

INDUSTRY UPDATES





Sargento to Acquire Baker Cheese

Under an <u>agreement announced today</u>, WCMA member Sargento Foods will acquire Baker Cheese Factory, also a WCMA member. "Throughout our history we have always looked for new ways to build long-term stakeholder value. We're excited to welcome Baker Cheese and its employees to the Sargento Family. This is a great opportunity, and will allow us to continue our industry-leading growth in the marketplace," said Louie Gentine, third-generation CEO of Sargento Foods. "We take pride in our track record of successful innovation and look forward to unlocking new pathways for our portfolio, processes, and employees."

Fourth-generation Baker Cheese CEO Brian Baker added, "We believe Sargento has the right culture, capabilities, and commitment to innovation to grow our business for generations to come. Our award-winning string cheese and commitment to service and quality aligns with everything Sargento seeks to accomplish. We welcome this important step toward our future."

As noted in today's announcement, Sargento and Baker will not disclose any financial details of the sale. The acquisition will not displace any employees.



Great Lakes Cheese Breaks Ground on \$500M New York Plant Expansion

Congratulations to WCMA member Great Lakes Cheese, which last week broke ground on its <u>new \$500 million manufacturing facility</u> in Franklinville, New York. The state-of-the-art plant, set to be completed in 2025, will add 215 jobs to the area and make use of 1.42 billion pounds of milk annually.



WCMA Members Awarded Wisconsin Dairy Processor Grants

Nineteen Wisconsin dairy companies, cooperatives, and educational institutions - including 10 WCMA members - <u>will receive funding</u> in 2022 through Wisconsin's Dairy Processor Grant program, Governor Tony Evers said Wednesday. This is the first round of grants distributed since Evers doubled funding for the program from \$200,000 to \$400,000 following the advocacy efforts of WCMA and other dairy groups.

WCMA members receiving Dairy Processor Grants this year are Alpine Slicing & Cheese Conversion, Cedar Valley Cheese, Decatur Dairy/Decatur Swiss Co-Op, Door Artisan Cheese, Henning's Cheese, Lynn Dairy, Milk Specialties Global, Renard's Cheese, Specialty Cheese Company, and Westby Cooperative Creamery.

Boost Sales in New Markets with International Trade Opportunities



Wisconsin-based dairy processors and manufacturers can sign up now to connect with international buyers in the U.S., Australia, and Vietnam this summer and fall.

These dairy export missions are hosted by the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP) and funded in part by the Wisconsin Initiative for Agricultural Exports.

<u>Dairy, Deli and Bakery Buyers Mission to the IDDBA (International Dairy, Deli and Bakery Association) Show</u>

June 5-6, 2022 in Atlanta, GA

Meet buyers from Australia, Canada, Colombia, Dominican Republic, Honduras, Japan, Mexico, Singapore, South Korea, and Trinidad and Tobago.

U.S. Department of Agriculture (USDA) Trade Missions

July 18-21 in the Philippines

October 31-November 3 in Kenya

November 29-December 2 in Spain and Portugal

Establish relationships with potential customers, gather market intelligence, and boost sales with USDA's Foreign Agricultural Service. These missions feature face-to-face meetings and in-depth market briefings and tours from USDA and industry trade experts.

Wisconsin Pavilion at Fine Food Australia

September 5-8, 2022 in Melbourne, Australia

Showcase your products and build connections with foodservice, hospitality, and retail professionals from around the world.

Focused Trade Mission to Vietnam for Retail, Foodservice, & Ingredients

September 13-15, 2022 in Ho Chi Minh City, Vietnam

Join Food Export Midwest for one-on-one meetings with qualified buyers, pre-event custom product research, a retail store tour, translations, a tabletop showcase, and a trade reception.

Have questions? Please contact **WDATCP** staff.

FDA Commissioner Seeks Additional Funding

In a hearing of the Senate Appropriations Committee last week, U.S. Food and Drug Administration (FDA) Commissioner Robert Califf advocated for an additional \$76 million in the agency's 2023 budget. The funding aims to help strengthen and modernize FDA's prevention activities, improve the agency's ability to rapidly trace food contamination, and improve the efficiency and effectiveness of FDA's oversight. Califf is also expected to appear before the House Appropriations Subcommittee on Agriculture.

USDA Awards Fluid Milk Contracts

The U.S. Department of Agriculture (USDA) <u>announced plans</u> last week to purchase over <u>850,000 gallons</u> of fresh fluid milk from WCMA members Prairie Farms Dairy and Dairy Farmers of America to be used in food aid programs.

IN THE NEWS

Wisconsin

- WMTV-TV: New study finds liquid brine clears Wisconsin highways faster
- WLUK-TV: Kewaunee County dairy farm sues state over wastewater permit changes
- USA TODAY Wisconsin: How and why did cheese curds become such a big deal in Wisconsin? The answer is 100 years in the making (Featuring WCMA and members Decatur Dairy, Ellsworth Cooperative Creamery)

National/International

- Agri-Pulse Daybreak: <u>Dairy industry needs to agree on milk pricing plan</u>, <u>Vilsack says</u>
- Hoard's Dairyman: Problems may be surfacing for dairy demand
- Food Safety News: \$76 million more for food safety sought by FDA Commissioner Califf
- Food Dive: Chobani to end production of dairy milk after less than three months
- Agri-Pulse Daybreak: Farm incomes predicted higher
- E&E News: Vilsack predicts big demand for "climate smart" food projects
- Hoard's Dairyman: The silent thief who could take it all
- CNBC: One-third of the largest U.S. companies don't disclose any of their environmental impact
- Wall Street Journal: America's snarled railroads are the latest hit to farmers
- Agri-Pulse Daybreak: Northeast dairy farmers seek answers from Danone
- City A.M.: Key dairy producer Arla Foods warns about 'cancel culture' in industry, driven by millennial and Gen Z shift to veganism and rising costs

EDUCATION



Join WCMA Workforce & Education Committee Meeting May 10

Make plans now to join the upcoming virtual meeting of WCMA's Workforce & Education Committee, set for Tuesday, May 10 from 1:00-2:30 p.m. (CT). This growing committee, open to all WCMA members, aims to support members' efforts to attract, train, and retain a high-quality workforce. A complete meeting agenda will be sent to participants in advance.

For more information or to RSVP, please contact <u>WCMA Senior Director of Programs & Policy Rebekah Sweeney.</u>



WCMA Webinar

Grants for Growth: How to Find and Apply for Federal and State Funding

Gain Helpful Grant Tips in WCMA May Webinar

Join WCMA's <u>next free, member-only webinar</u> on Tuesday, May 17 at 1:00 p.m. (CT) for practical strategies on finding and applying for federal and state grant funding. Here's a look at our webinar agenda and featured speakers:

- Where to Find Grant Opportunities & Application Best Practices Rebekah Sweeney, Wisconsin Cheese Makers Association
- Grant Spotlight: Dairy Business Innovation Initiative Grants Vic Grassman, Center for Dairy Research
- Grant Spotlight: Wisconsin Dairy Processor Grants Ryan Dunn, Wisconsin Department of Agriculture, Trade and Consumer Protection



Rebekah Sweeney Wisconsin Cheese Makers Association



Vic Grassman Center for Dairy Research



Ryan Dunn
Wisconsin Department of
Agriculture, Trade and Consumer
Protection

This offering is the latest in WCMA's monthly webinar series. Webinar topics are driven by WCMA member feedback and cover a range of themes such as business development, communication strategies, and industry resources.

Have an idea for a future webinar topic? Please contact Rebekah Sweeney.

RESERVE YOUR SPACE

ADSA to Host Annual Meeting June 19-22

Registration is now open for the American Dairy Science Association (ADSA) Annual Meeting,
June 19-22 in Kansas City, Missouri. The meeting will bring leading dairy science experts together for an in-depth discussion of the latest scientific findings and industry issues on a global platform. Virtual options are also available for those who are unable to attend the meeting in-person. Questions may be directed to ADSA staff.



REGISTER NOW

Additional Industry Training Opportunities

WCMA is pleased to share opportunities for industry-specific training and enrichment, Here's a look at other trainings hosted by our partners:

- May 9-13: Advanced Cheese Technology In Person Center for Dairy Research
- May 11-13: Internal Auditing (Virtual) Mérieux NutriSciences
- May 17-18: Preventive Controls for Human Food Safe Food Resources
- May 18: <u>Cheesemaking Fundamentals Online, Self-Study</u> Center for Dairy Research
- June 14: Labeling Regulations for Dairy Products Dairy Farmers of Wisconsin
- June 14-16: Advanced Buttermaking In Person Center for Dairy Research
- June 14-15: <u>Environmental Monitoring Hands-On Training Workshop (In Person)</u> Mérieux NutriSciences
- June 20-24: <u>Buttermakers License Apprenticeship In Person</u> Center for Dairy Research
- June 21-23: <u>FSPCA Preventive Controls for Human Food (PCQI)</u> Mérieux NutriSciences
- Rolling Admission: Online HACCP Training North Carolina State University
- Rolling Admission: <u>Environmental Monitoring in the Dairy Industry</u> North Carolina State University
- Rolling Admission: <u>Preventive Controls for Dairy Processors</u> North Carolina State University
- Rolling Admission: <u>Food Safety Basics For Artisan Cheesemakers</u> North Carolina State University

WCMA SIGNATURE EVENTS



Register Today to Attend Exclusive WCMA
Annual Member Meeting

WCMA invites <u>designated key contacts</u> at our member organizations, or one proxy representative, to join an exclusive in-person opportunity to network and learn the latest updates at the <u>WCMA Annual Member Meeting</u>, set for Wednesday, May 25 at the Osthoff Resort in Elkhart Lake, Wisconsin. Registration for in-person attendees must be completed by close of business on May 18.

Registration and networking begin at 11:30 a.m. (CT). The meeting will open at noon with a luncheon and keynote guest speaker Chad Vincent, Chief Executive Officer at Dairy Farmers of Wisconsin. Following lunch, members will recognize legislative leaders who have advanced dairy opportunities, then hear details on WCMA activities and plans for the coming fiscal year. The meeting will conclude at 2:00 p.m. (CT).

Register on the <u>WCMA website</u> for this exclusive member networking and education opportunity. Participants in WCMA's Membership and Supplier Committees, meeting in person at the Osthoff on May 25, are also invited to attend. All other WCMA members may <u>register</u> to watch the meeting live online. Attendance in person is \$75 and online participation is \$25.

Members are also invited to sponsor the event at the \$500 level, earning one free registration, signage, and recognition at the meeting and in advance notices. Sponsorship deadline is this Friday, May 6.

For more information, contact WCMA Executive Director John Umhoefer.

REGISTER NOW



Plan Ahead for WCMA Golf Outing & Trap Shoot



Plan to join friends and colleagues at the **2022 WCMA Golf Outing & Trap Shoot**, scheduled for Wednesday, July 20. Registration for this popular event opens on Tuesday, May 17 and will fill quickly, so mark your calendar now! More information, including sponsorship details, will be released this week.

Together We Grow: WCMA Celebrates Member Employee Growth and Advancement

WCMA members know that growth involves more than product sales. A focus on the potential, satisfaction, and development of team members helps build a foundation for long-term success. That's why WCMA is pleased to celebrate the many opportunities for collaborative employee advancement in dairy processing through our newest social media campaign: Together We Grow.





This week, we're pleased to feature Ned Schumacher, VP of Research and Development at Welcome Dairy, LLC. Ned shares that "WCMA has proven to be a valuable resource to me and our organization in helping develop and grow our workforce. The various seminars and classes sponsored by WCMA have been beneficial for learning new concepts and keep us up to date with regulatory issues that matter to us."

Follow along on <u>Facebook</u>, <u>Twitter</u>, and <u>LinkedIn</u> each week for more inspiring stories of growth from WCMA members!



Dairy Industry Suppliers



New WCMA supplier member <u>Staffer Holland B.V.</u> specializes in production of the HY-Board, a perforated stainless steel board for the ripening of cheeses.

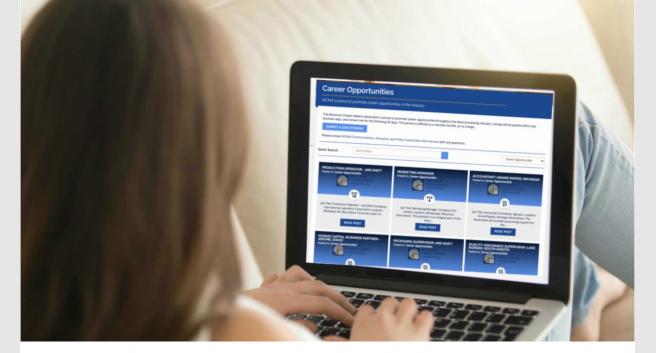
WORKFORCE



Workforce Strategies Spotlight: Dairy Farmers of America Help Feed Neighbors in Need

In celebration of April as National Volunteer Month, WCMA member employees at Dairy Farmers of America's Kansas City, Kansas headquarters packed an impressive 24,000 nutritious meals to be delivered to families in need. The cooperative shared the news in a recent <u>social media post</u>. Employees who feel their company's purpose aligns with their personal purpose are more likely to be engaged and motivated.

Have a human resources strategy to share with your dairy processing industry colleagues? WCMA would love to help you amplify it! Contact <u>WCMA Senior Director of Programs & Policy Rebekah Sweeney</u> to be featured.



View, Share Career Opportunities on WCMA Jobs Board

Visit WCMA's <u>online jobs board</u> to view job openings from WCMA members Alpine Slicing & Cheese Conversion; Associated Milk Producers, Inc.; Bunker Hill Cheese; Land O'Lakes; Milk Specialties Global; and Westby Cooperative Creamery.

Have an opportunity at your company or cooperative? WCMA members may post up to 10 openings per company, per month on the Jobs Board. It's free and easy!

POST OPENINGS

WisCheeseMakers.org





