

# DAIRY PULSE



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## FORTNIGHT NEWSLETTER

Dairy Pulse 71<sup>st</sup> Edition (1<sup>st</sup> to 15<sup>th</sup>, Oct 2018)



### CATOGERIES OF THE EDITION

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



# Dairy Pulse 71<sup>st</sup> Edition (1<sup>st</sup> to 15<sup>th</sup> Oct, 2018)

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## Suruchi endeavor in Skill/ Entrepreneur Development Domain

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

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

Academy of Dairy Skill Development (ADSkID)  
Unit of Suruchi Consultants  
C-49, Sector-65, Noida U.P – 201307  
SC/PSC Code: 39018P  
Prog. In-charge: Mr. Sanjay Singhal  
Contact no. : +91-0120+4370845  
Email: [adskid39018p@gmail.com](mailto:adskid39018p@gmail.com)

New admissions are closed

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

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

For more information please email on [info@suruchiconsultants.com](mailto:info@suruchiconsultants.com) or contact at +91 0120 4320845

### ➔ *55<sup>th</sup> Dairy Entrepreneurship Development Program (DEDP) at Suruchi Consultants, C-49, Sec-65, Noida 25<sup>th</sup>, 26<sup>th</sup> & 27<sup>th</sup> Nov, 2018 with Guided Tour to a Dairy Farm plus a milk processing plant.*

For more information please follow the link:

[http://www.skilldairy.com/pdf/3\\_53rd\\_DEDPBROCHURE.pdf](http://www.skilldairy.com/pdf/3_53rd_DEDPBROCHURE.pdf)

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

Consultants, C-49, Sec-65, Noida on 17<sup>th</sup> to 22<sup>nd</sup> Dec 2018.

For more information please follow the link:

[http://www.skilldairy.com/pdf/4\\_2nd%20PDEDP\\_Brochure.pdf](http://www.skilldairy.com/pdf/4_2nd%20PDEDP_Brochure.pdf)

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

For more information please email on [info@suruchiconsultants.com](mailto:info@suruchiconsultants.com) or contact at +91 0120 4320845

### ➔ Suruchi has launched Online Dairy Entrepreneurship Development Program (ODEDP). It is 12 weeks program. Registrations are open till 31<sup>st</sup> Oct, 2018 for 4<sup>th</sup> batch.

Watch-Vid-

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

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

6th Regional Dairy Entrepreneurship Development Program (RDEDP) on 22<sup>nd</sup> & 23<sup>rd</sup> Oct In Bangalore, Karnataka.

[http://www.skilldairy.com/pdf/1\\_4th%20RDEDP\\_BROCHURE.pdf](http://www.skilldairy.com/pdf/1_4th%20RDEDP_BROCHURE.pdf)

## Indian News

### KKR-backed Kwality set to be taken to NCLT over ₹1,200-crore default

MUMBAI, OCTOBER 15

[https://www.thehindubusinessline.com/companies/kkr-backed-kwality-set-to-be-taken-to-nclt-over-1200-crore-default/article25230130.ece?utm\\_campaign=amp\\_article\\_share&utm\\_medium=referral&utm\\_source=whatsapp.com](https://www.thehindubusinessline.com/companies/kkr-backed-kwality-set-to-be-taken-to-nclt-over-1200-crore-default/article25230130.ece?utm_campaign=amp_article_share&utm_medium=referral&utm_source=whatsapp.com)

**D**airy major Kwality Ltd is set to be dragged to the National Company Law Tribunal (NCLT) on loan default of over ₹1,200 crore.

According to sources, the Kolkata-headquartered company has been taken to the tribunal by a leading foreign bank that will be joined by others soon after the case is filed, on October 16.

Kwality Ltd is a processor and producer of various types of dairy products including milk, ghee, butter, milk powder, curd, yogurt and cheese under the brand 'Dairy Best'.

#### **Procurement network**

The company has established a procurement network which comprises 3,50,000 farmer families across 4,700 villages in North India. It has six plants, in Haryana, Uttar Pradesh and Rajasthan, with processing capacity of 3.4 million litres of milk per day.

According to banking sources, Kwality has debt of about ₹2,000 crore, of which 80 per cent has gone bad following poor business decisions. The BSE-listed company's sales and profits have also been declining at a time when its peers — such as Parag Milk Foods and Prabhat Dairy — have been growing their businesses.

The company has also been facing issues in raising fresh capital in the last few months that has further restricted its expansion plans.

During FY18, its net profit stood at ₹71 crore, against ₹164 crore a year ago. Revenues grew marginally to ₹6,724 crore in FY18 from ₹6,131 crore a year ago.

A mail to Kwality Ltd's promoter and Managing Director Sanjay Dhingra remained unanswered.

Kwality is backed by US-based private equity firm KKR & Co that made a ₹520-crore debt and equity investment in 2016. Sources said KKR, which holds an about 20 per cent stake in Kwality, is not keen on pumping in any fresh capital into the company.

#### **Stock slide**

Kwality's stock has also been eroding for quite some time, hitting the lower circuit everyday for the past three months. It closed at ₹10.85 on Monday with a full market cap of ₹262 crore, down almost 10 times from ₹2,879.80 crore a year ago on the BSE.

Brickwork Ratings recently downgraded Kwality's short-term rating of bank loan facilities to D from BBB minus. It also said in its report that some banks have received income-tax attachment orders due to Kwality defaulting in meeting statutory commitments.

## Health teams hold joint checking drive to combat adulteration

Posted at: Oct 13, 2018

<https://www.tribuneindia.com/news/jalandhar/health-teams-hold-joint-checking-drive-to-combat-adulteration/667581.html>

**A**s per the directions of Kahn Singh Panu, Commissioner Food & Drugs Administration Punjab, Deputy Commissioner Mohammad Tayyab and Kapurthala and Civil Surgeon Dr Balwant Singh, a joint checking drive was organised against spurious milk and milk products (MMP).

During checking, a milk van coming from Amritsar en-route Jalandhar carrying milk in drums was asked to stop at a naka laid by the food wing at Dhilwan. Two samples of milk were seized from the vehicle.

Similarly, two samples of refined oil were seized from a vehicle carrying edible oil from Ludhiana district. A sample of black chana also taken from a vehicle.

Thereafter, the food team searched the cold stores for the presence of milk and milk products, especially, khoya and sweets. However, the items were not found there. The owners were instructed to provide relevant information to the food authorities in case such items were stored there.

The teams also inspected three cold storages, including Sohan Cold Store, Aujla Road, Kapurthala, Tara Cold Store, Aujla Road, Kapurthala, Gauri Shankar Cold Store, Kapurthala.

While giving details, Civil Surgeon Dr Balwant Singh said, "Taking into consideration the upcoming festival season, all the sweet shop owners are strictly warned to prepare and sale only

good quality paneer, khoya, etc. If low quality MMP are found in the premises of any sweets shop or dairy, a strict legal action will be taken in accordance with the law."

He also added, "Sweets shop owners are directed to add no colour to sweets, or if at all any colouring matter is to be added to the sweets, it should be a permitted food grade synthetic colour and those too should be added in only permissible quantities i.e. 200 ppm (200 parts per million), which means adding 20 grams of synthetic food colour to 100 kg of sweets. Chemical and non-permitted colours should not be used in any circumstances, as these cause cancer of intestines and kidneys, besides other adverse effects.

Five samples were taken by the teams and have been dispatched to the State Food Laboratory, Kharar and the report of the analysis will be made available to the department at the earliest

Further legal action will be initiated in the court of law against the offenders as per the report of analysis of the State Food Lab, Kharar under the Food Safety & Standards Act 2006 & Rules & Regulations 2011, said the Civil Surgeon.

This move by the Food Department against the Food Business Operators engaged in the unscrupulous business of adulterated & spurious food stuffs will be continued in the future also to ensure that the citizens get pure and healthy food and the festivals can be celebrated in their true spirit, he added.

## Maharashtra: Boosted by govt subsidy, export of skimmed milk powder takes off

In July this year, farmers' organisations in the state held large-scale protests and disrupted the supply of milk to major cities, forcing the state govt. to intervene and extend a subsidy of Rs 5 per litre for export of SMP.

Published: October 12, 2018 7:17:18 am

<https://indianexpress.com/article/cities/pune/maharashtra-boosted-by-govt-subsidy-export-of-skimmed-milk-powder-takes-off-5398335/>



**E**xport of skimmed milk powder (SMP) from Maharashtra has increased significantly in the last few months, thanks to the export subsidy offered by the central and state governments. It is estimated that about 5,000 tonnes of SMP have been exported from the state since July, and dairy owners are confident that they will export more of the product.

Earlier this year, the central government had announced a 10 per cent incentive on exports, keeping in mind the large stock of SMP with dairies. The stock of SMP had piled up after low international prices slowed down exports, and dairies started slashing the procurement price of farmers.

During this period, dairy farmers in the state got only Rs 18-20 per litre of milk, much lower than the government-mandated price of Rs 27 per litre. In July this year, farmers' organisations in the state held protests on a large scale and disrupted the supply of milk to major cities, forcing the state government to intervene and extend a subsidy of Rs 5 per litre for export of SMP, to help dairies pay at least Rs 25 per litre as procurement price. The central government's subsidy has accelerated the export of stocked SMP and helped dairies liquidate their stock.

Dasarath Mane, chairman of the Indapur Dairy and Milk Products Limited, which retails dairy products under the brand Sonai, said around 5,000 tonnes of SMP have been exported. "The dairies have about 6,000 tonnes of SMP, which will be exported soon," he said.

"Bangladesh, Dubai, Pakistan and Nepal etc are our main export markets and we hope to keep up exports in the coming months," added Mane. He also said the subsidy scheme could be extended by the central and state governments.

As milk production increases, dairies will produce more SMP that can be exported with the help of the subsidy, said Mane.

However, SMP continues to trade below the \$2,000/tonne mark on Global Dairy Trade, the online auction platform of New Zealand's dairy giant Fonterra. This amounts to about Rs 142 per kg, and the subsidy has helped dairies stay afloat as only the production cost of SMP is pegged at around Rs 150 per kg. With India shipping out large quantities of SMP, international prices may remain subdued.

Dairies, however, say they are yet to receive Rs 200 crore from the state government as subsidy for the export of SMP. State government sources, meanwhile, blamed some dairies for failing to provide bank account details of farmers to avail the subsid

## Bonanza! Maharashtra government pays Rs 106 crore in subsidy to dairy farmers

The subsidy rate of Rs 5 per litre of milk is applicable from August 1. The state produces an excess milk production of about 10 lakh litres. This includes milk powder production and entails a daily subsidy of Rs 50 lakh.

Published: October 11, 2018 1:42 AM

<https://www.financialexpress.com/india-news/bonanza-maharashtra-government-pays-rs-106-crore-in-subsidy-to-dairy-farmers/1344755/>



**S**ubsidy worth over Rs 106 crore has been paid by the government of Maharashtra following the submission of bank account details of dairy farmers in the state.

The state government had taken a decision some months back to provide a subsidy of Rs 5 per litre of milk to the co-operative and private producers to convert it into milk powder. To provide the subsidy in a transparent manner, the authorities have also asked for bank account details of dairy farmers so that the amount can be transferred directly to them. Once the bank accounts are verified by the authorities, the subsidy amount would be released, officials said.

The subsidy rate of Rs 5 per litre of milk is applicable from August 1. The state produces an excess milk production of about 10 lakh litres. This includes milk powder production and entails a daily subsidy of Rs 50 lakh.

At a meeting of the dairies in the state with the Dairy Commissioner of Maharashtra, the glitches in the process were ironed out and the subsidy has begun, senior industry people said. Prakash Kutwal, chairman, Kutwal Foods said a meeting had been called in Pune which was at-

tended by nearly 41 milk dairies in the state — both cooperative and private where there was a discussion on the uploading of the farmer data, he said.

Some of the data has been uploaded by dairies and payments have been received for the period of August 10 to August 20, he said. Work is in progress for the uploading of the rest of the data and a meeting has also been called by chief minister Devendra Fadnavis to discuss challenges facing the state's milk sector.

According to officials, more than 17 dairies, both private and cooperative, have submitted the details of farmers and the state government had transferred the subsidy to them. After the agitation by the farmers in July to increase milk prices, the state government announced a subsidy of Rs 5 per litre of milk in addition to packed milk for dairy products. Of the Rs 106 crore subsidy given to dairies to help them pay dairy farmers, Rs 53 crore was for production of skimmed milk powder (SMP) in order to reduce excess liquid milk.

Dairies had earlier warned that if the government does not pay the amount of subsidy soon, milk collection will be stopped by dairies. Several private and cooperative milk dairies had sought extra time from the government citing the lack of a database and the confusion about the parameters on the calculation of the new milk rate.

Over the last year, average procurement price for cow milk containing 3.5% fat and 8.5% sol-

ids-not-fat (SNF), had fallen from Rs 24-25 to Rs 17-20 per litre in states like Maharashtra. Buffalo milk (6.5% fat, 9% SNF) had fallen from Rs 41-42 to Rs 34-36. But retail price of toned milk in pouches (only 3% fat, 8.5% SNF) has remained at Rs 42 per litre, and full-cream milk (6% fat, 9% SNF) at Rs 52 per litre.

Private dairies in Maharashtra had begun building a database of farmers from whom they buy milk. This, the dairies say, will help them pass on government subsidies, if any, directly to the farmers. Private dairies account for around 70% of the 1.4 crore litres of milk procured in the state daily. However, these do not deal directly with farmers but with Bulk Milk Coolers (BMC) operators, who in turn arrange for milk for the dairies. Payment is made to the BMC operators who arrange for payment to farmers. Most dairies ensure online payment down the value chain.

### 70% of India's Milk Products Violate Safety Standards: Check Adulteration at Home!

Milk is great for our health, but it should not be adulterated.

October 9, 2018, 6:25 pm

<https://www.thebetterindia.com/161639/adulterated-milk-check-home-news/>

The festive season is upon us, and with celebrations, come loads of sweets because no Indian festival is complete without them. Given that our nation has a voracious appetite for sugary treats, milk and milk products tend to fly off the shelf during this time.

And as the demand surges, suppliers, in an attempt to cut costs and keep up with the demand, resort to adulteration.

After the agitation, several dairies put their representatives on the job to gather information on milk collection to create a farmer database since there is little information or no authentic data on milk collection. Dairy representatives were gathering information on the amount of collection, excess milk and what is done with it in addition to information on the buyer and seller.

The state produces around 1.30 crore litres daily. Of this, 60 lakh litres is in milk packs for daily use. The government has made a financial provision for the preparation of the remaining 70 lakh litres of milk. Of the total 207 private and co-operative dairies in the state, 70-75 dairies that collect over 10,000 litres on a daily basis, are eligible for government subsidy.



The Economic Times reports that out of every 3 Indians, 2 drink milk adulterated with detergent, caustic soda, urea and paint. A recent Animal Welfare Board report also revealed that 68.7 % of the milk production in the country, along with milk by-products, was found to be contaminated with dangerous, polluting ingredients.

More than two-thirds of milk and milk products sold in India do not meet the standards set by the Food Safety and Standards Authority of India (FSSAI), new research reveals.

Why is milk adulterated?

As mentioned above, the spike in the demand for milk and milk products during the festival season is an important reason, as they constitute a huge market. Further, adulteration is a tempting prospect for unscrupulous people who want to cut production costs and increase profit margins.

How is milk adulterated?

Water is the most common way to increase the volume of milk. In addition to water, detergent, caustic soda, glucose, white paints and refined oil are used to adulterate milk. While water makes milk thin, the other contaminants make it appear thick. Salt, detergents and glucose add to the viscosity of the diluted milk while starch prevents milk from curdling. So while water increases the volume of the milk, the other contaminants make it very difficult for the end consumer to find out whether the milk is diluted or pure.

What happens upon consuming adulterated milk?

Diluted and contaminated milk can impair the functioning of various organs in the human body. Heart problems, cancer and even death, can be caused by drinking adulterated milk.

So how do you ensure that your milk is not adulterated?

Well, there are a few simple tests, which can determine whether starch and detergent have been used to dilute milk.

1) Take a small sample of the milk, and mix it with around 20 ml of water, and bring it to a boil. Cool to room temperature in a transparent glass, and add a drop or two of iodine solution. If the solution in the transparent glass turns blue, it indicates the presence of starch.

2) To test for detergents, mix around 10 ml of a milk sample, with an equal quantity of water, and shake the mixture vigorously. The milk adulterated with detergent will form a dense lather, while the pure milk will have a thin layer of foam.

## Restaurants opposed to FSSAI move to display calorific values in menus

Tuesday, 09 October, 2018, 08 : 00 AM [IST]

<http://www.fnbnews.com/Top-News/restaurants-opposed-to-fssai-move-to-display-calorific-values-in-menus-43829>

**A**shwani Maindola, New Delhi  
As FSSAI gears up to implement rules for the display of information related to calorific values in menus for food service establishments, the restaurant industry rejects the idea by showing that the move is wrong. The country's apex food regulator intends to do it for the big

players only for now, with over 20 establishments in the country having Central licenses.

Besides, FSSAI wants the restaurants to also mention information about allergens, the vegetarian and non-vegetarian logos, information regarding organic food or ingredients, etc., as well.

Although the matter is in a preliminary state, and the regulator has just issued a notice calling for suggestions, views, comments, etc. from the World Trade Organisation (WTO)-Technical Barriers to Trade (TBT) Committee members on the draft Food Safety and Standards (Packaging and Labelling) Amendment Regulations, 2018 relating to the display of information in food service establishments.

Wherein, in Regulation 2.4 (of the Packaging and Labelling Regulations, 2011), after Sub-Regulation 2.4.4, FSSAI wants the following sub-regulation to be inserted:

“Sub-Regulation 2.4.5: Display of information in food service establishments

(1) Food service establishments having Central license or outlets at 20 or more locations shall display the calorific value of each of the food items sold by them on their menu cards or boards. Additionally, reference information on the requirements of 2,000Kcal energy for an average adult per day shall also be displayed clearly and prominently

(2) Food service establishments shall display the information specified below at the point of sale or service of the food: (a) any warning/statutory declarations required under these regulations; (b) information relating to allergens in the food; (c) logo for vegetarian or non-vegetarian, (d) information relating to gluten-free and low gluten status in food, and (e) information relating to organic food or ingredients.

The proposed regulation also includes that the e-commerce players display this information in the menu linked with each food service operator.”

Expressing his discontent on the subject, Kamlesh Barot, past president, HRAWI, said, “Standardisation of the menu is not possible and same dish prepared multiple times may differ in calorific value.”

“This shouldn’t be the another stick to beat us,” he said, added, “Uniformity in calorific values in food items freshly prepared in the kitchen of a restaurant is a difficult task for the restaurateurs.”

“Before implementing any such move the apex food regulator should consider our views and consult us,” he said, adding that instead what FSSAI could do, if at all it wanted to implement the idea, was to give restaurants a range of calorific values, so that the fluctuations can be dealt with.

Gurbaxish Singh Kohli, president, Hotel and Restaurant Association of Western India (HRAWI), said that it is not possible for hoteliers and restaurateurs to mention the calorie count of each meal mentioned in the menu.

“Unlike the business of ready-to-eat (RTE) meals where packaged products have standardised quantities, ingredients and preparation processes. Restaurant kitchens prepare and serve food that are created a-la-carte,” he added.

“Each chef has his or her own personalised style and variation. As we are not in the business of buying ingredients from vendors and assembling them on site, but prepare the dishes in-house, fresh and customised, it would be practically impossible to provide calorie count,” Kohli said.

Meanwhile, according to the draft regulation, event caterers and food service premises operating less than two months or 60 days in a year, and specific or modified menu meals as per the customer’s request are exempted from the regulations.

“Further, foodservice establishments shall also keep written nutritional information on the food items sold by them in the form of booklets or handouts or on their website which shall be

provided to consumers upon request,” said the draft.

## Food aggregators delist over 10,000 restaurants on FSSAI directive

Published on October 08, 2018

<https://www.thehindubusinessline.com/companies/food-aggregators-delist-over-10000-restaurants-on-fssai-directive/article25160153.ece>

**N**EW DELHI, OCTOBER 8  
Food Safety and Standards Authority of India (FSSAI) said on Monday that leading food aggregators, including Zomato, Swiggy, UberEats and Foodpanda have delisted over 10,000 unlicensed restaurants from their platforms.

FSSAI had earlier directed key food aggregators to delist restaurants who were operating without a FSSAI licence or registration by September 30.

FSSAI recently reviewed the action taken by the aggregators.

“The food delivery aggregators informed us that they have already initiated action against the

defaulting partner restaurants,” it said in a statement.

It noted that while Zomato had delisted about 2,500 restaurants, Swiggy removed 4,000 from its platform.

Meanwhile, Foodpanda has removed 1,800 restaurants and UberEats removed 2,000.

FSSAI has now asked these food aggregators to submit the names of the defaulting restaurants so that it can initiate action against them.

“The list of delisted hotels/restaurants will be shared with the State enforcement machinery for action against the non-compliant FBOs under the FSS Act 2006,” the official statement added.

## Is the milk you are having safe? Here's what you need to know

Oct 08, 2018, 03.07 PM IST

<https://economictimes.indiatimes.com/news/et-explains/is-the-milk-you-are-having-safe-heres-what-you-need-to-know/articleshow/66119023.cms>

**B**efore you plan to gorge on mithai this festival season, consider a shocking fact. Two out of every three Indians drink milk adulterated with detergent, caustic soda, urea and paint. That's what Union Minister for Science and Technology Harsh Vardhan had told the Lok Sabha in 2016. He was quoting a nationwide survey conducted by FSSAI, India's food regulator. Recently, an Animal Welfare Board report revealed that 68.7 per cent of the milk production in the country, along with milk

byproducts, was found to be laced with polluting ingredients.

Why is so much milk adulterated?

Increased demand for milk products during the festival season leads to rampant adulteration. Since milk and milk products constitute such a huge market, adulteration is an easy way to make money for many people. It cuts production costs and boosts profit margins. Last month, the crime branch of the Pune police

seized 4,852 kg of adulterated khoya, a dairy product used for making a variety of sweets, from a bus. While adulteration peaks during the festival season, the huge milk economy of India ensures that adulteration is an easy money-making opportunity round the year.

How is milk adulterated?

Though water remains the most common milk adulterant, increasingly detergent, caustic soda, glucose, white paint and refined oil are being used to adulterate milk. Water thins the milk but other adulterants make it appear thick. Adulterants like salt, detergents and glucose add to the thickness and viscosity of the diluted

milk while starch prevents its curdling. So non-water adulterants make it difficult for a consumer to suspect that the milk is diluted or adulterated.

Dangers of adulterated milk

Adulterated milk can impair the functioning of various organs of the body, causing heart problems, cancer, and in extreme cases, even death. According to a recent advisory issued by the World Health Organisation, if adulteration isn't put to a stop, a large chunk of India's population would be suffering from serious and fatal diseases like cancer by the end of 2025.

## Haryana breed cow produces record milk yield of 20.6 kg

Oct 7, 2018, 12:06 AM

<https://www.tribuneindia.com/news/haryana/haryana-breed-cow-produces-record-milk-yield-of-20-6-kg/664324.html>



**A**nimal scientists of Lala Lajpat Rai University of Veterinary and Animal Sciences (LUVAS) here have claimed that a Hariana breed cow yielded 20.6 kg milk in a day on Saturday. Hariana cow is an indigenous breed of dairy cattle.

Dr Gurdial Singh, Vice-Chancellor of LUVAS, congratulated the scientists of Department Animal Genetics and Breeding and said it was a step forward towards increasing the farmers' income through comprehensive breed improvement programmes.

The Department of Animal Genetics and Breeding was granted a project "Genetic Improvement of Indigenous Breed of Cattle – Hariana Unit" by ICAR during 1985-86 to undertake studies on propagation, multiplication, improvement and conservation of Hariana Cattle with the germplasm unit at the main campus and four other associated units in and around Hisar. This project on genetic improvement of Hariana Cattle successfully continued for nearly 25 years.

"Judicious selection and mating for eight generations of Hariana cow project led to this outcome. The cow has surpassed all records in its class and recorded a peak yield of 19.80 kg on per day average for past three days. Today, this record was also surpassed as the cow yield was recorded at 20.6 kg. This cow has fairly good track record of reproduction traits with age at first calving average, calving interval and dry period," said the VC.

The cow had attained a peak yield at 17.2 kg per day with total lactation milk yield of 3,281.4 kg during last lactation period. It also has an unprecedented average daily milk yield of 12.97 kg per day. It may be mentioned that the state average peak yield of Haryana cow is about 5 to 6 kg per day, against the national average of elite farms of this breed at 8 to 9 kg per day.

Dr Abhay Singh Yadav, Head of the Department, Dr Parveen Goel, Director of Research, and Dr Diwakar Sharma, Dean, College of Veterinary

Sciences, claimed that the unique performance of Haryana cattle herd at the farm in general and cow A-6 in particular was obtained due to concerted efforts by the team of scientists.

The Union Agriculture Ministry had honoured the scientists of the university with the National Kamdhenu Award for their outstanding contribution to improvement of indigenous breeds of cattle — Haryana and Sahiwal — last year on World Milk Day at New Delhi.

## How FSSAI is ensuring that food offered by street vendors and online aggregators meet safety norms

07/10/2018

<https://indianexpress.com/article/cities/ahmedabad/this-diwali-amul-to-launch-fresh-deodorised-camel-milk-in-ahmedabad-5389447>

**W**olfing down pani-pooris being served by a street vendor is set to become more relishing if the food safety regulator has its way. The Food Safety and Standards Authority of India (FSSAI) is implementing a “clean street food hub programme”. It has identified 144 street food clusters across the country that would be jointly audited with state authorities for cleanliness and hygiene. Clusters would be encouraged to comply with certain standards and those meeting the criteria would get a “clean street food hub certificate”.

A successful example of this initiative can be seen at Ahmedabad’s Kankaria Lake area. In July, the city’s picnic spot, which has 66 vendors, became India’s first Clean Street Food Hub. A plaque with the FSSAI certification is on display here, giving much comfort to the 1.2 crore people who grab a bite from here every year.

“Such certified street vending zones provide safe, tasty and affordable eating options for citizens and tourists, along with the local ambience and flavour,” says Arbind Singh, national coordinator of National Association of Street Vendors of India.

“This is also a way to provide better employment opportunities for many poor people.” While it is clear this initiative will help improve the prospects of the estimated 20 lakh street food vendors in India and give a boost to tourism, the programme is only a part of FSSAI’s larger game plan. The regulator wants to ensure that all food business operators across the country adhere to certain standards and hygiene.

FSSAI also wants food served in schools, offices, hospitals and even places of worship to adhere to the standards.

All this is a part of the regulator redefining its role as a mere licensing and testing body to a more transparent organisation that addresses

the core issues of health and nutrition in food. In August, FSSAI launched the Eat Right Movement, aimed at getting citizens to choose healthier food and dietary options and also ensuring food safety — from procurement to consumption and disposal.

The regulator plans to rope fast-moving consumer goods companies and food companies willing to reformulate products for better nutrition, so as to address common health issues in India.

FSSAI CEO Pawan Kumar Agarwal says: “We have decided to redefine our role as an organisation that helps align the expectations of key stakeholders, including scientists, testing labs, food businesses, state governments and consumers.”

As part of this realignment, the regulator had in July targeted online food aggregators. It ordered that restaurants and food business operators (FBOs) not complying with its regulations be delisted from such websites. The deadline for this exercise expired in September.

FSSAI will now review the progress. “We believe that food safety and public health issues are on the top of the agenda not just for us, but also all industry players and online platforms such as Swiggy and Zomato. They wouldn’t want to risk their reputation because of non-compliant FBOs,” Agarwal says.

FSSAI issued the directive after receiving several complaints on the quality of food being supplied by FBOs listed on such platforms. Food aggregators seem to have taken the cue.

Zomato, for instance, has delisted hundreds of restaurants across the 34 cities where it offers its services. “Most of our high-order volume restaurant partners already have an FSSAI licence or have applied for one,” says Mohit Gupta, CEO, food delivery business, Zomato. “We have delisted those who have failed to furnish

licences. We are certain this move will not have an impact on our order volumes.”

Recognising the huge logistics challenge in cracking down on FBOs, FSSAI had extended the deadline for food aggregators to delist errant operators to the end of September. “Though all of them took up the issue seriously, we realised there were 40,000 to 50,000 restaurants on these platforms. So we decided to extend the deadline for better compliance,” says Agarwal.

After a preliminary review, FSSAI officials say they have found 90% compliance by the online platforms.

They hope this initiative will also be as successful as the Kankaria Lake project. The challenges, however, are much bigger when it comes to street food vendors. FSSAI has to first ensure that the vendors have access to clean water and a garbage disposal system, among others.

All this means coordinating with multiple civic and state agencies- which is easier said than done. “Our project to bring street food vendors under our certification was started last year,” says Agarwal.

We started with a massive training programme in Delhi, covering 23,000 vendors in 40 locations. Our learning was that to bring in sustainable change and improvement in street food hygiene, we have to go beyond just training individuals and providing them with gloves and aprons, etc. We have to also work with different authorities to give better street lighting, drainage, garbage removal and safe water to the vendors.”

The outreach in Delhi has helped Dal Chand, who has been selling alu-tikkis and alu-chaat in east Delhi’s Mayur Vihar Phase 1 market for over two decades. Last year, he was trained at an FSSAI centre and got a certification, which he displays on his food cart. “I have been strictly following the hygiene and safe-food standards.

It has helped me sell more," says Chand, who had a daily turnover of Rs 6,000-8,000 during festival season.

Going beyond the streets, FSSAI has also proactively focussed on restaurants and eateries, and held regular discussions with industry bodies such as the National Restaurant Association of India (NRAI) and the Federation of Hotel and Restaurant Associations of India

President of NRAI and CEO of Beer Cafe Rahul Singh says: " major change is being introduced to ensure awareness, education and self-regulation " not only for food safety, but also towards a healthier lifestyle. For this, FSSAI has in the past 2-3 years taken steps to initiate multiple schemes across the entire food chain.

### This Diwali, Amul to launch fresh 'deodorised' camel milk in Ahmedabad

During the launch, the milk will be made available in pet bottles of 500 ml which are similar to the bottles for flavoured milk.

Updated: October 6, 2018 11:50:05 am

<https://indianexpress.com/article/cities/ahmedabad/this-diwali-amul-to-launch-fresh-deodorised-camel-milk-in-ahmedabad-5389447/>

**J**ust days after Prime Minister Narendra Modi spoke about the benefits of camel milk, Amul Dairy has firmed up plans to market and sell fresh camel milk. Packed in 500 ml pet bottles, the camel milk will be sold in Ahmedabad by December 2018 with the trial run expected to happen in and around Diwali.

According to Amul, crucial experiments related to deodorisation is expected to be carried out that will not only remove volatile odours from camel milk but will also make it more palatable.

"This is for the first time in the country that camel milk will be marketed and sold. One of our milk cooperative unions is expected to finish constructing a new camel milk-processing unit in Kutch in December 2018. Once that is ready, we will start collecting milk from camel breeders and will start marketing it in Ahmedabad," said R S Sodhi, managing director of Gujarat Cooperative Milk Marketing Federation Ltd (GCMMF) which is the umbrella organisation covering 18 member dairy unions.

The camel milk-processing unit near Bhuj will have a capacity to process about 20,000 litres of camel milk daily, Sodhi added.

At present, Amul procures camel milk from Kutch District Cooperative Milk Producers' Union Ltd that operates Sarhad Dairy for making chocolates. "But fresh camel milk is a new concept. Though it has more salt content, it has a lot of therapeutic value," Sodhi replied when asked about the market potential of camel milk.

During his visit to Amul Dairy last Sunday, Prime Minister Modi had claimed that he was ridiculed for calling camel's milk nutritious several years ago, and that now camel's milk was not only being used in making chocolates but was also fetching double the price for farmers when compared to cow's milk.

Officials of Sarhad Dairy said that at present, cow milk fetches Rs 28-30 per litre, while camel's milk sells at Rs 50-55 per litre in Gujarat.

Milk cooperatives in Gujarat currently collect about 1,000-1,500 litres of camel milk per day from "maldharis" who breed camels in Kutch

district. The camel milk is not collected on a regular basis and is dependent on the requirements of the chocolate factory at Mogar, near Anand.

According to sources in Sarhad Dairy, the important trial run for fresh camel milk will take place by November 2018 at the existing plant where the new camel milk processing unit is being set up. "We are in the middle of commissioning the plant. The deodoriser and cream separator machines are expected to reach our dairy plant by the end of this month," Nirav Gusai, MD, Sarhad Dairy said when asked about the camel milk project.

Explaining the processing process that is being tweaked for camel milk, he said, "The pasteurisation process for camel milk will be almost similar to that of cow milk. But one more process of deodorisation will get added to it. Unlike camels in the Middle-Eastern countries that are bred in a farm on a stable diet, there counterparts in

Kutch roam around and eat a variety of plants, including mangroves, and therefore the odour of their milk differs. So, if we are marketing the milk under one brand then the taste and odour needs to be consistent. So it is important to use the deodorisation process. This is the first time that deodorisation process is being used in dairy industry for fresh milk. This is being done on an experimental basis."

During the launch, the milk will be made available in pet bottles of 500 ml which are similar to the bottles for flavoured milk.

"But we have also kept an option of providing them in plastic pouches. Initially, we can easily collect 5,000-6,000 litres of camel milk per day. We also plan to tap the camel breeders in Banaskantha and Mehsana as we proceed ahead," Gusai added. According to sources at the GCMMF, the larger goal to popularise camel milk is to provide supplementary income to the camel-breeders in Kutch.

## World Animal Protection asks dairy companies to end cruelty

Oct 05, 2018

<https://www.newkerala.com/news/read/53895/world-animal-protection-asks-dairy-companies-to-end-cruelty.html>

**N**ew Delhi, : On World Animal Day, World Animal Protection has urged the dairy companies to work towards ending cruelty in the dairy sector.

A World Animal Protection team visited many urban and peri-urban dairies in Delhi and found that the animals were being kept in appalling conditions. Most of these dairies failed to provide even basic welfare to their cows and buffaloes.

As a first step, dairy companies must commit to not sourcing milk or milk products from urban and peri-urban dairies which keep animals in

some of the cruelest conditions.

Within urban and peri-urban dairies, animals are seen tethered round the clock and are forced to lie in their own urine and faeces, hardly room to lie comfortably and unable to turn around, move or roam. The shelter is poor and their drinking water is dirty. All this causes them immense stress plus pain associated with infections, and wounds. In absence of proper feed and nutrition, some cows and buffaloes can also be seen foraging through garbage, walking and lying in the middle of bustling roads across most urban areas in India.

The recent visits brought to light that while all dairies in India are governed by the Registration of Cattle Premises Rules (RCPR) under the Prevention of Cruelty to Animals Act, many urban and peri-urban dairies are operating outside the law as well as ignoring rules and policies set to protect animals and the environment.

An estimated 50 million dairy animals suffer every day in India and a significant number of these suffer the worst cruelty as they live in unacceptable conditions in these urban and peri-urban dairies.

World Animal Protection has, in an earlier investigation, found disturbing evidence corroborating absence of proper management of dairy animals across six major cities in India. World Animal Protection had also commissioned a survey of citizens across those cities in 2016, with a clear finding that cruel treatment of dairy animals in urban and peri-urban dairies is unacceptable to people.

"It was shocking to see this cruelty. We are extremely concerned about the welfare of these

dairy animals and want people to understand where the milk they consume may come from. Dairy companies have a responsibility towards these dairy animals as well as their consumers and they must end this cruelty," said Campaign Manager, Animals in Farming, India Dairy at World Animal Protection, Sonia Bindra.

World Animal Protection also wishes to raise concerns around the irresponsible disposal of waste by these dairies which could result in them becoming a breeding ground for disease, potential human health hazards and environmental pollution.

"These urban and peri-urban dairies are openly flouting rules. Some even operate illegally without proper registration. This should not be allowed. These animals give us milk, they serve our needs and deserve a better life. These dairy companies need to commit to not sourcing milk from urban and peri-urban dairies and also influence and invest to ensure basic welfare is provided to dairy animals in their final supply chains," said India Country Director at World Animal Protection, Gajender K Sharma.

## ISL Diary: We might have lost, but Chennaiyin FC will come back stronger than ever

Though the match went in favour of Bengaluru FC, we the Supemachans were clapping and cheering our team who have already brought home two trophies.

05th October 2018 04:10 PM

<http://www.newindianexpress.com/sport/football/indian-super-league/news/2018/oct/05/isl-diary-we-might-have-lost-but-chennaiyin-fc-will-come-back-stronger-than-ever-1881494.html>

**J**ust like every other Indian football fan, I was waiting for my team to kick off their ISL season. I was not only an Indian football fan, but a member of a champion football fan club which has already lifted the ISL trophy twice in just four years. Yes, the blessed member of Supermachans – the fan club of champions of India – Chennaiyin FC.

I remember getting ready for the first tie.

The fixtures were announced and it was September 30th. The wait was finally over. We were gearing up for the banner preparations, making sure the flags are right, face paint, body paint or whatever. We made sure that we as away fans (Supermachans travelled to Bengaluru to watch their team take on Bengaluru

FC) gave the best to our team as it's not only a battle between rival clubs but also the battle between the fan clubs as well.

It was all set and we kicked off our journey at our arch rivals' practice ground – the Sree Kanteerava Stadium – the ground that had already given us a lot of memories to cherish.

A tiring and exhausting journey from Chennai to Bengaluru, lack of sleep and traffic issues made us stop because we wanted to show the world what it takes to be a member of the fan club for the champions of India.

It's become a trendsetter for a while whenever there is a match between the Bengaluru FC

and Chennaiyin FC. The west block blues are noted for their Viking claps but are also noted for their fan base.

Though the match went in favour of Bengaluru FC, we the Supemachans were clapping and cheering our team who have already brought home two trophies. They lost a few points, but not our hearts.

The journey though was a tiring one but was not without a great share of fun and atmosphere we have had from the time we took off from Chennai. One bad game and don't write us off. Champions will come back stronger than ever. We are the champions.

## Food Safety Dept conducts raids, seize milk products

Ahmedgarh, October 4, 2018

<https://www.tribuneindia.com/news/ludhiana/food-safety-dept-conducts-raids-seize-milk-products/663352.html>

Officials of the Food Safety Department raided establishments dealing in food products, besides intercepting vehicles transporting various items.

They also seized the entire stock of packed drinking water at a Kaheru Plant and took the samples of various products.

Sangrur Assistant Commissioner (Food)

Ravinder Garg said raids were conducted at various establishments dealing in food products, including milk products and packaged water.

A dairy named Chaman Milk Centre was also raided by the team where a huge quantity of paneer, desi ghee, curd and milk were found. Two samples of paneer and one sample each of milk, dahi and ghee was sealed for further testing of purity and fitness. The team sealed two samples of mustard oil at Shree Gurcharan Par-

kash Oil Mill where nothing objectionable was found.

A raid was conducted at a packaged drinking water unit at Kaheru where water was being packed under the name of Greatway. The entire stock of 2,390 boxes of packed water, each containing 24 glasses, was seized, besides stopping the sale of the product.

The team also intercepted a truck coming from Saharanpur and heading to Samrala in Ludhiana which was carrying 100 quintal of gur of Surya brand and 25 quintals of shakkar laced with unpermitted colour. One sample of each was sealed. Another vehicle carrying about 55 bags (each containing 65 packets) of Anshul brand tobacco was intercepted and a sample was sealed. A vehicle carrying 150 boxes of Flake brand packaged drinking water and 125 boxes of Mango Flake was intercepted and one sample of each product was sealed. —OC

## FSSAI raids food manufacturing units in Vijayawada; units without licenses served notices

Food Safety and Standards Authority of India (FSSAI) officials carried out raids on various food manufacturing units in city on Wednesday and served notices after collecting samples.

04th October 2018 02:25 AM

<http://www.newindianexpress.com/cities/vijayawada/2018/oct/04/fssai-raids-food-manufacturing-units-in-vijayawada-units-without-licenses-served-notices-1880831.html>

**V**IJAYAWADA: Food Safety and Standards Authority of India (FSSAI) officials carried out raids on various food manufacturing units in the city on Wednesday and served notices after collecting samples.

According to the assistant food controller, N Purnachandra Rao, the raids were conducted simultaneously by two Vijayawada teams and some units in the Association of Lady Entrepreneurs of India (ALEAP) - Surampalli village.

During the raids, officials found that some units were running without licenses.

While inspecting Sai Sri Food Products (two units with different owners) at Chittinagar,

FSSAI officials found that its owner did not possess a valid license. "He was served a notice and from the unit."

In Surampalli, officials raided three units, Madhura Ghee Products, Emirates Dates and Srinivasa Food Products.

They inspected the packing procedure and hygiene conditions.

"As many as ten samples in the form of cow ghee, dates, honey, candy and ice cream were collected from all the units. The samples will be sent to the laboratory for testing," said Purnachandra Rao.

## India has potential to be in top three in dairy sector by '22, says PM

Wednesday, 03 October, 2018, 08 : 00 AM [IST]

<http://www.fnbnews.com/Top-News/india-has-potential-to-be-in-top-three-in-dairy-sector-by-22-says-pm-43803>

**A**shwani Maindola, New Delhi  
Prime minister Narendra Modi has said that the Indian dairy sector, led by companies like Amul, has a great chance to become one of the top three performing nations in the world.

Speaking on the occasion of the commissioning of a processing plant at the Amul facility in Anand, Gujarat, he said that Amul has been able to create a brand for itself in over 40 countries worldwide.

"And while we are tenth in the world in terms of milk processing and value addition currently,

companies like Amul can lead the country becoming one of the top three countries in the world in the dairy sector," Modi said.

"I have no doubt about the capabilities of the country getting into the top three in the world by 2022, when India will complete its 75th year of Independence," he added.

He said that India now is jostling with the problem of plenty. He said, "There was a time when there was scarcity of farm produce. We came out of that phase, and now there is no scarcity in farm produce. Now, there is a challenge of higher produce," he said, adding that that sometimes led to market crashes and farmers also incurred losses.

The prime minister stated that value addition through food processing was now greatly required.

"The dairy sector is a leading processing sector in the country, paving the way for others to follow. If new innovation and value addition in milk and dairy industry was not done, the farmer and industry wouldn't have survived. But continuous value addition and innovation in the dairy sector through processing has made this industry stand out," Modi added.

He stated that similarly, value addition and processing in other farm produce is also needed. Every farm produce has tremendous potential.

"And like processing and value addition in milk, we have to look into value addition in other farm produce, and for this purpose, the Pradhan Mantra Krishi Sampada Yojna has been made operational for increasing the processing and value addition, thereby giving much-needed impetus to the agriculture," Modi said.

Meanwhile, established in 1946, Amul Dairy Anand produces 30 lakh kg of milk per day and achieved a sales turnover of Rs 6,272 crore dur-

ing 2017-18. Amul Dairy has disbursed around Rs 4,235 crore during financial year 2017-18 to milk producer members of three districts.

Amul, in a statement, has said that the company had been manufacturing chocolates since 1974.

In order to strengthen the position in the chocolates market, Amul Dairy has set up a new state-of-the-art plant for manufacturing premium chocolates.

The production capacity of plant has been increased from 200 million tonne per month to over 1,000 million tonne per month.

Amul is also manufacturing various single country-origin chocolates with cocoa sourced from countries like Peru, Tanzania, Venezuela, Ivory Coast, Columbia, Madagascar and Ecuador, and processed and packed at the new plant in Mogar.

Further, Amul Dairy is collaborating with the Government of Gujarat to manufacture and supply ready-to-use therapeutic food (RUTF) to treat the severely-malnourished children of the state.

The developed RUTF products is supplied in Gujarat and started exporting the same through UNICEF, which shows commitment to the Make in India initiative of the Government of India. The production capacity will increase from 180MT per month to 600MT per month.

Apart from this, Amul Dairy and the Government of Gujarat have signed a Memorandum of Understanding (MoU) to manufacture and supply take home rations (THR) to meet and improve the nutritional status of pregnant and lactating women, adolescent girls, etc. The capacity of this new plant is 6,000MT per month.

The total outlay of these three projects at

Mogar, Anand was approximately Rs 300 crore.

## Sops for skimmed milk powder exports come under WTO lens

Published on October 02, 2018

<https://www.thehindubusinessline.com/news/world/sops-for-skimmed-milk-powder-exports-come-under-wto-lens/article25105134.ece>



**N**EW DELHI, OCTOBER 2  
Export incentives given to the skimmed milk powder (SMP) industry by the Centre and the Gujarat and Maharashtra governments, to help ease the glut in the domestic market, are under scrutiny at the World Trade Organization (WTO).

“Members including the EU, the US, New Zealand and Australia have asked India to explain how the move was in line with the existing agreement on agriculture of the WTO and the decision to eliminate all export subsidies,” a Geneva-based official, privy to a recent meeting of the WTO’s Committee on Agriculture, said.

In July, the Directorate-General of Foreign Trade notified 10 per cent export incentive for milk powder, under the Merchandise Export from India Scheme.

Gujarat and Maharashtra, the two leading milk-producing States in the country, too offered a ₹50,000 per tonne subsidy for exports of SMP in response to the domestic dairy sector suffering due to a sharp fall in prices due to excessive stocks. With India no longer in the bracket of economies with average yearly gross national

income less than \$1,000, it does not qualify for giving export subsidies according to WTO rules.

“India, defending the package announced by the two States, said financial supports provided through various State policies compensate marketing, handling, distribution and associated costs of farmers for their exports, which are allowed under WTO Agriculture Agreement Article 9, and that supports are temporary,” the official said.

Questioning the 10 per cent export incentive approved by the Centre, the US pointed out that India did not have any scheduled export subsidy entitlements. It asked New Delhi to explain how these measures were implemented and also provide the eligibility criteria.

Interestingly, the MEIS, under which the 10 per cent subsidy has been provided to dairy exporters by the Centre, is one of the five export promotion measures against which the US filed a WTO dispute earlier this year stating that they flouted multilateral rules.

New Zealand, in its submission, pointed out that Gujarat was implementing a provision of up to \$44 million to support the Gujarat Milk Marketing Federation to export 60,000 tonnes of skimmed milk powder. The funding will subsidise the export of Indian skimmed milk powder and significantly impact international trade of the same, it said, seeking details including eligibility for receiving payments, the criteria for making payments and how the scheme will be implemented.

New Delhi now has to provide satisfactory answers to the queries failing which members may

threaten to lodge a dispute against the measures at the WTO.

## Forigen News

### Low prices and trade the talk at World Dairy Expo

Oct 15, 2018 at 7:30 a.m.

<http://www.agweek.com/business/agriculture/4512919-low-prices-and-trade-talk-world-dairy-expo>

**M**ADISON, Wis. — The big talk among dairy producers attending this year's World Dairy Expo included the continued low milk prices and trade, with the new North American trade deal.

Dairy farmers and industry representatives at the 52nd annual show held Oct. 2-6 in Madison were breaking down the new U.S.-Mexico-Canada Agreement, or USMCA, that replaces NAFTA, the North American Free Trade Agreement. The USMCA retains zero tariffs on most ag goods flowing between the three trading partners. The dairy industry was the big winner in the U.S., as Canada will gradually eliminate its Class 7 pricing scheme for dairy products and allow more access to U.S. dairy products.



"Canada was using the Class 7 pricing to avoid its obligations to limit the amount of exports it subsidizes, so it was a major achievement," says Chris Galen with the National Milk Producers Federation. "It will take time to phase that in and for Canada to limit its export subsidies, but this was one of our major goals in these NAFTA talks."

Canada will also allow improve market access for U.S. dairy imports. Galen says, "We're going to get 3.6-percent of their market when that is phased in over time, which is a little more than

what Canada agreed to grant us in the Trans Pacific Partnership." He says this will

Canada will also allow improve market access for U.S. dairy imports. Galen says, "We're going to get 3.6-percent of their market when that is phased in over time, which is a little more than what Canada agreed to grant us in the Trans Pacific Partnership." He says this will

"We were hoping once this agreement was announced that would be accompanied by a lifting of the tariffs against Canada and Mexico and then Mexico would lift its tariffs against our agricultural exports," Galen says. "That has yet to happen and it needs to because that would be the other sort of stimulus in the short term to our dairy markets." The other focus at expo was the current low milk price cycle with 2018 continuing as another tough year for the nation's dairy producers. Mark Stephenson, University of Wisconsin-Madison director of dairy policy says, unfortunately, he only sees a modest improvement in the depressed milk price cycle in the near term.

"I mean, we're looking at, in my opinion, a little over a dollar a hundredweight improvement, which is good but it takes us back up to something more like 2017 prices were," he says. "We aren't talking about anything like the 2014 breakout year." Despite that, the mood was still positive among dairy producers at expo. They were at the show looking for new technologies and management tools to improve the efficiency of their operations.

"As a producer, you respond differently," Parker, S.D., dairy producer Allen Merrill says. "But I will say that all dairy farmers are looking at cash flows right now, large and small and trying to figure out what they can invest in that maybe will give them a chance at a return in their investment." Merrill also chairs the Midwest Dairy Association, which is working to increase domestic consumer demand for dairy products to improve prices. The World Dairy Expo also is the meeting place of the global dairy industry. It features world class dairy cattle shows and sales of all breeds, the world's largest dairy-focused trade show, and forage and dairy educational opportunities. Organizers were excited about this year's numbers.

"Cattle numbers are going to be almost exactly what they were last year," Al Deming, World Dairy Expo president says. "Our commercial exhibitors, we have 890 different companies represented this year from 30 different countries and we actually have 99 new companies that are exhibiting a World Dairy Expo for the first time this year, so, we're very very excited about that."

Deming says they also feature youth events like 4-H, FFA and collegiate judging, plus showmanship and fitting competitions. The World Dairy Expo annually attracts more than 70,000 people from 100 countries.

## World dairy leaders to meet

15 Oct, 2018 10:42 AM

<http://adf.farmonline.com.au/news/magazine/industry-news/general/world-dairy-leaders-to-meet/2758023.aspx>

**W**orld dairy leaders will be tackling some of the big issues facing the industry globally at the World Dairy Summit from October 15-19.

International Dairy Federation president Dr Judith Bryans and chair of the IDF World Dairy Summit 2018 organising committee Lee Chang Buhm have welcomed all delegates to the annual meeting, being held in Daejeon, Korea.

The summit, which bears the theme Dairy for the Next Generation!, will be opened by former UN Secretary General Ban Ki Moon at the Daejeon Convention Centre.

He will speak on the 'Sustainable Development Goals and the Desirable Role of Global Dairy'.

Also gracing the event is Codex Secretary Tom Heilandt who will address delegates on October 17 about the importance of global co-operation to strengthen food safety standards aimed at protecting public health.

"This year's summit brings together international experts who will share their insights on the dairy sector and their vision for growth, while examining emerging trends, technology and innovation, and applying R&D to anticipate future needs and to address tomorrow's challenges," Dr Bryans said.

"The global expertise which will convene at our flagship conference will infuse greater scientific knowledge and technical understanding among our members and industry players to keep abreast of international developments in the dairy sector."

Mr Lee said Korea took pride in hosting the summit, which would offer a platform for useful dialogue on global dairy issues.

"Korea's dairy sector can be inspired by the dynamism of market leaders," Mr Lee said.

"Local dairy producers, processors, co-operatives and dairy-related organisations can

learn from their counterparts in other countries and benchmark themselves against the global success of leading brands.

"At the same time, major Korean dairy producers can share their development experience and the application of technologies to boost productivity.

"The summit meeting in Daejeon will facilitate the cross-fertilisation of ideas to generate prac-

tical solutions to improve dairy quality and output, which will benefit the dairy community and consumers worldwide," he said.

Mr Lee also welcomes the participation of delegates in the technical tours to visit dairy farms and factories, as well as a roughage cultivation field, a totally mixed ration manufacturing plant, and a livestock manure treatment and recycling facility.

## Consumers told to discard certain raw whole milk

Oct 14, 2018

[http://www.meadvilletribune.com/news/consumers-told-to-discard-certain-raw-whole-milk/article\\_512ccd28-cf5a-11e8-b31b-5b3f5dc38ed5.html](http://www.meadvilletribune.com/news/consumers-told-to-discard-certain-raw-whole-milk/article_512ccd28-cf5a-11e8-b31b-5b3f5dc38ed5.html)

**H**ARRISBURG — Consumers who purchased raw whole milk from Pot O' Gold Dairy Specialties in Bear Lake, Warren County, from Sept. 10 to present should immediately discard the milk. Milk was sold in glass half-gallon containers with the Pot O' Gold label at 16 stores in Crawford, Erie, McKean, Venango and Warren counties. The milk is linked to confirmed illnesses of salmonella, according to the Pennsylvania Department of Health.

Nine cases of salmonella have been confirmed at this time. Salmonella foodborne illness (Salmonellosis) causes diarrhea, fever, abdominal cramps and vomiting. Most people recover within four to seven days, but the illness can be more serious in older adults, infants and those with chronic illnesses. People who consumed the milk should consult their physicians if they become ill.

Anyone with questions can also contact the Pennsylvania Department of Health at (877) PA-HEALTH for more information.

The milk was sold at the following Crawford County locations:

- Buck and Kathy, Titusville
- D&J Bakery, Cambridge Springs
- Miller's Country Store, Cochranon

In Erie County, the following locations sold the milk:

- Corry Lumber, Corry
- Duran's Farm Fresh Products, Waterford
- Edinboro Market, Edinboro
- Orton's Fruit Market, North East
- Sander's Market, Corry

## Contaminated milk sold in Erie, Crawford counties

Posted Oct 13, 2018 at 3:09 PM

<http://www.goerie.com/news/20181013/contaminated-milk-sold-in-erie-crawford-counties>

**T**he raw, whole milk came from Pot 'O Gold Dairy in Warren County.

Customers who purchased raw whole milk from a Warren County dairy since Sept. 10 should discard it immediately. The milk has been linked to confirmed cases of salmonella.

Nine cases of salmonella have been attributed to milk from Pot 'O Gold Dairy Specialties in Bear Lake that was sold in glass, half-gallon containers, the Pennsylvania Department of Agriculture reported.

Salmonella is food poisoning caused by infection with salmonella bacterium. Symptoms include diarrhea, fever, abdominal cramps and vomiting.

Most people recover within seven days but it can be more serious for older people, infants and those with chronic illnesses.

The milk was sold in Erie and Crawford counties at the following locations:

Corry Lumber

Duran's Farm Fresh Products, Waterford

Edinboro Market

Orton's Fruit Market, North East

Sander's Market, Corry

Buck and Kathy, Titusville

D & J Bakery, Cambridge Springs

Miller's Country Store, Cochranton

## Public urged to throw out raw milk from dairy implicated in Salmonella outbreak

October 13, 2018

<https://www.foodsafetynews.com/2018/10/public-urged-to-throw-out-raw-milk-from-dairy-implicated-in-salmonella-outbreak/>

**H**ealth officials are urging the public to immediately discard any unpasteurized, raw milk from a Pennsylvania dairy because it has been linked to at least nine people with confirmed Salmonella infections.

Almost no labeling information has been provided to help consumers determine whether they have any of the Pot 'O Gold Dairy Specialties milk on hand. Pennsylvania officials warned consumers late Friday that they should throw out whole, raw milk from the dairy that was purchased between Sept. 10 and Oct. 12. The warning does not include any other date or labeling codes. No product photos were posted by state officials.

Retailers sold the unpasteurized, raw Pot 'O Gold whole milk in half gallon glass containers. At least 16 stores in the Bear Lake, PA, area sold it, according to state officials.

Nine people have laboratory-confirmed cases of salmonellosis, the infection caused by Salmonella bacteria. Neither the state nor the dairy owners have released any preliminary test results from milk samples.

The dairy does not appear to have a business website, but a statement on the company's Facebook page indicates Pot 'O Gold Dairy Specialties has stopped selling unpasteurized, raw

milk until it receives results of tests on samples. It is continuing its pasteurized milk sales.

Anyone who has consumed any of the raw milk and developed symptoms of Salmonella infection should seek medical attention and tell their doctor about the possible exposure to the bacteria. Symptoms can include diarrhea, fever, abdominal cramps, and vomiting.

Also, anyone who has served the raw milk to children should monitor the children for symptoms. Children, particularly those younger than 5, are at higher risk of developing serious illnesses from pathogens in raw milk. Other high risk groups include elderly people, pregnant women, and people with compromised immune systems, such as cancer patients.

The Pennsylvania Department of Health reports the implicated raw milk was sold at:

Crawford County

Buck and Kathy, Titusville

D&J Bakery, Cambridge Springs

Miller's Country Store, Cochranon

Erie County

Corry Lumber, Corry

Duran's Farm Fresh Products, Waterford

Edinboro Market, Edinboro

Orton's Fruit Market, North East

Sander's Market, Corry

McKean County

Circle K Feeds, Kane

Venango County

Farmer's Daughter's Country Market

Warren County

Kondak's Market, Clarendon

Lottsville Milling, Lottsville

Scandia General Store, Scandia

Shell Service Center, Warren

Town and Country Store, Sugar Grove

Youngsville Hardware, Youngsville

## Global Powdered Milk Market Growth Factors, Size, Share, and Forecast By 2025

October 13, 2018

<https://tokenbeasts.com/powdered-milk-market-research-report/89167/>

**R**ecently published market study "Global Powdered Milk Market Research Report" by Researchvector gives in-depth analysis of the Powdered Milk market state and also the competitive landscape globally. The report analyses the mandatory factors of the Powdered Milk market based on present trade situation and estimates the growth rate of the market during the anticipated time (2018-2023). Supplying an incisive overview, the research study covers market demands, business

ways utilized by market players and the future prospects from numerous angles entirely.

Further the report verifies the assessment and volume of the market in the upcoming period. Key features contributing to the development of the global Powdered Milk market are also enclosed in the report. The insights of the subject matter mentioned in this report will help market players resolve the issues they may face operating in this market in future.

With the help of SWOT analysis, this report observes the dominant players' development in the market. Furthermore, the aforementioned report assesses the market sizes of the various segments & countries along with the growth rate. Then it deeply studies price, demand-supply, technology, current geographical zones. It serves analysis and information in accordance to the categories such as Powdered Milk market segments, geographies, type of product and applications.

Key Market Players operating in the Global Powdered Milk Market:

HiPP GmbH & Co. Vertrieb KG, Verla (Hyproca), OMSCo, Prolactal GmbH (ICL), Ingredia SA, Aurora Foods Dairy Corp., OGNI (GMP Dairy), Hochdorf Swiss Nutrition, Triballat Ingredients, Organic West Milk, Royal Farm, RUMI (Hoogwegt), SunOpta, Inc., NowFood

The Powdered Milk Market Research Report is Trustworthy Source of:

Powdered Milk Market trends and dynamics

Key players in Powdered Milk market.

Supply and demand

Powdered Milk Market size, share

Current trends/opportunities/challenges

Market segments and sub-segments

Value chain and stakeholder analysis

Technological breakthroughs

Competitive landscape

Geographically, the market report is segmental into many key Regions, with production, consumption, revenue. The most important regions

included are North America, Europe, China, Japan, India, Southeast Asia, Other regions (Central & South America, Middle East & Africa)

Market Segmentation based on the User Applications are:

Infant Formulas

Confections

Bakery Products

Other

Competitive landscape shades light on Powdered Milk market's competitive nature and a description of the leading companies. It also highlights crucial insights of the industry including drivers, challenges, restraints, growth opportunities, trends, factors influencing the industry. The report further discusses news, policies, and costs involved in the production that includes labor cost, depreciation cost, raw material cost and other.

For the market analysis, our team has collected relevant facts and figures from the regulatory establishments to review the growth of the market in the estimated period. In addition to this information, primary research, secondary research, expert advice, quality check and final review was also done. Market dynamics and consistent models were used as major tool for the market analysis and forecasting process.

In the end, you will get the details regarding the research findings and conclusion, helping you to develop. It offers you a complete picture of the market during the forecast period from 2018-2023.

## Controversial dairy farm to get new owners

Oct 12, 2018 at 8:00 am

<http://www.royalgazette.com/news/article/20181012/controversial-dairy-farm-to-get-new-owners>



**A** dairy farm accused by neighbours of causing a stink may soon have new owners and no more milking cows.

A Department of Health spokeswoman told The Royal Gazette yesterday: “The Department of Health is aware of discussions ongoing between Green Land Dairy Farm and potential buyers.

“Officials from the department are monitoring the discussions and assisting to ensure that, whatever the outcome, the current issues will be resolved.”

Michael Dunkley, MP for Smith’s North, whose family milk business is the farm’s only customer, said: “I’m aware there have been some discussions about a sale. I’m not aware that it’s actually been finalised.”

Mr Dunkley, a former One Bermuda Alliance premier, added that owners Valter and Lidia Medeiros had carried out “significant work” to try to resolve the manure smell that sparked complaints from neighbours.

He said it was “very clear” that the potential buyer planned to make tackling the problem “one of the No 1 priorities”.

They were speaking after senior environmental health officer Armell Thomas suggested last week that the sale had been completed.

Mr Thomas wrote an e-mail to area residents last week saying that the farm had been sold and would be taken over on November 1, although he did not name the buyer.

Mr Thomas said in the e-mail: “The new owner knows the current issues and nuisance the farm has created for the past year and more.

“The owner is keen to resolve the stench immediately. I only found out about this today, as the new owner came to visit me at my office to inform me and our team.

“He has a plan for the smell and he will occupy three farms. He would move the milking cows to Spittal Pond; he would send the heifers to St George’s.”

Mr Thomas thanked residents for their patience over the smell problem.

He added: “The new owner’s first priority is to reduce the nuisance complaints and move forward in the best possible way for the public.

“I will not release the new owner’s name until it’s made public. He is willing to invest into the farm to improve the standards and conditions, and smell, and implement a feeding management plan to reduce the pigeon population.

“The new owner knows the responsibility and also knows he needs to act fast to resolve this matter.”

Mr and Mrs Medeiros took over Green Land Dairy Farm, on government land at the corner of Store Hill and Middle Road in Smith’s, in November 2014.

The couple negotiated a 25-year lease with the Government, the first two years of which were

rent-free, to allow them to make \$1 million of improvements to what they said was a “broken-down” facility.

The couple gained planning permission for a covered cow shed and a manure pit alongside to create what they said was a far happier environment for their cattle.

However, neighbours complained that the changes created an “unbearable” stench and an “epidemic” of flies and asked environmental health officers to step in.

The farmers pledged this year to install specialist equipment to try to solve the problem.

Mrs Medeiros said at the time: “We are doing everything we can do to try to make things better for our neighbours, but you just can’t make some people happy.”

Both Mrs Medeiros and a spokesman for area residents this week declined to comment on the sale.

## Punjab Food Authority Disposes Of 8000 Litre Of Adulterated Milk, Imposed Fine Of Rs 133,000 In Rawalpindi

Thu 11th October 2018

<https://www.urdupoint.com/en/pakistan/punjab-food-authority-disposes-of-8000-litre-453702.html>



**R**AWALPINDI, (UrduPoint / Pakistan Point News - 11th Oct, 2018 ) :The Punjab Food Authority (PFA) in its ongoing drive of checking food outlets on Thursday disposed of 8000 litre of adulterated milk in Rawalpindi region.

According to PFA spokesman, the PFA teams under the supervision of veterinary specialists

held screening tests on the entry and exist points of the city at Motorway and GT road and checked 57 vehicles and found 8000 adulterated milk in 10 vehicles.

The teams also imposed fine of Rs 133,000 on various outlets for not making hygienic environment While notices were issued to several outlets to improve cleanliness.

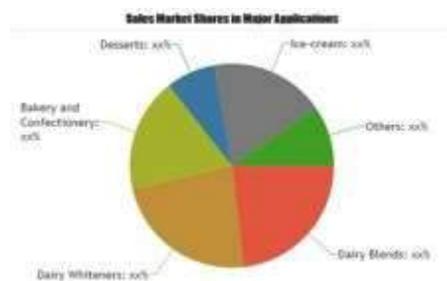
He said that PFA trying to implement milk pasteurization law to eliminate adulterated milk. "The sale of loose milk will completely be banned within five years and milk will be available in packing form," he said

## Dry Whole Milk Powder Market Significant Demand Foreseen by 2025

October 11, 2018

<https://constructionnews24.com/2018/10/dry-whole-milk-powder-market-significant-demand-foreseen-by-2025/>

**G**lobal Dry Whole Milk Powder Market Professional Survey Report 2017 is latest research study released by HTF MI evaluating the market, highlighting opportunities, risk side analysis, and leveraged with strategic and tactical decision-making support. The study provides information on market trends and development, drivers, capacities, technologies, and on the changing capital structure of the Global Dry Whole Milk Powder Market.



### Dry Whole Milk Powder Market Overview:

If you are involved in the Dry Whole Milk Powder industry or intend to be, then this study will provide you comprehensive outlook. It's vital you keep your market knowledge up to date segmented by Dairy Blends, Dairy Whiteners, Bakery and Confectionery, Desserts, Ice-cream & Others, Regular, Instant, UHT, Caramelized & Organic and major players. If you have a different set of players/manufacturers according to geography or needs regional or country segmented reports we can provide customization according to your requirement.

### Dry Whole Milk Powder Market: Demand Analysis & Opportunity Outlook 2023

Research study is to define market sizes of various segments & countries in previous years and to forecast the values to the next 5-8 years. The report is designed to comprise each qualitative and quantitative elements of the industry facts

including: market share, market size (value and volume 2012-17, and forecast to 2023) with admire to each of the areas and countries concerned inside the examination. Furthermore, the report additionally caters the detailed statistics about the vital elements which includes drivers & restraining factors which will define the future growth of the market.

Furthermore, the years considered for the study are as follows:

Historical year – 2013-2017

Base year – 2018

Forecast period\*\* – 2018 to 2023 [\*\* unless otherwise stated]

Moreover, it will also include the opportunities available in micro markets for stakeholders to invest, detailed analysis of competitive landscape and product services of key players.

The designated segments and sub-section of the market are explained below:

The Study is segmented by following Product Type: Regular, Instant, UHT, Caramelized & Organic

Major applications/end-users industry are as follows: Dairy Blends, Dairy Whiteners, Bakery and Confectionery, Desserts, Ice-cream & Others

Some of the key Manufacturers Involved in the Market are – Nestle, Lactalis Group, Fonterra, FrieslandCampina, Danone, Belgomilk, Dana Dairy, Saputo Ingredients, Alimra & Amul

For each region, market size and end users are analyzed as well as segment markets by types, applications and companies. If opting for the Global version of Dry Whole Milk Powder Mar-

ket analysis is provided for major regions as follows:

- North America (USA, Canada and Mexico)
- Europe (Germany, France, UK, Russia and Italy)
- Asia-Pacific (China, Japan, Korea, India and Southeast Asia)
- South America (Brazil, Argentina, Columbia etc.)
- Middle East and Africa (Saudi Arabia, UAE, Egypt, Nigeria and South Africa)

Key Answers Captured in Study are

Which geography would have better demand for product/services?

What are the strategies adopted by big players in the regional market?

Which country would see the steep rise in CAGR & year-on-year (Y-O-Y) growth?

What is the current & expected market size in next five years?

What is the market feasibility for long term investment?

What opportunity the country would offer for existing and new players in the Dry Whole Milk Powder market?

What is risk involved for suppliers in the geography?

What factors would drive the demand for the product/service in near future?

What is the impact analysis of various factors in the Global Dry Whole Milk Powder market growth?

What are the recent trends in the regional market and how successful they are?

There are 15 Chapters to display the Global Dry Whole Milk Powder market.

Chapter 1, About Executive Summary to describe Definition, Specifications and Classification of Global Dry Whole Milk Powder market, Applications [Dairy Blends, Dairy Whiteners, Bakery and Confectionery, Desserts, Ice-cream & Others], Market Segment by Regions North America, China, Europe, Southeast Asia, Japan & India;

Chapter 2, objective of the study.

Chapter 3, to display Research methodology and techniques.

Chapter 4 and 5, to show the Overall Market Analysis, segmentation analysis, characteristics; Chapter 6 and 7, to show the Market size, share and forecast; Five forces analysis (bargaining Power of buyers/suppliers), Threats to new entrants and market condition;

Chapter 8 and 9, to show analysis by regional segmentation [North America, China, Europe, Southeast Asia, Japan & India ], comparison, leading countries and opportunities; Regional Marketing Type Analysis, Supply Chain Analysis Chapter 10, focus on identifying the key industry influencer's, overview of decision framework accumulated through Industry experts and strategic decision makers;

Chapter 11 and 12, Market Trend Analysis, Drivers, Challenges by consumer behaviour, Marketing Channels and demand & supply.

Chapter 13 and 14, describe about the vendor landscape (classification and Market Positioning)

Chapter 15, deals with Global Dry Whole Milk Powder Market sales channel, distributors, traders, dealers, Research Findings and Conclusion, appendix and data source.

## As milk prices decline, worries about dairy farmer suicides rise

Updated: Oct 11, 2018 7:36 PM IST

<http://www.kake.com/story/39269962/as-milk-prices-decline-worries-about-dairy-farmer-suicides-rise>

**R**ENO COUNTY, Kan. (KAKE) - Kansas dairy farmers are used to dealing with hard times, but as they struggle through the fourth year of depressed milk prices, they too have become down.

Orville and Mary Jane Miller have been dairy farmers their entire lives. Mary Jane's father passed the farm in Reno County down to them, and they plan to pass it on to their son.

"It's very demanding, my wife starts at 1:30 a.m. milking cows. There's a calf born nearly every other day. There's just a lot happening all the time," said Orville Miller.

The Millers milk 170 cows a day, a process that takes four hours at a time. While they know the business is cyclical, times are really tough right now.

"Here a couple of weeks ago, I went to sit at my desk to pay the bills, and I started crying, because I didn't know how I was going to pay the bills," Mary Jane told KAKE News.

Farmers are making less per gallon of milk now than they did 20 years ago, and they blame an increase in milk production combined with sharply lower exports. The cost to produce a gallon of milk is higher than what a farmer sells a gallon for, meaning most dairies can't even break even.

"The numbers just don't work out for us. Every month we borrow money to pay the bills and think it's going to get better next year," said Miller.

In fact, milk prices have been so low over the last five years, the number of dairy farms in Kansas has dropped from 400 to 290.

The number of dairy farms nationwide have dropped from 57,127 in 2008 to just over 40,000 this year. Many farmers are becoming so hopeless, they are taking their own lives. Something Stephanie Eckroat, Executive Director of Kansas Dairy doesn't want to happen here.

"I pray every day that we don't see that," she said.

Eckroat gets calls from across the state, farmers who can't get any more loans, and don't know if they can stay afloat. She advises them to keep their heads up, stay positive and talk about it.

"I encourage them to talk to other farmers they work with their families and try to make it happen,"

The Millers try to cut costs and diversify, raising crops to help supplement their income.

And now a new trade deal that's still in the works would allow the U.S. to sell more milk, butter and cheese to Canada.

"I tend to be the optimist," said Miller.

Orville and Mary Jane will keep going and relying on their faith,

"I put those things out of my mind, I just say, I'm in this for the long haul. I'm going to be one of the survivors, I want to be there when things turn around"

And advice from Mary Jane's 94-year-old father.

"It's the advice from my dad and watching him over the years, and I'm going to keep doing the same thing."

## The Cow-Milking Robots Keeping Small Farms in Business

Around the country, dairy farms are struggling to stay open, embracing technology may be one way to make them more efficient.

OCT 11, 2018

<https://www.theatlantic.com/business/archive/2018/10/young-dairy-farmers/567937/>

Ever since Nate Tullar was a toddler, when adults asked him what he wanted to be when he grew up, he knew what to tell them. In the '50s, Tullar's grandparents, George and Barbara, had bought Tullando Farm, a dairy farm located along the Connecticut River in Orford, a town in northwest New Hampshire, and started out milking a dozen cows; his parents, Rendell and Karen, had taken up the business after them. Tullar grew up milking and feeding cows, and showing them at fairs. He knew he would be a dairy farmer, too.

These days, this kind of career conviction is one—perhaps the only—logical reason for a young person to become a dairy farmer, especially at the small-scale dairy operations of the Northeast and Midwest. The high cost of barns, farm equipment, and cows, plus volatile prices for milk and feed, reward larger operations that can spread production costs over more animals. In 1987, 202,068 farms produced about 144 billion pounds of milk, according to the U.S. Department of Agriculture; by 2017, just 40,219 farms made 215 billion pounds of milk. While dairy farms had a median of 80 or fewer cows in 1987, that figure increased to 900 cows more than a quarter-century later. Nowadays, dairies in the West and Southwest can have 15,000 or 20,000 milking cows, Dave Swartz, an assistant director of programs for animal systems with Penn State Extension, told me.

Tullando Farm is among the smaller-scale farms that stayed in business. I visited Tullar, who is 38, on a grey summer day. He greeted me in a Red Sox shirt, Carhartt pants, steel-toed boots,

and a red hat, in the Tullando Farm office. Inside hung a yellow and blue banner, stamped with the Tullars' name, 1956 establishment date, and their enduring motto: "In Cows We Trust."

While Tullar was growing up, he watched his parents and grandparents expand their herd size, build new barns, and embrace the latest technologies. In 2000, Tullar graduated from the University of New Hampshire's dairy-management program to begin working full-time at the farm. The dairy's schedule included six- or seven-hour sessions milking over 400 cows, three times a day. Tullar was on the morning shift—"from four to ten," he said.

Tullar gradually began helping his parents manage the dairy while his younger sister, Emily Gray, kept track of finances. Tullando Farm has a long history of taking progressive steps to stay in the dairy business, which is why, in addition to adopting best practices for soil health, cattle genetics, and animal comfort, the Tullars decided to computerize as much as their operation as possible. In 2012, they built an enormous new free-stall barn with thermostat-controlled fans and curtains, automated manure-scrappers, and spinning, bristly yellow brushes that cows rub up against when they need a scratch.

In 2014, the Tullar family completed the last, and perhaps most dramatic, step in their long-term improvement plan: They bought eight cow-milking robots called Astronauts, invented by the Dutch company Lely in 1992. For three, 24-hour days after the robots' arrival, Lely em-

ployees helped Tullando Farm herd every one of their 480 cows into and out of the new milking machines, three times each day, to get the animals acquainted. At three months, everything was working the way it was supposed to. These days, a number of European and North American manufacturers sell robotic milkers, which are used by an estimated 4.5 percent of dairy operations in the United States (including Tullando Farm), Joao Costa, an assistant professor at the University of Kentucky who researches dairy-precision technology, told me.

Over the four years since then, changes in the global economy and a glut in the domestic market have placed extra pressure on those, like the Tullars, who have weathered the industry's longer-term restructuring. Historically, strong prices lead to increased milk production one year, oversupply lowers the price the next two years, then prices rebound. But three years ago, Europe eliminated a quota system that had limited the amount of fluid milk farmers could produce. That action, combined with Russia's 2014

embargo on European Union products, decimated demand abroad for U.S. dairy products—and it came as people in the U.S. were drinking less milk. All this interrupted the normal three-year cycle for federal milk prices. Other recent events, such as President Trump's trade war and Canada's, China's, and Mexico's retaliatory tariffs on U.S. dairy, haven't improved matters. Last week, however, the Trump administration agreed to sign the new United States-Mexico-Canada Trade Agreement, which is expected to open up more Canadian dairy market access for U.S. farmers by 2020.

U.S. dairy cooperatives—businesses owned and operated by member dairy farmers to market their milk—have had to close membership to new farmers and in some cases, even dump surplus milk. “We’ve never really had an extended four-year cycle where there weren’t things we could do in the U.S.,” Bob Wellington, an agricultural economist and a vice president at the northeast dairy cooperative Agri-Mark, said.

## Dairy Products Waste Management Market Research Key Players, Industry Overview, Supply Chain and Analysis to 2018 – 2025

October 11, 2018

<https://worldmoneynews.com/dairy-products-waste-management-market-research-key-players-industry-overview-supply-chain-and-analysis-to-2018-2025/>



**G**lobal Dairy Products Waste Management Market Report assists the Industry experts, analysts and

business decision makers to isolate the current market scenario, opportunities, upcoming market trends and pricing analysis. The Dairy Products Waste Management Market report provides crucial information about the market, including Opinions from Industry experts, and the recent progressions and developments of the Dairy Products Waste Management industry.

The Dairy Products Waste Management market report gives Analysis of incomes, limits and benefits of Key Manufacturers including the market holdings, offers of units, income

dispersion, and the measures that have been taken to overcome the issues faced.

Dairy Products Waste Management market report provides the comprehensive analysis of the market, based on leading players of present, past of Dairy Products Waste Management Industry and resourceful data that will act as a supportive guide for leading players.

Top Dairy Products Waste Management Manufacturers Covered in this report: Veolia Environnement (France), SUEZ (France), Waste Management, Inc. (US), FCC Environment Limited (UK), Remondis SE & Co. KG (Germany), Stericycle, Inc. (US), Clean Harbors, Inc. (US), Covanta Holding Corporation (US), Advanced Disposal Services, Inc. (US), Waste Connections, Inc. (Canada), Republic Services, Inc. (US).

Dairy Products Waste Management Market Segment by Product Types considering Production, Revenue (Value), Price Trends:

Aerobic Digestion (Composting)

Anaerobic Digestion

Incineration/ Combustion

Others

Dairy Products Waste Management Market Segment by Applications considering Consumption Growth Rate and Market Share:

Animal Feed

Fertilizers

Biofuel

Power Generation

Significance of Dairy Products Waste Management Market report:

Know more about Dairy Products Waste Management industry plans that are now being comprised by major manufacturers in the market.

The assessed growth rate of Dairy Products Waste Management by size & share on the forecast period 2018-2025.

The unique aspects anticipated to induce Dairy Products Waste Management market for its forecasted period of 2025.

To understand the Dairy Products Waste Management industry scenario and its prospects.

Strategies of leading Dairy Products Waste Management Industry players for evolving the plans for success in today's competitive market.

Geographically, this Dairy Products Waste Management report is split into crucial positions, size, production, consumption, revenue (Mn/Bn USD), and also market share and increase space of Dairy Products Waste Management industry in these regions, by 2025, covering United States, Japan, China, India, Southeast Asia, Europe as well as its share and also CAGR for its forecast interval.

What Report exactly offers to the buyers?

Get a detailed representation of the Dairy Products Waste Management market.

The leading Dairy Products Waste Management Industry vendors with their business progressing strategies and their SWOT analysis for success so far.

Important trends which shows emerging growth possibilities of the Dairy Products Waste Management Market.

The assessed growth rate, together with Dairy Products Waste Management Industry size and share over the forecast period 2018-2025.

Use five-year forecasts to assess how the Dairy Products Waste Management market is predicted to develop.

To analyse the opportunities in the market for stakeholders by identifying the high growth segments.

Market strategies that are being adopted by leading respective organizations

To gain insightful analyses of the Dairy Products Wast Management Industry and have comprehensive understanding of the global market and its commercial landscape.

## Japan's Kirin puts Lion Group's share of dairy, juice up for sale

Wednesday, 10 October 2018 10:17AM

<https://thewest.com.au/business/mergers-and-acquisitions/japans-kirin-puts-lion-groups-share-of-dairy-juice-up-for-sale-ng-b88986947z>

**A**ustralian dairy and juice maker Lion Dairy and Drinks is up for sale by its Japanese owners following a month-long review.

Lion Group, owned by Japanese beer giant Kirin Holdings, launched a strategic review into its dairy and juice arm last month to look at the value of investing or carving off the business.

Lion chief executive Stuart Irvine said the sale was the best option to set both Lion and LDD up with the capital and resources needed for future growth.

"It's clear from the further work done in recent weeks that LDD's strategy to more fully leverage growing consumer wellness trends will require new capabilities and capital investment," Mr Irvine said.

LDD owns, among others, the Pura, Masters and Dairy Farmers milk brands, Berri Juices, Yoplait and Farmers Own yoghurts and King Island Dairy cheeses.

Deutsche Bank, King & Wood Mallesons and Greenhill & Co Australia have been appointed to advise the sale.

The capital raised will fund growth in Lion's other businesses including its alcohol and coffee brands, Mr Irvine said, with the company looking to explore the global "high growth" craft beer market.

Lion's alcohol businesses in Australia and New Zealand will not be affected by the sale of LDD, he said.

Last year, Kirin sold its money-losing Brazilian beer business — bought for \$US3.9 billion in 2011 — to Heineken for \$US1.09 billion.

## Big news really is Canada dairy concessions

Oct 10, 2018

[https://www.lyndentribune.com/community/big-news-really-is-canada-dairy-concessions/article\\_8b9ea46c-cc13-11e8-8d63-e3ffc557b73b.html](https://www.lyndentribune.com/community/big-news-really-is-canada-dairy-concessions/article_8b9ea46c-cc13-11e8-8d63-e3ffc557b73b.html)

**A**n 11th-hour agreement the last day of September between the U.S. and Canada will keep the North American Free Trade Agreement (NAFTA) a three-country pact.

It will be referred to as the U.S. Mexico, Canada Agreement (USMCA). But no end is in sight in the China trade war.

Mexico and the U.S. came to an agreement first in August, which pressured Canada's Prime Minister Justin Trudeau to match — with dairy issues the main obstacle in the way. Now in this new agreement Trudeau caught heat immediately from dairy farmers for his concessions, but he promised them "compensation" for their losses.

The new 16-year agreement mandates that the Canadian government eliminates its Class 7 milk pricing scheme within six months. That program has enabled Canada to sell surplus nonfat dry milk on the world market at bargain basement prices, thus hurting U.S. and European Union powder markets. American dairy producers will also receive increased access (3.6 percent) to Canada's dairy market.

Details are still being analyzed, but at first glance the agreement appears to benefit U.S. dairy farmers. That is particularly true if the U.S. recaptures any markets for cheese and nonfat dry milk to Mexico that might have been lost during the dispute and if the agreement pressures China into concessions the Trump administration is seeking.

The increased access comes through tariff rate quotas (TRQs) that phase in over the course of 19 years, explains the Chicago-based FC Stone international financial-services company.

"For instance, it looks like the U.S. will be able to ship 2,084 MT (45.9 million pounds) of cheese to Canada tariff-free in the first year the agreement is in force, with half the cheese being for industrial use and half for retail. The Canadian government will oversee issuing import licenses to companies in Canada who wish to import U.S. dairy products at the zero percent tariff rate," but FC Stone adds this warning: "It's possible some of the import licenses will be allocated to entities in Canada who aren't interested in importing product but will sit on their

licenses to keep others from importing product."

"Once the formal agreement is approved by Canada's Prime Minister and Mexico's President (likely in the next two months), it will have to undergo a 60-day review process by Congress and would likely be enacted sometime in 2019."

The Oct. 2 Global Dairy Trade auction (GDT) was somewhat overshadowed by the new USMCA, but seemed to take the new agreement in stride. The GDT's weighted average of products offered dropped 1.9 percent, after slipping 1.3 percent Sept. 18 and 0.7 percent on Sept. 4. Product was abundant as sellers brought 92.6 million pounds to the sale, up from 86.3 million in the last event and the highest total this year.

The declines were led by butter, down 5.9 percent, after it inched 0.1 percent lower in the last event. Anhydrous milkfat followed, down 4.4 percent, after a 0.6 percent loss last time. GDT cheddar was down 1.2 percent, following a 3.5 percent plunge, and skim milk powder was off 0.3 percent, following a 1.1 percent decline.

FC Stone equates the GDT 80 percent butterfat butter price to \$1.7772 per pound U.S. CME butter closed Friday at \$2.29. GDT cheddar cheese equated to \$1.5732 per pound and compares to Friday's CME block cheddar at \$1.65. GDT skim milk powder averaged 89.88 cents per pound and whole milk powder averaged \$1.2489. CME Grade A nonfat dry milk closed Friday at 86 cents per pound.

USDA announced the September Federal Order Class III benchmark milk price Oct. 3 up \$1.14, to \$16.09 per hundredweight (cwt.). It is 27 cents below September 2017, but the highest Class III price since last November. It equates to \$1.38 per gallon, up from \$1.29 in August, but down from \$1.41 a year ago. Unfortunately, Class III futures indicate that this may be the peak for the year.

The nine-month Class III average stands at \$14.62, down from \$16.12 a year ago but above the \$14.38 of 2016.

The September Class IV price is \$14.81, up 18 cents from August, but \$1.05 below a year ago. The nine-month average hit \$13.95, down from \$15.51 a year ago but above the \$13.65 of 2016.

The California Department of Food and Agriculture is issuing its second to last 4b and 4b prices, as the newly approved Federal Order begins with the November price and will be announced by the USDA.

Cash dairy prices started October strong, then reversed. The block cheddar climbed to \$1.7475 per pound Monday, the highest CME price since Nov. 1, 2017, but closed the first Friday of the month at \$1.65, down 4 cents on the week and 11 cents below a year ago. The barrels finished at \$1.3675, down 1.5 cents on the week, 37.75 cents below a year ago and 28.25 cents below the blocks. There were 21 train cars of block traded on the week, and 36 of barrel.

American-style cheese production is or has already increased, as heavier fourth-quarter orders are beginning to come in, according to Dairy Market News. Inventory is reported as tight.

Western cheese demand remains strong. Intakes from retail stores and restaurants have increased and contributed to higher block prices. Mozzarella demand by pizza manufacturers is very active and stocks are starting to tighten.

Cash butter climbed to \$2.3350 per pound Tuesday, the highest level since Aug. 15, but closed Friday at \$2.29, down 3 cents on the week and 5 cents below a year ago, with a hefty 50 train cars trading hands on the week at the CME.

Grade A nonfat dry milk inched up to 88 cents per pound Monday, but closed Friday at 86 cents, down 1.5 cents. Still, it is 3.5 cents above a year ago on six sales.

The spot dry whey market continued to reach new highs and closed Friday at 56.25 cents per pound, up 1.25 cents on the week.

The Northwest Dairy Association makes these price projections for the Class III price and Pacific Northwest blend price:

Month	Class III	PNW Blend
Sept.	\$16.09	\$15.50
(current)		
Oct.	\$15.80	\$16.05
Nov.	\$16.00	\$16.00
Dec.	\$16.00	\$15.95
Jan.	\$16.10	\$15.65
Feb.	\$15.75	\$15.65
March	\$15.80	\$15.70
April	\$15.95	\$15.80
May	\$15.95	\$15.90

# Instant Full Cream Milk Powder Market Growth Report 2018:Global Size,Share and Trend Technology Forecast 2025

October 10, 2018

<https://trademarketresearch.com/104479/instant-full-cream-milk-powder-market-growth-report-2018global-sizeshare-and-trend-technology-forecast-2025/>

**I**nstant Full Cream Milk Powder Market report 2018 predominantly instigates an in-depth study of major Instant Full Cream Milk Powder market players on the basis of their company profile, demand, Instant Full Cream Milk Powder sales margin, gross margin and annual revenue to have a better share in the Instant Full Cream Milk Powder industry globally. It also covers development plans and policies for Instant Full Cream Milk Powder market. prevent from this, region wise Instant Full Cream Milk Powder market analysis is done which compares of key regions such as North America, Europe, China, Southeast Asia, Japan, India, The Middle East and Africa. Other regions can be covered if requirement.

Instant Full Cream Milk Powder market report provides additional information like sales channel, distributors, traders and dealers, sales channel, direct marketing, indirect marketing, marketing channel future trend, distributors, traders and dealers, research findings and conclusion, appendix, methodology, analyst introduction, data source describe Instant Full Cream Milk Powder market sales channel, distributors, traders, dealers, appendix and data source. Instant Full Cream Milk Powder market is valued at USD XX million in 2018 and is expected to reach USD XX million by the end of 2025, growing at a CAGR of XX% between 2018 and 2025.

Following are the Key Manufacturers:

NZMP Dairygold Alpen Food Group Vreugdenhil Belgomilk Oz Farm Hoogwegt International Kaskat Dairy Miraka Open Country Dairy Holland Dairy Foods Synlait Vitusa Promac Enter-

prises Dale Farm Ltd United Dairy Ace International

Global Building Automation & Controls Market Overview:

Global Building Automation & Controls Market Size by Type and Application

Global Building Automation & Controls Market by Type and Application

Prospective Application of Building Automation & Controls in Future

Top Customer/End Users of Building Automation & Controls Market Report

Global Building Automation & Controls Market Research Report

Global Building Automation & Controls Market Competition by Manufacturers Profiles/Analysis

Global Building Automation & Controls Capacity, Supply (Production), Consumption, Export, Import by Region

Global Building Automation & Controls Production, Revenue (Value), Price Trend by Type, Application

Industrial Chain, Sourcing Strategy and Downstream Buyers

Marketing Strategy Analysis, Distributors/Traders

Market Effect Factors Analysis

The Global Instant Full Cream Milk Powder Industry report provides key information about the industry, including invaluable facts and figures, expert opinions, and the lat-

est developments across the globe. The Report also calculate the market size, the report considers the revenue generated from the sales of This Report and technologies by various application segments. Some other factors such price, cost, as import, export, gross margin and consumption are also analysed under the section Analysis of Building Automation & Controls production, supply, sales and market status.

The report covers the market landscape and its growth prospects over the coming years, the Report also brief deals with the product life cycle, comparing it to the relevant products from across industries that had already been commercialized details the potential for various applications, discussing about recent product innovations and gives an overview on potential regional market shares.

## Madison County pushes for relabeling of non-dairy 'milk' products

Oct 9, 2018

[https://www.oneidadispatch.com/news/madison-county-pushes-for-relabeling-of-non-dairy-milk-products/article\\_6a4c805e-cc09-11e8-aefb-8b8e06065a0a.html](https://www.oneidadispatch.com/news/madison-county-pushes-for-relabeling-of-non-dairy-milk-products/article_6a4c805e-cc09-11e8-aefb-8b8e06065a0a.html)



**W**AMPSVILLE >> The Madison County Board of Supervisors is taking up the cause against non-dairy “milk.”

The board passed a resolution at its meeting Tuesday supporting “truth in labeling” for milk products and calls for a change in the way the term “milk” can be used to label products.

Under current food industry regulations, “liquid extracted from grains, seeds, beans or leaves of various plants are being processed and marketed as ‘milk’,” the resolution says. “The labeling and placement of these products in the marketplace serve to confuse consumers regarding the relative benefits of these products.”

The resolution calls for the term “milk” to be reserved for products that come from mammals and for non-dairy products to be labeled with

information so that consumers understand they do not contain the same nutrient value as milk.

Brookfield Supervisor John Salka said there needs to be clarification and truthful presentation on what is in “milk” products and their nutritional values.

“If something comes from a nut, it’s not really milk,” he said. “Hopefully this will give a small boost to local dairy farmers, who need all the help they can get right now.”

Salka said the resolution passed by the board will be forwarded to the state and federal governments for further action. Cornell Cooperative Extension is also taking up the cause and intends to provide education and consumer outreach on the issue.

Congresswoman Claudia Tenney, R-22, commended the county on the move. “Dairy farmers are the backbone of our rural communities and economy,” she said. “Misleading imitation dairy including soy and almond milk greatly hurt our dairy farmers, and I am glad Madison County has worked to address this issue.”

## Lee Mielke: Dairy market falls back

Published on October 9, 2018 11:09AM

<http://www.capitalpress.com/Dairy/20181009/lee-mielke-dairy-market-falls-back>

Cash dairy prices started October strong, then reversed. CME block Cheddar climbed to \$1.7475 per pound last Monday, the highest price since Nov. 1, 2017, but closed Friday at \$1.65, down 4 cents on the week and 11 cents below a year ago.

The barrels finished at \$1.3675, down 1 1/2-cents on the week and 37 3/4-cents below a year ago. There were 21 cars of block traded on the week, following two weeks where none was traded, and 36 of barrel.

Direction reversed Monday, with the blocks regaining 3 cents and the barrels up three-quarters, only to see the blocks give back 2 1/2-cents Tuesday, slipping to \$1.6550. The barrels rolled a penny and a half lower, to \$1.36, 29 1/2-cents below the blocks.

FC Stone's Dave Kurzawski warned in Monday's Early Morning Update: "At current international prices of \$1.57 per pound in New Zealand and \$1.60 per pound in the EU, it's going to be hard to win new export sales with U.S. blocks in the \$1.60s or \$1.70s."

Dairy Market News reports that American-style cheese production is or has already increased, as heavier fourth quarter orders are beginning to come. Inventories are reportedly tight. Some pizza cheesemakers continue to see steady demand. Milk handlers are swamped with calls from cheesemakers and spot milk prices ranged from Class III to \$1.50 over. But the market tone is "puzzled." News from cheese producers is generally positive but many are perplexed regarding current prices, particularly the large block to barrel price gap and "how inextricable that chasm is with bearish market sentiment."

Western demand remains strong. Intakes from retail and restaurants have increased and con-

tributed to higher block prices. Mozzarella demand by pizza manufacturers is active and stocks are starting to tighten. Market players are still concerned with export sales, despite the trade news.

Export demand is mixed and some reports suggest that several global customers are looking for alternative buying opportunities. Cheese production is generally steady to increasing due to many plants running at or close to full capacity. Cheese stocks are sufficient. However, some industry players state that their inventories are fully committed for the rest of 2018.

Cash butter climbed to \$2.3350 per pound last Tuesday, highest since Aug. 15, 2018, but closed Friday at \$2.29, down 3 cents on the week and 5 cents below a year ago, with a hefty 50 cars trading hands last week.

The butter was down 3 cents Monday and lost a penny Tuesday, slipping to \$2.25.

FC Stone's Dave Kurzawski says, "Fundamentals, especially stocks to use, would suggest a butter market closer to \$2.10 and approaching \$2.00 towards the end of the year. However, sentiment in the market seems to be that there is still one more push higher left, before seasonally trending lower."

"Butter producers are still going lighter on the churns," says DMN, "as cream availability is slighter than some expected this time of year. Milkfat is reportedly slight, along with other components."

Western butter output is brisk in preparation for the fall season and cream supplies are sufficient. Food service orders have remained strong and retail orders are building.

Grade A nonfat dry milk inched up to 88 cents per pound last Monday but closed Friday at 86 cents, down 1 1/2-cents but 3 1/2-cents above a year ago.

Monday saw the powder hold steady, then inch a quarter-cent lower Tuesday, to 85 3/4-cents.

Spot dry whey continued to reach new highs and closed Friday at 56 1/4-cents per pound, up 1 1/4-cents on the week.

It lost a half-cent Monday and stayed there Tuesday at 55 3/4-cents per pound.

Benchmark up \$1.14

The September Federal order benchmark milk price jumped \$1.14, to \$16.09 per hundred-weight, 27 cents below September 2017, 47 cents above California's comparable 4b milk price, and is the highest Class III price since November 2017. It equates to \$1.38 per gallon, up from \$1.29 in August but down from \$1.41 a year ago.

Monday's Class III futures portended an October price at \$15.84, November at \$16.03, and December at \$16.00 per cwt.

The nine-month Class III average stands at \$14.62, down from \$16.12 a year ago and compares to \$14.38 in 2016.

The September Class IV price is \$14.81, up 18 cents from August but \$1.05 below a year ago. Its nine-month average hit \$13.95, down from \$15.51 a year ago and compares to \$13.65 in 2016.

Output strong

USDA's latest Dairy Products report shows August cheese output totaled 1.08 billion pounds, down 0.7 percent from July but 2.8 percent above August 2017. Year-to-date output stands at 8.57 billion pounds, up 2.4 percent from this time a year ago. August was the 65th consecu-

tive month that cheese output exceeded that of a year ago.

Italian cheese totaled 454 million pounds, down 2.1 percent from July but 3.9 percent above a year ago. Year to date (YTD) Italian is at 3.7 billion pounds, up 2.6 percent from a year ago. Mozzarella, at 356.2 million pounds, was up 6.1 percent from a year ago, with YTD at 2.85 billion pounds, up 3.3 percent.

American type cheese totaled 425.4 million pounds, down 3.5 percent from July but 2.7 percent above a year ago, with YTD at 3.46 billion pounds, up 2.3 percent. Cheddar, the cheese traded at the CME, totaled 304.4 million pounds, down 22 million pounds or 6.7 percent from July but 2.0 percent above a year ago, with YTD output at 2.5 billion pounds, up 0.7 percent.

U.S. churns produced 133.9 million pounds of butter, down 0.5 percent from July but 2.1 percent above a year ago. YTD is at 1.29 billion pounds, up 3.3 percent.

Yogurt output, at 395.2 million pounds, was off 0.3 percent from a year ago, with YTD output hitting 2.98 billion pounds, down 2.0 percent.

Dry whey for human consumption totaled 78.2 million pounds, down 13.4 percent from July and down 16 percent from a year ago. Stocks totaled 70.7 million pounds, down 5.8 percent from July but a whopping 27.9 percent below a year ago.

Nonfat dry milk production totaled 122.9 million pounds, down 14.8 percent from July and 10.1 percent below a year ago. YTD output stands at 1.2 billion pounds, down 1.2 percent. Stocks fell to 275.4 million pounds, down 42.1 million pounds or 13.3 percent from July and 37.5 million pounds or 12.0 percent below 2017.

Skim milk powder production totaled 47.6 million pounds, up 0.3 percent from July and 6.3 percent above a year ago. YTD skim is at 379.3

million pounds, down 1.0 percent from a year ago.

## Milk inspection program marks 50 years of success in New York

October 8, 2018

<http://news.cornell.edu/stories/2018/10/milk-inspection-program-marks-50-years-success-new-york>

Nearly 15 billion pounds of milk were produced in New York in 2017, and state milk inspectors work to help ensure the safety and quality of dairy products.

Oct. 1-4 marked a 50-year milestone of the partnership between the College of Agriculture and Life Sciences (CAL S) and the New York State Department of Agriculture and Markets (NYS-DAM). Once a year, dairy inspectors across the state come to Cornell for training through the Certified Milk Inspectors Program. More than 45 inspectors came to Cornell to learn the latest about raw milk quality and safety standards, plus the regulatory and inspection requirements dairy producers and processors must meet for the Grade “A” seal of approval.

The program started an important shift in New York, said David K. Bandler ’55, MPS ’71, professor emeritus in Cornell’s Department of Food Science. Bandler was at Cornell for the program’s inception in the 1960s, and said the partnership has changed the role of inspectors from one of enforcement to “compliance assistance,” and helped modernize the role they played in the industry.

“In the beginning, they were doing their job by finding violations and assessing fines,” Bandler said. “But these specialists had invaluable expertise as they went from plant to plant. They learned from Cornell that they could help these dairy producers and processors get into compliance, rather than forcing them by fines.”

Inspectors are responsible for inspecting each fluid, manufacturing and wholesale frozen dessert plant in New York state every 90 days. Among other duties, they enforce milk sanitation requirements and take monthly sampling of milk and milk products.

Since the inception of the Milk Inspectors Program there has been a marked shift from fluid milk to value-added dairy products like cheeses and yogurt. Milk production in New York has increased nearly 40 percent since the 1960s, despite the number of dairy cows in the state decreasing from 1.2 million to around 620,000 today. Milk inspectors have played a pivotal role in helping producers and processors diversify their product, according to Casey McCue, director of milk control and dairy services at NYSDAM.

Since the inception of the Milk Inspectors Program, there has been a marked shift from fluid milk to value-added dairy products like cheeses and yogurt. Artisanal cheese production has soared from 118 million pounds in 1963 to 817 million pounds in 2017. The rise in Greek yogurt popularity has particularly benefited New York, which produces more than 700 million pounds compared to 22 million pounds in 1963.

Milk inspectors have been on the frontline of this shift as they work with producers and processors to innovate while maintaining quality and safety for consumers.

It’s the type of work that would have been impossible a half-century ago, according to

Bandler. Thanks to standardized training and a focus on compliance, dairy inspectors are an important link to the success of the dairy industry in New York, he said.

McCue credited Cornell faculty and facilities for modernizing the skills of inspectors.

“This relationship is so critical to what we do every day and to our vibrant dairy industry,”

said McCue. “This long-standing relationship between the New York State Department of Agriculture and Markets and Cornell is a model for other states to follow. We are fortunate to have access to a premier land-grant university like Cornell, especially the deep bench of food science expertise it brings to the field.”

## Global Organic Yogurt Market 2018-2025 : Aurora Organic Dairy, Ben & Jerry's Homemade, Wallaby Yogurt Company

October 7, 2018

<http://parisledger.com/2018/10/07/global-organic-yogurt-market-2018-2025-aurora-organic-dairy-ben-jerrys-homemade-wallaby-yogurt-company/>

Organic Yogurt market” reports. It offers the comparative assessment of Organic Yogurt market and consist of Historical data, Significance, statistical data, size & share, Market Price & Demand, Business overview, Market Analysis By Product and Market Trends by Key Players. This Organic Yogurt Market is Segmented in two type on the basis of type of materials and end-users. It has global market covered in all the regions, ranging to that fundamental market, key trends and segmentation analysis are coated through out Organic Yogurt market report.

Sales volume, Price (USD/Unit), revenue (Million USD) and market share coated by Key Players such Top Players are: Aurora Organic Dairy, Ben & Jerry's Homemade, Wallaby Yogurt Company, Horizon Organic Holding Corp., Kroger Co., Purity Foods, Safeway Inc., Stonyfield Farm, Danone, Arla Foods UK Plc., Dairy Farmers of America Inc., Parmalat S.P.A, Dean Foods Company, Groupe Lactalis SA, Fonterra Group Cooperative Limited, Kraft Foods, Megmilk Snow Brand, Sancor Cooperativas Unidas Limited

A competitive landscape that identifies the major competitors of the global market and their Organic Yogurt market share are further high-

lighted in this research report. A deliberate profiling of major competitors of the Organic Yogurt market as well as a innovative analysis of their current developments, core competencies and investments in each segment are also elaborated in the research report.

Global Organic Yogurt market research supported Product sort includes : Plain Yogurt, Flavored Yogurt

Global Organic Yogurt market research supported Application Coverage : Supermarkets and Hypermarkets, Independent Retailers, Convenience Stores, Specialist Retailers, Online Retailers

The analysts forecast the CAGR overall rate percentages of Global Organic Yogurt Market to grow over the period 2018-2025. So this Organic Yogurt Market report gives you Preplanned Compound Annual rate of growth (CAGR) with different amount, During the Forecast Period, Market on Organic Yogurt Report is estimated to register a CAGR of Definite value. Definitions, classifications, applications & Business overview, product specifications, manufacturing processes, cost structures, raw materials and

requirement as per your choice also given by this Organic Yogurt market Report

Market Effect Factors Analysis covering

1. Progress/Risk of Technology
2. Substitutes Threat
3. Technology Progress in Related Industry
4. Consumer Needs
5. Environmental Change in Economic/Political

Organic Yogurt Markets by regions (we will offer region as per your requirement also)

1. United States
2. China
3. Europe
4. Japan

5. Southeast Asia
6. India

This report additionally represents product specification, method and product cost structure. Production is separated by regions, technology and applications. Table, figure, charts, TOCs, chapters etc provided by Organic Yogurt industry. Crystal clear data to the client giving a brief details on Organic Yogurt markets and its trends.

Organic Yogurt new project SWOT analysis, investment practicableness business analysis, investment come analysis and development trend analysis. The rising opportunities of the fastest growing competational Organic Yogurt markets segments are covered throughout this report.

## Friday: Second Thoughts From Dairy Industry On U.S.-Canada Deal

Posted: Oct 06, 2018 3:04 AM IST

<http://www.wwnytv.com/story/39239346/friday-second-thoughts-from-dairy-industry-on-us-canada-deal>

**I**n theory, the newly-minted trade deal between the U.S., Canada and Mexico stands to greatly benefit the dairy industry.

But at least one producer of dairy products in upstate New York is raising questions about the agreement, dubbed the United States-Mexico-Canada Agreement, or USMCA.

Cayuga Milk Ingredients, near Auburn, New York, buys the milk dairy farmers produce and makes what's known as "ultra-filtered milk." That can be either a liquid product similar to skim milk, or a powder product which is used for things like protein shakes.

Company CEO Kevin Ellis told 7 News Friday that based on what he's seen so far, USMCA gives him pause.

"I'm 98% sure nothing will change," Ellis said.

The kind of milk Ellis's company produces was at the center of trade talks between the U.S. and Canada.

In early 2017, Canada created a new classification of milk, Class 7, which essentially boxed out American companies from sending "ultra-filtered milk" into Canada.

"Within four days, 100% of our exports stopped," Ellis said.

For Cayuga Milk Ingredients, that meant a loss of \$30 million a year, about 20 percent of its revenue.

The new USMCA eliminates Class 7, which in theory, reopens the Canadian market for companies like Cayuga...

But Ellis says not so fast.

"What I read, Class 7 is being replaced by a new pricing formula, that remains unnamed but looks to act just the same way as class 7."

Not every detail of the USMCA has been released, and the trade deal is a long ways from being finalized and adopted, so Ellis is still hopeful that the Canadian market could reopen.

"I'd love to be wrong. I hope I'm wrong," Ellis said.

If approved, most of the provisions in the US-MCA are expected to take effect in 2020.

## Lira Farm Clinic to focus on citrus and dairy farming

SATURDAY OCTOBER 6 2018

<http://www.monitor.co.ug/Magazines/Farming/Lira-Farm-Clinic-focus-citrus-dairy-farming/689860-4793304-h9vx2n/index.html>

**D**r Turyagenda reveals that citrus and dairy are the most sought after agribusiness enterprises in northern Uganda but unfortunately they are threatened by the climate change scourge.

"They are exposed to the drought in the area which makes their production difficult for the farmers," he said.

"The Farm Clinic will try to teach the crop agronomy, disease and pest management, value addition and post harvest and handling of citrus which will offer a lasting remedy," Dr Turyagenda added.

He stresses that the dairy sector in northern Uganda may not be booming as it is in the western and central regions but there is light at the end of the tunnel, especially with farming initiatives like the Farm Clinics.

"The dairy production was greatly affected by the Lord's Resistance Army (LRA) insurgency, so it needs rehabilitating. The government is trying to give them Friesian cows (through the poverty eradication initiative, Operation Wealth Creation but the drought is a constant problem," he added.

The dairy production session will, therefore, encompass vital topics like dry season farming techniques, animal health, productivity, value addition, breed varieties and market linkages.

The managing director of Nation Media Group – Uganda, Mr Tony Glencross reiterated this in a press conference held in Namuwongo, Kampala on Tuesday.

"To enhance wealth creation in Uganda, there needs to be provision of practical information and knowledge to bridge the gap on production and productivity in the various value chains," he clarified.

Turyagenda maintains that the other five enterprises will equally be addressed by a lineup of 14 crop and animal experts.

"We shall train farmers on how they can continue with dairy, maize, rice, cassava, and citrus farming, among others, regardless of the climate disasters," he said.

Two farm clinics to go

Five Seeds of Gold farm clinics have been planned for 2018, with three already concluded in Mbarara in western Uganda, Hoima in Mid-western Uganda, and in Kampala, central Uganda. Monitor Publications Ltd Senior Promotions manager Connie Kunihira Ssebuliba commended sponsors Bank Of Uganda, Agricultural Business initiative (aBi), Nation Agricultural Research Institute and NTV for adding value on the sector.

Big boost

The dairy production sessions will tackle vital challenges like dry season farming techniques, animal health, productivity, value addition,

breed varieties and market linkages.

Lira is among the northern Uganda areas also recovering from the effects of the Kony war

## P.E.I. dairy farmers hijack government announcement

Posted: Oct 05, 2018 2:01 PM AT

<https://www.cbc.ca/news/canada/prince-edward-island/pei-dairy-farmer-protest-1.4852246>

**P**.E.I. dairy farmers were at a joint federal/provincial announcement on highway repaving in Cardigan Friday to make their displeasure with the USMCA deal known.

The farmers placed a poster in front of the podium reading "Dairy farm for sale." The trade agreement announced this week would allow American farmers access to 3.59 per cent of Canada's supply-managed dairy products market.

It was the third deal that bargained away part of the Canadian dairy market.

Deanna Doctor, part of a family farm outside of Kensington, was one of dozens of dairy farmers who turned up for the protest.

"I would like to send a message, hopefully all the way up to Trudeau, that we are not happy with this deal. We're not happy with the fine print of the deal. The more that comes out about it the more livid we're getting. We don't want compensation. We just want to feed our nation," said Doctor.

With part of the quota going to the U.S., said Doctor, every dairy farmer at the protest is ex-

pecting to have to sell off a couple of cows, but she added everyone will be selling cows, and there will be no one to buy them.

Doctor said what was planned as a small meeting to discuss strategy at her family farm Thursday ended up attracting 50 farmers.

The joint infrastructure announcement was for about \$3.5 million in highway repaving, with the costs split evenly between the federal and provincial governments.

P.E.I. Infrastructure Minister Paula Biggar at the podium for the joint federal/provincial announcement. 'The provincial government is concerned about any negative impacts on our dairy farmers and continues to stand with them,' a provincial spokesperson said in an email statement to CBC. (Nicole Williams/CBC)

The projects include just over 17 kilometres of repaving on 14 different routes, an expanded left turn lane onto Route 1 in Cornwall from Heatherway Drive and Route 19, and a new culvert in Little Harbour

## The 19th-Century Fight Against Bacteria-Ridden Milk Preserved With Embalming Fluid

In an unpublished excerpt from her new book *The Poison Squad*, Deborah Blum chronicles the public health campaign against tainted dairy products

OCTOBER 5, 2018

<https://www.smithsonianmag.com/science-nature/19th-century-fight-bacteria-ridden-milk-embalming-fluid-180970473/>

This article was originally published on Undark, an online magazine covering the intersection of science and society.

At the turn of the 20th century, Indiana was widely hailed as a national leader in public health issues. This was almost entirely due to the work of two unusually outspoken scientists.

One was Harvey Washington Wiley, a one-time chemistry professor at Purdue University who had become chief chemist at the federal Department of Agriculture and the country's leading crusader for food safety. The other was John Newell Hurty, Indiana's chief public health officer, a sharp-tongued, hygiene-focused — cleanliness "is godliness" — official who was relentlessly determined to reduce disease rates in his home state.

Hurty began his career as a pharmacist, and was hired in 1873 by Col. Eli Lilly as chief chemist for a new drug manufacturing company the colonel was establishing in Indianapolis. In 1884, he became a professor of pharmacy at Purdue, where he developed an interest in public health that led him, in 1896, to become Indiana's chief health officer. He recognized that many of the plagues of the time — from typhoid to dysentery — were spread by lack of sanitation, and he made it a point to rail against "flies, filth, and dirty fingers."

By the end of the 19th century, that trio of risks had led Hurty to make the household staple of milk one of his top targets. The notoriously careless habits of the American dairy industry had come to infuriate him, so much so that he'd taken to printing up posters for statewide dis-

tribution that featured the tombstones of children killed by "dirty milk."

But although Hurty's advocacy persuaded Indiana to pass a food safety law in 1899, years before the federal government took action, he and many of his colleagues found that milk — messily adulterated, either teeming with bacteria or preserved with toxic compounds — posed a particularly daunting challenge.

Hurty was far from the first to rant about the sorry quality of milk. In the 1850s, milk sold in New York City was so poor, and the contents of bottles so risky, that one local journalist demanded to know why the police weren't called on dairymen. In the 1880s, an analysis of milk in New Jersey found the "liquifying colonies [of bacteria]" to be so numerous that the researchers simply abandoned the count.

But there were other factors besides risky strains of bacteria that made 19th century milk untrustworthy. The worst of these were the many tricks that dairymen used to increase their profits. Far too often, not only in Indiana but nationwide, dairy producers thinned milk with water (sometimes containing a little gelatin), and recolored the resulting bluish-gray liquid with dyes, chalk, or plaster dust.

They also faked the look of rich cream by using a yellowish layer of pureed calf brains. As a historian of the Indiana health department wrote: "People could not be induced to eat brain sandwiches in [a] sufficient amount to use all the brains, and so a new market was devised."

“Surprisingly enough,” he added, “it really did look like cream but it coagulated when poured into hot coffee.”

Finally, if the milk was threatening to sour, dairymen added formaldehyde, an embalming compound long used by funeral parlors, to stop the decomposition, also relying on its slightly sweet taste to improve the flavor. In the late 1890s, formaldehyde was so widely used by the dairy and meat-packing industries that outbreaks of illnesses related to the preservative were routinely described by newspapers as “embalmed meat” or “embalmed milk” scandals.

Indianapolis at the time offered a near-perfect case study in all the dangers of milk in America, one that was unfortunately linked to hundreds of deaths and highlighted not only Hurty’s point about sanitation but the often lethal risks of food and drink before federal safety regulations came into place in 1906.

In late 1900, Hurty’s health department published such a blistering analysis of locally produced milk that *The Indianapolis News* titled its resulting article “Worms and Moss in Milk.” The finding came from an analysis of a pint bottle handed over by a family alarmed by signs that their milk was “wriggling.” It turned out to be worms, which investigators found had been introduced when a local dairyman thinned the milk with “stagnant water.”

The health department’s official bulletin, published that same summer, also noted the discovery of sticks, hairs, insects, blood, and pus in milk; in addition, the department tracked such a steady diet of manure in dairy products that it estimated that the citizens of Indianapolis consumed more than 2,000 pounds of manure in a given year.

Hurty, who set the sharply pointed tone for his department’s publications, added that “many [child] deaths and sickness” of the time involv-

ing severe nausea and diarrhea — a condition sometimes known as “summer complaint” — might instead be traced to a steady supply of filthy milk. “People do not appreciate the danger lurking in milk that isn’t pure,” he wrote after one particularly severe spate of deaths.

The use of formaldehyde was the dairy industry’s solution to official concerns about pathogenic microorganisms in milk. In Hurty’s time, the most dangerous included those carrying bovine tuberculosis, undulant fever, scarlet fever, typhoid, and diphtheria. (Today, public health scientists worry more about pathogens such as *E. coli*, salmonella, and listeria in untreated or raw milk.)

The heating of a liquid to 120 to 140 degrees Fahrenheit for about 20 minutes to kill pathogenic bacteria was first reported by the French microbiologist Louis Pasteur in the 1850s. But although the process would later be named pasteurization in his honor, Pasteur’s focus was actually on wine. It was more than 20 years later that the German chemist Franz von Soxhlet would propose the same treatment for milk. In 1899, the Harvard microbiologist Theobald Smith — known for his discovery of Salmonella — also argued for this, after showing that pasteurization could kill some of the most stubborn pathogens in milk, such as the bovine tubercle bacillus.

But pasteurization would not become standard procedure in the United States until the 1930s, and even American doctors resisted the idea. The year before Smith announced his discovery, the American Pediatric Society erroneously warned that feeding babies heated milk could lead them to develop scurvy.

Such attitudes encouraged the dairy industry to deal with milk’s bacterial problems simply by dumping formaldehyde into the mix. And although Hurty would later become a passionate

advocate of pasteurization, at first he endorsed the idea of chemical preservatives.

In 1896, desperately concerned about diseases linked to pathogens in milk, he even endorsed formaldehyde as a good preservative. The recommended dose of two drops of formalin (a mix of 40 percent formaldehyde and 60 percent water) could preserve a pint of milk for several days. It was a tiny amount, Hurty said, and he thought it might make the product safer.

But the amounts were often far from tiny. Thanks to Hurty, Indiana passed the Pure Food Law in 1899 but the state provided no money for enforcement or testing. So dairymen began increasing the dose of formaldehyde, seeking to keep their product “fresh” for as long as possible. Chemical companies came up with new formaldehyde mixtures with innocuous names such as Iceline or Preservaline. (The latter was said to keep a pint of milk fresh for up to 10 days.) And as the dairy industry increased the amount of preservatives, the milk became more and more toxic.

Hurty was alarmed enough that by 1899, he was urging that formaldehyde use be stopped, citing “increasing knowledge” that the compound could be dangerous even in small doses,

especially to children. But the industry did not heed the warning.

In the summer of 1900, The Indianapolis News reported on the deaths of three infants in the city’s orphanage due to formaldehyde poisoning. A further investigation indicated that at least 30 children had died two years prior due to use of the preservative, and in 1901, Hurty himself referenced the deaths of more than 400 children due to a combination of formaldehyde, dirt, and bacteria in milk.

Following that outbreak, the state began prosecuting dairymen for using formaldehyde and, at least briefly, reduced the practice. But it wasn’t until Harvey Wiley and his allies helped secure the federal Pure Food and Drug Act in 1906 that the compound was at last banned from the food supply.

In the meantime, Hurty had become an enthusiastic supporter of pasteurization, which he recognized as both safer and cleaner. When a reporter asked him if he really thought formaldehyde had been all that bad for infants, he replied with his usual directness: “Well, it’s embalming fluid that you are adding to milk. I guess it’s all right if you want to embalm the baby.”

## Cheese Powder Market 2018 Global Industry Analysis, Growth, Size, Share, Revenue, Trends, And Forecasts 2025

OCTOBER 5, 2018

<https://thetacticalbusiness.com/505198/cheese-powder-market-2018-global-industry-analysis-growth-size-share-revenue-trends-and-forecasts-2025/>

**C**heese Powder Market report examinations reception patterns, key difficulties, future development possibilities, key drivers, focused viewpoint, limitations, openings, advertise biological system, and esteem chain investigation of Cheese Powder Industry. Cheese Powder showcase report is to know late

advancement patterns, up and coming chances, distinguishing the rising application regions crosswise over Cheese Powder industry.

Cheese Powder market report provides additional information like sales channel, distributors, traders and dealers, sales channel, direct marketing, indirect marketing, marketing chan-

nel future trend, distributors, traders and dealers, research findings and conclusion, appendix, methodology, analyst introduction, data source describe Cheese Powder market sales channel, distributors, traders, dealers, appendix and data source. Cheese Powder market is valued at USD XX million in 2018 and is expected to reach USD XX million by the end of 2025, growing at a CAGR of XX% between 2018 and 2025.

Following are the Key Manufacturers:

Lactosan Kerry WILD Flavors Lácteos La Cristina  
NZMP Kraft Heinz Ingredients DairiConcepts  
Primo Cheese Glanbia Foods Indesso Commercial Creamery Company All American Foods Vika  
BV LAND O'LAKES Ballantyne Groupe Lactalis  
Kanegrade Limited Blue Grass Dairy Grozette  
Dairy Farmers of America IBT InterBioTech  
Rogue Creamery Schwarzwaldmilch Dairy Ingredients Food Source International Hoosier Hill  
Farm Aarkay Chilchota

The information for each competitor includes:

- \*Company Profile
- \*Main Business Information
- \*SWOT Analysis
- \*Sales, Revenue, Price and Gross Margin
- \*Market Share

Cheese Powder Market Report gives strategists, advertisers and senior administration with the basic data they have to evaluate the Global Cheese Powder Market. Alongside deliberately breaking down the key small scale Market, the report likewise centres around industry-particular drivers, restrictions, openings and difficulties in the Cheese Powder market.

Global Building Automation & Controls Market Overview:

Global Building Automation & Controls Market Size by Type and Application

Global Building Automation & Controls Market by Type and Application

Prospective Application of Building Automation & Controls in Future

Top Customer/End Users of Building Automation & Controls Market Report

Global Building Automation & Controls Market Research Report

Global Building Automation & Controls Market Competition by Manufacturers Profiles/Analysis

Global Building Automation & Controls Capacity, Supply (Production), Consumption, Export, Import by Region

Global Building Automation & Controls Production, Revenue (Value), Price Trend by Type, Application

Industrial Chain, Sourcing Strategy and Downstream Buyers

Marketing Strategy Analysis, Distributors/Traders

Market Effect Factors Analysis

Global Cheese Powder Market Forecast 2018-2025

The Global Cheese Powder Industry report provides key information about the industry, including invaluable facts and figures, expert opinions, and the latest developments across the globe. The Report also calculate the market size, the report considers the revenue generated from the sales of This Report and technologies by various application segments. Some other factors such price, cost, as import, export, gross margin and consumption are also analysed under the section Analysis of Building Automation & Controls production, supply, sales and market status.

The report covers the market landscape and its growth prospects over the coming years, the Report also brief deals with the product life cycle, comparing it to the relevant products from

across industries that had already been commercialized details the potential for various applications, discussing about recent product in-

novations and gives an overview on potential regional market shares.

## Milk Tank Consumption Market Set to Encounter Paramount Growth with Myriad Advances

October 5, 2018

<https://tokeniest.com/milk-tank-consumption-market-research-report/8231/>

**M**arketresearchpro launched a report, and the title is "The Methodology Of Understanding Milk Tank Consumption Market". The reputed Marketresearchpro Inc company has completed the in-depth report on the Milk Tank Consumption Market industry, and the comprehensive report focus on the current trends of the market and they have also predicted the future market. The detailed analysis provides information about the current market growth rate, and it also predicts the future market growth rate, which is a blessing. Though the prediction of the is not accurate, they are known for providing approximate values that will amaze you.

Dairy farms rely on highly efficient cooling of the milk to keep the milk at a consistent temperature of about the appropriate temperature required in the milk tanks until the milk is collected for further processing.

In dairy farming a bulk milk cooling tank is a large storage tank for cooling and holding milk at a cold temperature until it can be picked up by a milk hauler. The bulk milk cooling tank is an important piece of dairy farm equipment. It is usually made of stainless steel and used every day to store the raw milk on the farm in good condition. It must be cleaned after each milk collection.

In terms of volume, the Horizontal Closed Tank segment accounts bigger market share than Silo/ Vertical Closed Tank and Open Tank seg-

ment, in 2012 Horizontal Closed Tank segment accounted for about 69.82% and about 64.92% in 2017. In terms of Value, in 2012 Silo/ Vertical Closed Tank accounted for about 17.34% share and in 2017 Silo/ Vertical Closed Tank will account for about 32.61% share, which indicate the Silo/ Vertical Closed Tank is becoming more popular.

In terms of applications, milk farm application is bigger than Milk Processing Plant application, in 2012 milk farm application occupied about 72.48% share and in 2017 residential will occupy about 77.06% share.

The demand of Milk Tank is related to the development of downstream dairy market. APAC is one of the most significant emerging markets as China Opens Second Child Policy would certainly drive further increasing of dairy industry in China, which would also has a positive effect on milk tank industry.

Over the next five years, LPI(LP Information) projects that Milk Tank will register a xx% CAGR in terms of revenue, reach US\$ xx million by 2023, from US\$ xx million in 2017.

The Marketresearchpro has worked hard to provide you forecast from 2018 to 2025 with comprehensive information with analytic data that will back up the prediction.

Key market players in Milk Tank Consumption market.

Geographical base of Milk Tank Consumption market.

User applications

Product distribution

Sales volume of product

Overall growth forecast of Milk Tank Consumption market.

If you are someone who is planning to learn about the Milk Tank Consumption Market industry, then you should try the Market-researchpro because it predicts future market trends up to 2025.

## Plastic-free dairy packaging from around the world

04 Oct 2018

<https://www.thegrocer.co.uk/reports/the-dairymen/plastic-free-dairy-packaging-from-around-the-world/572333.article>

**K**antar Consulting asked its team of Cultural Streetscapes correspondents to hunt down sustainable dairy packaging solutions from across the globe. Could the concepts they came back with work in the UK?



Stainless steel milk bottle

Organic milk by Indian brand Vedic comes packaged in a one-litre stainless steel container, which it insists is not only sustainable but provides a more hygienic and 'tamper-proof' format too. The containers are also entirely reusable and delivered chilled.



Clay yoghurt pots

Russian supplier Kesidis Dairy packages its Greek yoghurt range in individual earthenware clay pots that convey 'naturalness and authenticity' – though they do come sealed in a plastic wrap.



Wood pulp cartons

Sokpool Yeo Ooh (meaning 'the fox that untangles your insides') is a health milk drink created by You Us, the manufacturing department of a Korean convenience store chain. All products

come in plastic-free packs, three quarters of which are composed of wood pulp fibres made using sustainable forest timber.



Individual glass pots

Shunning plastic yoghurt pots, Brazilian brand owner Pamalani packages its fermented coconut milk yoghurts in individual glass containers with jam jar style lids. The brand encourages consumers to use (and reuse) the stylised packaging to turn its range into premium desserts with shots of fruit and nuts piled on top.

## New Food guide rethinks encouraging chocolate milk and juice for kids

October 4, 2018 10:49 AM MDT

<https://edmontonsun.com/news/local-news/new-food-guide-could-spell-end-of-chocolate-milk-wars/wcm/64bcfa2a-9296-42ac-8ceb-55de6c10e358>



Chocolate milk, along with fruit juice, is expected to get a thumbs down as healthy foods in the new Canadian Food Guide set to be released beginning this fall. That could eventually end debates about whether chocolate milk should be routinely offered to schoolchildren.

Canada's previous Food Guide, issued in 2007, termed chocolate milk a suitable alternative for dairy and juice a suitable alternative to whole fruit, both of which were considered a healthy part of a daily diet. Those recommendations became the focus of criticism. Ottawa obesity

expert Yoni Freedhoff termed the 2007 food guide "obesigenic", partly based on chocolate milk.

Whether chocolate milk should be regularly offered in schools became a focus of the recent provincial election in New Brunswick. The Conservatives, who won 22 seats in the election, vowed to relax nutrition guidelines in schools in the province. The Liberals, who won 21 seats, had vowed to ban chocolate milk in schools, along with other sugary drinks.

Freedhoff, who was part of a panel on the upcoming Food Guide at a Centre for Health Science and Law conference Tuesday in Ottawa, said a clear statement from the federal government about chocolate milk would make a difference to debates about chocolate milk in school.

"If the Food Guide had said, 'This is something that should be limited in children, that should be considered a treat', this would be a non-issue," Freedhoff said. He added that is what he

expects to happen when the new guide is released.

“I would be flabbergasted if the new Food Guide did not state that sugar sweetened milks are beverages that should be explicitly limited in children. Should it say that, it would follow that school chocolate milk programs would be on school boards’ chopping blocks — though I’d also bet it will take a fair bit of time until it is universally removed.”

The people drafting the new Food Guide did recommend chocolate milk and fruit juices be limited for children as part of its recommendations sent out for consultation. But Hasan Hutchinson, who is the director general of the office of nutrition policy and promotion at Health Canada, said nothing is final until the guide is approved and released by the federal government.

Freedhoff, founder and medical director of the Bariatric Medical Institute in Ottawa, called the idea that children should be offered chocolate milk daily “backwards.” A small, 250 ml chocolate milk carton, consumed daily during a 180-day school year, provides a child with 10 pounds, or 24 cups, of sugar, he says. Chocolate milk has 20 per cent more sugar than Coke.

Considering chocolate milk a reasonable alternative to milk products, he said, is like considering apple pie an alternative to an apple.

“If you wouldn’t give a kid who doesn’t like apples pie every day, perhaps you shouldn’t give that same kid chocolate milk every day.”

The re-think of chocolate milk and fruit juice is just a small part of the new, updated and redefined guide, expected to be released in several parts beginning later this year.

Hutchinson said the new guide will be dramatically different from the six-page document with

a graphic rainbow design on front that was released in 2007.

“We were hearing the existing Food Guide was not enough detail for policy-makers and way too much detail for most Canadians. We have gone in quite a different direction,” he said.

“We decided to explode it apart and instead of having one six pager we will have a whole suite of food guide products.”

The guide will be digital first, said Hutchinson, and will include interactive, easily accessible tools. The version of the guide for consumers will contain dietary guidelines as well as tools and resources they can use to apply the guidelines at home, while shopping and dining out, among other things.

The Food Guide will no longer contain recommended portion sizes, said Hutchinson.

“We heard very strongly from people that they just found that confusing and we heard from dietitians that is what people had the most trouble with.”

The new Food Guide will focus on proportions, rather than portion sizes, he said. “If we could get people to make half their plates fruit and vegetables, I think a lot of the problems would go away.”

The guide will include more details for health professionals, policy-makers and institutions that prepare food.

It will also include a new focus on how people eat and the importance of selecting, preparing and sharing food.

Hutchinson said there is growing research about distracted eating — specifically that people tend to eat more when they are watching television or looking at mobile phones or other screens.

The overall message to consumers will be to be mindful of what and how they eat and to be given a sense of the foods they should have lots of compared with the foods that can “disrupt healthy eating”.

The guide will be a living document, said Hutchinson, that can be adapted regularly based on new research.

Freedhoff said he believes the Food Guide is important, but more for policy development and practices than for individuals.

“Do we really think people are going to be using these documents on a day-to-day basis to change their dietary habits? I am skeptic

## Dairy Whitener Market 2018-2025 Trends by Sales, Revenue, Price and Gross Margin

October 3, 2018

<https://theaerospacenews.com/dairy-whitener-market-2018-2025-trends-by-sales-revenue-price-and-gross-margin/451481/>

**D**airy Whitener Market Dominating Key Players: Fonterra, Nestle, FrieslandCampina, Kievit, Danone, Yili, Morinaga, Premier Foods, Dean Foods, Amul India, Hatsun Agro Products, Saputo, Lactalis, Dairy Farmers of America, Muller Group, Kraft Foods,

In this report, Dairy Whitener market is valued at XX million USD in 2018 and is expected to reach XX million USD by the end of 2025, growing at a CAGR of XX% between 2018 and 2025.

In addition, report analyses market size and forecast of Dairy Whitener by product, region and application and other research essentials like type segment, industry segment, channel segment etc. cover different segment market size, both volume and value. Also cover different industries client’s information, which is very important for the manufacturers.

Dairy Whitener Market Segment by Types  
Emulsification  
Thickening  
Flavoring  
Foaming  
Others

Dairy Whitener Market Segment by Applications  
Infant Formula  
Sports and Nutrition Foods  
Bakery Products  
Confectionary  
Others

Regional Dairy Whitener Market (Regional Output, Demand & Forecast by Countries):

North America(United States, Canada, Mexico)

South America(Brazil, Argentina, Ecuador, Chile)

Asia Pacific(China, Japan, India, Korea)

Europe(Germany, UK, France, Italy)

Middle East Africa(Egypt, Turkey, Saudi Arabia, Iran) and More

The Dairy Whitener market report analyze the manufacturing cost of the product, which is very important for the manufacturer and competitors, raw material price, manufacturing process cost, labour cost, energy cost, all these kinds of cost will affect the market trend, to know the manufacturing cost better, to know the Dairy Whitener market better

There are 12 Chapters to deeply display the Dairy Whitener market.

Chapter 1: Dairy Whitener Industry Overview, Development of Dairy Whitener Market Segment by Cost Analysis with Upstream and Downstream

Chapter 2: Market Competition Major Companies List, Company Profile and Sales Data, Regional Market by Company

Chapter 3: Dairy Whitener Market by Type Segment Overview by Market Size and Market Forecast

Chapter 4: Dairy Whitener Market Regional Demand Comparison of Situation and Applications with Market Demand Forecast

Chapter 5: Region Operation Overview by Regions and by Country and Regional Output Forecast

Chapter 6: Marketing & Price Trends and Margin and Factors of Price Change with Manufacturers Gross Margin Analysis by Value Chain and Marketing Channel

Chapter 7: Dairy Whitener Industry Environment, Policy and Sociology, Economics and Technology Continued. . .

Report Answers Subsequent Questions:

Which are most dynamic companies with portfolios and recent development within Dairy Whitener industry till 2025?

What are the important R&D factors and data insights to responsible for growing market share?

What are future investment opportunities in the in Dairy Whitener landscape analysing price trends?

What are key factors that will influence growth, including future revenue projections?

What are market opportunities and potential risks associated with Dairy Whitener by analysing trends?

How is the market projected to grow in the upcoming years?

This Dairy Whitener market report provides decision making overview in the form of graphs and tables to understand important market trends, drivers and challenges, for experts, analysts and managers to get ready-to-access analysis by the industry professionals.

## Trade deal: What it means for milk prices and farmers

Published 12:38 p.m. ET Oct. 3, 2018 |

<https://www.democratandchronicle.com/story/news/politics/albany/2018/10/03/trade-deal-what-could-mean-milk-prices-and-farmers/1508602002/>

U.S. dairy farmers remain hopeful that a new trade deal with Canada could help lift them out of a deep slump, but some are casting doubt that it will make much of a difference in an American market flooded with milk.

The deal, announced Monday by President Donald Trump, is “more of the same,” except it hurts Canadian farmers, said Jim Goodman, a Wisconsin dairy farmer and president of the National Family Farm Coalition.

“Canadian family farms will go out of business, and Canadian dairy farmers will see their incomes fall due to increased U.S. imports. And while the slightly expanded market will offer small benefits to some U.S. farmers, it does nothing to reduce the overproduction at the heart of our dairy crisis,” Goodman said.

For consumers, milk prices remain at historic lows as farmers grapple with a large supply and dwindling demand because people are drinking

less milk and finding other alternatives, experts said.

That will be hard to reverse no matter what trade deals are reached, some farmers said.

“The biggest is the decrease in consumption,” said Jerry Simonetty, chairman of Hudson Valley Fresh, a dairy partnership in Poughkeepsie that sells milk directly to customers and stores.

“Trade is critical, trade is important, and I think there will be modest help with this trade deal once it gets implemented, but I don’t think it’s a game changer.”



What's changing?

## Dairy product prices slip

Wednesday, 3 October 2018

<https://www.odt.co.nz/rural-life/dairy/dairy-product-prices-slip-0>

**D**airy product prices declined at the Global Dairy Trade auction as whole milk powder sustained its downward trend amid greater supply.

The new deal is called the United States-Mexico-Canada Agreement.

In it, Canada would open more of its dairy market to trade and drop its quota and pricing system for “Class 7” milk powders and proteins — a move that could benefit the struggling American dairy industry as it seeks export markets.

But it only opens up about 3.6 percent of Canada’s market for dairy, poultry and eggs to the U.S., and that’s not much for American farmers.

The federal trade deal will help farmers, “but I don’t see a big resurgence in prices because of it,” said Bob Wellington, an economist for AgriMark, a Northeast cooperative based in Andover, Mass., which represents 900 farms, including more than 500 in New York.

“I think it just corrects the problems that occurred because of other activities of the government,” he said.

Tensions over the North American Free Trade Agreement were heightened last year when Canada raised tariffs on ultrafiltered milk used to make cheese and other dairy products.

Exports that had grown to \$102 million skidded to a halt at a time when America’s dairy industry, then in its third consecutive year of low prices, was losing money and farms.

The GDT price index fell 1.9% from the previous auction two weeks ago. The average price was US\$2,901 a tonne, compared with US\$2,934 a tonne two weeks ago. Some 41,981 tonnes of

product was sold, up from 39,143 tonnes two weeks ago.

Whole milk powder fell 1.2 % to US\$2,753 a tonne.

"A decline had been expected, as volumes of whole milk powder are building at this time of season as New Zealand heads into its peak milk production period," AgriHQ dairy analyst Amy Castleton said in a note.

The price for regular grade whole milk powder to ship in December rose 1.3 %, against expectations for a 0.4 % decline in this grade and contract, Castleton added.

"Demand for whole milk powder was high. North Asia (which includes China) bought more than half of the whole milk powder that was sold.

"China is likely to be buying product to ship in December at this time so that it lands during the period in which a lower tariff rate applies, from January 1, 2019," Castleton said.

At the latest GDT auction, butter dropped 5.9% to US\$4,016 a tonne, while anhydrous milk fat shed 4.4% to US\$5,069 a tonne.

"The decline in prices for the milk fat products seems to simply be on greater volumes-there was more butter and anhydrous milk fat sold at this event than at the" equivalent one a year earlier, according to Castleton.

"However, Oceania fat prices are quite low relative to both Europe and the United States."

Cheddar retreated 1.2% to US\$3,468 a tonne, while skim milk powder eased 0.3% to US\$1,982 a tonne.

Meanwhile, lactose rose 0.6% to US\$913 a tonne, while rennet casein gained 3.0% to US\$5,552 a tonne, and butter milk powder climbed 3.6% to US\$2,522 a tonne.

For sweet whey powder, neither an index nor price was available.

There were 143 winning bidders out of 170 participating at the 15-round auction. The number of registered bidders was 506, up from 503 at the previous auction.

## World Dairy Expo providing hope for struggling farmers this week

Updated: Oct 02, 2018 07:50 AM CDT

<https://www.channel3000.com/news/world-dairy-expo-providing-hope-for-struggling-farmers-this-week/802027128>

**M**ADISON, Wis. - The World Dairy Expo begins in Madison Tuesday. It's a bright spot for an industry that's

dealing with record-low milk prices and President Trump's trade war. The state's seeing the

biggest loss of dairy farms since 2013, down more than 400 since the start of the year.

Organizers are hoping for a better turnout this year. Last year, attendance at the expo dropped by about 6,000, pushing total visitor numbers under 70,000 for the first time in six years.

Officials tell News 3 this is an important and crucial time for our farmers. They say the dairy industry has been struggling because many are dealing with an overwhelming amount of debt. Farmers are waiting for milk prices to bounce back after three straight years of record low levels.

Organizers say optimism is what this week is all about.

"That's the one thing in our control during the week of the World Dairy Expo," said Scott Bentley, General Manager of the World Dairy Expo.

"We can't control the weather. We can't control milk prices, not only in the U.S. but also globally. We can't even control certain political dynamics. But what we can control is the attitude and the atmosphere as hosts of this great event."

You can expect this year's expo to include informational seminars on key issues for dairy farmers, competitions outside the cattle and trade shows, and social and business opportunities.

The World Dairy Expo runs Tuesday-Saturday. Tickets are \$12 a piece or \$35 for the week.

This doesn't just impact the dairy industry. All of these people visiting Madison have hotels and businesses extra busy. Many places tell News 3 they are booked solid. Officials predict around \$30 million to be spent in Madison this week alone.

## U.S. dairy farmers see new hope in new trade deal

October 2, 2018, 5:11 PM

<https://www.cbsnews.com/news/u-s-dairy-farmers-see-new-hope-in-new-trade-deal/>

**D**airy farmers are hopeful that the new U.S. trade deal with Mexico and Canada may help alleviate some of the pain they've experienced the last few years as the price of milk has cratered, threatening their livelihoods.

The overhaul of NAFTA, now dubbed US-MCA for the U.S.-Mexico-Canada Agreement, aims to end discriminatory pricing and limit Canadian policies regarding its dairy powder exports. U.S. dairy farmers claim those policies have unfairly restricted their ability to compete and allowed Canada to flood world markets with its own versions. Milk powder is popular in countries with poor transportation infrastructure and refrigeration, as it can provide a milk substitute that doesn't need to be refrigerated.

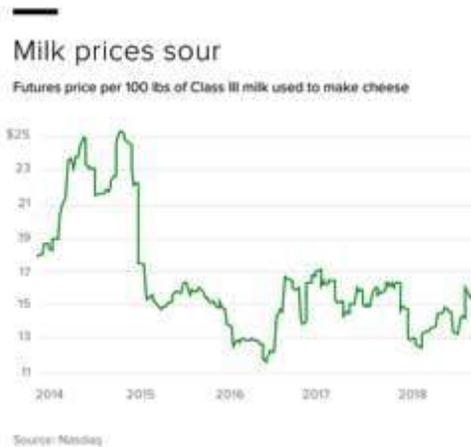
It is also used in food products like pastries and chocolate.

The deal would expand U.S. access to up to 3.75 percent of the Canadian dairy market, versus 3.25 percent in the abandoned Trans-Pacific Partnership. Above that level, U.S. dairy farmers will still face Canada's punishing tariffs on dairy imports from the U.S., which can approach 300 percent.

Still, some dairy farmers are encouraged by the deal.

"This is a good step in the right direction," Morgan Peck, owner of Penokee Range Holsteins in Highbridge, Wisconsin, told CBS affiliate NBJR. Added Peck: "Every little bit helps. You know,

we're happy to see that trade is getting back on track."



Peck said if the deal increases milk prices by just \$1.50 per pound, that's an extra \$120,000 annually for his 325-cow farm -- though it still leaves room for improvement.

"We need \$20 milk at a sustained pace for about two or three years," Peck said. "We

aren't going to get that for a while." Farmers are currently getting around \$16 per 100 pounds of milk.

The sentiment was echoed by Chequamegon Dairy Association President Peter Thewis, who said while prices may move higher in the short term, it will take time for farmers to see the deal's benefits, and longer-term issues with milk supply will require more work.

"Milk has been staying pretty flat in price right now," said Thewis. "A lot of this will depend on being able to deal with the oversupply right now in the U.S."

He added that "For long-term issues, there's less optimism looking at the trend that we see mainly with small farms, and some bigger ones, not being able to reduce our amount of supply to create a better price for the farmer so that they will continue being able to pay their bills."

## Global Coconut Milk Market 2018 Analysis – So Delicious Dairy Free, Silk, Pacific Foods, Grace Foods

BY MORTON ON OCTOBER 1, 2018

<http://theindustrytoday.com/17818/global-coconut-milk-market-2018-analysis/>

The report offers a holistic overview of the Coconut Milk market with the help of application segments and geographical regions (United States, Europe, China, Japan, South Korea, India, Other Regions) that govern the market currently.

Global Coconut Milk market report 2018 offers a professional and in-depth study on the current state of the global Coconut Milk industry along with competitive landscape, Market share and revenue forecasts 2024. The report firstly introduced the basics: definitions, classifications, applications and industry chain overview; industry policies and plans; product specifica-

tions; manufacturing processes; cost structures and so on. Then it analyzed the world's main region market conditions, including the product price, profit, capacity, production, capacity utilization, supply, demand and industry growth rate etc. At the end, the report introduced new project SWOT analysis, investment feasibility analysis, and investment return analysis.



**Overview of the report:** The report begins with a market overview and moves on to cover the growth prospects of the Coconut Milk markets. Global Coconut Milk industry 2018 is a comprehensive, professional report delivering market research data that is relevant for new market entrants or established players. Key strategies of the companies operating in the markets and their impact analysis have been included in the report. Furthermore, a business overview, revenue share, and SWOT analysis of the leading players in the Coconut Milk market is available in the report.

**Markets Status:** Combining the data integration and analysis capabilities with the relevant findings, the report has predicted strong future growth of the Coconut Milk market in all its geographical and product segments. In addition to this, several significant variables that will shape the Coconut Milk industry and regression models to determine the future direction of the markets have been employed to create the report.

**Leading Manufacturers Analysis in Coconut Milk Market:** So Delicious Dairy Free(US), Silk(US), Pacific Foods(US), Grace Foods(US), Hoosier Hill Farm(US), Edwardand Sons(US)

The current environment of the global Coconut Milk industry and the key trends shaping the market are presented in the report. Insightful predictions for the Coconut Milk market for the

coming few years have also been included in the report. These predictions feature important inputs from leading industry experts and take into account every statistical detail regarding the Coconut Milk market.

Statistical forecasts in the research study are available for the total Coconut Milk market along with its key segments. The key segments, their growth prospects, and the new opportunities they present to market players have been mentioned in the report. Moreover, the impact analysis of the latest mergers and acquisition and joint ventures has been included in the report. The report also provides valuable proposals for new project development that can help companies optimize their operations and revenue structure.

#### Table of Content

Global Coconut Milk market have following parts to display:

Part 1: Definition, Specifications and Classification of Coconut Milk , Applications of Coconut Milk , Market Segment by Regions;

Part 2: Manufacturing Cost Structure, Raw Material and Suppliers, Manufacturing Process, Industry Chain Structure;

Part 3: Technical Data and Manufacturing Plants Analysis of Coconut Milk , Capacity and Commercial Production Date, Manufacturing Plants Distribution, R&D Status and Technology Source, Raw Materials Sources Analysis;

Part 4: Overall Market Analysis, Capacity Analysis (Company Segment), Sales Analysis (Company Segment), Sales Price Analysis (Company Segment);

Part 5 & 6: Regional Market Analysis that includes North America, Netherlands, Europe, China, Japan, Southeast Asia, India, United States, Coconut Milk Segment Market Analysis (by Type);

Part 7: The Coconut Milk Segment Markets Analysis (by Application) Major Manufacturers Analysis of Coconut Milk ;

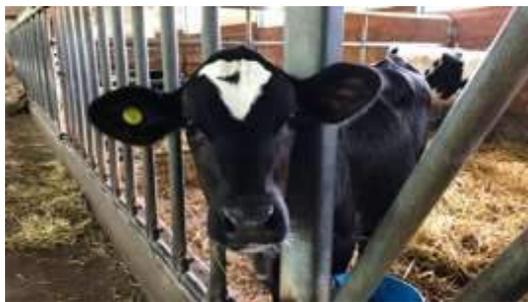
Part 9: Markets Trend Analysis, Regional Markets Trend, Market Trend by Product  
Type: Coconut Milk Powder, Dry Coconut Milk Powder, Markets Trend by Application: Drink To Go, Takeaway, Restaurant Service, Coffeehouse Service, Personal Use, Supermarkets Service, Convenience Stores Service, Vending Machines Service;  
Part 10: Regional Marketing Type Analysis, International Trade Type Analysis, Supply Chain

Analysis;  
Part 11: The Consumers Analysis of Global Coconut Milk Market ;  
Part 12: Coconut Milk Research Findings and Conclusion, Appendix, methodology and data source;  
Part 13, 14 and 15: Coconut Milk sales channel, distributors, traders, dealers, Research Findings and Conclusion.

## P.E.I. dairy farmers say new trade deal a 'bitter disappointment'

Posted: Oct 01, 2018 7:30 PM AT

<https://www.cbc.ca/news/canada/prince-edward-island/pei-usmca-dairy-farmers-premier-1.4845575>



**U**nder the new deal, Canada is expected to give U.S. farmers greater access to Canada's dairy market by increasing the quota on foreign imports. Exactly how much access is not yet clear.

Alain Remond and his daughter Deanna Doctor are among the concerned P.E.I. producers. They run Redview Holstein and Jersey, a dairy farm in Kensington, P.E.I.

Trump, Trudeau praise USMCA trade deal they say will 'grow middle class'

The United States Mexico Canada Agreement: what they're saying about it

'Confidence in the system'

"It does impact our bottom line but mostly impacts our confidence in the system," Remond

said. "I feel bitter disappointment for all our dairy farmers."

Together Remond and Doctor take care of about 100 cows. Remond plans to eventually pass on the farm to his daughter. With the U.S. getting greater access to the Canadian market, he worries about that as a long-term plan.

"How can you run a business when you don't know what tomorrow will bring? How can we bring on the next generation now? How can we invest in the future when we don't know what's going on now, anymore?"

It's a concern echoed by his daughter. Deanna Doctor returned to the family farm after working out West, and plans to hand it on to her own children someday.

"I don't regret working with my dad every day, I don't regret bringing my kids to work every day, that our job is our life and our life is our job. I don't regret that, but I mean what kind of future am I giving my kids?" said Doctor, adding the USMCA feels like a betrayal.

"I wish we kept to the saying 'no deal is better than a bad deal' because it's a deal done on dairy farmers' backs."

'Used as a bartering tool'

The Dairy Farmers of Prince Edward Island said it agrees with the sentiment, and that the deal throws dairy farmers under the bus, again.



Premier Wade MacLauchlan says the province will continue to be a vocal supporter of P.E.I. dairy producers. (CBC)

"This is the third trade deal in a row that the dairy industry in Canada has been used as a bartering tool," said chairman Harold MacNevin.

"The Canadian government says it supports supply management but yet they're giving away

our market piece by piece to the point where it's going to cripple it."

Province reiterates support

"There's no question this will be a changed situation, there will be a downside impact for the producers," said Premier Wade MacLauchlan as he praised the Island's dairy industry.

"As I understand it it's principally going to be ingredients where the access has been granted," MacLauchlan added. "Anxiety is entirely understandable and I share it. I have some real concerns about where this is going to go."

MacLauchlan said the province has been in touch several times over the past 24 hours with the province's largest dairy processor, Amalgamated Dairies Limited.

"They've expressed concern and it's a concern we share," MacLauchlan said. "The solution or the way forward is to have full dialogue, to have the best possible information and frankly to look ahead."

The province is encouraging the federal government to quickly put in place adjustment programs to reduce any negative effects on Island dairy producers or processors.

## Dairy concessions in new NAFTA deal 'gives up quite a bit' for Ontario farmers

Posted: Oct 01, 2018 2:12 PM ET

<https://www.cbc.ca/news/canada/windsor/dairy-farmers-nafta-deal-usmca-1.4845748>



**T**he new free trade agreement was a win for the auto sector in several ways — but to reach that agreement, Canada made concessions in dairy.

The Canadian market is now more open to the U.S. under the new deal, with U.S. exporters having access to roughly 3.59 per cent of the market. Asian countries have 3.25 per cent.

Dairy farmer Kevin Forbes said that's "a fair chunk of our market, which we've given up again."

Canada, U.S. have reached a NAFTA deal — now called the USMCA

Aside from opening the market, Canada has also agreed to end class 7 pricing, which cut prices on some Canadian-produced milk ingredients like protein concentrates, skim milk and whole milk powder. That pricing system was introduced in March last year, which made American equivalents uncompetitive.

Pierre Lampron, president for the Dairy Farmers of Canada, condemned the move, saying he doesn't know how the deal would be good for the 220,000 Canadian families that depend on dairy for their livelihood.

What we know about the new USMCA trade deal

For Forbes who owns a farm in Sarnia, where they milk about 200 cows, he said the concessions will affect cashflow for farmers.

"It's going to be another hit on the incomes of family farms across Canada," he said.

Hours after Ontario premier Doug Ford called for compensation, Minister of Foreign Affairs Chrystia Freeland said the agriculture industry will receive compensation for potential losses in the future.



Tracey Ramsey, who won the seat in Essex for the New Democrats on election night, said the Liberals' lack of a strategy on auto was concerning. (CBC)

New name, worse deal?

This version of NAFTA has been renamed as the United States-Mexico-Canada Agreement (USMCA).

NDP MP Tracey Ramsey said the new deal is actually a worse deal than what the country had before.

"We've given up quite a bit," she said.

Ford gets his wish for federal compensation of farmers affected by USMCA

'A sigh of relief,' threatened auto tariffs not imposed in new NAFTA

She slams the agreement from the steel and aluminum tariffs that haven't been alleviated to opening up the dairy market to the U.S., saying it's hard for Canadians to find anything positive out of the deal.

"We've kept a lot of things exactly the same, status quo," said Ramsey.



Kevin Forbes, a Sarnia dairy farmer, is still waiting on more details to come out in relation to dairy under the new deal. (CBC)

## U.S. Dairy Farmers Score Gains in New Trade Deal

Oct. 1, 2018 12:38 p.m. ET

<https://www.wsj.com/articles/u-s-dairy-farmers-score-gains-in-new-trade-deal-1538411888>

**U**.S. dairy farmers got what they asked for in a new version of the North American trade agreement.

Canada conceded to drop its complex “Class 7” quota and pricing system, which limited imports of certain dairy products from the U.S., as part of an agreement reached late Sunday.

“The elimination of Canada’s Class 7 pricing system will level the playing field and give U.S. farmers the opportunity to compete in a free and fair environment,” said Brody Stapel, president of the Wisconsin-based Edge Dairy Farmer Cooperative. “That’s all we have asked for.”

Congressional supporters said the deal was particularly significant for dairy. “They are absolutely the biggest winner as far as agriculture goes,” said Rep. Roger Marshall (R., Kan.).

The deal should remove uncertainty that has hurt the U.S. dairy industry since the Trump administration began fighting with major trading partners, said Tom Vilsack, former agriculture secretary during the Obama administration.

“That should reassure markets and help to stabilize and strengthen prices certainly,” Mr. Vilsack said.

Industry officials, however, remain cautious about how far Canada will go in revoking all aspects of the Class 7 system and how much of a boost U.S. producers will get.

Canada last year raised tensions in talks to renegotiate the North American Free Trade Agreement by raising tariffs on a class of ingredients known as ultrafiltered milk, used to make cheese and other dairy products. The new rules sapped American exports of ultrafiltered milk and milk protein isolate to Canada—which had reached \$102 million in 2016, according to the U.S. Department of Commerce, making Canada the largest foreign market for ultrafiltered milk.



U.S. dairy producers say additional support that Canada implemented for its dairy farmers last year has also flooded global markets with cheap powdered milk. Canadian exports of skim milk powder grew more than sevenfold in the past three years, according to financial services firm INTL FCStone Financial.

Mr. Marshall said Ottawa's moves caused Kansas producers to lose a big powdered-milk contract with China. "They were able to flood the world markets with cheap milk powder," said the freshman Republican, who faces re-election this year and has drawn support from agricultural groups."

Canadian officials say the country's dairy exporters don't get unfair governmental support.

Dairy is a small piece of overall trade between Canada, the U.S. and Mexico. The U.S. exported \$637 million worth of milk, cheese and other dairy products to Canada in 2017, according to the U.S. Department of Agriculture.

But the dairy business is politically charged on both sides of the U.S.-Canada border.

President Trump and U.S. lawmakers from both parties railed against Canada's restrictions on U.S. dairy. Canadian producers and lawmakers, meanwhile, say the rules prevent the kind of overproduction that has hurt the U.S. dairy industry.

Preliminary details of the pact reached on Sunday indicate that U.S. producers will be allowed to supply up to 3.6% of Canada's dairy market, similar to the access European Union dairy producers have been granted in Canada. That is slightly higher than the level Canada had agreed to under the 12-nation Trans-Pacific Partnership pact, which the Trump administration abandoned last year.

"The deal is absolutely seen as a step in the right direction for U.S. global dairy trade," said

Dave Kurzawski, a Chicago-based senior dairy broker at INTL FCStone.

Industry officials say there's still much unknown about market access and the broader deal's implications. The new quotas vary by commodity, and it remains to be seen if Canada will stop exporting so much powdered milk to world markets, said Mr. Vilsack, the former agriculture secretary.

"It will take a while to sort out the details and to see what this actually means for U.S. exporters," said Mike McCully, president of the McCully Group LLC dairy consulting firm.