



ANNUAL REPORT OF DAIRY PRODUCTS
FOR _____



NATIONAL
AGRICULTURAL
STATISTICS
SERVICE

Wisconsin Field Office

P.O. Box 8934

Madison, WI 53708-8934

Phone: 1-800-789-9277 Fax: 1-800-838-6277

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**PLEASE COMPLETE AND RETURN THIS
FORM BY _____ IN
THE ENCLOSED, POSTAGE PAID
ENVELOPE.**

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

Please promptly complete this form by reporting the volume of dairy products manufactured, stored or shipped from your plant during the previous year. Report the quantity of each product listed. If a product is not listed on this form, please report it in the additional spaces provided.

For those facilities storing human grade nonfat dry milk or dry whey, response to this inquiry is **mandatory** under **Public Law No. 106-532**. This law specifically protects the confidentiality of your report from public disclosure, except as directed by the US Secretary of Agriculture or the US Attorney General for enforcement purposes to ensure compliance with the Dairy Product Mandatory Reporting program.

For those facilities that do not store human-grade nonfat dry milk or dry whey, response to this inquiry is voluntary, and your data will be kept strictly confidential Under Title 7 of the U.S. Code and CIPSEA (Public Law 107-347).

(Either the statement above or the one below will be included on all questionnaires, but not both.)

Information in this report is also required under the (state's name) State Code _____#_____.

Your cooperation is very important in order to accurately estimate the production, stocks and shipments of manufactured dairy products.

If you need additional information to prepare this report or to properly classify the various manufactured products, please refer to the detailed section by section instructions included with this form, or contact the Dairy Products Statistician at the number found above.

The Dairy Products report issued each month by USDA can be found at: www.nass.usda.gov. This report includes production statistics of all leading dairy products made in the United States as well as stocks, shipments, and prices of selected dry milk and whey products.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number is 0535-0020. The time required to complete this information collection is estimated to average 60 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

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. **Section A - 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. **Regular 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 2 cup serving.
 - d. **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.
 - e. **Frozen Yogurt and Light/Reduced Fat/Lowfat Frozen Yogurt** - Include all cultured *(i.e., by lactic acid producing bacteria)* 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 2 cup serving and not less than 4.0 pounds per gallon.
 - f. **Nonfat Frozen Yogurt** - Include all cultured *(i.e., by lactic acid producing bacteria)* 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 2 cup serving and not less than 4.0 pounds per gallon.
 - g. **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. Exclude whipped cream products.

MIX FOR FROZEN PRODUCTS

- h. **Regular 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 appropriate Light/Reduced Fat/Lowfat/Nonfat Ice Cream category.
 - i. **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.
 - j. **Regular and Lowfat Frozen Yogurt mix** - Include all frozen yogurt mix which contains at least 0.5 grams of fat per 2 cup serving.
 - k. **Nonfat Frozen Yogurt mix** - Include all frozen yogurt mix which contains less than 0.5 grams of fat per 2 cup serving.
5. **Section B - 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. Processed cheese is made by pasteurizing, emulsifying, and blending natural cheese and contains no other ingredients. Processed cheese foods, spreads, and cold pack contain additional ingredients such as nonfat milk solids, condiments, etc. Exclude spreads made from Neufchatel and cream cheese. Please check the specialty cheese box if any of the following characteristics are true for the cheese variety produced: ethnic origin, special manufacturing process, labor-intense manufacturing process, unique packaging, unique flavor, unique shape, produced for a specialty market, national production of less than 40 million pounds.
 - 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.

6. Section C - 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. **DRY WHEY STOCKS:** Stocks of dry whey for human consumption, regardless of grade, must be reported monthly. Both sweet and acid dry whey that has been pasteurized with no preservatives added, having all constituents of fluid whey, except moisture, retained in the same relative proportion, should be reported. Report all stocks on hand, regardless of ownership, whether held at the manufacturing plant, packaging plant, distribution points, or in transit. Stocks of purchased dry whey not intended for sale because it is intended to be used to produce other products should not be reported. Whey that has been modified (for example, whey protein concentrate or whey protein isolate) should not be reported as dry whey. Stocks of these products should be reported in the area indicated on the questionnaire.
- e. **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
- f. **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%.
- g. **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%.
- h. **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.
- i. **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.
- j. **WHEY PROTEIN FRACTIONS:** Any major or minor protein fraction obtained from whey.
- k. **LACTOSE:** Lactose for animal or industrial use. 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.
- l. **PERMEATE, DRY, FINISHED PRODUCT:** One of the products from ultra filtration, usually containing about 4.5% lactose. The concentration can be done either in a hyper filtration plant and an evaporator, or in an evaporator alone to 60% solids.
- m. **DELACTOSE PERMEATE, MOTHER LIQUOR:** In lactose production the remaining product after separation of the lactose crystals, usually by decanting, is called mother liquor. Usually contains 33 percent protein, 33 percent lactose solution/crystals, and 33 percent mineral salts.
- n. **PERMEATE, ON or OFF FARM UF or MPC BY PRODUCT:** Byproduct of UF milk or MPC production.
- o. **DEPROTEINIZED WHEY:** Product produced from sweet 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.

7. Section D - 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 STOCKS:** Stocks of nonfat dry milk for human consumption, regardless of grade, must be reported monthly. Nonfat dry milk stocks should be reported if produced from pasteurized skim milk, and contain not more than 5% moisture by weight and not more than 1.5% by weight of milkfat. Include instant nonfat dry milk, product fortified with vitamins and minerals, and all nonfat dry milk regardless of the type of heat process used to produce it. Spray dry and roller type nonfat dry milk should be reported. Report all stocks on hand, regardless of ownership, whether held at the manufacturing plant, packaging plant, distribution points, or in transit. Stocks purchased nonfat dry milk not intended for sale because it is intended to be used to produce other products should not be reported. A common example of nonfat dry milk stocks to exclude is nonfat dry milk purchased from someone else for use by your firm with the intention of cheese vat fortification.

- f. **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. Include all nonfat dry milk regardless of the type of heat process used to produce product.

- g. **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.
- h. **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.
- i. **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.
- j. **SKIM MILK POWDER BLENDS (SMP BLENDS):** Skim Milk Powders fortified with vitamins and minerals or oils.
- k. **MILK PROTEIN CONCENTRATE, DRY (MPC):** The finished dry product contains not less than 40% 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.
- l. **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, and contains very low levels of lactose and fat.
- m. **CASEIN, DRY:** Include acid and rennet casein. Acid casein is manufactured with low microbial content and high solubility. Rennet casein is manufactured from fresh milk by coagulating action of the enzyme rennin.
- n. **CASEINATES, DRY:** Soluble salts of acid casein generally having a minimum protein concentration of 90%. Include sodium caseinates, calcium caseinates and special blends.

8. **Section E - OTHER DAIRY PRODUCTS MANUFACTURED.**

- a. **BUTTER:** The food product usually known as butter, with or without common salt, with or without additional coloring matter, and containing not less than 80% by weight of milkfat, all tolerances having been allowed for. Include butter that was custom churned and butter produced from whey cream. Do not include anhydrous milkfat, butter oil, or plastic cream.
- b. **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."
- c. **TOTAL YOGURT:** Include the yogurt component used in production of yogurt beverages.
- d. **MILK CALCIUM, DRY:** The product obtained by precipitating Ca-phosphate from whey or permeate. The product can be sold as "milk calcium."
- e. Report products not listed above or for which sufficient space is not available, such as additional types of cheese or plastic cream.

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A. FROZEN DAIRY PRODUCTS AND MIXES

For the Year of _____

(Include product used in novelties. Purchased mix should be included in mix used.
Record units as gallons unless otherwise specified.)

		January	February	March
1a. Regular Ice Cream, Hard Quantity Produced.	5211			
1b. Regular Ice Cream, Mix Used for Hard Production.	5106			
2. Regular Ice Cream, TOTAL Mix Produced.	5110			
3a. Lowfat Ice Cream, (light/reduced fat/lowfat) & milkshake, Hard Quantity Produced. . .	5221			
3b. Lowfat Ice Cream, (light/reduced fat/lowfat) & milkshake, Mix Used for Hard Production.	5126			
4. Lowfat Ice Cream, (light/reduced fat/lowfat) & milkshake, TOTAL Mix Produced. . .	5120			
5a. Nonfat Ice Cream, Hard Quantity Produced.	5241			
5b. Nonfat Ice Cream, Mix Used for Hard Production.	5139			
6. Nonfat Ice Cream, TOTAL Mix Produced.	5140			
7. Reg/Lowfat Frozen Yogurt, Hard Quantity Produced.	5711			
8. Reg/Lowfat Frozen Yogurt, Mix Used for Hard Production	5616			
9. Reg/Lowfat Frozen Yogurt, TOTAL Mix Produced	5611			
10a. Nonfat Frozen Yogurt, Hard Quantity Produced.	5721			
10b. Nonfat Frozen Yogurt, Mix Used for Hard Production	5617			
11. Nonfat Frozen Yogurt, TOTAL Mix Produced	5612			
12a. Sherbet, Hard Quantity Produced.	5231			
12b. Sherbet, Mix Used for Hard Production	5136			
13. Sherbet, TOTAL Mix Produced.	5130			
14. Juice and Water Ices	5500			
15. Other frozen dairy products (Name _____) (_____ % milkfat).	5281			
16. Other frozen dairy products (Name _____) (_____ % milkfat).	5281			
17. Other frozen dairy products (Name _____) (_____ % milkfat).	5281			

DISPOSITION OF MIX FOR FROZEN PRODUCTS

Of the total mix produced (Items 2, 4, 6, 9, 11 and 13 above), report the yearly total 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	Regular/Lowfat Yogurt Mix (Item 9) gallons	Nonfat Yogurt Mix (Item 11) gallons	Sherbet Mix (Item 13) 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 the Year of _____

PRODUCT	Check if specialty cheese. See instr. #5, page 2	Production Quantity Pounds			
		January	February	March	April
1. American Cheddar cheese					
a. 500 Pound Barrel.	<input type="checkbox"/> 6111				
b. 640 Pound Block.	<input type="checkbox"/> 6113				
c. 40 Pound Block.	<input type="checkbox"/> 6112				
d. Cheddar Cheese, Other (Name _____)	<input type="checkbox"/>				
e. Cheddar Cheese, Other (Name _____)	<input type="checkbox"/>				
2. Colby, washed or stirred curd					
a. 640 Pound Block.	<input type="checkbox"/> 6123				
b. 40 Pound Block.	<input type="checkbox"/> 6124				
c. Colby Cheese, Other (Name _____)	<input type="checkbox"/>				
d. Colby Cheese, Other (Name _____)	<input type="checkbox"/>				
3. Monterey Jack cheese					
a. 640 Pound Block.	<input type="checkbox"/> 6127				
b. 40 Pound Block.	<input type="checkbox"/> 6128				
c. Monterey Jack, Other (Name _____)	<input type="checkbox"/>				
d. Monterey Jack, Other (Name _____)	<input type="checkbox"/>				
4. Farmers cheese.	<input type="checkbox"/> 6801				
5. Brick cheese.	<input type="checkbox"/> 6310				
6. Muenster cheese.	<input type="checkbox"/> 6320				
7. Swiss cheese					
a. Regular.	<input type="checkbox"/> 6201				
b. Baby Swiss.	<input type="checkbox"/> 6202				
c. Gruyere.	<input type="checkbox"/> 6203				
d. Low-Fat.	<input type="checkbox"/> 6205				
e. Swiss cheese, Other (Name _____)	<input type="checkbox"/>				
8. Blue veined cheese					
a. Blue.	<input type="checkbox"/> 6501				
b. Gorgonzola.	<input type="checkbox"/> 6502				
c. Blue Veined, Other (Name _____)	<input type="checkbox"/>				
9. Hispanic cheese					
a. Queso Blanco.	<input type="checkbox"/> 6811				
b. Hispanic, Other (Name _____)	<input type="checkbox"/>				
c. Hispanic, Other (Name _____)	<input type="checkbox"/>				
10. Limburger cheese.	<input type="checkbox"/> 6700				
11. Brie and Camembert Cheese.	<input type="checkbox"/> 6809				
12. Edam cheese.	<input type="checkbox"/> 6802				
13. Feta Cheese.	<input type="checkbox"/> 6808				
14. Gouda cheese.	<input type="checkbox"/> 6803				
15. Havarti cheese.	<input type="checkbox"/> 6807				

B. CHEESE

For the Year of _____

	Check if specialty cheese. See Instr. #5, page 2		Production Quantity Pounds			
			January	February	March	April
16. Italian Hard, Asiago and Similar cheese.	<input type="checkbox"/>	6441				
17. Italian Hard, Parmesan and Similar cheese.	<input type="checkbox"/>					
a. Barrel.	<input type="checkbox"/>	6431				
b. Block.	<input type="checkbox"/>	6432				
c. Wheel.	<input type="checkbox"/>	6433				
d. Parmesan, Other (Name _____)	<input type="checkbox"/>					
18. Italian Hard, Provolone and Similar cheese	<input type="checkbox"/>					
a. Current.	<input type="checkbox"/>	6411				
b. Aged over 60 days.	<input type="checkbox"/>	6412				
c. Provolone, Other (Name _____)	<input type="checkbox"/>					
d. Provolone, Other (Name _____)	<input type="checkbox"/>					
19. Italian Hard, Romano and Similar cheese	<input type="checkbox"/>					
a. Barrel.	<input type="checkbox"/>	6422				
b. Block.	<input type="checkbox"/>	6423				
c. Wheel.	<input type="checkbox"/>	6424				
d. Romano, Other (Name _____)	<input type="checkbox"/>					
e. Romano, Other (Name _____)	<input type="checkbox"/>					
20. Italian Hard, Fontina and Similar cheese.	<input type="checkbox"/>	6444				
21. Italian Hard Other Varieties (Name _____)	<input type="checkbox"/>					
22. Italian Hard Other Varieties (Name _____)	<input type="checkbox"/>					
23. Italian Soft, Bel Pease and Similar cheese.	<input type="checkbox"/>	6471				
24. Italian Soft, Mascarpone and Similar cheese.	<input type="checkbox"/>	6475				
25. Italian Soft, Mozzarella and Similar cheese.	<input type="checkbox"/>	6450				
26. Italian Soft, Mozzarella, Fresh.	<input type="checkbox"/>	6451				
27. Italian Soft, Ricotta and Similar cheese.	<input type="checkbox"/>	6460				
28. Italian Soft Other Varieties (Name _____)	<input type="checkbox"/>					
29. Italian Soft Other Varieties (Name _____)	<input type="checkbox"/>					
30. Cream cheese (not less than 33 percent milkfat).	<input type="checkbox"/>	6610				
31. Neufchatel cheese (20 to 32 percent milkfat).	<input type="checkbox"/>	6620				
32. No Fat Cream cheese.	<input type="checkbox"/>	6630				
33. Other Natural Cheese (Name _____)	<input type="checkbox"/>					
34. Other Natural Cheese (Name _____)	<input type="checkbox"/>					
Cottage Cheese	<input type="checkbox"/>					
35. Cottage cheese curd made in this plant (see instructions).	<input type="checkbox"/>	1910				
36. Creamed cottage cheese, 4% or more milkfat (see instructions).	<input type="checkbox"/>	1920				
37. Lowfat cottage cheese, less than 4% milkfat (see instructions).	<input type="checkbox"/>	1930				
Processed Cheese and Cheese Foods	<input type="checkbox"/>					
38. Pasteurized process cheese (made from natural cheese).	<input type="checkbox"/>	7110				
39. Pasteurized process cheese foods and spreads.	<input type="checkbox"/>	7120				
40. Cold pack cheese, cheese foods.	<input type="checkbox"/>	7130				

C. MANUFACTURER'S WHEY PRODUCTS REPORT

For the Year of _____

PRODUCT	Production (Quantity in Pounds)		
	January	February	March
CONCENTRATED WHEY (Exclude pre-concentrated for drying)			
1. Sweet-type. Human Food (pounds of solids)	3501		
2. Sweet-type. Animal Feed (pounds of solids)	3502		
3. Acid-type. Human Food (pounds of solids)	3503		
4. Acid-type. Animal Feed (pounds of 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 (pounds of solids)	4889		
17. Whey solids in wet blends. Animal Feed (pounds of solids)	4890		
WHEY AND MILK PERMEATE (Include solids removed for all purposes, including fed and disposed by field spreading)			
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 the 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. 40.0 - 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		

D. MANUFACTURER'S DRY MILK REPORT

For the Year of _____

Production (Quantity in Pounds)										
	April	May	June	July	August	September	October	November	December	Total
4219										
4217										
4218										
4310										
4220										
4110										
4651										
4652										
4653										
4810										
4815										

E. OTHER DAIRY PRODUCTS

For the Year of _____

PRODUCT	Production (Quantity in Pounds)				
		January	February	March	April
1. Butter.	2100				
2. Anhydrous Milkfat.	8025				
3. Butter Oil.	8030				
4. Butter/margarine Products containing milkfat.	8035				
OTHER DAIRY PRODUCTS MANUFACTURED					
1. Lowfat dairy spread (_____ % milkfat).	8020				
2. Sour Cream.	8080				
3. Dry Cream.	4830				
4. Milk Calcium, dry.	4670				
5. Other _____ .unit _____					
6. Other _____ .unit _____					
7. Other _____ .unit _____					
8. Other _____ .unit _____					
CONDENSED OR EVAPORATED PRODUCTS					
1. Evaporated whole milk, case goods.	3214				
2. Evaporated skim milk, case goods.	3215				
3. Unsweetened (plain) condensed whole milk, bulk goods.	3111				
4. Unsweetened (plain) condensed skim milk, bulk goods.	3112				
5. Sweetened condensed whole milk, bulk goods.	3121				
6. Sweetened condensed whole milk, case goods.	3124				
7. Sweetened condensed skim milk, bulk goods.	3122				
8. Condensed or evaporated buttermilk.	3400				
9. Canned concentrated milk, containing fats other than milkfat.	9330				
YOGURT/KEFIR					
10. Total Yogurt, including plain and flavored.	1699				
11. Total Kefir, including plain and flavored.	1700				
End of Month Stocks Pounds					
STOCKS					
12. Evaporated and condensed whole milk, case goods.	970				

F. MILK AND CREAM RECEIPTS

For the Year of _____

Include all milk and cream received direct from any producer regardless of location. Exclude receipts from other plants.

FLUID GRADE MILK (Grade A)

	January	February	March
0111			
1. Total fluid grade milk received from farmers and your receiving stations. . . lb.			
0112			
2. Total pounds of milkfat in fluid grade milk. lb.			
0113			
3. Total dollars paid for fluid grade milk. dol.			
0121			
4. Of the fluid grade milk reported above (code 0111), how much was produced outside of State?. lb.			

MANUFACTURING GRADE MILK (Grade B)

0211			
5. Total manufacturing grade milk received from farmers and your receiving stations (not eligible for fluid uses). lb.			
0212			
6. Total pounds of milkfat in manufacturing grade milk. lb.			
0213			
7. Total dollars paid for manufacturing grade milk. dol.			
0221			
8. Of the manufacturing grade milk reported (code 0211), how much was produced outside of State?. lb.			

Reported by: _____ **Phone:** (____) _____ - _____ **Date:** _____