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| Project 177 QID 090245 |  | OMB No. 0535-0020 Approval Expires 3/31/2012 |
| SURVEY_LOGO_1:USDA_logo_bw.gif | **ANNUAL REPORT OF DAIRY PRODUCTS****FOR \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | new_nass_logo_bw |  **NATIONAL** **AGRICULTURAL** **STATISTICS** **SERVICE** |
|  |  | **Wisconsin Field Office**P.O. Box 8934Madison, WI 53708-8934Phone: 1-800-789-9277 Fax: 1-800-838-6277 Email: nass-wi@nass.usda.gov |
|  | **PLEASE COMPLETE AND RETURN THIS FORM BY \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ IN THE ENCLOSED, POSTAGE PAID ENVELOPE.** |
| Please make corrections to name, address and Zip Code, if necessary. |  |

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| 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](http://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. |

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| 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. |

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| **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 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 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 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 cup serving. |
| k. **Nonfat Frozen Yogurt mix** - Include all frozen yogurt mix which contains less than 0.5 grams of fat per cup serving. |
| 5. **Section B** - **CHEESE** - Report under Natural Cheese the weight of all cheese made from cows 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. |

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| 6. **Section C** - **WHEY.** |
| a. Include production, prices, and stocks for each plant |
| b. **PRICES**: Average price should reflect manufacturers 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 manufacturers 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 that 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. |

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| 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 or 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 \_\_\_\_\_\_\_\_\_\_\_\_** |

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| **(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 |  |  |  |
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| **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 Stateto: (State \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) |  |  |  |  |  |  |
| Shipment **OUT** of Stateto: (State \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) |  |  |  |  |  |  |
| Shipment **OUT** of Stateto: (State \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) |  |  |  |  |  |  |

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|  | **A. FROZEN DAIRY PRODUCTS AND MIXES** |
|  | **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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|  | **(Include product used in novelties. Purchased mix should be included in mix used.****Record units as gallons unless otherwise specified.)** |
|  |  | **April** | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  | 5211 |  |  |  |  |  |  |  |  |  |  |
|  | 5106 |  |  |  |  |  |  |  |  |  |  |
|  | 5110 |  |  |  |  |  |  |  |  |  |  |
|  |
|  | 5221 |  |  |  |  |  |  |  |  |  |  |
|  | 5126 |  |  |  |  |  |  |  |  |  |  |
|  | 5120 |  |  |  |  |  |  |  |  |  |  |
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|  | 5241 |  |  |  |  |  |  |  |  |  |  |
|  | 5139 |  |  |  |  |  |  |  |  |  |  |
|  | 5140 |  |  |  |  |  |  |  |  |  |  |
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|  | 5711 |  |  |  |  |  |  |  |  |  |  |
|  | 5616 |  |  |  |  |  |  |  |  |  |  |
|  | 5611 |  |  |  |  |  |  |  |  |  |  |
|  |
|  | 5721 |  |  |  |  |  |  |  |  |  |  |
|  | 5617 |  |  |  |  |  |  |  |  |  |  |
|  | 5612 |  |  |  |  |  |  |  |  |  |  |
|  |
|  | 5231 |  |  |  |  |  |  |  |  |  |  |
|  | 5136 |  |  |  |  |  |  |  |  |  |  |
|  | 5130 |  |  |  |  |  |  |  |  |  |  |
|  |
| 12. | 5500 |  |  |  |  |  |  |  |  |  |  |
|  | 5281 |  |  |  |  |  |  |  |  |  |  |
|  | 5281 |  |  |  |  |  |  |  |  |  |  |
|  | 5281 |  |  |  |  |  |  |  |  |  |  |

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| **B. CHEESE** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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| **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. . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]   | 6111 |  |  |  |  |
| b. 640 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6113 |  |  |  |  |
| c. 40 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6112 |  |  |  |  |
| d. Cheddar Cheese, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| e. Cheddar Cheese, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 2. Colby, washed or stirred curd |  |  |  |  |  |  |
| a. 640 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6123 |  |  |  |  |
| b. 40 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6124 |  |  |  |  |
| c. Colby Cheese, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| d. Colby Cheese, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 3. Monterey Jack cheese |  |  |  |  |  |  |
| a. 640 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6127 |  |  |  |  |
| b. 40 Pound Block. . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6128 |  |  |  |  |
| c. Monterey Jack, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| d. Monterey Jack, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 4. Farmers cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6801 |  |  |  |  |
|  | [ ]  |  |  |  |  |  |
| 5. Brick cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6310 |  |  |  |  |
| 6. Muenster cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6320 |  |  |  |  |
|  |  |  |  |  |  |
| 7. Swiss cheese |  |  |  |  |  |  |
| a. Regular. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6201 |  |  |  |  |
| b. Baby Swiss. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6202 |  |  |  |  |
| c. Gruyere. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6203 |  |  |  |  |
| d. Low-Fat. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6205 |  |  |  |  |
| e. Swiss cheese, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 8. Blue veined cheese |  |  |  |  |  |  |
| a. Blue. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6501 |  |  |  |  |
| b. Gorgonzola. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6502 |  |  |  |  |
| c. Blue Veined, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 9. Hispanic cheese |  |  |  |  |  |  |
| a. Queso Blanco. . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6811 |  |  |  |  |
| b. Hispanic, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| c. Hispanic, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 10. Limburger cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6700 |  |  |  |  |
| 11. Brie and Camembert Cheese. . . . . . . . . . . . . . . . . . . .  | [ ]  | 6809 |  |  |  |  |
| 12. Edam cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6802 |  |  |  |  |
| 13. Feta Cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6808 |  |  |  |  |
| 14. Gouda cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6803 |  |  |  |  |
| 15. Havarti cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6807 |  |  |  |  |
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| **B. CHEESE** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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|  | **Production** **Quantity**Pounds |
|  | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  |  |  |  |  |  |  |  |  |  |  |
|  | 6111 |  |  |  |  |  |  |  |  |  |
|  | 6113 |  |  |  |  |  |  |  |  |  |
|  | 6112 |  |  |  |  |  |  |  |  |  |
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| S |  |  |  |  |  |  |  |  |  |  |
|  | 6123 |  |  |  |  |  |  |  |  |  |
|  | 6124 |  |  |  |  |  |  |  |  |  |
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|  | 6127 |  |  |  |  |  |  |  |  |  |
|  | 6128 |  |  |  |  |  |  |  |  |  |
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|  | 6801 |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  | 6310 |  |  |  |  |  |  |  |  |  |
|  | 6320 |  |  |  |  |  |  |  |  |  |
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|  | 6201 |  |  |  |  |  |  |  |  |  |
|  | 6202 |  |  |  |  |  |  |  |  |  |
|  | 6203 |  |  |  |  |  |  |  |  |  |
|  | 6205 |  |  |  |  |  |  |  |  |  |
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|  | 6501 |  |  |  |  |  |  |  |  |  |
|  | 6502 |  |  |  |  |  |  |  |  |  |
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|  | 6811 |  |  |  |  |  |  |  |  |  |
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|  | 6700 |  |  |  |  |  |  |  |  |  |
|  | 6809 |  |  |  |  |  |  |  |  |  |
|  | 6802 |  |  |  |  |  |  |  |  |  |
|  | 6808 |  |  |  |  |  |  |  |  |  |
|  | 6803 |  |  |  |  |  |  |  |  |  |
|  | 6807 |  |  |  |  |  |  |  |  |  |
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| **B. CHEESE** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |
|  | **Check if specialty cheese. See** **Instr. #5, page 2** | **Production** **Quantity**Pounds |
|  | **January** | **February** | **March** | **April** |

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| --- | --- | --- | --- | --- | --- | --- |
| 16. Italian Hard, Asiago and Similar cheese. . . . . . . . . . . . . . . . . .  | [ ]  | 6441 |  |  |  |  |
| 17. Italian Hard, Parmesan and Similar cheese. . . . . . . . . . . . . . .  |  |  |  |  |  |  |
| a. Barrel. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6431 |  |  |  |  |
| b. Block. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6432 |  |  |  |  |
| c. Wheel. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6433 |  |  |  |  |
| d. Parmesan, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 18. Italian Hard, Provolone and Similar cheese |  |  |  |  |  |  |
| a. Current. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6411 |  |  |  |  |
| b. Aged over 60 days. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6412 |  |  |  |  |
| c. Provolone, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| d. Provolone, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 19. Italian Hard, Romano and Similar cheese |  |  |  |  |  |  |
| a. Barrel. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6422 |  |  |  |  |
| b. Block. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6423 |  |  |  |  |
| c. Wheel. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6424 |  |  |  |  |
| d. Romano, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| e. Romano, Other (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 20. Italian Hard, Fontina and Similar cheese. . . . . . . . . . . . . . . . .  | [ ]  | 6444 |  |  |  |  |
| 21. Italian Hard Other Varieties (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| 22. Italian Hard Other Varieties (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 23. Italian Soft, Bel Pease and Similar cheese. . . . . . . . . . . . . . . .  | [ ]  | 6471 |  |  |  |  |
| 24. Italian Soft, Mascarpone and Similar cheese. . . . . . . . . . . . . .  | [ ]  | 6475 |  |  |  |  |
| 25. Italian Soft, Mozzarella and Similar cheese. . . . . . . . . . . . . . .  | [ ]  | 6450 |  |  |  |  |
| 26. Italian Soft, Mozzarella, Fresh. . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6451 |  |  |  |  |
| 27. Italian Soft, Ricotta and Similar cheese. . . . . . . . . . . . . . . . . .  | [ ]  | 6460 |  |  |  |  |
| 28. Italian Soft Other Varieties (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| 29. Italian Soft Other Varieties (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| 30. Cream cheese (not less than 33 percent milkfat). . . . . . . . . . .  | [ ]  | 6610 |  |  |  |  |
| 31. Neufchatel cheese (20 to 32 percent milkfat). . . . . . . . . . . . . .  | [ ]  | 6620 |  |  |  |  |
| 32. No Fat Cream cheese. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 6630 |  |  |  |  |
| 33. Other Natural Cheese (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
| 34. Other Natural Cheese (Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) | [ ]  |  |  |  |  |  |
|  |  |  |  |  |  |
| **Cottage Cheese** |  |  |  |  |  |  |
| 35. Cottage cheese curd made in this plant (see instructions). . . . . . . . .  | [ ]  | 1910 |  |  |  |  |
| 36. Creamed cottage cheese, 4% or more milkfat (see instructions). . . .  | [ ]  | 1920 |  |  |  |  |
| 37. Lowfat cottage cheese, less than 4% milkfat (see instructions). . . . .  | [ ]  | 1930 |  |  |  |  |
| **Processed Cheese and Cheese Foods** |  |  |  |  |  |  |
| 38. Pasteurized process cheese (made from natural cheese). . . . . . . . .  | [ ]  | 7110 |  |  |  |  |
| 39. Pasteurized process cheese foods and spreads. . . . . . . . . . . . . . .  | [ ]  | 7120 |  |  |  |  |
| 40. Cold pack cheese, cheese foods. . . . . . . . . . . . . . . . . . . . . . . . . .  | [ ]  | 7130 |  |  |  |  |

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| **B. CHEESE** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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|  | **Production** **Quantity**Pounds |
|  | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  | 6441 |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  | 6431 |  |  |  |  |  |  |  |  |  |
|  | 6432 |  |  |  |  |  |  |  |  |  |
|  | 6433 |  |  |  |  |  |  |  |  |  |
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|  | 6411 |  |  |  |  |  |  |  |  |  |
|  | 6412 |  |  |  |  |  |  |  |  |  |
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|  | 6422 |  |  |  |  |  |  |  |  |  |
|  | 6423 |  |  |  |  |  |  |  |  |  |
|  | 6424 |  |  |  |  |  |  |  |  |  |
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|  | 6444 |  |  |  |  |  |  |  |  |  |
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|  | 6471 |  |  |  |  |  |  |  |  |  |
|  | 6475 |  |  |  |  |  |  |  |  |  |
|  | 6450 |  |  |  |  |  |  |  |  |  |
|  | 6451 |  |  |  |  |  |  |  |  |  |
|  | 6460 |  |  |  |  |  |  |  |  |  |
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|  | 6610 |  |  |  |  |  |  |  |  |  |
|  | 6620 |  |  |  |  |  |  |  |  |  |
|  | 6630 |  |  |  |  |  |  |  |  |  |
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|  | 1910 |  |  |  |  |  |  |  |  |  |
|  | 1920 |  |  |  |  |  |  |  |  |  |
|  | 1930 |  |  |  |  |  |  |  |  |  |
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|  | 7110 |  |  |  |  |  |  |  |  |  |
|  | 7120 |  |  |  |  |  |  |  |  |  |
|  | 7130 |  |  |  |  |  |  |  |  |  |

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| **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 |  |  |  |

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| **C. MANUFACTURER’S WHEY PRODUCTS REPORT** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |
| **PRODUCT** | **Production** (Quantity in Pounds) |

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | **April** | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  | 3501 |  |  |  |  |  |  |  |  |  |  |
|  | 3502 |  |  |  |  |  |  |  |  |  |  |
|  | 3503 |  |  |  |  |  |  |  |  |  |  |
|  | 3504 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  | 4821 |  |  |  |  |  |  |  |  |  |  |
|  | 4822 |  |  |  |  |  |  |  |  |  |  |
|  | 4881 |  |  |  |  |  |  |  |  |  |  |
|  | 4882 |  |  |  |  |  |  |  |  |  |  |
|  | 4883 |  |  |  |  |  |  |  |  |  |  |
|  | 4884 |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  | 4893 |  |  |  |  |  |  |  |  |  |  |
|  | 4894 |  |  |  |  |  |  |  |  |  |  |
|  | 4895 |  |  |  |  |  |  |  |  |  |  |
|  | 4896 |  |  |  |  |  |  |  |  |  |  |
|  | 4898 |  |  |  |  |  |  |  |  |  |  |
|  | 4690 |  |  |  |  |  |  |  |  |  |  |
|  | 4887 |  |  |  |  |  |  |  |  |  |  |
|  | 4888 |  |  |  |  |  |  |  |  |  |  |
|  | 4889 |  |  |  |  |  |  |  |  |  |  |
|  | 4890 |  |  |  |  |  |  |  |  |  |  |
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|  | 4610 |  |  |  |  |  |  |  |  |  |  |
|  | 4620 |  |  |  |  |  |  |  |  |  |  |
|  | 4630 |  |  |  |  |  |  |  |  |  |  |
|  | 4640 |  |  |  |  |  |  |  |  |  |  |

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| **D. MANUFACTURER’S DRY MILK REPORT** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |
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| **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 |  |  |  |

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| **D. MANUFACTURER’S DRY MILK REPORT** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |
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|  | **Production** (Quantity in Pounds) |
|  |  | **April** | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  | 4219 |  |  |  |  |  |  |  |  |  |  |
|  | 4217 |  |  |  |  |  |  |  |  |  |  |
|  | 4218 |  |  |  |  |  |  |  |  |  |  |
|  | 4310 |  |  |  |  |  |  |  |  |  |  |
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|  | 4220 |  |  |  |  |  |  |  |  |  |  |
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|  | 4110 |  |  |  |  |  |  |  |  |  |  |
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|  | 4651 |  |  |  |  |  |  |  |  |  |  |
|  | 4652 |  |  |  |  |  |  |  |  |  |  |
|  | 4653 |  |  |  |  |  |  |  |  |  |  |
|  | 4810 |  |  |  |  |  |  |  |  |  |  |
|  | 4815 |  |  |  |  |  |  |  |  |  |  |

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| **E. OTHER DAIRY PRODUCTS** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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| **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 |  |  |  |  |
| **STOCKS** | **End of Month****Stocks Pounds** |
| 12. Evaporated and condensed whole milk, case goods. . . . . . . . . . . . . .  | 970 |  |  |  |  |

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| **E. OTHER DAIRY PRODUCTS** |
| **For the Year of \_\_\_\_\_\_\_\_\_\_\_\_** |

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|  | **Production** (Quantity in Pounds) |
|  |  | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  | 2100 |  |  |  |  |  |  |  |  |  |
|  | 8025 |  |  |  |  |  |  |  |  |  |
|  | 8030 |  |  |  |  |  |  |  |  |  |
|  | 8035 |  |  |  |  |  |  |  |  |  |
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|  | 8020 |  |  |  |  |  |  |  |  |  |
|  | 8080 |  |  |  |  |  |  |  |  |  |
|  | 4830 |  |  |  |  |  |  |  |  |  |
|  | 4670 |  |  |  |  |  |  |  |  |  |
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|  | 3214 |  |  |  |  |  |  |  |  |  |
|  | 3215 |  |  |  |  |  |  |  |  |  |
|  |  |  |
|  | 3111 |  |  |  |  |  |  |  |  |  |
|  | 3112 |  |  |  |  |  |  |  |  |  |
|  | 3121 |  |  |  |  |  |  |  |  |  |
|  | 3124 |  |  |  |  |  |  |  |  |  |
|  | 3122 |  |  |  |  |  |  |  |  |  |
|  |  |  |
|  | 3400 |  |  |  |  |  |  |  |  |  |
|  | 9330 |  |  |  |  |  |  |  |  |  |
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|  |  |  |
|  | 1699 |  |  |  |  |  |  |  |  |  |
|  | 1700 |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  | 970 |  |  |  |  |  |  |  |  |  |

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| **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. |

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| **FLUID GRADE MILK (Grade A)** |  | **January** | **February** | **March** |
| 1. Total fluid grade milk received from farmers and your receiving stations. . . lb. | 0111 |  |  |  |
| 2. Total pounds of milkfat in fluid grade milk. . . . . . . . . . . . . . . . . . . . . . . . . . .lb. | 0112 |  |  |  |
| 3. Total dollars paid for fluid grade milk. . . . . . . . . . . . . . . . . . . . . . . . . . . . . .dol. | 0113 |  |  |  |
| 4. Of the fluid grade milk reported above (code 0111), how much  was produced outside of State?. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . lb. | 0121 |  |  |  |
| **MANUFACTURING GRADE MILK (Grade B)** |  |
| 5. Total manufacturing grade milkreceived from farmers and  your receiving stations (not eligible for fluid uses). . . . . . . . . . . . . . . . . . . . lb. | 0211 |  |  |  |
| 6. Total pounds of milkfat in manufacturing grade milk. . . . . . . . . . . . . . . . . . .lb. | 0212 |  |  |  |
| 7. Total dollars paid for manufacturing grade milk. . . . . . . . . . . . . . . . . . . . . .dol. | 0213 |  |  |  |
| 8. Of the manufacturing grade milk reported (code 0211), how much was produced outside of State?. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . lb. | 0221 |  |  |  |

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| **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. |

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|  |  | **April** | **May** | **June** | **July** | **August** | **September** | **October** | **November** | **December** | **Total** |
|  | 0111 |  |  |  |  |  |  |  |  |  |  |
|  | 0112 |  |  |  |  |  |  |  |  |  |  |
|  | 0113 |  |  |  |  |  |  |  |  |  |  |
|  | 0121 |  |  |  |  |  |  |  |  |  |  |
|  |  |
|  | 0211 |  |  |  |  |  |  |  |  |  |  |
|  | 0212 |  |  |  |  |  |  |  |  |  |  |
|  | 0213 |  |  |  |  |  |  |  |  |  |  |
|  | 0221 |  |  |  |  |  |  |  |  |  |  |

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| **Comments:** |  |
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| **Reported by**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Phone**: ( ) \_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_ **Date**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
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