Milk South Africa
Melk Suid-Afrika

Milk Essay

Vol 11 • no 2 • April • May 2019 Tel 012 460 7312 • www.milksa.co.za

CONTENTS

This is a publication of Milk SA. Milk SA was founded by the primary and secondary dairy industry sectors to promote a healthy South African dairy industry.

IDF's DG named 2019 Chair of the FAO Livestock Environmental Assessment and Performance Partnership

On 25 February 2019, the FAO Livestock Environmental Assessment and Performance Partnership (LEAP) announced that Caroline Emond, Director-General of IDF, would serve as its 2019 Chairperson.

Caroline Emond

"We are very pleased that Caroline Emond will be the new Chair of LEAP", said Camillo De Camillis, manager of LEAP. "Her experience leading IDF and its global dairy expertise will be invaluable as LEAP continues its important work to assess the environmental performance of livestock supply chains while ensuring their economic and social viability."

LEAP is a multi-stakeholder initiative made up of Governments, NGOs and members of the private sector, which is hosted by FAO. It develops comprehensive guidance and methodology for monitoring the environmental performance of livestock supply chains. Since July 2012, the dairy sector, represented by IDF, has participated in LEAP and been a key player in its major sustainability drives.

"I am delighted to serve as the new Chair of LEAP, a partnership that is doing so much to enhance sustainability throughout the entire livestock sector," said Caroline Emond.

ORANGE GROVE DAIRY ORDEAL

Orange Grove Dairy and the adjacent Nampak factory were destroyed in a fierce blaze, in the early hours of 1 April. Peter Durham, brother of Dave Durham, said the dairy had been built up and developed over the past 91 years, starting on a plot in Dundee. He added that major renovations had recently been done to the plant, equipping it to meet the market demands going forward. The impact is vast and touches the lives of many, including employees and milk producers. He said the milk continues to be produced every day, so the immediate challenge has been to deal with the milk supply and trying to meet the market's needs. Our thoughts and prayers are with Dave, Sue, their staff and everyone else affected...

IDF World Dairy Summit 2019:
REGISTRATION NOW OPEN

The International Dairy Federation and the National Dairy Council of Turkey recently announced the opening of registration for the 2019 WDS, which will take place in Istanbul, from 23 to 26 September. Registration may be done on the newly launched website http://www.idfwds2019.com/.

The theme of the summit, *"Milk for Life"*, places the spotlight on the importance of dairy in nourishing the world and contributing to a sustainable diet.

The annual meeting of the global dairy industry is expected to draw participants from all over the world – including CEOs and employees of dairy processing companies, dairy farmers, suppliers to the dairy industry, academics and governmental representatives – to share cutting-edge research.

Under the theme *"Milk for Life"*, the programme will address trends, challenges and opportunities for the sector. The event will comprise a series of scientific and technical conferences, exhibitions and social functions, including a welcome reception, farmers dinner, gala dinner, and technical and social tours.

The conference will take place at the Hilton Istanbul Bomonti Hotel & Conference Centre and all questions can be sent to infor@idfwds2019.com.

For any enquiries, please contact Edu Roux at the SANCIDF office on 012 843 5701 / 082 338 7820, or send an email to edu.roux@agriconnect.co.za.

WORLD DAIRY SUMMIT
TO BE HELD IN CAPE TOWN IN 2020

Nico Fouché (CEO of Milk SA), Dr Bonile Jack-Pama (Chairman of the Milk SA Board of Directors), Melt Loubser (SANCIDF President) and Edu Roux (SANCIDF Secretary) signing the contract for Milk SA's sponsorship of the **2020 World Dairy Summit.**

CODEX adopts changes to harmonise standards for ripened cheeses, removing international trade challenges

Last week, at its 51st session in Jinan China, the Codex Committee on Food Additives (CCFA) adopted the changes needed to harmonise provisions in the 13 Codex Standards for ripened cheeses (Cheddar, Danbo, Gouda, Havarti, Edam, Samso, Emmental, Tilsiter, Saint Paulin, Provolone, Camembert, Brie and Coulommiers), removing an international trade challenge for exports of ripened cheeses.

This is an important decision that will have a positive impact on the dairy sector. One of the major challenges for manufacturers, importers and exporters in recent times has been that Codex has two sets of references for the additives that are allowed in foods: the commodity standards, which contain a specific list of additives for foods that are covered by the standards, and Codex's General Standard for Food Additives (GSFA), which covers the additive provisions for both standardised and non-standardised foods.

With consumers wanting to be more informed on what is in their food and manufacturers wanting to be clear about what is allowed to be added, having two legitimate but misaligned lists has been confusing and poses potential problems for international trade. Consequently, one of IDF's priorities has been the alignment of the food additives provisions in the 27 dairy standards with the relevant food categories in the GSFA. The goal has been to harmonise standards to eliminate the confusion and trade disruptions created by the diverging provisions.

The General Standard for Food Additives (GSFA) was created to be the sole source of additive permissions for international trade. For dairy products, only the Codex Standards for butter, whey powders and dairy fat standards were developed without a list of food additives but refer to the relevant food category in the GSFA. The current CCFA alignment work aims at achieving this for all commodity standards.

IDF has long identified those issues that exist for dairy and thanks to IDF's advanced work in this area which has involved extensive, detailed comparisons to ensure accurate alignment of additive provisions, CCFA agreed to consider the 13 Codex Ripened Cheeses standards in 2017. CCFA has now decided to move forward with these much-needed changes, provided that there is final adoption at the Codex Alimentarius Commission in July.

It is also very encouraging that CCFA has welcomed IDF's support in preparing the alignment work for another 9 dairy standards, to be addressed at the 2020 session of CCFA.

This work will be done by the Action Team on Alignment, under the lead of Keith Johnston (NZ), and will cover the following standards:

- The General Standard for Cheese, (CODEX STAN 283-1978)
- The Group Standard for Unripened Cheese including Fresh Cheese, (CODEX STAN 221-2001)
- The Group Standard for Cheeses in Brine, (CODEX STAN 208-1999)
- The Standard for Cottage Cheese, (CODEX STAN 273-1968)
- The Standard for Cream Cheese, (CODEX STAN 275-1973)
- The Standard for Extra Hard Grating Cheese, (CODEX STAN 278-1978)
- The Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat, (CODEX STAN 250-2006)
- The Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat, (CODEX STAN 252-2006)
- The Standard for a Blend of Skimmed Milk and Vegetable Fat, (CODEX STAN 251-2006)

Source: IDF

Industry information at a glance

The South African intake of unprocessed milk in 2018 was 4,8% higher than in 2017, remaining high relative to 2017, until October. In November 2018, it was 0,4% lower and in December 2018 it was 1,9% higher.

The estimated production in January and February 2019 is respectively, 0,4% and 1,9% lower than in the same months of 2018. The aforementioned downward trend in production is the result of the reduction in the prices of unprocessed milk in 2018, higher feed cost, and below average rainfall in many areas in South Africa.

In 2018 the South African producer price index of unprocessed milk decreased by 14,5% and from December 2018 to February 2019, it increased with 0,7%. South Africa imported 68 700 tonnes of dairy products in 2018, which is 18% lower than in 2017; and exported 45 300 tonnes, which is 7% lower than in 2017.

The retail sales quantities of six of the nine dairy products, with monitored retail sales performance, were higher in 2018. The retail prices of five of the nine products increased, but by less than the inflation rate. In general, higher retail sales quantities were achieved at the expense of retail prices and the low economic growth of South Africa created downward pressure on the demand for food products, including dairy products.

In December 2018, the retail sales prices of the two dairy products where the sales quantities increased the most, namely UHT milk and maas, were lower than in December 2017 and in December 2016. The FAO price index of dairy products traded internationally, decreased from May 2018 to December 2018 by 20,9%, but from December 2018 to February 2019, it increased to a level 0,5% higher than in February 2018.

How the Dairy Sector is tackling Food Waste

Even if dairy is not the major food product wasted (it represents only the 8% of the food wasted by calories), one fifth of dairy products end up wasted. The more pressing issue is that 55% of the waste of fresh dairy products comes from the consumer side. Therefore, reducing waste of dairy products not only requires initiatives on the production side, but also innovative solutions to help consumers decrease waste.

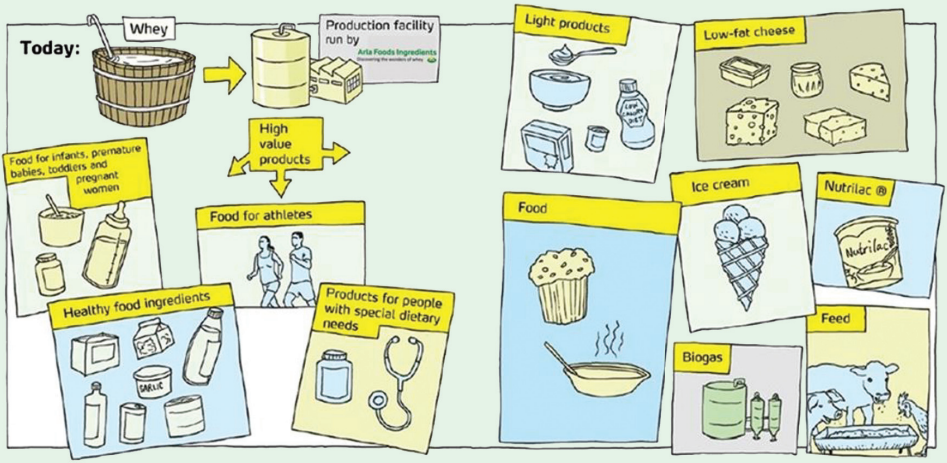

Image source: Arla Foods Ingredients

Whey: the golden egg at dairy processing

At company level, dairy processing plants are leading the way on innovative solutions to help reduce waste (up to 12% of this waste happens on distribution, retail, production and packaging).

A successful story of product revalorization is how the dairy sector has managed to transform a previous food waste product – whey— into a nutritious food and highly valuable and profitable product. Whey is a byproduct from cheese production that is highly nutritious but until recently, the only option for its reuse was to put it in feed for animals. Today, whey protein is the perfect nutritious byproduct, used massively in food for athletes, infants, toddlers, pregnant women, people with special needs, etc.

Helping consumers reduce the amount of food wasted

The dairy sector has also put in place several initiatives with the goal of helping the consumer reduce waste. For example, Arla Foods has changed its label from a "Best Before" to a "Best before – often good after" label to encourage customers to smell and taste the products before throwing them out once the best-before-date has passed. Often the "Best Before" label doesn't necessarily indicate safety of the product, but instead is the recommended date for best flavor or quality. If milk is kept cold and stored properly, the milk could remain fresh for more than a week past the "Best Before" date. This initiative was done with the approval of the Swedish Food Agency.

Arla Foods has also designed dairy packaging that is much easier to empty so that less product is left trapped inside. Something as simple as portion sizes can also have a huge impact, and Arla Foods is also reducing portion size packages for butter containers that will likely lead to less butter and resources wasted. Finally, Arla Foods is inspiring and encouraging consumers to use dairy left-overs by providing recipe-sites online.

Wider sector efforts to reduce waste

We recognise the importance of addressing food waste at farm level (32% of the waste along the dairy chain), where milk is discarded because of many reasons, one being antibiotic use when the milk cannot be delivered to the dairy within a set quarantine-time. We are in constant dialogue with farmers to further improve their animal health performance, minimizing antibiotic use by preventive action.

In the UK for instance, the dairy sector is engaged in national food waste combat initiatives and participates on national dialogue forums on the topic (e.g. the Cortauld Commitment in the UK). The UK dairy sector has also set clear targets to reduce food waste in their own production chain.

Milk quality and food safety at farm level determine milk payment. The dairy farming sector has in place strong requirements on cooling of the milk and focus on keeping the cool chain intact throughout our production chain to ensure as long shelf-life as possible. For instance, to motivate this change, US Dairy gives sustainability awards every spring to recognize deserving dairy farms, businesses and community efforts that advance resourceful leadership and demonstrate sustainable practices. Innovative practices at dairy farms include collecting local organizations' food waste and scraps to provide enough energy to power the dairy, as well as diverting hundreds of tons of waste from local landfills per month.

Acknowledgement for article: Pierre Barrucand, Chair of IDF Standing Committee on Environment

Consumer education's involvement initiative

The main purpose of the Consumer Education project is to communicate the health and nutritional benefits of dairy to the South African population. However, in light of environmental awareness, dietary preferences and concerns about animal welfare, many consumers have started questioning the role of dairy in their lives.

Christine Leighton, Consumer Education Project Coordinator

To ensure continued value to the dairy industry, the Consumer Education project is investigating the feasibility of the dairy industry using health and nutritional content generated by the project, on their Facebook pages or other communication platforms. All project-generated content is scientifically sound and based on up-to-date-research.

What will participants gain from their involvement in this project?

- Engaging content on the health and nutritional advantages of dairy in the form of Facebook posts. (The use of Instagram will also be considered);
- Short messages written in an easy-to-understand style;
- Scientifically sound consumer messages conveying a consistent message about the goodness of dairy;
- Access to nutritional experts to help address current consumer issues, e.g:
  - The role of dairy in the diet of vegetarians
  - How plant-based beverages compare with milk and dairy
- An opportunity to grow their fan-base through competitions, when applicable; and
- An opportunity to showcase dairy's great taste, convenience and nutritional impact on the diet.

How often will processors be invited to participate in a campaign?

The Consumer Education project will identify three periods during the year for participants to become involved and each communication drive will run for one or two weeks and include three posts per week on a specific topic. The success of such industry involvement will be assessed at the end of 2019.

If the concept is approved by the Advisory Committee, dates will be confirmed and communicated in advance so that participants' social media departments can plan their schedules accordingly.

Obviously, participation is voluntary.

For more information, please contact the Project Coordinator, Christine Leighton at christine@dairycep.co.za or 012 991 4164.

Thank you to
JACQUES VAN HEERDEN

The Milk SA Board of Directors thanked Jacques Van Heerden for his valuable contribution, his commitment to his task at Milk SA and his insight and direction on particular issues, for which there was great appreciation.

NEW APPOINTMENTS

Drikus Lubbe was appointed on the Milk SA Board of Directors on 29 November 2018. Drikus, who is also CEO of Dairy Farmers of South Africa, replaced outgoing Director Jacques van Heerden, who served on the Board from June 2014 to December 2018.

PAUL VAN WYK DIES SUDDENLY

Paul van Wyk, a Milk SA and MPO director of many years, died suddenly of a heart attack at the end of March. He was from the Vaalharts district, where he farmed with various crops and also had a groundnut factory. Paul and Nico Fouché, Milk SA CEO, met each other in 1993 when Paul was a member of the Grain Sorghum Board.

MILK SA project investment - Harmonization of reference standards used for the calibration of dairy laboratory equipment

The lack of a standardized system - at national level - for the calibration of laboratory instruments to measure fat, protein, lactose, milk urea nitrogen, somatic cell count, and other quality parameters of milk, creates technical barriers and adds to potential legal disputes which are not in the interests of the dairy industry and other stakeholders such as external, private and state-owned laboratories.

Following industry concerns, the Regulations and Standards Project of Milk SA - managed by the Dairy Standard Agency (DSA) - initiated an industry consultative meeting in September 2017, which gave rise to the establishment of a Technical Work Group. DSA, with the support of this Work Group and other parties, decided to take up the challenge. A formal project application was submitted to Milk SA, who invested the necessary start-up capital for the laboratory.

DSA has since progressed with the establishment of a fully equipped independent laboratory facility known as DSA Lab Services for the production and supply of harmonized standards for the calibration of laboratory instruments to measure fat, protein and lactose. As agreed with industry stakeholders, standards for milk urea nitrogen and somatic cell counts are to be imported from one international supplier.

Jompie Burger, Managing Director of DSA

To ensure consistency in the calibration of laboratory equipment, individual laboratory stakeholders will be encouraged to participate in the process of the harmonization of standards programme. Commitment will however be required in the form of a memorandum of agreement between DSA Lab Services and participating laboratories / stakeholders, which includes a minimum frequency of calibration with DSA Lab Services industry standards, as well as participation in a milk ring and where

appropriate, a proficiency test scheme. Due to the nature and sustainability requirements of the project, DSA Lab Services will be operated on a user-pay principle, as part of the DSA projects.

Milk SA considers the harmonization of standards as critical to the dairy industry, some of the benefits being the following:

- Uniform standards for the calibration of measuring equipment to the benefit of the primary and secondary industry;
- Improved reliability of test results obtained from individual in-house laboratories;
- Comparative test results from external test laboratories;
- Test results to support research and development as well as statistical data used during herd health management programmes; and
- Mitigation of disputes between milk producers and milk buyers as a result of payment on quality parameters of milk from the use of calibrated equipment using harmonized standards.

For more information regarding the formal launch of the project contact DSA at jompie@dairy standard.co.za or at 012 665 4250.

NEW TV ADVERTISEMENT

The new television advertisement promotes the benefits of dairy for building a strong, healthy body. In the advertisement, viewers see two malnourished aliens arriving at a dairy farm. The farmer and his son invite them for refreshments at home. The aliens are intrigued when offered a tray of dairy products - they are clearly unfamiliar with milk. They are seen analyzing the nutritional profile of milk. The end of the advertisement suggests that the aliens are keen to take a cow "home" ... The advertisement can be viewed on the Dairy gives you go website page **http://dairygivesyougo.co.za/video.**

The SASDT presents its one-day symposium on sustainability, with focus on good water management practices in the dairy industry.

"The contribution of milk and dairy products production, processing and consumption to achieve nutrition and socio-economic improvement goals is widely recognized. The dairy sector has been acknowledge for its leading role in sustainable practices for several years. Finding new ways to reduce its impact on environment, manage resources efficiently and increase its benefits to biodiversity and bio-economy is a crucial part of the commitment of the sector for continuous improvement", *IDF: The Dairy Sustainability Outlook, 2018.*

Please save the dates:
16 July 2019: *Gauteng*
18 July 2019:
Western Cape

BRUCELLOSIS CONTROL: Implications of the Animal Disease Act

The Brucellosis Steering Committee of the National Animal Health Forum released a legal article on Bovine Brucellosis compiled by Dr Trudie Prinsloo van der Heever, veterinarian and legal advisor. The article summarizes the general control measures relevant to all diseases and the specific control measures for certain diseases, such as brucellosis in terms of the Animal Diseases Act, No 35 of 1984. All farmers are urged to familiarize themselves with the implications of the Act.

The main purpose of the Act is to control important and dangerous animal diseases. Livestock owners must take reasonable steps to prevent their animals from becoming infected and to prevent the spread of disease. An owner is therefore not allowed to knowingly buy infected animals and bring them into his herd. Where treatment is possible and available, owners are also obliged to treat infected animals. An owner suspecting that his animals are infected with a controlled disease must report it to the local responsible state veterinarian.

The Regulations also stipulate that an owner who becomes aware of the presence of a controlled disease in his livestock – even if only suspected - must inform all his neighbours, prospective buyers; and buyers who had bought animals from him within the preceding 30 days.

All heifers between four and eight months of age must be vaccinated once with an effective vaccine for brucellosis (currently the only approved vaccines available are Strain 19 and RB51). Strain 19 may only be used in heifers between four and eight months of age and may not be repeated. Follow-up vaccinations with RB51 in female animals may be done, but only with the written permission of the responsible state veterinarian. No bulls may be vaccinated, regardless of their age.

If any animals test positive, the laboratory must immediately inform the responsible state veterinarian and if the tests were requested by a private veterinarian, he will also be informed. The state veterinarian will then place the farm under quarantine which means that no susceptible or infected animals may be moved from the farm without the permission of the state veterinarian. A quarantine notice will be given which will contain all the requirements that the owner will have to adhere to.

Milk from cows that are infected or suspected to be infected with brucellosis may not be used for any purpose unless it has been boiled, pasteurized or sterilized.