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DAIRY FACTS

2006 Edition

INTERNATIONAL DAIRY FOODS ASSOCIATION

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> Printed in U.S.A. October 2006

FOREWORD

This edition of Dairy Facts contains current and historical data on production, sales and consumption of dairy products, as well as information on exports, imports, and international dairy production.

This annual publication of the dairy industry serves as a handy reference tool for members of the International Dairy Foods Association, researchers, educators, students, government officials and others interested in the dairy industry.

The International Dairy Foods Association (IDFA), Washington, D.C., represents the nation's dairy manufacturing and marketing industries and their suppliers, with a membership of 530 companies representing a \$90-billion a year industry. IDFA is composed of three constituent organizations: the Milk Industry Foundation (MIF), the National Cheese Institute (NCI) and the International Ice Cream Association (IICA). IDFA's 220 dairy processing members run more than 600 plant operations, and range from large multinational organizations to single-plant companies. Together they represent more than 85% of the milk, cultured products, cheese and frozen desserts produced and marketed in the United States. IDFA can be found online at www.idfa.org.

GENERAL INFORMATION	
History of Dairy	9
Nutrition Information: The Importance of Milk in the Diet	14
Dairy Product Definitions	14
Conversion Factors	17

PRODUCTION

Farm Level	19
Farm Level Production Overview	19
Number of Milk Cows, Production Per Cow and Number of Milk Cows, 1960-2005	20
Total Milk Production, 1960-2005 (chart)	21
Number of Milk Cows and Milk Production, 1960-2005 (chart)	21
Milk Production in the Ten Largest Dairy States, 1960-2005	22
Percentage of Total Ten Dairy States with State History, 1960-2005	22
2005 Milk Supply Utilization By Product	23
2005 Milk Supply Utilization By Product (chart)	23
Milk Cows, Milk Production & Income By State, 2005	24-25
Supply and Utilization, Milkfat, 2001-2005	26
Supply and Utilization, Skim Solids, 2001-2005	26
Supply and Utilization, Total Dairy Solids, 2001-2005	27
Number of U.S. Farms with Milk Cows By Herd Size, 1993-2005	27
Average Number of Dairy Cows per Farm, 1960-2005	28
Number of Producers, Total Receipts and Average Deliveries in FMMO By Year, 1960-2005	29
Fluid Milk	30
Fluid Milk Production Overview	30
Farm Milk Used in Packaged Fluid Milk Products; 1950-2005	31
Historical Statistics for the Fluid Milk Industry; 1982-2002	32
Ice Cream & Related Products	33
Frozen Dessert Production Overview	33
2005 Production of Frozen Desserts (chart)	34
Total U.S. Production of Frozen Desserts (Hard & Soft), 1920-2005	35
Ten Leading States in Production of Ice Cream & Related Products (Hard & Soft), 2005 (chart)	36
Monthly Production of Ice Cream and Related Products (Hard & Soft), 2001-2005	37
U.S. Hard Frozen Production, 1990-2005	39
U.S. Soft-Serve Ice Cream Production, 1990-2005	40
Frozen Dessert Industry Statistics, 1982-2004	41
Number of U.S. Plants Producing Ice Cream and Related Products, 1970-2005	42
Cheese	43
Cheese Production Overview	43
U.S. Production of Natural Cheese, 1960-2005	44
U.S. Production of American Cheese, 1960-2005	45

U.S. Production of Italian Cheese, 1960-2005	46
U.S. Production of Selected Natural Cheeses, 1960-2005	47
Five Leading States in Natural Cheese Production, 2005	48
Five Leading States in Natural Cheese Production, 2005 (chart)	48
U.S. Production of Processed Cheese Foods & Spreads and Cold Pack, 1980-2005	49
Supply and Utilization of American Cheese, 1950-2005	50
Supply and Utilization of All Other Natural Cheese, 1950-2005	51
Cheese Industry Statistics, 1982-2002	52
Number of U.S. Plants Producing Natural and Processed Cheese, 1970-2005	53
Commercial and Total Stocks of Natural Cheese, 1970-2005	54
Other	55
U.S. Production of Other Dairy Products, 1950-2005	55
Whev and Modified Whev Production. 1970-2005	56

SALES & CONSUMPTION **Demographics & Population** 57 Per Capita Sales of Selected Dairy Products and Percent Change, 2004-2005 57 Percent Change in Per Capita Sales of Selected Dairy Products, 2002-2005 (chart) 57 Per Capita Sales of Select Dairy Products, 1980-2005 58 Private Label Share of U.S. Dairy Supermarket Sales, 2004-2005 59 Average Annual Expenditures for Food & Dairy Products and Other Items, 2000-2005 59 Annual Expenditures for Food & Dairy Products By Demographic, 2005 60 Food Expenditures as a Share of Disposable Personal Income, 1930-2005 61 **Fluid Milk** 62 Fluid Sales & Consumption Overview 62 Fluid Milk Product Sales, 1960-2005 67 Fluid Milk Product Sales By Product, 1996-2005 68 Fluid Milk Product Sales & Per Capita Sales of Fluid Milk Items, 1980-2005 (chart) 69 Per Capita Consumption of Fluid Milk Products, 1950-2005 70 Per Capita Sales of Fluid Milk Products, 1975-2005 71 Cream & Specialty Dairy Product Sales, 1980-2005 72 Per Capita Sales of Cream & Specialty Dairy Products, 1950-2005 73 Percent of Fluid Milk Sold By Container Size, Type and Outlet in FMMO, November 1985-2003 74 Percent of Fluid Sales By Retail Outlet, 2004-2005 75 Percent of Milk Sales By Retail Outlet, 2004-2005 (chart) 75 Supermarket Sales of Fluid White Milk By Container Size, 2005 76 Supermarket Sales of Fluid White Milk By Fat Level, 2005 76 Supermarket Sales of Fluid Flavored Milk By Container Size, 2005 77 Supermarket Sales of Fluid Flavored Milk By Fat Level, 2005 77 Milk Consumed Through Federal School Programs, 1990-2005 78 Vending Machine Sales of Milk, 1990-2004 79

Dairy Sales in Convenience Stores, 2004-2005	79
Fluid Milk Consumer Purchasing Trends, 2004-2005	80
Annual Advertising Expenditures Milk & Competitors, 2000-2005	81
Branded & Generic Advertising for Milk, 2002-2005	81
Ice Cream & Frozen Desserts	82
Ice Cream and Frozen Dessert Sales Overview	82
Total Retail Value of the Frozen Dessert Industry, 2004-2005	83
Share of Frozen Dessert Market By Product, 2005 (chart)	83
Supermarket Sales of Frozen Dairy Products, 2004-2005	84
Per Capita Production of Frozen Desserts, 1985-2005	85
Supermarket Sales of Frozen Dairy Products By Container, 2004-2005	86
Vending Machine Sales of Frozen Novelties, 1992-2004	87
Ice Cream Consumption By Flavors, 2005	88
Cheese	89
Cheese Sales & Consumption Overview	89
Cheese Sales By Outlet, 2005 (chart)	90
U.S. Natural Cheese Per Capita Consumption, 2005 (chart)	90
U.S. Natural Cheese Per Capita Consumption vs. Total Production, 1980-2005 (chart)	91
U.S. Natural Cheese Per Capita Consumption, 1970-2005	92
U.S. American Cheese Per Capita Consumption, 1970-2005	92
U.S. Italian Cheese Per Capita Consumption, 1970-2005	93
Selected Natural Cheese, U.S. Per Capita Consumption, 1970-2005	94
U.S. Processed Cheese Per Capita Consumption, 1970-2005	95
U.S. Processed Cheese Per Capita Consumption, 2005 (chart)	96
Supermarket Sales of Cheese By Type, 2005	97
Supermarket Sales of Cheese By Category, 2005	98
U.S. Cheese Used in Foodservice, 2005 (chart)	100
Cheese Consumer Purchasing Trends, 2004-2005	101

PRICES	
Dairy Pricing Overview	102
USDA Announced Federal Order Minimum Prices By Month, 2002-2006	103
Federal Order Minimum Prices, 1980-2004	104
Class I Differentials and Over Order Premiums By Selected Cites, 2001-2005	105
Milk-Feed Price Ratio, All Milk Price and Mailbox Price, 1980-2005	106
Milk Price Support Program, 1990-2005	107
Butter Prices, 2000-2006 (chart)	108
Cheddar Cheese Prices, 2000-2006 (chart)	108
Nonfat Dry Milk Prices, 2000-2006	109
Dry Whey Prices, 2000-2006	109
Grade AA Butter Prices By Month, 2000-2006	110

INTERNATIONAL	
International Dairy Trade Overview	111
International Dairy Prices, 1996-2006	112
International Dairy Prices, 2000-2006 (chart)	113
Raw Sugar Prices, 1995-2005 (chart)	114
U.S. Imports and Exports of Selected Dairy Products as a Percent of U.S. Production, 2005	114
Selected Ingredient Prices, 2004-2006	115
U.S. Exports of Dairy Products, 2004-2005	116
U.S. Imports of Dairy Products, 2004-2005	117
U.S. DEIP Bid Acceptances, 1991-2006	118
U.S. Exports of Cheese to 20 Largest Trading Partners, 2004-2005	119
U.S. Share of World Cheese Exports, 1980-2005	120
U.S. Imports of Cheese By Type, 2004-2005	121
U.S. Exports of Ice Cream and Related Products to Top 10 Countries, 2004-2005	122
World Trade in Dairy Products (Exports), 1999-2004	123
World Trade in Dairy Products (Imports), 1999-2004	124
Milk Cows and Production By Selected Country; 2005	125
Per Capita Consumption of Dairy Products By Country, 2005	126
Canadian Production of Selected Dairy Products, 2004-2005	127

I. GENERAL INFORMATION

History of Dairy

The Dairy Industry in America

Milk and milk products have played an important role in America's history since 1611, when the first cows were brought to Jamestown, Virginia. Since those early days, the industry has successfully continued to serve the nutritional needs of a growing nation with a wide selection of products.

Today's dairy industry includes the farmers, who produce the milk; processors and manufacturers, who provide all the services needed to turn out a variety of wholesome, refreshing dairy foods; and the retailers and foodservice operators, who bring these products directly to consumers.

Because milk and milk products are now readily available and frequently consumed in the U.S., a steady supply of these foods is often taken for granted. However, until fairly recently, milk was not always so readily available. Thanks to the many advancements and improvements achieved by the entire industry in the areas of processing, packaging, refrigeration and distribution, a wide range of dairy products is now available to everyone.

Another development has been the important research and experimentation which has resulted in improved methods of selection, breeding and feeding of cows. One hundred years ago, milk production per cow was estimated at 1,700 quarts annually; today the average has grown to nearly 8,800 quarts per cow.

Highly nutritious, tasty and versatile, milk is often characterized as "nature's most nearly perfect food." When consuming milk as a delicious beverage or in a serving of ice cream, you are participating in a continuing and remarkable history of mankind.

Milestones of Milk History in the U.S.

- 1611 Cows arrive for Jamestown Colony.
- 1624 Cows reach Plymouth Colony.
- 1841 First regular shipment of milk by rail--Orange County to New York City.
- 1856 Pasteur experiments start.
 - Gail Borden received first patent on condensed milk from both U.S. and England.
- 1878 Continuous centrifugal cream separator invented by Dr. Gustav De Laval.
- 1884 Milk bottle invented by Dr. Hervey D. Thatcher, Potsdam, New York.
- 1886 Automatic bottle filler and capper patented.
- 1890 Tuberculin testing of dairy herds introduced. Test for fat content of milk and cream perfected by Dr. S.M. Babcock.
 - Sherman Anti-Trust Act establishes federal anti-monopoly policy.
- 1892 Certified milk originated by Dr. Henry L. Coit in Essex County, New Jersey.
- 1895 Commercial pasteurizing machines introduced. Thistle milking machine introduces intermittent pulsation.
- 1908 First compulsory pasteurization law (Chicago) applying to all milk except that from tuberculin tested cows.
- 1911 Automatic rotary bottle filler and capper perfected.

- 1914 Tank trucks first used for transporting milk.
- 1919 Homogenized milk sold successfully in Torrington, Connecticut.
- 1922 Capper-Volsted Act codifies agricultural cooperatives.
- 1932 Ways of increasing Vitamin D in milk made practicable.

First plastic coated paper milk cartons introduced commercially.

- 1937 Agricultural Marketing Agreement Act establishes federal milk marketing orders.
- 1938 First farm bulk tanks for milk began to replace milk cans.
- 1942 Every-other-day milk delivery started (initially as a war conservation measure).
- 1946 National School Lunch Act signed by President Truman. Vacuum pasteurization method perfected.
- 1948 Ultra-high temperature pasteurization is introduced.
- 1949 Agricultural Adjustment Act establishes dairy support price at \$3.14/cwt.
- 1950 Milk vending machines win place in distribution.
- 1955 Flavor control equipment for milk is introduced commercially.
- 1964 Plastic milk container introduced commercially.
- 1968 Electronic testing for milk is introduced commercially marking the official acceptance of process.
- 1974 Nutrition labeling of fluid milk products begins.
- 1980 American Dairy Association launches the national introduction of the "REAL"[®] Seal dairy symbol.
- 1981 UHT (ultra high temperature) milks gain national recognition.
- 1983 Creation of National Dairy Promotion and Research Board.
- 1988 Lower fat dairy products gain widespread acceptance. Lowfat and skim milk sales combined exceed whole milk sales for first time.
- 1993 Mandatory animal drug residue testing program established.
- 1994 Recombinant bovine somatotropin (rBST) approved for commercial use in U.S. Nutrition Labeling and Education Act requires mandatory nutrition labeling.
- 1995 Launch of processor-funded milk mustache advertising campaign.
- 2000 Federal milk marketing orders reformed; component pricing introduced.

The Evolution of Ice Cream

Ice cream's origins are known to reach back as far as the second century B.C., although no specific date of origin nor inventor has been indisputably credited with its discovery. We know that Alexander the Great enjoyed snow and ice flavored with honey and nectar. Biblical references also show that King Solomon was fond of iced drinks during harvesting. During the Roman Empire, Nero Claudius Caesar (A.D. 54-86) frequently sent runners into the mountains for snow, which was then flavored with fruits and juices.

Over a thousand years later, Marco Polo returned to Italy from the Far East with a recipe that closely resembled what is now called sherbet. Historians estimate that this recipe evolved into ice cream sometime in the 16th century. England seems to have discovered ice cream at the same time, or perhaps even earlier than the Italians. "Cream Ice," as it was called, appeared regularly at the table of Charles I during the 17th century. France was introduced to similar frozen desserts in 1553 by the Italian Catherine de Medici when she became the wife of Henry II of France. It wasn't until 1660 that ice cream was made available to the general public. The Sicilian Procopio introduced a recipe blending milk, cream, butter and eggs at Café Procope, the first café in Paris.

Ice Cream for America

The first official account of ice cream in the New World comes from a letter written in 1700 by a guest of Maryland Governor William Bladen. The first advertisement for ice cream in this country appeared in the New York Gazette on May 12, 1777, when confectioner Philip Lenzi announced that ice cream was available "almost every day." Records kept by a Chatham Street, New York, merchant show that President George Washington spent approximately \$200 for ice cream during the summer of 1790. Inventory records of Mount Vernon taken after Washington's death revealed "two pewter ice cream pots." President Thomas Jefferson was said to have a favorite 18-step recipe for an ice cream delicacy that resembled a modernday Baked Alaska. In 1812, Dolley Madison served a magnificent strawberry ice cream creation at President Madison's second inaugural banquet at the White House.

Until 1800, ice cream remained a rare and exotic dessert enjoyed mostly by the elite. Around 1800, insulated ice houses were invented. Manufacturing ice cream soon became an industry in America, pioneered in 1851 by a Baltimore milk dealer named Jacob Fussell. Like other American industries, ice cream production increased because of technological innovations, including steam power, mechanical refrigeration, the homogenizer, electric power and motors, packing machines, and new freezing processes and equipment. In addition, motorized delivery vehicles dramatically changed the industry. Due to ongoing technological advances, today's total frozen dairy annual production in the United States is more than 1.6 billion gallons.

Wide availability of ice cream in the late 19th century led to new creations. In 1874, the American soda fountain shop and the profession of the "soda jerk" emerged with the invention of the ice cream soda. In response to religious criticism for eating "sinfully" rich ice cream sodas on Sundays, ice cream merchants left out the carbonated water and invented the ice cream "Sunday" in the late 1890's. The name was eventually changed to "sundae" to remove any connection with the Sabbath.

Ice cream became an edible morale symbol during World War II. Each branch of the military tried to outdo the others in serving ice cream to its troops. In 1945, the first "floating ice cream parlor" was built for sailors in the western Pacific. When the war ended, and dairy product rationing was lifted, America celebrated its victory with ice cream. Americans consumed over 20 quarts of ice cream per person in 1946.

In the 1940's through the '70s, ice cream production was relatively constant in the United States. As more prepackaged ice cream was sold through supermarkets, traditional ice cream parlors and soda fountains started to disappear. Now, specialty ice cream stores and unique restaurants that feature ice cream dishes have surged in popularity. These stores and restaurants are popular with those who remember the ice cream shops and soda fountains of days past, as well as with new generations of ice cream fans.

How Ice Cream Is Made

Everybody has a favorite flavor or brand of ice cream, and the debate over whose ice cream is the best rages on each year. While each manufacturer develops its own special recipes, ice cream production basics are basically the same everywhere.

The most important ice cream ingredients come from milk. The dairy ingredients are crucial in determining the characteristics of the final frozen product. Federal regulations state that ice cream must have at least

10% milkfat, the single most critical ingredient. The use of varying percentages of milkfat affects the palatability, smoothness, color, texture and food value of the finished product. Gourmet or superpremium ice creams contain at least 12% milkfat, usually more.

Ice cream contains nonfat solids (the non-fat, protein part of the milk), which contribute nutritional value (protein, calcium, minerals and vitamins). Nonfat dry milk, skim milk and whole milk are the usual sources of nonfat solids.

The sweeteners used in ice cream vary from cane or beet sugar to corn sweeteners or honey. Stabilizers, such as plant derivatives, are commonly used in small amounts to prevent the formation of large ice crystals and to make a smoother ice cream. Emulsifiers, such as lecithin and mono- and diglycerides, are also used in small amounts. They provide uniform whipping qualities to the ice cream during freezing, as well as a smoother and drier body and texture in the frozen form.

These basic ingredients are agitated and blended in a mixing tank. The mixture is then pumped into a pasteurizer, where it is heated and held at a predetermined temperature. The hot mixture is then "shot" through a homogenizer, where pressure of 2,000 to 2,500 pounds per square inch breaks the milkfat down into smaller particles, allowing the mixture to stay smooth and creamy. The mix is then quick-cooled to about 40°F and frozen via the "continuous freezer" method (the "batch freezer" method) that uses a steady flow of mix that freezes a set quantity of ice cream one batch at a time.

During freezing, the mix is aerated by "dashers," revolving blades in the freezer. The small air cells that are incorporated by this whipping action prevent ice cream from becoming a solid mass of frozen ingredients. The amount of aeration is called "overrun," and is limited by the federal standard that requires the finished product must not weigh less than 4.5 pounds per gallon.

The next step is the addition of bulky flavorings, such as fruits, nuts and chocolate chips. The ingredients are either "dropped" or "shot" into the semi-solid ice cream after it leaves the freezer.

After the flavoring additions are completed, the ice cream can be packaged in a variety of containers, cups or molds. It is moved quickly to a "hardening room," where sub-zero temperatures freeze the product to its final state for storage and distribution.

History of Cheese

Cheese, a highly nutritious and palatable food, is of significant value in the diet because it contains almost all of the protein and essential minerals, vitamins, and other nutrients of milk. According to ancient records passed down through the centuries, the making of cheese dates back more than 4,000 years.

No one really knows who made the first cheese. According to an ancient legend, it was made accidentally by an Arabian merchant who put his supply of milk into a pouch made from a sheep's stomach, as he set out on a day's journey across the desert. The rennet in the lining of the pouch, combined with the heat of the sun, caused the milk to separate into curd and whey. That night he found that the whey satisfied his thirst, and the cheese (curd) had a delightful flavor which satisfied his hunger. Travelers from Asia are believed to have brought the art of cheesemaking to Europe. In fact, cheese was made in many parts of the Roman Empire when it was at its height. The Romans, in turn, introduced cheesemaking to England. During the Middle Ages—from the decline of the Roman Empire until the discovery of America—cheese was made and improved by the monks in the monasteries of Europe. For example, Gorgonzola was made in the Po Valley in Italy in 879 A.D., and Italy became the cheesemaking center of Europe during the 10th Century. Roquefort was also mentioned in the ancient records of the monastery at Conques, France as early as 1070.

Cheesemaking continued to flourish in Europe and became an established food. In fact, the Pilgrims included cheese in the Mayflower's supplies when they made their voyage to America in 1620. The making of cheese quickly spread in the New World, but until the 19th century it remained a local farm industry. It wasn't until 1851 that the first cheese factory in the United States was built by Jesse Williams in Oneida County, New York.

As population across the United States continued to grow dramatically, the demand for cheese increased and the industry gradually moved westward, centering on the rich farm lands of Wisconsin. In 1845, a band of Swiss immigrants settled in Green County, Wisconsin and started the manufacturing of foreign cheese in America. Most Wisconsin farmers began to believe that their future survival was tied to cheese and their first factory was a Limburger plant which opened in 1868.

The wholesale cheese industry was thus born and showed phenomenal growth during the latter half of the 1800s. By 1880 there were 3,923 dairy factories nationwide which were reported to have made 216 million pounds of cheese that year valued at \$17 million. This represented almost 90 percent of total cheese production that year. By the turn of the century, farm production of cheese had become insignificant. The 1904 census reported only factory output, which totaled over 317 million pounds.

As cheese demand continued to grow and spread rapidly, manufactured and processed cheese production increased dramatically. Total natural cheese production grew from 418 million pounds in 1920 to 2.2 billion pounds by 1970. Rising demand for cheese throughout the 1970s and 1980s brought total natural cheese production to more than 6 billion pounds by the beginning of the 1990s. Processed cheese also experienced a surge in consumer demand with annual production exceeding 2 billion pounds a year by the beginning of the 1990s.

Currently, more than one-third of all milk produced each year in the U.S. is used to manufacture cheese. Recent increases in the overall demand for farm milk have in large part been due to the continued growth of the cheese industry. As consumer appetites for all types of cheese continue to expand, so will the industry.

Nutrition Information

The Importance of Milk in the Diet

Although milk from the cow is processed, it is not an engineered or fabricated food. It is about 87 percent water and 13 percent solids. The fat portion of the milk contains fat soluble vitamins. The solids other than fat include proteins, carbohydrates, water soluble vitamins, and minerals. These nutrients in milk help make it nature's most nearly perfect food.

Milk products contain high quality proteins. The whey proteins constitute about 18 percent of the protein content of milk. Casein, a protein found only in milk, contains all of the essential amino acids. It accounts for 82 percent of the total proteins in milk and is used as a standard for evaluating protein of other foods. Protein is needed to build and repair body tissues and to form antibodies which circulate in the blood and help fight infection.

Milk also contains the following nutrients: calcium, phosphorus, magnesium, and potassium. The calcium found in milk is readily absorbed by the body. Phosphorus plays a role in calcium absorption and utilization. Phosphorus is needed in the proper ratio to calcium to form bone. Milk provides these two minerals in approximately the same ratio as found in bone. Milk is also a significant source of riboflavin (vitamin B_2) which helps promote healthy skin and eyes, as well as vitamins A and D.

In adults, a calcium deficiency, along with other factors, may result in bone deterioration called osteoporosis. The recommendations for calcium are 1,000 milligrams for adults, 1,300 milligrams per day for adolescents, 500-800 milligrams per day for young children and 1,200 milligrams per day for adults over 51 years of age. One serving of milk has about 250 milligrams of calcium. It is difficult to obtain adequate calcium without milk and milk products in the diet. About 73 percent of the calcium available in the food supply is provided by milk and milk products.

The following daily consumption of milk group foods is suggested by the government's U.S. Dietary Guidelines:

- Children 1-8 years old, 2 servings
- Children 9 years and older, 3 servings
- Adults, 3 servings

Definitions of Fluid Milk and Milk Products

Milk is approximately 87 percent water and 13 percent solids. As it comes from the cow, the solids portion of milk contains approximately 3.7 percent fat and 9 percent solids-not-fat.

Milkfat carries the fat soluble vitamins A, D, E, and K. The solids-not-fat portion consists of protein (primarily casein and lactalbumin), carbohydrates (primarily lactose), and minerals (including calcium and phosphorus). Milk also contains significant amounts of riboflavin and other water soluble vitamins.



Federal definitions and standards of identity specify the minimum levels of milkfat and solids-not-fat for the various milks shipped in interstate commerce:

Milk – Contains not less than 3.25 percent milkfat and 8.25 percent solids-not-fat. Addition of vitamins A and D is optional, but if added, vitamin A must be present at a level of not less than 2,000 International Units (I.U.) Per quart; vitamin D is optional, but must be present at a level of 400 I.U., if added. Characterizing flavoring ingredients may also be added.

Cultured Milk – Contains not less than 3.25 percent milkfat and not less than 8.25 percent milk solidsnon-fat. It is produced by culturing any of the following milk products alone or in combination: cream, milk, partially skimmed milk or skim milk with appropriate characterizing bacteria. The addition of certain characterizing ingredients and lactic-acid producing bacteria may permit, for example, the product to be labeled "kefir cultured milk," "acidophilus cultured milk," or "cultured buttermilk."

Half-and-Half – Consists of a mixture of milk and cream containing not less than 10.5 percent milkfat, but less than 18 percent milkfat.

Light Cream – contains not less than 18 percent milkfat, but less than 30 percent. Light cream may also be called "coffee cream" or "table cream."

Light Whipping Cream – contains not less than 30 percent milkfat, but less than 36 percent milkfat. Light whipping cream may also be called "whipping cream."

Heavy Cream – contains not less than 36 percent milkfat. Heavy cream may also be called "heavy whipping cream."

Sour Cream – is the product resulting from the addition of lactic acid-producing bacteria to pasteurized cream containing not less than 18 percent milkfat. Sour cream may also be called "cultured sour cream."

Dry Curd Cottage Cheese – is a soft, unripened cheese made from skim milk and/or reconstituted nonfat dry milk. The cheese curd is formed by the addition of either lactic acid producing bacteria or acidifiers. The latter process is called direct acidification. Rennet and/or other suitable enzymes may be used to assist curd formation. Dry curd cottage cheese contains less than 0.5 percent milkfat and not more than 80 percent moisture. The product may also be called "cottage cheese dry curd."

Cottage Cheese – is the product resulting from the addition of a creaming mixture (dressing) to dry curd cottage cheese. Cottage cheese contains not less than 4 percent milkfat and not more than 80 percent moisture.

Yogurt – is the product resulting from the culturing of a mixture of milk and cream products with the lactic acid-producing bacteria, Lactobacillus bulgaricus and Streptococcus thermophilus. Yogurt contains not less than 3.25 percent milkfat and 8.25 percent solids-not-fat.

Evaporated Milk – is made by removing about 60 percent of milk's water. It contains not less than 6.5 percent milkfat, not less than 16.5 percent milk solids-not-fat, and not less than 23 percent by weight of total milk solids. Evaporated milk is a heat-sterilized product with an extended shelf life.

Sweetened Condensed Milk – results from the removal of about 60 percent of the water from a mixture of milk (whole and nonfat pasteurized, homogenized milks) and safe and suitable nutritive carbohydrate sweeteners such as sucrose. This product contains not less than 8 percent milk fat and not less than 28 percent total milk solids.

Nonfat Dry Milk – is made by removing water from pasteurized skim (nonfat or fat free) milk. The product contains not more than 5 percent by weight of moisture, and not more than 1.5 percent by weight of milkfat unless otherwise indicated.

Ice Cream – consists of a mixture of dairy ingredients such as milk and nonfat milk, and ingredients for sweetening and flavoring, such as fruits, nuts and chocolate chips. Functional ingredients, such as stabilizers and emulsifiers, are often included in the product to promote proper texture and enhance the eating experience. By federal law, ice cream must contain at least 10 percent milkfat, before the addition of bulky ingredients, and must weigh a minimum of 4.5 pounds to the gallon.

Frozen Custard or **French Ice Cream** must also contain a minimum of 10 percent milkfat, as well as at least 1.4 percent egg yolk solids.

Sherbets have a milkfat content of between 1 percent and 2 percent, and a slightly higher sweetener content than ice cream. Sherbet weighs a minimum of 6 pounds to the gallon and is flavored either with fruit or other characterizing ingredients.

Gelato is characterized by an intense flavor and is served in a semi-frozen state. Gelato contains sweeteners, milk, cream, egg yolks and flavoring.

Sorbet and Water Ices are similar to sherbets, but contain no dairy ingredients.

Frozen Yogurt consists of a mixture of dairy ingredients such as milk and nonfat milk which have been cultured, as well as ingredients for sweetening and flavoring.

16

For more information on dairy product definitions, please contact IDFA directly at (202) 737-4332.

Conversion Factors

Dairy Products Related Conversions:

The quantity of milk actually used to produce one pound of each product depends chiefly upon the milkfat and nonfat solids content of the milk, which varies both geographically and seasonally. The following table is, therefore, only an approximation.

To make one pound of:	Requires approximately:
Butter	21.8 lbs. whole milk
Whole Milk Cheese	9.8 lbs. whole milk
Whole Milk Powder	7.4 lbs. whole milk
Cottage Cheese (dry curd basis)	7.3 lbs. skim milk
Nonfat Dry Milk	11.0 lbs. skim milk

The amount of milk required to make ice cream varies considerably, not only due to the component content of the milk, but also due to the wide variety in the milkfat and nonfat solids content of the final product as well as the type and quantity of the flavoring used. In general, one gallon of ice cream requires approximately 6 pounds of whole milk and one pound of cream.

The actual weight of fluid milk and cream varies based on milkfat content:

Milkfat %	Quart (Lbs.)	Gallon (Lbs.)	Product
<1	2.1575	8.63	Nonfat Milk
1 - 2.99	2.1550	8.62	Lowfat & Reduced Fat Milk
3 - 4.99	2.1500	8.60	Whole Milk
9 - 13.99	2.1375	8.55	Half & Half
14 - 18.99	2.1275	8.51	Light Whipping Cream
35 - 36.99	2.0925	8.37	Heavy Whipping Cream

The weight of flavored milk varies, based on milkfat content and the quantity and type of flavorings used in the formulations.

General Conversion Factors:

Weight:

16 ounces
100 pounds 1 hundredweight (cwt)
20 cwt1 ton (2000 pounds)
1 pound0.4536 kilogram
2.2046 pounds1 kilogram
2204.6 pounds1 metric ton (1,000 kilograms)
1 ton0.907 metric ton

Liquid Measure:

2 cups	 			• •			• •					•			•	1	oin	It
2 pints	 						• •					•			1	qı	ıaı	rt
4 quarts	 						• •					•			1	gal	lo	n
1 quart	 											•	0.9	92	16	lit	er	S
1.0571 quarts	 											•				11	ite	۶r
1 gallon	 						• •					•	3.	78	35	lit	er	S
0.264 gallons	 															11	ite	r

II. PRODUCTION A. FARM LEVEL PRODUCTION INFORMATION

Farm Level Production Overview

For the second consecutive year, U.S. farm milk production volume hit an all-time high, reaching 179.9 billion pounds in 2005. This boom in production reversed a two-year trend of slower growth, with nearly a 3.6% rate of growth compared to only 0.24% growth in 2004. Farm milk production continued its climb during the first six months of 2006, gaining an additional 3.28 billion pounds over the same period in 2005 for an increase of 3.7%.

Reversing another long-term trend, the number of U.S. milk cows grew slightly, by 31,000 in 2005 — an increase of 0.34% over 2004. The industry also increased the national average of milk per cow — now up to 19,576 pounds, setting a new national record for a second year in a row. Two western states led the nation in per cow production: Washington at 23,270 pounds of milk per cow and Arizona at 22,957.

In general, U.S. farm operations with milk cows got larger in 2005, though the total number of farms continued a 17-year downward trend. The average herd size of U.S. farm operations increased from 111 in 2004 to 115 in 2005. The biggest decline in the number of dairy farms came in farms with fewer than 100 milk cows. The only size category to see an increase was farms with 500-plus milk cows.

Regional trends in 2005 showed remarkable increases in farm milk production, with California continuing to lead the nation. All of the top 10 milk producing states increased output in 2005 over 2004; in 2004 only four of the top 10 states increased their output. While California's volume increase matched its increase of last year -- up more than 1 billion pounds (or 2.9%), eight of the 10 states had greater percentage increases in volume, ranging from 11.8% to 3.5%, during 2005. The top producing states were: Idaho (up 11.8%), Texas (up 7.2%) and Michigan (up 6.7%). The top 10 states accounted for 76% of all U.S. milk production.

Nearly 73% of the milk produced in 2005 was used to make either cheese (39.6%) or fluid milk, cream and related products (33.1%). Butter accounted for 12.9% of the milk supply, and 8.1% ended up in ice cream and other frozen dairy products. The demand for milk for cheesemaking has risen dramatically over the past few decades. In 1960, cheesemaking accounted for just about 11% of all milk produced in the United States; in 1998, it became the dominant use of milk.

Use of the two main classes of milk components — milkfat and nonfat solids — increased considerably in 2005. As in 2004, the U.S. government remained only minimally involved in removing these products from the market.

	Number of Milk Cov and Milk Prod	ws, Production luction; 1960-2	ı per Cow, 2005
	Number of Milk Cows ¹ (Millions)	Milk per Cow² (Pounds)	Milk Production ² (Million Lbs.)
1960	17.515	7,029	123,109
1970	11.997	9,753	117,006
1980	10.799	11,891	128,406
1990	9.993	14,782	147,721
1991	9.826	15,031	147,697
1992	9.688	15,570	150,847
1993	9.581	15,722	150,636
1994	9.494	16,179	153,602
1995	9.466	16,405	155,292
1996	9.372	16,433	154,006
1997	9.252	16,871	156,091
1998	9.151	17,185	157,262
1999	9.153	17,763	162,589
2000	9.199	18,197	167,393
2001	9.103	18,162	165,332
2002	9.139	18,608	170,063
2003	9.083	18,760	170,394
2004 ^r	9.010	18,957	170,805
2005 ^p	9.041	19,576	176,989

^rRevised. ^pPreliminary. ¹Includes dry cows, excludes heifers not yet fresh. ²Excludes milk sucked by calves. Source: USDA, National Agricultural Statistics Service.

20

DAIRY Facts Book 2006 Revised2.iSec1:20 Sec1:20



Total U.S. Milk Production; 1960-2005

Source: USDA, National Agricultural Statistics Service.



21

Number of Milk Cows and Milk Production per Cow; 1960-2005

Source: USDA, National Agricultural Statistics Service.

PRODUCTION

Milk Production in the Ten Largest Dairy States ¹ ; 1960-2005															
	1960	1970	1980	1990	2000	2004'	2005 [,]								
	(Million Lbs.)														
California	8,059	9,457	13,577	20,947	32,245	36,465	37,564								
Wisconsin	17,780	18,435	22,380	24,187	23,259	22,085	22,866								
New York	10,171	10,341	10,974	11,067	11,921	11,650	12,078								
Pennsylvania	6,878	7,124	8,496	10,014	11,156	10,062	10,503								
Idaho	1,634	1,490	1,947	2,949	7,223	9,093	10,161								
Minnesota	10,272	9,636	9,535	10,030	9,493	8,102	8,195								
New Mexico	253	304	602	1,524	5,236	6,710	6,951								
Michigan	5,173	4,602	4,970	5,234	5,705	6,315	6,735								
Texas	2,932	3,065	3,625	5,539	5,743	6,009	6,442								
Washington	1,911	2,091	2,942	4,392	5,593	5,416	5,608								

	Percer	ntage of 1	lotal Ten D	airy States	with Stat	e History	
Top 10	77,312	74,762	84,803	98,683	117,574	127,103	127,103
% totals ²	63%	64%	66%	67%	70%	74%	76%
Top 20	99,535	95,357	106,708	123,831	144,514	150,397	156,552
% totals ²	81%	82%	83%	84%	86%	88%	88%
Total U.S.	123,109	117,006	128,406	147,721	167,393	170,934	176,989

¹Ranked by 2005 production. ²Percent of total U.S. milk production for the year indicated. *Revised. ^pPreliminary. Source: USDA, National Agricultural Statistics Service.

2005 U.S. Milk Supply Utilization,	by Product ^p
Product	Million Pounds Product Weight
Fluid milk and cream sales	56,823
	Milkfat Equivalent
Cheese	67,955
Creamery butter	22,188
Frozen dairy products	13,949
Evaporated and condensed milk	1,861
Used on farms where produced	1,077
Other uses	7,847
Total ¹	171,628

⁹ Preliminary. ¹Includes net imports of ingredients. Source: Computations made by the Milk Industry Foundation based on data from USDA, National Agricultural Statistics Service.



23

2005 U.S. Milk Supply Utilization, by Product[®]

Preliminary.

Source: Computations made by the Milk Industry Foundation based on data from USDA, National Agricultural Statistics Service.

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	Milk Cows,	Milk Production	and Milk Income	by State; 200	ß
				Farm Cash Receipts	s from Milk and Cream
	Number of Milk Cows¹ (Thousands)	Milk per Cow ² (Lbs.)	Milk Production (Million Lbs.)	Total Rec.d ³ (Million \$)	Percent of All Farm Receipts⁴ (%)
Alabama	16	14,000	224	43	1.0
Alaska	-	12,273	14	3	6.3
Arizona	163	22,957	3,742	570	16.0
Arkansas	22	13,500	297	52	0.9
California	1,755	21,404	37,564	5,366	15.0
Colorado	104	22,577	2,348	343	5.3
Connecticut	20	19,200	384	67	11.5
Delaware	7	17,716	131	21	2.4
Florida	137	16,577	2,271	432	5.1
Georgia	81	17,259	1,398	236	3.7
Hawaii	5	12,889	70	20	3.9
Idaho	455	22,332	10,161	1,358	25.4
Illinois	104	18,827	1,958	309	3.0
Indiana	156	20,295	3,166	491	7.3
lowa	194	20,722	4,020	620	3.8
Kansas	111	20,505	2,276	340	2.8
Kentucky	106	12,934	1,371	237	5.5
Louisiana	35	12,371	433	77	3.3
Maine	33	18,030	595	109	17.6
Maryland	72	16,125	1,161	196	11.1
Massachusetts	17	17,059	290	51	11.3
Michigan	311	21,656	6,735	1,020	20.8
Minnesota	453	18,091	8,195	1,336	12.2
Mississippi	25	15,240	381	63	1.6
Missouri	117	16,026	1,875	299	4.7

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Montana	19	19,579	372	53	2.2
Nebraska	60	17,950	1,077	168	1.4
Nevada	25	21,680	542	75	13.6
New Hampshire	16	18,875	302	53	27.4
New Jersey	12	16,000	192	32	3.2
New Mexico	326	21,192	6,951	1,000	36.9
New York	648	18,639	12,078	1,950	49.7
North Carolina	54	18,611	1,005	171	2.1
North Dakota	33	15,970	527	84	1.8
Ohio	270	17,567	4,743	752	12.5
Oklahoma	75	16,480	1,236	219	3.9
Oregon	121	18,876	2,284	360	8.2
Pennsylvania	561	18,722	10,503	1,769	33.9
Rhode Island	-	18,700	19	3	5.0
South Carolina	18	16,111	290	49	2.6
South Dakota	81	17,741	1,437	220	4.4
Tennessee	70	15,743	1,102	193	6.8
Texas	320	20,131	6,442	976	4.8
Utah	88	18,875	1,661	250	17.0
Vermont	143	18,469	2,641	434	70.7
Virginia	105	16,990	1,784	308	10.8
Washington	241	23,270	5,608	857	12.6
West Virginia	13	14,923	194	32	7.2
Wisconsin	1,236	18,500	22,866	3,688	48.3
Wyoming	5	14,860	74	10	0.7
Total U.S.	9,041	19,576	176,989	27,368	10.1
¹ Average number on farms during year, inclu	uding dry cows but excluding heife	rs not yet fresh. ² Excludes milk su	icked by calves. Totals may not add c	lue to rounding. ³ Based on preliminary e	stimate by USDA. ⁴ Based
UII 2004 Uata Source: USDA, National Agricultural Statistic	cs Service and Economic Research	Service.			

Supply & Utili	ization,	Milkfat;	; 2001-2	005	
	2001	2002	2003	2004	2005
			(Million Lb	s.)	
Production	6,078	6,273	6,251	6,278	6,544
Farm Use	44	41	41	39	41
Marketings	6,033	6,231	6,210	6,240	6,503
Percent Change from Previous Year	-1.5%	3.3%	-0.3%	0.5%	4.4%
Beginning Commercial Stocks	252	259	363	306	263
Imports	200	175	173	183	161
Total Supply	6,485	6,665	6,746	6,729	6,927
Percent Change from Previous Year	-0.3%	2.8%	1.2%	-0.3%	3.1%
Ending Commercial Stocks	259	363	306	263	294
Net Government Removals	5	12	43	-2	1
Commercial Disappearance	6,221	6,290	6,397	6,468	6,634
Percent Change from Previous Year	0.0%	1.1%	1.7%	1.1%	2.80%

PRODUCTION

Note: Totals may not add due to rounding. Source: USDA, Economic Research Service.

Supply & Utiliz	ation, S	kim Soli	ids; 200 [.]	1-2005	
	2001	2002	2003	2004	2005
			(Million Lb	s.)	
Production	14,308	14,708	14,739	14,787	15,454
Farm Use	105	97	96	91	96
Marketings	14,203	14,612	14,643	14,696	15,358
Percent Change from Previous Year	-1.1%	2.9%	0.2%	0.4%	4.5%
Beginning Commercial Stocks	759	695	733	721	703
Imports	403	439	430	413	390
Total Supply	15,365	15,746	15,806	15,830	16,451
Percent Change from Previous Year	-0.5%	2.5%	0.4%	0.2%	3.9%
Ending Commercial Stocks	695	733	721	720	768
Net Government Removals	497	832	710	110	83
Commercial Disappearance	14,173	14,181	14,375	15,018	15,766
Percent Change from Previous Year	1.7%	1.0%	1.4%	4.3%	4.3%

Note: Totals may not add due to rounding. Source: USDA, Economic Research Service.

Supply & Ut	ilization,	Total Dai	ry Solids ¹	; 2000-20)05	
	2000	2001	2002	2003	2004	2005
			(Million	Lbs.)		
Production	20,651	20,386	20,981	20,990	21,065	21,998
Farm Use	161	149	138	137	130	137
Marketings	20,490	20,236	20,843	20,853	20,936	21,861
Percent Change from Previous Year	3.1%	-1.2%	3.0%	0.1%	0.4%	4.4%
Beginning Commercial Stocks	917	1,011	954	1,096	1,027	966
Imports	531	603	614	603	596	551
Total Supply	21,938	21,850	22,411	22,552	22,559	23.378
Percent Change from Previous Year	3.8%	-0.4%	2.6%	0.6%	0.0%	3.6%
Ending Commercial Stocks	1,011	954	1,096	1,027	983	1,062
Net Government Removals	768	502	844	753	108	84
Commercial Disappearance	20,159	20,394	20,471	20,772	21,486	22,400
Percent Change from Previous Year	2.5%	1.2%	0.4%	1.5%	3.4%	4.3%

PRODUCTION

¹Milkfat and Skim Solids combined. Note: Totals may not add due to rounding. Source: USDA, Economic Research Service.

Nu	mber of U.S.	. Farm Ope	erations wit	h Milk Cov	ws by Herd	Size; 1993	-2005
	Total	0-29 head	30-49 head	50-99 head	100-199 head	200-499 head	500+ head
1993	157,150	58,630	34,810	42,110	14,630	6,970	1
1994	148,140	53,500	32,640	40,640	14,450	6,910	1
1995	139,670	48,150	31,030	39,280	14,290	6,920	1
1996	130,980	43,050	29,230	37,560	14,090	7,050	1
1997	123,700	39,070	27,285	35,850	14,040	5,119	2,336
1998	117,180	36,200	25,485	34,017	13,908	5,155	2,415
1999	111,000	32,920	24,055	32,935	13,250	5,290	2,550
2000	105,170	30,810	22,110	31,360	12,865	5,350	2,675
2001	97,510	28,125	19,870	29,195	12,335	5,195	2,790
2002	91,240	26,355	18,035	27,395	11,555	4,990	2,910
2003	86,360	25,045	16,805	25,800	10,980	4,765	2,965
2004 ^r	81,520	23,810	15,500	24,055	10,445	4,700	3,010
2005 ^p	78,295	22,490	14,885	23,135	10,055	4,660	3,070

^rRevised. ^pPreliminary. ¹No break down of +500 head; included with 200-499 prior to 1997. Source: USDA, National Agricultural Statistics Service.

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Average Number of Dairy Cows per Farm;							
		1960-200	5				
	Total Number of Milk Cows	Operations with Milk Cows	Average # of Cows per Farm ¹	Herds Licensed to Sell Milk ²			
		()	/lillion)				
1960	17.515	1,792,000	10	N/A			
1970	11.997	647,860	19	N/A			
1980	10.799	334,180	32	N/A			
1990	9.993	192,660	52	N/A			
1991	9.826	180,640	54	N/A			
1992	9.688	170,500	57	N/A			
1993	9.581	157,150	61	N/A			
1994	9.494	148,140	64	N/A			
1995	9.466	139,670	68	N/A			
1996	9.372	130,980	72	N/A			
1997	9.252	123,700	75	N/A			
1998	9.151	117,180	78	N/A			
1999	9.153	111,000	82	N/A			
2000	9.199	105,170	87	N/A			
2001	9.103	97,510	93	N/A			
2002	9.139	91,240	100	74,110			
2003	9.083	86,360	105	70,410			
2004 ^r	9.010	81,520	111	66,825			
2005 ^p	9,041	78,295	115	64,555			

¹Farm operations with one or more milk cows. ²Average number of dairy farms licensed to sell milk, based on counts collected from State and other regulatory agencies. NA = not available ^rRevised. ⁹Preliminary. Source: USDA, National Agricultural Statistics Service.

Number of Producers, Total Receipts and Average Daily Deliveries in Federal Milk Marketing Orders by Year ¹ ;						
1960-2005						
	Total Number of Producers	Total Annual Receipts	% of U.S. Milk Produced	Average Daily Deliveries		
		(Billion Lbs.)		(Lbs.)		
1960	189,816	44.8	36.4	645		
1970	143,411	65.1	55.6	1,240		
1980	117,490	84.0	65.4	1,953		
1990	100,397	120.4	81.5	3,277		
1991	100,267	103.3	69.9	2,814		
1992	97,803	107.9	71.6	3,016		
1993	92,934	104.0	69.0	3,057		
1994	91,397	107.8	70.2	3,223		
1995	88,717	108.5	69.9	3,343		
1996	82,947	104.5	67.9	3,442		
1997	78,422	105.2	67.4	3,666		
1998	72,402	99.2	63.1	3,744		
1999	69,008	104.5	64.3	4,137		
2000	69,590	116.9	69.8	4,591		
2001	66,423	120.2	72.7	4,959		
2002	63,856	125.5	73.8	5,387		
2003	58,110	110.6	64.9	5,178		
2004 ^r	52,341	103.0	60.3	5,352		
2005 ^p	53,036	114.7	64.8	5,904		

^rRevised. ^pPreliminary. ¹Due to significant price differences some farm milk was disassociated, or depooled, from the Federal Order system for a portion of 2003. Note: Effective April 1, 2004, the western Federal milk order was terminated. Source: USDA, Agricultural Marketing Service, Dairy Market News.

PRODUCTION

B. FLUID MILK PRODUCTION

Fluid Milk Production Overview

The volume of fluid milk products produced in the United States dropped about 2% in 2005 as compared to 2004. About 6.2 billion gallons (53.9 billion pounds) of farm milk was processed into such products as fluid milk, cream, yogurt and other cultured dairy foods. Overall, about 33% of the total U.S. milk supply was used to produce fluid milk products in 2005.

Most of these products were processed using farm milk regulated by the Federal Milk Marketing Order system, which is administered by the U.S. Department of Agriculture (USDA) to regulate fluid milk processors and other dairy product manufacturers. At the beginning of 2004, this system consisted of 11 marketing areas around the United States, but under provisions established by Congress, USDA terminated the Western marketing area effective April 1, 2004, leaving only 10 marketing areas. The Western marketing area included part or all of the following states: Utah, Nevada, Wyoming, Idaho and Oregon.

Under the federal order program, farm milk used in fluid milk products is known as Class I utilization, and processors are required to pay at least the minimum price set by the federal orders for that farm milk. Both the number of dairy farms (producers) selling farm milk and the number of fluid milk plants continues to decrease. In 2005, 53,036 dairy farm operations shipped 115 billion pounds of farm milk to regulated dairy plants. There were 302 plants producing fluid milk products in federal order areas.

As for the nation as a whole, the U.S. Bureau of Census conducts a Census of Manufacturing every five years; the most recent data available are for 2002. That year, 524 manufacturing operations reported having processed fluid milk products, less than half of the 1,190 reported in 1982. However, the average volume of fluid milk processed per plant more than doubled during that same 20-year period, from 43.5 million pounds to 105.5 million pounds. The total value of fluid milk and related products manufactured by those plants was more than \$24 billion; the 524 plants employed 55,400 workers, who received more than \$2.7 billion dollars in total compensation.

30

PRODUCTION

Fluid I	Milk Products;	1950-2005
	Million Pounds	Million Gallons Equivalent
1950	37,280	4,325
1960	47,360	5,494
1970	45,885	5,323
1980	53,006	6,149
1990	54,771	6,354
1991	55,054	6,387
1992	55,020	6,383
1993	54,375	6,308
1994	54,676	6,343
1995	54,580	6,332
1996	55,028	6,384
1997	54,782	6,355
1998	54,516	6,324
1999	54,907	6,370
2000	54,490	6,321
2001	53,980	6,262
2002	54,216	6,290
2003	54,364	6,307
2004 ^r	54,072	6,273
2005 ^p	53,961	6,260

Farm Milk Used in Packaged

^rRevised. ^pPreliminary. Source: USDA, Economic Research Service.

Historical Statistics for the Fluid Milk Industry ¹ :							
Census of Manufacturers; 1982-2002							
	1982	1987	1992	1997	2002		
Companies	853	652	525	402	315		
All Establishments (Plants)							
Total	1,190	946	746	608	524		
With 20 Employees or More	751	626	506	435	317		
All Employees							
Number (1,000)	78.2	72.4	63.4	57.6	55.4		
Payroll (Million Dollars)	1,468.7	1,681.3	1,841.0	1,897.8	2,158.1		
Production Workers							
Number (1,000)	37.4	36.2	32.5	30.0	30.1		
Hours (Million)	76.8	74.2	70.8	64.8	63.8		
Total Compensation (Million Dollars)	1,868.6	2,098.2	2,364.8	2,467.8	2,769.9		
Value Added by Manufacturer (Million Dollars)	4,088.9	5,426.2	5,966.0	6,284.7	7,935.3		
Cost of Materials (Million Dollars)	14,659.1	15,189.6	15,974.0	15,718.8	16,311.8		
Value of Shipments (Million Dollars)	18,736.0	20,590.5	21,927.0	21,995.1	24,181.8		
New Capital Expenditures (Million Dollars)	363.0	341.7	363.0	423.5	589.8		

¹The Fluid Milk Industry is defined by the Bureau of the Census as comprising of manufacturing establishments for which the value of the shipments of fluid milk, cream, and related products are both primary and secondary to the industry. Source: Bureau of Census.

PRODUCTION

PRODUCTION

C. ICE CREAM & RELATED PRODUCTS PRODUCTION

Frozen Dessert Production Overview

About 1.54 billion gallons of ice cream was produced in the United States in 2005, an increase of 0.9% over 2004. This increase was due in part to a 3.5% jump in the production of regular ice cream, which accounts for 62% of the entire market. In the second largest category, lowfat/nonfat ice cream, production dropped by 6.5%. There was growth in several smaller categories, including frozen yogurt, sherbet and water ices.

During the first half of 2006, however, the only category showing production growth was lowfat ice cream, with a 2.2% increase over the same six-month period in 2005. Regular hard ice cream production had fallen slightly in the first half of 2006 (down 0.9%).

Most U.S. ice cream production is the hard frozen type, though soft-serve production has quietly trended upward over the past decade. Most hard frozen ice cream is "regular" -- as opposed to lowfat or nonfat; however, most soft-serve is lowfat.

Frozen dairy production follows a clear seasonal pattern. Summer is the unchallenged season for eating ice cream and other related products. Production kicks up in March-April to fill retail and food-service pipelines in the late spring and early summer. Production remains strong through August to satisfy summer demand, and declines through the end of the year.

California led the United States in output of frozen desserts in 2005, at over 139 million gallons or about 9% of the U.S. total.



34

2005 Production of Frozen Desserts

Source: USDA, National Agricultural Statistics Service.

Total U.S. Production of Frozen Desserts (Hard & Soft); 1920-2005								
	Regular Ice Cream	Lowfat & Nonfat Ice Cream ¹	Frozen Yogurt	Sherbet	Water Ices ²	Other Frozen Dairy Products	Total Frozen Products	
	Million Gallons							
1920	171.2	N/A	N/A	N/A	N/A	N/A	171.2	
1930	255.4	N/A	N/A	N/A	N/A	N/A	255.4	
1940	318.1	10.5	N/A	8.1	N/A	2.9	339.5	Ŗ
1950	554.4	36.9	N/A	17.0	18.3	8.2	634.8	
1960	699.6	145.2	N/A	40.7	33.4	50.1	969.0	
1970	761.7	286.7	N/A	48.9	37.3	58.6	1,193.1	
1980	829.8	293.4	N/A	45.2	33.4	23.5	1,225.2	
1990	823.6	352.3	117.6	50.3	50.7	32.4	1,426.8	
1991	862.6	341.8	147.1	47.4	56.0	36.0	1,490.9	
1992	866.1	328.2	134.1	49.9	52.9	51.8	1,483.0	
1993	866.2	325.3	149.9	50.8	58.1	66.0	1,516.4	
1994	876.1	358.6	150.6	54.1	63.7	60.2	1,563.2	
1995	862.2	400.7	152.1	53.5	71.3	19.1	1,559.0	
1996	878.6	407.6	118.1	52.6	65.9	10.8	1,533.6	
1997	913.8	426.3	92.2	53.1	70.9	12.8	1,569.1	
1998	935.1	449.5	97.2	54.6	73.1	14.7	1,624.2	
1999	972.2	421.1	90.9	54.5	70.3	13.9	1,622.8	
2000	979.6	404.1	94.5	51.9	65.8	11.6	1,607.6	
2001	970.1	402.6	52.6	64.4	71.2	10.5	1,571.4	
2002	1,005.0	359.6	70.8	57.0	67.6	8.7	1,568.6	
2003	992.9	418.6	70.4	54.1	60.6	7.2	1,603.8	
2004 ^r	919.9	409.8	64.5	54.9	64.0	8.1	1,521.2	
2005 ^p	953.0	384.7	65.1	59.1	66.1	7.7	1,535.7	
% change '04-'05	3.5%	-6.5%	0.8%	7.0%	3.3%	-4.8%	0.9%	

35

^rRevised. ^pPreliminary. ¹Includes freezer-made milkshakes. ²Also contains sorbet, frozen juice bars, and gelatin pops. Source: USDA, National Agricultural Statistics Service.

DAIRY Facts Book 2006 Revised2.iSec1:35 Sec1:35

Ten Leading States in 2005 Production of Ice Cream and Related Products (Hard & Soft)



Source: USDA, National Agricultural Statistics Service.
	Monthly	Produc	tion of	Ice Crea	am and	Related	Produc	ts (Hai	d & So	rt); 200	1-2005	(cont.)	
	Jan.	Feb.	Mar.	Apr.	May	Jun.	Jul	Aug.	Sep.	Oct.	Nov.	Dec.	TOTAL
						(Millio	in Gallons)						
Water Ic	ę												
2001	4.9	5.4	6.0	6.7	6.7	6.9	9.9	6.0	4.5	4.4	3.1	3.2	64.4
2002	4.7	5.5	6.7	7.3	7.1	7.4	7.6	5.9	4.4	4.7	3.2	3.2	67.6
2003	4.9	5.2	5.8	6.4	6.5	9.9	6.4	5.1	4.2	3.8	2.9	2.7	60.6
2004	4.6	4.9	6.0	6.3	9.9	7.3	7.2	5.9	4.5	4.2	3.1	3.3	64.0
2005 ^p	5.2	4.9	6.1	6.8	6.7	7.3	7.0	6.2	5.0	4.5	3.3	3.0	66.1
Frozen /	Yogurt												
2001	5.9	5.1	6.4	6.2	7.0	7.0	9.9	7.3	5.5	5.4	4.6	4.1	71.2
2002	5.4	5.5	6.1	6.4	6.8	6.5	9.9	6.5	6.1	5.8	4.9	4.2	70.8
2003	5.3	5.8	5.7	6.8	6.9	9.9	6.4	6.3	6.2	5.6	4.6	4.1	70.4
2004	4.9	5.3	5.9	6.1	5.8	6.2	5.4	5.9	5.5	4.9	4.5	4.0	64.5
2005 ^p	4.4	4.9	5.9	5.7	6.2	6.4	5.9	6.1	5.5	5.1	4.4	4.5	65.1
Other Fr	ozen Products	(0											
2001	0.9	1.0	0.8	1.0	1.1	1.1	1.1	1.0	0.8	0.6	0.6	0.5	10.5
2002	0.7	0.7	0.7	0.8	6.0	0.8	0.8	0.8	0.7	0.7	0.4	0.5	8.7
2003	0.5	9.0	0.5	0.6	0.7	0.8	0.8	0.6	0.6	0.6	0.4	9.0	7.2
2004	0.6	0.5	0.8	0.8	0.8	1.0	0.8	0.7	0.5	0.5	0.5	9.0	8.1
2005 ^p	0.7	0.7	0.8	0.7	0.7	0.8	0.7	0.7	0.5	0.5	0.4	0.4	7.7
	•		:										

38

^rRevised. ^pPreliminary. Totals may not add due to rounding. Source: USDA, National Agricultural Statistics Service.

		U.S. Hard	Frozen I	Production;	1990-20	05	
	Regular Ice Cream	Lowfat & Nonfat Ice Cream	Sherbet	Frozen Yogurt Lowfat & Nonfat	Water & Juice Ice	Other Frozen Products	Total Products
				(Million Gallons)			
1990	775.2	123.0	50.3	117.6	50.7	32.4	1,149.2
1991	817.1	124.3	47.4	147.1	56.0	36.0	1,227.9
1992	821.7	116.3	49.9	134.1	52.9	51.8	1,226.7
1993	826.0	110.0	50.8	66.0	58.1	66.0	1,176.8
1994	835.7	121.8	48.5	44.2	63.7	60.2	1,174.0
1995	822.5	148.4	50.3	93.4	71.3	19.1	1,204.9
1996	825.2	143.5	49.5	74.3	65.9	14.8	1,173.3
1997	854.1	141.9	50.2	64.0	70.9	12.8	1,193.9
1998	866.3	139.6	51.4	54.2	73.1	14.7	1,199.3
1999	868.4	131.9	51.3	47.9	70.3	13.9	1,183.8
2000	882.1	114.2	49.5	42.5	65.8	11.6	1,165.7
2001	870.3	107.8	49.8	36.8	64.4	10.5	1,139.7
2002	872.5	121.1	53.5	36.7	67.6	8.7	1,160.0
2003	875.4	120.2	50.7	33.8	60.6	7.2	1,147.9
2004 ^r	846.1	114.0	51.2	30.8	64.0	8.1	1,114.2
2005 ^p	888.7	109.9	55.3	29.6	66.1	7.7	1,157.3

^rRevised. ^pPreliminary. Source: USDA, National Agricultural Statistics Service.

DAIRY Facts Book 2006 Revised2.iSec1:39 Sec1:39

	U.S. Sof	t-Serve Ic	e Cream P	roduction	; 1990-2005	
	Regular	Lowfat ¹	Nonfat	Sherbet	Frozen Yogurt	Total
			(Million	Gallons)		
1990	48.4	229.2	N/A	3.1	58.1	338.8
1991	45.5	217.5	N/A	3.1	74.6	340.8
1992	44.4	211.9	N/A	4.1	55.4	315.8
1993	40.2	215.4	N/A	3.9	60.8	320.3
1994	40.4	236.8	N/A	5.6	61.1	344.0
1995	39.7	244.9	7.5	3.2	58.7	354.0
1996	53.4	257.8	6.2	3.1	39.8	360.3
1997	59.7	280.1	4.3	2.9	28.2	375.2
1998	68.8	305.6	4.2	3.1	43.0	424.8
1999	103.8	284.0	5.1	3.1	42.9	439.0
2000	97.6	284.8	5.1	2.5	52.0	441.9
2001	99.8	291.5	3.2	2.8	34.3	431.7
2002	132.5	235.9	2.6	3.5	34.1	408.6
2003	117.5	296.9	1.6	3.5	37.0	456.3
2004 ^r	73.8	273.1	3.6	3.7	33.7	387.9
2005 ^p	64.3	254.1	1.1	3.8	35.5	358.7

^rRevised. ^pPreliminary. ¹Prior to 1995, also included soft nonfat ice cream. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

Frozen Des	sert Ind	ustry Sta	atistics ¹ ;	1982-20	004	
	1982 (Census)	1987 (Census)	1992 (Census)	1997 (Census)	2002 (Census)	2004 (ASM)
Companies	482	469	411	409	365	N/A
All Establishments (Plants)						
Total	552	541	456	449	407	N/A
With 20 Employees or More	219	211	177	152	128	N/A
All Employees						
Number (1,000)	17.8	20.3	20.9	19.8	20.2	17.8
Payroll (Million Dollars)	313.5	440.1	558.2	606.7	718.5	696.8
Production Workers						
Number (1,000)	11.1	13.8	13.7	14.2	15.2	14.1
Hours (Million)	20.9	26.9	28.8	30.1	29.1	27.5
Total Compensation (Million Dollars)	177.3	269.0	324.9	758.5	899.7	494.5
Value Added by Manufacturer (Million Dollars)	910.4	1,270.4	2,096.5	2,550.1	4,392.2	4,280.7
Cost of Materials (Million Dollars)	1,949.0	2,662.1	3,210.5	3,312.5	3,790.6	3,588.3
Value of Shipments (Million Dollars)	2,855.1	3,916.5	5,290.6	5,857.9	8,178.0	7,899.6
New Capital Expenditures (Million Dollars)	79.9	137.1	188.1	157.9	243.9	N/A

¹The Ice Cream and frozen dessert Industry is defined by the Bureau of the Census as comprising of manufactured establishments for which the value of the shipments of ice cream and frozen dessert and related products are both primary and secondary to the industry. ² Annual Survey of Manufacturers covering sample of establishments. N/A = Not Available.

Source: Bureau of Census, Annual Survey of Manufacturers

PRODUCTION

		Number of	U.S. Plants Pr	oducing	
	ce C	cream and R	elated Produc	ts; 1970-2	005
		Regular Hard	Lowfat & Nonfat		Water
		Ice Cream	Ice Cream	Sherbet	lces ¹
1970		1,628	1,088	1,122	377
1980		949	576	654	220
1990		713	360	445	184
1991		641	358	N/A	176
1992		514	338	333	176
1993		507	278	331	179
1994		483	260	338	169
1995		473	245	306	170
1996		461	233	298	173
1997		460	231	283	160
1998		453	232	281	165
1999		417	210	258	155
2000		413	296	246	145
2001		398	278	231	138
2002		387	265	222	130
2003		373	249	223	134
2004 ^r		368	234	207	127
2005 ^p		353	238	206	124

^rRevised. ^pPrelimnary. ¹Excluding counter freezers. N/A = Not Available. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

D. CHEESE PRODUCTION

Cheese Production Overview

Continuing a long-term upward trend, the total production of cheese in the United States reached a record high of 9.137 billion pounds in 2005, an increase of 2.7% over 2004. In fact, production growth occurred in all three major categories of cheese produced in the United States: American-style, Italian-style and "other cheeses."

U.S. production of American cheese continued to gain ground in 2005, increasing 2% and hitting a record high of 3.813 billion pounds. Cheddar, which represents nearly 80% of this category's volume, grew nearly 1.6%.

Italian-style cheese production extended its decade-long streak by increasing 3.9% in 2005, to reach its highest volume production ever at 3.805 billion pounds. Mozzarella drove the category's growth with its production increase of 3.6%. Paralleling cheddar's dominance in the American category, mozzarella dominates the Italian category, representing nearly 80% of the total volume.

Given that there are more than 300 varieties of cheese sold in the United States, most varieties fall into the "other cheeses" category, meaning that they are neither Italian nor American types. Overall, this category grew by 2.5% in 2005, reaching a new high of 1.509 billion pounds. Individual varieties exhibiting significant growth included Hispanic-style cheeses (up 17.5%) and Swiss (up 4.5%).

Two states dominate U.S. cheese production: Wisconsin and California. Wisconsin held fast to its title of largest cheese-producing state in 2005 with its production of 2.406 billion pounds, representing 36% of the U.S. total. California produced more than 2 billion pounds of cheese in 2005. Adding in Idaho, New York and Minnesota, the top five cheese-producing states accounted for 72% of all U.S. cheese production in 2005.

Data from the most recent census of manufacturing in 2002 show that the total wholesale value of cheese and cheese products manufactured in the United States was \$20.1 billion. That year, the cheese manufacturing industry employed 37,700 people with a total payroll of \$1.65 billion. There were 501 plants reporting cheese manufacturing activities in 2002.

In 2006, total cheese production is on target to break 2005's record, increasing by 139 million pounds or 3% during the first six months. Through June, production of American and Italian cheeses grew by equal amounts, increasing 3.2%.

Total	U.S. Produ	iction of	Natural C	heese;
	1	960-200	5	
	Total American	Total	Total Other	Total Notural
	American	(Million	Pounds)	Naturai
1960	996	158	321	1,478
1970	1,423	394	384	2,201
1980	2,376	983	626	3,984
1990	2,894	2,207	958	6,059
1991	2,805	2,329	957	6,091
1992	2,937	2,509	1,043	6,488
1993	2,957	2,495	1,067	6,528
1994	2,974	2,626	1,135	6,735
1995	3,131	2,674	1,111	6,917
1996	3,281	2,812	1,124	7,218
1997	3,286	2,881	1,163	7,330
1998	3,315	3,005	1,173	7,492
1999	3,568	3,152	1,222	7,941
2000	3,642	3,289	1,327	8,258
2001	3,544	3,425	1,291	8,260
2002	3,691	3,470	1,386	8,547
2003	3,622	3,524	1,412	8,557
2004 ^r	3,739	3,662	1,473	8,873
2005 ^p	3,813	3,805	1,509	9,127

[°]Revised. [°]Preliminary. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

U.S. I	Production 19	of America 60-2005	n Cheese;
	Cheddar	Other American ¹	Total American
		(Million Pounds	
1960	894	102	996
1970	645	778	1,423
1980	1,751	625	2,376
1990	2,380	514	2,894
1991	2,266	503	2,769
1992	2,401	536	2,937
1993	2,376	581	2,957
1994	2,346	629	2,974
1995	2,415	716	3,131
1996	2,545	736	3,281
1997	2,640	646	3,286
1998	2,633	681	3,315
1999	2,810	758	3,568
2000	2,819	822	3,641
2001	2,746	797	3,544
2002	2,822	869	3,691
2003	2,749	920	3,670
2004 ^r	3,004	734	3,739
2005 ^p	3,052	761	3,813

^rRevised. ^pPreliminary. ¹Includes Colby and Monterey Jack. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

		U.S. Pro	duction of	Italian Ch	1eese; <u>19</u>	60-2005		
		Soft			На	rd		
	Mozzarella & Similar	Ricotta & Similar	Other Soft Italian	Provolone & Similar	Romano & Similar	Parmesan & Similar	Other Hard Italian	Total Italian
				(Million Pou	unds)			
1960	N/A	N/A	N/A	N/A	N/A	N/A	N/A	158
1970	375	N/A	N/A	N/A	N/A	N/A	19	394
1980	689	107	7	94	21	60	5	983
1990	1,730	196	5	157	21	94	3	2,207
1991	1,824	212	2	155	28	102	5	2,329
1992	1,969	225	4	164	22	121	4	2,509
1993	1,948	228	4	175	21	113	5	2,495
1994	2,068	238	4	182	23	103	7	2,626
1995	2,125	240	6	183	25	88	8	2,674
1996	2,250	252	7	207	27	61	9	2,812
1997	2,245	238	10	200	30	150	9	2,881
1998	2,366	239	8	222	28	129	12	3,005
1999	2,527	251	8	222	27	101	16	3,152
2000	2,635	245	9	248	28	110	15	3,289
2001	2,767	234	9	251	30	113	18	3,425
2002	2,783	236	11	261	33	127	19	3,470
2003	2,807	235	13	283	36	127	24	3,524
2004 ^r	2,917	244	14	296	32	130	28	3,662
2005 ^p	3,021	237	21	305	34	151	35	3,805

^rRevised. ^pPreliminary. N/A = Not Available. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

	0.0.110	(Breal	kout of "To	tal Other" o	column on pag	je 43.)	0 2000	
	Swiss	Muenster	Blue ¹	Brick	Hispanic	Cream & Neufchatel	All Other ²	Total⁴
				(Millio	n Pounds)			
1960	121.1	N/A	15.2	26.5	N/A	106.4	51.7	321
1970	144.0	N/A	23.3	56.0	N/A	126.1	35.0	384
1980	218.9	70.0	33.0	15.4	N/A	228.6	59.9	626
1990	261.1	100.2	36.4	17.3	N/A	430.8	112.4	958
1991	234.5	106.4	34.4	15.3	N/A	446.7	120.1	957
1992	237.3	116.4	33.3	15.5	N/A	516.7	124.0	1,043
1993	231.4	117.5	33.3	12.5	N/A	539.9	132.8	1,067
1994	221.2	113.6	36.5	12.2	N/A	573.4	177.6	1,135
1995	221.7	109.1	36.6	10.4	N/A	543.8	189.5	1,111
1996	219.1	106.8	38.3	10.6	67.4	574.7	107.4	1,124
1997	207.6	100.2	42.8	8.5	68.8	614.9	120.6	1,163
1998	206.4	94.6	3	7.6	76.0	621.3	166.8	1,173
1999	220.5	80.3	3	8.1	86.4	644.2	182.2	1,222
2000	229.3	85.5	3	8.6	96.3	687.4	220.3	1,327
2001	245.5	82.2	3	8.7	108.8	645.1	200.3	1,291
2002	254.1	81.1	3	10.0	124.5	686.2	230.4	1,386
2003	264.7	79.4	3	9.8	133.7	676.7	246.7	1,412
2004 ^r	281.3	72.8	3	8.1	142.4	699.1	273.4	1,472
2005 ^p	294.0	77.9	3	8.9	167.4	692.4	268.1	1,509

U.S. Production of Selected Natural Cheeses; 1960-2005	
(Breakout of "Total Other" column on page 43.)	

^rRevised. ^aPreliminary. ¹Includes Gorgonzola. ²Includes Limburger and full skim cheese as well as all other types of natural cheese except American and Italian. ³Not shown because less than 3 plants reported or individual plant operations could be disclosed; included in All Other. ⁴Total US production of natural cheeses after accounting for American and Italian cheese. N/A=Not Available. Source: USDA, National Agricultural Statistics Service.

	Five Lead	ling States in N	atural Cheese	Production;	2005
		American Cheese	Italian Cheese	All Other	Total
State			(Million Po	unds)	
Wisconsin		869.2	1,074.8	238.3	2,405.7
California		854.7	1,088.7	155.1	2,136.8
Idaho		562.2	142.7	0.9	770.6
New York		1	369.9	8.5	666.8
Minnesota		593.0	1	1	629.3

¹Not shown because fewer than three plants reported, included in All Other or Total. Source: USDA, National Agricultural Statistics Service.





48

Source: USDA, National Agricultural Statistics Service.

PRODUCTION

F	oods & Spre	ads and Cold	Pack ¹ ; 1980-2	2005
	Processed Cheese	Processed Cheese Foods and Spreads	Cold Pack Cheese & Cheese Foods	Total
		(Million Po	ounds)	
1980	1,009.2	652.8	51.7	1,713.7
1990	1,192.7	875.8	83.7	2,152.1
1991	1,238.2	878.6	72.9	2,189.6
1992	1,347.7	775.4	79.6	2,202.7
1993	1,347.5	841.0	54.6	2,243.1
1994	1,397.6	860.0	46.7	2,304.3
1995	1,472.2	831.6	35.7	2,339.5
1996	1,489.3	856.6	38.0	2,383.9
1997	1,378.1	795.9	36.0	2,210.0
1998	1,256.9	984.2	37.0	2,278.1
1999	1,314.0	1,070.8	40.1	2,425.0
2000	1,388.3	854.3	45.4	2,288.0
2001	1,219.1	960.2	27.6	2,206.9
2002	1,344.7	949.6	32.4	2,326.7
2003	1,356.2	1,009.1	41.0	2,406.3
2004 ^r	1,196.6	979.2	63.9	2,239.6
2005 ^p	1,240.2	991.2	38.5	2,269.9

Production of Processed Cheese

'Revised. PPreliminary. 'Processed cheese made by pasteurizing, emulsifying, and blending natural cheese and contains no other ingredient. Processed cheese foods, spreads and cold pack contain additional ingredients such as nonfat milk solids, condiments, etc. Excludes spreads made from Neufchatel and Cream Cheese. Source: USDA, National Agricultural Statistics Service.

		״	upply and		ION OT		in Unee	se'; Tubu-z	GUUS		
		SUP	PLY						UTILIZATION		
	Production	Imports	Beginning Stocks	Total Supply	Ending Stocks	Total	Foreign Exports	Foreign Shipments ²	Domestic Donated ³	Domestic Commercial	Domestic Total
						(Million Pou	inds)				
1950	895	13	148	1,056	31	965	4	12	6	814	823
1960	1,003	7	246	1,256	291	973	-	10	8	957	965
1970	1,428	16	265	1,709	254	1,439	4	16	46	1,399	1,445
1980	2,381	18	407	2,806	592	2,214	5	13	181	2,016	2,196
1990	2,894	21	237	3,152	347	2,805	6	13	21	2,762	2,783
1991	2,769	21	347	3,137	319	2,818	9	15	61	2,736	2,797
1992	2,937	18	319	3,274	350	2,924	14	17	9	2,886 ⁵	2,892
1993	2,957	20	350	3,327	359	2,968	8	16	19	2,925	2,944
1994	2,974	17	359	3,350	310	3,040	11	20	4	3,005	3,009
1995	3,131	20	310	3,461	307	3,154	16	24	0	3,114	3,114
1996	3,281	26	307	3,614	380	3,234	26	25	0	3,183	3,183
1997	3,286	25	380	3,691	410	3,281	32	24	0	3,225	3,225
1998	3,315	29	410	3,754	408	3,346	34	25	0	3,287	3,287
1999	3,533	65	408	4,006	459	3,547	26	14	0	3,507	3,507
2000	3,642	45	459	4,146	523	3,623	27	14	0	3,582	3,582
2001	3,519	69	523	4,111	452	3,684	24	6	0	3,651	3,651
2002	3,691	84	452	4,227	496	3,731	25	8	0	3,698	3,698
2003	3,622	68	496	4,186	509	3,677	26	8	11	3,632	3,643
2004	3,739	67	509	4,315	485	3,830	29	15	0	3,805	3,786
2005 ^p	3,131	20	310	4,338	537	3,801	6	19	126	3,787	3,773
rRevised. Pre	ilminary. ¹ Includes Cl	heddar, Colby, Washe	ed or Stirred Curd, and	Monterey Jack. ² T	o U.S. territories.	³ Domestic disap	earance from gov	ernment sources. ⁴ In 19	950 foreign exports a	nd shipment data combi	ne. ⁵ Excludes one
million pound: Source: USDA	s of CCC stocks destro Economic Research	oyed by fire. Note: I Service.	Numbers may not add c	tue to rounding.							

	Supp	ly and U	Itilization	of Oth	er Natu	ral Che	eses ¹ ; 1	950-2005		
		SUF	PLY				UTI	LIZATION		
	Production	Imports	Beginning Stocks	Total Supply	Ending Stocks	Total	Foreign Exports	Foreign Shipments²	Domestic Total	
				(Million Pou	nds)				
1950	296	43	20	359	N/A	332	3	1	331	
1960	475	56	38	569	41	525	1	3	524	
1970	773	145	52	970	70	900	3	5	892	R
1980	1,603	213	106	1,922	99	1,823	8	20	1,795	E
										E
1990	3,167	277	93	3,537	111	3,426	17	36	3,373	Z
1991	3,286	276	111	3,673	98	3,575	20	31	3,524	
1992	3,552	267	98	3,917	121	3,796	18	29	3,749	
1993	3,571	300	121	3,992	107	3,885	33	22	3,830	
1994	3,760	315	107	4,182	127	4,055	44	26	3,985	
1995	3,786	317	127	4,230	105	4,125	46	19	4,060	
1996	3,937	308	105	4,350	107	4,243	45	17	4,181	
1997	4,044	285	107	4,436	70	4,366	51	29	4,286	
1998	4,177	314	70	4,561	110	4,451	47	29	4,375	
1999	4,361	364	110	4,835	163	4,672	58	35	4,579	
2000	4,616	364	163	5,143	185	4,958	76	55	4,827	
2001	4,716	368	185	5,269	211	5,058	92	54	4,912	
2002	4,856	388	211	5,455	237	5,218	93	42	5,083	
2003	4,936	409	237	5,582	233	5,349	89	42	5,218	
2004 ^r	5,134	394	233	5,761	225	5,536	106	48	5,382	
2005 ^p	5,314	393	225	5,932	221	5,710	118	56	5,536	

^rRevised. ⁹Preliminary. ¹Includes all cheeses except American type. ²To U.S. Territories. ³In 1950 Foreign exports and shipment data combine. Note: Numbers may not add exactly due to rounding. Source: USDA, Economic Research Service.

Cheese Indus	try ¹ Statis	stics Fron	n The Bur	eau Of Th	ie Censu	s;
		1982-2	004			
	1982 (Census)	1987 (Census)	1992 (Census)	1997 (Census) [,]	2002 (Census)	2004 (ASM)
Companies	575	508	418	399	366	N/A
All Establishments (Plants)	704	644	576	524	501	N/A
All Employees						
Number (000's)	29.6	33.0	36.3	36.5	37.7	36.7
Payroll (Million \$)	472.1	657.4	883.2	1,005.3	1,281.5	1,359.1
Production Workers						
Number (000's)	24.1	27.0	29.2	29.0	31.0	30.6
Hours (Million \$)	47.4	52.6	61.4	59.6	61.0	62.9
Total Compensation (Million \$)	472.1 ³	809.0	1,122.6	1,313.8	1,653.1	1,033.3
Value Added By Manufacturer ² (Million \$)	1,777.3	2,622.9	4,472.0	4,376.5	5,015.3	5,796.5
Cost of Materials (Million \$)	9,012.7	10,315.1	13,881.0	15,858.8	17,067.3	20,144.6
Value of Shipments (Million \$)	10,762.8	12,947.5	18,352.0	20,232.1	22,057.7	25,824.5
New Capital Expenditures (Million \$)	161.2	146.1	261.8	478.3	561.5	N/A

^rRevised. ¹The Cheese Industry is defined by the Bureau of the Census as comprised of establishments for which the value of shipments of cheese and related products are both primary and secondary to the industry. ²Value added by manufacturer is derived by subtracting the cost of materials, supplies, fuel, purchased electricity, and contract work from the value of shipments. ³Only annual payroll; does not include fringe benefits. N/A=Not Available Source: Bureau of Census, Census of Manufacturers and Annual Survey of Manufacturers.

DAIRY Facts Book 2006 Revised2.iSec1:52 Sec1:52

		Number (of Plants	Producin	ig Natur	al and F	rocess	ed Cheese	¹ ; 1970-	2005	
	Cheddar	Other American ²	Total American	Mozzarella & Similar	Other Italian ³	Total Italian	Total Natural	Cold Pack Processed Cheese	Food & Spreads	Cheese & Cheese Foods	Total Processed
1970	N/A	N/A	N/A	N/A	N/A	N/A	963	40	40	N/A	54
1980	406	224	483	147	124	187	737	38	37	27	62
1990	250	159	298	151	108	179	516	31	32	23	51
1991	230	148	275	144	106	167	472	32	29	23	50
1992	227	145	258	143	66	166	464	33	33	22	55
1993	219	143	252	133	103	161	464	35	32	23	56
1994	217	138	242	128	100	158	449	36	32	22	55
1995	207	141	233	132	97	158	432	35	30	20	57
1996	203	130	226	129	92	157	423	33	28	20	56
1997	189	127	215	133	92	156	412	33	28	22	54
1998	179	122	202	124	96	152	398	33	28	22	55
1999	180	122	198	126	95	153	398	29	29	22	52
2000	174	119	197	121	89	153	402	30	28	20	51
2001	170	115	189	122	89	151	407	30	29	21	53
2002	167	114	183	116	91	146	404	30	30	19	51
2003	160	110	177	122	93	152	401	33	28	18	54
2004	159	113	178	120	06	148	402	31	28	18	51
2005 ^p	168	115	188	118	06	150	410	28	28	15	46
rRevised. Pre Source: USDA,	eliminary. ¹ Excludir , National Agricult	ng cottage cheese. ² In ural Statistics Service.	icludes Colby and Mo	onterey Jack. ³ Includes	s Ricotta, Provolone	, Romano, Parmes	an, and all similar	types as well as all ot	ner soft and hard Ita	lian cheese. N/A = Nc	ıt Available.

Con	nmercial and	d Total St	tocks of Nat	tural Che	eses ¹ ; 1970-	2005
	Americ	an	Other Na	itural	Tota	
	Commercial	Total	Commercial	Total	Commercial	Total
			(Million Po	ounds)		
1970	252.7	255.5	N/A	N/A	252.7	255.5
1980	422.8	479.6	99.3	211.1	522.1	690.7
1990	339.2	347.2	110.6	110.8	449.8	458.0
1991	295.6	317.8	103.6	104.5	399.2	422.3
1992	333.1	341.1	120.9	129.4	454.0	470.5
1993	356.6	358.1	107.0	107.7	463.6	465.8
1994	309.5	310.0	126.8	128.9	436.3	438.9
1995	306.6	306.8	105.2	105.3	411.8	412.0
1996	379.6	379.7	107.3	107.3	486.9	487.0
1997	410.3	410.4	70.0	70.0	480.3	480.4
1998	407.6	407.7	109.5	109.5	517.1	517.2
1999	458.0	458.0	154.3	163.3	621.3	621.3
2000	521.1	522.6	184.2	185.2	706.3	707.8
2001	448.3	449.1	210.9	238.2	659.2	660.0
2002	493.1	493.3	236.8	236.8	729.9	730.1
2003	481.8	491.4	230.0	233.0	714.8	724.4
2004	476.0	481.1	224.7	224.7	700.7	705.8
2005	536.7	536.9	221.3	221.3	758.0	758.2

¹Stock level ending December 31st. N/A = Not Available. Source: National Agricultural Statistics Service

PRODUCTION

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	Sour Cream ³		N/A	935.4	986.8	029.8																	
05	Condensed Evaporated Buttermilk		N/A	N/A	N/A	40.0	37.2	39.6	46.0	46.5	34.1	37.0	32.1	30.9	29.8	26.4	20.0	35.1	55.9	41.1	49.6	78.0 1,	
s; 1950-20	Bulk Condensed Skim Milk		N/A	N/A	N/A	731.6	1,176.0	1,247.2	1,322.5	1,367.2	1,389.9	1,169.6	1,054.5	1,046.5	1,091.6	1,201.3	1,056.5	969.6	1,057.9	942.0	934.5	1,056.8	
y Product:	Bulk Condensed Whole Milk		N/A	N/A	N/A	220.2	249.8	282.6	292.6	238.2	203.6	202.2	215.3	228.5	171.0	163.4	145.6	140.3	132.9	204.3	193.0	179.2	t Available.
cted Dairy	Evaporated Skim Milk	Million Pounds	N/A	N/A	N/A	15.8	12.5	17.0	16.5	22.2	26.7	26.1	28.7	29.8	28.7	27.8	23.5	15.0	19.7	17.5	19.1	20.4	sd until 2003. N/A = No
Other Sele	Evaporated & Condensed Whole Milk		2,882.5	2,177.3	1,268.3	724.7	602.6	543.1	582.1	534.5	537.9	476.7	463.6	549.1	461.5	470.2	442.0	452.8	573.2	577.8	529.9	527.0	ir cream was not report
uction of (Nonfat Dry Milk²		881.5	1,818.4	1,444.4	1,160.7	879.2	877.5	872.1	954.5	1,230.9	1,233.0	1,061.8	1,217.6	1,135.4	1,359.8	1,451.8	1,413.8	1,595.9	1,589.0	1,412.4	1,508.8	. ² For human use. ³ Sou
S. Produ	Butter		1,386.4	1,372.9	1,137.0	1,145.3	1,302.2	1,335.8	1,365.2	1,315.2	1,295.9	1,264.5	1,174.5	1,151.2	1,168.0	1,277.1	1,256.0	1,231.8	1,355.1	1,242.4	1,246.7	1,347.2	and fruit flavored ervice.
0.0	Yogurt		N/A	44.0	172.0	570.0	1,055.0	1,109.0	1,154.0	1,286.0	1,392.0	1,646.0	1,588.0	1,574.0	1,639.0	1,717.0	1,837.0	2,003.0	2,310.6	2,506.6	2,707.3	2,989.8	inary. ¹ Includes plain ricultural Marketing S
			1950	1960	1970	1980	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004 ^r	2005₽	'Revised. ^p Prelim Source: USDA, Ag

		whey anu		sy i rouuciit	л, 1970	-2003	
		Dry Whey Pr	oducts	Modifi	ed Whey Pro	ducts	
	Dry Whey¹	Condensed Sweet Whey (Human) ¹	Reduced Lactose & Minerals (Human)²	Whey Protein Concentrate	Lactose	Whey Solids in Wet Blends (Animal)	Total Whey Products ²
			()	Million Pounds)			
1970	621.0	N/A	N/A	N/A	N/A	N/A	621.0
1980	689.7	81.4	192.9	N/A	140.2	144.1	1,248.2
1990	1,143.3	58.7	94.9	168.1	192.6	107.1	1,764.6
1991	1,167.4	33.4	107.8	185.1	196.9	103.0	1,793.5
1992	1,237.3	41.4	118.9	178.4	246.9	118.5	1,941.3
1993	1,196.4	49.7	109.5	174.2	236.4	113.4	1,879.4
1994	1,211.8	85.4	95.8	181.8	253.3	99.8	1,927.9
1995	1,147.3	152.3	108.6	294.4	365.3	78.3	2,146.1
1996	1,116.5	171.7	101.3	250.2	389.8	67.0	2,096.5
1997	1,136.8	165.5	89.4	264.0	434.7	63.3	2,153.7
1998	1,095.4	121.9	105.1	265.9	467.6	37.3	2,093.3
1999	1,067.0	122.4	120.3	315.7	471.4	36.1	2,132.9
2000	1,105.1	115.2	114.0	290.5	490.1	36.2	2,151.0
2001	978.8	81.5	129.2	290.1	519.2	39.9	2,038.7
2002	1,115.3	108.2	124.7	274.2	563.1	37.7	2,223.2
2003	1,085.2	114.7	43.4	305.6	614.0	3	2,162.7
2004 ^r	1,034.9	91.2	40.2	298.5	665.5	3	2,130.4
2005 ^p	1,045.8	79.2	44.0	323.9	668.1	3	2,161.0

Whey and Modified Whey Production; 1970-2005

^rRevised. ^pPreliminary. ¹Final marketable products only. Does not include quantity used or shipped to another plant for further processing into dry whey or modified dry whey products. ²For human food and animal feed. ³Not shown when fewer than three plants reported or individual plant operations could be disclosed. N/A = Not Available. Source: USDA, National Agricultural Statistics Service.

PRODUCTION

III. SALES & CONSUMPTION A. DEMOGRAPHICS & POPULATION

Pounds Per Capita and Percent Change of Selected Dairy Products; 2004-2005

	2004	2005	% Change
		(Pounds)	
Cheese	31.2	31.4	0.6
Yogurt	9.2	8.6	-6.6
Fat Free Milk	26.5	27.0	1.9
Buttermilk	1.8	1.7	-4.0
Reduced and Lowfat Milk	80.4	80.7	0.4
Cottage Cheese	2.7	2.6	-3.7
Whole Milk	59.2	56.6	-4.4
Sour Cream & Dips	4.2	4.4	5.0
Flavored Milk	14.6	14.5	-0.7
Eggnog	0.4	0.4	0.0
Creams ¹	7.9	8.1	2.5
Ice Cream ²	24.6	26.2	6.5

¹Includes Half & Half, and Light & Heavy Creams. ²Includes reduced fat. Source: USDA, Economic Research Services.



57

SALES & CONSUMPTION

SALES & CONSUMPTION

		Per Capi	ta Sales	of Selec	ted Ma	nufactur	ed Dairy	Products;	1980-200	35	
	Butter	American Cheese ¹	Other Cheese	Cottage Cheese ²	Dry Whole Milk	Nonfat Dry Milk ¹	Dry Whey ³	Evap. & Condensed Whole Milk	Evap. & Condensed Skim Milk	Regular Ice Cream	Lowfat Ice Cream
						(Pounds)					
1980	4.5	9.6	7.9	4.5	0.3	3.0	2.7	3.8	3.3	17.5	7.1
1990	4.4	11.1	13.5	3.4	0.6	2.9	3.7	3.2	4.8	15.8	7.7
1991	4.3	11.0	13.9	3.3	0.4	2.6	3.6	3.1	5.0	16.3	7.4
1992	4.3	11.3	14.6	3.1	0.5	2.8	3.8	3.2	5.2	16.2	7.0
1993	4.6	11.3	14.7	2.9	0.4	2.4	3.8	3.0	5.1	16.0	6.9
1994	4.8	11.4	15.1	2.8	0.4	3.5	3.8	2.6	5.5	16.0	7.5
1995	4.4	11.7	15.2	2.7	0.4	3.4	3.3	2.3	4.5	15.5	7.4
1996	4.3	11.8	15.5	2.6	0.4	3.7	3.3	2.3	4.0	15.6	7.5
1997	4.1	11.8	15.7	2.6	0.4	3.3	3.2	2.5	3.9	16.1	7.8
1998	4.4	11.9	15.9	2.7	0.4	3.2	3.3	2.0	4.1	16.3	8.1
1999	4.7	12.6	16.4	2.6	0.4	2.8	3.2	2.1	4.4	16.7	7.5
2000	4.5	12.7	17.1	2.6	0.3	2.6	3.8	2.0	3.8	16.6	7.3
2001	4.4	12.8	17.2	2.6	0.2	3.2	3.4	2.0	3.4	16.3	7.3
2002	4.4	12.8	17.6	2.6	0.2	3.1	3.4	2.3	3.7	16.7	6.5
2003	4.5	12.5	17.9	2.7	0.1	3.4	3.4	2.6	3.3	16.4	7.5
2004	4.6	12.9	18.3	2.7	0.1	4.3	3.2	2.9	3.2	13.8	7.2
2005 ^p	4.6	12.7	18.7	2.6	0.1	3.0	2.9	2.1	3.6	14.4	5.9

58

'Revised. "Preliminary. 'Includes government donations. 'Does not include curd. 'Includes modified whey. Source: USDA, Economic Research Service.

Private Lab	el Share	of U.S. D	airy Superm	arket Sa	les ¹ ; 200	04-2005
		ollar Share F	Percent	Va	lume Share	Percent
Product	2004	2005	Point Change	2004	2005	Point Change
Total Fluid Milk	62.3 ^r	62.1	-0.3	68.2 ^r	68.7	0.3
White Milk	65.1 ^r	64.7	-0.5	69.8 ^r	70.2	0.3
Flavored Milk	24.7 ^r	26.9	2.0	35.6 ^r	38.2	2.4
Cream Cheese	27.6	27.3	-0.3	33.2	33.2	0.0
Non-Cream Cheese	31.6	31.2	-0.4	36.5	36.6	0.1
Yogurt	13.7	14.2	0.5	20.5	21.1	0.6
Sour Cream	29.3	29.0	-0.3	34.6	34.8	0.2
Dips	17.6	18.6	1.0	20.9	21.7	0.8
Cottage Cheese	36.1	35.9	-0.2	42.9	43.2	0.3
Ice Cream	20.6	20.2	-0.4	29.4	29.0	-0.4
Frozen Novelties	14.7	14.8	0.1	22.4	22.3	-0.1

^rRevised. ¹Supermarkets totaling more than \$2 million ACV.

Data Source: Information Resources Inc., 2006.

Average Annual Expenditures per Household for Food, Dairy Products and Selected Other Items; 2000-2005

	2000	2001	2002	2003	2004	2005
			(Dollars)			
Total Household Expenditures ¹	38,045	39,518	40,677	40,817	43,395	46,409
% of Income before taxes ²	85%	83%	82%	80%	80%	80%
Food	5,158	5,321	5,375	5,340	5,781	5,931
Food at Home	3,021	3,086	3,099	3,129	3,347	3,297
Dairy Products	325	332	328	328	371	378
Fresh Milk and Cream	131	136	127	127	144	146
Other dairy Products	193	196	201	201	226	232
Housing	12,319	13,011	13,283	13,432	13,918	15,167
Apparel & Services	1,856	1,743	1,749	1,640	1,816	1,886
Transportation	7,417	7,633	7,759	7,781	7,801	8,344
Health Care	2,066	2,182	2,350	2,416	2,576	2,664
Entertainment	1,863	1,953	2,079	2,060	2,218	2,388

59

¹Total expenditures as reported. ²Income values derived from "Complete Income Reporters" only.

This is not the complete list and will not add to total expenditures. Source: Bureau of Labor Statistics.

Annual Expenditures Per Household on								
Food & Dairy Products by Demographic; 2005								
	Average Annual Expenditures	Food Away from Home	Food at Home	Dairy Products	Fresh Milk and Cream	Other Dairy Products		
	(Dollars)							
All	43,395	2,434	3,347	371	144	326		
Race								
White & Other	46,163	2,632	3,367	382	143	239		
Black	30,286	1,505	2,725	245	98	147		
Hispanic ¹	37,578	2,028	3,883	425	201	224		
Non-Hispanic ¹	44,084	2,483	3,281	364	137	227		
Household Size								
1	25,423	1,414	1,681	183	69	114		
2	45,855	2,708	3,288	358	127	231		
3	51,503	2,923	4,007	442	177	265		
4	57,866	3,362	4,809	548	218	330		
5+	55,468	3,100	5,416	608	273	335		
Region								
Northeast	46,115	2,734	3,634	417	156	261		
Midwest	43,371	2,403	3,189	358	137	221		
South	39,174	2,199	3,119	329	133	197		
West	47,922	2,590	3,634	411	161	249		
Rural vs. Urban								
Rural	38,088	2,081	3,181	373	143	230		
Urban	44,172	2,484	3,370	356	157	199		

60

¹This distinction independent of white/other/black. Source: Bureau of Labor Statistics.

SALES & CONSUMPTION

1930-2005								
		Expenditures for Food			Proportion of Income Spent for Food			
	Disposable Personal Income	At Home ¹	Away from Home	Total ²	At Home ¹	Away from Home	Total ²	
		(Billion Dollars)			(Percent)			
1930	74.7	15.8	2.3	18.1	21.2	3.1	24.2	
1940	76.8	13.5	2.4	15.9	17.6	3.1	20.7	
1650	210.1	35.7	7.6	43.3	17.0	3.6	20.6	
1960	365.4	51.5	12.6	64.1	14.1	3.4	17.5	
1970	735.7	75.5	26.4	101.9	10.3	3.6	13.9	
1980	2,009.0	180.8	85.2	266.0	9.0	4.2	13.2	
1990 ^r	4,285.8	299.7	178.0	477.7	7.0	4.2	11.1	
1991 '	4,464.3	313.5	186.9	500.4	7.0	4.2	11.2	
1992 ^r	4,751.4	313.6	191.1	504.7	6.6	4.0	10.6	
1993 ^r	4,911.9	323.0	205.3	528.3	6.6	4.2	10.8	
1994 ^r	5,151.8	337.0	216.0	553.0	6.5	4.2	10.7	
1995 '	5,408.2	345.6	225.8	571.4	6.4	4.2	10.6	
1996 ^r	5,688.5	361.0	232.9	593.9	6.3	4.1	10.4	
1997 ^r	5,988.8	377.6	246.2	623.8	6.3	4.1	10.4	
1998 ^r	6,395.9	387.5	259.3	646.8	6.1	4.1	10.1	
1999 ^r	6,695.0	409.2	271.2	680.8	6.1	4.1	10.2	
2000 ^r	7,194.0	420.0	290.1	710.1	5.8	4.0	9.9	
2001 ^r	7,486.8	442.0	299.3	741.3	5.9	4.0	9.9	
2002 ^r	7,830.1	454.6	312.2	801.0	5.8	4.0	9.8	
2003 ^r	8,169.2	472.7	328.2	801.0	5.8	4.0	9.8	
2004 ^r	8,664.2	493.5	348.0	841.5	5.7	4.0	9.7	
2005 ^p	9,038.6	524.3	369.8	894.1	5.8	4.1	9.9	

Food Expenditures as a Share of Disposable Personal Income; 1930-2005

^rRevised. ^pPreliminary. ¹Food purchased from grocery stores and other retail outlets, including food purchased with food stamps and food consumed on farms. Excludes government-donated foods. Excludes donated foods to schools, meals in prisons, other institutions, and expense account meals. ²Totals may not add due

to rounding. Source: USDA, Economic Research Service. **SALES & CONSUMPTION**

DAIRY Facts Book 2006 Revised2.iSec1:61 Sec1:61

B.FLUID MILK SALES & CONSUMPTION

Fluid Milk Sales and Consumption Overview

While total sales of fluid milk products in the United States have changed little over the past 20 years, there has been a definite recent trend away from whole milk and to lower-fat milks. According to USDA's Economic Research Service, total per capita consumption of all fluid milk products was 181 pounds in 2005, or about 21 gallons per capita.

While more moderate retail prices probably helped sales in the latter part of the year (following 2004's record-breaking high prices), prices still did not fall in 2005 to the range of previous years. The Bureau of Labor and Statistics reports that the average annual price of a gallon of milk in 2005 was \$3.19 – even higher than in 2004 (\$3.16). And milk's prices rose higher and faster than most other groceries – and more than soft drinks, for which pricing stayed relatively stable.

The milk sales landscape continues to evolve. Flavored milk remains important to overall milk category growth. Also, the Milk Processor Education Program has been putting special emphasis on promoting milk in school programs with increasingly positive results. School milk sales in 2005 jumped nearly 6% over the previous year.

Organic milk is another growing category. There's been a great deal of focus in the media on organic milk, leading USDA to begin tracking sales of organic milk products through all channels in 2006. For the first 10 months of 2006, organic milk represented 1.9% of total fluid sales. (No charts are included in this year's section.)

Meanwhile, sales of most cream and cultured dairy products increased in 2005, continuing a general trend that began in the 1990s. Sour cream and dips reached another year of record sales in 2005, climbing to 1.311 billion pounds. Yogurt sales have slowed somewhat, although the product category continues to experience strong demand based on health benefits, new flavors and increased variety in packaged servings.

As for 2006, the USDA's Agricultural Marketing Service reports that total fluid milk sales climbed slightly in the first half of 2006, increasing by 327 million pounds (38 million gallons) or 1.4% over the same period last year. From January to June 2006, the average retail price of a gallon of whole milk, \$3.12, dropped considerably from the 2005 price of \$3.19. Flavored milk and drinks dropped slightly by 0.3% during the first half of 2006.

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Fluid Milk Product Sales; 1960-2005										
w	Whole /hite Milk	Reduced & Lowfat White Milk	Nonfat White Milk	Flavored Milk and Drinks	Buttermilk	Eggnog	Total			
	(Million Lbs.)									
1960	47,360	4,080	1	1,200	1,140	46	53,826			
1970	45,875	11,525	1	1,763	1,135	61	60,359			
1980	31,253	15,918	2,636	2,272	927	95	53,101			
1990	21,333	24,509	5,702	2,348	879	123	54,894			
1991	20,769	25,039	6,000	2,391	855	111	55,165			
1992	20,196	25,225	6,357	2,434	808	115	55,135			
1993	19,460	24,825	6,844	2,466	780	107	54,482			
1994	19,223	24,735	7,414	2,544	760	108	54,784			
1995	18,662	24,202	8,359	2,618	739	112	54,692			
1996	18,698	24,011	8,871	2,737	711	103	55,131			
1997	18,413	23,709	9,139	2,830	691	102	54,884			
1998	18,147	23,449	9,203	3,044	676	102	54,621			
1999	18,467	23,571	8,985	3,216	668	109	55,016			
2000	18,448	23,649	8,435	3,336	622	93	54,583			
2001	18,007	23,630	8,225	3,526	592	105	54,085			
2002	17,960	23,610	8,030	4,040	576	127	54,343			
2003	17,832	23,559	7,789	4,190	547	134	54,051			
2004	17,395	23,611	7,794	4,297	527	129	53,753			
2005 ^p	16,781	23,913	7,994	4,308	512	130	53,638			

^pPreliminary. ¹Prior to 1975 there was no break out of Reduced/Lowfat and Nonfat White Milk. Source: USDA, Economic Research Service.



68

Fluid Milk Product Sales by Product; 1996-2005

SALES & CONSUMPTION



Source: USDA, Economic Research Service.

Per Capita Consumption of Fluid Milk Items; 1950-2005								
	Whole White Milk	Reduced White Milk	Lowfat White Milk	Nonfat White Milk	Flavored Milk Drinks	Buttermilk	Eggnog	Total
	(Pounds)							
1950	291.1	0.0	0.0	2.8	6.5	4.1	N/A	304.5
1960	263.9	2.2	0.0	10.2	6.7	6.3	0.3	289.6
1970	213.5	28.0	1.8	11.6	8.6	5.5	0.3	269.3
1980	141.7	54.7	15.3	11.6	10.0	4.1	0.4	237.8
1990	87.5	78.4	19.8	22.8	9.4	3.5	0.5	221.9
1991	84.0	78.4	20.6	23.7	9.5	3.4	0.4	220.0
1992	80.5	77.4	21.0	24.8	9.5	3.1	0.4	216.7
1993	76.5	75.1	20.4	26.3	9.5	3.0	0.4	211.2
1994	74.6	73.4	20.6	28.2	9.7	2.9	0.4	209.8
1995	71.4	69.3	21.6	31.4	9.8	2.8	0.4	206.7
1996	70.5	67.5	21.6	32.9	10.2	2.6	0.4	205.7
1997	68.5	65.0	21.9	22.5	10.4	2.5	0.4	191.2
1998	66.6	62.8	22.2	33.4	11.0	2.5	0.4	198.9
1999	67.0	62.7	21.8	32.2	11.5	2.4	0.4	198.0
2000	66.1	61.3	22.5	29.9	11.8	2.2	0.3	194.1
2001	63.8	60.6	22.3	28.9	12.4	2.1	0.4	190.5
2002	62.9	60.1	21.8	27.9	14.0	2.0	0.4	189.1
2003	61.9	59.7	21.3	26.8	14.4	1.9	0.5	186.5
2004 ^r	59.2	59.3	21.1	26.5	14.6	1.8	0.4	182.9
2005 ^{p, 1}	56.6	59.2	21.5	27.0	14.5	1.7	0.4	181.0

^rRevised. ^oPreliminary. ¹Calculated with population numbers and fluid sales data from USDA, Economic Research Service. N/A=Not Available. Source: USDA, Economic Research Service.

SALES & CONSUMPTION

Total Beverage Milk Per Capita (Gallons)	
(Gallons)	
1975 28.73	
1976 28.62	
1977 28.36	
1978 27.99	
1979 27.67	
1980 27.16	
1981 26.71	
1982 25.99	
1983 25.92	
1984 26.03	
1985 26.36	
1986 26.26	
1987 25.88	
1988 25.84	
1989 25.85	
1990 25.57	
1991 25.36	
1992 25.00	
1993 24.37	
1994 24.22	
1995 23.88	
1996 23.79	
1997 23.38	
1998 23.05	
1999 22.93	
2000 22.50	
2001 22.07	
2002 21.94	
2003 21.62	
2004 21.27	
2005 21.03	

71

Per Canita Fluid Milk Sales by

DAIRY Facts Book 2006 Revised2.iSec1:71 Sec1:71

Cream and Specialty Dairy Product Sales; 1980-2005								
	Fluid Cream ¹	Sour Cream and Dips	Yogurt	Cottage Cheese				
	(Million Pounds)							
1980	765	408	570	1,023				
1990	1,151	625	1,055	849				
1991	2,011	659	1,109	835				
1992	1,227	692	1,154	795				
1993	1,261	694	1,286	754				
1994	1,268	710	1,392	737				
1995	1,328	767	1,646	719				
1996	1,431	762	1,588	700				
1997	1,506	794	1,574	709				
1998	1,544	817	1,639	745				
1999	1,683	841	1,717	726				
2000	1,751 ¹	914	1,837	734				
2001	1,943 ¹	990	2,003	741				
2002	1,860	1,031	2,135	749				
2003	2,151	1,156	2,387	785				
2004 ^r	2,280	1,236	2,709	764				
2005 ^p	2,395	1,311	2,556	771				

72

SALES & CONSUMPTION

^rRevised, ^pPreliminary. ¹Includes Half and Half, Heavy Cream and Light Cream. Source: USDA, Economic Research Service.

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	Per Ca	pita Cons	sumption	of
Crear	n and Sp	ecialty Pr	oducts; 1	950-2005
	Fluid Cream ³	Sour Cream	Yogurt	Cottage Cheese
		(Pc	ounds)	
1950	2.8	1	1	3.1
1960	6.8	0.9	0.2	4.7
1970	3.8	1.1	0.8	5.2
1980	3.3	1.8	2.5	4.5
1990	4.1	2.5	4.2	3.4
1991	4.6	2.6	4.4	3.3
1992	4.7	2.7	4.5	3.1
1993	4.9	2.7	4.9	2.9
1994	4.8	2.7	5.3	2.8
1995	5.0	2.9	6.2	2.7
1996	5.4	2.8	5.9	2.6
1997	5.4	2.9	5.8	2.6
1998	5.6	3.0	5.9	2.7
1999	6.0	3.0	6.2	2.6
2000	6.2	3.2	6.5	2.6
2001	6.8	3.5	7.0	2.6
2002	6.5	3.6	7.4	2.6
2003	7.4	4.0	8.2	2.7
2004 ^{r, 2}	7.9	4.2	9.2	2.7
2005 ^p	8.1	4.4	8.6	2.6

^rRevised. ^pPreliminary. ¹Eggnog was included in cream before 1954. ²Calculated with population numbers and fluid sales data from USDA, Economic Research Service. ³Includes Half and Half, Heavy Cream and Light Cream. Source: USDA, Economic Research Service.

SALES & CONSUMPTION

DAIRY Facts Book 2006 Revised2.iSec1:73 Sec1:73

Percent of	Fluid	Milk S	old by	Conta	iner S	izes, T	ypes :	and O	utlets	
in F	eder a	l Orde	r Mark	<mark>kets;</mark> N	oveml	ber ¹ ; 1	985-2	003		
	1985	1987	1989	1991	1993	1995	1997	1999	2001	2003
					(Perce	ent)				
Distribution Method:										
Home Delivered	1	1	1	1	1	2	1	1	2	2
Wholesale	98	99	99	99	99	99	100	100	100	100
Supermarkets	53	51	54	55	57	57	58	57	53	50
Dairy/Convenience	9	11	10	10	11	10	10	10	10	11
Military	1	1	1	1	1	1	1	1	1	1
Schools	7	7	7	7	7	7	6	7	7	6
All Other ³	28	29	27	26	23	25	24	25	28	32
Type of Container:										
Glass	2	2	2	2	2	2	2	2	2	2
Paper	34	33	31	28	25	24	21	19	17	16
Plastic	65	67	69	72	75	76	79	81	82	84
Size of Container:										
Gallon	60	60	61	64	64	64	66	65	65	65
Half Gallon	22	21	21	19	19	18	18	18	18	18
Quart	5	5	4	4	4	4	4	4	4	4
Pint	2	2	2	1	1	2	2	2	2	2
Half-Pint	9	10	10	9	9	10	9	10	9	9
Bulk - Over 5 Qts. ⁴	2	2	2	2	2	2	1	1	1	1
Total	100	100	100	100	100	100	100	100	100	100

Note: Total may not add due to rounding. Latest data available. ¹November is considered representative of the annual average. ²Less than 0.5 percent. ³Wholesale deliveries to places that are not supermarket, C-stores, military, or schools. ⁴Metal cans and plastic bag-in box containers. Source: USDA, Agricultural Marketing Service.

SALES & CONSUMPTION



Percent of Milk Sales by Retail Outlet; 2004-2005

SALES & CONSUMPTION



Supermarket Sales of Fluid White Milk by Container Size, 2005





76

Source: Information Resources Inc.,



Supermarket Sales of Fluid Flavored Milk by Container Size, 2005

Source: Information Resources Inc.,

Supermarket Sales of Fluid Flavored Milk by Fat Level, 2005



SALES & CONSUMPTION

Source: Information Resources Inc.,

	Milk Cons	sumed Thro 1	ugh Federa 1990-2005	I School I	Program	IS;
	School Lunch Program (half pints)	School Break- fast Program (half pints)	Special Milk Program (half pints)	Total Half Pints Served	Total Gallons	% of U.S. Fluid Milk Sales
			(Millions)			
1990	3,407.7	594.3	181.2	4,183.2	261.5	4.1
1991	3,443.3	648.6	177.0	4,268.8	266.8	4.1
1992	3,486.6	716.2	174.4	4,377.2	273.6	4.3
1993	3,517.0	775.8	167.3	4,460.2	278.8	4.3
1994	3,571.5	841.3	158.8	4,571.7	285.7	4.5
1995	3,615.4	906.3	151.4	4,673.1	292.1	4.5
1996	3,666.2	945.6	144.3	4,756.1	297.3	4.5
1997	3,747.7	1,000.6	140.6	4,888.9	305.6	4.6
1998	3,761.2	1,025.6	133.6	4,920.4	307.5	4.8
1999	3,836.2	1,064.8	126.9	5,027.9	314.2	4.9
2000	3,888.8	1,094.9	120.1	5,103.8	319.0	5.0
2001	3,896.9	1,121.0	116.3	5,134.2	320.9	5.0
2002 ^r	4,009.2	1,179.9	112.6	5,301.7	331.4	5.2
2003 ^r	4,048.6	1,216.2	107.7	5,372.5	335.8	5.3
2004 ^r	4,116.0	1,280.8	103.4	5,410.2	338.1	5.3
2005	4,229.1	1,346.9	100.0	5,675.9	354.7	5.6

78

SALES & CONSUMPTION

^rRevised. Source: USDA, National Agricultural Statistics Service; Food and Nutrition Service.

DAIRY Facts Book 2006 Revised2.iSec1:78 Sec1:78

Ve	ending Mach	ine Sales of	[•] Milk ¹ ; 1990•	-2004
	Total Dollar Value	Total Unit Volume	Weekly Unit Volume per Machine	Machines on Location
	(Thousand \$)	(Thousand)		(Thousand)
1990	471,000	943,500	193	94
1992	481,650	953,000	195	95
1998	474,000	867,000	195	85
1999	408,000	852,000	195	84
2000	404,000	842,000	195	83
2001	457,000	832,000	195	82
2002	446,000	811,000	195	80
2003	493,000	822,000	197	80
2004	619,000	848,000	196	83

¹Selected years. Source: Vending Times, 2005 Census of the Industry.

Dairy Sa	ales in C	onvenie	nce Stoi	res; 200	4-2005	5
	Avera	ige Store Sal	es (\$)	Industry ⁻	Total Sales	(Million \$)
Fluid Milk Products	2004	2005	% chg	2004	2005	% chg
Whole	7,568	7,565	0.0	1,046	1,057	1.1
Reduced Fat	5,816	6,482	11.5	804	906	12.7
Lowfat	889	277	-68.8	123	39	-68.3
Fat Free	1,685	856	-49.2	233	120	-48.5
Flavored Milk	7,040	5,083	-27.8	973	710	-27.0
All Other	356	3,279	821.1	49	457	832.7
TOTAL*	23,896	24,123	0.9	3,303	3,370	2.0

*Includes cream products Source: 2005 National Association of Convenience Stores/CSNews Industry Databank.

Fluid Milk Consumer Purchasing	Trends
(Supermarkets Only); 2004-2	005

	52 Weeks Ending January 2, 2005	52 Weeks Ending January 1, 2006
	% Househo	olds Buying
Total Fluid Milk	93.2	92.9
White Milk	91.9	91.4
Whole White	42.5	40.6
Reduced Fat White	56.2	56.1
Lowfat White	33.6	32.9
Fat Free White	35.3	34.7
Flavored	31.5	30.0
	Purchase Occa	sions per Buyer ¹
Total Fluid Milk	19.2	19.0
White Milk	18.3	18.2
Whole White	9.9	9.6
Reduced Fat White	11.2	11.3
Lowfat White	9.5	10.0
Fat Free White	12.1	12.4
Flavored	4.5	4.6
	Volume per l	Buyer (Gallons)
Total Fluid Milk	20.7	20.7
White Milk	19.8	19.9
Whole White	9.2	9.8
Reduced Fat White	12.0	11.7
Lowfat White	10.6	9.9
Fat Free White	21.2	11.7
Flavored	2.8	2.6

80

¹Number of times the product was bought this year. Source: Information Resources Inc., 2006.



Annual Advertising Spending - Milk and Competitors 2000-2005

Source: Ad*Views/Nielson Media Reseearch, courtesy of Lowe Worldwide, May 2006



Branded and Generic Advertising for Milk 2002-2005

C. ICE CREAM & FROZEN DESSERT SALES & CONSUMPTION

Ice Cream & Frozen Dessert Sales Overview

In 2005, frozen dessert consumption was down slightly, with total per capita sales decreasing to 20.3 quarts from 20.5 quarts in 2004. More than 90% of American households purchase ice cream, so manufacturers closely monitor and react to changes in consumer preferences in order to keep and grow their shares in this relatively mature market. The annual market value of the frozen desserts industry is estimated at more than \$21 billion.

The frozen dessert market is predominantly one of ice cream, which comprises 87% of total volume; the rest of the category includes mostly frozen yogurt, water ices and sherbet. The U.S. Department of Agriculture divides ice cream into two categories: "regular" and "lowfat/nonfat"; as well as by hard and soft varieties. Regular ice cream represents 63% of the total hard and soft ice cream market, about 12.7 quarts per capita. Regular hard ice cream had been declining for several years, with a significant drop in 2004, but the category rebounded in 2005, lifting the total category. Regular soft ice cream consumption dropped, meanwhile, continuing a two-year trend.

With 26% of the market, vanilla remains the most popular flavor of ice cream eaten at home, according to a database of in-home eating trends. Chocolate is the next most popular flavor, at 13%. In fact, even when all the chocolate-related flavors are combined, they do not match vanilla, coming to only 25%.

In the first half of 2006, overall ice cream sales in supermarkets were down 4.3%, with sales down in most categories. However, the reduced-fat segment showed significant growth, increasing 15% from January to June 2006.

Note: The government provides figures on total frozen dessert consumption in per capita only; no total volume numbers are available. See the production chapter for total volume production numbers.

Tota	Retail V	Retail Value of the			
Ice Crea	m Indus	try; 2004-2005			
		2005			
	At Home	Away From Home	Total ¹		
		(Billion \$)			
Hard Ice Cream	4.8	4.7	9.5		
Soft Ice Cream	0.0	4.4	4.4		
Hard Frozen Yogurt	0.2	0.2	0.4		
Soft Frozen Yogurt	0.0	1.0	1.0		
Frozen Novelties	2.8	2.5	5.3		
Other	0.4	0.6	1.0		
Total ¹	8.2	13.5 ¹	21.6 ¹		
		2004 ^r			
	At Home	Away From Home	Total ¹		
		(Billion \$)			
Hard Ice Cream	4.8	3.5	8.3		
Soft Ice Cream	0.0	4.7	4.7		
Hard Frozen Yogurt	0.2	0.2	0.4		
Soft Frozen Yogurt	0.0	0.9	0.9		
Frozen Novelties	2.8	2.5	5.3		
Other	0.4	0.6	1.0		
Total ¹	8.2	12.4	20.6		

SALES & CONSUMPTION

^rRevised. ¹May not add due to rounding. Calculations by IDFA based on various industry sources.



2005 Share of Frozen Dessert Market by Product

Source: USDA, National Agricultural Statistics Service.

Supermarket Sales of	of Frozen Dai	ry; 2004-2	2005
	2005	2006	% Change
	(1)	lillions)	
Dollars			
ICE CREAM/SHERBET	4,218.51	4,229.56	0.26
Ice Cream	3,852.85	3,862.89	0.26
Frozen Yogurt/Tofu	177.61	178.18	0.32
Sherbet/Sorbet/Ices	188.05	188.49	0.23
FROZEN NOVELTIES	2,349.06	2,359.40	0.44
Frozen Novelties	2,177.16	2,285.02	4.95
Frozen Ice Cream/Ice Milk Dessert	122.74	131.36	7.03
Frozen Ice Pop	49.16	53.08	7.98
Volume ¹			
ICE CREAM/SHERBET	4,593.42	4,681.56	1.92
Ice Cream	4,251.78	4,386.58	3.17
Frozen Yogurt/Tofu	156.97	162.72	3.67
Sherbet/Sorbet/Ices	184.67	191.56	3.73
FROZEN NOVELTIES	1,240.46	1,259.86	1.56
Frozen Novelties	1,111.19	1,112.86	0.15
Frozen Ice Cream/Ice Milk Dessert	29.06	31.40	8.05
Frozen Ice Pop	100.21	115.59	15.35
Units			
ICE CREAM/SHERBET	1,296.05	1,304.23	0.63
Ice Cream	1,171.88	1,187.52	1.33
Frozen Yogurt/Tofu	53.36	53.85	0.91
Sherbet/Sorbet/Ices	70.81	74.12	4.67
FROZEN NOVELTIES	777.32	778.44	0.14
Frozen Novelties	733.60	756.25	3.09
Frozen Ice Cream/Ice Milk Dessert	10.61	10.83	2.11
Frozen Ice Pop	33.11	34.12	3.06

¹Ice cream volume is equivalized to pints. Frozen novelties equivalized to 16oz. totals may not add due to rounding. Source: Information Resources Inc., 2006.

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DAIRY Facts Book 2006 Revised2.iSec1:85	Sec1:85

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		Per Capi	ta Produ	iction ¹ o	f Frozen	Desser	ls; 1985	-2005		
	Regular I	ce Gream	Low-Fat Ice C	and Nonfat ream²	S	erbet	Other Pro	· Frozen ducts³	Total	Products
	Hard	Soft	Hard	Soft	Hard	Soft	Hard	Soft	Hard	Soft
					(Qua	irts)				
1985	14.49	0.67	1.04	4.03	0.77	0.04	0.12	4.00	16.42	4.74
1986	14.77	0.61	1.13	4.11	0.79	0.04	0.13	4.00	16.82	4.76
1987	14.64	0.69	1.22	4.19	0.78	0.05	0.13	4.00	16.77	4.93
1988	13.81	0.62	1.55	4.25	0.80	0.05	0.14	4.00	16.30	4.92
1989	12.79	0.68	1.95	4.15	0.79	0.06	0.46	1.06	15.99	5.95
1990	12.42	0.78	1.97	3.67	0.81	0.05	3.22	0.93	18.41	5.43
1991	12.92	0.72	1.97	3.44	0.75	0.05	3.78	1.18	19.41	5.39
1992	12.81	0.69	1.81	3.30	0.78	0.06	3.72	0.86	19.13	4.92
1993	12.71	0.62	1.69	3.31	0.78	0.06	2.93	0.94	18.11	4.93
1994	12.70	0.61	1.85	3.60	0.74	0.09	2.56	0.93	17.85	5.23
1995	12.36	09.0	2.23	3.68	0.75	0.05	2.76	0.88	18.10	5.21
1996	12.25	0.79	2.13	3.83	0.73	0.05	2.30	0.59	17.42	5.26
1997	12.53	0.88	2.08	4.11	0.74	0.04	2.17	0.41	17.52	5.44
1998	12.56	1.00	2.02	4.43	0.74	0.04	2.06	0.62	17.39	6.10
1999	12.45	1.49	1.89	4.07	0.74	0.04	1.89	0.62	16.97	6.22
2000	12.50	1.38	1.62	4.04	0.70	0.04	1.70	0.74	16.52	6.19
2001	12.21	1.40	1.51	4.09	0.70	0.04	1.57	0.48	15.99	6.01
2002	12.12	1.84	1.68	3.28	0.74	0.05	1.57	0.47	16.11	5.64
2003	12.04	1.62	1.65	4.08	0.70	0.02	1.40	0.56	15.79	6.28
2004 ^r	11.53	1.01	1.55	3.77	0.70	0.05	1.40	0.46	15.18	5.28
2005 ^p	11.92	0.86	1.47	3.42	0.74	0.05	1.39	0.48	15.52	4.81
rRevised. Preliminary. 1	Closely approximate	es per capita consur	nption, due to little	or no change in sto	ocks during the year	and few imports or	r exports. ² Includes	freezer-made milk	shake. ³ Includes h	ard frozen yogurt,
other frozen dairy produ Source: Prepared by the	cts. Does not incluc International Ice Cr	le water ices. ⁴ USD/ eam Association fro	A began reporting p m data released by	roduction of soft se USDA	rve frozen yogurt ir	1989.				

	Total U.S. Superman by Container S	ket Sales of Ice Cream, Shape; 2004-2005	
	52 Weeks Ending Apr 17, 2005	52 Weeks Ending March 26, 2006	% Chg Year Ago
Dollar Sales		(Millions \$)	
Square-Round	\$855.6	\$899.5	4.9
Pail/Tub	\$120.5	\$108.7	-10.8
Round	\$1,713.1	\$7,288.5	76.5
Square	\$381.0	\$330.9	-15.2
Volume Sales		(Millions Quarts)	
Square-Round	924.2	999.6	7.5
Pail/Tub	220.9	194.0	-13.8
Round	1,355.4	1,349.9	-0.4
Square	488.9	425.2	-15.0
Unit Sales		(Millions Units)	
Square-Round	240.9	265.5	9.3
Pail/Tub	23.4	21.1	-11.3
Round	514.5	530.9	3.1
Square	122.5	108.0	-13.4

Source: IDFA Cultured Dairy and Ice Cream Products Report.

SALES & CONSUMPTION

Venc	ling Machin	e Sales of Fi	ozen Novelties; 1	992-2004
	Total Dollar Volume	Total Unit Volume	Weekly Unit Volume per Machine	Machines on Location
	(Millions \$)	(Million Lbs.)		(Thousands)
1992	193	298	116	49
1993	218	321	120	50
1994	257	343	122	54
1995	306	393	126	60
1996	352	439	128	66
1997	369	439	130	65
1998	454	477	135	68
1999	470	546	140	75
2000	564	641	145	85
2001	665	765	152	98
2002	825	927	155	115
2003	860	951	157	116
2004	896	992	156	122

Source: Vending Times, Census of the Industry 2005.

SALES & CONSUMPTION

Ice Cro	eam Consi	umption by Flavors	
	%		%
Vanilla	26.0	Banana Split	0.2
Chocolate	12.9	Caramel with Nuts	0.2
Neopolitan	4.8	Maple	0.2
Strawberry	4.3	Orange	0.2
Cookie N' Cream	4.0	Peach	0.2
Chocolate Chip	3.8	Pistachio	0.2
Butter-Pecan	3.2	Strawberries and Cream	0.2
Chocolate Mint	3.2	Strawberry Vanilla	0.2
Vanilla and Chocolate	1.9	Chocolate Malt	0.2
Rocky Road	1.6	Banana	0.1
French Vanilla	1.1	Banana/Nuts	0.1
Cherry-Triple Cherry	0.8	Butter Brickle	0.1
Fudge Twirl/Royal	0.7	Butterscotch	0.1
Peanut Butter	0.7	Cappucino	0.1
Coffee	0.6	Carmel Praline	0.1
Chocolate Marshmallow	0.6	Fudgesicle	0.1
Cherry Vanilla	0.5	Lemon	0.1
Mint	0.5	S'Mores	0.1
Peppermint	0.5	Strawberry Cheesecake	0.1
Chocolate Fudge	0.5	Vanilla/Nuts	0.1
Peanut Butter & Milk Chocolate	0.5	Walnut	0.1
Black Cherry	0.4	Chocolate/Nuts	0.1
Carmel-Cream Carmel	0.4	Peanut Butter & Choclolate Chip	0.1
Pecan	0.4	White Chocolate Raspberry	0.1
Raspberry-Red Raspberry	0.4		
Chocolate Cherry	0.4	All Other Ice Cream	13.8
Praline	0.3	All Other Chocolate Flavors	0.8
Spumoni	0.3		
Toffee	0.3	Not Reported	6.3

88

Source: NPD Group's National Eatings Trends In-Home Database.

SALES & CONSUMPTION

D. CHEESE SALES & CONSUMPTION

Cheese Sales & Consumption Overview

Cheese consumption continues to rise, sustaining its three-decade march forward. As consumers and foodservice outlets find novel uses for old favorites and experiment with new varieties, 2005 cheese consumption reached a record high of 31.4 pounds per capita, a 0.6% increase over the record level set in 2004.

The industry estimates that there are now more than 300 varieties of cheese available in the U.S. marketplace. By far the two most popular single varieties of cheese in the United States are cheddar and mozzarella. Cheddar accounts for 10.11 pounds per capita, or more than three-quarters of all American-style cheese. Similarly, mozzarella accounts for 10.18 pounds per capita, more than three-quarters of all Italian-style cheese sales. Hispanic cheese continued its 10-year upward climb in 2005, with consumption increasing by nearly 17% over 2004, but levels remain modest at only 0.56 pounds per capita.

Together, American and Italian-style cheeses represent about 83% of all U.S. cheese sales. Per capita consumption of Italian-type cheeses grew by 3.2% in 2005 to 13.3 pounds, while consumption of American-style cheese fell slightly (-1.2%) to 12.7 pounds. Per capita consumption of mozzarella led the total category in 2005, growing by 2.6%. Parmesan and similar cheeses were the fastest growing of the Italian types, increasing 13.7%, but they represent a small share of the market — less than one pound per capita.

In the American-style category, cheddar still led in overall per capita consumption in 2005, while consumption of other American varieties remained the same.

In supermarkets, cheddar, mozzarella and processed American (primarily processed cheddar cheese) led volume sales in 2005. Processed American was the leader with nearly 536.3 million pounds sold, followed by cheddar at 526.9 million. Mozzarella was third at just over 264 million pounds. The American palate has also been branching out into specialty and artisan cheeses, shown by the substantial growth in supermarket sales of many smaller categories, led by havarti (up nearly 13%), goat cheese (up 7.7%) and gorgonzola (up 5.5%).

Note: The government provides figures on total cheese consumption in per capita only; no total volume numbers are available. See the production chapter for total volume production numbers.



Cheese Sales by Outlet; 2005

Source: Wisconsin Milk Marketing Board, 2006.



Source: USDA Economic Research Service.



U. S. Natural Cheese Per Capita Consumption vs. Total Production; 1980-2005

Source: USDA Economic Research Service.

SALES & CONSUMPTION

	U.S. Natural	Chees	e Per Cap	ita
	Consump	otion; 19	970-2005	
			All Other	Total
	Total American	Total Italian	Natural Cheese ¹	Natural Cheese
		(Pour	nds)	
1970	7.02	2.06	2.29	11.37
1980	9.65	4.44	3.44	17.53
1990	11.13	8.97	4.51	24.61
1991	11.03	9.34	4.57	24.94
1992	11.26	9.91	4.69	25.86
1993	11.31	9.74	4.98	26.03
1994	11.42	10.18	4.95	26.55
1995	11.68	10.27	4.96	26.91
1996	11.80	10.62	4.89	27.31
1997	11.82	10.76	4.94	27.52
1998	11.90	11.11	4.74	27.75
1999	12.56	11.55	4.85	28.95
2000 ^r	12.68	12.09	5.00	29.78
2001 ^r	12.80	12.44	4.77	30.01
2002 ^r	12.83	12.48	5.15	30.47
2003 ^r	12.51	12.59	5.36	30.46
2004	12.88	12.88	5.43	31.19
2005 ^p	12.72	13.29	5.38	31.38
rRevised. Prr. Swiss Part S	eliminary. ¹ Includes Blue, Br kim Full Skim and all other	rick, Cream, Gorgo	onzola, Limburger, Mue	inster, Neufchatel,
Source: USD/	A, Economic Research Servi			

92

0.5.4			1970	1980	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003 ^r	2004	2005 ^p	
American onsumpti	Cheddar		5.79	6.85	9.03	9.02	9.15	9.05	9.01	8.97	9.04	9.43	9.41	9.76	9.71	9.86	9.63	9.21	10.26	10.11	
uneese P6 on; 1970-;	Other	(Pounds)	1.22	2.80	2.09	2.01	2.11	2.26	2.41	2.71	2.76	2.39	2.49	2.80	2.98	2.94	3.21	3.29	2.62	2.61	
er Capita 2005	Total American		7.02	9.65	11.13	11.03	11.26	11.31	11.42	11.68	11.80	11.82	11.90	12.56	12.68	12.80	12.83	12.51	12.88	12.72	

"Revised. "Preliminary. 'Includes Colby, Washed or Stirred Curd, and Monterey Jack. Note: Includes both civilian and military consumption. Source: USDA, Economic Research Service.

	U.S. Italiar	n Cheese	Per Capit	a Consu	nption; 19	70-200	5
	Mozzarella & Similars	Ricotta & Similars	Provolone & Similars	Romano & Similars	Parmesan & Similars	Other Italian	Total Italian
			(Natural E	quivalent-Po	unds)		
1970	1.19	0.24	0.23	0.15	0.17	0.08	2.06
1980	3.02	0.47	0.42	0.15	0.28	0.10	4.44
1990	6.92	0.79	0.63	0.14	0.43	0.06	8.97
1991	7.20	0.84	0.62	0.17	0.46	0.06	9.34
1992	7.67	0.88	0.64	0.14	0.53	0.05	9.91
1993	7.48	0.88	0.68	0.13	0.50	0.08	9.74
1994	7.85	0.90	0.70	0.14	0.45	0.13	10.18
1995	7.97	0.90	0.69	0.16	0.39	0.16	10.27
1996	8.34	0.93	0.77	0.16	0.28	0.13	10.62
1997	8.23	0.87	0.74	0.17	0.61	0.15	10.76
1998	8.57	0.87	0.81	0.15	0.52	0.19	11.11
1999	9.03	0.90	0.80	0.17	0.41	0.24	11.55
2000	9.33	0.87	0.88	0.17	0.44	0.39	12.09
2001 ^r	9.69	0.83	0.89	0.19	0.45	0.39	12.44
2002 ^r	9.66	0.82	0.91	0.20	0.50	0.39	12.48
2003 ^r	9.65	0.81	0.98	0.23	0.50	0.43	12.59
2004 ^r	9.92	0.83	1.01	0.21	0.51	0.39	12.88
2005 [°]	10.18	0.80	1.03	0.22	0.58	0.47	13.29
2004 ^r 2005 ^p	9.92 10.18	0.83 0.80	1.01 1.03	0.21 0.22	0.51 0.58	0.39 0.47	12.88 13.29

^rRevised. ¹Preliminary. Source: USDA, Economic Research Service.

	Selected	a Natura	I Cheeses	, U.S. P	er Capi	ta Consu	mption;	
			19	70-200	5			
	Cream & Neufchatel	Swiss ¹	Muenster	Blue ²	Brick	Hispanic ³	Other	Total
			(Natu	ral Equivale	ent - Pounds	s)		
1970	0.61	0.89	0.17	0.15	0.10	N/A	0.37	2.29
1980	1.00	1.33	0.31	0.17	0.07	N/A	0.57	3.44
1990	1.72	1.35	0.40	0.17	0.07	N/A	0.80	4.52
1991	1.76	1.22	0.42	0.16	0.06	N/A	0.95	4.56
1992	2.01	1.19	0.45	0.15	0.06	N/A	0.83	4.69
1993	2.07	1.19	0.45	0.15	0.05	N/A	1.06	4.97
1994	2.18	1.15	0.43	0.16	0.05	N/A	0.99	4.95
1995	2.04	1.11	0.41	0.16	0.04	N/A	1.20	4.96
1996 ^r	2.13	1.08	0.40	0.17	0.04	0.25	0.82	4.89
1997 ^r	2.25	1.00	0.37	0.18	0.03	0.25	0.84	4.94
1998 ^r	2.25	1.03	0.34	0.19	0.03	0.28	0.59	4.74
1999 ^r	2.29	1.06	0.29	0.21	0.03	0.31	0.59	4.85
2000	2.43	1.03	0.30	0.20	0.03	0.34	0.66	5.00
2001 ^r	2.26	1.15	0.29	0.20	0.03	0.38	0.46	4.77
2002	2.38	1.12	0.28	0.20	0.03	0.43	0.70	5.15
2003 ^r	2.33	1.19	0.27	0.20	0.03	0.46	0.87	5.36
2004 ^r	2.38	1.23	0.25	0.20	0.03	0.48	0.86	5.43
2005 ^p	2.33	1.24	0.26	0.20	0.03	0.56	0.75	5.38

^rRevised. ⁹Preliminary. ¹Includes imports of Gruyere and Emmenthaler. ²Includes Gorgonzola. ³Included in "Other" until 1996. Note: Totals may not add exactly due to rounding. N/A=Not Available. Source: USDA, Economic Research Service.

SALES & CONSUMPTION

0.3	. FIUCESSE	u cheese P	er Gapil		npuon,
		1970-2	2005		
	Processed Cheese	Processed Cheese Food & Spreads	Total ¹	Cheese Content	Consumed As Natural
			(Pounds)		
1970	3.32	2.20	5.53	4.42	6.95
1980	3.96	3.09	7.05	5.52	12.01
1990	4.79	3.84	8.63	6.81	17.80
1991	4.88	3.75	8.63	6.82	18.11
1992	5.19	3.33	8.52	6.84	19.02
1993	5.20	3.44	8.64	6.91	19.12
1994	5.27	3.44	8.71	6.98	19.57
1995	5.45	3.25	8.70	7.01	19.90
1996	5.44	3.32	8.76	7.04	20.27
1997	4.92	3.05	7.97	6.40	21.13
1998	4.44	3.70	8.14	6.38	21.37
1999	4.65	3.98	8.62	6.76	22.19
2000 ^r	4.85	3.19	8.04	6.44	23.35
2001 ^r	4.24	3.46	7.71	6.06	23.95
2002 ^r	4.66	3.41	8.06	6.40	24.07
2003 ^r	4.60	3.61	8.21	6.48	23.98
2004 ^r	4.12	3.55	7.67	6.02	25.17
2005 ^p	4.13	3.47	7.60	5.97	25.41

IIS Processed Chasse Per Canita Consumption:

^rRevised. ^pPreliminary. ¹Totals may not add due to rounding. Source: USDA, Economic Research Service.



96

U.S. Processed Cheese Per Capita Consumption; 2005

DAIRY Facts Book 2006 Revised2.iSec1:96 Sec1:96

Supermarket	Sales of	Cheese by	y Type ¹ ; 2	2005
	Millions Pounds	% Change '04 - '05	Millions Dollars	% Change '04 - '05
Total Cheese ²	2,232.7	-1.5	8,872.7	-3.0
Total Non-Cream Cheese	1,990.4	-1.0	8,078.5	-0.5
American (Process)	536.3	-5.3	1,610.5	-4.9
Asiago	1.3	3.2	10.3	2.8
Blue Cheese	4.9	-1.3	56.8	1.6
Brick	0.2	1.3	0.8	2.0
Brie	4.1	-0.4	43.7	0.9
Camembert	0.6	-2.9	6.4	0.5
Cheddar	526.9	-1.8	2,181.7	-1.3
Colby	25.4	-6.0	95.1	-6.7
Colby Jack	78.1	2.2	317.1	1.6
Edam	0.5	-1.1	4.1	5.0
Feta	14.0	2.0	116.9	4.6
Goat Cheese	3.1	7.7	44.2	10.4
Gorgonzola	1.6	5.5	17.3	7.5
Gouda	2.4	4.8	21.3	9.2
Gruyere	0.7	-30.0	7.4	5.1
Havarti	2.9	12.6	24.3	17.1
Hispanic	26.6	6.7	126.8	8.3
Italian (Process)	9.2	5.4	39.0	3.1
Limburger	0.4	-6.9	2.8	-5.6
Monterey Jack	63.6	-2.4	251.9	-2.8
Mozzarella	264.3	1.1	1,131.1	1.8
Nuenster	11.0	3.4	60.0	4.5
Parmesan	50.1	1.2	953.0	1.8
Pepper Jack	13.4	5.7	61.5	5.5
Provolone	15.0	6.9	91.6	9.3
Ricotta	83.2	-3.6	173.1	-2.3
Romano	2.5	-3.2	20.5	-1.4
Swiss	59.6	-70.0	322.1	1.3
All Other	169.4	2.7	752.1	2.4

¹U.S. supermarkets totaling more than \$2 million ACV. ²Natural, Processed and Imitation cream and non-cream cheeses. Source: IRI data provided courtesy of National Cheese Institute's Cheese Market Research Project, 2005.

Supermarket Sales	of Chee	ese by Cat	egory; 20	005
	Volun	ne Sales	Dolla	r Sales
	Million	% Change	Milion	% Change
	Pounds	'04 - '05	Dollars	'04 - '05
Non-Cream Cheese	1,990.4	-1.5	8,078.5	-0.3
Cream Cheese	242.3	-1.0	794.2	-0.5
Natural	1,372.0	0.4	6,115.5	1.4
Processed	579.5	-5.3	1,862.7	-4.9
Imitation	38.9	-10.2	100.3	-9.8
Regular Fat ²	1,566.7	-2.0	6,287.9	-0.9
Reduced Fat ²	379.8	1.4	1,592.4	2.8
Lowfat ²	93.5	-10.8	42.3	-7.3
Fat Free ²	34.6	-6.8	155.8	-5.2
NATURAL	1,372.0	0.4	6,115.5	1.4
Natural Regular Fat	1,018.7	0.1	4,609.4	0.9
Natural Reduced Fat	333.9	1.9	1,426.1	3.1
Natural Lowfat/Light	5.0	-9.3	16.2	-5.1
Natural Fat Free	14.4	-4.5	63.8	-1.5
Natural Chunk/Loaf	496.1	-1.8	2,070.4	-0.8
Natural Sliced	104.2	7.4	622.8	9.6
Natural Grated	60.0	4.4	441.5	4.3
Natural Shredded	476.2	1.9	1,962.8	0.5
Natural Spread	37.9	-6.9	249.8	-0.3
Natural Cubed	10.6	-8.9	50.9	-8.7
Natural All Other Forms	187.1	0.2	717.5	2.9

¹Supermarket totaling more than \$2 million ACV. Refers to natural, processed and imitation non-cream cheese. ²Does not include cream cheese. Source: IRI 2006.

Supermarket Sales of	olicese i	Jy Ualegu	y, 2005	(conti)
	Volum	ne Sales	Dolla	r Sales
	Million	% change	Milion	% change
	Pounds	'04 - '05	Dollars	'04 - '05
PROCESSED	579.5	-5.3	1,862.7	-4.9
Processed Regular Fat	514.9	-5.5	1,611.2	-540.0
Processed Reduced Fat	45.8	-1.8	166.0	80.0
Processed Lowfat/Light	0.2	22.3	1.5	43.4
Processed Fat Free	18.6	-7.9	84.0	-7.3
Processed Chunk/Loaf	116.0	-2.5	304.3	-3.7
Processed Sliced	428.9	-6.2	1,387.2	-5.4
Processed Grated	0.3	0.6	2.3	0.1
Processed Shredded	6.0	-12.4	27.9	-11.9
Processed Spread	25.8	2.3	127.6	2.2
Processed Cubed	1.6	-20.6	10.0	-12.6
Processed All Other Forms	0.8	-36.9	3.4	-41.3
IMITATION	38.9	-10.2	100.3	-9.8
Imitation Regular Fat	33.1	-9.6	67.3	-9.5
Imitation Reduced Fat	0.1	-23.3	0.4	-23.1
Imitation Lowfat/Light	4.2	-13.6	24.6	-10.5
Imitation Fat Free	1.6	-12.3	8.0	-9.9
Imitation Chunk/Loaf	0.6	-27.2	3.2	-21.1
Imitation Sliced	30.3	-10.6	74.1	-10.1
Imitation Grated	0.2	8.0	1.2	2.5
Imitation Shredded	7.9	-7.0	21.6	-6.2
Imitation Cubed	0.0	-62.7	0.0	-61.3
Imitation All Other Forms	0.0	-73.6	0.1	-73.5

Supermarket Sales¹ of Cheese by Category: 2005 (cont.)

¹Supermarket totaling more than \$2 million ACV. Refers to natural, processed and imitation non-cream cheese. ²Does not include cream cheese. Source: IRI 2006.



U.S. Cheese Used in Foodservice; 2005

SALES & CONSUMPTION

Note: Latest data available. Source: USDA, and Wisconsin Milk Marketing Board.

2	005-2006	y nenus,
	52 Weeks Ending January 2, 2005	52 Weeks Ending January 1, 2006
	Penetration (% He	pusehold Buying)
Cheese Excl. Cream Cheese	93.3	92.7
By Category		
Natural	89.0	88.3
Processed	71.5	70.3
By Form		
Chunk/Loaf	70.0	68.6
Shredded	69.2	68.9
Sliced	73.0	72.4
String/Stick	23.2	23.7
	Frequency of	of Purchase
	(Occasions per B	uyer Household) ¹
Cheese Excl. Cream Cheese	12.5	12.5
By Category		
Natural	10.0	10.1
Processed	5.2	5.1
By Form		
Chunk/Loaf	5.3	5.3
Shredded	5.7	5.7
Sliced	5.7	5.6
String/Stick	3.2	3.2
	Volume per Bi	uyer (pounds)
Cheese Excl. Cream Cheese	15.8	16.0
By Category		
Natural	11.3	11.6
Processed	6.2	6.1
By Form		
Chunk/Loaf	6.4	6.5
Shredded	5.4	5.6
Sliced	5.8	5.7
String/Stick	2.7	2.9

101

Cheese Consumer Purchasing Trends:

¹Number of times the product was purchased this year. Source: Information Resources Inc., 2006.

IV. PRICES

Dairy Pricing Overview

Farm milk prices in 2005 averaged nearly \$1.00 lower than the record level set in 2004, but the allmilk price of \$15.20 was the third highest on record. The past two calendar years saw the highest two-year average farm milk price period on record.

A key indicator of dairy farm profitability is the Milk-Feed Price Ratio, relating the value of milk to the cost of dairy feed; the higher the ratio, the higher the relative value of milk is to the cost of feed. The decrease in the farm milk price between 2004 and 2005 was more than offset by lower dairy feed costs. As a result, the 2005 average Milk-Feed Price Ratio increased to 3.22 from the level seen in the record farm milk price year of 2004.

In the wholesale dairy product markets, prices for butter and cheese were lower in 2005 than in 2004. The U.S. Department of Agriculture (USDA) reported the average wholesale price of Grade AA butter fell 18 cents per pound to \$1.54, while the price of cheddar cheese in 40-pound blocks and 500-pound barrels fell 15 and 16 cents, respectively, to an average of \$1.48 and \$1.46 per pound. However, the average wholesale prices for dry products increased in 2005 over 2004; the average nonfat dry milk price increased 10 cents per pound to \$0.94, and the average price of dry whey increased 5 cents per pound to \$0.28.

In most of the United States, the federal government regulates the minimum prices milk processors and dairy product manufacturers must pay for farm milk. These regulated minimum prices are directly linked to the prices of manufactured dairy products in the wholesale market. These federal order minimum prices are calculated for four classes of milk based on the products made from the farm milk. The minimum price for all four federal order classes of milk fell in 2005, with the biggest drop seen for Class III (milk used to make cheeses), which decreased from \$15.39 to \$14.05 per hundredweight of milk.

International dairy product prices, which increased significantly in 2004, continued to increase in 2005. For nonfat dry milk, the average world price of US\$1.01 reported by USDA was the highest average on record, as was the world average price for cheddar cheese of US\$1.33. The world average price for butter of US\$0.93 nearly matched the record level seen in 1995.

		NSDA	Annoul	nced F	ederal (Order M	linimum	Prices	By Mor	nth; 200	2-2006		
							(\$ / 0	:wt)					
		Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	0ct	Nov	Dec
Class I ¹	2002	14.65	14.64	14.31	14.16	13.95	13.73	13.31	13.61	13.14	12.82	13.28	13.21
	2003	13.25	12.92	12.50	12.33	12.40	12.43	12.46	13.66	16.39	16.95	17.05	16.53
	2004	14.54	14.28	14.62	16.35	22.36	23.84	20.66	17.32	16.63	17.48	16.99	17.13
	2005	16.65	13.79	15.43	14.13	14.80	13.62	13.89	14.44	13.70	14.27	14.56	13.57
	2006	13.38	13.38	12.49	11.22	10.97							
Class II	2002	12.69	12.28	12.19	11.88	11.29	11.19	11.14	11.07	10.91	11.12	11.26	11.62
	2003	11.29	10.66	10.54	10.44	10.43	10.46	10.63	10.81	10.76	10.84	10.99	11.30
	2004	11.67	12.90	14.79	15.21	15.03	14.31	14.00	13.13	13.66	13.57	14.09	13.86
	2005	13.04	13.36	13.25	13.24	12.78	13.06	13.79	13.95	14.35	14.25	13.49	13.22
	2006	13.25	12.62	11.69	11.37	11.13							
Class III	2002	11.87	11.63	10.65	10.85	10.82	10.09	9.33	9.54	9.92	10.72	9.84	9.74
	2003	9.78	99.66	9.11	9.41	9.71	9.75	11.78	13.80	14.30	14.39	13.47	11.87
	2004	11.61	11.89	14.49	19.66	20.58	17.68	14.85	14.04	14.72	14.16	14.89	16.14
	2005	14.14	14.70	14.08	14.61	13.77	13.92	14.35	13.60	14.30	14.35	13.35	13.37
	2006	13.39	12.20	11.11	10.93	10.83							
Class IV	2002	11.93	11.54	11.42	11.09	10.57	10.52	10.45	10.41	10.22	10.50	10.58	10.49
	2003	10.07	9.81	9.79	9.73	9.74	9.76	9.95	10.14	10.05	10.16	10.30	10.52
	2004	10.97	12.21	14.10	14.57	14.50	13.72	13.31	12.46	13.00	12.81	13.34	13.42
	2005	12.52	12.74	12.66	12.61	12.20	12.33	13.17	13.44	13.75	13.61	12.90	12.57
	2006	12.20	11.10	10.68	10.36	10.33							
¹ All market av Source: USDA,	erage publish Agricultural N	ed by USDA. Aarketing Service.											
			PRICES										

	Annual Av	erage Fedei	ral Order M	linimum Pric	es;
		198	0-2005		
	Class I ¹	Class II	Class III	Class III-a ²	Class IV
1980	13.77	N/A	11.88	N/A	N/A
1990	15.55	13.27	12.21	N/A	N/A
1991	13.30	11.01	11.05	N/A	N/A
1992	14.57	12.92	11.88	N/A	N/A
1993	14.19	12.47	11.80	10.73	N/A
1994	14.75	12.91	12.00	10.27	N/A
1995	14.19	13.93	11.83	10.25	N/A
1996	16.19	12.07	13.39	12.96	N/A
1997	14.36	12.07	12.05	12.34	N/A
1998	16.14	13.84	14.20	14.85	N/A
1999	16.24	13.96	12.43	12.13	N/A
2000	14.24	12.53	9.74	N/A	11.83
2001	16.96	14.53	13.09	N/A	13.76
2002	13.69	11.55	10.42	N/A	10.81
2003	14.10	10.76	11.42	N/A	10.00
2004	17.56	13.86	15.39	N/A	13.20
2005	17.13	13.48	14.05	N/A	12.88

¹All market average published by USDA. ²The Class III-a price took effect in many orders in December 1993 and remained in effect through December 1999. N/A = Not Applicable. Source: USDA, Agricultural Marketing Service.

	Selec	ted Cities	s; 2001-2	2005		
			Over	r-Order Prem	ium	
		2001	2002	2003	2004	2005
	Differential			(\$/cwt)		
Atlanta, GA	\$3.10	0.94	1.75	1.87	1.32	1.71
Baltimore, MD	\$3.00	1.65	1.75	1.77	1.78	1.80
Boston, MA	\$3.25	1.01	1.52	1.55	1.70	1.64
Charlotte, NC	\$3.10	0.94	1.75	1.87	1.32	1.71
Chicago, IL	\$1.80	1.78	1.99	2.11	2.79	2.72
Cincinnati, OH	\$2.20	1.77	1.60	1.75	1.75	1.79
Cleveland, OH	\$2.00	1.77	1.60	1.75	1.75	1.79
Dallas, TX	\$3.00	0.34	1.33	1.15	0.79	0.81
Denver, CO	\$2.55	0.71	0.85	0.85	0.85	0.85
Des Moines, IA	\$1.80	1.19	1.30	1.38	1.64	1.75
Detroit, MI	\$1.80	1.04	1.24	1.43	1.67	1.76
Hartford, CT	\$3.15	1.01	1.52	1.55	1.70	1.64
Houston, TX	\$3.60	0.34	1.33	1.15	0.79	0.81
Indianapolis, IN	\$2.00	1.77	1.60	1.75	1.75	1.79
Kansas City, MO	\$2.00	1.06	1.61	1.61	1.24	1.24
Louisville, KY	\$2.20	1.02	1.07	1.52	1.62	1.75
Memphis, TN	\$2.80	0.69	1.55	1.67	1.12	1.51
Miami, FL	\$4.30	2.24	3.05	2.89	2.39	2.80
Milwaukee, WI	\$1.75	1.93	2.14	2.26	2.81	2.72
Minneapolis, MN	\$1.70	1.33	1.61	1.66	2.55	2.70
New Orleans, LA	\$3.60	0.57	1.40	1.52	1.09	1.51
Oklahoma City, OK	\$2.60	0.84	1.50	1.40	0.84	0.86
Omaha, NE	\$1.85	1.19	1.30	1.38	1.40	1.45
Philadelphia, PA	\$3.05	1.77	1.87	1.78	1.84	2.07
Phoenix, AZ	\$2.35	0.15	0.15	0.15	0.15	0.15
Pittsburgh, PA	\$2.10	2.10	1.99	1.90	1.95	2.02
St. Louis, MO	\$2.00	1.71	1.25	1.25	1.48	1.57
Salt Lake City, UT	\$1.90	0.26	0.30	0.30	N/A	N/A
Seattle, WA	\$1.90	0.44	0.52	0.42	0.42	0.42
Springfield, MO	\$2.20	0.82	1.46	1.40	0.84	0.85
Washington, DC	\$3.00	1.65	1.75	1.77	1.78	1.80
Selected City Average		1.15	1.44	1.47	1.50	1.58

N/A = Not Available. Source: USDA, Agricultural Marketing Service.

Mill	k-Feed Price R	atio, All Milk	Price, and
	Mailbox P	rice; 1980 <u>-20</u>	05
	M/F Price Ratio ¹	All Milk Price ²	Mailbox Price ³
1980	2.70	13.05	N/A
1990	2.82	13.74	N/A
1991	2.74	12.27	N/A
1992	3.01	13.15	N/A
1993	2.80	12.84	N/A
1994	2.65	13.01	N/A
1995	2.59	12.78	12.12
1996	2.45	14.75	14.32
1997	2.38	13.36	12.94
1998	3.34	15.46	15.06
1999	3.59	14.38	14.03
2000	3.05	12.40	12.17
2001	3.38	15.04	14.78
2002	2.60	12.18	11.91
2003	2.61	12.55	12.28
2004	3.10	16.13	15.90
2005 ^p	4.40	15.20	14.98

^pPreliminary. ¹Number of pounds of 16% mixed dairy feed (51 lbs. corn, 8 lbs. soybeans and 41 lbs. alfalfa hay) equal in value to one gallon of whole milk. ²All Milk price published at test. ³Net pay price received by dairy farmers for milk in Federal Orders. Adjusted for all payments received for milk sold and all costs associated with marketing the milk. Price is a weighted average by reporting area and is reported at the average butterfat test. N/A =Not Available. Source: USDA, National Agricultural Statistics Service and Agricultural Marketing Service.

		Milk Pric	ce Support Prog	Jram; 1990-2	2005	
	Support Price ¹	Government Net Removals of Cheese ²	Government Net Removals of Nonfat Dry Milk²	Government Net Removals of Butter ²	Total Government Net Removals (Milk Equivalent) Milkfat Basis²	Total Government Net Removals (Milk Equivalent) SNF Basis ²
	(\$ per 100 Lbs.)	(Million Lbs.)	(Million Lbs.)	(Million Lbs.)	(Billion Lbs.)	(Billion Lbs.)
1990	10.10	21.5	117.8	400.9	8.5	1.7
1991	10.10	76.9	269.5	442.9	10.4	4.0
1992	10.10	14.4	136.7	439.5	9.9	2.0
1993	10.10	8.3	304.3	287.8	6.6	3.9
1994	10.10	6.9	290.0	204.3	4.8	3.7
1995	10.10	6.1	343.8	77.8	2.1	4.4
1996	10.35	4.6	57.2	0.1	0.1	0.7
1997	10.20	11.3	298.0	38.4	1.1	3.7
1998	10.05	8.2	326.4	12.6	0.4	4.0
1999	9:90	4.6	540.6	3.7	0.3	6.5
2000	9:90	28.0	692.6	8.9	0.8	8.6
2001	9.90	3.9	495.9	0.0	0.1	5.8
2002	9:90	16.1	828.0	0.0	0.3	9.8
2003	9.90	41.6	706.3	29.1	1.2	8.6
2004	9.90	2.2	50.2	-6.13	-0.13	0.6
2005	9.90	0.0	81.5	0.0	0.2	0.9
¹ At national avera	age milkfat of 3.67%. ² Includes c	ontracts for export under the	DEIP. ³ Negative number indicates ur	nrestricted sales where great	er than the sum of the net purchases	s for price support program and

¹At national average milkfat of 3.67%. ²Incluc DEIP removals. Source: USDA, Economic Research Service.

PRICES



U.S. Selected Dairy Product Prices, Grade AA Butter; 2000-2006

Source: USDA, National Agricultural Statistics Service and Agricultural Marketing Service; and Chicago Mercantile Exchange

U.S. Selected Dairy Product Prices, Block Cheddar Cheese & Barrel Cheddar Cheese; 2000-2006



Source: USDA, National Agricultural Statistics Service and Agricultural Marketing Service; and Chicago Mercantile Exchange


U.S. Selected Dairy Product Prices, Nonfat Dry Milk; 2000-2006

Source: USDA, National Agricultural Statistics Service and Agricultural Marketing Service; and Chicago Mercantile Exchange



U.S. Selected Dairy Product Prices, Dry Whey; 2000-2006

Source: USDA, National Agricultural Statistics Service and Agricultural Marketing Service; and Chicago Mercantile Exchange

109



Grade AA Butter Prices by Month; 2000-2006

V. INTERNATIONAL

International Dairy Trade Overview

As world dairy markets tightened and world prices climbed higher, the U.S. dairy industry recorded its best year ever for exports in 2005, with export value rising 10.9% to over \$1.5 billion. Exports in 2005 represented 8.3% of U.S. milk solids output by volume, also an all-time high and more than double the percentage of a decade ago, according to the U.S. Dairy Export Council.

Looking at volume in metric tons, the total volume of U.S. dairy exports rose 8.8% to 987.3 thousand metric tons in 2005, with most of the increase driven by overseas demand for dry milk products. Specifically, nonfat dry milk exports grew nearly 20% from 231.6 thousand metric tons in 2004 to more than 277.1 thousand metric tons in 2005, while whey exports increased 33.3% to 268.4 thousand metric tons.

The United States exported more than 40% of its domestic nonfat dry milk production, almost 40% of all dry whey production, and just over 60% of the lactose produced. The strength of world dairy markets was proven by the fact that the 12-month period ending June 30, 2005, was the first in which the U.S. Department of Agriculture did not provide any export subsidies for nonfat dry milk under its Dairy Export Incentive Program (DEIP) since the program was first used in 1991. In fact, the only subsidy provided under this program was for 6.7 million pounds of cheese, which is the limit allowed by the United States under World Trade Organization commitments.

In the first six months of 2006, the total volume of U.S. dairy exports continued to rise, growing 5.3%, along with the total value of U.S. dairy exports, which climbed about 8% when compared with the same period last year.

Looking at imports, the volume of dairy products coming into the United States also grew in 2005, but at a more modest pace than that of exports. Dairy imports rose 8.2% in 2005 compared to 2004, reaching 802.3 thousand metric tons. Due to the generally higher value of cheeses and other commonly imported products, the total value of U.S. dairy imports in 2005 increased 12.6% to \$2.56 billion. Cheese imports — which account for about 40% of the total value of U.S. dairy imports — actually declined in volume slightly while rising in value by 2.5%.

The largest single category of imports for the second year was butter and related products, where imports equaled 6.4% of total U.S. butter production. Cheese imports equaled 5.1% of U.S. production.

The total volume and value of imports dropped during the first half of 2006; total volume dropped by 4.9% while value dropped 3.2%.

	Internat	ional Dairy	Prices; 19	96-2006
	(fob N.	Europe, Mi	d-point of	Range)
		Butter	Cheese	Nonfat Dry Milk
		(\$/MT)	(\$/MT)	(\$/MT)
1996	January	2,175	2,400	2,150
	July	1,650	2,425	1,875
1997	January	1,613	2,425	1,913
	July	1,675	2,400	1,650
1998	January	1,925	2,350	1,600
	July	1,875	2,225	1,413
1999	January	1,738	2,000	1,400
	July	1,338	1,900	1,225
2000	January	1,350	1,800	1,488
	July	1,275	1,875	2,075
2001	January	1,300	2,000	2,200
	July	1,438	2,250	2,063
2002	January	1,075	2,075	1,563
	July	1,163	1,700	1,175
2003	January	1,275	1,725	1,725
	July	1,425	1,800	1,663
2004	January	1,575	2,400	1,813
	July	1,975	2,800	2,150
2005	January	2,000	3,000	2,225
	July	2,150	3,100	2,325
2006	January	1,950	2,750	2,150

Note: MT = Metric ton equal to 2204.6 lbs Source: USDA, Foreign Agricultural Service.



International Dairy Prices (fob N. Europe, Mid-point of Range); 2000-2006

Source: USDA, Foreign Agricultural Service



U.S. and World Raw Sugar Prices; 1995-2005

Source: USDA, Foreign Agricultural Service, Economic Research Service

U.S. Imports and Exports of Selected Dairy Products as a Percent of U.S. Production; 2005

	U.S. Production	Imports	Percent of Production	Exports	Percent of Production
	(Million F	Pounds)	(%)	(Million Pounds)	(%)
Fluid Milk and Cream	53,961	33	0.1	47	0.1
Yogurt	2,990	15	0.5	7	0.2
Frozen Dairy Products	6,908	216	3.1	57	0.8
Cheese and Related Products	9,127	470	5.1	127	1.4
Butter and Related Products	1,347	87	6.4	19	1.4
Nonfat Dry Milk ¹	1,509	3	0.2	611	40.5
Dry Whey Products	1,493	15	1.0	592	39.6
Lactose	668	13	2.0	406	60.7

¹Includes skim milk powders. Source: IDFA calculations based on USDA, Foreign Agricultural Service and National Agricultural Statistics Service data.

				Selecte	ed Worl	d Ingre	dient P	rices; 2	2004-20	900			
	Jan	Feb	March	April	May	June	July	August	Sept	Oct	Nov	Dec	Annual Average
						World Rav	w Sugar Pr	ices					
						(cents	per pound	(
2004	6.42	7.01	8.23	8.21	8.08	8.41	9.19	8.99	9.10	9.84	9.65	10.19	8.61
2005	10.33	10.51	10.57	10.19	10.23	10.45	10.89	11.09	11.59	12.40	12.89	15.09	11.35
2006	17.27	18.93	18.01	18.21									
						U.S. Raw	r Sugar Pri	ces					
						(cents	per pound	_					
2004	20.54	20.57	20.86	20.88	20.69	20.03	20.14	20.10	20.47	20.31	20.40	20.55	20.46
2005	20.57	20.36	20.54	21.21	21.96	21.89	21.94	20.49	21.10	21.71	21.83	21.74	21.28
2006	23.61	24.05	23.10	23.56									
						World Cod	coa Bean P	rice					
						(cents	per pound	_					
2004	73.68	71.17	68.24	65.2	64.13	63.86	70.74	78.44	69.87	67.35	75.40	74.78	70.24
2005	70.27	74.14	79.72	71.94	68.56	69.81	67.54	67.22	68.23	65.89	65.04	68.84	69.77
2006	71.57	70.08	70.04	70.42	72.32								
						High Fruct	ose Corn S	àyrup					
						(cents	per pound	0					
2004	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20
2005	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	13.20	14.70	16.20	14.70
2006	16.20	16.20	16.20	16.20									
Source: USD/	 Foreign Agricul	ttural Service, Er	conomic Resear	ch Service, Interr	national Cocoa Or	ganization.							

INTERNATIONAL

U.S. Exports of Dairy	Products	; 2004-2005	
	2004	2005	% Change
BY DOLLARS		(Thousand Dollars	
Fluid Milk & Cream	22,855	15,835	-30.7
Condensed & Evaporated Milk	32,888	18,449	-43.9
Butter & Milkfat	15,214	16,829	10.6
Cheese & Curd	197,512	201,076	1.8
Nonfat Dry Milk	445,603	556,556	24.9
Dry Whole Milk & Cream	76,026	21,564	-71.6
Whey	160,596	220,986	37.6
Whey, Fluid	1,298	2,022	55.8
Ice Cream and Related Products	50,018	57,165	14.3
Yogurt & Other Fermented Milk Products	8,989	15,972	77.7
Lactose	105,590	115,049	9.0
Milk-based Drinks	19,081	13,656	-28.4
Casein and Casein Products	22,093	34,920	58.1
Food Preparations Containing Milk	183,235	218,341	19.2
Other	63,270	48,603	-23.2
Total	1,404,268	1,557,023	10.9
	2004	2005	% Change
BY VOLUME		(Metric Tons)	
Fluid Milk & Cream ¹	29,528	21,182	-28.3
Condensed & Evaporated Milk	32,515	20,071	-38.3
Butter & Milkfat	8,981	8,596	-4.3

BY VOLUME		(Metric Tons)		
Fluid Milk & Cream ¹	29,528	21,182	-28.3	
Condensed & Evaporated Milk	32,515	20,071	-38.3	
Butter & Milkfat	8,981	8,596	-4.3	
Cheese & Curd	61,357	57,510	-6.3	
Nonfat Dry Milk	231,614	277,057	19.6	
Dry Whole Milk & Cream	43,680	17,074	-60.9	
Whey	201,401	268,436	33.3	
Whey, Fluid ¹	803	1,230	53.2	
Ice Cream and Related Products	23,898	26,078	9.1	
Yogurt & Other Fermented Milk Products	3,982	3,332	-16.3	
Lactose	181,031	183,941	1.6	
Milk-Based Drinks ¹	11,982	8,953	-25.3	
Casein and Casein Products	4,016	5,273	31.3	
Food Preparations Containing Milk	93,869	107,187	14.2	
Other	21,329	12,752	-40.2	
Total Volume of Liquid Dairy Product Exports ¹	42,313	31,365	-25.9	
Total Volume of Non-Liquid Exports ¹	907,672	987,306	8.8	

¹Kiloliters. Source: IDFA calculations based on data from USDA, Foreign Agriculture Service

	2004	2005	% Change
DOLLAR VALUE		(Thousand Doll	ars)
Fluid Milk and Cream	8,464	14,277	68.7
Concentrated and Evaporated Milk	39,467	63,123	59.9
Yogurt and other non-liquid cultured products	11,347	16,089	41.8
Buttermilk and other liquid cultured products	25	2	-92.0
Milk-based drinks	1,277	2,707	112.0
Ice Cream and related products	111,635	166,767	49.4
Cheese and curd	981,751	1,006,656	2.5
Butter and milkfat products	89,095	88,970	-0.1
Nonfat dry milk	1,867	14,277	664.7
Dry whole milk	0	0	N/A
Dry whey and whey protein products	12,451	14,552	16.9
Liquid whey	0	0	N/A
Casein and caseinates	580,701	668,760	15.2
Milk protein concentrates	147,836	181,373	22.7
Lactose and related products	7,076	7,266	2.7
Processed foods and food preparations containing milk	282,586	318,398	12.7
Total Value of Dairy Imports	2,275,578	2,563,217	12.6
	2004	2005	% Change
VOLUME		(Metric Tons	5)
Fluid Milk and Cream ¹	9,960	14,890	49.5
Concentrated and Evaporated Milk	27,201	39,972	47.0
Yogurt and other non-liquid cultured products	4,575	6,623	44.8
Buttermilk and other liquid cultured products ¹	38	0	-99.2
Milk-based drinks ¹	1,846	2,973	61.0
Ice Cream and related products	80,604	98,203	21.8
Cheese and curd	215,256	213,054	-1.0
Butter and milkfat products	41,267	39,265	-4.9
Nonfat dry milk	637	1,312	105.8
Dry whole milk	0	0	N/A
Dry whey and whey protein products	7,665	6,747	-12.0
Liquid whey ¹	0	0	N/A
Casein and caseinates	122,013	117,518	-3.7
Milk protein concentrates	46,573	73,182	57.1
Lactose and related products	5,355	5,923	10.6
Processed foods and food preparations containing milk	190,339	200,530	5.4
Total Volume of Liquid Dairy Product Imports ¹	11,844	17,863	50.8
Total Volume of Non-Liquid Dairy Imports	741,483	802,328	8.2

U.S. Imports of Dairy Products: 2004-2005

¹Kiloliters. N/A = Not Available. Source: IDFA calculations based on data from USDA, Foreign Agricultural Service.



	U.S. E	DEIP Bid Ac	ceptances	s; <mark>1991-20</mark> 0	06	
	Nonfat Dry Milk ¹	Whole Milk Powder ¹	Butter	Butteroil	Butterfat ²	Cheese ¹
			(Million	Pounds)		
1991 ³	45.9	3.0	0.4	24.3	0.0	8.8
1992 ³	249.5	34.7	5.9	45.7	0.0	7.0
1993 ³	258.3	35.7	15.3	29.7	0.0	6.7
1994 ³	261.6	31.3	52.2	32	0.0	7.5
1995 (JanJune)	217.7	25.4	0.0	38.5	0.0	1.9
1995-1996 ⁴	140.9	10.1	0.0	0.0	N/A	7.2
1996-19974	154.1	4.8	0.0	0.0	20.5	6.7
1997-1998 ⁴	203.3	16.5	0.0	0.0	75.4	7.7
1998-1999 ⁴	286.2	11.8	0.0	0.0	0.9	6.9
1999-2000 ⁴	223.5	39.5	0.0	0.0	11.7	8.5
2000-20014	150.4	0.0	0.0	0.0	0.0	6.7
2001-2002 ⁴	150.4	0.0	0.0	0.0	4.7	6.7
2002-2003 ⁴	150.4	0.0	0.4	0.0	26.4	6.7
2003-2004 ⁴	150.4	0.0	0.0	0.0	0.0	6.7
2004-2005 ⁴	0.0	0.0	0.0	0.0	0.0	6.7
2005-20064	0.0	0.0	0.0	0.0	0.0	0.0

¹Includes all reallocated tons. ²Includes butter, butteroil, anhydrous milkfat and ghee on a butter equivalent basis. ³Calendar year. ⁴DEIP fiscal year July-June. N/A = Not Available. Source: USDA, Foreign Agricultural Service.

118

	0.3. Exports	UI GHEES		yest na	ully Part	11615, 200	J4-2000
			Quantity			Value	
		2004	2005	% Change '04-'05	2004	2005	% Change '04-'05
			(Metric Tons)			(Million Dollars	5)
1	Mexico	21,353	17,512	-18	64.77	60.16	-7
2	Canada	5,968	8,268	39	25.07	32.52	30
3	Japan	9,432	8,156	-14	26.79	27.49	3
4	Republic of Korea	4,111	6,030	47	16.26	22.48	38
5	Taiwan	904	1,117	24	3.67	4.29	17
6	Bahamas, The	857	874	2	3.52	3.82	9
7	Hong Kong	837	858	3	3.09	3.31	7
8	Saudi Arabia	856	667	-22	2.92	2.80	-4
9	Dominican Republic	477	675	42	1.90	2.69	42
10	Honduras	812	781	-4	2.72	2.62	-4
11	Philippines	1,825	870	-52	6.08	2.54	-58
12	Israel	395	634	60	1.44	2.40	67
13	Peru	535	796	49	1.81	2.33	29
14	Tridad and Tobago	756	792	5	2.26	2.29	1
15	Jamaica	548	513	-6	1.92	1.90	-1
16	Chile	691	584	-16	2.32	1.84	-20
17	Singapore	808	673	-17	2.02	1.78	-12
18	United Kingdom	492	607	23	0.99	1.52	53
19	Netherlands	991	777	-22	1.62	1.40	-13
20	El Salvador	343	272	-21	1.04	1.27	22
	Total U.S. Exports	61,357	57,760	-6	197.51	201.99	2

II.S. Exports of Chasses to 20 Largest Trading Partners1, 2004, 2005

¹By 2005 value. Source: USDA, Foreign Agricultural Service.

U.S. Sha	are of World (Cheese Exports	; 1980-2005
	U.S.	World ¹	U.S. Percent of World Exports
	(Thousand MT)	(Thousand MT)	(%)
1980	6	932	0.64
1985	16	822	1.95
1990	12	755	1.59
1991	6	769	0.78
1992	15	743	2.02
1993	19	869	2.19
1994	25	912	2.74
1995	28	969	2.89
1996	32	847	3.78
1997	38	929	4.09
1998	37	870	4.25
1999	38	854	4.45
2000	47	982	4.79
2001 ^r	53	1,033	5.13
2002 ^r	54	1,103	4.90
2003 ^r	52	1,129	4.61
2004 ^r	61	1,180	5.17
2005 ^p	58	1,176	4.93

^rRevised. ^pPreliminary. Source: USDA, Foreign Agricultural Service.

U.S.	Imports	of Cheese,	by Type	; 2004-2	005	
		Quantity			Value	
	2004	2005 (Metrie Doundo)	% Change '04-'05	2004	2005	% Change '04-'05
Chasse (Nonquete)		(Metric Pounds)				5)
Brundzo	0.026	0.004	-96 7	0.046	0.027	-0.4
Di yiluzd Commoloot/Nokkoloot	0.020	0.004	-00.7	0.040	0.027	-0.4
Giotoot	1 090	0.017	-15.1	2 051	2 020	-74.0
	14 002	14 511	-13.1	25 520	27 420	-0.7
Pecorino	14.902	14.311	-3.1	30.020	37.420	0.3 05 7
Roquetort	0.070	0.374	-34.3	3.007	2.234	-20.7
Stilton	4.432	11.276	154.4	0.952	0.480	9.0
Other Cheese; Inc. Subs.	62.319	69.801	12.0	155.609	168.550	8.3
Total Cheese Non-quota	83.777	97.100	15.9	184.976	203.545	7.1
Cheese (Quota)	70.040	40.007			00.474	04.5
American Type	70.918	46.267	-34.8	99.906	68.471	-31.5
Blue Mold	8.776	8.408	-4.2	25.745	25.592	-0.6
Edam/Gouda	14.934	13.636	-8.7	31.154	28.904	-7.2
Chongos	4.044	3.219	-20.4	7.757	7.089	-8.6
Gruyere	12.652	12.164	-3.9	17.533	18.228	4.0
Italian	69.480	86.019	23.8	162.464	185.204	14.0
Swiss/Emmenthaler	67.096	63.562	-5.3	129.966	131.855	1.5
Other Cheese and Subs.	142.879	139.327	-2.5	303.819	323.515	6.5
Total Cheese Quota	390.778	372.603	-4.7	697.254	778.756	1.4
Grand Total	474.555	469.703	-1.0	882.230	982.301	11.3

Source: Foreign Agricultural Service.

INTERNATIONAL

	U.S. Exports o	f ice Cre	am and Ke 2004	lated Pro 4-2005	oducts to	10p 20 C	ountries;
			Quantity			Value	
		2004	2005	% Change '04-'05	2004	2005	% Change '04-'05
			(Metric Tons)		(Т	housand Dolla	rs)
1	Mexico	9,789	12,882	32	16,964	23,758	40
2	Canada	4,229	3,037	-28	6,635	5,647	-15
3	Japan	1,086	1,084	0	3,620	4,152	15
4	United Kingdom	1,170	1,236	6	3,448	3,602	4
5	Hong Kong	889	786	-12	3,160	2,784	-12
6	Bahamas, The	951	1,093	15	1,683	1,991	18
7	Russian Federation	92	485	425	282	1,611	471
8	Netherlands Antilles	446	538	21	1,310	1,601	22
9	Korea, Republic of	642	460	-28	1,878	1,304	-31
10	Jamaica	830	777	-6	1,176	1,286	9
11	Singapore	433	616	42	1,151	1,239	8
12	Bermuda	305	244	-20	904	843	-7
13	Chile	145	206	42	419	532	27
14	Taiwan	159	218	37	358	502	40
15	Israel	158	186	17	412	484	17
16	Trinidad and Tobago	117	150	29	283	474	67
17	Brazil	159	151	-5	441	443	0
18	Nigeria	98	103	4	229	387	69
19	Dominican Republic	93	121	29	324	375	16
20	Saudi Arabia	30	153	409	69	364	428
	Total U.S. Exports	23,898	26,121	9	50,018	57,323	15

- -

Source: USDA, Foreign Agricultural Service.

World and Selected Coun	tries' Tr 1999-	ade in D -2004	airy Prod	ducts (E)	(ports);	
	1999 ^r	2000 ^r	2001 [,]	2002 ^r	2003 ^r	2004 ^p
			(Thous	and MT)		
Butter/Butteroil						
World	764	954	962	1,076	929	920
EU	159	175	172	208	301	346
U.S.	5	9	11	4	12	12
Australia	108	109	109	110	83	76
New Zealand	336	329	332	386	413	360
Other Countries	156	332	338	368	121	126
Nonfat Dry Milk (Skim Milk Powder)						
World	1,114	1,261	1,040	1,103	1,040	1,100
EU	272	357	142	160	222	279
Canada	41	32	46	49	36	16
U.S.	183	113	110	112	147	258
Argentina	29	27	19	22	16	17
Australia	253	218	244	217	161	147
New Zealand	172	251	245	345	344	310
Poland	83	86	108	94	99	N/A
Other Countries	80	177	127	104	65	135
Whole Milk Powder						
World	1,508	1,529	1,573	1,727	1,716	1,720
EU	576	575	477	495	481	504
U.S.	18	25	39	42	11	16
Argentina	149	104	83	135	110	181
Australia	169	183	218	200	159	152
New Zealand	393	474	476	540	657	580
Other Countries	204	168	280	315	299	287
Chappa						
World	1 101	1 260	1 200	1 947	1 420	1 450
EII	300	1,300	1,290	1,047	500	569
EU Switzorland	60 290	400	470	404 55	509	500
Switzenanu Australia	202		00 217	207	00 212	247
Ausualia New Zesland	202	223	217	207	212	241
	240	18	52	5/	52	61
o.o. Ather Countries	224	310	221	258	333	277
	204	515	201	200	333	211

^rRevised. ^pPreliminary. Latest data available. Source: International Dairy Federation.

World and Selected Countries' Trade in Dairy Products (Imports); 1999 - 2004						
	1999 [,]	2000 ^r	2001'	2002 ^r	2003 ^r	2004 ^p
Butter/Butteroil						
World	753	954	962	1,076	929	920
EU	105	104	114	116	115	90
Russia	53	54	109	120	133	101
Egypt	43	61	45	50	47	N/A
Morocco	20	27	29	34	35	N/A
Mexico	34	34	37	46	50	N/A
Brazil	11	13	3	11	2	N/A
Iran	11	20	13	26	28	N/A
Jordan	0	0	0	4	13	7
U.S.	15	19	50	31	27	43
Other Countries	461	622	562	638	479	679
Nonfat Dry Milk (Skim Milk Powd	er)					
World	1.115	1.261	1.040	1.103	1.040	1100
FU	73	78	.,010	69	94	22
Bussia	109	51	65	50	60	N/A
China	N/A	N/A	N/A	25	45	55
Janan	57	N/A	52	35	43	27
Dhilinnings	07	109	00	100	43	57
Prinippines	87	100	20 09	100	105	N/A
Brazil	40	30	30	100	10	N/A
Mexico	125	129	141	132	107	109
Algeria	71	70	97	114	100	N/A
Other Countries	547	743	508	548	426	827
whole Milk Powder	4 400	1 510	4 570	1 050	1 050	1000
World	1,486	1,516	1,573	1,650	1,650	1600
Kussia	35	25	15	16	20	N/A
Algeria	106	110	110	116	115	N/A
Brazil	147	108	43	95	33	23
Mexico	35	34	55	45	45	N/A
Venezuela	67	67	90	78	75	N/A
China	N/A	N/A	N/A	26	89	9
Saudi Arabia	97	81	79	80	120	N/A
Malaysia	54	76	80	71	75	N/A
Philippines	37	52	50	45	42	N/A
Other Countries	908	963	1,051	1,078	1,036	1,568
Cheese						
World	1,184	1,368	1,290	1,347	1,430	1450
EU	146	148	174	156	175	111
Switzerland	31	31	31	31	32	32
Russia	60	36	112	98	152	N/A
U.S.	198	189	215	216	216	215
Brazil	20	16	8	19	7	5
Mexico	45	54	66	72	78	74
Egypt	16	15	9	9	12	N/A
Japan	181	205	202	204	194	219
Korea	21	30	34	31	33	N/A
Saudi Arabia	77	73	67	75	79	N/A
Australia	31	33	38	42	45	49
Other Countries	358	538	334	394	407	745

^rRevise, ^pPreliminary. N/A = Not Available. Latest data available Source: International Dairy Federation.

INTERNATIONAL

MIIK COWS and F	roauction b	y Selected Lou	Intry; 2005
	Cow Numbers	Milk Production Per Cow	Total Production
	(Thousand)	(Thousand Lbs.)	(Million Lbs.)
Argentina	2,100	10,340	21,716
Australia	2,041	11,266	22,992
Canada	1,066	16,116	17,189
European Union	23,533	12,368	291,070
India	38,000	2,227	84,878
Mexico	6,850	3,175	21,727
New Zealand	3,970	8,047	31,967
Romania	1,587	7,650	12,125
Russia	10,400	6,790	70,548
Others ¹	26,660	40,477	163,385
Total Foreign	116,207	118,454	737,596
United States	9,041	19,577	176,992
Total Selected Countries	125,248	138,031	914,588

Milk Cows and Production by Selected Country: 2005

Note: data for all selected countries are preliminary. ¹Includes; Brazil, Ukraine, China, & Japan. Source: Foreign Agricultural Service/ CMP/ Dairy Livestock & Poultry Division.

by Selected Countries; 2005						
	Fluid Milk	Cheese	Butter	Nonfat Dry Milk	Whole Milk Powder	
	(Pounds Per Capita)					
Algeria	N/A	N/A	1.00	6.69	10.71	
Argentina	105.94	19.52	N/A	1.12	5.02	
Australia	228.58	24.47	7.13	2.19	2.74	
Brazil	156.07	5.64	0.91	1.36	5.25	
Canada	191.26	24.53	5.58	5.11	N/A	
Chile	N/A	N/A	N/A	2.07	7.31	
China	21.94	N/A	N/A	0.19	1.61	
Colombia	N/A	N/A	N/A	0.46	N/A	
Egypt	N/A	13.20	1.17	0.65	N/A	
European Union-25 ¹	164.17	29.45	9.40	4.69	1.70	
India	77.62	N/A	5.74	0.50	N/A	
Indonesia	N/A	N/A	N/A	1.17	0.72	
Japan	82.62	4.29	1.49	3.93	N/A	
Korea	N/A	2.03	N/A	0.99	N/A	
Mexico	88.56	4.55	2.99	7.10	0.73	
New Zealand	196.67	15.30	14.20	2.73	0.55	
Peru	0.00	N/A	N/A	0.47	N/A	
Philippines	N/A	N/A	N/A	2.81	0.45	
Romania	365.30	2.57	0.99	N/A	N/A	
Russia	198.42	9.50	5.94	2.55	1.70	
Taiwan	N/A	N/A	1.16	1.44	3.08	
Ukraine	202.81	7.61	5.16	0.70	0.47	
United States	204.00	32.00	4.59	4.53	0.13	

Per Capita Consumption of Dairy Pro	ducts
hy Selected Countries: 2005	

¹European Union includes; Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, United Kingdom. N/A = not available. Source: USDA, Foreign Agricultural Service/ CMP/ Dairy Livestock & Poultry.

Canadian Production of Selected					
Dairy Products; 2004-2005					
	2004 ^r	2005 _P	% Change '04-'05		
		Thousand Litre	es		
Fluid Milks					
Whole	418,002	406,704	-2.70		
Reduced Fat (2%)	1,280,960	1,251,774	-2.28		
Lowfat (1%)	571,120	573,365	0.39		
Fatfree	275,446	285,228	3.55		
Chocolate	172,373	176,645	2.48		
Other	23,325	23,050	-1.18		
Fluid Creams	220,356	220,656	0.14		
Sour Cream	43,070	42,855	-0.50		
		Litres			
Ice Cream Related Products					
Hard Ice Cream	284,350	310,304	9.13		
Soft Ice Cream	16,812	17,516	4.19		
Ice Cream Mix	154,778	169,742	9.67		
Frozen Dairy Mix	38,078	36,034	-5.37		
Sherbet/Sorbet/Water Ice	28,944	27,908	-3.58		
Frozen Yogurt	6,704	7,846	17.03		
	TI	Thousand Killograms			
Butter	86,919	83,523	-3.91		
Concentrated Milk ¹	51,162	46,884	-8.36		
Skim Milk Powder	87,839	73,119	-16.76		
Cottage Cheese ²	26,324	27,463	4.33		
Yogurt	215,267	233,172	8.32		
	Thousand Pounds				
Cheese					
Cream Cheese	73,096	72,565	-0.73		
Cheddar ³	278,693	290,728	4.32		
Other American	21,025	20,803	-1.06		
Mozzarella	264,952	266,856	0.72		
All Other	123,851	124,687	0.67		

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⁷Revised. ⁹Preliminary. ¹Includes Whole, Skim, Partly Skimmed and Sweetened Skimmed. ²Cottage cheese with or without cream cheese added. ³Includes cheese used in the making of processed cheese.

127



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