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**International
Dairy Foods Association**

IDFA Updates



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Supply Chain



Trade



Tech & Cyber



**Nutrition, Health &
Wellness**



Food Safety



FDA, USDA Funding



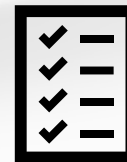
FMMOs



People & Workforce



Sustainability



Food Standards



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Trade and Supply Chain Issues

- Some progress, dairy no longer at crisis levels of December/January.
- BUT: Not back to normal (or even close); still high risk on ingredients and packaging.
- Significant skepticism about future of supply chain with longshoremen negotiations, inflation, and China reopening.
- IDFA Supply Chain Task Force temperature check:

Not overheated, but still hot!

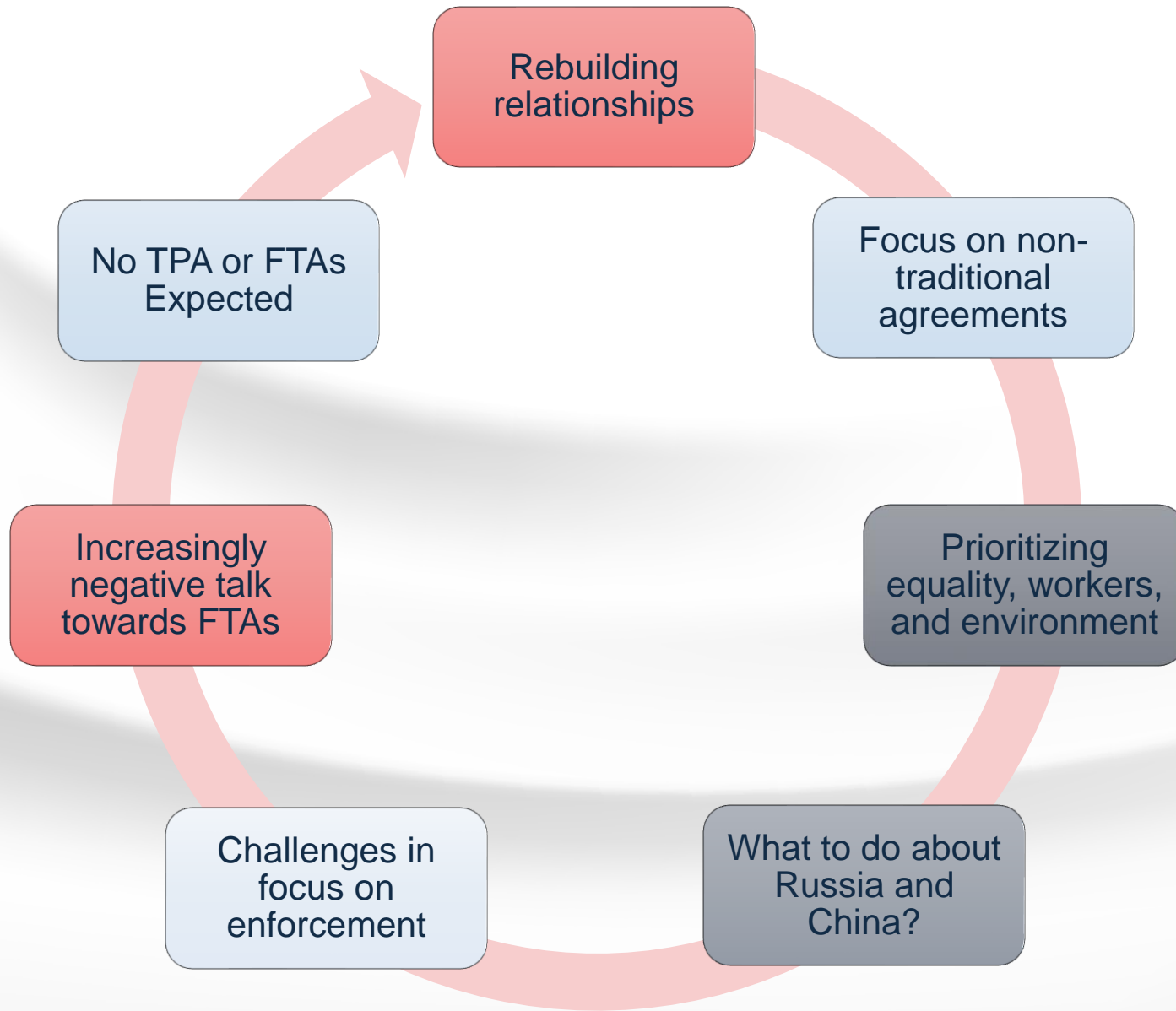
**THE PORT
OF LOS ANGELES** **LA**



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Ocean Shipping Reform Act – Signed into Law





What does this mean for U.S. dairy?

- *New tariff reductions on hold*
- *Cautious approach to China, increasing stress*
- *Work domestically to improve global competitiveness*
- *Continue pushing Administration on need for tariff reductions over “trade initiatives”*
- *Look for creative resolution of trade barriers*



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Health and Wellness Initiative

- Ensure Government Nutrition, Feeding and Procurement Programs Retain Dairy
 - Include dairy as integral part of WIC, SNAP, School Breakfast/Lunch, TEFAP, etc.
- Support the Importance of Dairy for the 2025-2030 Dietary Guidelines for Americans
 - Attain 2% or full-fat dairy as part of the recommendations, especially for children
- Secure Freedom to Operate Under FDA Regulations
 - Modernize outdated and restrictive Standards of Identity



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Technology-Derived Dairy Analogues (Cellular Ag Technologies)

Consumer Understanding

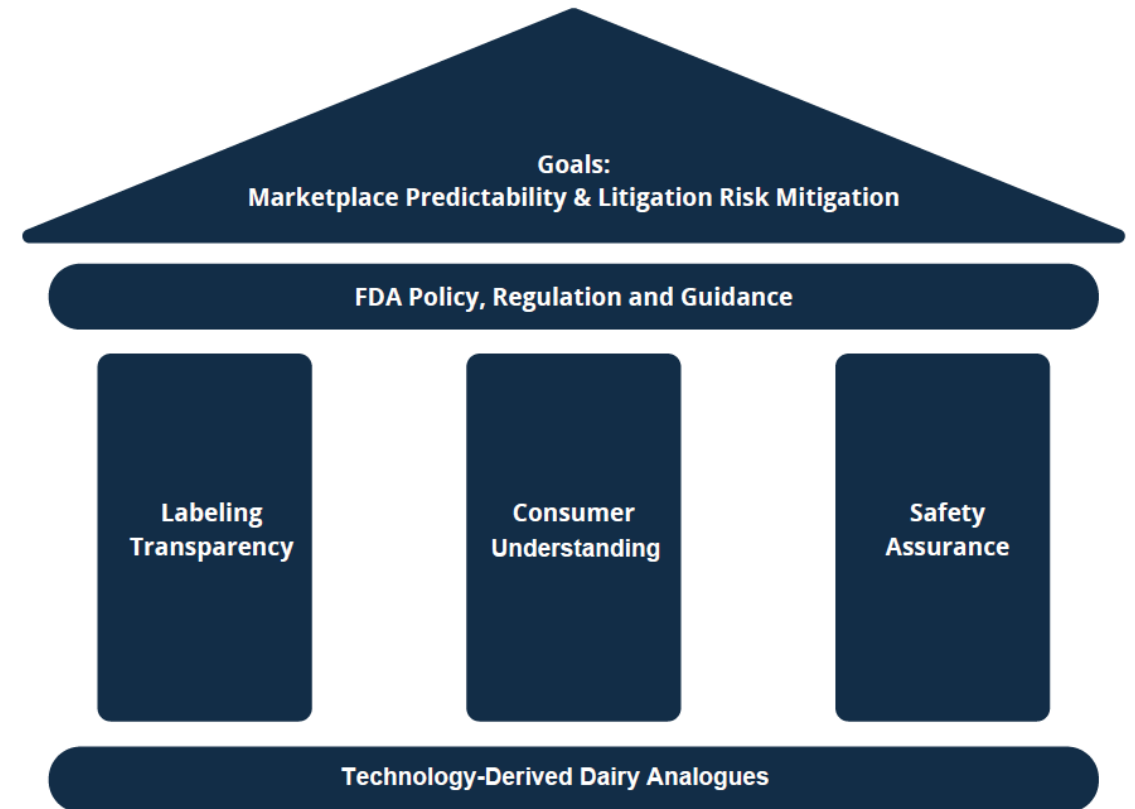
- Encourage FDA and other stakeholders to educate consumers on benefits as well as any food safety risks

Transparency

- Disclosure on the use of the technology is necessary to differentiate products with TDDAs from conventional milk-based counterparts

Regulatory Clarity

- Advocate for FDA guidance/rulemaking on label disclosure to provide clarity on the use of the technology, and mitigate potential litigation and consumer confusion





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Infant Formula Update

IDFA Infant Formula Group

- Info-sharing, raising questions, and coordination

HHS/FDA Leadership call with industry stakeholders

- Updates on what's happening on the ground
- Industry experience-sharing and raising questions





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Yogurt Standard of Identity

FDA Amends Standard of Identity for Yogurt

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Constituent Update

June 9, 2021

The U.S. Food and Drug Administration is issuing a [final rule to amend and modernize the standard of identity for yogurt](#) by allowing for greater flexibilities and technological advances in yogurt production.

This initiative is part of the FDA's [Nutrition Innovation Strategy](#). Standards of identity set requirements related to the content and production of certain food products. One of the goals of the Nutrition Innovation Strategy is to modernize food standards to maintain the basic nature and nutritional integrity of products while allowing industry flexibility for innovation to produce more healthful foods. The FDA began establishing standards of identity around 1938 to promote honesty and fair dealing in the interest of consumers and since this time has established more than 280 standards for a wide variety of food products.

Concerns with SOL:

- Conflicts with current industry practices and products that have been safely in the market for many years.
- Not aligned with consumer expectations
- Limits innovation and more efficient manufacturing processes.

FDA Federal Register Notice – March 23, 2022

Stayed Provisions: FDA is staying all provisions to which objections were filed.

Effects of Stays:

- 1981 yogurt SOI final rule remains in effect in some cases
 - Enforcement discretion granted for certain aspects
- No requirement in place for other provisions

Hearing: FDA has not yet determined whether it will grant a hearing or make any modifications to the final rule.

Compliance Date: *Non-stayed* provisions in the 2021 final rule remain in effect and the compliance date is still Jan. 1, 2024.



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IDFA Sustainability Initiative

- ✓ **Advocate** for reasonable state and federal packaging laws and regulations
- ✓ **Educate** members on gov't and private sector requirements, international practices and standards
- ✓ **Amplify** data- and fact-based progress of the U.S. dairy industry's sustainability efforts

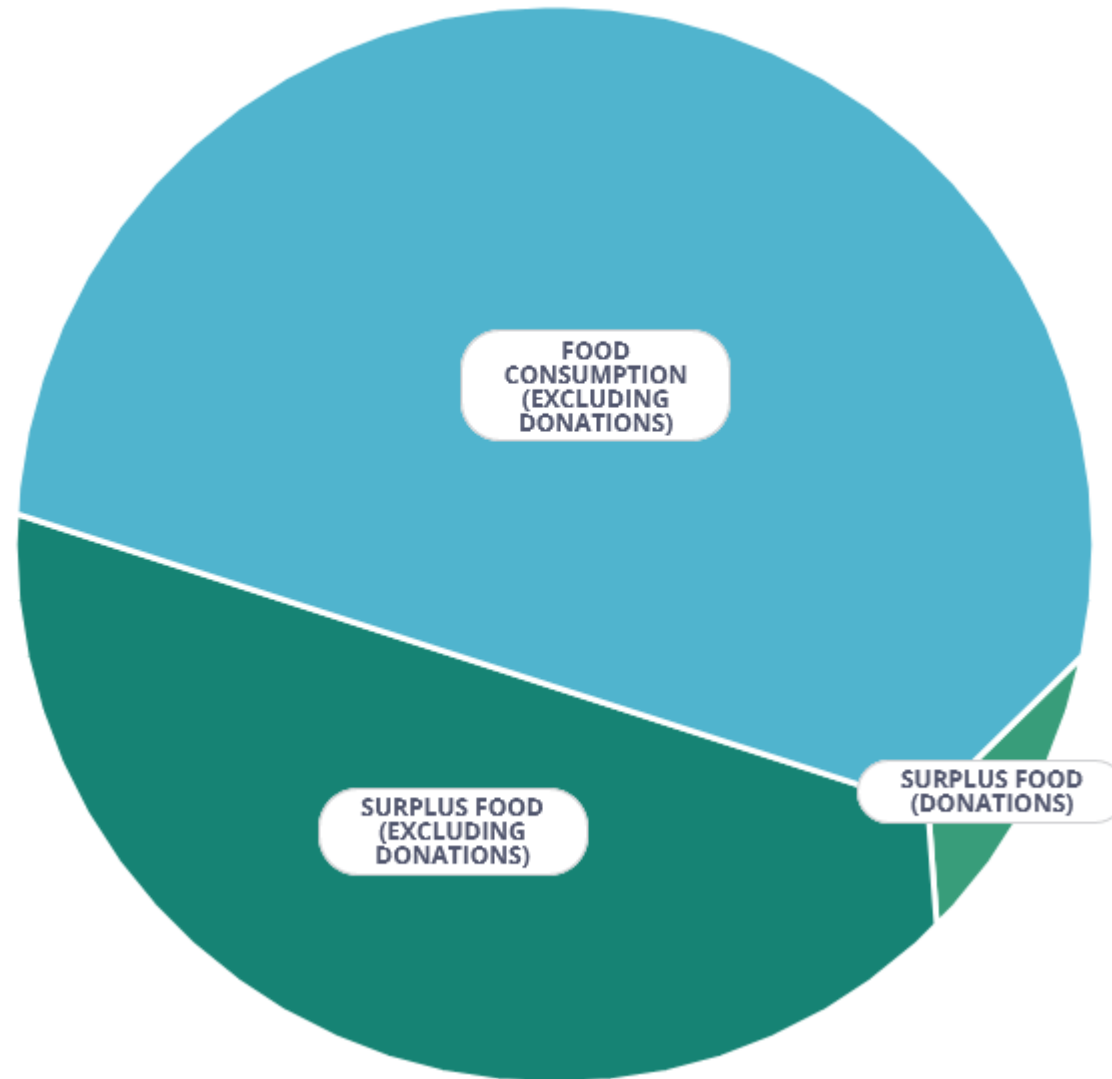


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Uniformity in Date Labeling

The U.S. generated 80.6 million tons of surplus food in 2019, which is 35% of total production.



Quality date

- “BEST if Used By”

Safety-based discard date

- “USE By”



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Technology & Cyber Security

Technology: Digital Transformation

- High Technology increasingly important to dairy.
- U.S. food and beverage manufacturers are facing cyber security risks.
- IDFA is preparing members:
 - **Dairy Tech & Innovation Network:** A professional community
 - **Webinars & Training:** U of Minnesota, McKinsey, IDFA member companies, DairyTech Conference





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Careers in Dairy & Workforce Training

IDFA's New Dairy Workforce Video Series



- **Trucking & Transportation**
- **Quality Assurance**
- **Warehouse**
- **Research & Development**
- **IT & Cyber Security**
- **Machinists & Engineers**
- **Logistics**
- **and more!**

IDFA Listeria Control Specialist Certificate

- Good Manufacturing Practices
- Environmental Monitoring
- Hygienic Facility and Equipment Design
- Hygienic Zoning
- Sanitation Controls
- Prevention and Control of Listeria in Freezer Systems and Equipment (Separate from certificate program)





intertek
alchemy

Training Solutions Partnership



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Regulatory RoundUP

VIRTUAL CONFERENCE

JULY 19-20



Questions?

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