



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

March 16, 2018



Esquirrou Named 2018 World Champion Cheese

A hard sheep's milk cheese called Esquirrou, made in France at Mauleon Fromagerie by Michel Touyarou and imported by Savencia Cheese USA of New Holland, Pennsylvania has been named the 2018 World Champion Cheese.

Earning an impressive score of 98.376 out of 100, Esquirrou bested a record-breaking 3,402 entries in the 2018 contest. For more on the winner and the runners-up, [click here](#).



Congrats to Member Medalists!

A total of 26 nations were represented in the 2018 World Championship Cheese Contest, and U.S. cheesemakers dominated the competition, earning gold medals in 87 of the 121 contest classes.

WCMA members fared very well, with Agropur, Arena Cheese, Arla Foods, Associated Milk Producers Inc., Baker Cheese, Bel Brands USA, BelGioioso Cheese,

Cabot Creamery Cooperative, Carr Valley Cheese, Chalet Cheese Cooperative, Crave Brothers Farmstead Cheese, Dairy Farmers of America, Decatur Dairy, Door Artisan Cheese Company, Edelweiss Creamery, Emmi Roth USA, Foremost Farms USA, Great Lakes Cheese Company, Guggisberg Cheese, Henning's Cheese, Klondike Cheese Company, LaClare Family Creamery, Lactalis, Maple Leaf Cheesemakers, Marieke Gouda, Masters Gallery Foods, Meister Cheese, Mill Creek Cheese, Organic Valley/CROPP Cooperative, Pine River Dairy, Pine River Pre-Pack, Prairie Farms, Saputo, Sartori Company, Saxon Cheese, Schreiber Foods, Schuman Cheese - Lake Country Dairy, Specialty Cheese Company, Springside Cheese Corp., Valley View Cheese Co-op/Alpine Cheese, V&V Supremo Foods/Chula Vista Cheese, Wapsie Valley Creamery, and Westby Cooperative Creamery earning medals. For complete results, [click here](#).

Contest is Big News World-Wide

Nearly 500 news articles have been published in just the past week, connected to the World Championship Cheese Contest. People in India, Great Britain, New Zealand, and the Netherlands found stories on the event in their local newspapers. Find [links to many of these articles on the Contest Facebook](#) page - and check out a few great features on WCMA members listed below!



USA Today Network: [Antigo native proves to be a big cheese again on the world stage \(Featuring Sartori Company\)](#)

Associated Press (shared via many outlets): [Paneer cheese debuts in World Championship Cheese Contest \(Featuring Specialty Cheese Company\)](#)

Wisconsin State Journal: [Behind the curtain with the blue hats as Wisconsin cheese again dominates the world \(Featuring Pine River Pre-Pack\)](#)

WBAY: [BelGioioso Cheese wins world-class honors](#)

WQOW: [Thorp cheesemaker wins Best of Class at cheese championship \(Featuring Marieke Gouda\)](#)



Contest Donates 13K+ Pounds of Dairy Products to Second Harvest

After entries are judged, many are donated to Second Harvest Foodbank of Southern Wisconsin, to be shared with our neighbors in need. This year's total donation weighed in at more than 13,000 pounds, a gift worth well over \$30,000.

To learn more about Second Harvest, [click here](#).

Thank You, Judges and B-Team!

The World Championship Cheese Contest would not be possible without the dedicated efforts of more than 60 judges and 200 volunteers (affectionately called the B-Team). These people devote their time, energy, and talent to ensure our Contest runs smoothly, and entries are treated with the utmost care. Words can't convey the depth of our appreciation, so we'll simply say: **thank you!**



**WCMA Member Donations Boost
UW-River Falls Dairy Pilot Plant Project**

WCMA is proud to announce generous member donations from Saputo Cheese USA Inc., Klondike Cheese Company, Nasonville Dairy, Chr. Hansen, Inc., Eau Galle Cheese, and Schuman Cheese-Lake Country Dairy have boosted our second pledge drive for the University of Wisconsin-River Falls Dairy Pilot Plant Project to \$300,000 raised. WCMA supplier member Ampco Pumps Company is also making a generous in-kind contribution of equipment.

WCMA itself made an initial project contribution of \$100,000 in 2014 and kicked off the second drive with \$100,000 in January 2018.

Recognizing the critical role that colleges and universities play in the development of the dairy industry's skilled workforce, WCMA encourages your company to consider contributing to this worthwhile cause. [Learn more about the project - and recent donations - here](#), and contact [WCMA Executive Director John Umhoefer](#) with any questions.



Progress Made to Address Federal Tax Policy Inequity

Earlier this week, an agreement was reached by trade groups and Republican legislative leaders to include a fix to Section 199A tax policy in an omnibus appropriations bill expected by March 23.

Statutory language has not been shared publicly, but the agreed-upon plan is to revert to prior law with retroactive effect to January 1, 2018. The National Council of Farmer Cooperatives and the National Grain and Feed Association distributed [a joint statement](#), noting mutual support for this concept.

While political stumbling blocks remain, there are signs that positive progress is being made. For additional detail, check out news coverage [here](#) and [here](#).

Note that WCMA remains in regular contact with members of Wisconsin's Congressional delegation on this issue, and will continue to keep you informed of major developments and action items via this e-newsletter. It may also be worthwhile for you to reach out to your elected federal officials directly; for help with that effort, contact [WCMA Executive Director John Umhoefer](#) or [WCMA Communications and Policy Manager Rebekah Sweeney](#).

WDATCP Offers Dairy Processor Grants; Apply by April 13

The Wisconsin Department of Agriculture, Trade, and Consumer Protection is accepting applications for Grow Wisconsin Dairy Processor Grants now through April 13.

This grant program is designed to provide access to services and resources for proposed dairy processing plant projects that enhance or develop the current business, solve an existing problem or concern at the plant, improve production or profitability, and/or help the processor innovate. That includes:

- Dairy plant modernization and expansion efforts to provide assistance with professional services costs related to: siting, engineering, design, layout of new facilities or production lines;
- Food safety: consulting services to help pass a food safety audit or certificate needed to meet a customer driven market requirement;
- Training of plant staff on food safety requirements, new technology, etc;
- Assistance for related professional services and consultants: developing new processes, wastewater treatment or handling, new uses for whey, or other innovations; and
- Efforts to improve/enhance staff retention, training, and knowledge.



For an application form and additional details regarding the state's request for proposals, [click here](#). You may also contact [WDATCP Program Coordinator Juli Speck](#), or your [WCMA staff](#).

WCMA President Hosts WDFI Secretary



On March 7, WCMA President Kim Heiman and the crew at Nasonville Dairy hosted Wisconsin Department of Financial Institutions Secretary Jay Risch and members of Edge Dairy Farmer Cooperative on a tour of the company's Marshfield facilities. Pictured here, left to right, are Tom Torkelson, Kim Heiman, and Secretary Risch.

Join the World's Largest Cheese, Butter & Whey Processing Expo

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APRIL 17-19

ICTE  **18**

WISCONSIN CENTER | MILWAUKEE, WI



World's Brightest Dairy Scientists Set to Present On New Ingredients, Cheese Quality & Food Safety

Partnerships with the Center for Dairy Research (CDR) and Innovation Center for U.S. Dairy will deliver the world's brightest researchers and dairy scientists with talks on new ingredients, cheese quality, and food safety issues at the International Cheese Technology Expo, April 17-19 at the Wisconsin Center in Milwaukee.

On Wednesday, April 18, ICTE 2018 offers a seminar, "Pathogen Control in Dairy Plants," moderated by Tim Stubbs of the Innovation Center for U.S. Dairy. Featured speakers include:

- Edith Wilkin, Vice President for Quality Assurance and Food Safety at Leprino Foods
- Chad Galer from the Innovation Center for U.S. Dairy,
- Dr. Kathy Glass, Distinguished Scientist at the Food Research Institute at the University of Wisconsin-Madison,
- Dr. Kendra Nightingale, Associate Professor at Texas Tech University,
- Dr. Dennis D'Amico, Assistant Professor at the University of Connecticut, and
- Dr. Robert Brackett, Director of the Illinois Tech Institute of Food Safety and Health

On Thursday, April 19, CDR takes center stage with two concurrent presentations: "Cheese

Quality Issues and Solutions" and "Dairy Ingredients in the Global Food Market."

In the cheese-focused seminar, moderated by Dean Sommer, CDR Processing Coordinator and Cheese and Food Technologist, attendees will hear from:

- Dr. Mark Johnson, CDR Assistant Director and Distinguished Scientist,
- Trish Dawson, Cultures and Enzymes Senior Scientist, Chr. Hansen,
- Dr. Randall Thunell, Vivolac Cultures Corporation Director of Research and Innovation, and
- John Jaeggi, CDR Cheese and Industry Applications Coordinator

In the dairy ingredients seminar, attendees will hear from:

- Dr. Karen Smith, CDR Dairy Processing Technologist,
- KJ Burrington, CDR Dairy Ingredients, Cultured Products and Beverages Coordinator,
- Dr. Matt Pikosky, Vice President, Nutrition Science and Partnerships, National Dairy Council, and
- Dr. Frank Mitloehner, Professor and Air Quality Specialist for the University of California-Davis Department of Animal Science

For more information on ICTE 2018's complete schedule of events and to register, visit CheeseExpo.org or contact [WCMA Events Director Judy Keller](#).

CLICK HERE TO REGISTER NOW

In the News...

NBC: [Putin's sanctions war created Russian cheese industry overnight](#)

Econofast: [Will steel tariffs put U.S. jobs at risk?](#)

Smithsonian: [How cheese, wheat, and alcohol shaped human evolution](#)

BBC: [Galloway farm dairy champions "ethical" cheese](#)

Milwaukee Journal Sentinel:

[SXSW attendees go crazy for world's largest cheese board from Wisconsin](#)

Forbes: [Murray's becomes the big cheese with the help of ecommerce](#)



WCMA Welcomes New Members

A warm WCMA welcome goes to four new supplier members this week: [Donaldson Company, Inc.](#), [Ellis Corporation](#), [Garlock Printing & Converting](#), and [MD6](#). We're glad to have you join our ever-growing Association!

In Brief...

[Register now](#) for WMMB's PCQI training sessions, set for March 27 in Green Bay and March 29 in Madison. These training sessions include a 16-module online course which must be completed prior to the one-day workshop.

Registration is now open for the upcoming Wisconsin Association for Food Protection's Pasteurizer Operation and Procedures class, set for April 10 in Appleton. [Learn more and register here](#).

[Register now](#) for WMMB's Wisconsin Dairy Traceability Symposium, set for Thursday, April 12 in Madison. Objectives include: connecting stakeholders across the dairy supply chain to ensure effective traceability from farm to fork; identify traceability gaps and identify an action plan; provide resources and guidance on traceability initiatives; and, provide a solid foundation for a food fraud workshop series scheduled for fall 2018.

The U.S. Dairy Export Council and USDA host a U.S. Pavilion at the APAS Show 2018 in São Paulo, Brazil, from May 7-10, 2018. APAS is the largest retail food expo in Latin America and booth spaces are available to WCMA members. For more information, contact [Mariana Desani](#) with River Global, USDEC's partner in South America.

The NSF Food Safety Certificate Series will be offered again by WMMB May 21-24, and you can [register online now](#). The ANSI accredited courses include: Prerequisite Programs for Food Safety Systems, HACCP Manager Training, and Principles of Internal Auditing.

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STAY CONNECTED:

