



WCMA NEWS

Your source for the latest
in dairy processing

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NEWS

Senate Ag Committee Fails to Advance Farm Bill



The U.S. Senate Committee on Agriculture, Nutrition, and Forestry on Tuesday [voted 10-11 along party lines](#) to reject a revised version of the Agricultural Act of 2026, or Farm Bill. Republicans needed at least one Democratic vote to advance the legislation due to the absence of Sen. Mitch McConnell (R-KY).

Democrats opposed the package over provisions that would require states to share in the cost of Supplemental Nutrition Assistance Program (SNAP) benefits. Chairman John Boozman (R-AR) had proposed delaying implementation of the new state cost-share requirement by one year, while increasing the maximum state share to 20% for states with payment error rates of 10% or higher. The national SNAP payment error rate was 11% in 2025.

The bill included several significant provisions for the dairy industry, including an increase in authorization for Dairy Business Innovation Initiatives (DBII) to \$36 million annually, a funding level championed by WCMA. Other dairy provisions would have:

- Permanently authorized Mandatory Cost Surveys and the Dairy Forward Pricing Program;
- Expanded dairy nutrition incentive programs to include cheese, yogurt, and cultured dairy products and increased funding;
- Allowed whole and 2% milk to be served through the School Breakfast Program; and
- Increased investments in export promotion through the Market Access Program and Foreign Market Development Program, while directing greater protection for common food names in trade agreements.

Following the vote, Boozman placed the committee in indefinite recess but said he [could reconvene the committee](#) after the August congressional recess to continue work on the legislation.

WCMA issued a [statement following the committee vote](#), urging lawmakers to continue working toward a bipartisan Farm Bill that advances priorities for the U.S. dairy processing industry. Members with questions or input may contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#).

FDA Proposes Mandatory GRAS Notifications



The U.S. Food and Drug Administration (FDA) has [proposed a rule](#) that would require companies to notify the agency about substances they determine are Generally Recognized as Safe (GRAS) for use in human or animal food.

Under the [proposal](#) released this morning, companies introducing a product into interstate commerce under the GRAS provision of the Federal Food, Drug, and Cosmetic Act would generally be required to notify FDA of the basis for their GRAS determination. The proposed requirements would apply to both substances added directly to food and certain substances that enter food indirectly, such as chemicals that migrate from food packaging. The rule would replace the current voluntary GRAS notification system.

Comments on the proposed rule must be submitted by December 9, with details available now in the [Federal Register](#). Members may also submit feedback to [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#) for inclusion in WCMA's comment on behalf of industry.

Headlines

Wisconsin

- The Country Today: [Agriculture Secretary Rollins tours Thorp dairy farm](#)
- eDairyNews: [Specialty sheep and goat cheeses expand Wisconsin dairy](#)

National & Global

- Food Processing: [Bongards Creameries announces \\$135 million expansion](#) (Featuring WCMA member Bongards Creameries)
- Dairy Herd Management: [Fairlife's \\$650M expansion boosts demand for Michigan milk](#)
- KELO-TV: [Babybel cheese production expanding in Brookings](#) (Featuring WCMA member Bel Brands USA)
- USA TODAY: [Low-fat dairy may not be as beneficial after all, new study finds](#)

EVENTS & CONNECTION

Celebrate, Learn, Connect at WCMA Annual Member Meeting



RSVP TODAY

Join fellow WCMA members for networking, industry insights, and a celebration of excellence at the [WCMA Annual Member Meeting & Awards Ceremony](#) on September 23 in Madison, Wisconsin.

The gathering kicks off with networking at 11:30 a.m. After a catered lunch, enjoy an engaging session featuring growth-minded leaders in dairy processing. In **“Value-Added Ventures: How Dairy Leaders Are Investing in Dairy’s Strengths,”** a panel of industry executives will discuss the strategies behind their businesses' recent investments in higher-margin processing opportunities.

We'll also honor the winners of this year's [WCMA Member Impact Awards](#), and showcase your Association's work over the past year. [Register](#) and [sponsor](#) today!

FEATURED: ENVIRONMENT & TECHNOLOGY

Learn more about WCMA's programs & services in this special rotating section! This week, we spotlight WCMA's offerings and related news focused on industry regulation and technical issues.

Complete WCMA Survey to Inform Wastewater Advocacy



As WCMA builds early advocacy plans for the 2027-28 Wisconsin State Budget, your input is critical. Complete a [short survey](#) to share information to help inform a potential budgetary request of the Wisconsin State Legislature for funds to improve the state's wastewater treatment infrastructure through grants to businesses. Thank you for your participation!

COMPLETE SURVEY

RSVP Now for Wastewater Technology Field Day at Grande Cheese



REGISTER & SPONSOR NOW

Join the WCMA Technology Committee for its [next educational field day](#) on Tuesday, September 15 in Chilton, Wisconsin. WCMA member Grande Cheese Company has generously offered to open its fully renovated wastewater treatment plant at the expanded Chilton cheesemaking operation for this special opportunity. [Registration](#) costs just \$40 and includes lunch, an educational session, and the tour. Just 40 spaces are available, so don't delay!

Thanks also go to meeting sponsor [The Probst Group](#). [Act now](#) to reserve one of a limited number of impactful sponsorships to show your company's support for dairy processors' efforts to manage their environmental impacts through technological innovation.

EDUCATION

Sign Up for UW-River Falls Bilingual Workshops This Fall



Register now for a two-day [Pasteurization Short Course](#) (offered in both English and Spanish) offered by the University of Wisconsin-River Falls (UW-RF). This course is meant for new pasteurizer operators and will feature an in-depth look at raw milk microbiology, pathogenic organisms, CIP requirements, and thermalizing. Successful completion of the program will meet Wisconsin's requirements for trained pasteurizer operator personnel.

The Spanish course will be offered on [August 17-18](#), and the English course will be offered on [September 17-18](#). Questions can be directed to [UW-RF staff](#).



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