



WCMA NEWS

Your source for the latest
in dairy processing

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NEWS



H5N1 Response

UW Study Supports Pasteurization Effectiveness



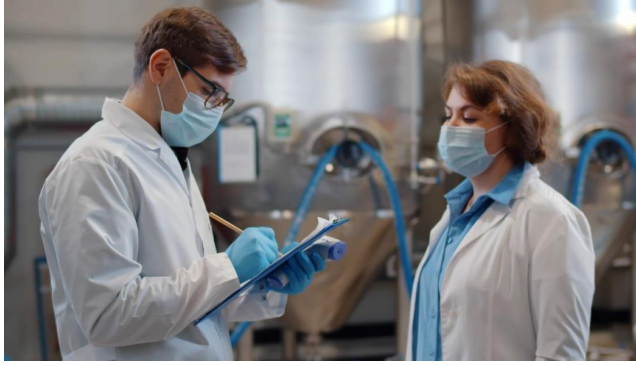
A [newly released study](#) conducted by University of Wisconsin-Madison researchers found pasteurization to be 99.99 percent effective at inactivating the highly pathogenic avian influenza (H5N1) virus, lending additional support for the safety of the U.S. commercial milk supply.

Further research is planned, and WCMA will continue to share relevant updates with members. [READ MORE...](#)

WDHS Offers Free PPE to Wisconsin Dairy Businesses

The Centers for Disease Control and Prevention [recommends personal protective equipment](#) (PPE) for anyone handling unpasteurized milk, including hauling and processing workers. To support Wisconsin dairy processors' and farmers' efforts to keep their employees safe, the Wisconsin Department of Health Services is now making PPE available to Wisconsin dairy processors free of charge. Requests for supplies

can be [submitted online](#).



Third Human H5N1 Case Reported

An employee on a second Michigan dairy farm has tested positive for H5N1, [health officials said Thursday](#). This is the third human case associated with the ongoing H5N1 outbreak among dairy cows. None of the three cases are connected to each other. [READ MORE...](#)

New Wisconsin Dairy Hauling Permit Now Available



Wisconsin's new overweight [Milk Product & Byproduct \(MPB\) permit is now available online](#). The change is the result of WCMA members' successful advocacy efforts to extend the state's allowance for milk hauling of 98,000 pounds over six axles to include all liquid dairy products. The existing permit for raw milk hauling is unchanged. [MORE DETAILS...](#)

WCMA Salutes 2024 Cheese Champions



Seven federal and state lawmakers - including U.S. Senator Tammy Baldwin (D-WI), pictured here with WCMA Senior Director of Programs & Policy Rebekah Sweeney and Organic Valley Director of Government and Industry Relations Adam Warthesen - have been [honored with WCMA's third annual Cheese Champion awards](#) for their efforts to support and advance the dairy processing industry. [READ MORE...](#)

Headlines

Wisconsin

- Insight on Business: [Building blocks: Masters Gallery Foods lays foundation for industry quality](#)
- Sheboygan Press: [Plymouth's second Cheese Capital Festival will feature cheese-eating and mac 'n' cheese contests, Johnsonville Racing Sausages and more](#)
- Manitowoc Herald Times Reporter: [Manitowoc County Historical Society plans walking tour of former Stecker/Hein Cheese Factory](#)

National & Global

- Successful Farming: [USDA aims to isolate, exhaust H5N1 virus in dairy herds](#)
- Dairy Herd Management: [Two big reasons why cheese prices are leveling out](#)
- WSPY Radio: [Winnetka-based company to purchase Oberweis Dairy, invest in North Aurora plant](#)

FEATURED

Learn more about WCMA's programs and member services in this special rotating section! This week, we spotlight WCMA's sustainability offerings and related news.

Explore Sustainable Packaging in Free WCMA Webinar

WCMA Webinar

Navigating the Future of Sustainable Packaging

RESERVE MY SPACE

Join us next Tuesday, June 11 at 1:00 p.m. (CT) for WCMA's latest sustainability offering: a [free webinar on the future of sustainable packaging](#). This concise, informative session will feature guest presenters from five WCMA supplier member companies, as well as time for Q&A. To submit a question in advance, email [WCMA Communications Director Grace Atherton](#).

Innovation Center for U.S. Dairy Offers Materiality Guide



Couldn't attend WCMA's Materiality Workshop for Dairy Processors this spring? Download the latest [Materiality Guide for U.S. Dairy](#), from trusted WCMA partner the Innovation Center for U.S. Dairy. This comprehensive guide, tailored for dairy companies and cooperatives, aligns with the Dairy Sustainability Framework and the Global Reporting Initiative's Sustainability Reporting Standards. [VIEW THE GUIDE...](#)

Interested in participating in WCMA's next Materiality Workshop? Contact [WCMA Grants & Business Programs Director Danica Nilsestuen](#).

EDUCATION

Plan Ahead for Fall WCMA Safety Trainings



Equip your valued team members with the knowledge and skills they need to stay safe on the job. Sign them up for new offerings of [WCMA's Basic Safety Training for Dairy Processors and Train the Safety Trainer courses](#), developed with input from the Health and Safety Group - coming this fall!

RESERVE SEATS NOW

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

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

EVENTS & CONNECTION

Act by Thursday to Sponsor WCMA Golf Outing & Trap Shoot



Don't wait: Thursday, June 6 is the final day to secure affordable, impactful [sponsorship opportunities](#) for the 2024 WCMA Golf Outing & Trap Shoot!

Looking to get on the course? Sponsor a [Tee Box & Golf Skill Prize](#) and bring your team members to a hole for a fun afternoon interacting directly with hundreds of dairy processing professionals.

[BECOME A SPONSOR](#)

Upcoming WCMA Events

June 11	June 13	July 9	July 17
Free Webinar: Navigating the Future of Sustainable Packaging	Health & Safety Group Meeting (Hybrid)	Free Webinar: PPE Innovations	WCMA Golf Outing & Trap Shoot

[VIEW ALL & REGISTER](#)

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