

# WCMA NEWS

Your source for the latest  
in dairy processing

October 21, 2025

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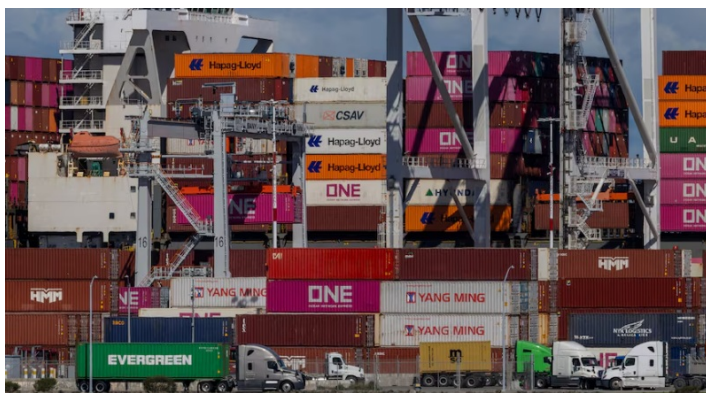
## NEWS

### Federal Shutdown Continues, Threatening Nutrition Funding



Approximately one in eight Americans [could be scrambling to find enough food](#) next month, as the federal government shutdown enters its fourth week. U.S. Department of Agriculture (USDA) Secretary Brooke Rollins [confirmed last week](#) that Supplemental Nutrition Assistance Program (SNAP) will run out of money in two weeks. Earlier this month, USDA [told state and regional SNAP directors](#) not to distribute November payments "until further notice". [READ MORE...](#)

### Trade Tensions Rise Between U.S. and China; Trump Predicts Deal



Trade tensions between the United States and China [remain high this week](#), with new tariffs, port fees, and trade restrictions from both sides. Following China's move to limit rare earth exports, the U.S. threatened an additional [100 percent tariff](#) on goods imported from China, as well as new vessel fees on Chinese ships entering U.S. ports. The fees, which will eventually be passed on to consumers, are expected to cost shippers \$3.2 billion by the end of 2026. [READ MORE...](#)

### Wisconsin Food Labeling Bill Introduced

A [bill imposing new, duplicative ingredient disclosure and labeling mandates](#) on Wisconsin food manufacturers



was formally introduced in the state's legislature last week. Thanks to WCMA member advocacy and a strong, coordinated push with other state agricultural and food organizations, the bill debuted with limited legislative support, with just seven sponsors out of a total of 132 lawmakers. [READ MORE...](#)

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## Dairy Byproducts Added to Wisconsin Aviation Fuel Proposal



WCMA has successfully advocated for the [inclusion of dairy byproducts](#), such as whey, in the production of sustainable aviation fuel (SAF) under a new Wisconsin proposal. [Assembly Bill 222/Senate Bill 284](#) would create a \$1.50-per-gallon tax credit for SAF production. [READ MORE...](#)

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## Headlines

### Wisconsin

- Dubuque Telegraph Herald: [Fourth-generation SW Wisconsin cheesemaking firm winning awards for artisanal efforts](#)
- Spectrum News 1: [Soybean exports down while cheese, corn exports up in Wisconsin](#)
- PBS Wisconsin: [An Uber driver, a dairy farmer and a therapist walk into the State Capitol: Many Wisconsin lawmakers have side gigs](#)

### National & Global

- The Guardian: ["Empty shelves, higher prices": Americans tell of cost of Trump's tariffs](#)
- Newsweek: [Immigration crackdown may spark "black swan event," CEO warns](#) (Featuring WCMA member Land O'Lakes)
- Dairy Processing: [Capital spending on rise for dairy processors](#)
- Cornell CALS: [Dairy processors seek workers to power growth](#)
- Food in Canada: [Lactalis Canada appoints new GM for Cheese, Tablespreads division](#)
- WWNY-TV: [Company considers different site for dairy processing plant](#)

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## FEATURED: FOOD SAFETY

### FDA Expands Permitted Uses of Hydrogen Peroxide

In September, the U.S. Food and Drug Administration (FDA) [finalized a rule](#) expanding the permitted use of hydrogen peroxide in food processing. The expansion allows hydrogen peroxide to be used as an antimicrobial agent, oxidizing and reducing agent, bleaching agent, and for sulfur dioxide removal in specific food applications, with the requirement that any residual hydrogen peroxide be removed. [READ MORE...](#)





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## Learn and Connect at Dairy Food Safety Alliance Meeting



Join the [Dairy Food Safety Alliance on October 23](#) in-person in Madison, Wisconsin or online for valuable networking, timely industry updates, and informative presentations. Attendees will hear inspector insights, allergen updates, a look at radiological hazards, and more. [Register today!](#) Thanks to [Nelson-Jameson](#) and [ProActive Solutions USA](#) for sponsoring this meeting. Additional sponsorships are available until October 21.

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## Food Research Institute to Host FRI FRESH Seminars



Registration is open now for two upcoming [FRI FRESH Seminars](#), offered by the Food Research Institute (FRI) at the University of Wisconsin-Madison. On Tuesday, November 4 at 11:00 a.m. (CT), Dominik Alexander of MetaMethod Health will discuss ["Safety of Food Additives and Ingredients"](#). On Tuesday, November 11, join Abigail Snyder, Associate Professor of Food Science at Cornell University for ["Application of Risk Models to Physical Dry-Cleaning"](#). [READ MORE...](#)

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## Join FDA Virtual Public Meeting on Food Allergen Thresholds

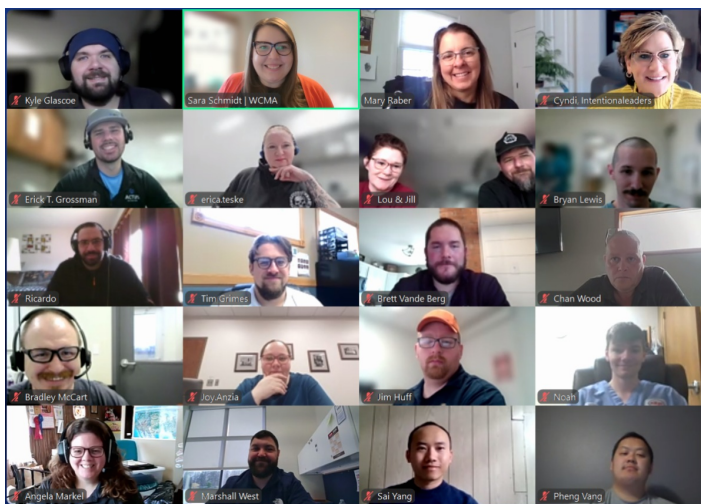
Pending the resolution of the ongoing federal government shutdown, the U.S. Food and Drug Administration (FDA) will host a [virtual public meeting and listening sessions](#) on November 18-20 to explore the development of food allergen thresholds and their potential applications. Currently, food manufacturers can choose to use allergen advisory statements to alert consumers to the possible presence of allergens in a product, but there are no



specific requirements about when and how to use these statements. The meetings aim to provide an opportunity for stakeholders to help inform next steps and develop strategies for applying allergen thresholds to benefit public health. [READ MORE...](#)

## EDUCATION

### WCMA Launches Winter/Spring Leadership Trainings



Encourage growth and boost productivity among your staff with a fresh lineup of [WCMA's popular Front-Line Leadership trainings](#) in 2026. This top-rated virtual series designed for new and seasoned supervisors of focused teams, and will help build their skillset in the areas of conflict resolution, communication, stress and time management, and the cultivation of a team mentality. The course is presented in three parts, which are offered a la carte and can be taken in any order.

[REGISTER NOW](#)



## EVENTS & CONNECTION

### Join WCMA Young Professionals November 14

Join [WCMA Young Professionals](#) on Friday, November 14 in Kaukauna for a full



day of connection, learning, and fun! Our limited group tour of Arla Foods is sold out, but there's still space available to enjoy lunch and bowling while networking with fellow WCMA members. Just ten of these spots are left, so act quickly. [Don't miss this exciting opportunity](#) to expand your network and spend time with peers in the dairy industry!

## Upcoming WCMA Events

October 22	October 23	October 29-30	November 6	November 13
<a href="#"><u>Front-Line Leadership Part B: Staff Performance (In-Person)</u></a>	<a href="#"><u>Dairy Food Safety Alliance Meeting (Hybrid)</u></a>	<a href="#"><u>Dairy Sustainability Workshop: Carbon Clarity (In-Person)</u></a>	<a href="#"><u>Free Webinar: World Championship Cheese Contest 101</u></a>	<a href="#"><u>Dairy Export Group Meeting (Hybrid)</u></a>

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