



WCMA NEWS

Your source for the latest
in dairy processing

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FEATURED: SIGNATURE EVENTS

Learn more about WCMA's programs & services in this special rotating section! This week, we spotlight WCMA's signature events, offering exceptional opportunities for member connection and growth.



Register, Book Hotels Now for CheeseCon 2027!

CHEESECON

April 20-22, 2027 | Alliant Energy Center | Madison, Wisconsin

Make plans now to reconnect with thousands of your peers and friends in dairy processing at [CheeseCon 2027](https://cheesecon.org), set for April 20-22 in Madison, Wisconsin!

Complete details on the cheese, butter, whey, and cultured dairy product industry's premier gathering are available now at [CheeseCon.org](https://cheesecon.org), with early-bird registration savings available for a limited time.

Hosted by WCMA and the Center for Dairy Research, CheeseCon offers unbeatable networking opportunities, engaging educational seminars, tabletop exhibits from hundreds of trusted industry suppliers, and energizing celebrations of industry excellence. CheeseCon welcomes dairy processors and manufacturers, exhibitors, suppliers, government employees, and members of academia.

Attendees can choose from a [Full Registration pass](#) for complete access to CheeseCon's exhibits, seminars, and networking events; or a [Single Day Registration](#) for Wednesday, April 21 or Thursday, April 22. Optional registration [add-ons](#) include the elegant U.S. Champions Awards Banquet on Thursday, April 22 and the popular WCMA Young Professionals gathering on Tuesday, April 20.

Have questions? Please contact [WCMA's Events Team](#).

REGISTER NOW

NEWS

Federal Officials Advance Draft "Ultra-Processed" Definition

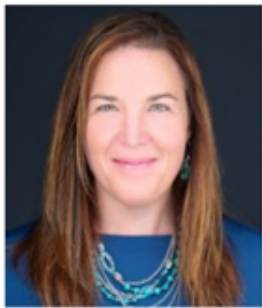


Officials from the U.S. Department of Health and Human Services (HHS) and U.S. Department of Agriculture (USDA) [have submitted](#) the federal government's first proposed definition of "ultra-processed foods" (UPFs) for review by President Donald Trump, as part of the Administration's Make America Healthy Again (MAHA) strategy. [READ MORE...](#)

In talks with HHS officials earlier this year, WCMA learned federal agencies are unlikely to embark in formal rulemaking, but instead would share guidance documents defining UPFs. The proposed definition from HHS and USDA has not yet been made publicly available by the federal government, leaving important questions about how specific foods and food categories could ultimately be classified.

WCMA will continue advocating on behalf of dairy processors as the federal government develops this definition, emphasizing the importance of science-based, clear and workable standards that recognize the nutritional value and diversity of dairy products and the realities of modern food production.

WCMA Announces Panel Lineup for Annual Member Meeting



Jenny Drake
Grande Cheese Company



Brianne Maier
Land O'Lakes



Derek Miller
Lifeway Foods



Dan O'Leary
V&V Supremo Foods

RSVP TODAY

WCMA's [Annual Member Meeting and Awards Ceremony](#) on September 23 will feature a high-powered panel of dairy processing leaders, just unveiled last week.

In addition to networking, lunch, a review of your Association's impactful year, and a celebration of the winners of WCMA's [2026 Member Impact Awards](#), attendees will hear from a diverse group of industry executives, discussing their businesses' recent investments in value-added opportunities. This keynote panel features:

- Jenny Drake, VP of Operations, Grande Cheese Company
- Brianne Maier, VP of Dairy Foods R&D, Land O'Lakes
- Derek Miller, VP of Communication, Lifeway Foods
- Dan O'Leary, CEO, V&V Supremo Food Products

Thanks go to meeting sponsors [Burnett Dairy Cooperative](#) and [Grande Cheese Company](#) for their generous support. [Additional sponsorships](#) are available and include complimentary registration and recognition before and during the meeting.

WCMA Expands Communications Team with New Hire



Morgan Eder has [joined WCMA as Communications Coordinator](#), supporting our outreach on behalf of our more than 900 members operating across the U.S. and around the world.

With a strong background in social media, video production, graphic design, and a passion for creative marketing initiatives, Eder brings a strong skill set to WCMA. She will play a key role in WCMA's external communications efforts, including social media and newsletters, to help keep members informed on educational opportunities, the latest industry news, and more. [WCMA Communications Director Grace Atherton](#) will continue to lead WCMA's communications and marketing.

Morgan can be reached at meder@wischeesemakers.org.

Headlines

- Dairy Business: [Actus Nutrition adds 40M pounds of whey processing capacity](#)
- WISC-TV: [Cheesemaker fined nearly \\$240K for violating Clean Water Act at Monticello facility](#)

National & Global

- Associated Press: [U.S. and Canada hold last-minute talks to stop Trump's 50 percent tariffs](#)
- Dairy Foods: [Lactalis acquires Saputo's UK dairy division](#)
- Dairy Herd Management: [How U.S. dairy plans to grow 15 billion pounds by 2030 with half the farms](#)
- KSTP-TV: [100+ Kemps workers in Farmington strike over pay, benefits](#)



Henning, WCMA Members Win Big at Wisconsin State Fair Blue Ribbon Dairy Products Auction

WCMA applauds Joshua Henning of WCMA member [Henning Cheese](#) in Kiel, Wisconsin, who was [named Grand Master Cheesemaker](#) at the Wisconsin State Fair Blue Ribbon Dairy Products Auction on Thursday, August 13! Henning won the title for his 18-month traditional waxed cheddar.

In addition to Henning, WCMA members took home [multiple Grand Champion honors](#), including [Foremost Farms USA](#) of Middleton for Grand Champion Butter and [Klondike Cheese Co.](#) of Monroe for Grand Champion Sour Cream and Grand Champion Yogurt. Many WCMA members also [finished among the top three](#) entries of their classes, including: [Agropur](#), [Associated Milk Producers Inc.](#), [Carr Valley Cheese Company](#), [Cedar Grove Cheese](#), [Chalet Cheese Cooperative](#), [Crave Brothers Farmstead Cheese](#), [CROPP Cooperative/Organic Valley](#), [Decatur Dairy](#), [Deer Creek Cheese](#), [Emmi Roth](#), [Foremost Farms USA](#), [Henning Cheese](#), [Hill Valley Dairy](#), [Hoard's Dairyman Farm Creamery](#), [Kingston Cheese Cooperative](#), [Klondike Cheese Co.](#), [Land O' Lakes](#), [Marieke Gouda](#), [Masters Gallery Foods](#), [Mexican Cheese Producers](#), [Mosaic Meadows - LaClare Family Creamery](#), [Nordic Creamery](#), [Prairie Farms Dairy - Shullsburg Creamery](#), [Ron's Wisconsin Cheese](#), [Sabrosura Foods](#), [Saputo Cheese USA](#), [Sargento Foods](#), [Schuman Cheese - Lake Country Dairy](#), [Union Star Cheese Factory - Willow Creek Cheese](#), [V&V Supremo Food Products](#), and [Widmer's Cheese Cellars](#). Congratulations to all!

EVENTS & CONNECTION

Join WCMA Health and Safety Group Meeting on October 20



REGISTER TODAY

[Join WCMA's Health & Safety Group meeting](#)

on Tuesday, October 20, for a day of peer networking, regulatory updates, and practical workplace safety education.

Participants can attend online or in-person at [Masters Gallery Foods'](#) facility in Oostburg, Wisconsin. Attendees will hear from Masters Gallery Foods - WCMA's 2025 Employer of the Year Award winner - about how it has built and sustained its exceptional safety culture. WCMA's OSHA Alliance partners will share OSHA's Top Ten Most Frequent Citations, as well as regulatory updates. This [meeting](#) will also feature an emergency preparedness panel, with WCMA dairy processor members discussing emergencies they've experienced firsthand, how their teams responded, what worked, and where they discovered gaps in their preparedness.

EDUCATION

Filling Quickly: Join WCMA Wastewater Field Day September 15



Just four spaces remain available for WCMA Technology Committee's [educational field day](#) on Tuesday, September 15 in Chilton, Wisconsin. Thanks to WCMA member [Grande Cheese Company](#) opening the doors to its newly expanded Chilton cheesemaking operation, participants will get a behind-the-scenes look at its fully renovated wastewater treatment plant. [Registration](#) costs \$40 and includes lunch, an educational session, and the tour.

Thanks also go to host sponsor [Complete Filtration Resources](#) and meeting sponsors [The Probst Group](#) and [Staab Construction Corp.](#)

A limited number of impactful sponsorships are available for this event. [Act now](#) to show your company's support for dairy processors' efforts to manage their environmental impacts.

SECURE YOUR SPOT



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