



WCMA Dairy Facts

An Exclusive Newsletter of the WISCONSIN CHEESE MAKERS ASSOCIATION

May 11, 2018



Changes to SNAP Program Threaten Farm Bill

Every five years, Congress passes a farm bill. Work on the 2018 version is underway, with the House Agriculture Committee having approved a draft last month.

This week, President Donald Trump threatened a veto of that bill, if tighter work requirements for those receiving Supplemental Nutrition Assistance Program (SNAP) benefits are not added. Trump met with House Agriculture Committee Chairman Mike Conaway (R-Texas), Senate Agriculture Committee Chairman Pat Roberts (R-Kansas), and Ag Secretary Sonny Perdue yesterday in private to discuss his concerns.

The House Ag Committee farm bill does contain more stringent work requirements, with all "work-capable" adults between the ages of 18 and 59 compelled to work or participant in work training for no less than 20 hours per week. The bill also subjects recipients to a stricter income limit, with the maximum household income for eligibility reduced from the current 200 percent of the poverty line to 130 percent for certain applicants. The measure would cut off 400,000 households.

Important to the dairy processing industry, the House farm bill includes a change to the Class I pricing system designed to manage price risk on all milk regulated by Federal Orders. Additional detail on this provision is [available here](#), courtesy of our partners at the International Dairy Foods Association.

For more information on the Farm Bill, check out these recent news articles:

Wall Street Journal: [Trump expected to threaten veto of farm bill without tighter work requirements](#)

FOX News: [Trump expected to threaten farm bill veto if food stamp work requirements not tightened](#)

American Agriculturalist: [What's in the House Ag Committee's 2018 Farm Bill proposal?](#)

WCMA is monitoring Farm Bill negotiations and will keep members informed of developments via this e-newsletter. If you wish to receive more frequent updates, contact [WCMA Executive Director John Umhoefer](#) or [Communications and Policy Manager Rebekah Sweeney](#).

FDA Pushes Back Nutrition Facts Label Compliance Dates

The U.S. Food and Drug Administration has pushed back the compliance dates for updating Nutrition Facts and Supplement Facts labels by 18 months.

Manufacturers with \$10 million or more in annual food sales will now have until January 1, 2020 to comply. Manufacturers with less than \$10 million in annual food sales will receive an extra year, meaning they will have until January 1, 2021 to comply.

A full list of Nutrition Facts-related guidance documents is available [here](#).

Nutrition Facts	
Serving Size 2/3 cup (55g)	
Servings Per Container About 6	
Amount Per Serving	
Calories 230	Calories from Fat 40
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	12%
Dietary Fiber 4g	16%
Sugars 1g	
Protein 3g	
Vitamin A	10%
Vitamin C	5%
Calcium	20%
Iron	45%
*Percent Daily Values are based on a diet of other people's secrets.	
†Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 250 250
Total Fat	Less Than 8g 5g
Sat Fat	Less Than 2g 2g
Cholesterol	Less Than 30mg 30mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	Less Than 30g 37g
Dietary Fiber	25g 3g

Nutrition Facts	
8 servings per container	
Serving size 2/3 cup (55g)	
Amount per 2/3 cup	
Calories 230	
% DV*	
12% Total Fat 8g	
12% Saturated Fat 1g	
7% Trans Fat 0g	
0% Cholesterol 0mg	
7% Sodium 160mg	
12% Total Carbs 37g	
14% Dietary Fiber 4g	
Sugars 1g	
Added Sugars 0g	
Protein 3g	
10% Vitamin D 2mcg	
20% Calcium 200mg	
45% Iron 8mg	
6% Potassium 235mg	
*Percent Daily Values are based on a diet of other people's secrets.	
†Your daily values may be higher or lower depending on your calorie needs.	
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Specialized Training Grants Now Available in Wisconsin

The Wisconsin Office of Skills Development is now accepting applications for Wisconsin Fast Forward worker training grants. Grant applications submitted by June 30 will be awarded in late August. [Click here to apply.](#)

For more information about eligibility and program guidelines, [click here](#). Grants specialists are available to answer questions [via email](#) through June 22 or contact [WCMA Communications and Policy Manager Rebekah Sweeney](#) at any time.

WCMA Notes: Dairy Has Truths to Tell Millennials

As an abundance of dairy product and milk production continues to hamper price recovery for dairy farmers, industry leaders and scientists are focused on emerging competition and misinformation that can undermine vital growth in dairy sales.

In the May edition of *WCMA Notes*, [Executive Director John Umhoefer](#) details the truths dairy must share to capture the critical millennial consumer market.

Read more [here](#).



In the News...

Wisconsin Public Radio: [Cheese producer to cut contracts with 11 Wisconsin dairy farms](#)

Wisconsin Public Radio: [Wisconsin lost 500 dairy farms last year, leads nation in farm bankruptcies](#)

Wall Street Journal: [When U.S. cheese goes overseas,](#)

[it needs a fake ID](#)

The Guardian: [British cheese boom driven by stilton - and mozzarella](#)

Business Insider: [Costco uses over a pound of cheese for the \\$9.95 cheese pizzas in its food court](#)



WCMA Golf Outing and Trap Shoot Registration Set for May 22

Registration will begin on May 22 for the popular WCMA Golf Outing and Trap Shoot. Online registration will occur at WisCheeseMakers.org. This event sells out quickly, so be sure to mark your calendars now!

On July 18, WCMA will again host golfers on four courses: Lake Arrowhead's Lakes and Pines Courses, Bull's Eye Country Club and the Castle Course at Northern Bay Resort, all in Central Wisconsin near Nekoosa. Our Association will host trap shooters at the Homegrounds facility near Lake Arrowhead. For complete details on the event, [click here](#).

Sponsorship opportunities are available now through Thursday, June 7. To learn more or become a sponsor, [click here](#). Questions may also be directed to [WCMA Office and Events Coordinator Caitlin Peirick](#).



Congrats to Front-Line Supervisor Training Grads

Congratulations to the latest graduating class of the WCMA Front-Line Supervisor Training-Part A, held May 2 in Eau Claire by our talented educational partners from Madison College. Kudos to Associated Milk Producers, Inc., Eau Galle Cheese, Ellsworth Cooperative Creamery, Grassland Dairy, Prairie Farms Dairy-Caves of Faribault, Schuman Cheese-Imperia Foods, and Schuman

Cheese-Lake Country Dairy for investing in their promising employees.

To learn more about upcoming WCMA trainings for supervisors and managers, [click here](#) or contact [WCMA Communications and Policy Manager Rebekah Sweeney](#).



Maintenance Tech Apprenticeship Programs Now Open

The Wisconsin Department of Workforce Development, in partnership with the Workforce Development Boards and Wisconsin Technical College System, have launched two comprehensive apprenticeship programs for maintenance technicians at Madison College and at Southwest Tech.

These programs are intensive, lasting five years, with employees attending classes four hours per week and working full-time. They result in participants earning an Associate's degree.

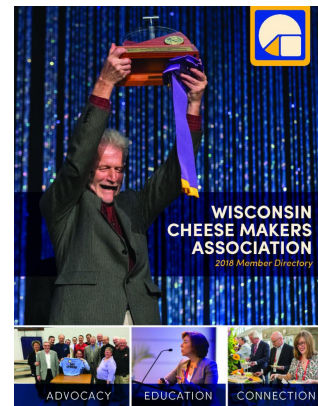
For more information, [click here](#) or contact our partner at the Workforce Development Board of South Central Wisconsin, [Danica Nilsestuen](#).

WCMA Member Directory Online

WCMA's 2018 Member Directory is available to view online at [WisCheeseMakers.org](#) via the "Members Only" portal. [Click here](#) to access it.

Note that the members-only portal also offers a [searchable database of suppliers and manufacturer/processor members](#).

Please contact [WCMA Office and Events Coordinator Caitlin Peirick](#) with any questions.



Moran Named Central Wisconsin Cheesemakers and Buttermakers Association Life Member



Congratulations go to Mike Moran of Wisconsin Dairy State Cheese, a long-time active member of Wisconsin Cheese Makers Association, who on Wednesday, May 9 was honored as 2018 Life Member for the Central Wisconsin Cheesemakers and Buttermakers Association.

At left, WCMA Executive Director John Umhoefer and Moran are pictured together after the award was presented as part of the CWCBA's Annual Meeting and Dinner in Marshfield.

In Brief...

Applications for the prestigious Wisconsin Master Cheesemaker Program are due May 15 at the Center for Dairy Research. For more information, contact CDR's [Marianne Smukowski](#).

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.

The Osthoff Resort in Elkhart Lake, Wisconsin invites WCMA members to participate in The Big Cheese Festival, set for Sunday, May 27. Opportunities to display and sell your cheese are available now. [More information can be found here.](#)

Wisconsin State Fair Dairy Products Contest (which now includes classes for sour cream and yogurt) has opened online registration [here](#). Note that entries will only be accepted online through June 8, 2018.

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