



IDFA UPDATE

2021 DPC Annual Meeting

John Allan, MS

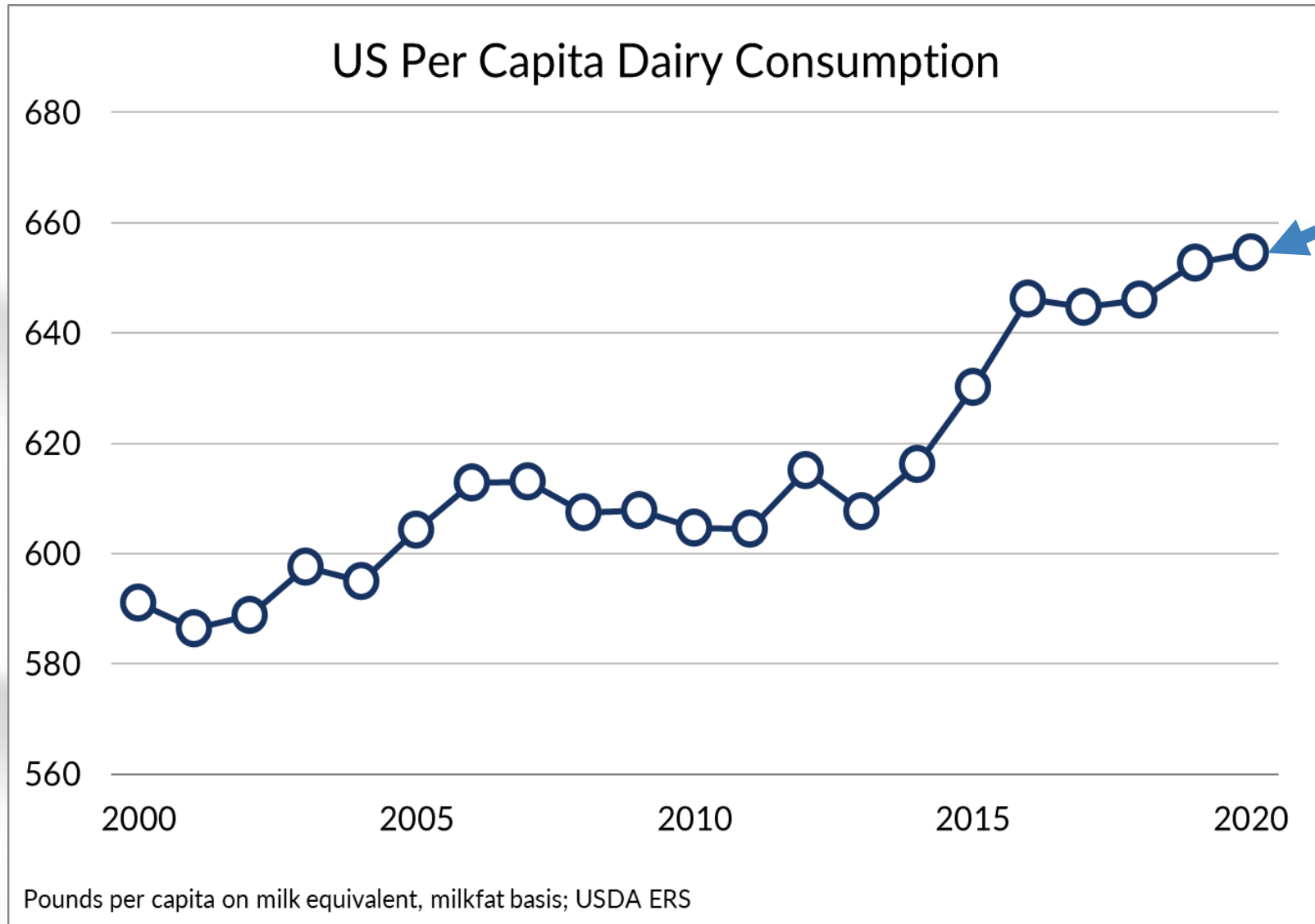
Vice President, Regulatory Affairs & International Standards

jallan@idfa.org

Positives during a Challenging Time

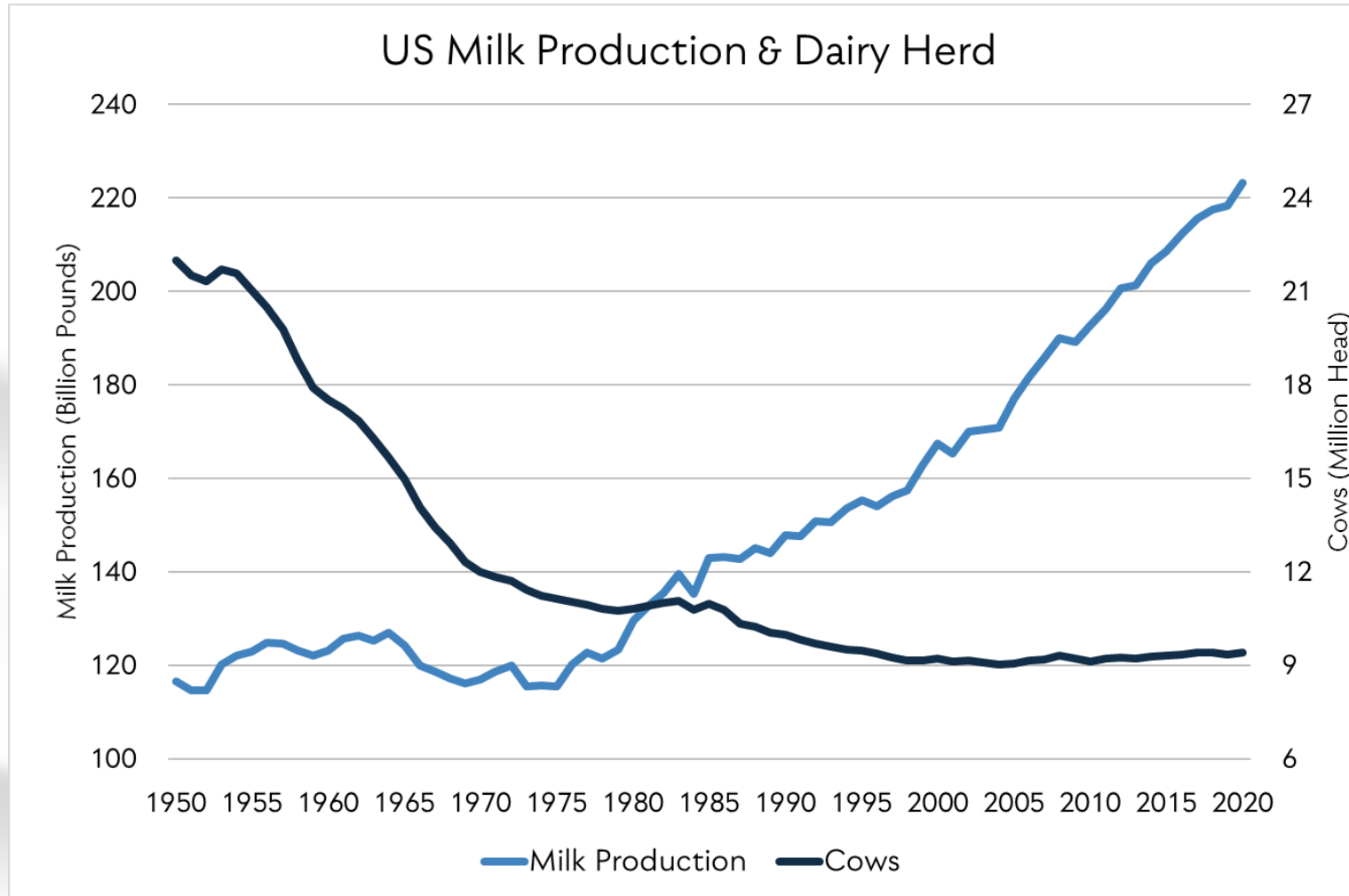


Dairy Consumption Up in 2020 – WOW!



**Up 3lbs
per person
despite
major
disruption**

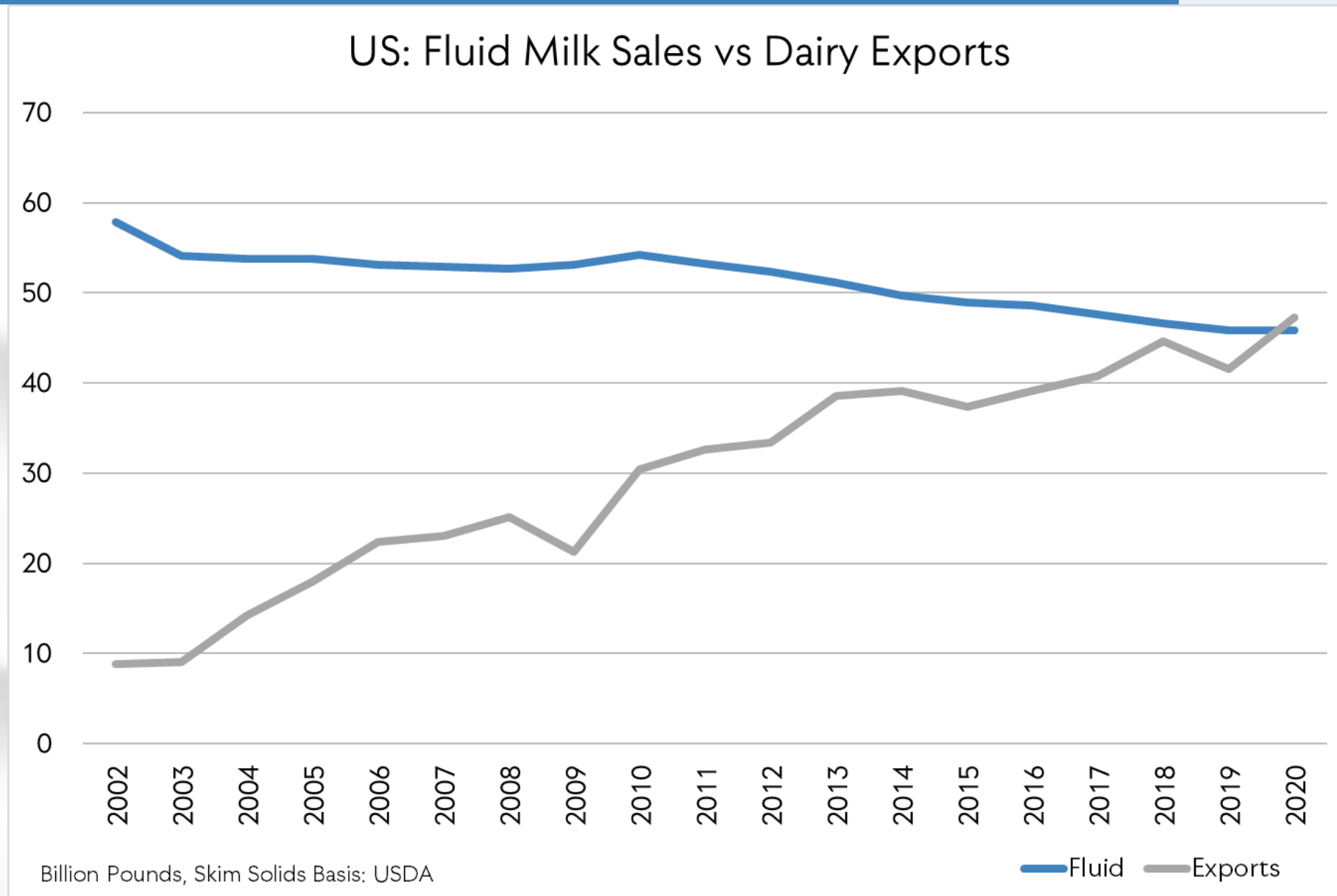
US Milk Production and Dairy Herd



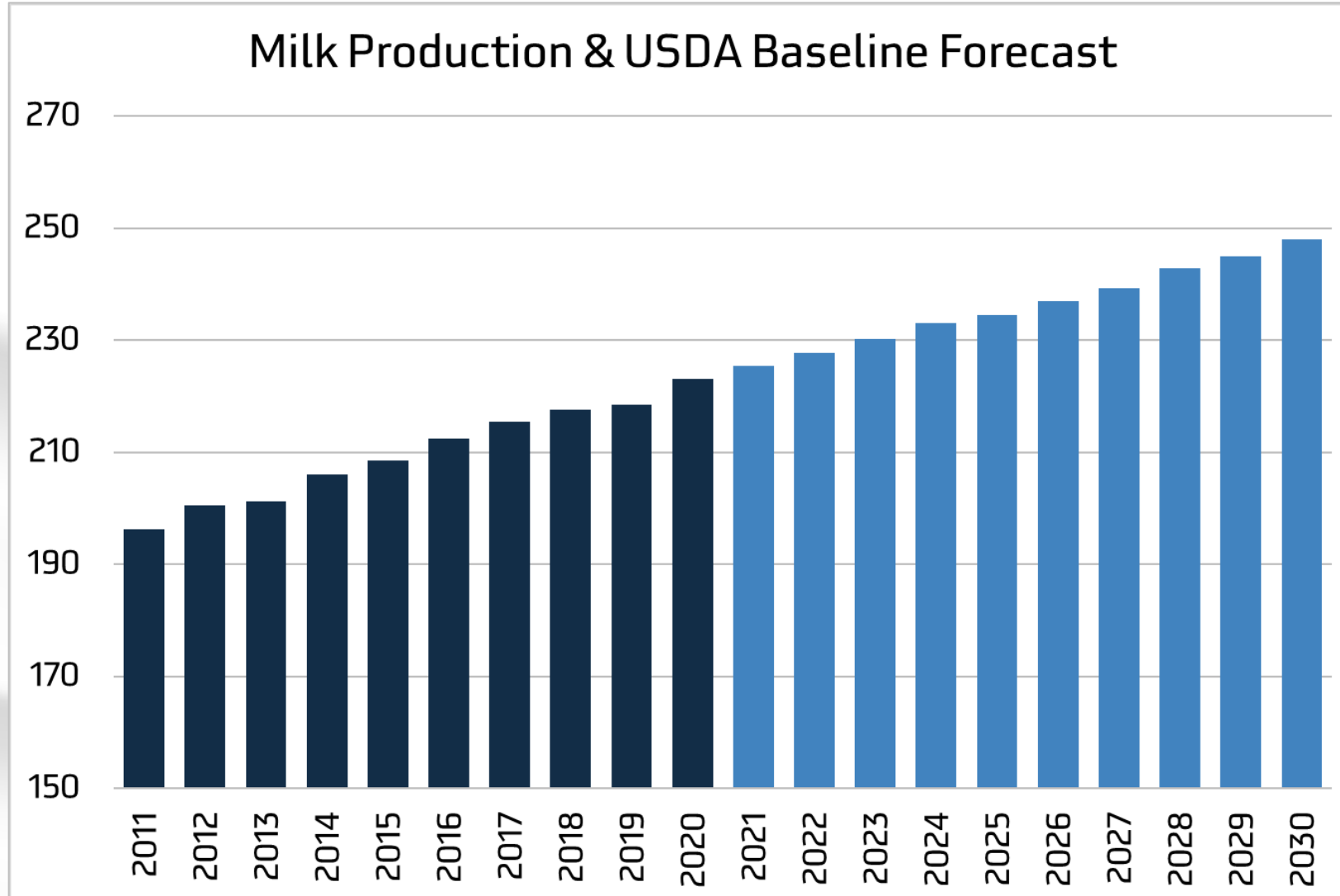
1950: 22 million cows produced 117 billion pounds of milk

2020: 9.4 million cows produced 223 billion pounds of milk

US: Fluid Milk Sales vs Dairy Exports

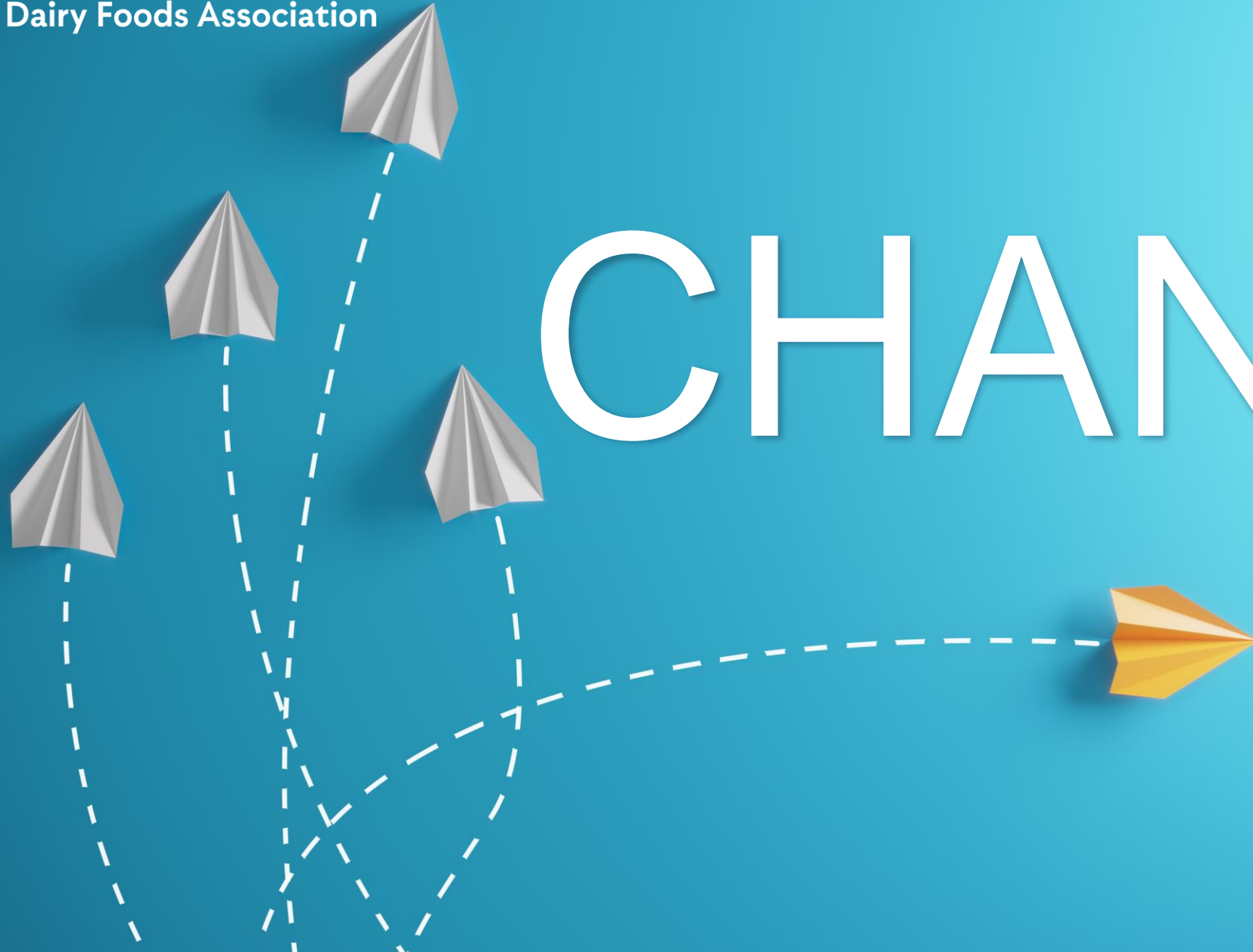


USDA: 25 Billion More Pounds By 2030





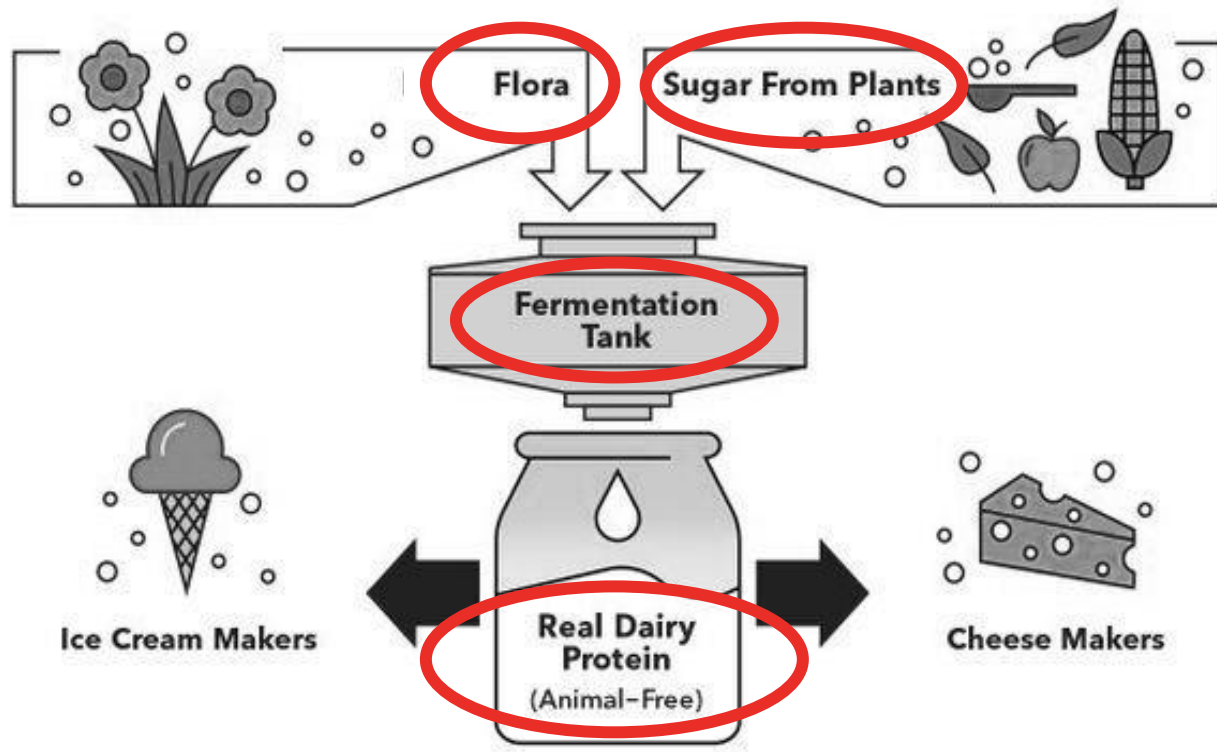
IDFA
International
Dairy Foods Association



CHANGE

Cellular Agricultural

How To Make Animal-Free Dairy Proteins



Source: Perfect Day, Inc.

Bloomberg Government

“Animal-free” Companies - Brands

- **Perfect Day - Brave Robot**
- **Graeter's - Perfect Indulgence**
- **Smitten - N'Ice Cream**
- **Nick's (Sweden)**

- **General Mills - Renegade Creamery**
- **Formo (German)**
- **Change Foods**
- **Remilk (Israel)**

- **New Culture [casein]**
- **Imagindairy [whey]**
- **Those Vegan Cowboys (Belgium) [casein]**

FDA Amends Standard of Identity for Yogurt

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Constituent Update

June 9, 2021

The U.S. Food and Drug Administration is issuing a [final rule to amend and modernize the standard of identity for yogurt](#) by allowing for greater flexibilities and technological advances in yogurt production.

This initiative is part of the FDA's [Nutrition Innovation Strategy](#). Standards of identity set requirements related to the content and production of certain food products. One of the goals of the Nutrition Innovation Strategy is to modernize food standards to maintain the basic nature and nutritional integrity of products while allowing industry flexibility for innovation to produce more healthful foods. The FDA began establishing standards of identity around 1938 to promote honesty and fair dealing in the interest of consumers and since this time has established more than 280 standards for a wide variety of food products.

FDA Yogurt Standard of Identity: Final Rule

44 Years of History



Impacts of new SOI?

- Conflicts with current industry practices and products
- If left as-is, will result in costly changes in production and discontinuation of some products

What is IDFA doing?

- IDFA filed objections with FDA and requested a hearing.
- Planning next steps to help ensure appropriate and timely FDA response

FDA Sodium Reduction Guidance

- FDA released final guidance setting targets for reducing sodium content in many categories of food, including cheese and butter
 - Targets included cheese, unlike recommendation from IDFA in response to 2016 proposed guidance
- Cheese sodium reduction recommendations ranged from 3.6% to 8%, with most between 5-6%
- FDA has indicated that additional recommended reductions are likely, with the final goal of lowering sodium intake to 2300 mg
- No direct mandate to lower sodium from guidance, but could be used by policymakers to develop mandatory policies



- FDA proposed rule aimed at improving recalls and ability to trace sources of foodborne illness outbreaks from farm to fork
- IDFA comments submitted Feb. 2021
 - Requirements are not practical and would be very burdensome
- Industry conference held in June
 - Industry has tools to effectively trace in many circumstances
 - Recommendation to FDA:
 - More conversation with industry needed
 - Pilot testing may be helpful
 - Performance standard, but not prescriptive

Current FDA *Listeria monocytogenes* (Lm) “absence in 25 g” standard (“zero tolerance”)

- Does not encourage industry testing of RTE products
- Not aligned with FSIS, Codex, Canada, EU, etc.
- 3-class sampling plan allowing for low level tolerance:
 - For RTE foods that do not support growth of Lm
 - Risk-based
 - Can be more stringent than current criteria
 - Encourages testing to verify food safety and sanitation controls are working

- 2-year cooperative program
- Dedicated Alliance landing page
- Safety Working Group



IDFA ALLIANCE GOALS

- Elevate worker safety
- Develop best practices and tools specific to dairy processing
- Communicate OSHA resources; speaking opportunities
- Educate OSHA regulators

- Global dairy engagement and initiatives
- IDFA and US food/ag coalition– key themes:

- Farmers & manufacturers are part of the solution and must have a voice
- Science, innovation and technology with flexibility
- Rules-based international trade
- International consensus of UN member states, respect prior domestic and international commitments
- Minimize environmental impact while considering economic sustainability, diet quality and diversity
- No one-size-fits-all approach

- Advocacy led to a productive and favorable US government position
- US government leadership: new funding, programs and coalitions supporting sustainability, innovation and agriculture
- Over 100 nations commit to establishing pathways to achieve SDGs
- Coalitions critical of US food systems: healthy diets & agroecology
- Next steps at Rome-based UN agencies and periodic UNFSS follow-up, but no new UN bodies



UNITED NATIONS
FOOD SYSTEMS
SUMMIT 2021

Virtual Programming – Knowledge On Demand



IDFA presents
DAIRY INNOVATOR DIALOGUES LIVE
Season 2, Episode 2:
Blake Waltrip, The A2 Milk Company

Michael Dykes
President & CEO, IDFA

Blake Waltrip
Chief Executive USA,
The A2 Milk Company

LIVE DIALOGUE

VIRTUAL PROGRAMMING



WEBINAR SERIES

VIRTUAL PROGRAMMING

Introduction to Dairy Product Labeling

Presented By **IDFA**
International Dairy Foods Association



Food Safety Courses

✉ 🐦 📘 📄



the dairy
DOWNLOAD

Sharp Market and Policy Insights
from Blimling & Associates and IDFA

IDFA Food Safety Education Platform

- Partnership with International Food Protection and Training Institute and American Frozen Food Institute
- **Listeria Control Specialist Certification Bundle:**
 - Good Manufacturing Practices in Food Manufacturing Facilities
 - Environmental Monitoring in Food Manufacturing Facilities
 - Hygienic Facility and Equipment Design in Food Manufacturing Facilities
 - Hygienic Zoning in Food Manufacturing Facilities
 - Sanitation Controls in Food Manufacturing Facilities
- Prevention and Control of Listeria in Freezer Systems and Equipment (separate course from certificate program)



IDFA Virtual Programming



Oct 13
2021

Chilled to Aseptic in Packaging

📍 Webinar, 1-hour 🕒 Oct 13 2021, 1:00 PM

Oct 14
2021

Driving Transformation: Why The Old Way Is Flawed And What Is Next For HR

Oct 18
2021

Reducing Cyber Threats for Dairy Businesses

📍 Webinar, 1-hour 🕒 Oct 18 2021, 1:00 PM

Oct 20
2021

Introduction to Dairy Product Labeling

📍 Webinar Series, 4-hour 🕒 Oct 20 2021 - Oct 21 2021

Nov 4
2021

IDFA Membership Briefing - November 2021

📍 Webinar, 1-hour 🕒 Nov 4 2021, 1:00 PM

Nov 18
2021

Organizing For The Future – What's Next?

📍 Webinar, 1-hour 🕒 Nov 18 2021, 1:00 PM

Dec 9
2021

How Strong Is Your Board? Insights Into Building A High Performing Board

📍 Webinar, 1-hour 🕒 Dec 9 2021, 1:00 PM

IDFA – IN PERSON Programming



June 13-16, 2022
Ithaca, NY



May 18-19, 2022
Austin, TX

In Partnership with Dairy.com

The **Power** of
People
Conference

Fall 2022



Dairy Tech Video





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Questions



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