

**ANNUAL REPORT OF DAIRY PRODUCTS****NATIONAL
AGRICULTURAL
STATISTICS
SERVICE**

Field Office

Fax:
E-mail: nass-@nass.usda.gov**THIS FORM SHOULD BE RETURNED
PROMPTLY IN THE ENCLOSED
ENVELOPE WHICH NEEDS NO STAMP.**

Please make corrections to name, address and Zip Code, if necessary.

Dear Reporter:

Your attention is called to the report of dairy products issued by the National Agricultural Statistics Service. This report includes production of all leading dairy products made in the United States by months and by States. It also includes selected dry milk and whey products stocks, shipments and prices. The figures in the report are based upon data from individual firms in all parts of the country. In order that the report may be of the greatest value to the industry, we make every effort to get complete reports from every dairy products manufacturer.

This form is sent for your use in reporting to us the volume of dairy products manufactured, stored, or shipped from your plant. Please report the quantity of each product listed. If a product is not listed on this form, it may be added in the space provided.

For those facilities which store human-grade nonfat dry milk or dry whey, response to this inquiry is required by law (P.L. 106-532 and 107-171). Your cooperation is very important in order to estimate accurately the production, stocks and shipments of manufactured dairy products.

Please refer to the instruction in this form on how to prepare this report and how to properly classify the various manufactured products.

Your prompt return of this form will be appreciated. The enclosed envelope which needs no stamp will make sure that it reaches the proper place. Individual reports will be held strictly confidential.

A. FROZEN DAIRY PRODUCTS AND MIXES

(Include product used in novelties. Include Purchases of Mix Used.
Record units as gallons unless otherwise specified.)

		January	February	March
1a. Regular Ice Cream, Hard Quantity Produced.....	5211			
1b. Regular Ice Cream, Hard Mix Used.....	5106			
2. Regular Ice Cream, TOTAL Mix Produced.....	5110			
3a. Lowfat Ice Cream, Hard (light/reduced fat/lowfat) & milkshake Qty. Produced.....	5221			
3b. Lowfat Ice Cream, Hard (light/reduced fat/lowfat) & milkshake Mix Used.....	5126			
4. Lowfat Ice Cream, TOTAL (light/reduced fat/lowfat) & milkshake Mix Produced.....	5120			
5a. Nonfat Ice Cream, Hard Quantity Produced.....	5241			
5b. Nonfat Ice Cream, Hard Mix Used.....	5139			
6. Nonfat Ice Cream, TOTAL Mix Produced.....	5140			
7. For Ice Cream (Items 5241, 5221, & 5211 above) what percent was used to make novelties?.....	5999	%	%	%
8a. Reg/Lowfat Frozen Yogurt, Hard Quantity Produced.....	5711			
8b. Reg/Lowfat Frozen Yogurt, Hard Mix Used.....	5616			
8c. Reg/Lowfat Frozen Yogurt, Hard Mix Produced.....	5611			
9a. Nonfat Frozen Yogurt, Hard Quantity Produced.....	5721			
9b. Nonfat Frozen Yogurt, Hard Mix Used.....	5617			
9c. Nonfat Frozen Yogurt, Hard Mix Produced.....	5612			
10a. Sherbert, Hard Quantity Produced.....	5231			
10b. Sherbert, Hard Mix Used.....	5136			
10c. Sherbert, Hard Mix Produced.....	5130			
11a. Mellorine or other frozen products made with oils or fats other than milkfat (Include tofu).....	5411			
11b. Mellorine or other frozen products made with oils or fats other than milkfat (Include tofu) Mix Produced.....	5310			
12. Juice and Water Ices.....	5500			
13. Other frozen dairy products..... (Name _____) (_____ % milkfat)	5281			
14. Other frozen dairy products..... (Name _____) (_____ % milkfat)	5281			
15. Other frozen dairy products..... (Name _____) (_____ % milkfat)	5281			

DISPOSITION OF MIX FOR FROZEN PRODUCTS

Of the total mix produced (Items 2, 4, 6, 8, 9 and 10 above), report the amounts of mix shipped or transferred within and outside the State

Disposition	Regular Ice Cream Mix (Item 2) gallons	Lowfat Ice Cream Mix (Item 4) gallons	Nonfat Ice Cream Mix (Item 6) gallons	Sherbert Mix (Item 10) gallons	Regular/Lowfat Yogurt Mix (Item 8) gallons	Nonfat Yogurt Mix (Item 9) gallons
Shipments WITHIN State						
Shipment OUT of State to: (State _____)						
Shipment OUT of State to: (State _____)						
Shipment OUT of State to: (State _____)						

B. CHEESE

For Year of _____

PRODUCT	Production Quantity <i>pounds</i>			
	January	February	March	April
1. American Cheddar cheese.....	6110			
2. Colby, washed or stirred curd, Jack or Monterey cheese.....	6120			
3. American type part-skim cheese.....	6140			
4. American type full-skim cheese.....	6150			
5. Swiss cheese.....	6200			
6. Brick cheese.....	6310			
7. Muenster cheese.....	6320			
8. Hispanic cheese.....	6710			
9. Italian Hard, Parmesan and Similar cheese.....	6430			
10. Italian Hard, Provolone and Similar cheese.....	6410			
11. Italian Hard, Romano and Similar cheese.....	6421			
12. Italian Soft, Mozzarella and Similar cheese.....	6450			
13. Italian Soft, Ricotta and Similar cheese.....	6460			
14. Italian, Other (Name _____)..... unit				
15. Italian, Other (Name _____)..... unit				
16. Italian, Other (Name _____)..... unit				
17. Cream cheese (not less than 33 percent milkfat).....	6610			
18. Neufchatel cheese (20 to 32 percent milkfat).....	6620			
19. Blue cheese and Gorgonzola.....	6500			
20. Limburger cheese.....	6700			
21. Other cheese (Name _____) (____ % milkfat).....				
22. Other cheese (Name _____) (____ % milkfat).....				
23. Other cheese (Name _____) (____ % milkfat).....				
24. Other cheese (Name _____) (____ % milkfat).....				
Cottage Cheese				
25. Cottage cheese curd made in this plant (see instructions).....	1910			
26. Creamed cottage cheese, 4% or more milkfat (see instructions).....	1920			
27. Lowfat cottage cheese, less than 4% milkfat (see instructions).....	1930			
Processed Cheese and Cheese Foods				
28. Pasteurized process cheese (made from natural cheese).....	7110			
29. Pasteurized process cheese foods and spreads.....	7120			
30. Cold pack cheese, cheese foods.....	7130			

C. MANUFACTURER'S WHEY PRODUCTS REPORT

For Year of _____

PRODUCT	Production (Quantity in Pounds)		
	January	February	March
CONCENTRATED WHEY <i>(Exclude pre-concentrated for drying)</i>			
1. Sweet-type..... Human Food (lbs. solids)	3501		
2. Sweet-type..... Animal Feed (lbs. solids)	3502		
3. Acid-type..... Human Food (lbs. solids)	3503		
4. Acid-type..... Animal Feed (lbs. solids)	3504		
DRY WHEY PRODUCTS			
5. Dry whey..... Human Food	4821		
6. Dry Whey..... Animal Feed	4822		
7. Reduced lactose whey..... Human Food	4881		
8. Reduced lactose whey..... Animal Feed	4882		
9. Reduced minerals whey..... Human Food	4883		
10 Reduced minerals whey..... Animal Feed	4884		
11. Whey protein concentrate:			
a. 25 - 49.9% Protein..... Human Food	4893		
b. 25 - 49.9% Protein..... Animal Feed	4894		
c. 50-89.9% Protein..... Human Food	4895		
d. 50-89.9% Protein..... Animal Feed	4896		
12. Whey Protein Isolate: 90% or greater..... Human Food	4898		
13. Whey Protein Fractions..... Human Food	4690		
14. Lactose..... Human Food	4887		
15. Lactose..... Animal Feed	4888		
16. Whey solids in wet blends Human Food (lbs. solids)	4889		
17. Whey solids in wet blends..... Animal Feed (lbs. solids)	4890		
WHEY AND MILK PERMEATE			
<i>(Include solids removed for all purposes, including fed and disposed by field spreading)</i>			
18. Permeate, Dry, Finished Product.....	4610		
19. Permeate, On or Off Farm UF or MPC by-product.....	4620		
20. Delactose Permeate, Mother Liquor.....	4630		
21. Deproteinized Whey.....	4640		

D. MANUFACTURER'S DRY MILK REPORT

For Year of _____

PRODUCT	Production (Quantity in Pounds)		
	January	February	March
DRY MILK FOR HUMAN FOOD			
1. Nonfat dry milk (spray and roller).....	4219		
2. Skim Milk Powders (30 - 40%).....	4217		
3. Skim Milk Powder Blends (i.e. fortified with vitamins, minerals or oils).....	4218		
4. Dry buttermilk.....	4310		
DRY MILK FOR ANIMAL FEED (spray and roller)			
5. Dry skim milk.....	4220		
DRY WHOLE MILK (spray and roller)			
6. Packages of over 5 lbs.....	4110		
DRY MILK PROTEINS			
7. Milk Protein Concentrate, dry:			
a. 30.0 - 59.9% Protein.....	4651		
b. 60.0 - 89.9% Protein.....	4652		
8. Milk Protein Isolate, dry: 90% or greater.....	4653		
9. Casein, Dry.....	4810		
10. Caseinates, Dry.....	4815		

E. OTHER DAIRY PRODUCTS

For Year of _____

PRODUCT	Production (Quantity in Pounds)				
		January	February	March	April
31. Butter	2100				
CONDENSED OR EVAPORATED PRODUCTS					
32. Evaporated whole milk, case goods	3214				
33. Evaporated skim whole milk, case goods	3215				
34. Unsweetened (plain) condensed whole milk, bulk goods	3111				
35. Unsweetened (plain) condensed skim milk, bulk goods	3112				
36. Sweetened condensed whole milk, bulk goods	3121				
37. Sweetened condensed whole milk, case goods	3124				
38. Sweetened condensed skim milk, bulk goods	3122				
39. Condensed or evaporated buttermilk	3400				
40. Canned concentrated milk, containing fats other than milkfat	9330				
OTHER DAIRY PRODUCTS MANUFACTURED					
41. Lowfat dairy spread (_____ % milkfat)	8020				
42. Sour Cream	8080				
43. Dry Cream	4830				
14. Milk Calcium, dry	4670				
15. Other _____ unit					
16. Other _____ unit					
17. Other _____ unit					
18. Other _____ unit					
YOGURT					
19. Total Yogurt, including plain and flavored	1699				

INSTRUCTIONS

1. Report only the quantities of dairy products manufactured in your plant or plants at the address indicated.
2. The quantities should be reported in pounds or gallons, as indicated for the product.
3. Total dollars paid should be reported f.o.b. plant or your receiving station, whichever is the customary point for determining prices. Show total before hauling costs are deducted. Include quality, quantity, bulk tank or any other premiums.
4. **FROZEN PRODUCTS** - Frozen dairy products are to be reported only by plants that do the freezing. Include production for both wholesale and retail sale. Include the equivalent, in gallons, of novelties and specialties, whether frozen with or without agitation; also freezer-made milkshake, frozen custards, frosted malted milk and any other frozen products except water ices according to the product definitions below: *(Mix used for making frozen products should include total mix to make products manufactured regardless of whether it is purchased or made at your factory or plant.)*
 - a. **Ice Cream** - include all ice cream and any other frozen dairy products made with a minimum milkfat content of 10 percent and not less than 4.5 pounds per gallon.
 - b. **Light/Reduced Fat/Lowfat Ice Cream** - Include all frozen desserts *(except sherbet, frozen yogurt products and nonfat ice cream)* made with less than 10 percent milkfat required for ice cream. Include all freezer-made milkshakes.
 - c. **Nonfat Ice Cream** - Include all frozen desserts that contain less than 0.5 grams total fat per ½ cup serving.
 - a. **Sherbet** - Include all frozen sherbet products made with milk *(except Light/Reduced Fat/Lowfat/Nonfat Ice Cream and freezer-made milkshake)* made with a milkfat content of not less than 1 percent and not more than 2 percent. Exclude water ices.
 - a. **Frozen Yogurt and Light/Reduced Fat/Lowfat Frozen Yogurt** - Include all cultured *(i.e., by lactic acid producing bacterial)* frozen dairy desserts which contain the same ingredients as ice cream. Frozen yogurt and lowfat frozen yogurt products have a milkfat content of 0.5 grams or greater per ½ cup serving and not less than 4.0 pounds per gallon.
 - a. **Nonfat Frozen Yogurt** - Include all cultured *(i.e., by lactic acid producing bacterial)* frozen dairy desserts which contain the same ingredients as ice cream. Nonfat frozen yogurt products must contain less than 0.5 grams of fat per ½ cup serving and not less than 4.0 pounds per gallon.
 - a. **Other frozen dairy products** - Include all frozen dairy products which are made with dairy ingredients that are not included in other categories. Also show any other products not reported under the above frozen items, giving the name and fat content, if any, of each product.
5. **MIX FOR FROZEN PRODUCTS**
 - a. **Ice Cream mix** - Include all mix manufactured which contains at least 10 percent milkfat content *(with or without additional ingredients such as egg yolk and malted milk powder)* required for ice cream, whether for use in own plant or for sale to other plants. Mix for freezer-made milkshake, frozen custard, and frosted malted milk which does not contain at least 10 percent milkfat should be reported in the Light/Reduced Fat/Lowfat/Nonfat Ice Cream category.
 - b. **Light/Reduced Fat/Lowfat Ice Cream mix** - Include all mix manufactured which contains less than 10 percent milkfat *(with or without additional ingredients such as egg yolk and malted milk powder)* required for ice cream, whether for use in own plant or for sale to other plants.
 - c. **Regular and Lowfat Frozen Yogurt mix** - Include all frozen yogurt mix which will have at least 0.5 grams of fat per ½ cup serving.
 - d. **Nonfat Frozen Yogurt mix** - Include all frozen yogurt mix which will have less than 0.5 grams of fat per ½ cup serving.
6. **CHEESE** - Report under "Natural Cheese" the weight of all cheese made from cow's milk, whether or not it may be subsequently converted to "Processed Cheese" or cold pack. Under "Pasteurized Process and Cold Pack Cheese Products", report the weight of the final product, not the weight of the natural cheese used.
 - a. **Fresh Hispanic cheese** - Report all cheese classified as "Hispanic" and not reported in other categories. Hispanic cheese is a "natural cheese" with a ph of 5.7 or higher and a moisture content of 40 percent or more.
 - b. **Cottage cheese curd** - Report all **curd** made in your plant regardless of whether it is used for making partially creamed or creamed cottage cheese on the premises, or sold as **curd** either to consumers as such or to other plants for resale or further manufacture. Include under this item, all production of pot and Bakers cheese.
 - c. **Lowfat cottage cheese** - Report the final weight after "creaming" of all cottage cheese which has a milkfat content of less than 4 percent. Include production from both curd made in this plant and curd received from other plants. Include nonfat cottage cheese.
 - d. **Creamed cottage cheese** - Report the final weight after "creaming" of all cottage cheese which has a milkfat content of 4 percent or more. Include production from both curd made in this plant and curd received from other plants.

7. **WHEY.**

- a. Include production, prices, and stocks for each plant.
- b. **PRICES:** "Average price" should reflect manufacturer's price f.o.b. factory for all quantities sold during the month. (Value of sales divided by quantity sold.)
- c. **STOCKS:** Report all stocks on hand, regardless of ownership, whether held at the manufacturing plant, packaging plant, distribution points or in transit.
- d. **CONCENTRATED WHEY:** The product obtained by the partial removal of water from fresh whey which has been pasteurized. Report final marketable product only. **DO NOT** include quantity used or shipped to another plant for further processing into dry whey or modified whey products.
- e. **REDUCED LACTOSE WHEY:** Whey from which a portion of the lactose has been removed. The lactose content of the dry product is less than 60%.
- f. **REDUCED MINERALS WHEY:** Whey from which a portion of the minerals has been removed. The ash (mineral) content of the dry product may not exceed 7%.
- g. **WHEY PROTEIN CONCENTRATE(WPC):** Whey product obtained by the removal of sufficient non-protein constituents (lactose, minerals) so that the finished dry product contains not less than 25% or more than 89.9% protein.
- h. **WHEY PROTEIN ISOLATE (WPI):** Whey product obtained by the removal of sufficient non-protein constituents (lactose, minerals) so that the finished product contains 90% or more protein.
- i. **WHEY PROTEIN FRACTIONS:** Whey is comprised of four major protein fractions and other minor protein fractions. The major protein fractions are beta-lactoglobulin, alpha-lactalbumin, bovine serum, and immunoglobulins.
- j. **LACTOSE:** Lactose for animal or industrial use is sometimes referred to as crude sugar. Report final marketable product only. **DO NOT** include quantity of crude sugar used or shipped to another plant for further processing into lactose for human consumption.
- k. **PERMEATE, DRY, FINISHED PRODUCT:** One of the products from ultra filtration is the permeate, usually containing about 4.5% lactose. The permeate can be used for fermenting, production of glucose-galactose or lactylurea, or concentrated, crystallized and then dried. The concentration can be done either in a hyperfiltration plant and an evaporator, or in an evaporator alone to 60% solids.
- l. **DELACTOSE PERMEATE, MOTHER LIQUOR:** In lactose production the remaining product after separation of the lactose crystals, usually by decanting, is called mother liquor. As it usually contains 33 percent protein, 33 percent lactose solution/crystals, and 33 percent mineral salts, it is difficult to dry, as the salts and lactose make it very hygroscopic, and deposits in the chamber are therefore normally seen. Dried mother liquor is used as stock food and is specially suited for animals that cannot utilize the lactose such as poultry. Usually disposed of through field spreading or fed.
- m. **PERMEATE, ON or OFF FARM UF or MPC BY PRODUCT:** Byproduct of UF milk or MPC production. Permeate is usually field spread or fed and not dried.
- n. **DEPROTEINIZED WHEY:** Product produced from sweet dairy whey by means of ultra filtration when sufficient protein is removed from whey so that the finished dry product contains more than 75 percent lactose.

8. **DRY MILK PRODUCTS.**

- a. Include shipments, prices, and stocks for all plants of your entire firm or cooperative.
- b. **SHIPMENTS:** Report as "shipments" only those goods shipped that have been sold. Exclude owned or custom dried quantities moving inter-plant or into storage.
- c. **PRICES:** "Average price" should reflect manufacturer's price f.o.b. factory or packaging plant for all bulk quantities sold during the month. The average price for packaged goods should include the cost of the package.
- d. **STOCKS:** Report all stocks on hand, regardless of ownership, whether held at the manufacturing plant, packaging plant, distribution points or in transit.
- e. **NONFAT DRY MILK:** Product obtained by removal of water only from pasteurized skim milk. Contains not more than 5% by weight of moisture and not more than 1.5% by weight of milkfat. Include product fortified with vitamins and minerals.
- f. **DRY WHOLE MILK:** Product obtained by removal of water only from whole milk. Contains not less than 26% or more than 40% by weight of milkfat. Contains not more than 5% by weight of moisture on a milk solids no fat basis. Include product fortified with vitamins and minerals.
- g. **DRY BUTTERMILK:** Product obtained by drying liquid buttermilk that was derived from the churning of butter and pasteurized prior to condensing. Has a protein content not less than 30%. It may not contain, or be derived from, nonfat dry milk, dry whey or products other than buttermilk and contains no added preservative, neutralizing agent or other chemical.
- h. **SKIM MILK POWDER (SMP):** Essentially Nonfat Dry Milk which does not conform to the applicable provisions of 21 CFR part 131 "Milk and Cream" as issued by the Food and Drug Administration, due to the mixing with lactose/permeate to standardize the protein percent to a desired level for the world market.

- i. **SKIM MILK POWDER BLENDS (SMP BLENDS):** Skim Milk Powders fortified with vitamins and minerals or oils.
 - j. **MILK PROTEIN CONCENTRATE, DRY (MPC):** The finished dry product contains not less than 30% or more than 89.9% protein. Skim milk that has been concentrated by ultra-filtration to retain most of the protein (casein and whey proteins) while removing much of the water and some of the lactose, ash and other solids. Dried MPC is used in food ingredients and nonstandardized dairy products.
 - k. **MILK PROTEIN ISOLATES, DRY (MPI):** The finished dry product contains 90% or more protein. In addition to high protein content, MPI is rich in calcium, contains very low level of lactose and fat. Good solubility, dispersibility, emulsification and heat stability make MPI an efficient protein source in nutritional bars and dry nutritional supplements as well as desserts.
 - l. **CASEIN, DRY:** Include acid and rennet casein. Acid casein is manufactured with low microbial content and high solubility. Used for a wide range of functional foods requiring emulsification and protein fortification. Rennet casein is manufactured from fresh milk by coagulating action of the enzyme rennin.
 - m. **CASEINATES, DRY:** Both lactic and acid casein can be resolubilized by the addition of alkali salt to form caseinates. In turn, these have been highly developed into functional ingredients, including sodium caseinates, calcium caseinates and special blends.
9. **CONDENSED OR EVAPORATED PRODUCTS** - Include all bulk condensed milk produced for sale or use in manufacturing frozen product mix or "proprietary products" in your plant or plants. Condensed or evaporated milk concentrated at one plant and canned at another should be reported by the plant where canned.

Include canned concentrated milk made with oils or fats other than milkfat. This product is frequently referred to as "filled milk."

10. **OTHER DAIRY PRODUCTS MANUFACTURED.**

- a. **TOTAL YOGURT:** Contains at least 3.25% milkfat and 8.25% nonfat solids. Include yogurt component used in production of yogurt beverages.
 - b. **MILK CALCIUM, DRY:** In whey or permeate the Ca-phosphate is precipitated by adjusting the pH to 7.2 by addition of caustic solution, after which the product is heated to 80°C or 176°F. The precipitated Ca-phosphate can then be removed by centrifugation or membrane filtration. The discharged product can be dried and sold as "milk calcium."
 - c. Report products not listed above or for which sufficient space is not available, such as additional types of cheese.
11. **MILK AND CREAM RECEIPTS** - In reporting receipts, **do not** include milk and cream received from other plants.

According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0535-0020. The time required to complete this information collection is estimated to average 60 minutes per response.