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THE CHEESE PRESS

GDT Events Results

Trading Event 378

Tuesday, April 15 2025

Change in GDT Price Index	Average Price	
+1.6%	$4,385	€3,854

Key Results

The average price/MT and index of each product.

Product	Price Index	Average price per MT ($)	Average price per MT (€)
Anhydrous Milkfat	+2.1%	$6,838	€6,011
Butter	+1.5%	$7,679	€6,750
Buttermilk Powders	N/A	N/A	N/A
Cheddar Cheese	-1.8%	$4,923	€4,327
Lactose	+22.0%	$1,376	€1,210
Mozzarella	+5.4%	$4,763	€4,187
Skimmilk Powders	-2.3%	$2,795	€2,457
Wholemilk Powders	+2.8%	$4,171	€3,666

Europe heading towards emissions tax on dairy imports, expert says

Europe is heading towards an emissions tax on dairy imports, a lawyer working on climate and sustainability for companies says.
The breadcrumbs were being laid by Denmark, DLA Piper partner Daniel Street said, which promised its own farmers it would pursue EU-wide emissions pricing on greenhouse gases such as methane from farming.
In return, Danish farmers agreed to a price on their agricultural emissions from 2030 and to carry out various environmental improvements.
EU-wide pricing of farm gases would pave the way for farming products to face an emissions price at the EU border, Street said.
The European Union was in the process of placing carbon border adjustment tariffs on imports of steel and other carbon-intensive materials including aluminium and electricity.
The Trump administration in the US does not like the tariffs – and Street said it could retaliate with carbon tariffs of its own, despite the US retreating from climate action.
A number of things would need to happen before dairy and meat products would be caught, Street said.
“What you would need is Denmark to build up a political constituency within the European Union.
“It is not imminent, but the direction of travel is that at some point you could expect agriculture to be included.”
Matthew Cowie, a Partner in EY’s Climate Change and Sustainability Services team, agreed.

Europe heading towards emissions tax on dairy imports, expert says (Cont.)

He said Australia, New Zealand and other countries had also considered one day deploying their own carbon border adjustments, and the EU regime was likely to become a blueprint for other countries.
New Zealand's emissions price was about half the EU price, so there was potential for any goods made here to face an adjustment if they were caught.
The first products affected in Europe are steel, aluminium, fertiliser, hydrogen and electricity – nothing New Zealand exported large amounts of, Cowie said.
He said the quantities required in order to face a tariff were high enough that most New Zealand manufacturers of products would not be caught, even if they use aluminium or steel components from a country with no emissions price.
The EU was also simplifying the regime to catch fewer products, at least in the early stages.
"The products that have been identified are a subset of particularly emissions-intense products that are heavily traded internationally and can be moved into Europe easily.
"Basically what they are saying is… when you bring a products like steel in you need to tell us how much carbon was created in the creation of that steel and how much of a carbon price you paid during it's production."
Any tariffs were calculated after considering how the emissions compared to a European producer – and what emissions price was paid.
But it was what happened next to the regime that mattered most to New Zealand exporters.
Cowie said including agriculture "was probably the direction of travel" albeit with "a lot of uncertainty about the timeframe."
The government scrapped plans for New Zealand farming gases to face an emissions price in 2025, and now said a price would be in place by 2030.
It was unclear how Europe's regime would compare with New Zealand's, with Denmark's also due to start in 2030.
Cowie said – emissions price or not – any efforts New Zealand farmers make to lower their climate impact will put them in a good position to argue they should not be penalised at the border.
The two things that will determine any tariff are the emissions-per kilo – compared to European products – and what, if any, price farmers have paid for their emissions here.
Cowie said if farmers could reduce the emissions-intensity of their products, "broadly we will have a strong argument to say this is not something that should be a massive stick to hit us with in the future, because of what we've already done."
While carbon tariffs might seem like problem for later, demands by the likes of Nestle and Mars to lower emissions from farming are here today, Cowie said, and probably the more pressing issue for farmer-exporters.

Source: Radio New Zealand

Lactalis ploughs more investment into Brazil to boost cheese, butter output

The French dairy group's Uberlândia site in Minas Gerais state is the recipient of the latest investment round.
Lactalis is funnelling further investment into Brazil, designed to boost production of cheese and butter in the state of Minas Gerais.
The French dairy giant already earmarked the equivalent of around $42m for the same state in November across seven plants, in a project stretching through 2026.
Now Lactalis is allocating €46.2m ($50m) for its dairy manufacturing facility located in the city of Uberlândia in Brazil's south-eastern state of Minas Gerais.
Lactalis confirmed the latest investment round will include a new manufacturing facility at the Uberlândia site for the local semi-hard cheese variety prato, along with an additional production line for butter. The projects are due to be completed by 2027.
In a brief statement, Lactalis said the prato cheese factory will have a production capacity of 12,000 tonnes per year. The new butter line will increase output by 3,600 tonnes a year to deliver an "installed capacity" of 10,000 tonnes by 2027.
A local government statement, forwarded to *Just Food* by Lactalis in November, said the investment programme was geared toward "modernising, expanding and optimising" the seven industrial units.
As well as the Uberlândia site, Lactalis operates production units in Minas Gerais located in Antônio Carlos, Guanhães, Pará de Minas, Pouso Alto, Sabará and Sete Lagoas.

Lactalis ploughs more investment into Brazil to boost cheese, butter output (Cont.)

More recently, Lactalis said it would be investing 313m reais ($54.7m) to expand its dairy production facilities in Paraná in southern Brazil.
Lactalis said the investment in Paraná would fund a new UHT milk production line at its Londrina facility, and at the same time expand its Carambeí plant to boost output of yogurts, fermented milk, dairy beverages, and desserts.
Besides Londrina and Carambeí, Lactalis operates a plant in Paraná's Pato Branco.
As a private business, Lactalis only updates markets on its financial performance once a year.
In April 2024, the Laval, Pays-de-la-Loire-headquartered company reported turnover rose 4.3% in 2023 to €29.5bn.
Cheese was the largest contributor at 39% of turnover, followed by milk at 19% and chilled dairy products at 15%. Butter and cream contributed 12%.
Chairman Emmanuel Besnier said at time that consolidated net profit "remained weak", coming in at €428m, albeit an increase of 11% from the prior 12 months.
Profit stood at €384m in fiscal 2022, down 14% year-on-year.
Lactalis explained in a statement that 2023 "was marked by a change in consumer purchasing behaviour, reflected in a fall in sales volumes and a specific appetite for private labels – to the detriment of national brands, especially in Europe".
That same year marked the completion of Lactalis' purchase of the Fonterra-Nestlé joint-venture company in Brazil.
To get the transaction over the line for Dairy Partners Americas, or DPA Brasil, the French group entered a licensing agreement, a condition put forward by the competition regulator – the Administrative Council for Economic Defence (CADE).
Lactalis and DPA formed a licencing agreement with Brazilian dairy business Tirol for dairy desserts, petit suisse and fermented milks under a so-called seven-year merger control agreement (ACC) covering the brands Batavo and Batavinho.
Ten years earlier, Lactalis entered Brazil for the first time when Parmalat, its part-owned Italian dairy business at the time, acquired gourmet cheese specialist Balkis Indústria e Comércio de Laticínios through Lactalis' Brazilian subsidiary. Lactalis went on to build up its stake in Parmalat into full ownership.
In 2014, Parmalat then acquired a slew of dairy plants and assets from Brazil's BRF – now one of the country's major meat processors – including the Batavo, Elegê and Cotochés brands.
Then in 2019, the French group completed a deal for Brazilian dairy cooperative Itambé Alimentos, and in 2021 bought Confepar Agro-Industrial.

Source: Just Food

Fonterra Oceania puts Bega front and centre in new campaign, via TBWA Melbourne

Fonterra Oceania and TBWA Melbourne's latest campaign features classic cheese brand, Bega.
Fonterra Oceania has announced the launch of its latest campaign 'Night Cheese' featuring Australia's most loved cheese brand – Bega. The fresh work delivered by TBWA\Melbourne –The Disruption Company®, sets out to establish a brand-new snacking occasion for cheese lovers across the nation.
From a cheese toastie to the main feature of the lunch box, cheese brands typically focus their marketing efforts around daytime occasions. As the category leader, Bega Cheese recognised the need to disrupt these moments in order to not only sustain but grow market share.
Research and consumer insights highlighted a gap in the cheese market: the cheeky late-night snack.
Breaking away from traditional dairy cues of conventional product, food and recipe-based creative, the new large-format OOH campaign features the iconic image of a person opening the fridge in the quiet of the night — a universal moment of craving we've all been guilty of.
Paul Reardon, chief creative officer, TBWA\Melbourne, adds "We heard a stat that Bega cheese is in one out of every two household fridges in the country. That's a great reason to act like a brand leader, with something super simple and confident, without all the conventional food shots, food packs, products range, etc. By our logic, in Australia, 50% of us have, at some point, raided the kitchen fridge late at night for Bega cheese. It's a weird thing we do — a little moment we thought was worth showing."

Source: Mumbrella

Fonterra UHT cream plant a boost for Southland

At the peak of construction 150 contractors will be working on the new UHT cream plant at Fonterra's Edendale plant in Southland.
Fonterra announced last year it will build the $150 million plant to meet growing demand for its UHT cream in Asian markets.
Speaking at a Westpac Smarts event about shaping the future of Southland, Fonterra regional GM for operations in the Lower South Island, Andrew Johns, said although there will be some foreign expertise on site, specifically to install European machinery, the co-op is using regional talent and supporting the Southland economy.
Johns said they are a month and a half into the build, with ground broken and tenders approved.
Calder Stewart will be responsible for construction of the building.
Although efficiency is key to profitability and automating the plant is a priority for the co-op, up to 70 workers will be employed at the new plant that is slated to become operational in August 2026, he said.
The South Island location was a board decision to spread production across both of the islands.
UHT products are the co-operative's most profitable product, and show great promise into the future as they have a projected compound annual growth rate of 4% over the next seven years, he said.
The co-operative will get to a pinch point in the next two years and reach capacity, and therefore the decision was made to build another plant, he said.
Johns said the Anchor Whipping Cream recipe has been a co-operative secret for 20 years.
The food services industry in China makes roughly 260 million cakes a year and specifically favours this cream because of its stability, he said.
Patterns on cakes made using standard whipped cream will melt and lose their shape and taste over 24 hours. Chefs use Anchor Whipping Cream because it will keep its shape, smell and taste for about 48 hours, Johns said.

Source: Farmers Weekly

Seeds of Wellness Chia Milk

Benexia, a worldwide leader in sustainable, chia-based innovations for over two decades, launched Seeds of Wellness Chia Milk, a plant-based milk made from whole chia seeds. Debuting exclusively in select Costco locations across California (Los Angeles region), Washington, Oregon, Montana, Idaho, Utah, Alaska, and Hawaii as well as nationwide on Amazon, this new product is poised to elevate the plant-based milk category.

Seeds of Wellness Chia Milk is more than just another plant-based milk alternative—it's challenging the status quo. Made by chia experts who harnessed the extraordinary power of chia seeds, this creamy, nutrient-rich milk alternative combines sustainability, nutrition, and versatility, offering health-conscious consumers a superior choice within the plant-based milk category.

Chia Milk from Seeds of Wellness stands apart from other plant-based milk options with quality, health attributes, and environmental stewardship.

Made by Chia Experts: Benexia, the parent company behind Seeds of Wellness, is a field-to-shelf chia ingredients specialist that is vertically integrated from chia agricultural production to final ingredient solutions and distribution. Benexia is committed to advancing human and planet health by being hyper-focused on this small, but mighty seed.

- Naturally Crafted from Whole Chia Seeds: Seeds of Wellness Chia Milk features all the best parts of chia seeds - protein, fibre, omega-3 fats, and nutty flavour.

- Sustainably Produced: The company's chia farms rely exclusively on rainwater as a watering source and follow regenerative agriculture practices. The chia seed ingredients used in Seeds of Wellness Chia Milk are processed without the use of water, solvents or enzymes, using a nearly zero-waste, zero-water process from seed to packaging. Water is only introduced as the main ingredient in the final product.

- Unparalleled Nutrition: Each 8oz serving delivers 740 mg of plant-based omega-3 fats, 4x more fibre than leading almond or oat milks, and 3x more protein than leading rice milks, with no added sugar.* Fortified with a good source of calcium and vitamin D, this Chia Milk delivers 'more' for only 25 calories per serving.

- Smooth, Creamy: Seeds of Wellness uses a proprietary micro-milling process to grind up whole chia seeds which preserves the nutrition and flavour properties of chia and results in a smooth, creamy Chia Milk.

- Versatile: Seeds of Wellness Chia Milk is perfect for smoothies, lattes, iced coffee, tea, baking, cereals, and more. It's offered in Original and will soon be available in Vanilla.

Free From Major Allergens: Dairy-free, gluten-free, soy-free, and nut-free.

Source: Prepared Foods

The dairy industry’s supply and demand outlook

We are setting up for an interesting and potentially volatile dairy market in 2025. We have the normal supply and demand drivers to contend with plus the unknowns around government policy, animal disease, a record amount of new cheese processing capacity coming online and changes to the Federal Milk Marketing Order pricing formulas. It’s always hard to write a long-term outlook, but it feels especially hard right now.

Let’s start with the milk supply. Animal disease issues have been a significant story on the supply side during 2024 and early 2025. First, bird flu made the jump to dairy cows in the U.S. and is continuing to spread in early 2025. Then blue tongue showed back up in Europe and dented milk production there over the summer. Then in mid-January foot and mouth showed up in Germany. As of writing there is only one case of foot and mouth confirmed in Europe. If the spread is contained, the impact on milk supply will be minimal, but if it spreads widely, we could see a lot of dairy cattle destroyed to stop the spread.

Blue tongue will probably ramp back up in the spring, but between vaccines and natural immunity the impact will probably be weaker than what we saw in 2024. There are still a lot of unknowns around bird flu in the U.S. The federal government is stepping up testing nationally, but aggressive testing was done during the outbreaks in California and Colorado and (as of writing) 60-70% of the dairy farms in those states had confirmed infections. More testing is probably a good thing and might help to slow the spread a little, but I think we have to assume bird flu is going to continue to spread and will still be part of the supply story in 2025

The dairy industry’s supply and demand outlook (Cont.)

Despite the animal health issues, higher milk prices in 2024 combined with lower feed costs pushed margins for dairy farmers up to profitable levels and we are seeing stronger milk production, at least in areas that aren’t currently experiencing a bird flu outbreak. So, the underlying trend is toward stronger milk production growth in 2025 but there is some risk that disease related issues hold back supply.

The demand side is almost always tougher to wrap your head around and to forecast. At the macro level, fears of recession have faded, and it looks like the Federal Reserve was able to pull off a soft landing. But there are some signs of stress at the consumer level, particularly for lower income households. The metrics don’t look shockingly bad, but a lot of indicators have returned to pre-pandemic trends after a few years of being better than usual.

Demand for dairy products has been very mixed. It looks like retail cheese demand has been strong, but foodservice cheese demand has been soft. Retail butter demand was flat for most of 2024 before getting a bump around the holidays while the data suggests foodservice demand for butter has been strong., This strong foodservice butter market is at odds with the cheese foodservice market which has been weak.

Domestic demand for nonfat dry milk has been weak as cheese and yogurt makers are switching away from using nonfat dry milk (NFDM) as an ingredient and using more condensed milk products instead. The big standouts on the demand side are high-protein milk powders. It looks like domestic use of whey protein isolate was up about 37% in 2024 and domestic use of milk protein concentrate was up about 63%. Consumers are looking for ways to get more protein and dairy powders, either in drinks or added to packaged goods, both are a great way to do it.

U.S. exports have been a mixed bag. Cheese exports, especially to Mexico, have been better than expected while NFDM exports (also largely to Mexico) have been weaker than expected. But the big concern moving forward is potential trade tensions/wars. While there was a lot of fear around what would happen to trade flows and prices when China and Mexico put additional tariffs on U.S. products during the first Trump administration, looking back at the data, U.S. exporters found other homes for the product and the impact on prices was relatively small.

Whether we end up seeing a big impact from trade disputes depends on too many factors to say, but it is hard to argue that trade disputes, by themselves, would be short-term bullish for dairy demand and prices. However, the first Trump administration was quick to offer direct payments, and some bulk commodity purchases to try and offset negative price impacts from trade disputes. If they aggressively purchase commodities, it’s possible a trade dispute could end up pushing dairy prices higher for a period of time.

Lastly, we have a record amount of new cheese plant capacity that will come online between late 2024 and mid-2025. The presumption is that a lot of money has been invested in these plants, so whether the cheese is needed or not, they are going to run milk through the plants and start producing cheese which could swamp the market.

My argument is that cheesemakers have been doing a good job of matching production to sales during 2024, in fact they underproduced and left cheese stocks about 100 million pounds lower than the prior year in November. So, the new plants will start up, but production at other plants will probably be reduced. Another big question is whether changes to the Federal Milk Marketing Order pricing formulas will make cheese production more profitable and potentially cause cheese plants to increase production even if they don’t have sales lined up.

Overall, I think the industry is primarily worried about the downside for dairy prices in 2025, either due to the growing milk supply, new cheese plants, ample cream supplies or the fact that wholesale price index (WPI) prices are at record highs and can’t stay this high forever. When everyone is worried about prices going down, everyone stays short. In that type of environment, any type of bullish surprise (animal disease, government purchasing program, drought, export demand) can quickly push prices higher which is why 2025 might be a volatile year for dairy prices.

Source: Dairy Foods

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Trump tariffs threaten $8.2 bn US dairy exports amid global uncertainty

More than half of US dairy exports are shipped to Mexico, Canada and China, which have all been targeted by Trump's tariff policies.
President Donald Trump's trade war is threatening US dairy exports just as the industry needs new markets for its booming production.
America exported about $8.2 billion of dairy products last year, the second-highest on record, according to the US Department of Agriculture. Companies have built and expanded factories with the hope of shipping even more.
China and Canada have already imposed retaliatory tariffs on some dairy from the US, raising the risk of crippling the industry's overseas prospects.
"The US market could not absorb that additional production coming online, particularly if you're talking about a pullback of exports," said Shawna Morris, the National Milk Producers Federation's executive vice president of trade policy and global affairs. Shipments abroad "will only continue to get more and more important."
More than half of US dairy exports are shipped to Mexico, Canada and China, which have all been targeted by Trump's tariff policies. Canada's package of retaliatory tariffs already includes 25 per cent tariffs on American cheese, butter and dairy spreads, while China has placed 10 per cent duties on some milk products.
Trump is expected to announce so-called reciprocal tariffs on trading partners on Wednesday, while delayed 25 per cent tariffs on goods under the US-Mexico-Canada trade agreement are also expected to come into effect.
But while retaliatory tariffs are "top of mind," the dairy industry is also "interested to see how the president might be able to use the leverage here, the threat of further actions, to drive real changes," Morris said. Canada, for example, has a system limiting the number of dairy imports under low tariffs that US producers have long considered unfair.
Prices for dairy contracts through June have already slumped, factoring in "sluggish sales" because of tariff threats and slow overall restaurant activity, said Corey Geiger, the lead dairy economist at farm lender CoBank's research arm. Milk futures traded in Chicago last month dropped to the lowest level since April 2024, while whey prices reached a five-month low.
There are also concerns that proposed fees on Chinese-operated ships would "substantially increase the cost of dairy exports, placing American dairy producers and exporters at a sharp disadvantage," the US Dairy Export Council and the National Milk Producers Federation said in a letter to the US Trade Representative. Nearly 40 per cent of American dairy exports are waterborne, according to the letter.
"It's kind of a double-edged sword here — not only the uncertainty of reciprocal tariffs, but also the uncertainty of those potential port fees on certain ships that would be docking at US ports," said Lucas Fuess, a senior dairy analyst at Rabobank.
"Ultimately, it's just another one of those proposals right now that is adding uncertainty into global trade and US exports."

Source: Business Standard

Bids flood in for Fonterra's Mainland, as prospects raised of a possible ASX listing

Offers have landed from private equity firms and strategic suitors for Fonterra's $2bn-plus business Mainland Group, which could also have an ASX listing.
Bids were due at the end of last month in the Craigs, JPMorgan and Jarden-advised contest.
DataRoom understands bidders include France's dairy giant Lactalis, advised by Rothschild, and the Australian-listed Bega, advised by Kidder Williams.
Sources say that Swiss investment bank UBS could also be jointly advising Bega, which is listed here with a $1.6bn market value and may raise equity to buy Mainland.
Bega licences the use of its brands to Fonterra, which may give it pre-emptive rights in a sale, and Fonterra's advisers have been seeking legal advice on the matter.
Pacific Equity Partners also submitted a bid, say sources, and Warburg Pincus remains in the mix.
Kohlberg Kravis Roberts could also be around the hoop, while The Carlyle Group is said to be on the fringes.
Danone is understood to have been in the mix but is only bidding for part of the business, so is unlikely to progress.

Bids flood in for Fonterra’s Mainland, as prospects raised of a possible ASX listing (Cont.)

The understanding is that Fonterra and its advisers are taking a hard line about breaking up the company, which means groups like Danone and Blackstone that earlier was only keen on Southeast Asia probably won’t make the cut. Bidders are competing for the business as equity investors are being warmed up for a potential float of Mainland Group, should that prove to be a better option. On the promotional tour with Mainland Group chief executive-elect Rene Dedoncker investors were told Mainland generates $NZ4.9bn in annual revenue and $NZ200m of annual earnings before interest and tax, with margins of about 4 per cent.
It has 15 manufacturing sites and sells in more than 20 countries.
Its Oceania business includes consumer brands and a food service business, along with an ingredients business in New Zealand. It generated $NZ498m of gross profit for 2024.
Southeast Asia’s consumer business generated $NZ203m, the consumer and food service business in Sri Lanka $NZ106m and the Middle East consumer business $NZ41m.
Excluding Sri Lanka, Mainland has a compound annual growth rate of 7 per cent.
Australian and NZ brands on offer include Anchor and Western Star butter, Mainland and Perfect Italiano cheeses.
The $1.8bn Bega is understood to be a motivated buyer for at least some of the brands but would probably need to bid with a joint venture partner, given the size of the transaction.
The New Zealand part of the offering is considered one of the more attractive parts of the business from an earnings margin perspective, given the low milk supply cost base there.
Currently, Australian farm gate milk prices are higher than those in NZ, in what has been described as an awkward dynamic.
The sale is designed to return funds to Fonterra’s co-operative owners in New Zealand to invest in their own dairy farms there.

Source: The Australian

Regulatory uncertainty and its impact on investment

In a world that demands efficiency, sustainability, and predictability, the global dairy industry faces one of its most complex threats: regulatory uncertainty.
Europe: The Invisible Brake
Peder Tuborgh, CEO of Arla Foods, was blunt in stating that the lack of regulatory clarity in Europe is hindering investment in dairy infrastructure.
The pressure on producers to meet new environmental requirements—without a clear roadmap or long-term incentives—paralyzes sector growth.
No one invests millions in robotic milking systems or low-impact processing plants if they don’t know whether they’ll be able to recover the cost.
As Europe moves forward with climate commitments and restrictions on intensive livestock production, producers find themselves caught between ecological urgency and legal uncertainty.
The result: less milk, less investment, and global prices strained by reduced supply.
United States: tariffs, surpluses, and tensions
At the same time, the Trump administration reignites the flames of protectionism. With the threat of “reciprocal tariffs” on strategic partners like Mexico, Canada, and China, the U.S. dairy market is also stumbling.
According to the U.S. Department of Agriculture, the country exported about USD 8.2 billion in dairy products in 2024, but this record could deflate if major destinations impose retaliations.
They already have: Canada applied a 25% tariff on cheeses and butter, and China added 10% on certain products. Meanwhile, Mexico—its main buyer—watches cautiously.
The U.S. industry, which built up installed capacity to supply the world, could end up trapped in its own stockpile, with falling domestic prices and international contracts at risk.
Lucas Fuess, an analyst at Rabobank, warns of a double-edged sword: “It’s not just the uncertainty of tariffs, there’s also the potential for new logistical costs, like charges on ships operated by China. Nearly 40% of U.S. dairy exports are transported by sea.”

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Regulatory uncertainty and its impact on investment (Cont.)

Investment, the first casualty
When prices collapse and markets become impenetrable, investment in the sector freezes. Companies stop betting on new plants, dairies don't buy technology, banks tighten credit.
The dairy industry, by its very nature, requires planning and mid- to long-term horizons: cows, raising, milking, processing, logistics.
Who will invest if they don't know whether their product will cross the border—or if they'll have to pay 25% extra to enter their main market?
The latest CoBank report already shows drops in milk and whey futures. This not only reflects a loss of confidence but also certainty that surpluses will put pressure on prices.
It's a dangerous equation: less investment, less employment, less competitiveness.
Opportunities in emerging markets
While the major powers get tangled in their own tensions, some countries are emerging as new players.
Brazil, for example, is starting to position itself as a future dairy exporter. Although its infrastructure and logistics still pose challenges, its production is growing, and its production cost appears competitive.
If it can consolidate its quality and establish sanitary agreements, it could fill vacant spaces in Asia or Africa.
Argentina, meanwhile, is dealing with an internal crisis that limits its export potential, but it has idle capacity, experience, and access to key markets.
Recent currency measures and the reopening of export registries could support an export rebound—if the context is favourable.
Chile and Uruguay, with smaller but efficient industries, can also capitalize on premium niches, especially in Asia, where origin labelling and traceability are increasingly valued.
New Zealand: the domino effect
As the world's leading dairy exporter, New Zealand is also watching the conflict closely.
Every time the U.S. loses international competitiveness; the New Zealanders gain ground.
But even they could feel the ripple effects of a global contraction. Less investment means lower volume, less dynamism in trade, and greater price volatility.
Clear rules, safe milk
The dairy industry doesn't thrive in murky terrain. It needs predictable regulatory frameworks, stable trade agreements, and policies that encourage sustainable investment.
Milk is not just another commodity: it's food, jobs, community, and development.
If the world wants to keep drinking quality milk, it must understand that uncertainty not only halts investments—it also disrupts supply, punishes the producer, and threatens the consumer.

Source: Edairy

Greek feta producers fret over exports after US tariffs

A small cooperative of 1,200 stock breeders producing feta, Greece's trademark white soft cheese, in the southern Peloponnese peninsula had one big target this year: a market foray in the United States, reported Reuters.
Back in 2019, the country managed to get feta exempted from US tariffs imposed on European goods.
But President Donald Trump's move on Wednesday to slap a 10% tariff on most goods imported to the United States has cast a shadow on their plans. European Union, a close ally, was not spared, facing 20% reciprocal tariff rates.
"What share of that (duties) will go to the final consumer... where the roulette ball will land, remains to be seen," said the general manager of the cooperative, Konstantinos Latsis, from inside the dairy's cold room housing 6,000 beech barrels where feta ripens in brine for at least two months.
The cooperative, one of the many producers of the salty sheep cheese supplies the Greek market with some 5,000 tonnes of barrel and tin-aged feta annually from its plant in Kalavrita.
Greece has been making feta, a protected EU trademark since 2022, for over 6,000 years.
It produced some 140,000 tonnes of feta last year worth 800 million euros. Some 8% of the exports reached the United States - the volume doubled in four years.
Now, Greek dairies exporting feta to the fast-growing US market anticipate that tariffs could at least halve those exports.
"I'm afraid feta will not find a way out of these tariffs this time," said Christos Apostolopoulos, head of Greece's association of dairy industries. "We have to figure it out, how to divert these quantities to other markets."
Despite the new US duties, the Kalavrita cooperative still bets on its expansion overseas. "We are optimistic that, no matter what - because this is a very big market - we will be able to slowly enter it," Latsis said.

Source: Reuters

Jobs threatened as Saputo Dairy UK pulls out of infant formula market

Up 80 jobs are under threat across Saputo Dairy UK's business, with at least 60 at risk of redundancy at the manufacturer's Davidstow, Cornwall creamery, after the cheese maker announced plans to exit the infant formula market.
The dairy manufacturer has proposed it will stop manufacturing demineralised whey (D90) and galacto-oligosaccharides (GOS) – ingredients for the infant formula market – and return to producing sweet whey powder.
Should the proposals go through, at least 60 roles at the manufacturer's Davidstow creamery will be put at risk if redundancy, with a further 20 expected to be hit in other parts of the business.
A spokesman for the business said that since the decision was made to produce functional ingredients in 2013, demographic shifts and changes in demand for different whey formats meant it was no longer in its best interest to continue servicing the infant formula market.
"We will consequently be entering into a period of consultation with a group of employees regarding these proposed changes," the spokesman added.
Saputo Dairy UK said that the proposal would have no impact on its supplying farms or its cheese production – Davidstow creamery is also home to the Cathedral City cheese brand and is the largest mature cheddar plant in the world.
"Market conditions are such that we are having to take difficult, but decisive, actions to simplify the business and introduce meaningful efficiencies to ensure we are best placed for the future," the spokesman concluded.
"We will ensure that all employees who may be impacted by this proposal are well supported."
Meanwhile, St Austell Brewery has entered into consultation with staff over a possible reduction of 40 roles across the business, as looming rises in National Insurance threaten to put the business under financial strain.

Source: Food Manufacture

Fake butter widespread in Russian stores, officials say

Authorities in Russia have reported a sharp rise in counterfeit butter and other dairy products following a year of steep price increases.
According to an investigation by the food safety agency Rosselkhoznadzor, nearly 25 percent of all butter packages sold in Russia last year were fake.
The study found that instead of containing real dairy ingredients, many products included non-dairy fats, starch, soda, food additives, and microbial transglutaminase, a binding agent banned in some contexts and often referred to as "meat glue."
Rosselkhoznadzor's nationwide inspection showed widespread food fraud in other dairy products as well. Some 16 percent of cheeses, 14 percent of cottage cheese, 13 percent of powdered milk, and 11 percent of sour cream tested were also found to be counterfeit.
The fake products were purchased across Russia's largest retail chains, including Diksi, Magnit, O'KEY, Verny, and Svetofor. Producers were located in at least ten regions, including Moscow, Saint Petersburg, Saratov, and Kursk. In one case, authorities discovered that a company listed as a manufacturer in Tula Region did not physically exist at the registered address.
The results follow a year in which butter prices in Russia reportedly surged by 55 percent, prompting cases of theft and driving demand for cheaper alternatives. The Moscow Times noted that the use of fake dairy ingredients is not new in Russia. In 2015, Rosselkhoznadzor reported that a quarter of all dairy products sold in the country failed to meet basic authenticity standards. That spike followed Russia's ban on Western food imports after its annexation of Crimea in 2014, which disrupted supplies and created incentives for substitution.
Consumer groups say food fraud is driven by price pressure from both shoppers and retailers. According to the National Union for Consumer Protection, shops often demand low wholesale prices, pushing producers to cut costs using cheaper, lower-quality ingredients such as vegetable fats and palm oil.

Fake butter widespread in Russian stores, officials say (Cont.)

Despite government systems designed to trace and label food products, enforcement remains weak. The Public Consumer Initiative's chairman, Oleg Pavlov, told Izvestia that the absence of supporting legal measures from the Ministry of Economic Development prevents the blocking of fake goods at store checkouts or during state procurement.
Only one company, TMK Tverca in Tver Region, has so far faced criminal charges. Authorities fined 15 other producers, issued formal warnings to 45, and withdrew quality certification from eight firms.
Duma member Sergei Lisovsky has proposed changing the law to grant Rospotrebnadzor, the national consumer protection agency, the authority to stop non-compliant food products from being sold without requiring a court decision. Under current regulations, sales can only be blocked by legal order.

Source: Helsinki Times

Dairy product exports fall 5% in February

U.S. cheese set an all-time record high for sales in February, but it wasn't enough to curb the export market. Other products pushed exports down by 5%.
The U.S. dairy product export market stumbled in February as cheese continued its strong growth performance, recording a 7% year-over-year improvement in milk solid equivalents (MSE), but nonfat dry milk/skim milk powder (NFDM/SMP) fell to its lowest export value since 2019, leading to a year-over-year 5% fall in total dairy product exports. Here's *Progressive Dairy*'s 30,000-foot look at dairy-related export categories.
Despite being the United States' No. 1 dairy product exported, NFDM/SMP sales in February fell by 26%, or 16,737 metric tons. Within that category, the most drastic change was exports to Southeast Asia, down a significant 53% (12,282 metric tons), likely due to U.S. prices diverging from global levels in late 2024 to present day.
This shift in export volume of NFDM/SMP contributed to a year-over-year 5% decline in total U.S. dairy product exports in February, adjusting for leap day and considering other dairy product export wins, as explained in the U.S. Dairy Export Council's (USDEC) monthly market update.
NFDM/SMP was not the only category to record losses in February. Total whey exports also declined – to a much lesser degree – by 5% year over year due to lighter sales of protein. However, dry and modified whey products noted meek gains.
The U.S. dairy export scene remains unclear as President Donald Trump continues to threaten global trading partners with tariffs, yet growth continues to be the greatest strength of the U.S. dairy export market.
At its March meeting, the National Milk Producers Federation (NMPF) board voted to overhaul the popular Cooperatives Working Together (CWT) export assistance program to NMPF Exports and Trade (NEXT). The vote also allows for the development of a new business plan for NEXT, with final approval given in June.
The NEXT program's initiatives, improving upon the success of CWT, include expanding the program's product mix; creating market development plans focused on market access opportunities for U.S. cheese and butter in Latin America and navigating tariff disadvantages for specialty proteins and milk powders in Asia and Middle East and North Africa; extending delivery periods and removing volume limits as program operations are made more transparent; and crafting a strategic advisory council.
Additionally, cooperatives paying into NEXT will be charged 2 cents per hundredweight (cwt) of member milk compared to the 4 cents previously charged under CWT.
The sale of U.S. dairy heifer replacements in February made an 80% improvement from January, yet declined about 8% year over year. In total, 203 animal units were exported during the month of February, as Mexico (73), Dominican Republic (67) and Canada (63) were the sole importers. Those three countries were also the only importers of U.S. dairy heifer replacements in February 2024, with Mexico leading at 162 animal units purchased.
Exports of U.S. dairy embryos also posted remarkable growth in February compared to the month prior. In February, sales were at 710 units, up 74% from January and up more than threefold compared to February 2024. The leading purchasers included Japan (268), Germany (162) and China (158). A foot-and-mouth disease outbreak in Germany, as well as China's desire to grow their industry, likely contributed to the imports of U.S. dairy embryos.

Dairy product exports fall 5% in February (Cont.)

Sales of U.S. dairy-quality alfalfa hay were down for a second consecutive month in February compared to both the month prior and same time a year ago. In total, 152,065 metric tons of the forage was exported, down 2% from January and 18% from February 2024. The largest purchasers of U.S. dairy-quality alfalfa hay were China (73,870 metric tons), Japan (23,716 metric tons), South Korea (22,465 metric tons) and Saudi Arabia (20,761 metric tons), although, the latter two were the only to post month-over-month volume increases at 30% and 11%, respectively.

Similarly, other U.S. hay exports fell 7% month over month and 9% year over year. In total, 80,085 metric tons were sold, with Japan (37,742 metric tons), South Korea (22,918 metric tons) and Taiwan (10,603 metric tons) being the leading importers. Of those three countries, Taiwan was the only one to increase volume purchases in February (up 38% from January).

February's U.S. agricultural trade balance tightened compared to January. The Department of Commerce/Census Bureau estimated February exports at $13.6 billion and imports at $17.9 billion for a trade balance deficit of $4.27 billion. That value shrinks the balance by $1.98 billion month over month.

The fiscal year-to-date (Oct. 1, 2024, to Sept. 30, 2025) balance is a deficit of $16.247 billion.

Source: Progressive Dairy

Arla Foods and DMK Group announce intention to merge

Arla Foods and DMK Group are proud to announce our intention to merge, creating the strongest dairy cooperative in Europe.

Our merger brings together more than 12,000 farmers and we aim to become one joint cooperative that will achieve a combined pro forma revenue of 19 billion euros. With this move we progress towards creating the future of dairy, enhancing nutritious, high-quality dairy production and innovation in Europe and globally, while securing a strong milk price for our owners. The merger is subject to approval from the Board of Representatives in the cooperatives as well as regulatory approval.

The merger between Arla Foods and DMK Group represents a union of shared values and complementary strengths, creating the largest dairy cooperative in Europe. The cooperatives have united farmers for many generations, and the merged entity will shape the future of dairy for generations to come. The joint cooperative will have a solid supply of milk in the coming years, ensuring the financial abilities to invest in the future of dairy.

Arla Foods and DMK Group have successfully cooperated on several projects in recent years, among others the joint venture project ArNoCo, which processes whey from DMK's cheese production into high-quality whey protein concentrate and lactose for Arla's global ingredients business.

Jan Toft Nørgaard, Chair of Arla Foods says: "The foundation of this partnership is formed by our shared values, and I am immensely proud of this proposed merger, which is a win-win for our cooperatives. The strength of both Arla and DMK Group lies in our shared commitment to quality and innovation, and I see DMK Group as the perfect partner in shaping a new and strengthened Arla, poised to lead in the dairy industry."

Peder Tuborgh, CEO of Arla Foods, says: "DMK Group is the largest dairy cooperative in Germany and a very attractive partner that shares our core values. Our strong market positions and product portfolios complement each other very well and our strong partnership in recent years has proven that DMK Group is an ideal partner for Arla. Our joint market presence in Europe and globally will enable us to safeguard our production of healthy dairy products, ensuring stable food production in Europe, as well as bringing even more nutritious products to the world and our customers. This merger is a natural continuation of our strong collaboration to the benefit of consumers, our farmers and their milk price."

Ingo Müller, CEO of DMK Group, says: "Arla has established itself as a key player in the dairy industry, and by partnering up we will have a strong and attractive branded and private label product portfolio for all our customers. Through Arla's global reach we can access consumers and customers beyond our current geographical reach as well as strengthening our business resilience. Our complementary strengths, both in business and mindset, will enable us to keep advancing in dairy technology and innovation, while also providing a strong home for farmers."

With the proposed merger, the combined entity will stand commercially strong and gain increased resilience through more diversified product portfolios and market positions despite the anticipated decline in the overall European milk pool. As Europe's largest dairy cooperative, it is the clear ambition to develop even stronger partnerships with customers, adding value to their business, while also offering an attractive environment for farmers, colleagues and other business partners.

The merged entity will carry the Arla name. Headquarters will be placed in Viby J in Denmark and Jan Toft Nørgaard will be chair. Peder Tuborgh will be CEO, and Ingo Müller will step into the Arla executive management team as EVP of post-merger integration.

Source: Arla Foods

Danone to close Ochsenfurt dairy plant amid restructuring in Germany

Danone is set to close its dairy production facility in Ochsenfurt by the fourth quarter of 2026, a move driven by shifts in consumer behaviour, low-capacity utilisation and rising operational costs.
The decision comes after 15 years of consistent investment in the plant, which has struggled to meet production expectations in recent years.
The closure will impact approximately 230 employees, and Danone has committed to providing fair social plans, retraining programmes and continued employment opportunities within the company for those affected.
Richard Trechman, managing director of Danone DACH, acknowledged the difficulty of this decision, highlighting the commitment of the Ochsenfurt employees and the plant's long-standing legacy.
"We have grown in an extremely challenging environment in the German-speaking region in recent years and are strongly positioned for the future. I am very proud of what we have achieved as a team," he said. "Nevertheless, the plant in Ochsenfurt is not sustainable in the current market situation.
Despite the closure, Danone is reaffirming its commitment to the German market, with plans to concentrate production efforts at its Fulda site, which specialises in baby formula and medical nutrition.
The Fulda facility is one of Danone's largest in the region, employing nearly 600 staff members. The company intends to invest significantly in this site as part of its 'Renew Danone' initiative, aimed at enhancing operational efficiency and product specialisation.
The decision to close the Ochsenfurt plant is attributed to a dramatic decline in capacity utilisation, which is expected to reach only 50% of 2019 levels this year. Danone's management has cited changing consumer preferences and higher production costs compared to other European facilities as key factors in this strategic shift.
As part of its commitment to the affected workforce, Danone plans to collaborate with the regional Federal Employment Agency and local businesses to facilitate job placements for displaced workers. The company will also negotiate a social plan with the works council to mitigate the impact of job losses, exploring options such as retirements and bridging pensions.

Source: FoodBev

Fonterra plans $1.7m refurbishment of Tasmanian cheese tower

Global diary company Fonterra has plans to upgrade the cheddaring tower, as its Wynyard, Tasmania cheese factory.
It lodged a development application to refurbish and remediate the tower, boosting its height to 21 metres, nearly doubling its width, and upgrading it to new standards.
This includes the installation of new stainless-steel platforms and improved ventilation.
During this process the entire tower, and its surrounding buildings, will be removed.
A cheddaring tower is used in the 'cheddaring' process for the cheese, where the curds are vacuumed to the top of the tower and then dropped down into a mass to help squeeze out excess whey and air, forming a dense block of cheese
In Australia, Fonterra's brands include Western Star butter, Bega Cheese, Mainland Cheese, and Perfect Italiano.

Source: AuManufacturing

Dairygold Reports Increased Profit Amid Resurgent Dairy Unit

Cork-based dairy processor Dairygold has reported a slight increase in revenue and profit for 2024 on the back of improved dairy market conditions.
It comes despite a slight reduction to overall milk output alongside lower feed and milk prices.
The State's third largest milk processor said turnover rose by €10.6 million (0.8 per cent) to €1.43 billion in 2024, following a €254.7 million drop in revenue during 2023 due to market conditions.
Dairygold' s financial performance was described as "satisfactory" by the company.
Operating profit grew at the co-operative to €37.1 million, or 55 per cent, on the €23.9 million made in 2023, though still lagging behind the €40 million profit in 2022.

Source: The Irish Times

Why Cheese Could Be a Heart-Healthy Choice—Especially for Women

TECH CORNER

A brand-new study published in *Atherosclerosis* (2025) by researchers at University College Dublin has taken a closer look at how cheese affects cholesterol—and whether men and women respond differently to it. The results are fascinating and great news for the dairy industry.

🧀 The Study at a Glance

Researchers analysed data from two clinical trials involving 164 middle-aged adults. Participants were assigned to one of two groups: one consumed 120g of full-fat Irish cheddar daily, while the other had a "deconstructed cheese" mix of butter, protein, and calcium supplement—designed to match the cheese for nutrients, but without the cheese matrix.

The idea? To see if the *form* in which dairy fat is consumed (whole cheese vs. isolated components) influences cholesterol levels—and whether sex plays a role in how the body responds.

✅ What They Found

- **Cheese lowered total and LDL (bad) cholesterol**, despite being a source of saturated fat.
- **The cheese matrix matters.** Participants eating actual cheese had better cholesterol outcomes than those eating the same ingredients separately.
- **Women especially benefited from cheese**: they saw a notable drop in total and LDL cholesterol with cheese, while the deconstructed mix led to increases.
- For **men**, both versions slightly reduced cholesterol, but not as dramatically.
- No negative effects were found on other health markers like blood pressure or blood sugar.

🧬 Why Does It Matter?

This study reinforces the growing recognition that **cheese is more than the sum of its parts**. Its unique structure—a mix of fat, protein, calcium, and fermentation—may help buffer the impact of saturated fat on heart health. It also highlights the importance of **personalised nutrition**, with potential for sex-specific dietary recommendations in the future.

🌿 What This Means for Industry

For dairy producers and food developers, this is further proof that **the matrix matters**. Formulating products that retain the natural structure of cheese may offer health benefits that isolated ingredients can't match.

And for retailers and consumers? It's another reason to feel confident in **choosing real cheese** as part of a balanced diet—especially when it's high-quality, full-fat, and naturally produced.

Download the full research paper here

https://www.atherosclerosis-journal.com/action/showPdf?pii=S0021-9150%2825%2900009-7

Source: Ingredient Solutions

Australian Dairy Farmers calls for consumers to swap Dominos for local pizzerias

Australia's chief dairy farmer is urging consumers to ditch Dominos and support smaller pizzerias saying its time to forget the US-owned fast-food giant.

Australians should perform their patriotic pizza duty and ditch Dominos and Pizza Hut for smaller pizzerias that use domestic dairy produce.

That's according to Australian Dairy Farmers president Ben Bennett, who says opting for "Mum and Dad pizza players" over US-owned fast-food giants was the best way of responding to American tariffs.

The southwest Victorian farmer said a tit-for-tat tariff battle wasn't in the interests of either Australia nor the United States.

"If Australian consumers want to show America a message, then supporting the Mum and Dad pizza outlets that use Australian cheese is the way to go," Mr Bennett said.

"A lot of the small businesses making pizzas prefer Australian cheese, their customers prefer pizza with Australian cheese, because it's fresher and you can taste the difference in quality.

Australian Dairy Farmers calls for consumers to swap Dominos for local pizzerias (Cont.)

"The big boys like Dominos and Pizza Hut mainly use American cheese, clearly, it's been cheaper for them. They like to keep it quiet but it's not good for the environment, shipping it halfway around the world, and it's not good for the Australian farmer either."

A Dominos spokeswoman said: "While Domino's cheese is supplied from Leprino's global facilities based in America and the UK, we regularly work with them to create customised products for local customers," the spokeswoman said.

"Additionally, Domino's is committed to partnering with local Australian companies where possible, such as Real Dairy Australia, for the supply of cheese, including feta and paneer which is used to top some of our most popular pizzas."

Pizza Hut was contacted by The Weekly Times for comment.

Last year, The Weekly Times surveyed 10 of the nation's biggest pizza makers – from takeaway titans such as Domino's, Pizza Hut and Crust to frozen labels such as McCain and Dr Oetker.

Many including the companies behind Pizza Hut, La Porchetta and Bubba Pizza kept quiet when contacted about the origin of their cheese.

Some others — notably the Dr Oetker and Papa Giuseppi brands — import frozen pizzas from far-flung Canada and Germany, with all ingredients foreign sourced.

Dominos signed a 10-year deal with Leprino Foods to supply its mozzarella in September 2023, meaning most cheese on its products is sourced from overseas.

Source: The Weekly Times

Nestlé Launches Bear Brand Milk N'Soy to Combat Undernutrition Among School-Aged Children

In response to the ongoing challenge of childhood undernutrition in Southeast Asia, Nestlé has introduced Bear Brand Milk N'Soy — a new fortified powdered milk drink that blends both dairy and plant-based proteins, specifically soy, to support the nutritional needs of children over 3 years of age.

Marketed as an affordable, school-friendly nutrition option, Bear Brand Milk N'Soy expands on the success of Nestlé's fortified milk ranges and takes aim at public health concerns like protein-energy malnutrition and micronutrient deficiencies.

The new formula leverages Nestlé's proprietary enzyme technology to harmonize flavour and texture, ensuring a pleasant experience for children while delivering a robust mix of nutrients including protein, calcium, vitamin D, magnesium, and fibre.

This hybrid approach — combining animal and plant proteins — not only enhances nutritional content but also contributes to sustainability goals, as soy production has a lower environmental footprint compared to dairy.

Nestlé previously piloted a similar product under the Nido brand in West and Central Africa, showing early signs of success in markets with high rates of undernutrition.

Recent global data underscores the urgency of addressing nutritional gaps in young populations. According to the World Bank and FAO, undernourishment affected up to 828 million people globally in 2021 — with the situation worsening during and after the COVID-19 pandemic.

In the Philippines, childhood undernutrition remains a serious issue:

- 28.8% of children under five are stunted, exceeding the Asian average of 21.8%
- Protein-energy malnutrition deaths more than doubled from 2011 to 2021
- Vitamin A deficiency affects nearly 17% of children aged 6–59 months

Nestlé believes products like Bear Brand Milk N'Soy can help close this gap, offering a nutritionally fortified yet cost-effective product designed specifically for growing children.

While Bear Brand Milk N'Soy is currently focused on the Southeast Asian market, especially the Philippines, its formulation and affordability could make it highly relevant for India, where undernutrition among children remains a persistent public health concern.

Nestlé Launches Bear Brand Milk N'Soy to Combat Undernutrition Among School-Aged Children (Cont.)

According to the National Family Health Survey (NFHS-5), nearly 35.5% of Indian children under five are stunted, and 19.3% are wasted due to chronic undernutrition. Additionally, deficiencies in protein, calcium, and vitamin D remain common among school-aged children, particularly in lower-income and rural communities.

A product like Bear Brand Milk N'Soy — combining affordable plant-based and dairy nutrition, with added micronutrients — could be instrumental in:

- Supporting mid-day meal programs
- Boosting nutrient density in school-age diets
- Addressing protein-energy malnutrition through sustainable means

Nestlé's experience with fortified milk powders and regionally tailored nutrition solutions positions it well to explore similar models for the Indian market, especially as demand grows for cost-effective, high-impact dairy innovations that align with local taste preferences and dietary needs.

Source: Dairy Dimension

Farming advocacy group calls to strip Greenpeace of charity status

Federated Farmers says Greenpeace have demonstrated a clear pattern of disruptive behaviour, political activism and illegal conduct.

Federated Farmers is calling for the Government to immediately strip Greenpeace of their charitable status, following the activist group's illegal occupation of Port Taranaki last week.

"There is no way Greenpeace should be eligible for charitable status when they're engaging in illegal activity," says Federated Farmers spokesperson Richard McIntyre.

"They may call themselves a charity, but in reality, they're nothing short of an extreme activist group who illegally disrupt legitimate businesses and spread dangerous misinformation."

Charitable status in New Zealand is intended to support organisations that advance public benefit through education, relief of poverty, and other recognised charitable purposes.

"Greenpeace clearly fails that test and allowing them to maintain their charitable status risks completely undermining the credibility of the entire charitable sector," McIntyre says.

"Allowing these law-breaking activists to continue masquerading as a charity is a total slap in the face for thousands of legitimate charities who actually provide a valuable service to society.

"To make matters worse, hardworking Kiwi taxpayers are effectively being forced to subsidise Greenpeace's illegal activity and political activism through huge tax breaks for their donors."

On 6 April, Greenpeace activists unlawfully breached Port Taranaki to prevent the unloading of a cargo ship carrying palm kernel expeller (PKE).

Six people entered a restricted commercial facility, attaching themselves to objects and climbing on the roof of a bulk storage warehouse.

"Their actions stopped the unloading of 30,000 tonnes of animal feed destined for use by drought-stricken farmers," McIntyre says.

"What a kick in the guts for those farmers, who aren't growing any grass and desperately needed to get their hands on that feed for their animals' welfare."

Police arrested four of the activists for trespass and related offences, while Port Taranaki officials condemned the breach and will launch its own review

McIntyre says Greenpeace have demonstrated a clear pattern of disruptive behaviour, political activism and illegal conduct.

"This arrogant stunt at Port Taranaki is just the latest in a long history of reckless acts from Greenpeace.

"It's time for Charities Services to stop turning a blind eye to this blatant breach of their rules and remove Greenpeace from the Charities Register," McIntyre says.

Farming advocacy group calls to strip Greenpeace of charity status (Cont.)

"If an organisation can occupy ports, threaten livelihoods, and deliberately mislead the public – all while claiming charitable status – the system is clearly broken."

Federated Farmers has lodged a complaint with Charities Services, requesting a formal inquiry into Greenpeace's conduct and eligibility for charitable status.

A copy of that complaint has been sent to Community and Voluntary Sector Minister Hon Louise Upston and Minister of Internal Affairs Hon Brooke van Velden.

Federated Farmers' complaint focuses on Greenpeace's repeated involvement in premeditated unlawful protest activity, most recently at Port Taranaki.

The complaint also highlights other instances of unlawful conduct, including the 2024 protest at Fonterra's Te Rapa dairy factory where seven individuals were arrested, and prior high-profile incidents involving trespass and disruption of commercial operations.

"We're asking Charities Services to open a formal inquiry into whether Greenpeace still meets the requirements for registration under the Charities Act 2005," McIntyre says.

"We also want them to investigate whether the organisation has an unlawful purpose or promotes unlawful activities, particularly in light of what's just happened in Taranaki.

"We strongly believe it's time for Greenpeace to be removed from the Charities Register and we trust Charities Services will give this complaint the serious consideration it warrants."

McIntyre says Greenpeace's registration has long been controversial and has been tested through multiple levels of the court system.

"Greenpeace was previously denied charitable status by the Charities Commission, the Charities Registration Board, and upheld at both the High Court and Court of Appeal.

"Their registration was blocked due to concerns about their political purposes and involvement in unlawful protest."

It wasn't until 2014 that the Supreme Court changed the legal position, finding political advocacy could be charitable in some cases.

Even then, the Charities Registration Board re-declined Greenpeace's application, but in 2020 the High Court ruled Greenpeace must be registered, finding that prior illegal activity was too isolated to disqualify them.

"Importantly, the Court left the door open — it said that ongoing or systematic unlawful behaviour could justify deregistration," McIntyre says.

"That's why we believe Charities Services must now take another look."

Source: Farmers Weekly

Cheesemaker warns PM to 'be careful' on trade deal

One of Britain's largest cheesemakers has warned the government not to "rush into a trade deal" with the US.

Giles Barber's family has been operating in Ditcheat, Somerset, since 1833 and has become the UK's largest exported of cheese to the United States.

Despite his cheddar facing the new 10% tariff on all imports from the UK into America, Mr Barber warned the prime minister not to sign a free trade deal too fast.

"Be careful, Sir Keir," he said. "I would rather see time and care taken over the terms of that deal, than to rush into it."

The Prime Minister has said he will only sign a deal "if it's in the national interest".

Barber's Cheddar Cheese employs 400 people directly and buys milk from 150 family farms in Somerset.

"I want to make sure they are protected in a future trade deal."

Farmers are worried that British rules on, for instance, not injecting cows with hormones, are not followed in America.

If the UK was to sign a wide-ranging free-trade deal with the US, American beef, chicken or dairy products might be cheaper here, because they are produced to lower standards.

The presidents of the National Farmers' Union for England, Wales, Scotland and Northern Ireland issued a joint statement.

Cheesemaker warns PM to 'be careful' on trade deal (Cont.)

It said: "Absolutely no one wants to see hormone treated beef, or pork or chicken treated with anti-microbial washes – which are banned here in the UK – sold on our market.
"Those ways of production were banned in the 80s and 90s for a reason. They don't reflect our values and the farm to fork approach we are proud of in the UK, something we know the British people care deeply about."
Sir Keir Starmer said: "I will only strike a deal if it's in the national interest".
Asked in more detail about watering down food and farming standards, Jonathan Reynolds, the Business and Trade Secretary said: "The regime that we put in place in the UK, our food standards regime, that's the red line for us.
"That's a really important area that we wouldn't be able to negotiate on. And the US understands that."
Until there is a trade deal signed by Sir Keir Starmer and Donald Trump, truckles of Somerset cheddar will be a bit pricier in Texas.
Over the last 15 years, Mr Barber has built up his American sales. Barber's cheddar is bought as a premium product, and he has some experience of selling in a trade war.
In 2019 a dispute between the US and the EU blew up over aircraft. Boeing accused the EU of subsidising Airbus planes, and the President, Donald Trump, slapped a 25% tariff on various European exports, including cheese.
"There was an impact on demand in the short term," Mr Barber recalled. "But it recovered over the course of a year."
So what's different now? Mainly, Mr Barber said, the trade war is global. Every import into the US will be more expensive, so "there will be a lot of price increases to the American consumer".
If Americans are poorer, they may buy less fancy foreign cheese and stick with their own cheaper brands.
Nonetheless he is hopeful that "whilst we'll see some impact up front, it will moderate overtime".

Source: BBC West

Arla and DMK unlikely to be last big deal in Europe's stagnant dairy market

Sluggish dairy consumption and production in the EU is driving processors to join forces and more deals are likely to follow.
Not even four months after FrieslandCampina and Milcobel set out plans to merge, another pair of European dairy groups have announced they are to join forces – and they are unlikely to be the last.
On Tuesday, Denmark-based Arla Foods and Germany's DMK outlined a deal they said would create the "largest dairy cooperative in Europe".
The new co-op is to have more than 12,000 farmers across seven countries and a pro-forma revenue of €19bn ($20.75bn).
The two cooperatives, who have worked together in the past in areas like whey processing, believe the merger will provide resilience amid an anticipated decline in the overall European milk pool.
"By uniting resources, we enhance our product portfolio and expand globally, reaching over 160 markets to ensure stable food production. This synergy strengthens our investment and innovation capabilities, driving new technologies and sustainable practices," Tuborgh said.
The maturing of Europe's dairy market into a low-growth industry makes deals like this understandable – even if it coming so soon after FrieslandCampina and Milcobel announced their plans might have raised some eyebrows.
"I think the current situation in the EU calls for combining strength, let's put it that way," Mark Voorbergen, a Netherlands-based dairy industry consultant and partner at Claassen, Moolenbeek & Partners, says.
"Unless we have these kinds of consolidation initiatives, I think there's a decent chance that we will see capacity reductions. If everyone's doing that all by themselves, I think it's a less efficient process than when it's carried out by two companies combined."
Europe's dairy processors are operating in an industry facing stagnant consumption and falling production.
Sluggish consumption in the EU has been a factor in the consolidation seen in the region's dairy sector for the last couple of decades – including in deals that have already involved both Arla and DMK.
In the last decade and more, Arla has been involved in transactions in European markets including the UK, Belgium and Germany. DMK itself was born in 2011 when two of Germany's largest dairy processors, Nordmilch and Humana Milchindustrie, combined. Five years later, DMK struck a notable merger with Netherlands-based DOC Kaas.

Arla and DMK unlikely to be last big deal in Europe's stagnant dairy market (Cont.)

According to research by The European Commission that sets EU forecasts for various agricultural sectors out to 2035, the consumption of dairy products in the bloc is projected to remain flat (it forecasts a 0.1% annual decline out to 2035), with, for example, falling consumption of drinking milk but opportunities in areas like cheese, whey and functional dairy ingredients.

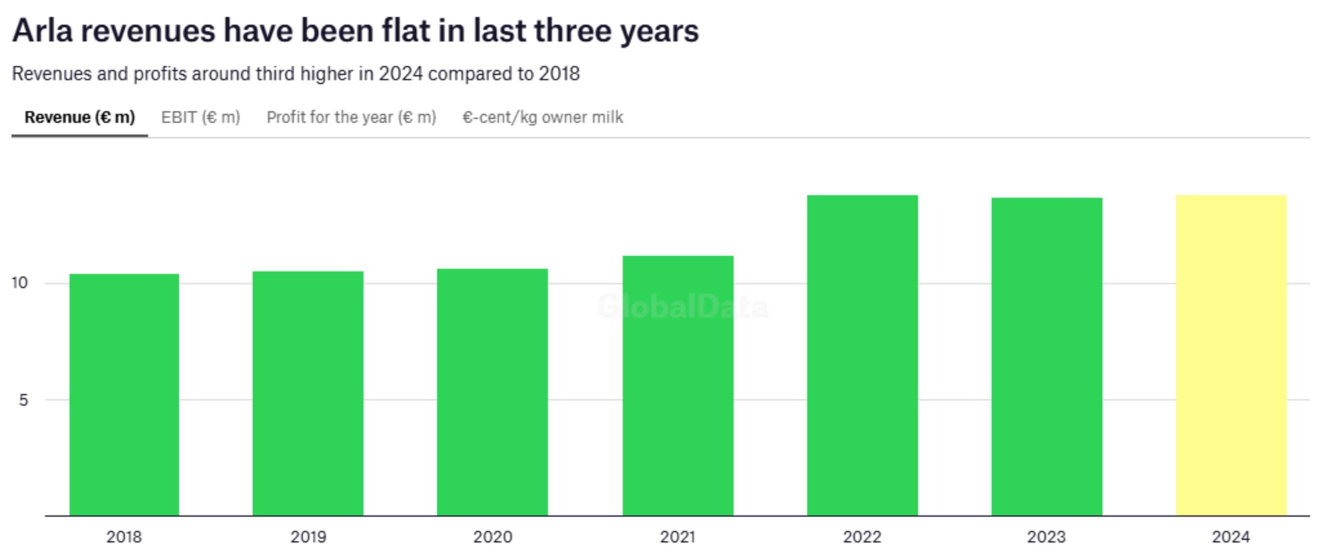
Meanwhile, Brussels says expectations for stricter EU and national environmental policies will likely lead to the bloc's dairy herd to shrinking by 13% by 2035 compared with the 2021-2023 average.

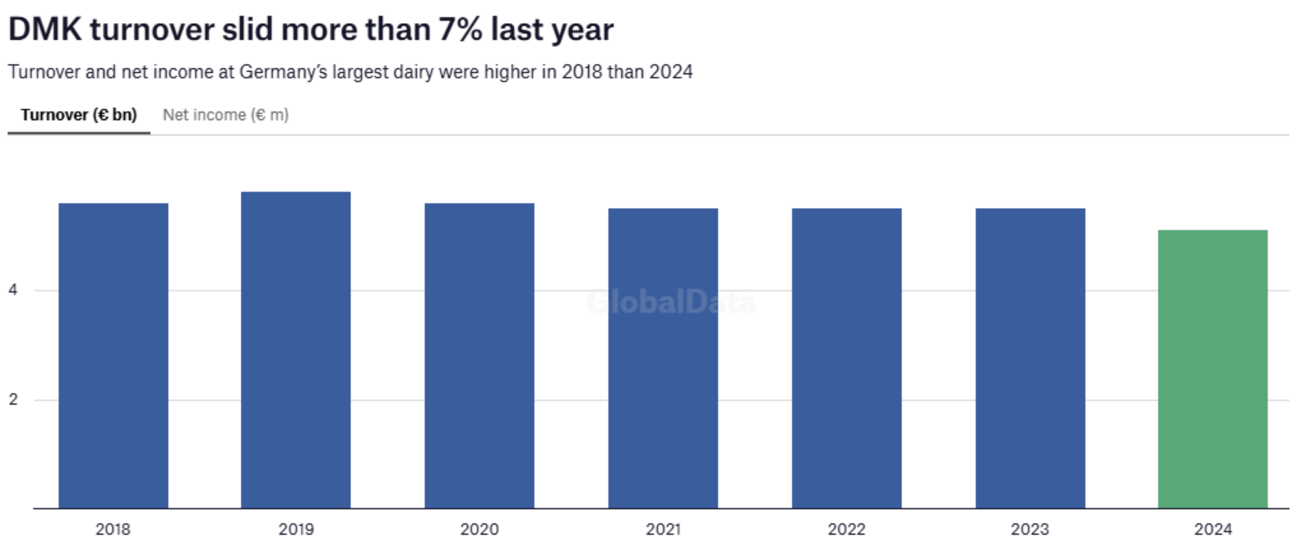
Milk production could decline by 0.2% per year on average between up to 2035, the Commission says, although output is forecast to grow in areas like cheese, whey and skimmed milk powder albeit more slowly than in the past. "Cheese and whey could absorb 36% of the EU milk pool by 2035," it notes.

Voorbergen sees cheese and whey as two opportunities for the new, larger Arla. The two cooperatives have worked together in the past, including on the ArNoCo joint venture to process whey from DMK's cheese production into whey protein concentrate and lactose for Arla's global ingredients business.

"Assuming there won't be any remedies, which is not a given, I would say, particularly not in the German market, but, assuming they can keep both companies intact, then I think there's quite a strong cheese and whey combination to be made," Voorbergen tells *Just Food*.

"Cheese, of course, still being the main driver of consumption growth in the European market – and probably outside the European market as well. And whey, I think, has only become more attractive over the last decade with all the positivity surrounding [consuming] the right proteins."





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Arla and DMK unlikely to be last big deal in Europe's stagnant dairy market (Cont.)

The Commission's 2035 outlook report suggests the EU's dairy sector is likely to face increased competition to supply markets outside the bloc. The EU's dairy industry has benefited from growing demand for dairy in the world's emerging markets but Brussels sees some regions stepping up efforts to become more self-sufficient.
"South East Asian and north African countries are expected to increase their milk production by around 3 % per year by 2035," the Commission notes.
Nevertheless, the report says there will still be a need for imports to meet the expected continued increase in domestic demand, with the EU and NZ set to remain the world's top two exporters of dairy products "with each accounting for around 24%".
"The product portfolio of EU dairy exports will also need to adapt to changing demand in trading partners, favouring dairy products of greater added value," the Commission's report reads.
Both Arla and DMK do business outside the EU, of course. The majority of Arla's sales remain generated in Europe but it does sell packaged products and dairy ingredients outside the region. It is also looking at further expansion via M&A in the Middle East and north Africa, with an ongoing interest in the dairy assets of Egypt's Arabian Food Industries. DMK, Voorbergen notes, has an "interesting business" selling cheese in the former Soviet states of central Asia.
"I think that's maybe something where DMK can add to Arla Foods," he adds. However, with a smile, Voorbergen suggests the current volatility in global trade means it might be a little early to suggest when the enlarged Arla could best prosper internationally. "I must say, if you talk about emerging markets against the backdrop of what's happening recently, anything is in the open," he says. "It doesn't really make sense to say where the opportunities are because they can be different in two months' time."
One topic on which Voorbergen is more certain is the prospect of further consolidation in Europe's dairy industry. Two major proposed deals may have been announced in four months but he sees more transactions on the horizon.
"I think, looking at it from a helicopter view, I would actually welcome it. In a market where milk production continues to grow and you can grow no matter what, either through exports or locally, I think you can still have a lot of companies carving out their own little product market combination," he says. "I think in a market where both consumption is kind of stagnant, but now also production, I think that creates the kind of environment where you bound to see more consolidation."

Source: Just Food

A farm in rural France where artisanal cheese is big business

La Ferme de la Tremblaye sits on the border of the Rambouillet forest in the Yvelines department in the Ile-de-France. In the small village of La Boissière-Ecole (population: 784), 70 miles from the centre of Paris, the dairy farm encompasses some 590 acres of farmland and 657 acres of forest.
About 220 cows and 600 goats live peaceably here, producing the milk that is used for the cheese for which the farm is known.
Though Paris sits smack-dab in the middle of the Ile-de-France, urban areas take up only 28% of the land, while forest and farmland occupy the rest. I once wrote about a baguette whose wheat was entirely produced and milled in the Ile-de-France, something hard to imagine in, say, the New York metro region.
On a personal trip to France last month, I visited the farm because its renown had reached all the way to Pittsburgh, where Chantal's Cheese Shop in Bloomfield stocks its Brie and often a persillé de chevre (blue goat's milk cheese).
Prominent in the promotion of the farm's products are its "agroecological" practices, which aim to respect the land, the animals and the farm's 45 employees.
The farm uses a number of regenerative agricultural techniques, such as planting cover crops to nourish and protect the soil. Employing no-till practices, workers do not plow the land. No pesticides are used.
The farmers feed the animals with grain from the farm, as well as two neighbouring farms.
"This allows us to prepare feed that is very targeted to the needs of our goats and cows," said Marine Chabrol, the communications manager.

A farm in rural France where artisanal cheese is big business (Cont.)

The staff does not necessarily feed the entire herd the same feed, but can adapt it if, for example, certain animals are pregnant.

“The diet is controlled and really managed from A to Z,” she said.

This attention to diet also has an effect on the taste of the cheese, the cheese producer maintains.

The farm has three cow and two goat breeds, notably Jersey cows and Murciano-Granadina goats, both known for producing rich milk that is high in protein.

Sought out for its blue cheeses and bloomy-rind soft cheeses (cheeses with an edible white rind, like Camembert and Brie), Ferme de la Tremblaye produces close to 400 tons of cheese annually. Many have the designation of “fermier” or farmstead cheese, meaning that it is produced wholly on the farm, including the milk. A few products, which use milk from a nearby organic farm, are certified organic.

The farm says it is energy self-sufficient, or “energy positive,” producing more than enough electricity for its own uses. It puts animal manure, agricultural byproducts it can’t use to feed the animals and whey from cheese production into a methanizer, where microorganisms break it down and produce methane, which is then burned for energy.

The farm also uses wood from its forests to power water heaters, and says it replants trees at regular intervals. The sustainability of burning wood for fuel, however, is a matter of some dispute.

The farm manager, Baptiste Carrouché, joined our discussion later that afternoon and explained how a dairyman from the Haute-Marne region moved to the Paris region in 1967 to be closer to his customers. In the process, he transformed a farm and lived his dream of making cheese.

“In the beginning, it was a crop farm,” Carrouché said. “When he bought the farm, he said this land is really poor [quality]” with no organic matter.

The soil was improved with cow manure and slurry. Much later, in the 2000s, the farm took up more intensively the modern sustainable techniques it employs today.

The original owner, Chabrol said, was Jean-Noël Bongrain, founder of the Savencia group that today manages a portfolio of dozens of international brands.

The company expanded mostly by acquiring local companies grounded in their communities. The group and farm have since been passed down to his children.

In the ’50s, Bongrain had a crucial and early hit with Caprice des Dieux (“caprice of the gods”), a moulded cheese whose mild taste likely fuelled its success, first in France and then internationally. It was also aided by savvy marketing.

By the time Bongrain moved to Ferme de la Tremblaye in 1967 and began regenerating the land, Caprice des Dieux was already an international hit. Today, Savencia is one of the largest cheese producers in France, with a presence in the United States, South America and Europe. It recently provoked controversy by maintaining its operations in Russia despite the war with Ukraine.

In a March release, Savencia Fromage & Dairy reported 2024 sales of $7.8 billion.

Chabrol said Ferme de la Tremblaye was “simply Jean-Noël Bongrain’s personal and historic farm” with no link to the Savencia group. A Savencia web page lists Ferme de la Tremblaye among its brands, but Chabrol said this was an error that will be removed.

“The Brie that we sell, in the U.S. market, there’s nothing [else] of that quality that we have found,” said Chris Loughran, who co-owns Chantal’s Cheese with his wife Anaïs.

Both have dealt with the cheesemaker through an importer that carries small-batch artisan cheeses from Europe and the U.S. They were not aware of the corporate connection because the farm’s marketing materials that they had seen, including the website, do not mention it.

On being told, Chris Loughran compared the Savencia link to “a growing theme” of small cheesemakers being acquired by large conglomerates, especially in the U.S.

Still, he appreciates the quality of the products he buys from Ferme de la Tremblaye, on “the fact that they are very focused on sustainability, that their product is very good.”

As Loughran notes, Brie is traditionally made with raw milk, which U.S. regulations prohibit (unless a cheese is aged 60 days). Creating a Brie using pasteurized milk would require financial means that most artisanal cheesemakers do not have.

“We found a Brie that was really good and we were allowed to sell here, and that’s why we have it,” he said.

Source: Pittsburgh Post-Gazette

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