

# WCMA News

Your source for the latest in dairy processing

August 26, 2025 news@wischeesemakers.org









SUBSCRIBER NOTE: WCMA's offices will be closed next Monday, September 1 in observance of Labor Day. We wish you a restful holiday weekend.

#### **NEWS**

#### White House, European Commission Issue Trade Framework



A new trade deal between the U.S. and the European Union will include "preferential market access" for American dairy products and other agricultural goods, according to a joint statement issued last Thursday. Specifics have not yet been shared, though the agreement framework has now been shared by the White House and the European Commission. READ MORE...

### Final Opportunity: Join WCMA's Comments on UPF Definition



WCMA members are invited to help shape WCMA's formal comment on a proposed federal definition of "ultra-processed foods" (UPF). Agencies say a uniform definition would improve consistency in food research and policy, help guide federal nutrition recommendations, and support consumer education. Because this definition could also influence labeling, regulation, and consumer perceptions, member feedback is especially important. Please send comments to **Senior Director** of Programs & Policy Rebekah Sweeney by August 29.



The U.S. State Department has <u>stopped</u> <u>issuing worker visas</u> for commercial truck drivers, pending a review of the screening and vetting processes used to grant such visas. Secretary of State Marco Rubio announced the pause <u>on X</u> last Thursday. Officials noted the action is not directed at any specific countries, and aims to address safety concerns involving drivers who may not be able to read signs or communicate in English. The news comes amid a nationwide truck driver shortage of an estimated 60,000 drivers. **READ MORE...** 

#### Machine Safeguarding Guidance Now Available Online



WCMA is pleased to share <a href="new industry guidance on machine guarding considerations">new industry guidance on machine guarding considerations</a>, developed over the past six months by leaders from dairy manufacturers, processors, cooperatives, and equipment makers. The industry-specific guidance is now available at <a href="WisCheeseMakers.org">WisCheeseMakers.org</a>. Special thanks go to WCMA members <a href="Masters Gallery Foods">Masters Gallery Foods</a> and <a href="Aon">Aon</a> for their leadership on this important project.

#### **Headlines**

#### Wisconsin

- Wisconsin Public Radio: Whey was once considered waste. Today, it is fueling the dairy industry. (Featuring WCMA member Nasonville Dairy)
- Pierce County Journal: <u>UWRF staff, recent grad explore WI dairy export opportunities in Thailand</u> (Featuring WCMA member Wisconsin Aging & Grading Cheese)
- Deli Market News: <u>Crave Brothers Farmstead Cheese welcomes Roseanne Crave to owner</u> <u>partnership</u> (Featuring WCMA member Crave Brothers Farmstead Cheese)
- WSAW-TV: Three brothers honored for decades of dairy farming

#### **National & Global**

- Dairy Reporter: <u>Lactalis to buy Fonterra's Mainland Group</u>
- CBS News: Florida turns truck inspection stations into ICE checkpoints following deadly crash
- Dairy Herd Management: <u>How a Wisconsin cheese plant strike highlights national</u> <u>immigration challenges</u> (Featuring WCMA member Dairy Farmers of America)
- TIME: <u>Beth Ford: A storm is gathering in American agriculture</u> (Featuring WCMA member Land O'Lakes)

# Westby Cooperative Creamery Announces \$14M Modernization

Congratulations go to WCMA member Westby Cooperative Creamery, which this morning announced plans for a \$14 million facility modernization project over the next year, designed to significantly increase



production of its award-winning cottage cheese.

Westby Cooperative Creamery is the oldest dairy cooperative in Wisconsin, founded in 1903, and when its project is complete, it will have first-of-its-kind vats and production equipment.

### **EVENTS & CONNECTION**

#### Register Now for WCMA Health & Safety Group Meeting



Join us Wednesday, October 8, from 11 a.m.–3 p.m. (CT) for WCMA's next Health & Safety Group meeting, available both in person in Madison and online via Zoom. Dive into vital topics like confined space safety and communicating safety standards to non-English speaking workers - and participate in the annual WCMA-OSHA-WisCon meeting. Thanks go to Nelson-Jameson for sponsoring this gathering. Additional sponsorships are available through October 6. READ MORE...

## **Upcoming WCMA Events**

August 28	September 9	September 11	September 17
Young Professionals Brewer Game Outing	<u>Train the Safety</u> <u>Trainer (In-Person)</u>	Free Webinar: Discover the Power of WCMA Membership	Front-Line Leadership Part A: Essential Leadership (In-Person)

### **EDUCATION**

#### **WCMA Train the Safety Trainer Class Almost Full**

Don't miss your chance to participate in WCMA's popular Train the Safety
Trainer course on Tuesday September 9.
This industry-specific class is designed to equip dairy professionals with the tools to effectively teach and reinforce key workplace safety practices for maximum



compliance. Just six spaces are left, so <u>register today to secure your spot!</u> Thanks go to <u>Nelson-Jameson</u> for their exclusive sponsorship of this class.

#### **RESERVE SPACE**

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

## WisCheeseMakers.org/Events

FEATURED: WEBINARS

#### Discover the Power of WCMA Membership in Free Webinar

## **WCMA** Webinar

Discover the Power of WCMA Membership

**REGISTER NOW** 

Join WCMA Thursday, September 11 at 1:00 p.m. (CT) for our next free monthly webinar, focused on discovering the power of your WCMA membership. Learn how to maximize WCMA's networking opportunities, industry connections, educational opportunities, and more. Want to submit a question? Email WCMA Communications Director Grace Atherton by Wednesday, September 11 at 12:00 p.m. (CT).

#### Free WCMA Food Safety Webinar Available Online Now

A recording of WCMA's latest free member webinar, focused on whole genome sequencing and its role in foodborne pathogen tracking and prevention, is available online now. For a list of helpful contacts and resources from the session, visit WisCheeseMakers.org/Webinars.

Thanks go to our featured speaker Craig Hedberg from the University of Minnesota, and to webinar sponsors Nelson-Jameson



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