSAI.

The draft will propose setting up of a committee to suggest changes in the certification method being followed now.

The FSSAI is also planning to ensure more disclosures about food. "Contents and calorie counts are now mentioned on packets. We are trying to figure out how more details can be incorporated in bar codes printed on packs," Agarwal said. "We are also consulting with the Indian Dietetics Association and the Nutrition Society of India," he added.

The regulator is also trying to rope in restaurants to offer healthier food choices to patrons. Restaurants may be required to list ingredients used and calorie counts. "It is voluntary now, but is increasingly becoming a global practice," said Agarwal. The Federation of Hotel and Restaurant Associations of India is working with the FSSAI on this initiative.

The FSSAI is sending a team to train staff at 20 temples in Tamil Nadu that offer food and drinks to devotees. The regulator will pursue such training programmes across the country.

http://www.afags.com/news/story/49848_FSSAI-drafting-organic-food-norms

Dairy sector can pin hopes on fortification of foods: NDDB

By [Indiaretailing Bureau](#)

February 7, 2017\

[Fortification of foods](#), which can address nutritional value of millions, provides a huge opportunity to the organised dairy sector to increase their market share, Chairman at [National Dairy Development Board](#) (NDDB) [DilipRath](#) said on Tuesday, according to a PTI report.

Milk is India's single largest agricultural commodity in value terms and is more than the combined value of paddy and wheat

The organised dairy sector is the only source for milk powder and condensed milk due to the requirement for specialized equipment.

“High nutritional deficiency disorders can be prevented with fortification of foods with Vitamin A and D, and it represents an opportunity for the organised sector to grow its market share,” a company release quoted him saying at Anand in Gujarat.

Focused and continuous research and development, keeping in mind the fast-changing consumer preferences, will also help the organised sector in increasing its market share, he said.

Similarly, he said, development of longer shelf life dairy products, specialized dairy based nutraceuticals and wellness products, probiotics catering to different classes of consumers and niche markets needs can be undertaken by the dairy industry, especially cooperatives, to increase realization.

Rath said milk is India’s single largest agricultural commodity in value terms and is more than the combined value of paddy and wheat.

As per reports, the value of the Indian market for milk and milk products is expected to grow at 15 per cent annually. Of this, the contribution of milk products like cheese, paneer, fermented milk products, butter and ghee would be significant, representing both an opportunity and challenge to the dairy industry, he added.

Dairy cooperative network should adopt renewable energy, he said. “These renewable energy initiatives include use of concentrated solar thermal for pre-heating of water and solar powered milk collection systems.”

<http://www.indiaretailing.com/2017/02/07/food/food-grocery/dairy-sector-can-pin-hopes-on-fortification-of-foods-nddb/>

Life-Time Award: Sodhi thanks 3.6 million farmers

Posted in [Dairy](#), [Featured](#) on February 06, 2017 by [Ajay Jha](#)



R S Sodhi Managing Director of the GCMMF which owns famed dairy brand Amul has been conferred the “Life-time Achievement Award” at National Seminar, SMC College of Dairy Science in Anand, Gujarat.

The award was given to him for his contribution to dairy industry in the country.

Expressing his thanks, Sodhi said it is the trust of 3.6 million farmers that has taken Amul to the present heights. He also acknowledged the team behind him which works tirelessly both in terms of earning more for farmers and offering quality product to consumers.

In his remarks, MD also acknowledged the role played by legendary figures such as Dr. Kurien and Tribhuvan Das Patel.

“I also dedicate this award to my parents and family members who have relentlessly stood by him”, said an emotional Sodhi.

The Faculty of Dairy Science, Anand, is a pioneering national center for dairy technology education established in 1960. The faculty represented by SMC College of Dairy Science has been recognized as “Center of Excellence” which produces qualified dairy professionals.

Sodhi had been instrumental in almost doubling farmers’ income in last six years. Credited with uncanny marketing skills, he saw in his last term Amul double its business from Rs 10000 crore to Rs 20,733 crore. The Board felt compelled to retain him till the co-operative giant achieves its avowed target of Rs 50,000 crore turn over by 2020.

Sodhi himself has on a number of occasions said he aims to achieve this target. He has planned rapid



expansion across the entire value chain. With increased milk procurement, Amul’s processing capacities across all member unions have expanded. Amul has also ventured into the hitherto uncharted areas.

Sodhi has been the Managing Director at Gujarat Cooperative Milk Marketing Federation since January 4, 2011 and earlier served as its Chief General Manager. Sodhi served as In charge Managing Director of

Gujarat Cooperative Milk Marketing Federation from June 2010 to January 4, 2011. He has been working with Amul for the last 35 years.

He has done his MBA from the Institute of Rural Management Anand (IRMA) and started his career as Senior Manager Sales in Amul and by sheer hard labor rose to prominence in the cooperative behemoth.

<http://www.indiancooperative.com/dairy/life-time-award-sodhi-thanks-3-6-million-farmers/>

Parag Milk Foods launches new whey protein product in India

Posted By: [News Desk](#) on: February 06, 2017 In: [Dairy](#), [Food](#), [Health](#), [Industries](#), [Innovation](#), [New products](#)

Indian dairy company Parag Milk Foods has announced the launch of a new 'absolute whey protein'.

The product, under the brand name Avataar, will be available in a double chocolate flavour in two different sizes: 2lb and 5lb.

It will only be available to consumers in the Indian market, and is 100% vegetarian.

The company announced the release in a statement at the end of last week.

Parag Milk Foods recorded pre-tax profit of INR 1.4 billion (\$20.8 million) in the year to March 2016 – up almost 40% on the year before – with gross sales of more than INR 16.2 billion (\$241 million).



Parag Milk Foods already supports the protein trend with Topp Up protein-enriched flavoured milks.

The company produces a range of both traditional dairy products and local specialities, including ghee, milk, paneer, dahi, curd, butter, dairy whitener and gulabjamun mix under its Gowardhan brand alone.

It also makes the Topp Up brand of [flavoured milk with a higher protein content, which the company launched last year.](#)

Speaking at the time of Topp Up's launch, Parag Milk Foods chairman Devendra Shah said: "We constantly focus on research and development to distinguish ourselves from our competitors to enable us to introduce new products based on consumer preferences and demand. We intend to increase the share of our value-added product portfolio by focusing on health and nutrition to cater to evolving consumer trends.

"We believe that we can increase our margins by focussing on increasing sales of our value-added products and that such initiatives will assist us in further diversifying our business."

The latest move in that strategy is to launch the new Avataar line, which taps into the increasingly mainstream appeal of whey protein products.

<http://www.foodbev.com/news/parag-milk-foods-launches-new-whey-protein-product-in-india/>

Keventers' comeback story: From dairy to mega milkshake empire

By [CharuLamba](#)

-February 6, 2017

[Keventers](#) – a legacy brand known for its milkshakes – dates back to 1924 when Swedish dairy technologist, Edward [Keventers](#), took over the Aligarh dairy, converted it into an eponymous dairy factory in India and turned it into a profitable business.



To expand the brand further, Keventers will be spending Rs 10 crore in 2017 and scoping out international markets including Mauritius and Singapore

He eventually went on to establish several units in different parts of the country, including Calcutta, Darjeeling, and Delhi. In 1925, he established a dairy in Delhi's Chanakyapuri area. When Edward Keventers passed away in 1946, the dairy went to his nephew, Werner Keventers. In 1960, after the death of Werner, the dairy plant was acquired by the Dalmia Group.

In 2015, [AgastyaDalmia](#) (Dalmia's grandson) and his partners [AmanArora](#) and hospitality consultant [SohrabSitaram](#), decided to revamp and reintroduce the brand, giving it a new look and feel. They opened their first outlet in South Delhi and that marked the emergence of the new Keventers era.

According to CEO & Director, Keventers, [SohrabSitaram](#), "We saw the brand had tremendous potential in the sense that there was no competition when it came to milkshakes. The business model itself was extremely scalable and could reach 1,000 outlets in all easily and this really excited us. We did an initial test run and saw that it was loved by everyone. A major reason behind the revamp was that Keventers held an extremely iconic and nostalgic value."

Keventers, up till then, was a brand known and remembered by Gen-X. The challenge was to establish a brand presence and recall value among the Gen-Y. Due to a lot of Western influences, whether Gen-Y would appreciate the iconic value of Keventers or not was a concern.

The other challenge was getting a hold of the traditional recipe Keventers had. It was a challenge as a lot of the original recipe created had passed away and tracking it down was a task in itself. However, the brand managed to find them ultimately.

Today the brand clocks in an average sale of Rs 1,20,000 per day and targeting to launch 8 to 10 franchises per month.

Business Model

Keventers has 77 outlets in total out of which 6 are company-owned and rest are franchisees. The brand had adopted franchise model as the mode to expand the brand presence across the country and simultaneously create a niche category vis-à-vis milkshakes.



“The brand has also worked to create differentiations on branding, bottling and packaging in keeping with international standards, while keeping attractive pricing offering consumers a great milkshake in their iconic glass bottles,” said Sitaram.

All new outlets by Keventers will be under a master franchise model wherein they have outsourced selling rights to one major market player and given them permission to open up outlets across that specific city.

“We have also sold master franchisees pan India and countries such as Kenya, United States and Nepal. In the coming few months Keventers will see more countries signing up,” revealed Sitaram.

He further added, “We operate a premium Keventers model which costs between Rs 16-30 lakh depending on the size. With a slew of marketing and retail strategies, we are set to establish itself as the favourite milkshake brand of India. Our vision being if anyone thinks of a milkshake in any corner of the world, it has to be Keventers.”

Unique Selling Proposition

The brand has a high nostalgic value and recall value. The hero of the brand is old school classic Keventers bottles. It evolved into being used by the people to do fun things and became a collector's item in itself. However, the core focus of the brand – milkshake – remained intact.



Sitaram said, “The milk bottle underwent a radical change. The old DMS bottle was made sleeker with cursive flourish and font of the logo along with the term “Since 1925” printed on it and the tagline ‘The Original Milkshake’ appears at the bottom. Nostalgia, old-school and heritage were the values the brand focused on to build a high recall value in the market, and thus the product design was an important aspect of the marketing strategy.”

On Competition

The company that had the revenue of Rs 4 crore last fiscal year and is expecting to clock Rs 28 crore this fiscal is keeping a vigilant eye on the competition like Amul, Verka and Coca-Cola and taking counter measures.

“We’re a strong Indian brand that has been the best in the business since the very beginning. Also, Keventers positioning is slightly more premium than these brand,” revealed Sitaram.

Keventers has a wide target audience that includes all generations and it targets all parts of the country whether it is Tier I, II or III.

As Keventers has a wide target audience, the pricing ranges from Rs 99 – Rs 200.

Future Plans



Keventers had opened 77 outlets last fiscal year and expects to open a total of 300 outlets by February 2018.

“We are growing exponentially as a brand and we will be opening new outlets across India and several other countries. Majority of the outstation operations will follow the route of franchising. This is mainly to facilitate and take advantage of the local knowledge, business trends, marketing and efficiency in consultation with our local partner who has taken the master franchisee,” revealed Sitaram.

He further added, “The next step in retail segment is to establish our foothold in the international market. We have already opened an outlet in Nepal and finalized a few stores in Kenya, Rwanda, Uganda and Tanzania in the African market. Furthermore, we want to get into the distributor ship market via our milk – cow’s milk to be specific followed by the flavoured milkshake business where the milkshakes will also be sold off retail outlets and will have a shelf life of 3 months.”

The brand is also exploring each and every nook and corner of India on national front and internationally Kenya – Nairobi, California state USA, Kathmandu – Nepal, Dubai and Abu Dhabi. It is also in talks to open outlets in Maldives, Sri Lanka, Sweden and Scandinavian region along with Singapore.

To expand the brand further, Keventers will be spending Rs 10 crore this year which the company will be securing all through internal accruals.

<http://www.indiaretailing.com/2017/02/06/food/food-service/keventers-comeback-story-from-a-dairy-to-a-mega-milkshake-empire/>

Fund of Rs 8,000 crore earmarked for dairy processing gets sector's nod

Monday, 06 February, 2017, 08 : 00 AM [IST]

Pushkar Oak, Mumbai

The Indian dairy industry has lauded the government's decision to earmark a corpus of Rs 8,000 crore for a Dairy Processing and Infrastructure Development Fund [which is to be set up in the National Bank of Agriculture and Rural Development (NABARD)] in the Union Budget 2017-18, calling it a huge step towards dairy development through benefiting farmers.

The corpus would be set up over three years. Initially, the fund will start with a corpus of Rs 2,000 crore.

The Gujarat Cooperative Milk Marketing Federation (GCMMF), which manages Amul, also hailed the move. R S Sodhi, the federation's managing director, said, "This is a huge step undertaken for the betterment of the dairy industry."

"There is a huge scope for development in dairy processing. Also, it can help cooperatives to develop quality milk through an advance system which will enable dairy players to procure high-quality milk from all over the country," he added.

"Another major area which can be addressed is milk processing. The capacity of milk processing overall can be improved," Sodhi stated.

"During Operation Flood, a host of dairy processing machinery was set up. This is currently obsolete and old, and needs to be replaced with the new advanced system of dairy processing. Several cooperatives set up then downed their shutters. These need rejuvenation, which can happen if such an inflow is continuous," he added.

Speaking on the development of allied infrastructure, Sodhi said, "If cold chain, which is the need of the hour, is promoted, it can support the development of the cooperatives. Development of the cold chain has to be initiated in tandem with the development of the dairy processing."

B Bhandari, chief marketing officer, Warana Dairy (Shree WaranaSahakariDudhUtpadanPrakrivaSangh Limited), said, "The move has set the target to develop dairy sector, but we need to see how and in what manner this fund will reach the cooperatives, as they are the ones who require more allocation for development."

"The allocation also has to be further disbursed for setting up cold chains which will enable large quantities of storage of milk at the farm level. The major task is to collect milk from the procuring centres as these procuring centres at the farms lack appropriate facilities for ensuring the right temperature which needs for the storage," he added.

Commenting on the micro-, small and medium enterprises (MSME) sector, Bhandari said, "The allocation of the Mudra loan could benefit the MSME sector, as the budget allocation is doubled to Rs 2.44 crore. This move will allow many petty businesses to foster with high-tech machinery for ensuring quality."

"If you consider the export market, MSMEs constitute a large share of value-added dairy products like

casein and skimmed milk powder. This allocation would definitely involve more MSMEs in the processing,” he added.

In his Budget speech, finance minister Arun Jaitley said, “Dairy is an important source of additional income for the farmers. The availability of milk processing facilities and other infrastructure will benefit the farmers through value addition.”

<http://www.fnbnews.com/Dairy-Products/fund-of-rs-8000-crore-earmarked-for-dairy-processing-gets-sectors-nod-40140>

Packaging firms investing in new products to meet dairy sector demand

By AshishKulshrestha, ET Bureau | Updated: Feb 07, 2017, 08.10 PM IST

HYDERABAD: Indian packaging firms that are catering to the dairy sector are stepping up investment towards meeting the novel packaging requirements for value-added products to help increase shelf life and retain quality.

This increasing investments are focussed mostly on maintaining the sterility of value-added products, apart from maintaining their taste and nutrition through aseptic and UHT (ultrahigh temperature) packaging, given the tropical conditions in the subcontinent.

Packaging firms, which offer some innovative solutions to help detect adulteration in dairy products, see nearly a fifth of growth in the business coming from value-added products and are now working on introducing near-field communication (NFC) tags.

Proliferation of ecommerce, coupled with revolution in retail industry in India, is also “pushing the growth of the packaging sector”, said a joint report by Tata Strategic Management Group (TSMG) and the Federation of Indian Chambers of Commerce and Industry (Ficci).

Tropical conditions and inadequate refrigeration facilities in the subcontinent are also influencing the packaging firms to come up with innovative solutions to improve the shelf life of milk and value-added dairy products, said Prabhat Milk’s managing director, Vivek Nirmal.

Some of the latest investments in India’s dairy packaging field to help do away with refrigeration and preservatives include Schreiber Dynamix’s Rs 100 crore aseptic packaging plant in collaboration with Tetra Pack and Uflex’s Rs 580 crore aseptic plant. While the Mahindra group introduced innovative poly pack for its Saboro brand of milk that turns blue on adulteration, Uflex BSE 0.09 % launched a low-cost UHT poly pack to increase the shelf life of liquid milk to almost a month 30 days from two-three days now.

“We are seeing high growth in both aseptic and other plastic packaging materials to the extent of 8% and 20%, respectively, apart from good growth in packaging machines coming from the dairy sector,” said packaging material manufacturer Uflex’s chief executive, Ashwini Sharma.

The demand for packaging solutions by the sector is increasing at around 20%, said Rabobank senior analyst Shiva Mudgil, “driven by the increasing awareness among consumers on product safety and

growing demand for value-added products.”

VivekNirmal of Prabhat Milk said expensive innovative solutions like NFC tags would find adoption by the dairy sector once value-added products attain high volumes to make it viable.

The dairy industry currently accounts for 8% of the total packaging industry, but stands second in consumption of high-end packaging materials after juices, followed by alcohol. According to the Tata-Ficci report, the Indian packaging industry is currently growing at a rate of 18% a year to reach \$72.6 billion by fiscal 2020 from \$32 billion in fiscal 2015.

<http://economictimes.indiatimes.com/industry/cons-products/food/packaging-firms-investing-in-new-products-to-meet-dairy-sector-demand/articleshow/57023710.cms>

Drink camel milk!

) *Camel milk is a superfood and you can consume it with a good conscience*

- MANEKA SANJAY GANDHI

Feb 5, 2017- I never thought the day would come when I would recommend drinking milk. But it has and I am recommending people to drink camel milk. Recently the Food Safety & Standards Authority of India (FSSAI) put camel milk on its list of animal products that can be marketed for human consumption. This decision has come as a result of sustained lobbying by Sahjeevan, the NGO that is working to save camels and pastoral breeders. However, since FSSAI is, after all, ruled by government bureaucracy, they cannot do anything without making major mistakes. So some genius (read idiot) in the FSSAI has written that standard camel milk has to have 3.0 percent fat. This is unrealistic, as camels in India are open grazed and their milk has 1.5 to 2.5 percent fat. The FSSAI has been made aware of this discrepancy and has agreed to revise the standards, after a study by a credible agency has sampled fat in Indian camel milk.

<http://kathmandupost.ekantipur.com/news/2017-02-05/drink-camel-milk.html>

Dairy will be a key player in the rural income growth story

— By [RN Bhaskar](#) | Feb 04, 2017 07:00 am

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The recently announced Budget 2017 has brought agriculture and dairy farming into the limelight once again. In India, dairy farming is associated with two names – AMUL (promoted by the Gujarat Milk Marketing Federation or GMMF) and NDDB (National Dairy Development Board), the apex body for the promotion of dairy farming and milk cooperatives in India.

On the backdrop of the Budget 2017-18, the chairman of NDDB, **DilipRath**, elaborates NDDB's plan in the sector. Born in 1954, Rath did his Masters in Economics from the Jawaharlal Nehru University (JNU). Later, he went on to do M.Sc. in Economics from the London School of Economics.

He joined the Indian Administrative Service (IAS) in 1979. During his career, he was Joint Secretary in the Central Government's department of animal husbandry, dairying and fisheries. He then became chairman of the Delhi Milk Scheme's Management Committee.

<http://www.freepressjournal.in/business/dairy-will-be-a-key-player-in-the-rural-income-growth-story/1013018>

Agriculture sector banks on Budget boost

TusharPawar | TNN | Updated: Feb 4, 2017, 02.34 PM IST



Representative image

NASHIK: The agriculture credit target of Rs 10 lakh crore in the Union budget for the financial year 2017-18 will provide boost to the agricultural sector in Nashik, feel experts.

The government is committed to double farmers' income in 5 years by 2022 and for this, it has increased agricultural credit target by 11 per cent. Moreover, the government has also announced two dedicated funds for dairy development and micro irrigation with total provisions amounting to Rs 13,000 crore.

Speaking to TOI, NanasahebPatil, director of the National Agricultural Co-operative Marketing Federation of India Ltd (NAFED), said, "The provision of Rs 10 lakh crore agricultural loan for farmers will definitely help boost the agricultural sector. The district will be most benefitted due to the provision of agricultural credits. Farmers here are engaged in horticulture and polyhouse farming. The grapes, onion, pomegranates, tomatoes and vegetables are the major crops of the district. The grapes and onions produced here are sent across the globe. Moreover, Nashik district supply vegetables mostly to Mumbai and Gujarat."

He added, "The district credit plan under the Nabard is highest in the state. Hence, Nashik will definitely be most benefited from the Union budget. Presently, inadequate finance, electricity and marketing are the major hurdle. But the hurdle of finance is now cleared due to substantial provision for agricultural credit in the union budget. Provision of Rs 8,000 crore for dairy development will also help farmers increase their additional income."

ManikPatil, Nashik divisional president of Maharashtra RajyaDrakshaBagayatdarSangh, said, "Increasing provision for agricultural credit in the union budget is a really good move and will definitely boost entire agricultural sector of the country. But there is a need to make changes in agricultural credit limit fixed by the NABARD. The agricultural credit limit for onions is Rs 17,000 per acre for onions, while actual expenses for growing onions isRs 50,000 per acre."

He added, "Expenses for grapes are Rs 1.25 lakh per acre, but agricultural credit limit for grapes as per Nabard norms is Rs 90,000 per acre. The credit limit needs to be increased to pass on benefits to the farmers."

<http://timesofindia.indiatimes.com/city/nashik/agriculture-sector-banks-on-budget-boost/articleshow/56969444.cms>

E-commerce food biz operators must obtain licence: FSSAI

The FSSAI's guidelines come in the wake of series of consumer complaints against e-commerce companies offering poor quality products and services.

By: [PTI](#) | New Delhi | Published: February 3, 2017 10:18 pm

E-commerce food companies will have to obtain licence for their entire supply chain besides ensuring that delivery of products is done by 'trained personnel' in order to maintain safety under the new guidelines issued by food regulator FSSAI on Friday. With an aim to regulate e-commerce food business, the Food Safety and Standards Authority of India (FSSAI) defined e-commerce Food Business Operators (FBOs) as those carrying out business through online medium.

"E-commerce FBOs shall be covered under schedule-I of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. These e-commerce FBOs have to obtain license from the Central Licensing Authority for the entire supply chain," the FSSAI said in its guidelines for 'Operations of e-commerce Food Business Operators'.

As per the new norms, the supply chain will include the companies Head Office or registered office, manufacturers, transportation, storage and distribution.

The FSSAI's guidelines come in the wake of series of consumer complaints against e-commerce companies offering poor quality products and services.

With a view to ensure food safety, the FSSAI further said: "It shall be ensured by the e-commerce FBOs that the last mile delivery is undertaken by trained delivery personnel and the safety of food product is not compromised at the time of delivery."

However, FSSAI said that e-commerce entities providing listing/directory services to the sellers/brand owners, restaurants, vendors, importers or manufacturers of the food product may not be required to obtain license/registration under the Act.

Although, these e-commerce entities should ensure that no misleading information/false claims pertaining to the sellers/brand owners, vendors, importers or manufacturers or misleading images of food products are made available or shown on their platform.

The e-commerce entities should clearly specify on their platform that liability of any violation of the FSS Act and applicable rules and regulation would be with sellers/brand owners, vendors, importers or manufacturers of the food products.

On a supply chain compliance, the FSSAI said that all e-commerce FBOs will be required to sign an agreement with the sellers/brand owners/manufacturers “averring that the said sellers/brand owners/manufacturers are compliant with the FSSA Act and rules and regulations.”

On handling of consumer complaints, FSSAI said that the e-commerce FBOs would have to immediately notify the issue to the sellers/brand owners/importers/manufactures who would be liable for expeditious resolution.

In case of recall, FSSAI said that e-commerce FBOs/entities will have to immediately delist any food products listed on their platform, which are not in compliance with the Act.

<http://indianexpress.com/article/india/e-commerce-food-biz-operators-must-obtain-licence-fssai/>

India to add ‘two Amuls’ milk capacity in 3 years

Prashant Rupera | TNN | Updated: Feb 2, 2017, 07.10 AM IST

VADODARA: The Dairy Processing Infrastructure Fund with Rs 8,000 crore corpus announced in the budget on Wednesday would strengthen India's numero uno position as the world's largest milk producer.

The special fund will help set up processing capacity of additional 500 lakh litres milk per day in the country. In other words, it will add capacity twice that of [Amul](#) or process milk that can meet demand of 10 milk markets of the size of Delhi.

In first year, the government has announced to give Rs 2,000 crore.

Organized players in the country including dairy co-operatives and private players currently have capacity to process an estimated ten crore litres (1,000 lakh) litres milk per day. Of these, the dairy co-operatives alone have a capacity of 668 lakh litres per day as on March 2016, sources in the [National Dairy Development Board](#)(NDDDB) said. Amul commands a major share with nearly 290 lakh litres processing capacity.

"Since Independence, it is for the first time that government has announced special funds for enhancing milk processing capacities. It will convert into setting up processing facility for additional 500 lakh litres milk per day which means dairy farmers will have an additional income of Rs 50,000 crore per annum," said R S Sodhi, managing director of the [Gujarat Co-operative Milk Marketing Federation](#), the apex body that markets Amul brand products.

The dairy industry had been demanding special fund to replace the existing infrastructure that has become obsolete. "The infrastructure created during Operation Flood is 30-40 years old. We will be able to use this funds for building new plants and renovating old ones," said Sodhi.

"This fund will be used for creating around 200 lakh litres per day milk processing capacity, setting up additional milk powder manufacturing capacity of 340 metric tonnes per day, increasing cattle feed manufacturing capacity by 1,100 metric tonnes per day. It will also help in setting up milk chilling facilities at village level by 260 lakh litres per day and installation of 35,000 electronic milk testing equipment at village level. It will help build marketing infrastructure in small towns by which around 600 small new towns can be covered and it will build [ICT infrastructure](#) in the dairy co-operatives," said chairman of the National Dairy Development Board Dilip Rath.

<http://timesofindia.indiatimes.com/city/vadodara/india-to-add-two-amuls-milk-capacity-in-3-years/articleshow/56922951.cms>

Budget 2017: Dairy farmers' income to double with infrastructure allocation

Feb 01, 2017, 04.13 PM IST

NEW DELHI: The Finance Minister's announcement of allocating a fund of Rs 8,000 crore over a period of three years for dairy processing infrastructure is expected to generate an estimated Rs 50,000 crore worth of annual extra income for dairy farmers.

"This is the first time after independence that such a large fund has been allocated for the dairy sector. It will have a cascading effect on rural incomes," Gujarat Cooperative Milk Marketing Federation (GCMMF) managing director RS Sodhi said.

He said the dairy processing infrastructure fund under NABARD will create an additional milk processing capacity of 500 lakh litres per day. "This will lead to 50 per cent increase in income of dairy farmers annually," Sodhi said.

<http://economictimes.indiatimes.com/news/economy/policy/dairy-farmers-income-to-double-with-infrastructure-allocation/articleshow/56914862.cms>

No impact of note ban on milk procurement, sale: GCMMF Amul MD

Published: February 1, 2017 5:57 PM IST

Vadodara, Feb 1 (PTI) There has been no impact of demonetisation as milk procurement and sale in the market has remained smooth, Gujarat Cooperative Milk Marketing Federation (GCMMF Amul) Managing Director and Director R S Sodhi today said.

“There was no impact of demonetisation on milk procurement and sale,” Sodhi told PTI on the sidelines of 66th foundation day celebrations of the National Academy of Indian Railways here.

He said all the 26 lakh milk producers supplying milk to dairy have opened their accounts in the banks in the state and Amul has been paying them through directly in their bank accounts.

“It followed after stressing for the need to go for cashless for the last couple of years and asked all our dairy unions to help farmers in opening bank accounts,” he added.

He said the biggest challenge that Amul is facing today is to get Gen-Next (next generation) interested in dairy farming.

“With rising disposable incomes, there is growing demand for milk and milk products. To meet this, we need to expand our network of dairy farmers rapidly. The challenge is to get the next generation of dairy farmers interested in this occupation,” he said.

High remunerative milk procurement price has helped Amul to win back their interest in dairy farming.

“We are also helping the next generation to get into commercial and scientific dairy farming. Commercial dairy farms typically have over 30 cows or buffaloes where machines are used for works like milking the animal,” he said.

Amul is also providing training to farmers on advanced technology and this has resulted in more than 45,000 dairy farms in Gujarat, he said.

“Making dairy farming more glamorous and vibrant is the only way to keep Gen-Next interested in dairy business.” Sodhi pointed out.

Talking about milk prices, Sodhi assured that Amul is not planning to hike prices as of now and has no proposal to do so in near future.

<http://www.india.com/news/agencies/no-impact-of-note-ban-on-milk-procurement-sale-gcmmf-amul-md-1803096/>

Foreign News

Australia crowns its dairy champions

By FoodProcessing Staff
Tuesday, 14 February, 2017



The [Australian Grand Dairy Awards](#) has announced its 2017 champions, revealing the nation's 20 finest dairy products out of a record 470 entries.

In a rigorous judging process, a panel of 24 expert judges tasted their way through the hundreds of gold medal-winning dairy foods — including cheese, ice-cream, milk, butter, cream, yoghurt, dips and gelato — assessing flavour, aroma, texture, body and appearance.

The 2017 Grand Champion Dairy Product was awarded to Queensland-based gelataria [Milani House of Gelato](#) for its smooth and creamy Dark Chocolate Gelato.

Tasmania's [Heidi Farm](#) once again impressed the judging panel, taking out the 2017 Grand Champion Cheese with its robust Raclette — a semihard melting cheese with a sweet and nutty mid palate and some lingering umami savoury characters.

For the first time, the Australian public was given the opportunity to play judge to determine the champion cheese in the new People's Choice category. More than 3500 consumers cast their vote to reveal [King Island Dairy](#)'s Black Label Double Brie as the inaugural People's Choice Award.

Flavours from across the globe were represented in the coveted list of champions, with locally produced European- and Indian-style dairy products such as [Montefiore's](#) Treccie, [That's Amore Cheese's](#) Diavoletti, [House of Riz's](#) Traditional Greek Rice Pudding and [Sharma's Kitchen's](#) Mango Lassi all taking out the top spots in their categories.

Category	Product	Producer
Fresh Unripened Cheese	Montefiore Treccie	Montefiore Cheese Australia
White Mould Cheese	King Island Dairy Black Label Double Brie	Lion Dairy & Drinks-King Island
Semi-Hard & Eye Cheese	Heidi Farm Raclette	Lion Dairy & Drinks-Burnie
Cheddar Style Cheese	Bay of Fires Cheddar	Fowlers Cheese
Hard Cheese	Mil Lel Superior Parmesan Cheese	Warmambool Cheese & Butter Factory Company Holdings Ltd (Warmambool)
Blue Cheese	King Island Dairy Roaring Forties Blue	Lion Dairy & Drinks-King Island
Washed Rind/Mixed Rind Cheese	Emporium Selection Washed Rind	Snow Brand Australia
Flavoured Cheese	That's Amore Cheese Diavoletti	That's Amore Cheese
Goats & Sheep's Milk Cheese	Prom Country Cheese Venus Blue	Prom Country Cheese
Natural Yoghurt	Mundella Greek Natural Yoghurt	Mundella Foods Pty Ltd
Flavoured Yoghurt	Sharma's Kitchen Mango Lassi	Sharma's Kitchen Pty Ltd
Ice Cream	Dooley's Premium Chocolate Ice Cream	Dooley's Ice Cream
Dairy Gelato	Milani House of Gelato Dark Chocolate	Milani House of Gelato
Dairy Dessert	House of Riz Traditional Greek Rice Pudding	House of Riz
Milk	Maleny Dairies Farmers Choice Full Cream Milk	Maleny Dairies
Specialty White Dairy Drink	The Little Big Dairy Co Less Cream Milk	The Little Big Dairy Company
Flavoured Dairy Drink	Norco Real Iced Chocolate Ultimate	Norco Foods-Raleigh
Cream	Bannister Downs Double Cream	Bannister Downs Dairy Company
Butter or Butter Blend	Western Star Original Butter	Fonterra Brands (Aust) Pty Ltd-Cobden
Dairy Dip	Paradise Beach Purveyors Pesto Swirl	Paradise Beach Purveyors Pty Ltd

Created in 1999, the Australian Grand Dairy Awards are the highest accolade for Australian dairy producers.

<http://www.foodprocessing.com.au/content/prepared-food/news/australia-crowns-its-dairy-champions-273770153>

Big national win for Dubbo's Little Big Dairy

13 Feb 2017, 9:31 a.m.

"We're coming over the mountains !" That's the promise Dubbo's Chesworth family have made after winning an Australian Grand Dairy Award for their less cream milk product.

On the back of the prestigious award, the Chesworths have signed an agreement with a dairy distributor to sell their Little Big Dairy Co products in Sydney at independent supermarkets, cafes and delis.

Last Wednesday night, Emma Chesworth, daughter of Erika and Steve Chesworth, and Emma's husband Jim, who also helps manage the factory, accepted the Grand Dairy Award in the specialty white milk drink category at an awards ceremony at Albert Park in Melbourne. Just consider who some of the competitors were for the Chesworths: Fonterra, Norco, Lion and the best dairy regions in Australia, including King Island. And just consider that they only started their processing operation with 800 Holsteins at Rawsonville in 2014.

What we would like consumers to know is that when they buy with us we will put that money back into preserving our land, here, they are actually investing in keeping our property on the Macquarie in good shape.

- Erika Chesworth

It's a great accolade for a family who saw the potential of dairying in Dubbo by the Macquarie River. The former Denman family say they often get asked "Why Dubbo?". Emma Chesworth replies: "we have secure underground water supply, we have dry heat, and we have access to all our feed suppliers in close proximity and all the silage we need".

Emma controls the processing of the milk on Little Big Dairy where cleanliness is an absolute priority. She said judges at the Australian Grand Dairy Awards liked the family's less cream milk for its "clean, fresh taste". "The quality of the milk definitely comes through it." The Chesworths feed their Holsteins on a Total Mixed Ration (TMR) diet and on pastures. At the moment they are grazing on Sudax, a forage sorghum crop. There's also a heap of springers on the property at the moment – the Holstein Rawsonville herd grows and grows..

Their double cream in a jar was also a finalist at the awards.

Emma says the farm never compromises on quality and cleanliness in their processing factory. At the moment the company distributes in many places in central-west NSW. She was excited to reveal that the products were now "coming over the mountains" after clinching a distribution deal. The company enjoys support from independent supermarkets, especially IGA.

Mum Erika Chesworth says people should be prepared to pay that little extra for top Australian products. She lamented to *The Land* that people often buy the best food for their pets, but then the cheapest, sometimes export, dairy products for their family.

"People say it (buy Australian) but they often don't do it.," Erika Chesworth says.

“They are not willing to sacrifice anything. You’ll see them selecting the purple labelled pet foods but when they get to the dairy section they’ll buy the cheapest they can get. What we would like consumers to know is that when they buy with us we will put that money back into preserving our land, here, they are actually investing in keeping our property on the Macquarie in good shape. At the moment it is difficult to do that, we are almost producing milk for nothing.”

The Grand Dairy Awards gave honours to some of the best dairy producers in Australia. The 2017 Grand Champion Dairy Product, was won by Queensland based gelateria, Milani House of Gelato, for its smooth and creamy Dark Chocolate Gelato. Norco at Raleigh also won a Grand Dairy Award for its flavoured dairy drink, as did Sydney-based Indian dairy processor Sharma’s Kitchen for its flavoured yoghurt

For the first time, the public had the opportunity to judge the champion cheese in a new People’s Choice category. More than 3500 consumers chose King Island Dairy’s Black Label Double Brie as the inaugural People’s Choice Award.

Amanda Menegazzo, convener of the Australian Grand Dairy Awards said: “These Awards are the grand final of dairy competitions in Australia, recognising the talented Australian farmers and producers who bring such high quality dairy foods to our fridges.

“The quality and variety represented by our 2017 Champions marks a really exciting time for the industry and dairy lovers. It’s really pleasing to see some of the country’s well known and loved supermarket brands alongside new-to-the market, artisan dairy products.

“We encourage Australians to look out for the blue and gold Champion and Grand Champion medals on pack and show their support for these talented Australian producers.”

The Australian Grand Dairy Awards are now in their 18th year.

<http://www.westernmagazine.com.au/story/4462875/big-win-for-little-big-dairy/>

First-ever agri, dairy products’ expo held in Kunar

By

Khan Wali Salarzai

On

Feb 12, 2017 - 18:41

ASADABAD (Pajhwok): An exhibition of **agriculture** and dairy products was held for the first time in eastern Kunar province on Sunday, officials said.

At the expo, farmers from Asadabad, the provincial capital, and districts have displayed their products. The show coincides with the launch of the spring tree plantation campaign which also kicked off today.

Kunar agriculture director Inamullah Sapai said 1.2 million saplings were planted in the province this year. All the plants had grown.

Sapai told Pajhwok Afghan News Kunar would be a great citrus exporting province on national level in the next three years.

According to him, walnuts remain major export from Kunar where dairy products weighing 60 tonnes are produced daily.

Sapai said they were making efforts to increase fish production as well to prevent import of food from other areas.

Azizullah, a farmer who has showcased his products at the exhibition, said there were many pastures in Kunar, which provided a proper breeding area for livestock farming.

“Cheese is produced magnificently in Kunar and milk is also found in large amounts; but the products’ consuming has been low and farmer couldn’t earn a good profit.”

He asked the government to construct a dairy products processing factory in Kunar in order farmers presented their products to the market.

Governor Wahidullah Kalimzai asked all Kunaris to plant at least two seedlings and maintain them.

About 100 water wells and as many reservoirs were dug up this year in rain-fed lands and the water pumps could be run on solar power all the day, he added.

<http://www.pajhwok.com/en/2017/02/12/first-ever-agri-dairy-products%E2%80%99-expo-held-kunar>

Technology has changed dairy industry

) EVAN LAWRENCE Special to the Post-Star

) Feb 12, 2017

After two bad years when the price of milk fell below the cost of production, area dairy farmers are looking for a reprieve in 2017.

“The forecast is that things will improve slightly,” said Kirk Shoen, a resource educator at Cornell Cooperative Extension in Saratoga County. “Depending on your source, that may be a little to a couple of dollars” per hundredweight of milk.

“The dairy economy is quite cyclical,” said Jeff King, co-owner of Kings Ransom Farm in Schuylerville. Feed, especially corn and soybeans, is a big expense for dairy farms, he said. “Those prices look stable. Margins should improve. We need some years of positive margins.”

Unlike most other businesses, dairy farmers usually can't set the price for their product. Milk pricing "is extremely complicated," Shoen said, as dairy products are increasingly traded on the global market.

"There's a lot of milk on the market right now," said Tricia Lockwood, president of the Washington County Farm Bureau. "It needs either a reduction in supply or growth in demand. People are shifting away from fluid milk. They're eating more cheese and yogurt, but not enough to offset the drop in fluid milk."

Dairy farming is an important industry in Washington and Saratoga counties. Washington County had 140 dairy farms and 22,366 milk cows in 2012, according to the most recent data from the National Agricultural Statistics Service. Saratoga County has 25 dairy farms and 8,300 dairy cows, according to the Saratoga County Cornell Cooperative Extension website.

"The numbers are constantly changing," said Aaron Gabriel, soils and crops educator with Cornell Cooperative Education in Washington County. "Because of the economies of scale, farms tend to get bigger. It's one way to survive economically."

Farmers are taking advantage of progress in technology, marketing, cow nutrition, breeding, and pricing that reflects the fat and protein content of milk, not just volume, Gabriel said. Because the best land for farming is either in production or lost to development, some farmers are spending up to \$1,000 per acre to improve drainage on less productive fields, he said.

"There are no bad farmers left," Shoen said. "They're all pretty smart business people."

A few local farms have sidestepped the commodities market by selling directly to the consumer. The McEachron family in Salem started bottling its own milk under the name Battenkill Valley Creamery in 2008. The creamery sells through home delivery in selected areas of Saratoga County, about 50 supermarkets, smaller shops as far away as New York City, and through its on-farm store, said Seth McEachron. The farm store also carries the creamery's own ice cream.

"Our sales are growing steadily and rapidly," McEachron said. "We have very loyal customers that really seem to enjoy our products."

It didn't hurt that Battenkill Valley was judged the highest quality milk in New York at the 2010 and 2016 New York State Fairs, the second time with a perfect score of 100.

"We saw a little bump in sales as a result," McEachron said.

The McEachrons bought a second farm in the neighboring town of Jackson in 2015. In April, they installed four robotic milking machines for its roughly 225 milking cows. The new machines save on labor costs and contribute to cow comfort, since the cows can decide for themselves when their full udders need milking. ID collars on the cows track their activity, eating and drinking, and identify them to the milking machine to record their milk production. McEachron can monitor the data at home via computer.

Kings Ransom Farm started bottling and delivering some of the milk from its 900 cows in 2010. (The rest is sold through a dairy cooperative.) In April it opened a 10,000-square-foot bottling plant to serve its 500 home delivery customers, restaurants, and retail outlets.

“The retail has been going very well,” King said. “Our customer base is growing.”

The taste of the farm-fresh milk is “first and foremost,” he said. “We get great reviews from our customers. That’s combined with being a small local dairy, where people can get to know the farmers. People trust our production methods. They can come to the farm and see for themselves.”

The farm installed an individual cow monitoring system last year, what King called “Fitbits for cows.” It’s similar to the system at Battenkill Valley Creamery. “Some new technology requires a substantial investment on the production side,” he noted.

While value-added products such as bottled milk and farmstead cheese can be good ventures for some farms, they aren’t for everyone, Lockwood warned.

“They’re very capital-intensive,” she said. “The farm needs a good business plan and capital to invest.”

http://poststar.com/highlights/outlook/2017/technology-has-changed-dairy-industry/article_de918388-de3e-5a5a-bb2f-c691e5367fcd.html

Entrepreneurs build niche refurbishing dairy equipment

) Marnie Schulenburg For the State Journal

12/2/17



Part scavenger, broker, speculator and consultant. That describes the skill set Greg Mergen, president of International Machinery Exchange (IME) in Deerfield, has honed for nearly 40 years.

All of that knowledge, combined with attention to detail and a strong work ethic, has helped Greg and his wife, Denise Mergen, guide IME to become a leader in the used market for cheese factory equipment.

The Mergens founded IME in 1979 with three employees. Today, their physical plant generally runs at capacity and the workforce fluctuates between 17 and 24 people.

IME rebuilds machines to specifications of plants all over the world, designing complete systems for customers at a lower cost than new equipment.

Warranting and standing behind the work is critical, said Greg Mergen. At least half of IME's business is repeat customers, so its advertising budget, consequently, is tiny.

"If we can match machine specs to a customer's needs, the sale is made," Greg Mergen said. "There's no competition because of the savings to the customer."

By keeping abreast of new technology, IME reconditions some equipment to a level of performance superior to its original specifications.

Back in 1970, for example, drive systems on pumps were turned with a hand crank. IME would upgrade that to a push-button mechanism by installing PLCs or programmable logic controllers.

IME occupies warehouses and a manufacturing facility on 10 acres at 214 N. Main St. Among their Wisconsin customers include Sassy Cow Creamery in Columbus and Crave Brothers Farmstead Cheese in Waterloo.

Greg Mergen graduated from UW-Madison with a food science degree, which has proved essential in helping him understand the food processing industry. Denise Mergen's degree in nutritional sciences was not applicable to the production side of the business, so she serves as the company's human resources manager and handles the insurance and bookkeeping.

Greg Mergen is on the road more than 40 weeks a year, buying used equipment and consulting with plant owners on facility modernization. He admits to enjoying "the thrill of the deal" — not unlike a stockbroker buying low and selling high, but instead of a stock, he's eyeballing a 35,000-pound cheese vat or a factory floor full of worn-out machines that may or may not be salvageable and salable.

Mergen took a chance on a mammoth stainless-steel cheese draining and matting belt system that occupied the footprint equivalent of half a volleyball court in the open-air yard near one of IME's warehouses. In refurbishing it for potential sale, IME spent three times what Mergen paid for it.

He knew a buyer eventually would be found for that piece of equipment, which sat for 15 years. Patience is a hallmark of the Mergens' company because the item recently was acquired and is being readied for delivery to a cheese plant in Mexico.

Mergen said that buyer in Mexico will likely save \$1 million dollars on that piece of equipment versus buying something new.

"It's all about opportunities," he said.

Mergen recalled an on-the-spot cash offer years ago for an entire cheese factory in New London. Mergen was not planning on buying equipment that day but realized he could keep most of the machinery out of the landfill and turn a profit on the items that could be refurbished.

He was right, and his decision paid off six months later.

Mergen added, matter-of-factly, “I’ve had failures on that same level.”

http://host.madison.com/wsj/business/entrepreneurs-build-niche-refurbishing-dairy-equipment/article_1932825d-4275-57df-93e5-879d416ef389.html

Dairy Processing Equipment Market: Global Industry Analysis, Size, Share, Growth, Trends, and Forecasts 2016–2024

FEBRUARY 11, 2017 BY **PRESS RELEASE**

Sarasota, FL — — 02/10/2017 — Global Dairy Processing Equipment Market: Overview

Milk is a nutritious food product and possesses short lifespan, and hence is needed to be handled carefully. It is highly perishable and is a good medium for the growth of microorganisms. Dairy processing equipment allows milk to be preserved for the longer period; hence, it reduces the chances of food-borne diseases. Dairy processing equipment is widely used to process milk and production of various milk products such as butter, cream, yogurt, cheese, and others. This processing equipment is globally used in the dairy industries as consumers demand nutritional and packaged dairy products has increased. The shift of preferences from raw milk to processed milk also created off-farm jobs such as marketing, the collection of milk, transportation, and processing of milk.

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Global Dairy Processing Equipment Market: Growth Factors

Consumer preferences for healthy products with low cholesterol, low fat, low sugar, and availability of new flavors drive the dairy processing equipment market. A major driver of the global dairy processing equipment market is the rise in the dairy production and change of taste & preferences of consumers. However, key dairy manufacturers in dairy processing equipment market focus on new launches, technological advancements, and technologically advanced dairy processing equipment, which is anticipated to fuel the growth of the global market. Increasing disposable income, changing lifestyle and increase in demand for healthy dairy products is expected to fuel the demand for dairy processing equipment.

Global Dairy Processing Equipment Market: Segmentation

The global dairy processing equipment market is segregated based on the application as milk powder, protein concentrates, yogurt, cheese, cream, and others. On the basis of types, the global market is fragmented as pasteurizers, homogenizers, membrane filters, separators, churning equipment, dryers, and others. Moreover, the global market is classified based on geography as North America, Europe, Asia-Pacific, Latin America, and the Middle East & Africa.

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Global Dairy Processing Equipment Market: Regional Analysis

Asia Pacific is the leading region major imports of dairy products. In addition, China acts as a lucrative market for international dairy processors benefitting from the rising consumer demand that may drive the global dairy processing equipment market in the coming years. However, growth in the dairy processing equipment in this region is owing to rising disposable income and increase in population. Further, technological advancements and new strategies adopted by the key players such as collaborations, company expansions, product launches, and others may fuel the global market.

Global Dairy Processing Equipment Market: Competitive Players

Leading players in the global dairy processing equipment market are A&B Process systems, SPX Corporation, GEA group, Feldmeier Equipment, Inc., the Krones group, Alfa Laval Corporate AB, Tetra Laval group, and IDMC Limited.

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Global Dairy Processing Equipment Market: Regional Segment Analysis

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<http://www.satprnews.com/2017/02/11/dairy-processing-equipment-market-global-industry-analysis-size-share-growth-trends-and-forecasts-2016-2024/>

PHC moved against use of synthetic milk, dead poultry

By **Akhtar Amin**

February 10, 2017

PESHAWAR: The Peshawar High Court (PHC) was moved on Thursday against the use of adulterated and synthetic milk and supply of dead poultry from the Punjab province to Khyber Pakhtunkhwa.

A Peshawar-based senior lawyer, Muhammad Khurshid Khan, filed the writ petition, requesting the court to direct the district administration, particularly Peshawar, to inspect all the milk selling shops and conduct laboratory tests on a daily basis.

The petitioner also requested the court to issue direction to the provincial government for establishment of a Food Authority in Khyber Pakhtunkhwa, like the one set up in Punjab, and to establish mobile laboratory units in each district of the province.

He said on January 20, the Peshawar administration disposed of 8,000 litres adulterated milk supplied from the Punjab province after the laboratory tests and receiving results that limestone, cooking oil and sugarcane juice were mixed in the milk.

The petitioner said that about 150 thousand litres milk was being supplied to Peshawar city alone and this milk is used without tests and inspection. It said Pakistan is the fifth largest milk producing country in the world, but unfortunately the milk was adulterated making it injurious to health.

The petitioner further stated that four kinds of milk is used in the country, including loose milk which is used about 93 percent, second is tetra milk packed and used for two to three months period and the third kind of milk is stocked in plastic bags and envelopes, which is only used for three days. The fourth kind of milk, he said, is dry milk, which is used from six months up to a year and above.

The petitioner pointed out that first the owners started adulteration in the milk by injecting the buffaloes and cows to get 20 per cent extra milk. After this, the petitioner said dealers adulterated the milk by mixing urea fertiliser, hydrogen peroxide, aluminium phosphate and formalin and other things.

He claimed synthetic milk is also being sold in the market. Also, the petitioner said there were big poultry farms in Punjab where birds in thousands die. He said the dead poultry is deceitfully sold to dealers in KP at very low prices and brought through containers for distribution in hotels.

He claimed that once the Peshawar administration seized the dead poultry containers, but the dead poultry is being distributed in the entire province. The petitioner requested the court to direct the provincial and district governments to stop the inhuman and unlawful act in the province. The Khyber Pakhtunkhwa

government through chief secretary, provincial director general Livestock and Peshawar deputy commissioner were made parties to the petition.

<https://www.thenews.com.pk/print/185352-PHC-moved-against-use-of-synthetic-milk-dead-poultry>

Dairy farmers closer to receiving drought aid



Tom Marston stands for a portrait with his dairy cows at Marston Farm in Pittsfield on Tuesday, Oct. 18, 2016.

By **ELODIE REED**

Monitor staff

Thursday, February 09, 2017

From “cow committee” to the New Hampshire Senate floor, dairy farmers inch ever closer to receiving funds to help make up for last summer’s drought.

In a 19-3 floor vote Thursday, state senators moved forward a bill that would provide \$2 million to the Milk Producers Emergency Relief Fund board to then be distributed to the state’s dairy farmers.

The board recommended that the Legislature appropriate a \$3.6 million one-time payment for dairy farmers back in October. This was in response to the 2016 drought and associated feed losses, which were compounded by two years of low milk prices set by the federal government.

Over the course of 2016, the number of licensed cow dairy operations in New Hampshire dropped from 123 to 115, according to state data.

The Dairy Farmers Task Force took up the issue this past fall, a group that Senate majority leader Jeb Bradley said was fondly referred to as the “cow committee.”

The group originally recommended a complex formula calculated on a farm-by-farm basis and administered by the state Department of Agriculture.

But when the bill reached the Senate Energy and Resources Committee, Bradley proposed an amendment that simplified the process down to handing a \$2 million sum for the Milk Producers Emergency Relief Fund board to disburse.

“If we want to help the farmers that need help and do it in a timely fashion, this winter, before they start to run out of money to buy the feed, this is the most expeditious way to do it,” Bradley told his fellow senators Thursday. “I think this is a very small \$2 million investment to tide people over,”

Bedford Republican Sen. Andy Sanborn, who sat on both the “cow committee” and the Senate Energy and Natural Resources committee, disagreed with the formula’s removal.

“I acknowledge, believe and support that there are times when our government needs to be there for people who need help,” he said. “However, that being said, I am concerned with the lack of distribution formula.”

Sanborn also raised his concerns about the dairy industry receiving help from the state when other agriculture ventures also suffered due to the drought.

“Apple production this year was down 30 percent,” Sanborn said. “Very difficult year for all farmers.”

But Bradley argued that dairy is different from other agriculture, since farmers aren’t able to set their own prices.

“There’s no other agricultural interest in the state of New Hampshire that has price control,” he said.

Senate Minority Leader Jeff Woodburn went further and said there’s a deeper value to dairies worth preserving.

The industry is often cited as the basis for the state’s agriculture economy.

“Remember *agri-culture*. There is a culture that New Hampshire needs to protect,” Woodburn said. “It is our welcome sign.”

Sanborn and two others were in the minority as the bill passed Thursday with its amendment. Because it includes an appropriation, the dairy farmer relief bill will be examined next by the Senate Finance Committee.

<http://www.concordmonitor.com/Dairy-Bill-Senate-Concord-NH-8001923>

Dairy team wins food safety leadership award

By

[Matt Hayes](#)



Martin Wiedmann, second from left, the Gellert Family Professor in Food Safety and project manager for the Cornell University Dairy Foods Extension, receives the Food Safety Leadership Award along with Anika D. Zuber, Harvest New York regional dairy processing and marketing specialist, and Sam Alcaine, right, assistant professor of dairy fermentations. They received the award from Ron Dunford, left, chair of the National Cheese Institute, at the Dairy Forum Jan. 30 in Orlando, Florida.

The Cornell University Dairy Foods Extension team received the inaugural Food Safety Leadership Award from the International Dairy Foods Association (IDFA). The award, presented Jan. 30 at the Dairy Forum in Orlando, Florida, honors the team's achievements in enhancing food safety in the dairy products industry.

The Dairy Foods Extension team in the Department of Food Science in the College of Agriculture and Life Sciences is a diverse group of faculty and staff with extensive knowledge that spans nearly all aspects of dairy science and technology. The program supports the production of safe, high-quality dairy products with specific expertise in microbial spoilage and food safety issues by providing dairy-focused training for dairy processors across the country.

Innovative training and workshops offered by the program allow established and startup dairy companies to develop their businesses and produce products safely. The program facilitates training on the Cornell campus and at dairy plants across New York, as dairy processors earn certificates in fluid milk production, cheese production, membrane filtration and separation, and production of other fermented dairy products.

IDFA selected the team for its comprehensive approach to support and improve food safety across the dairy industry. The team was lauded for its drive to share cutting-edge research conducted by its scientists with the global dairy industry.

"The program's multidiscipline approach makes it an international leader in dairy food safety," said John Allan, IDFA vice president of regulatory affairs and international standards. "The Dairy Foods Extension team goes beyond the lab to offer its expertise both on campus and off. IDFA is honored to award the Cornell Dairy Foods Extension team for leading the way for dairy food safety on so many fronts."

"We are honored to see our team at Cornell recognized and invite organizations involved in dairy to contact us and explore how we can work together," said Martin Wiedmann, the Gellert Family Professor in Food Safety and project manager.

"Cornell's leadership in food safety research and training has elevated dairy products standards around the world and especially in New York for a long time," said Charles R. Lindberg, milk control program manager at the New York State Department of Agriculture and Markets. "New York's dairy industry is in a much better place because of the team's efforts."

Along with Wiedmann, members of the team are Samuel D. Alcaine, assistant professor of dairy fermentations; David M. Barbano, professor and director of the Northeast Dairy Foods Research Center; Carmela Beliciu, dairy extension specialist; Kimberly R. Bukowski, program director; Louise Felker, program coordinator; Nicole Martin, associate director, Milk Quality Improvement Program; Carl Moody, Harvest New York regional dairy processing and marketing specialist; Steven C. Murphy, senior extension associate; Robert D. Ralyea, senior extension associate; and Anika D. Zuber, Harvest New York regional dairy processing and marketing specialist.

Matt Hayes is managing editor and social media officer for the College of Agriculture and Life Sciences.

<http://www.news.cornell.edu/stories/2017/02/dairy-team-wins-food-safety-leadership-award>

Dairy farmer teaches about milk production with farm tours

by [Crop Protection News Reports](#) | Thursday, Feb 9, 2017 @ 3:42pm

When a fourth-generation farmer in Ohio opened the doors of the family dairy to the public, she did it with a purpose.

Brenda Hastings, who grew up in the dairy farm industry, said she is passionate about educating the public concerning agriculture, and dairy production in particular, so she opened the gates to the dairy five years ago, according to an article on the American Farm Bureau Federation's website. Since that time, the family's 550- Holstein operation has welcomed tours, from kindergarten field trips to senior tours, to her family farm.

While she's always enjoyed talking to people about her farm, she now has an outlet to educate the public while trying to correct some serious misconceptions that people have about farming and ranching, the article said. Her idea of offering tours was based in part on her desire to set the record straight and to offset a falling profit margin in the dairy industry.

Tourists at [Hastings Dairy](#) get to see the free stall environment the well-cared for cows enjoy. According to Hastings, she is often told by visitors how surprised they are to see the clean and quiet operation. "We clean multiple times a day," she said in the article, "and the cows are so quiet because all their needs are met."

Inclusion of antibiotics in milk is also a concern for many in today's society where an emphasis is often placed on all natural, organic ingredients. Hastings details the processes the farm uses to ensure that none of the milk from their operation contains antibiotics. Although the farm primarily supplies milk for cheese production, they have added a small bottling facility since the onset of the tours so that visitor can purchase half-gallon and pint containers to take home, the article said. The fresh milk is also sold at almost two dozen local stores.

Visitors get a guided tour of the milking parlor, the opportunity to play on a farm-themed outdoor playground, ride pedal tractors and play games like corn hole and ring toss. There is also an opportunity to get close to and pet young calves as well as riding the "ChuggaChugga Moo Train," a special tractor-pulled ride for the dairy's youngest visitors, the article said.

<http://cropprotectionnews.com/stories/511079776-dairy-farmer-teaches-about-milk-production-with-farm-tours>

Bipartisan vote crushes Virginia bill to legalize raw milk sales

BY [NEWS DESK](#) | FEBRUARY 8, 2017

Republicans and Democrats joined forces in a committee of the Virginia House of Delegates to defeat an attempt to legalize the sale of raw, unpasteurized milk by a vote of more than two to one.

The 6-15 vote against [House Bill 2030](#) saw all six votes in favor cast by Republican members of the Committee for Agriculture, Chesapeake and Natural Resources. One committee member, Republican James Morefield, did not vote on the bill.



Republicans Nicholas Freitas, Robert Marshall sponsored the bill, which would have allowed direct-to-consumer sales of raw milk and other uninspected, uncertified and unregulated foods at farmers markets, on farms or at producers' homes.

[Of those voting](#) against the bill, eight were Republicans and seven were Democrats. Those 15 delegates came down on the same side of the issue as their state's public health and agriculture departments. Virginia's Department of Health and Department of Agriculture and Consumer Services are both on record warning the public against consuming unpasteurized, raw milk. That's also the view of the federal Food and Drug Administration, U.S. Department of Agriculture and the Centers for Disease Control and Prevention.

Among the frequently asked raw milk questions addressed on the Virginia health department website is the most basic of queries: "It is safe for me and my family to begin consuming raw milk?" The health department does not quibble in answering — "No."

"Realize that the risk of drinking raw milk far outweighs any reward you could obtain from consuming it," [according to the Virginia Department of Health](#). "There are a plethora of bacteria that could cause harm to you and your family to include: Shiga toxin-producing Escherichia coli, Campylobacter, Salmonella or Listeria.

"Young children, the elderly and people with weakened immune systems have a greater chance of getting ill from drinking raw milk. This doesn't mean that anyone else is not any less susceptible to the dangers of raw milk but it certainly means to steer clear of serving it to your children, as kids are naturally the most common consumers of milk products.

"The dangers of raw milk range from gastrointestinal issues like diarrhea, vomiting and stomach cramps to more serious problems to include kidney failure, chronic illnesses, paralysis and possibly death. We will say it again: THE RISK IS NOT WORTH THE 'REWARD'."

A spokeswoman for the Virginia Department of Agriculture and Consumer Services told *ConnectionNewspapers.com* that statistics from outbreaks show the dangers to public health that raw milk presents.

Elaine Lidholm cited a March 2016 outbreak of E. coli infections that sickened 14 people, including 12 children. The outbreak was traced to unpasteurized milk distributed through a cow-share program in

Virginia. Cow- and herd-share programs allow people to pay a dairy and receive unpasteurized milk direct from the producer.

“Seven of these persons were hospitalized; three of whom were diagnosed with hemolytic uremic syndrome, which can lead to life-threatening kidney failure,” Lidholm told *ConnectionNewspapers.com*. “One of those diagnosed patients required dialysis.”

The Virginia health department also cites outbreak statistics on its raw milk information page. From 2006-2013, according to the department, there were:

-)] 99 outbreaks from unpasteurized milk products;
-)] 995 people were sickened;
-)] 77 people required hospitalization;
-)] 79 percent of the outbreaks were from states that allow the sale of raw milk;
-)] 69 outbreaks were in states with some form of legal raw milk sales; and
-)] 14 outbreaks were in states where it is against the law to sell raw milk.

<http://www.foodsafetynews.com/2017/02/bipartisan-vote-crushes-virginia-bill-to-legalize-raw-milk-sales/#.WKAKDzuGPIU>

Preventing Mastitis in Dairy Heifers Before Calving

By Donna Amaral-Phillips, University of Kentucky February 08, 2017 | 3:05 pm EST

Dairy heifers represent a major investment in a dairy herd’s future genetics, production, and financial welfare. Prevention and treatment of mastitis in breeding-age and bred heifers can directly impact somatic cell count, production, and potential profit after calving.

In a recent DAIReXNET webinar entitled “Managing Mastitis in Bred Heifers,” Steve Nickerson from the University of Georgia discussed the importance and ways to prevent and treat mastitis in dairy heifers.

Heifers don’t get mastitis—right? Few dairy heifers actually exhibit clinical signs of mastitis, such as a swollen quarter, before calving. However, in some herds greater than 75% of heifers between the ages of 12 and 15 months can have subclinical mastitis where the signs of a mastitis infection are not visible. When udder secretions are cultured, 30% of the quarters of heifers are infected with *Staph. aureus*, with the other *Staphylococcus* species being the next most important contributors. Very few to no quarters are infected with environmental bacteria or coliforms. The good news: 90 to 100% of *Staph. aureus* infections can be cured when they are treated during the pregnancy.

Why should we be concerned? In pregnant heifers with *Staph. aureus* infections, scar tissue forms in the udder, which reduces the amount of secretory tissue available to produce milk. These heifers produce 10% less milk in their first lactations. To put this another way, milk production could be reduced by 2,000 lbs. as a first-calf heifer (assuming she would have produced 22,000 lbs. of milk in her first lactation). Thus, protocols for heifers related to udder health need to be developed with your veterinarian’s input to prevent new infections and to cure existing ones.



Open wounds provide access for bacterial colonization on teat ends.

How do heifers get mastitis? The teat skin is exposed to bacteria starting shortly after birth. These bacteria can penetrate the keratin plug, gain entry into the udder, and cause infection. Also, horn flies can bite the teats, causing an irritation with the formation of scabs on the teats. These scabs provide a place for bacteria to colonize and grow. Horn flies also place additional bacteria on the teats and scabs.

Can these infections be prevented? Dairy heifers, like the lactating herd, need an udder-health program to prevent new mastitis infections. They also need a treatment program to cure existing infections. These protocols must be developed with the help and advice of your veterinarian since the use of antibiotics in heifers is an extra-label use of these drugs. Specifically, Nickerson recommended the following for you to discuss with your veterinarian based on his research:

a. Control horn flies!!! -- In herds with fly control, the number of heifers with infections was less than half the rate of those without fly control. The number of heifers with *Staph.aureus* infection was reduced 10-fold in herds with good fly control.

b. To cure existing infections -- With the advice of your veterinarian, use either a dry-cow therapy 30 to 60 days prior to calving, or a lactating-cow antibiotic therapy tube 14 days pre-calving. This protocol is an extra-label use of drugs. All antibiotic treatment protocols must be carried out under a valid veterinary-client-patient relationship (VCPR) where a licensed veterinarian familiar with your herd prescribes this treatment and the antibiotic to use. When infusing the products recommended, remember to use alcohol swabs to disinfect the teat and teat end, partially insert the infusion tube cannula, and then dip teats with a post-milking teat dip when done.

c. To prevent new infections -- Use an internal teat sealant, Orbeseal or Teatseal, 30 days before expected calving date and remove at the first milking after calving. Be sure to (1) clean the teat, especially the teat end, with an alcohol swab; (2) compress the area at the base/top of the teat; (3) partially insert the cannula; (4) slowly infuse contents so sealant remains in the teat; and (5) dip teats with post-milking teat dip. If an antibiotic therapy is used, treatment should be completed before using a teat sealant and post-dipping teats.

<http://www.dairyherd.com/advice-and-tips/calf-and-heifer/preventing-mastitis-dairy-heifers-calving>

NMC Annual Meeting Attracts Milk Quality Experts from 22 Countries

By [National Mastitis Council](#) February 07, 2017 | 11:19 pm EST

Nearly 400 milk quality, mastitis and udder health researchers, dairy producers and dairy industry partners attended the 56th National Mastitis Council (NMC) Annual Meeting held Jan. 28-31, in St. Pete Beach, Fla. Approximately 20 percent of this year's attendees represented 21 countries other than the United States. The event upheld its tradition of offering a platform for international discussion and sharing mastitis research and other research on milk quality innovation and expertise. "The NMC Annual Meeting continues to provide a forum for the global exchange of information regarding milk quality, udder health and mastitis prevention, treatment and control," says Mario Lopez, new NMC board president, annual meeting program chair and DeLaval technology manager milk quality animal health. "This meeting of international industry members helps the dairy industry move forward in communicating the virtues of milk, importance of producing and marketing quality dairy products, and communicating with consumers."

Discussions at this year's meeting included sustainable dairy food systems, value-added opportunities for milk, genomics, mastitis prevention, optimizing udder health through facility design, mastitis and environmental interface, and dry period mastitis prevention and control. In addition to the general session presentations, attendees had the opportunity to take 12 different short courses and three workshops, with more than 225 people enrolled in the additional learning opportunities.

NMC recognized several milk quality experts during its annual meeting. Robert Harmon, University of Kentucky professor emeritus, received the NMC Award of Excellence for Contribution to Mastitis Prevention and Control. The 1998 NMC president, he served on 27 NMC committees, published 68 peer-reviewed journal articles and gave 111 invited presentations on mastitis. He chaired the NMC Research Committee from 1983 through 1998. His 1994 Journal of Dairy Science manuscript, "Physiology of mastitis and factors affecting somatic cell counts," is considered a foundation reference for the field of mastitis research and has 782 citations.

BoehringerIngelheim sponsors this award, which recognizes an NMC member for sustained contribution to mastitis prevention and control through research, extension or education, clinical practice or service to producers.

In the National Dairy Quality Awards program, NMC honored six dairy operations as Platinum winners. These top quality milk producers included: Bailey Dairy (Mike, Jean, Brent, Brock and Nelda Bailey), Tomah, Wis.; Country Aire Farms (Tom and Mike Gerrits), Kaukauna, Wis.; Simon Dairy (Larry, Therese, Brent and Emily Simon), Westphalia, Mich.; Tollgate Holsteins (Jim and Karen Davenport), Ancramdale, N.Y.; University of Wisconsin-Marshfield Agricultural Research Station, Marshfield, Wis.; and Vision-Aire Farms (Roger, Sandy and David Grade, and Travis and Janet Clark), Eldorado, Wis. Judges select top dairy producers to receive this honor based on quality milk production indicators, such as somatic cell count and bacteria count, along with milking routine, systems of monitoring udder health, treatment protocols and strategies for overall herd health and welfare.

For the 10th consecutive year, NMC awarded travel scholarships to four outstanding graduate students to attend the NMC Annual Meeting. This year's NMC Scholars were Sefinew Mekonnen, Utrecht University, Utrecht, The Netherlands; Kruthika Patel, University of Minnesota, St. Paul, Minn.; Rienkje van Hoeij, Wageningen University, Wageningen, The Netherlands ; and Amy Vasquez, Cornell University, Ithaca, N.Y.

NMC initiated the NMC Scholars program to support the development of mastitis research and milk quality professionals from around the world.

NMC thanks its annual meeting sponsors who contributed to the program's success. Diamond sponsors were BoehringerIngelheim, Elanco Animal Health, GEA, Merck Animal Health, Merial Ltd. and Zoetis. Platinum sponsors were DeLaval, Inc., Ecolab, Inc., Foremost Farms USA and Land O'Lakes, Inc. Gold sponsors included Alltech, Central Life Sciences, Dairy Farmers of America and Hypred. Silver sponsors were ABS Global, Inc., Ambic Equipment Ltd, BouMatic, Christian Hill Dairy, Fight Bac/Deep Valley Farm, Inc., Grande Cheese, Phibro Animal Health Corporation, PortaCheck, Inc. and Udder Tech, Inc. Sponsoring this year's milk breaks were Sutter's Quality Foods and Consorzio de ParmigianoReggiano.

During the NMC annual business meeting, members elected Marcos Munoz, University of Concepcion, Chile; Roger Thomson, MQ-IQ Consulting LLC, Battle Creek, Mich., and Linda Tikofsky, BoehringerIngelheim, Trumansburg, N.Y., as new members to the NMC board of directors. Gary Neubauer, Zoetis, New Ulm, Minn.; Ian Ohnstad, The Dairy Group, United Kingdom; and Gina Pighetti, University of Tennessee, Knoxville, Tenn.; retired from the board. During the next year, Lopez will serve as president, David Kelton, University of Guelph, Guelph, Ont., Canada, as first vice president; and Jason Lombard, U.S. Department of Agriculture Veterinary Services, Fort Collins, Colo., as second vice president. Other board members include: Sarne De Vlieghe, Ghent University, Merelbeke, Belgium; Patrick Christian, Christian Hill Dairy, Mayville, Wis.; Keith Engel, GEA, Madison, Wis.; Steve Lehman, Michigan Milk Producers Association, Novi, Mich.; Kevin Anderson, North Carolina State University, Raleigh, N.C.; Joe Gillespie, Gillespie Veterinary Service PC, McCook, Neb.; Ron Erskine, Michigan State University, East Lansing, Mich.; Sandra Godden, University of Minnesota, St. Paul, Minn.; and Elizabeth Berry, Animax, Hereford, United Kingdom.

The 57th NMC Annual Meeting is set for Jan. 31-Feb. 2, 2018, in Tucson, Ariz. For additional information, go to: www.nmconline.org.
<http://www.dairyherd.com/news/industry/nmc-annual-meeting-attracts-milk-quality-experts-22-countries>

Study shows dairy processing potential

) JESSICA HOLDMAN Bismarck Tribune

) Feb 4, 2017

North Dakota dairy producers are taking aim at attracting a specialty dairy products plant in hopes of saving the declining industry.

North Dakota has seen a reduction of 350 dairy farms in 2002 to 86 dairy farms today, losing five since the last legislative session. The number of cows is down to 16,000 compared to 40,000 in 2002. Aimed at helping struggling dairy enterprises, a joint study between the North Dakota Dairy Coalition and the South Dakota Department of Agriculture identified the industry's best options for getting a new processing plant in the area.

Jerry Messer, of the North Dakota and Midwest Dairy Coalition, said industry recognizes there are certain things it cannot do. For instance, there's not enough production to compete in the commodity cheese market.

"We just don't have the volume or the expertise to pull that off," he said.

In order to be relevant, North Dakota and South Dakota have to go into niche production, like specialty cheese, whey or a different kind of fluid milk, according to Messer. Any such facility would be of medium to smaller size, ranging in cost of \$100 million to \$140 million and taking in 500,000 to 1 million pounds of milk per day. As an example, he pointed to a successful Babybel miniature cheese plant in Iowa.

"We need to find what's that niche for us," said Messer, adding that could be a whey or protein concentrate plant as more people are seeking those products in their diets.

North Dakota has the benefits of land availability, cheaper construction and operating costs than some other areas of the country and an abundant feed supply, according to Messer.

"There are some things we're going to need help with," he said.

Messer said a location for the processing plant would likely come down to the state with better development incentives.

While it's likely too late for any kind of legislative action this session, Messer said it is important this session to educate lawmakers on potential next steps.

"This for us was a starting point, getting the study done," he said. "It was just something that helped out trying to find a way to compete."

Messer said dairy is growing more in the eastern half of the state compared to the west. Over the next 12 months, the coalition will work on a detailed action plan to identify incentives.

A little tax help

Aiming to offer what help he could in the meantime, Sen. Terry Wanzek, R-Jamestown, introduced Senate Bill 2330, which offers tax breaks for dairy equipment.

Wanzek said dairy milking equipment is taxed at a 5 percent rate, while "the combine I buy as a grain farmer is taxed at 3 percent."

He said, at the very least, the tax rate should be lowered to the same 3 percent as other farm equipment. He even suggested a total sales tax exemption on the unique equipment needed by dairies, including stainless steel bulk tanks and wash equipment for the milk room.

"The whole idea is one small attempt to help save our dairy industry," said Wanzek, adding a sales tax exemption could be seen as a symbolic welcome mat.

"For anyone willing to make the investment, it's more or less giving them a little bit of help," he said. "We just need to get animal agriculture kickstarted here We try to incentivize other industry I can't think of a more appropriate economic development project than a dairy farm in a rural area."

http://bismarcktribune.com/business/local/study-shows-dairy-processing-potential/article_2d067dac-1ef6-564f-aadb-f2db13bc8321.html

Uncertain future for dairy farmers

By Christine McKay

8:40 AM Friday Feb 3, 2017

Horizons One Plan affects all dairy farmers, but with Fish and Game and the Auckland-based Environmental Defence Society taking Horizons Regional Council to the Environment Court, many dairy farmers are facing an uncertain future.

Much of the court proceedings are around specific points of law and a challenge on Horizons' process of implementation of the One Plan, Dannevirke dairy farmer Russell Phillips, a key member of the Tararua Community Economic Impact Society, said.

"Of those who have been consented, some will be happy but many may now be facing the restrictions on total production and a capping of land values."

The Tararua Community Economic Impact Society (TCEIS) is also involved in the Environment Court proceedings and the group's view is that Horizons has considered the views expressed around the economic and social effects on our community and has implemented the plan with those considerations clearly understood.

Mr Phillips, Dannevirke dairy farmer Philip Hartridge and Tararua District deputy mayor Allan Benbow attended the Environment Court in Wellington in November where the main court day was set for February 13 in either Palmerston North or Wellington.

Pahiatua dairy farmers David and Janine Swansson say Horizons have been excellent to work with recently, with a more proactive approach to achieving good outcomes for the environment.

"We, like many other farmers, continue to use the funding available to subsidise plantings in fenced off areas which has been very helpful considering the extremely tight financial times we have been going through," the Swanssons said.

"Being dairy farmers we have found it very mentally draining. Doing the job that we do, we have always been focused on trying to do what's best for our livestock, the land, the environment and the community. But we have increasingly found it difficult constantly hearing media and social media running us down. No

matter how much work and money we spend to make significant improvements, it seems to be never enough.

http://www.nzherald.co.nz/hawkes-bay-today/news/article.cfm?c_id=1503462&objectid=11793469

Volatility in dairy presents tax opportunity

Friday, 3 February 2017, 11:55 am

Press Release: [Crowe Horwath](#)

With the release of the 2017 National Standard Cost (NSC) values for livestock, advisory firm Crowe Horwath says ongoing volatility in the dairy cattle market presents both opportunity and risk in the tax structures for New Zealand's farmers.

Tony Marshall, tax advisory partner in the company's Dunedin office, also says the gap between the two livestock valuation schemes used for taxation purposes is set to diverge once more after coming to its closest point last year. This will effectively close a window of opportunity to cost-effectively switch between schemes.

"By using standard nationwide averages for the cost of production of an animal, farmers are spared the effort of running a complex calculation on their own, resulting in a considerable compliance cost saving," explains Marshall.

The two livestock valuation methods most commonly used are NSC and the Herd Scheme (HS). Valued under HS, Marshall explains, movements in livestock value are non-taxable, whereas movements in value under the NSC method are taxable, either as income or a deduction.

With the Inland Revenue Department's release of the NSC figures this week, he says there has been a substantial reduction in average production costs for dairy cattle, from \$529.10 to \$404.10 for breeding, rearing and growing a rising 1-year-old heifer and from 414.20 to \$322.50 for rearing and growing a rising 1 heifer into a rising 2 heifer.

As the livestock ages the value feeding into the mixed aged cow tax values will reduce, increasing the difference between NSC and HS values. This will see deductions flowing through for farmers on the NSC scheme in the 2016/17 year for their capital stock. "This is positive for those using NSC who have moved back into profit, as the movement will have a dampening effect on profitability, thereby improve their tax position."

Those on HS are not affected; however, he adds that farmers considering a move to the HS are likely to see the values compared with the NSC widening. "Last year we saw the HS value of a mixed aged dairy cow fall to \$1,356, with the NSC value at approximately \$900, with the \$456 difference the smallest seen for many years. This year, HS values are expected to climb back to 2014/15 levels when announced in May," he notes. If HS values increase as expected the differential between the NSC and HS values is likely to increase to \$845.

Marshall says the substantial drop in the NSC values is owing to the reduced payouts for dairy which has driven farmers to cut costs and revert back to a more pasture based model; however, he points out that

dairy prices have seen considerable volatility through 2015/2016. With payouts increasing in recent months, it is his anticipation that while NSC values are down, HS values will increase.

“Owing to the volatility of the dairy payouts last year, farmers have generally reduced their herd sizes. This means purchasing cows has become quite difficult, pushing prices up further – and that will impact on the HS values come May,” he adds.

Marshall says these market shifts means opportunities for tax optimisation for primary producers will continue to change. “There is no one-size-fits-all. It is best to discuss individual needs with your tax advisor for the optimal structure for your farm.”

In comments on NSC values for other livestock, Marshall notes:

Sheep

Small increases in average production costs of \$1.20 per head in a weak sheep market will have limited impact on sheep farmers. NSC and HS values remain well apart. Restructuring transactions would remain the only time where a move to HS might be considered (where market value significantly exceeds HS).

Beef

NSC increases have come on the back of a buoyant prior season and will see additional taxable income arising on capital stock when returns are starting to diminish. Average costs are up as farmers expand numbers and capacity. Movement is unlikely to be material for most. There remains a significant difference between NSC and HS values.

<http://www.scoop.co.nz/stories/BU1702/S00112/volatility-in-dairy-presents-tax-opportunity.htm>

Almond milk — A nutritiously “Nutty” beverage

Published: Thursday, Feb. 2, 2017 10:50 a.m. CST • Updated: Thursday, Feb. 2, 2017 11:30 a.m. CST

Almond milk is a non-dairy beverage made from real almonds. This smooth and creamy beverage offers a hint of almond flavor and contains a starting lineup of powerful nutrients and nutritional benefits.

Trim the Waistline. At only 40 calories per eight-ounce serving and low in fat, unsweetened almond milk offers a low-calorie beverage option to enhance any meal or snack.

Bone-Building Beverage. Almond milk is rich in calcium and vitamin D, which work together to build and maintain strong bones in men, women and children.

Healthy Glow. One serving of almond milk contains 50% of the daily recommendation of Vitamin E, an antioxidant that plays a role in healthy skin and hair.

Heart-Health Benefits. Almond milk is free of cholesterol, saturated fat and trans fat, and filled with heart-healthy unsaturated fats, such as omega-3 fatty acids.

Allergen-Friendly. You don't have to have a food allergy or intolerance, such as lactose intolerance, to enjoy this beverage; but if you do, you're in for a treat. Blue Diamond Almond Breeze does not contain lactose or casein and is free of eggs, wheat, gluten and peanuts.

Commercial almond milk products come in plain, vanilla, chocolate or unsweetened flavors. Look for almond milk in cartons, either on the shelves or in the refrigerated section of your local Hy-Vee HealthMarket department.

<http://www.newtondailynews.com/2017/02/01/almond-milk-a-nutritiously-nutty-beverage/apy36do/>

Organic Dairy Products Market to Grow at 11% Till 2021: TechSci Research Report

[FEBRUARY 2, 2017](#) BY [WORDPRESS](#)

New York, NY, February 02, 2017 — According to TechSci Research report, "Global Organic Dairy Products Market By Product Type, By Region, Competition Forecast and Opportunities, 2011 – 2021," global market for organic dairy products is anticipated to grow at a CAGR of over 11% during 2016-2021, on account of expanding product portfolio, easy availability of organic dairy products, robust distribution network, rising internet penetration and aggressive marketing strategies adopted by major companies. In 2014, healthcare expenditure across the globe reached 9.94% of the total GDP, and this is driving consumers to opt for healthy organic products. Further, Organic Valley, Omsco, Whitewave, and Aurora Organic Dairy are few of the leading players operating in global organic dairy products market. On the back of rising disposable income levels and availability of well-developed infrastructure, Europe and North America are expected to emerge as the leading demand generators for organic dairy products during 2016-2021.

Browse 81 market data Tables and 77 Figures spread through 226 Pages and an in-depth TOC on „Global Organic Dairy Products Market“

<https://www.techsciresearch.com/report/global-organic-dairy-products-market-by-product-type-organic-drinking-milk-organic-yogurt-etc-by-region-europe-north-america-asia-pacific-south-america-etc-competition-forecast-and-opportunities/869.html>

Organic drinking milk, organic yogurt, organic cheese, organic butter, organic milk powder and organic probiotics are the major segments in global organic dairy products market, with organic drinking milk and organic yogurt dominating the market, globally. However, on the back of attributes such as increasing immunity, energy, mental strength, reduction in risk of cancer and chronic fatigue and cure for irritable bowel syndrome intestinal homeostasis, demand for organic probiotics is expected to witness the fastest growth in global organic dairy products market, during the forecast period.

“Rising awareness about health benefits associated with organic dairy products, increasing average household annual spending on dairy products, rapid urbanization, easy accessibility of these products through retailers and online channels, changing consumer preferences, continuous developments in supply chain network and implementation of government initiatives to encourage farmers to switch to organic farming is boosting sales of organic dairy products across the globe. In addition, introduction of innovative organic dairy products such as energy based milk drinks, flavored organic milk drinks and variety of organic

yogurt and other organic dairy products are expected to further propel growth in global market for organic dairy products through 2021,” said Mr. Karan Chechi, Research Director with TechSci Research, a research based global management consulting firm.

“Global Organic Dairy Products Market By Product Type, By Region, Competition Forecast and Opportunities, 2011 – 2021” has evaluated the future growth potential of global organic dairy products market and provides statistics and information on market structure, size, share and future growth. The report intends to provide cutting-edge market intelligence and help decision makers to take sound investment evaluation. Besides, the report also identifies and analyzes the emerging trends along with essential drivers, challenges and opportunities present in global organic dairy products market.

About TechSci Research

TechSci Research is a leading global market research firm publishing premium market research reports. Serving 700 global clients with more than 600 premium market research studies, TechSci Research is serving clients across 11 different industrial verticals. TechSci Research specializes in research based consulting assignments in high growth and emerging markets, leading technologies and niche applications. Our workforce of more than 100 fulltime Analysts and Consultants employing innovative research solutions and tracking global and country specific high growth markets helps TechSci clients to lead rather than follow market trends.

<http://www.satprnews.com/2017/02/02/organic-dairy-products-market-to-grow-at-11-till-2021-techsci-research-report-2/>

Global Fresh Milk Industry Will Grow Steadily At A CAGR Of 3.34% During The Period 2016-2020

[FEBRUARY 2, 2017](#) BY [MARCIN](#)

Fresh milk products are those products that do not contain added preservatives to maintain the freshness of the product. Fresh milk consumption is believed to offer numerous health benefits. These include:

Protection against infections, diarrhea, rickets, scurvy, tooth decay, and tuberculosis

Healthy bone development

Improved vitamins A, B6, and D absorption

Enhanced mineral assimilation due to the presence of lactobacilli in milk

Technavios analysts forecast the global fresh milk market to grow at a CAGR of 3.34% during the period 2016-2020.

To Get Sample Copy of Report visit @ www.researchmoz.us/enquiry.php?type=S&repid=711530

Covered in this report

The report covers the present scenario and the growth prospects of the global fresh milk market for the period 2016-2020. The market size and forecast provided in this report are calculated on the basis of revenue from retail sales of fresh milk products.

The market is divided into the following segments based on geography:

Americas
APAC
Europe
MEA

Technavio's report, Global Fresh Milk Market 2016-2020, has been prepared based on an in-depth market analysis with inputs from industry experts. The report covers the market landscape and its growth prospects over the coming years. The report also includes a discussion of the key vendors operating in this market.

Key vendors

GroupeLactalis
Nestle
Mengniu
CCPR/Itamb

Other prominent vendors

Amul
Arla Foods
Associated Milk Producers
Bright Food
Dairy Farmers of America
Darigold
Dean Foods
DMK DeutschesMilchkontor GmbH
FrieslandCampina
Groupe Even
GrupoLala
Meg Milk Snow Brand
Meiji Dairies Corporation
Morinaga Milk Industry
Muller
Saputo
Sodiaal
SpoldzielniaMleczarskaMlekovita
Yili Group

Market driver

Increasing investments
For a full, detailed list, view our report

Market challenge

Product contamination
For a full, detailed list, view our report

Market trend

Increasing per capita consumption of milk
For a full, detailed list, view our report

Key questions answered in this report

What will the market size be in 2020 and what will the growth rate be?
What are the key market trends?
What is driving this market?
What are the challenges to market growth?
Who are the key vendors in this market space?
What are the market opportunities and threats faced by the key vendors?
What are the strengths and weaknesses of the key vendors?

About ResearchMoz

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<http://www.satprnews.com/2017/02/02/global-fresh-milk-industry-will-grow-steadily-at-a-cagr-of-3-34-during-the-period-2016-2020/>

Recent class-action lawsuit sheds light on AZ dairy industry

) Updated Feb 1, 2017

MESA – Jim Boyle’s family history is intertwined with Arizona dairy. His grandfather had 50 cows. His dad had 500. And now the Boyle family has 6,000 at three dairies.

Boyle said the family business grew organically along with Phoenix’s population, and they now have two dairies in Mesa and one in Casa Grande. His business mirrors the growth of others in Arizona.

“Everyone has expanded to keep up with demand,” he said. “And Arizona – outside of the summer months – is really good environment for dairy cows.”

Arizona may be more known for its cattle, citrus and vegetables, but dairies and dairy farmers produce the state’s No. 1 commodity with nearly 200,000 cows producing more than \$750 million worth of milk, according to the Arizona Department of Agriculture’s fiscal 2016 report.

The dairy industry has recently made headlines because of a nationwide class-action lawsuit and settlement.

Arizona residents who bought dairy products any time since 2003 have until the end of the day Tuesday to [file a claim](#) for a cash settlement.

Although the exact amount will depend on how many people apply, it could bring each Arizona applicant \$40 to \$70.

The lawsuit was filed against the National Milk Producers Federation in 2011. It involved 15 states.

The suit alleged that members of the federation engaged in a massive price-fixing scheme during the economic downturn. It involved dairy cooperatives paying farmers above market prices to prematurely retire hundreds of thousands of cows and send them to slaughter.

During the Great Recession, milk producers faced some of the lowest milk prices since 1970, according to the United Dairymen of Arizona. Here in Arizona, dairy farmers were losing about \$1 per cow, per day, and the average Arizona herd ranges upwards of 2,000 cows.

So Cooperatives Working Together, a program developed by National Milk Producers, offered to buy cows to pay farmers extra for sending cows to beef and for some, Boyle said that money made enough sense for them to get out.

“Our farmers had to make tough decisions on whether to tough it out and stay in business or to shut down their dairy at the risk of losing more money,” according to a statement by the United Dairymen of Arizona.

Ultimately, the federation settled for \$52 million without making an admission of wrongdoing.

United Dairymen of Arizona, the state's large dairy cooperative consisting of more than 90 Arizona farms, is part of the National Milk Producers Federation.

Products exporter and job creator

High temperatures and a lack of rain make it easy to forget that agriculture in Arizona is massive. For fiscal 2016, agriculture's impact on the Arizona economy was about \$17.1 billion and more than 77,000 jobs, according to the agriculture department.

But when it comes to dairy farming in particular, the industry is sometimes overlooked.

"Most people don't realize just how big this industry is and what it means to our state," Arizona Department of Agriculture Director Mark Kilian said.

Dairies produce Arizona's No. 1 commodity with nearly 200,000 cows producing more than \$750 million worth of milk, according to the Arizona Department of Agriculture's fiscal 2016 report. (Photo by Erica Apodaca/Cronkite News)

Kilian added that the dairy industry supports thousands of jobs throughout the state and is a significant exporter as well, typically exporting dairy products in the forms of cheese or powders.

Additionally, Arizona dairy promotes jobs in other agriculture sectors because of the feed requirements of the herds.

Thriving in the heat

In the past 20 years, Kilian said dairy has grown dramatically with the advancements in technology, and Arizona has drawn dairy farmers from other states.

He said that high-quality alfalfa and Saudi Arabian-style dairy barns – which often utilize misters and fans in open-sided barns to keep cows cool, according to [CNN](#) – has contributed to high milk production in cows and made Arizona an attractive farming space.

Arizona's proximity to California and Mexico is also a plus.

With the ability to easily export to other major markets, a growing local population, a kinder regulatory market and lower labor costs, Arizona provides a good alternative for milk producers and processing plants that might otherwise go to California, Boyle said.

Farming in the heat is not the only thing that sets Arizona dairy apart.

While Arizona farmers may not have as many cows compared to California or Wisconsin, herd sizes here are much bigger, said Bob Collier, a University of Arizona professor and expert in the field of dairy sciences.



Before they're milked, the cows at Jim Boyle Dairy in Mesa are herded into a bathing area where they are cleaned and prepped. (Photo by Erica Apodaca/Cronkite News)

In fact, the average herd in Arizona is between 2,500 and 3,000 cows. In the upper Midwest, Collier said it is probably between 250 to 500 cows.

Collier said the larger facilities can help reduce overhead.

Challenges facing industry

Although responsible for bolstering the dairy industry, Arizona's continued growth is somewhat of a double-edged sword.

Urban growth and expansion in the Valley means there is less available farmland, but Boyle said many dairies have been able to stay ahead of development and move south.

But there is only so much farmland. The farther away you get from the major cities, the farther away you get from milk processing plants and the consumer population and the more you increase the expense of your haul.

In the long term, Boyle said the industry also will face challenges with the availability of water, and farmers will need to find the balance between water and feed availability.

The proximity of dairies to cities brings environmental issues as well, and cash receipts for dairy products in 2016 have declined.

Despite those factors, Collier said he has an optimistic outlook.

"It is a very healthy and vibrant industry. I think it is going to do well," Collier said. "It is in a very good position to grow slowly with demand, but still to grow."

http://www.havasunews.com/news/recent-class-action-lawsuit-sheds-light-on-az-dairy-industry/article_e83c02fe-4845-5c23-bcf7-763d548eb041.html

Dairy groups settle price-fixing lawsuit for \$52M

Feb. 1, 2017

Dive Brief:

-) Cooperatives Working Together, a national group that's membership produces about 70% of all U.S. milk, has settled a class-action lawsuit from a consumer group for \$52 million, [according to Forbes](#).
-) The class-action suit was brought by the animal rights group Compassion Over Killing, which claims that CWT artificially inflated the price of milk and other dairy products by killing hundreds of thousands of cows.
-) According to a statement from Jim Mulhern, president and CEO of the National Milk Producers Federation, the group is settling the suit to put the issue behind them and move on to other issues. "It is important to note that the court has found no antitrust violation and CWT makes no admission of wrongdoing in this settlement. The activity at issue in this litigation — the herd retirement program — has long since been terminated by CWT," the statement says.

Dive Insight:

While animal groups continue to fight those who cut down livestock populations, the practice is in fact legal.

Companies sometimes buy out small farms' milk cows to process them for meat, eliminating some of the competition. This is known as a herd-buyout program and is generally frowned upon.

While a \$52 million sounds large, it is a small price to pay, considering milk from U.S. cows represented more than \$40 billion over the course of the last year.

Gary Genske, treasurer of the National Dairy Producers Organization, told Bloomberg [there's another dimension to the problem](#). While demand is surging for dairy products like yogurt, he said dairy processors, who are responsible for making and selling the products, often demand more milk than they actually need. This creates a glut in supply and drives the overall price of dairy down. The "herd retirement program" flipped the tables in dairy farmers' favor.

This news could incite consumer frustration with the dairy industry, but it's unlikely they move en masse to alternative milk products, despite the category's [rise over the last year](#). By settling, the dairy industry has also been able to keep the situation in the past; claimants in the class action suit needed to have bought milk between 2003 and 2010. Meanwhile, tighter controls on supply and demand could help keep milk production at sensible levels, benefiting farmers, processors and consumers alike.

<http://www.fooddive.com/news/dairy-groups-settle-price-fixing-lawsuit-for-52m/435189/>

Dairy Queen manager charged in Howard County bullying case

) [SHANE SANDERSON](#)

Feb 1, 2017

COLUMBIA — Harley Branham, the former Dairy Queen manager implicated in the suicide death of a Glasgow high schooler, has been charged with second-degree involuntary manslaughter, according to online court records.

Branham was called to appear in Howard County Court Tuesday to testify in [the inquest into Kenneth Suttner's death](#). Suttner died by suicide Dec. 21, and the inquest jury found probable cause that Branham's harassment of Suttner contributed to his death. The jury recommended she be charged.

Missouri's criminal code [changed Jan. 1](#), creating a new class of felony, but because Suttner died before the change, Branham is being charged under the old code. The charge she faces is a class D felony, for which the maximum penalty is four years imprisonment, under [the 2003 code](#).

Missouri law allows an inquest to be called by a coroner to determine if there was criminal activity in a person's death. State statute calls for six-person juries in those proceedings. April Wilson, the special prosecutor in the case, said inquests dictate if there is probable cause to charge a crime.

Wilson was appointed special prosecutor after Stephen Murrell, the Howard County prosecutor, recused himself due to a conflict. She said Tuesday she did not know whether she or Murrell would bring charges, but Wilson was listed as special prosecutor in the online records.

Branham, who identified her residence in Armstrong during Tuesday's inquest, was listed in the records as residing on Church Street in Fayette.

On Tuesday, Wilson could not provide Branham's age. Online court records listed her year of birth as 1995.

Suicide was the second leading cause of death for Americans ages 15 to 19 in 2014, according to the Centers for Disease Control. Nearly one in five deaths in the age group were a result of suicide, totaling 1,834 that year. Guns were used in half of all suicides in 2014. Because compiling statistics takes some time, 2014 numbers were the most recently available.

Wilson was not available for comment Wednesday. Suttner's parents also were not available to comment.

Branham had been released from the Howard County Jail on a \$25,000 bond on Wednesday.

http://www.columbiamissourian.com/news/dairy-queen-manager-charged-in-howard-county-bullying-case/article_11f91e96-e8d3-11e6-9317-0fdee6ca5a6b.html

NA to take measures against adulteration of milk

01 February, 2017

ISLAMABAD: The National Assembly was informed on Tuesday that measures were being taken against adulteration of milk. To a call attention notice moved by Khalida Mansoor and others regarding supply of toxic milk in Islamabad, the minister said 202 samples were taken while over 21,000 litres of adulterated milk was wasted. He said the Islamabad Capital Territory (ICT) Food Safety Act was also being introduced in Islamabad to ensure provision of quality food to the residents.

He said a food authority was also being established in Islamabad on the pattern of the Punjab Food Authority to check the sale of substandard food.

Meanwhile, the House referred eight private member bills to committees while rejecting the motions for leave to introduce seven other bills.

The MQM, PML-N, JUI-F and JI lawmakers introduced the Criminal Law (Amendment) Bill, 2017, the Compulsory Solid Waste Management and Recycling Bill, 2017, the Health Insurance Scheme for Disabled Persons Bill, 2017, the Constitution (Amendment) Bill, 2017 (Amendment in Article 37), the Poisons (Amendment) Bill, 2017, the Indus River System Authority (Amendment) Bill, 2017, the Pakistan Penal Code (Amendment) Bill, 2017 and the Legal Practitioners and Bar Councils (Amendment) Bill, 2017. The House referred these eight bills to relevant standing committees.

The House rejected the motions for leave to introduce the National Database and Registration Authority (Amendment) Bill, 2017, the Capital Development Authority (Amendment) Bill, 2017, the Constitution (Amendment) Bill, 2017 (Amendment in Article 156), the Pakistan Penal Code (Amendment) Bill, 2017, the Prohibition of Smoking and Protection of Non-Smokers Health (Amendment) Bill, 2017, the National Commission for Child Rights Bill, 2017 and the Pakistan Citizenship (Amendment) Bill, 2017.

The House deferred the introduction of the Constitution (Amendment) Bill, 2017 (Amendment in Article 37) and the Trade Organizations (Amendment) Bill, 2017. The House could not take up the Transplantation of Human Organs and Tissues (Amendment) Bill, 2017, the Compulsory Sewage Water Management and Reprocessing Bill, 2017, and the Political Parties Order (Amendment) Bill, 2013 due to the absence of the movers.

The House deferred the consideration of the Compulsory Blood Test of the Relatives of Thalassaemia Patient Bill, 2014 till next Private Members' day.

The Standing Committee on Law and Justice chairman presented the reports of the committee on the Code of Civil Procedure (Amendment) Bill, 2015, the Constitution (Amendment) Bill, 2016 (Amendment in Article 92), the Code of Civil Procedure (Amendment) Bill, 2015, the Code of Civil Procedure (Amendment) Bill, 2015, the Constitution (Amendment) Bill, 2016, (Amendment in Article 11) and the Constitution (Amendment) Bill, 2015], (Amendment in Article 175). The House condoned the delay in presentation of

these reports.

A member of the Standing Committee on Human Rights presented a report of the committee on the National Commission on the Status of Women (Amendment) Bill, 2016. The House condoned the delay in presentation of the report. The House deferred Amendment in Rule 224 of the Rules of Procedure.

Moved by Law Minister Zahid Hamid, the House approved a motion allowing the treasury to transact government business on private members day. Following the motion, the Standing Committee on Finance, Revenue, Economic Affairs, Statistics and Privatisation chairman presented the report of the committee on the Companies Bill, 2016.

<http://paktribune.com/news/NA-to-take-measures-against-adulteration-of-milk-278152.html>