



**September 24, 2018**

**Join Us for Our Membership  
Meeting in Hanford on October 4th**

**Please join us  
for our October Membership Meeting  
On  
Thursday, October 4th, 2018**

Location:

La Fiesta Mexican Restaurant 106 N. Green Street Hanford, CA 93230  
Meeting will begin at 12:30 p.m.

Join us for a discussion of the ongoing farm bill debate the establishment of a California Federal Milk Marketing Order (FMMO), Our call to reform federal dairy policy to establish a Sustainable Milk Inventory System to balance milk supply with market demand, Dairy trade policy reform, environmental regulations and other key issues.

Friends and family are more than welcome to join us for a delicious lunch and a great discussion about our work to improve the outlook for California dairy producers who continue to be paid milk prices well below production costs.

For additional information and to RSVP, please call  
The CDC Office at 209/632-0885  
We look forward to seeing you on Thursday, October 4, 2018!

**FDA Accepting Comments on  
Labeling of Plant-Based Products**

The Food and Drug Administration invites comments on the labeling of plant-based products with names that include the names of dairy foods such as "milk," "cultured milk," "yogurt," and "cheese." FDA is interested in learning how consumers use these plant-based products and how they understand terms such as, for example, "milk" or "yogurt" when included in the names of plant-based products. FDA is interested in learning whether consumers are aware of and understand differences between the basic nature, characteristics, ingredients, and nutritional content of plant-based products and their dairy counterparts. FDA is taking this action to inform its development of an approach to the labeling of plant-based products that consumers may substitute for dairy foods. Comments are due by November 27, 2018.

Electronic comments must be submitted on or before November 27, 2018 at <https://www.regulations.gov> until midnight Eastern Time at the end of November 27, 2018. Written/paper submissions must be postmarked on or before that date. (Source: FDA)

## Nutrient Content of Types of Milk

Type of milk <sup>1</sup>	Dairy (Whole)	Dairy (2%)	Dairy (1%)	Dairy (Fat free)	Soy	Almond (original)	Rice (unsweetened)	Coconut
Calories	149	122	102	83	104	60	113	552
Protein(g)	7.7	8.1	8.2	8.3	6.3	1	0.7	5.5
Total Fat(g)	7.9	4.8	2.4	0.2	3.6	2.5	2.3	57.2
Calcium(mg)	276	293	305	299	299	450	283	38
Vitamin D (IU)	120	98	98	98	104	150	101	0
Potassium (K)	322	344	366	382	296	0	65	631
Magnesium (Mg)	24	27	27	27	36	16	26	89
Vitamin A (IU)	395	251	115	37	450	500	499	0
Sugar(g)	12.32	12.5	12.7	12.5	8.87	7	12.7	8

<sup>1</sup>- Nutrient information obtained from USDA nutrient database

**Source:** California Milk Advisory Board (CMAB)

## Farmers Union Urges Fair and Consistent Application of the Term “Meat” Across the Federal Government



**WASHINGTON** - As new, alternative “meat” products make their way onto grocery store shelves, National Farmers Union (NFU) is encouraging federal officials to establish a definition for “meat” that fairly and consistently informs consumers about the difference between meat products that come from livestock raised in the traditional manner and alternative proteins that are created in a laboratory.

“Because of rapidly evolving technologies such as animal cell culture applications, NFU urges establishment and clarification of the standard of identity for ‘meat’ and related products to prevent mislabeling of food in the marketplace,” wrote NFU President Roger Johnson in comments to the U.S. Food and Drug Administration (FDA). “Existing labeling and marketing laws should be consistently enforced, and regulations should be updated to promote fair competition for producers and the health and safety of consumers.”

Johnson noted that common names given to meat and animal products are widely understood by consumers to be the tissue and flesh of animals that have been slaughtered for food.

“Foods produced using animal cell culture technology are not slaughtered, but rather are derived from animal cells grown in a petri dish and other growing

media,” Johnson explained. “Thus, NFU opposes labeling of foods produced using cell culture applications as ‘meat’ and as related products such as ‘beef,’ ‘poultry’ and ‘seafood.’”

Johnson pointed out that FDA has the responsibility under the Federal Food, Drug and Cosmetic Act (FFDCA) to deem a food “misbranded” if its labeling is false or misleading, if it is offered for sale under the name of another food or if it is an imitation of another food. “Labeling foods produced using animal cell culture technology as “meat” and other related products is false and misleading,” he said.

Johnson said the topic is also concerning because of extreme consolidation in the beef, pork and poultry industries, which has diminished family farmers’ and ranchers’ market share.

“Lab grown products are likely to be produced by large companies, including the major global meatpackers, exacerbating the anti-competitive practices facing family farmers and ranchers and the rural communities in which they live,” said Johnson. “Fairly and accurately labeling animal cell culture products would provide some protection for family farmers’ and ranchers’ market share.”

“It is critical that a clear standard of identity for “meat” and related products is established and that this standard is implemented consistently across the federal government,” he concluded.

## Sign-up Continues for USDA Trade Mitigation Programs



Sign-up continues for the Trade Mitigation Package announced by the United States Department of Agriculture (USDA). Dairy producers can now sign up for the Market Facilitation Program (MFP) at their local USDA’s Farm Service Agency (FSA) to provide payments to dairy producers.

**Market Facilitation Program** - The sign-up period for MFP is now open and runs through January 15, 2019, with information and instructions provided at [www.farmers.gov/mfp](http://www.farmers.gov/mfp).

The MFP provides a 12 cent per cwt payment on 50 percent of the dairy producer’s historical Margin Protection Program (MPP) milk production. For existing dairy operations, the production history is established using the highest annual milk production marketed during the full calendar years of 2011, 2012, and 2013. **For more information or to locate and contact local FSA offices, interested producers can visit [www.farmers.gov](http://www.farmers.gov).**

## Sustainable Milk Inventory System

California Dairy Campaign (CDC) continues to work with dairy farmers from around the country to urge U.S. lawmakers to comprehensively reform federal dairy policy to ensure dairy farmers are paid a fair milk price. CDC is calling for a Sustainable Milk Inventory System Act (SMISA) to build a three-legged stool to foster a strong and sustainable dairy system in the United States. CDC has put forward a plan that incorporates the three major components including inventory management, fair milk prices and effective management of dairy

imports and exports. Next week we will discuss our three point plan and we invite members to participate in the discussion. A summary of the plan can be found on the CDC web site at [www.californiadairycampaign.com](http://www.californiadairycampaign.com).

*Contact us with your thoughts and feedback on the SMISA proposal by phone at 209-632-0885 or by email at [cdc@californiadairycampaign.com](mailto:cdc@californiadairycampaign.com)*

*We continue to make improvements and look forward to your input.*

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