



# WCMA NEWS

Your source for the latest  
in dairy processing

November 5, 2024

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## NEWS



# H5N1 *Response*

## USDA Ramps Up H5N1 Testing



Late last week, the U.S. Department of Agriculture announced it will soon launch [new H5N1 testing program](#), designed to provide more insight on the prevalence of the virus in dairy herds. This action comes following a [significant uptick](#) in infections on farms in California, Utah, and Idaho.

This testing program, unlike the [previously-announced silo survey](#) from USDA, the Food and Drug Administration, and the National Conference on Interstate Milk Shipments, will be mandatory across all 50 states.

While initially proposed as a sampling survey of all farm bulk milk tanks, some sampling may shift to the processor level with collection from raw milk silos. WCMA will keep you informed of developments.

WCMA staff is also contact with USDA and with state-level leaders. We have shared questions related to:

- Timeline of testing execution;
- Feasibility of execution, given limited resources;
- Privacy of related information; and
- Frequency of information releases.

Please contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#) with any questions

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## CME Approves Spot Call Amendments



The CME Group has notified WCMA of [approved amendments](#) to spot call trading practices, effective December 15, 2024. The changes include, for all products, the addition of rBST-free certification requirements, the addition of plant certification requirements, and the clarification of documentation access requirements. Changes have also been made for nonfat dry milk, butter, and cheese trading. WCMA provided input to CME Group on each proposal. [READ MORE...](#)

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## Remember to Vote Today



Don't forget to exercise your right to vote today, Tuesday, November 5. Information is available at [USA.gov](#) for voters nationwide including registration status, polling location, and more. WCMA does not endorse political candidates, but urges members to make their voices heard in every election cycle.

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## Schuman Cheese Acquires Trugman-Nash



WCMA member Schuman Cheese has acquired Trugman-Nash, the company [announced last week](#).

As a result, Schuman now owns Australian cheddar brand Old Croc and exclusive U.S. distribution rights for Organic Herd British cheddar brands produced by Organic Milk Suppliers Co-operative. Terms of the sale were not disclosed. [READ MORE...](#)

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## USDA, WDATCP Award \$3.1M for Food Supply Chain Infrastructure

Three WCMA members are among the Wisconsin businesses [receiving Equipment Grants](#) from the U.S. Department of Agriculture (USDA) and the Wisconsin Department of Agriculture, Trade and Consumer Protection (WDATCP) through the Resilient Food Systems Infrastructure program. Alpinage Artisan Cheese, Cedar Grove Cheese, and



Fromage Spa will receive a portion of the \$3.1 million total awarded to 41 applicants, with additional grants to be announced soon. [READ MORE..](#)

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## USDA Seeks Yogurt and Butter, Cancels Mozzarella Solicitation

The U.S. Department of Agriculture (USDA) has issued a [solicitation for yogurt and butter](#) to be used in federal food distribution programs, with bids due November 13 by 1:00 p.m. (CT). Questions may be directed to [USDA staff](#).

USDA has also [canceled its previous solicitation](#) for indefinite delivery, indefinite quantity (IDIQ) mozzarella cheese, citing a need to review government requirements. Questions may be directed to [USDA staff](#).

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## Headlines

### Wisconsin

- Community Impact: [Montgomery's Slice of Amish specializes in Wisconsin cheese](#)
- WSAW-TV: [Cheese curd stand opens for Election Day in Antigo](#)

### National & Global

- Brownfield Ag News: [Cheese and butter production higher than last September](#)
  - Dairy Processing: [\\$55M expansion project to boost Lactalis' feta production](#) (Featuring WCMA member Lactalis USA)
  - Dairy Foods: [Rumiano launches Farm to School organic cheese program](#)
  - Culture: [Arrest made in Neal's Yard Dairy cheese heist](#)
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## EVENTS & CONNECTION



**▶ WATCH NOW**

## NOW OPEN: Enter the U.S. Championship Cheese Contest!



Enter your products now for evaluation in the 2025 United States Championship Cheese Contest, the nation’s premier dairy product competition! The official Contest Entry Kit is now available at [USChampionCheese.org](https://USChampionCheese.org), offering full details on all entry classes, rules, and deadlines. Plus, enjoy a special \$15 early entry discount on all entries submitted now through December 13.

New to the Contest? Watch [this video](#) to learn more about this unique opportunity to showcase your craftsmanship, reach new customers, and earn national recognition!

**ENTER NOW**



## Act Now for Contest Sponsorships

Show your commitment to industry excellence with a [sponsorship of the 2025 U.S. Championship Cheese Contest](#). Promote your business to dairy processing professionals as a sponsor of [Continental Breakfasts](#) for Contest judges and volunteers. Or, connect with the public by sponsoring the [popular Cheese Sampling](#) or [Consumer Demonstration Stations](#). These opportunities and more are available now - don't delay!

November 7	December 5	December 10	January 14	January 21
<a href="#"><u>Dairy Export Group Meeting (Hybrid)</u></a>	<a href="#"><u>Train the Safety Trainer Course (In-Person)</u></a>	<a href="#"><u>Free Webinar: 2025 Milk Pricing Forecast</u></a>	<a href="#"><u>Front-Line Leadership Part A (Virtual)</u></a>	<a href="#"><u>Front-Line Leadership Part A (Virtual)</u></a>

**VIEW ALL & REGISTER**

## FEATURED: WCMA NOTES

*Learn more about WCMA's programs and member services in this special rotating section! This week, we spotlight WCMA's monthly column sharing insights and ideas for the dairy processing industry.*

### Advancing Wastewater Solutions



"Challenges abound in the management of wastewater nutrients from dairy processing," writes [WCMA Executive Director John Umhoefer](#) in [this month's WCMA Notes column](#). But thanks to advances in technology and ongoing dialogue with regulators - actively fostered by WCMA and members - opportunities still exist for the dairy industry to maintain sustainable growth.

**READ THE COLUMN**

## EDUCATION

### Space Available in WCMA Train the Safety Trainer Course



Build your skills as a trainer, network with peers, and enhance your organization's safety culture - live and in-person - with [WCMA's Train the Safety Trainer class](#) on Thursday, December 5 from 9 a.m.-5 p.m. (CT), sponsored by [Nelson-Jameson](#). Designed with input from WCMA's Health & Safety Group, this interactive session aims to equip the dairy processing industry's safety trainers with the knowledge, skills, and strategies to effectively communicate safety expectations and protocols for maximum compliance.

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

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

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