



WCMA NEWS

Your source for the latest
in dairy processing

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NEWS

Tariff Refund Process Continues; Next Update Ordered March 31



U.S. Customs and Border Protection (CBP) says its [tariff refund process is progressing](#) and may be operational in April, according to a court-ordered update. CBP said the four parts of its proposed process range from 45-80 percent complete, and most components are in testing. Judge Richard Eaton of the U.S. Court of International Trade declared this progress "satisfactory," and has ordered CBP to provide another update by noon (ET) on March 31. If and when issued, refunds will be paid electronically, so importers that may be eligible for refunds should [enroll in ACH payments](#) through CBP as soon as possible. [READ MORE...](#)

WCMA Applauds Action on Wisconsin FoodShare, PFAS Bills



WCMA applauds Wisconsin Governor Tony Evers' action yesterday to [sign Assembly Bill 180 into law](#), following robust advocacy efforts from WCMA and members.

The bill, authored by Sen. Chris Kapenga (R-Delafield) and Rep. Clint Moses (R-Menomonie), allocates \$72 million to fund the state's Supplemental Nutrition Assistance Program (SNAP), known as FoodShare. [READ MORE...](#)

Additionally, the Wisconsin Senate last week unanimously approved two key WCMA priority bills, [AB 130](#) and [AB 131](#), authored by Sen. Eric Wimberger (R-Gillett) and Rep. Jeff Mursau (R-Crivitz). These bills unlock more than \$125 million in funding for PFAS remediation, while establishing much-needed clarity around PFAS liability under Wisconsin law. WCMA members have strongly backed these measures, which help ensure that food processors operating in full compliance with Wisconsin

Department of Natural Resources permits are not unfairly held responsible for contamination they did not create. The Governor is expected to sign this legislation in the coming weeks.

To join WCMA's Policy Committee and get involved in WCMA's advocacy efforts, contact [Senior Director of Programs & Policy Rebekah Sweeney](#).

New DBIA Grant Focuses on Goat, Sheep, & Mixed Milk Products



[VIEW DETAILS & APPLY](#)

Midwestern dairy businesses working with goat, sheep, or mixed milk can [apply now](#) for a share of \$70,000 in grant funding through the [Dairy Business Innovation Alliance \(DBIA\)](#), a partnership between WCMA and the Center for Dairy Research (CDR). Businesses may [apply for funding](#) to support educational training, product development trials, or trade show participation. Awards of up to \$6,000 per applicant are available, and all applications are due by 5:00 p.m. (CT) on April 16. Questions may be directed to [CDR Grant Administration Manager Emily Slatter](#).

USDA Solicits Cheese, Butter Under Section 32



Following a [February announcement](#) of the U.S. Department of Agriculture's (USDA) plans to purchase \$148 million in American dairy products for distribution in federal hunger relief programs, USDA has issued solicitations for approximately 18 million pounds of [cheese products](#) and 30 million pounds of [butter](#). Cheese bids are due by 1:00 p.m. (CT) on April 3, and butter bids must be submitted by 1:00 p.m. (CT) on April 2.

Wisconsin Pasteurizer Operator Training & Exam Set for April 9



Registration is open now for a [Pasteurizer Operator Certification Training and Exam](#) on April 9 in Plymouth, Wisconsin. Hosted by the Wisconsin Department of Agriculture, Trade and Consumer Protection and the Wisconsin Association for Food Protection, the training and exam helps dairy plants meet the state requirement to have at least one Certified Pasteurizer Operator on-site anytime the pasteurizer is in production. [READ MORE...](#)

Headlines

Wisconsin

- Wisconsin State Farmer: [Westby Creamery first U.S. plant to use closed-vat cheese technology](#) (Featuring WCMA member Westby Cooperative Creamery)
- Fast Company: [The most innovative companies in food for 2026](#) (Featuring WCMA member Sargento Foods)
- Deli Market News: [Carr Valley Cheese Co. Master Cheesemaker Bob Koenig shares exclusive insights](#) (Featuring WCMA member Carr Valley Cheese)
- eDairyNews: [Blizzard aid rolled out for Wisconsin dairy farms](#)

National & Global

- Consumer Goods Technology: [Schuman Cheese now led by fourth generation](#) (Featuring WCMA member Schuman Cheese)
- Food & Wine: [This is the no. 1 cheese in the world, according to the 2026 World Championship Cheese Contest](#) (Featuring the World Championship Cheese Contest)
- Dairy Processing: [Protein trends giving dairy market a boost](#)
- Big Rapids Pioneer: [Michigan dairy company takes over former Leprino plant in Remus](#) (Featuring WCMA member Leprino Foods)

EVENTS & CONNECTION

Drive Smart Dairy Policy in D.C. at WCMA Fly-In



[Register now for WCMA's Federal Advocacy Fly-In](#) on May 12-13 and engage directly with the policymakers and regulators shaping dairy policy nationwide. Over [two structured days](#) in Washington, D.C., you'll engage in targeted meetings, briefings, and networking designed specifically for dairy processing leaders. No prior advocacy experience required - WCMA will provide everything you need to have productive, confident conversations. Just **10 spots remain available**, so reserve yours today!

[SIGN UP NOW](#)

Celebrate, Fund Dairy's Future at Championship Cheese Auction

CHEESE EXPO

April 14-16, 2026 | Baird Center | Milwaukee, Wisconsin

Join us at [CheeseExpo](#) for the Novonesis Championship Cheese Auction on April 15 in Milwaukee, Wisconsin, as we celebrate the exceptional students selected as recipients of WCMA's [2026 Student Scholarships](#). These seven students will receive a total of \$29,000 in scholarships, helping support the next generation of leaders in the dairy industry.

These scholarships - and exciting support for university dairy centers, WCMA's Championship Cheese Contests, the Collegiate Dairy Products Evaluation Contest and much more - are funded through generous Auction bids. [View the bid sheet now](#) and get ready to raise your



paddle in support of the next generation of dairy!

Online registration for [CheeseExpo](#) is open through April 6.* [Register today](#) to be part of this exciting event that celebrates both world-class dairy products and outstanding future leaders!

REGISTER TODAY

**After April 6, all registrations will take place on-site.*

Save the Date for May Dairy Food Safety Alliance Meeting



Make plans now to [join the next Dairy Food Safety Alliance meeting](#) on Wednesday, May 27 from 10:00 a.m.-2:30 p.m. (CT). This hybrid meeting includes a tour of Kerry in Beloit, Wisconsin, open to the first 30 in-person registrants. All attendees will enjoy an afternoon of updates and informative presentations from food safety experts. This meeting is open to all dairy manufacturers, processors, and suppliers, regardless of WCMA membership status.

RESERVE YOUR SPACE

Thanks go to [Saldesia Corporation](#) for sponsoring this meeting! Additional sponsorships are [available now](#) through May 20.

FEATURED: MEMBERSHIP

Get Recognized at CheeseExpo: Update Your Profile



The world's premier gathering of the dairy processing community is coming up fast. Make sure you're ready to turn new connections at [CheeseExpo](#) into business opportunities - [update your WCMA member profile now!](#) Need help? Watch our step-by-step [video tutorial](#).

UPDATE PROFILE

WCMA Welcomes New Members

DEER CREEK

Join WCMA in welcoming new dairy processor member [Deer Creek Cheese](#), and new supplier members [Probin Global](#), [ChemTreat](#), [Linde](#), [Vogel Bros. Building Co.](#), [Interstate Bearing Systems](#), [Anderson Process](#), [DELCO Drains & eurocrete Coatings](#), [Dahlgren Industrial](#), [VC999 Packaging Systems](#), and [NEXT Electric](#).

View these and hundreds of other WCMA members now in our [searchable online directory](#). Have questions about WCMA membership? Contact [WCMA Membership Director Sara Schmidt](#).

EDUCATION

Industry Training Spotlight: CDR Cultured Dairy Products Course



Registration is open now for the Center for Dairy Research's (CDR) [Cultured Dairy Products short course](#), May 12-14 in Madison, Wisconsin. This course covers a range of cultured dairy products including yogurt, kefir, skyr, cream cheese, sour cream, cottage cheese, and cultured creams. Featuring expert presentations and a hands-on lab session, [this course](#) is designed for product developers, processing engineers, and cultured milk producers seeking to learn more about the industrial manufacture of cultured milks. [READ MORE...](#)

For more educational opportunities from WCMA and our partners, visit:

[WisCheeseMakers.org/Events](https://www.wischeesemakers.org/events)

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