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FOR IMMEDIATE RELEASE

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Grassland Dairy Products, Inc. Supports FDA's Guidance on Ultrafiltered Milk

Greenwood, WI, August 18, 2017— The Food and Drug Administration (FDA) published their new guidance on ultrafiltered milk (UF) in the production of standardized cheeses on August 14, 2017. The guidance will allow cheese manufacturers to use ultrafiltered milk or ultrafiltered nonfat milk in the production of standardized cheeses and related cheese products.

Grassland Dairy Products, Inc. advocated for a change in the FDA's ultrafiltered milk guidelines for years, along with other dairy industry members. In the past, U.S. dairy processors were limited in where UF milk could be used and how it was labeled.

"We are excited about the FDA's recent announcement. Now that the ambiguity around UF milk labeling restrictions has been lifted, we believe this will be a great opportunity for the U.S. dairy industry and open the door to new domestic markets for farmers and processors," Trevor Wuethrich, President of Grassland said.

Ultrafiltered milk "is raw or pasteurized milk that is passed over one or more semipermeable membranes to partially remove water, lactose, minerals and water-soluble vitamins without altering the casein: whey protein ratio...." FDA Guidance for Industry "Ultrafiltered Milk in the Production of Standardized Cheeses and Related Cheese Products"

Previously, dairy processors were able to use UF milk in only a few standardized cheeses with complex labeling requirements. The UF milk could only be used if the raw or pasteurized milk was filtered in the same plant where the cheese was made. With the updated guidance, dairy processors will be able to ship UF and UF nonfat milk domestically for cheese production.

The updated guidance's inclusion of all cheese types and varieties, cheesemakers will be able to produce products in a more efficient and economical manner. Ultrafiltered milk provides consistent quality as milk components maintain a constant ratio. The ease of the shipping regulations between processors and cheesemakers will lend to efficient processing, and reduce the need for excess packaging with less labeling restrictions.

"It has taken many years, but the FDA made a timely decision to reevaluate this issue, especially after the recent changes in Canada's dairy policies. Grassland supports this action and hopes it may help absorb some of the excess milk on the market. Across the dairy industry, we believe this guidance will offer opportunities and long-term stability for both farmers and processors," Wuethrich said.

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About Grassland Dairy Products, Inc.

Grassland Dairy Products, Inc. is a leading, family-owned dairy manufacturer in Greenwood, Wisconsin. Recognized worldwide for quality butter products and dairy ingredients, Grassland commits to exceeding the needs of its dairy retail, foodservice and industrial customers. Each product is made with the same commitment to quality, service and value as it was when established in 1904.