



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

April 13, 2018

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

WWW.CHEESEEXPO.ORG



APRIL 17-19

ICTE 18

WISCONSIN CENTER | MILWAUKEE, WI



See You in Milwaukee Next Week!

Nowhere else in the world will you find the [educational seminars](#), [networking opportunities](#), and [showcase of technology, goods, and services](#) that the International Cheese Technology Expo will deliver April 17-19 at Milwaukee's Wisconsin Center.

Make plans now to join more than 3,500 of your colleagues and friends at the only show that caters to the global dairy processing community.



DOWNLOAD THE
MOBILE APP

ICTE 2018 Mobile App Now Live

Sponsored by WCMA supplier member Coveris, the ICTE 2018 mobile app is available now for download at CheeseExpo.org.

The app provides access to complete exhibitor information, a map of the exhibit floor, a list of educational seminars and Ideas Showcase presentations, speaker bios, and schedule alerts.

Note, all Expo attendees will receive a hard copy program, if desired, at the registration stations.

Badge Retrieval, Registration Times

ICTE 2018 registration booths will be open at the following dates and times:

- Tuesday, April 17 from 12 noon to 7 p.m.
- Wednesday, April 18 from 7 a.m.-6 p.m.
- Thursday, April 19 from 7 a.m.-6 p.m.



Additional information is available at CheeseExpo.org.

WCMA Offices Closed with Staff On-Site at ICTE 2018

Members, please note that all WCMA staff will be on-site at ICTE 2018 from Monday, April 16 through Friday, April 20. For pressing matters, please email staff at the following addresses.

Executive Director John Umhoefer: jumhoefer@wischeesemakers.org

Communications and Policy Manager Rebekah Sweeney: rsweeney@wischeesemakers.org

Events Director Judy Keller: jkeller@wischeesemakers.org

Events Manager Kirsten Strohmenger Henning: khenning@wischeesemakers.org

Office and Events Coordinator Caitlin Peirick: cpeirick@wischeesemakers.org

Events Intern Brittani Isham: bisham@wischeesemakers.org

THANK YOU TO OUR SPONSORS	DIAMOND	PLATINUM	GOLD
	 improving food & health	  engineering for a better world	 

WCMA Notes: Trade Towers Over Dairy Issues

A Column Offered by WCMA Executive Director John Umhoefer

Dairy is on the world stage as a series of high-profile trade issues in the last year have made headline news in global media.

And the impact of international marketing issues is no side show - world dairy surpluses and trade challenges have lowered dairy commodity prices and hit industry bottom lines as dairy exports from the U.S. softened in recent years.

In this month's edition of *WCMA Notes*, Executive Director John Umhoefer provides a topline look at today's complex and intertwined trade issues - and shares how they'll be highlighted at ICTE 2018. Read more at WisCheeseMakers.org.



Ag Secretary Perdue Addresses U.S.-China Trade Tensions

On Wednesday, U.S. Secretary of Agriculture Sonny Perdue testified before the Senate Appropriations Subcommittee on Agriculture, Rural Development, Food and Drug Administration and Related Agencies, speaking about the ongoing trade conflict with China and possible tariffs on U.S. products. Perdue noted that his "first goal is to negotiate ourselves out of the saber rattling that has occurred and to make sure that these market disruptions do not have a permanent impact." Click on the video linked below for his full exchange with U.S. Senator Tammy Baldwin (D-Wisconsin).

U.S. Senator Tammy Baldwin Presses Agricult...



In the News...

Business Insider: [Whole Foods recalls cheese sold in 6 states for Listeria contamination](#)

New York Daily News: [Upstate creamery ordered to halt operations after being linked to Listeria outbreak](#)

Milwaukee Journal Sentinel: [Cheesemaker stepping up to help save 4 family farms as dairy crisis deepens](#)

WHYY: [Pa. distributors rescue some dairy farms while others face uncertain future](#)

WKOW: [Wisconsin Milk Marketing Board renamed "Dairy Farmers of Wisconsin"](#)

Boston Globe: [Local investors banked on skyr being a big cheese in U.S. market, too](#)

The Telegraph: [British cheese now a 'status symbol' in the U.S. and Japan](#)

BBC: [Poland's surprisingly beautiful cheese](#)



Wisconsin State Building Commission Approves CDR, UW-River Falls Building Projects

CDR/Babcock Hall Project

On Wednesday, the Wisconsin State Building Commission unanimously approved plans for a \$47 million renovation of the Center for Dairy

Research and Babcock Hall Dairy Plant on the University of Wisconsin-Madison campus.

Budget overruns led the University and the state's Department of Administration to dig deep for funding, but officials chose not to further value engineer the project. WCMA is pleased with the final project designs, and in the knowledge that demolition and reconstruction can soon begin.

WCMA acknowledges and thanks the many members who contributed to this project with donations, assistance in planning, and advocacy. For more on the project, check out news articles linked [here](#) and [here](#).



UW-Madison leadership stands with Wisconsin Governor Scott Walker and WCMA Executive Director John Umhoefer after Wednesday's vote



Students learn at-the-vat in UW-River Falls Dairy Pilot Plant

UW-River Falls Project

The Wisconsin State Building Commission also gave the green light to a \$4 million renovation project at the UW-River Falls Dairy Pilot Plant.

WCMA has directly contributed \$200,000 - and member organizations have gifted far more financial support - for this project. Learn more about the plans for renovation [here](#).

At UW-River Falls, students can earn a Food Science and Technology major and industry partners access at-the-vat courses focused on pasteurization, cheesemaking, and food safety.



Space Now Limited in May 2 & 16 Supervisor Trainings

Launched in the fall of 2017, WCMA's Front-Line Supervisor Training program has enjoyed both high demand and enthusiastic reviews from past participants.

The core class, now referred to as Part A, is focused on leadership essentials, including decision making and problem solving. Space in the next offering of this class, set for May 2 at Chippewa Valley Technical College in Eau Claire, is now very limited.

Two new, complementary supervisor trainings also will be offered in 2018. **Front-Line Supervisor Training Part B is focused on emotional intelligence, critical thinking, coaching, and performance feedback. The first offering of this class, set for May 16 at Madison College in Madison, is also limited.** Part C aims to provide techniques to boost personal productivity and manage workplace stress; it will be offered in the Fall of 2018.

All Front-Line Supervisor Training courses are offered at-cost for members, with a tuition of \$119 per participant at courses hosted in Madison. The cost per participant at courses offered in other locations, such as Eau Claire, is \$149. Materials, instruction, and meals are included. Course participation is limited to 22 individuals per session.

For more information, [click here](#). To register, contact [WCMA Communications and Policy Manager Rebekah Sweeney](#).



WCMA Welcomes 17 New Members

A warm WCMA welcome goes to new supplier members, including [Baumer Ltd. Bery Global, Commodity & Ingredient Hedging, LLC](#), [Electrical Testing Solutions](#), [Festo, Gray Construction](#), [Ibberson](#), [Keller Technologies, Inc.](#), [Mohawk Technology](#), [Provisur Technologies](#), [Quigistics](#), [Sterilex](#), [Tatua USA Ltd.](#), [TREIF USA](#), [Videjet Technologies Inc.](#), [Way Projects, Inc.](#), and [Wire Belt Company of America](#). We're glad to have you join our ever-growing Association!

WCMA represents more than 600 dairy manufacturers, processors, and supplier partners.

In Brief...

Just a few spaces remain in the Innovation Center for U.S. Dairy's April 24-25 Dairy Plant Food Safety Workshop in Plymouth, Wisconsin. The training includes lectures and hands-on exercises on:

- Pathogen Environmental Monitoring (PEM), Swabbing, Vectoring, Corrective Actions, and Record Keeping
- Best practices for GMPs, Floors, Separation of Raw and Ready-to-Eat (RTE)
- Introduction to Pathogen Microbiology Sanitary design, Sanitation, SSOP Development
- Pathogen Environmental Monitoring (PEM), Swabbing, Vectoring, Corrective Actions, and Record Keeping

For more information and to register, [click here](#).

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.

Wisconsin Cheese Makers Association | 608-286-1001 | www.wischeesemakers.org
5117 West Terrace Dr., Ste. 402, Madison, Wisconsin 53718

STAY CONNECTED:

