



CALIFORNIA DEPARTMENT OF
FOOD & AGRICULTURE

Karen Ross, Secretary

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To All Interested Parties:

Prior to and during the prehearing workshop held on June 20, 2011, the Department received a few requests for additional information. This document addresses those requests.

Using the cost study available for the Class 4a and 4b Price Formula Hearing in October 2007, what was the percentage of processing volume covered by the manufacturing cost allowances implemented as a result of the hearing?

Using the cost studies for calendar year 2006:

Commodity	MCA (as of December 2007)	Percent Volume Covered
Butter	\$0.1560	61%
Nonfat Dry Milk	\$0.1698	92%
Cheese	\$0.1988	71%

Was First Quarter 2011 the highest total feed cost as a percentage of total cost of production?

Feed cost as a percentage of total cost of production for First Quarter 2011 was 61%. The Department reviewed records back to 1989 and determined that there has *not* been any other time period where feed cost as a percentage of total cost of production has exceeded 61%.

What are the reporting criteria for California plants when reporting actual butter and cheese sales?

The reporting requirements are the same as NASS for butter and cheese.

What was the number of California cheese plants that processed whey in 2010? How many plants in 2010 did nothing with their whey?

In 2010, there were 12 California cheese plants that processed whey, and there were 46 cheese plants that did not process whey in any form.

In 2010, what were the types of cheese made by plants that processed whey?

The following table lists the number of plants making each type of cheese in 2010, separated by those that processed whey and those that did not process whey. Whey products include dry whey (human and animal), WPC (low, high, human, and animal), WPI, deproteinized whey, delactose permeate whey, and concentrated whey.

Cheese Type	# of Cheese Plants Processing Whey	# of Cheese Plants that Do Not Process Whey
American Cheddar	5	10
Asiago	1	1
High-Moisture Jack	1	2
Hispanic Cheese	2	9
Meunster	2	2
Monterey	4	9
Mozzarella	8	14
Other Cheese	1	20
Parmesan	1	1
Processed Cheese	1	1
Provolone	2	2
Blue	0	2
Brie	0	1
Cream Cheese	0	5
Feta	0	2
Gouda	0	5
Havarti	0	3
Organic Cheese	0	7
Ricotta	0	7
Swiss	0	2

What is the percentage of total California cheese production of plants that process whey?

In 2010, about 82% of the California cheese production was made by plants that also processed whey. The remaining 18% of the cheese production came from plants that did not process whey.

What is the percentage of California Cheddar cheese production of plants that process whey?

In 2010, about 97.7% of California Cheddar cheese was made by plants that also processed whey. The other 2.3% of the Cheddar production came from plants that did not process whey.

How many California cheese plants currently produce the following whey products?

Taking into account production changes as of May 2011, the following chart lists the number of plants making each type of whey according to current production and expected production in future months.

Whey Product Type	Number of Cheese Plants (As of May 2011)
Dry Whey – Human	2
Dry Whey – Animal	3
WPC Low (25-49.9%) – Human	3
WPC High (50-90%) – Human	5
WPC High (50-90%) – Animal	4
WPI (>90%)	2
Deproteinized Whey	1
Delactose Permeate Whey	3
Concentrated Whey – Animal	1