

IDA News

Punjab Governor Calls for Campaign Against Spurious Dairy Products

In a significant move to safeguard public health, the Governor of Punjab, His Excellency Shri Gulab Chand Kataria, has emphasized the urgent need to launch a campaign against adulterated dairy and food products across the state.

During a meeting with a delegation from the Indian Dairy Association (North Zone) Hon'ble Governor expressed strong support for a comprehensive movement similar to the ongoing anti-drug campaign by the Punjab government. He called for the involvement of various stakeholders, including government departments related to health and dairy development, IDA, non-government organizations, consumer forums, and resident welfare associations.

Highlighting the health risks posed by spurious dairy products, the Governor advocated for wide-scale milk consumer awareness programs, seminars in educational institutions and community centers, as well as voluntary testing of dairy products at consumers' doorsteps.

He stated that such initiatives would not only help in curbing adulteration but also promote the consumption



of genuine dairy products, ultimately benefiting dairy farmers by ensuring remunerative prices for their produce.

The IDA delegation, led by Shri R.K. Chugh, Vice Chairman IDA (NZ) assured Shri G.C. Kataria, Hon'ble Governor full support of IDA in launching such mass movement. The delegation included Dr. Inderjit Singh, Chairman, Punjab State Chapter; Shri Karun Chandalia, Chairman, Rajasthan State Chapter; Shri Gyan Mutreja, Treasurer, IDA (NZ) along with Shri Sanjeev Sharma and Shri Amerjit Bali, members of IDA.

CFDT, Koduvelli in Collaboration with IDA Tamil Nadu State Chapter Organizes World Food Safety Day

In observance of World Food Safety Day, declared by the World Health Organization to be marked globally on June 7, the College of Food and Dairy Technology (CFDT), Koduvelli, in collaboration with the IDA Tamil Nadu State Chapter, organized an insightful Symposium on "**Food Safety - Science in Action**" on June 10, 2025.



The programme commenced with a warm welcome address by Dr. N. Kumaravelu, Dean, CFDT. The event was formally inaugurated by Thiru. R. Lalveena, IAS, Principal Secretary and Commissioner, Food Safety and Drug Administration Department, Government of Tamil Nadu. In his inaugural

address, he underscored the growing importance of food safety awareness throughout the value chain—from producers to processors, retailers, restaurants, and even quick commerce—emphasizing that nutritious food must also be safe, accessible, and appealing.

Dr. N. Narendra Babu, Vice-Chancellor (I/C), Tamil Nadu Veterinary and Animal Sciences University (TANUVAS), presided over the symposium. He highlighted that food safety is not only vital for individual health and public welfare but also a key pillar for economic resilience and sustainable development. He cautioned that without robust implementation mechanisms, the goals of food security cannot be fully realized.

Delivering a special address, Dr. R. Kathiravan, Designated Officer, Food Safety and Drug Administration Department, Thiruvallur, spoke on the critical role of safety measures across the food chain in preventing foodborne illnesses.

Thiru. K.S. Kanna, Chairman, IDA Tamil Nadu State Chapter, felicitated the event and emphasized the responsibility shared by academia, industry, and regulators in upholding food safety standards.

The symposium saw active participation from scientists, faculty members, students, and professionals from the milk, and agri-food sectors. As a part of the event, the Food Safety Department conducted a hands-on demonstration on detection of food adulterants, along with sessions focusing on the significance of packaging and labeling in ensuring consumer safety.

The event concluded with a vote of thanks proposed by Dr. G.M. Sivakumar, Professor, CFDT.

Western UP Local Chapter of IDA, IIT Bombay and ICAR-CIRC Jointly Organizes a Workshop

A two-day workshop on **"Emerging Trends in Milk and Milk Products: Importance, Applications, Processing, Packaging and Value Added Products"** was jointly organized by IIT Bombay, Western UP Local Chapter of IDA and ICAR-CIRC, Meerut during 27th - 28th May 2025 at ICAR-CIRC, Meerut under ODOP scheme of Ministry of Commerce, Government of India.

Wide publicity was given before commencement of the programme through social media, WhatsApp and the other means of communication. About 24 participants (20 male and 4 female) participated in the programme.

Out of 24, nine participants were from private/government employees; six participants were doing farming activities; four participants were self-employed; and three participants were students and one person was unemployed and 1 participant was a home maker. Out of 24 participants, 22 participants were interested to adopt it as "self-employment" after being trained and rest 2 participants were uncertain or they had not yet decided about it.

During the workshop, on the first day, four interactive lecture sessions were organized and on the second day of the workshop, two practical sessions were conducted along with one exposure visit. The first lecture was delivered by Dr. Rajiv Ranjan Kumar, Principal Scientist, ICAR-CIRC, Meerut on "Understanding milk and basic processing techniques". In this interactive lecture the participants were apprised about composition of milk, its nutritive value, difference among milk of various animal species, basic processing techniques like pasteurization, homogenization, standardization of milk, separation of cream from milk, processing of cream into ghee, preparation of khoya, preparation of paneer and whey drink at commercial level, etc.

Second interactive lecture was on Branding, Pricing and Marketing strategies which was delivered by Shri V.K. Tewari, Member Zonal Executive Committee, IDA (NZ). Third interactive lecture was delivered by Dr. Shriya Rawat, Assistant Professor (VPH), SVPUAT, Modipuram



on "Hygiene, Safety and Regulatory Compliances" wherein participants were informed in details regarding hygiene of livestock, cattle shed and milkman and the persons involved in milk processing business and clean milk production, various diseases of animals which may affect public health, regulatory provisions related to milk and milk products, etc.

Fourth interactive lecture was delivered by Dr. Kriti Dubey, Project Scientist, IIT Bombay on "Emerging trends and strategies in dairy based value added products" wherein the participants were apprised of the latest trends in dairy processing sectors, fortified milk and milk products, milk based nutraceuticals, etc.

During the second day of the workshop, participants were given demonstration regarding separation of cream from milk, commercial preparation of paneer and khoya, preparation of whey drink, conversion of cream and butter into ghee and preparation of lassi and flavoured milk.

All the participants were taken to Gagol Milk Plant where they were apprised about pricing policy adopted by PARAG and all the participants witnessed various operations being performed at commercial milk processing plant.

At the end, the participants expressed their views regarding the programme and all the participants, faculty members and volunteers were provided certificates.

Medha Ragi Laddoo: A New Product Added in the Portfolio of JMF

The Jharkhand State Cooperative Milk Producers' Federation Ltd (JMF) has added a new product called "Medha Ragi Laddoo" in its portfolio on 6th June 2025. JMF products are being marketed under the brand "Medha".

The new product was launched by Shri Hemant Soren, Hon'ble CM of Jharkhand in presence of Dr. Meenesh Shah, Chairman, NDDB and other dignitaries during Foundation Stone laying Ceremony of Medha Milk Powder Plant at Ranchi.

As we all know, Ragi; popularly known as finger millet, is known for its nutritional value and health benefits and is abundantly grown in Jharkhand.

Nutritional Value and Health Benefits of Ragi Millet

Ragi (finger millet) is a nutrient-dense grain that offers a host of health benefits:

High in Calcium: Ragi surpasses even milk in calcium content, strengthening bones and preventing osteoporosis.

Rich in Iron: An excellent source of iron, it helps combat anaemia and boosts overall energy.

Fibre-Rich: The high dietary fibre aids digestion, curbs hunger pangs, and promotes gut health.

Low Glycaemic Index: Ideal for diabetics, ragi helps maintain stable blood sugar levels.

Packed with Antioxidants: Fights oxidative stress and supports healthy ageing.

Naturally Gluten-Free: Suitable for those with celiac disease or gluten sensitivity.

Detailed Health Benefits of Jaggery

A traditional natural sweetener, jaggery is loaded with therapeutic properties:

Boosts Immunity: Rich in antioxidants and essential minerals like selenium and magnesium, jaggery enhances immune defense.

Aids Digestion: Stimulates digestive enzymes and helps prevent constipation.

Detoxifies the Liver: Assists in flushing out toxins and purifying the blood.

Combats Anaemia: High iron content improves haemoglobin levels and oxygen circulation.



Regulates Blood Pressure: The potassium and sodium in jaggery maintain fluid balance and support heart health.

Supports Respiratory Health: Its anti-inflammatory nature soothes symptoms of asthma and bronchitis.

Enhances Skin Glow: Antioxidants in jaggery promote radiant, healthy skin.

Activities of Telangana Local Chapter of IDA

Telangana Dairy Seeks GST Clarity on Flavoured Milk

A delegation led by Shri K. Balakrishna Reddy, Secretary, IDA Telangana Local Chapter and Head of Operations, Dodla Dairy petitioned Telangana's Commercial Taxes Commissioner Smt. K. Haritha, I.A.S., for clear GST guidelines on flavoured milk. Industry members report that most businesses are currently applying a 5% GST rate, treating flavoured milk as HSN 0402 (milk products) rather than as aerated beverages. This classification is supported by recent High Court rulings in Andhra Pradesh (Sri Vijaya Visakha Milk Producers Co.) and Madras High Court (Parle Agro), reinforcing that minor flavour additions do not reclassify these as beverages.



Despite judicial direction, tax ambiguity persists, increasing litigation risk and adding compliance uncertainty. The dairy sector emphasized that misclassification or higher taxation could hurt both rural livelihoods and consumer prices. The Registrar assured that the matter will be escalated to the GST Council for resolution.

The delegation included Shri J. Sambamurthy, COO, Heritage Foods Limited; Shri V.J. Michel Pitra, CFO, Lactalis India (Thirumala Dairy); Shri P.P. Manoj, CFO, Creamline Dairy Products Ltd. (Jersey); Shri Azeem, Masqati Dairy; and CA Mohd. Irshad Ahmed, Chairman, GST & Customs Committee, FTCCI, among others.

2nd AGBM of IDA Telangana Local Chapter

The 2nd Annual General Body Meeting (AGBM) of the



IDA Telangana Local Chapter (TLC) took place on May 23, 2025, at Hotel Mercure in Hyderabad. Thirty members participated in the event. Dr. Satish Kulkarni, Chairman, IDA (SZ) graced the occasion as the Special Guest. During the meeting, the Executive Committee (EC) members felicitated Shri B.V.K. Reddy, CEC Member, on being awarded Fellow of IDA. Shri Ch. Rajeswara Rao, Chairman, IDA TLC addressed the gathering, while Shri K. Balakrishna Reddy, Secretary, IDA TLC presented the action taken report on the decisions made in the First AGBM. The meeting also saw the approval of the budgets.

NATIONAL News

KMF Sets Milestone with Record Daily Milk Collection of 1.06 Crore Litres

The Karnataka Milk Federation (KMF) has set a new benchmark in the state's dairy sector by collecting an all-time high of 1.06 crore

litres of milk in a single day. This record, achieved from May 22 onwards, has been attributed to favourable pre-monsoon rains and improved availability of green fodder.

According to KMF, this year milk collection has crossed the previous 1 crore litres record of last year on June 28. The daily average collection has since seen a notable increase, reaffirming Karnataka's position as a leading milk-producing state.

KMF officials cited early monsoon showers across several regions in Karnataka as a major contributing factor to the increased milk production. The availability of green fodder and the improved health of cattle have directly influenced the rise in daily yield. KMF now consistently



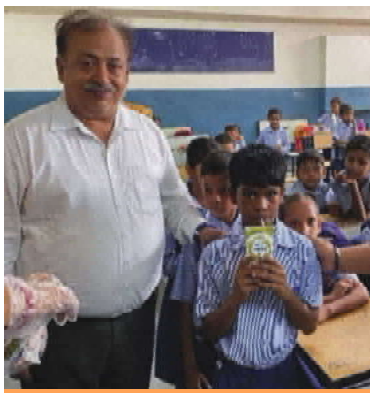
collects over 1 crore litres of milk per day - a significant milestone in the state's dairy development.

In celebration of World Milk Day on June 1, KMF introduced 18 new varieties of cakes and muffins under its popular Nandini brand. The federation stated that these products, available in multiple flavours and sizes, offer superior quality and competitive pricing compared to leading brands in the market.

KMF and its affiliated milk unions already market over 150 products, including milk, curd, buttermilk, lassi, sweet and savoury snacks, Nandini halwa, bread, buns, and ice cream. Among the newly launched products are five varieties of cup cakes in vanilla, chocolate, pineapple, strawberry, and mawa flavours. Each cake is packaged in 150-gram packs and is positioned as a fresh, tasty, and high-quality choice for consumers.

PM Poshan Scheme Highlights Potential of UHT Milk in Boosting Nutrition in School Children

Milk Fed Punjab's Verka brand recently piloted a school milk programme to support the PM Poshan scheme in schools. Through this initiative, students in Chandigarh received nutritious milk in Tetra Pak cartons. PM Poshan (formerly Mid-Day Meal) scheme



has revealed overwhelming acceptance of UHT (Ultra High Temperature) milk among schoolchildren, reinforcing the potential of packaged milk in India's school nutrition programmes.

The study surveyed 4,484 children (ages 3-13) and 57 key stakeholders, including parents, school administrators, and programme coordinators across Chandigarh. "Ensuring access to safe and nutritious milk in schools can be a game-changer for childhood development. This study confirms the strong acceptance of UHT milk among students and makes a compelling case for expanding school milk programmes across India. By scaling up distribution and integrating milk's nutritional benefits, we can address key public health challenges like malnutrition and micronutrient deficiencies. Stakeholder collaboration remains crucial to ensuring the success of such initiatives," said a

Verka spokesperson.

The key findings are 80% of students rated the cardamom-flavoured UHT milk from Verka as highly satisfactory. At least 69% of children recognised benefits of milk, with 22% associating it primarily with strong bones and 44% of students consumed milk over four times a week, while 38% had it two to four times weekly. At least 82% of children responsibly disposed of empty milk packets in designated bins, reinforcing positive environmental habits.

The study conducted by Verka in collaboration with Punjab University, the Department of Education (Chandigarh), Tetra Pak, and NGO Yuvsatta highlighted effectiveness of aseptic UHT milk

Packaging ensuring food safety and extends shelf life without refrigeration, making it an ideal solution for large-scale school meal programmes.

The study calls for an increase in milk distribution days, enhanced awareness campaigns on its nutritional benefits. Regular monitoring and continuous stakeholder engagement are also recommended to strengthen programme implementation.

DAHD and FAO organize "One Health Communication Strategy" Workshop to Strengthen Animal Health and Public Awareness

The Department of Animal Husbandry and Dairying (DAHD), under the Ministry of Fisheries, Animal Husbandry and Dairying in collaboration with the Food and Agriculture Organization (FAO) of the United Nations, organized a One Health Communication Strategy Workshop in New Delhi under the Pandemic Fund-supported project titled "**Animal Health Security Strengthening in India for Pandemic Preparedness and Response**" on 20th June 2025.

The workshop marked a significant step towards building a coordinated and impactful communication framework to support India's efforts in strengthening animal health systems and pandemic preparedness through the One Health approach.

Bringing together stakeholders from government agencies, international organizations, academia, research institutions, and the media, the workshop served as a platform to initiate the development of a strategic, science-based, and people-centric communication roadmap.

Discussions focused on raising public awareness of zoonotic diseases, antimicrobial resistance (AMR), and



biosecurity with particular emphasis on audience-specific messaging and grassroots engagement.

Animal Husbandry Commissioner (AHC) Dr. Abhijit Mitra, emphasized the importance of a clear and cohesive communication strategy in achieving the goals of the Pandemic Fund project. He highlighted that effective communication is not just an outreach tool, but a critical enabler of behavior change, inter-sectoral coordination, and risk mitigation. He stated, "We must use simple, locally understood language to ensure that messages truly reach and resonate with communities. Delivering the right message to the right audience at the right time is key to creating meaningful impact."

Dr. Konda Chavva, Assistant FAO Representative in India, underscored communication as a core pillar of the One Health approach. "Communication is the critical bridge between knowledge and behaviour, between policy and practice. It is what ensures that the work we do translates into action and impact on the ground," he said.

A key highlight of the workshop was a media panel discussion featuring senior editors and journalists from BBC News, ET Edge, and Down to Earth magazine. The session explored how the media can amplify One Health messaging, counter misinformation, and build public trust through transparent, science-informed storytelling. The workshop also emphasized the importance of the One Health Strategy Document, currently under development. This national framework will guide collaborative action across animal, human, and environmental health sectors, aiming to institutionalize a sustainable and resilient health security ecosystem in India. Participants engaged in technical sessions and group exercises on message design, risk communication, and cross-sector coordination.

India remains committed to advancing the One Health agenda by strengthening disease surveillance, enhancing frontline capacities, and promoting inclusive public engagement through strategic and coordinated communication.

Amul Milk in Spain

GCMMF has launched Amul Milk in Spain. GCMMF announced "its partnership with Cooperativa Ganadera del Valle de los Pedroches (COVAP), Spain's first-tier cooperative to launch Amul Milk in Spain and EU." Through this partnership, Amul milk will be launched initially in Madrid, Barcelona, and subsequently it will be launched in Malaga, Valencia, Alicante, Seville, Cordoba and Lisbon in Portugal. In the future, Amul also plans to launch milk and other products



in countries like Germany, Italy, and Switzerland. The launch event took place at the Embassy of India, Madrid. Shri Jayen Mehta, MD, GCMMF said, "This association will ensure all our Spanish consumers will be nourished and energized with the goodness of Amul Milk. Initially, GCMMF will sell Amul Gold full cream milk in tetra pack with a shelf life of six months. The placement of milk has started in the market."

Milky Mist Readies Rs. 2,000 Cr IPO, Strengthens Value-Added Focus

Tamil Nadu-based Milky Mist Dairy Food Ltd, is gearing up for a Rs. 2,000 crore IPO with a target valuation of around Rs. 20,000 crore.

Unlike traditional dairies focused on liquid milk, Milky Mist intentionally avoids commoditized segments to preserve margins and cater to premium, nutrition-conscious consumers.



With FY24 revenue of Rs. 1,900 crore-up 32% YoY-and ongoing capacity expansion funded through a

Rs. 620 crore investment, the company aims to double processing capacity from 12.5 lakh litres/day to 20 lakh litres/day by year-end. Additionally, Milky Mist has strengthened governance by appointing independent board members and is forging critical tie-ups-such as a Rs. 400 crore partnership with MilkLane for 1 lakh L/day traceable milk supply-to support nationwide growth.

Milky Mist's IPO reflects a broader shift in Indian dairy-from volume-based milk sales to premium, functional dairy products. Its strategic expansion and traceability partnerships position it well to compete with top brands of Indian dairy.

Sanchi Rath Launched to Ensure Dairy Products' Purity

To promote awareness about the purity of milk and dairy products, the Bhopal Sahakari Dugdh Sangh has launched a modern mobile laboratory campaign titled "Sanchi Rath." This initiative is touring various residential colonies across Bhopal under the campaign name "Doodh ka Doodh - Pani ka Pani." The mobile lab is equipped with state-of-the-art testing equipment and conducts on-the-spot checks of milk, curd, paneer, ghee, and other dairy products. Test results are immediately shared with consumers through WhatsApp and mobile messages, offering a convenient and transparent way to verify product quality.

The first phase of the campaign began on June 7, 2025, at Fortune Signature Society in Bawadiyakala and Indus Garden Society in Rohit Nagar Phase-I. A total of 44 samples were tested, out of which 12 were found to be substandard. Specifically, 5 samples contained starch while 7 showed signs of water adulteration. On June 14, the "Sanchi Rath" visited Meenal Residency, where 42 samples were tested. Of these, 24 samples were found to be adulterated-20 with water and 4 with starch.

Health experts caution that water adulteration, especially from contaminated sources, poses serious risks to consumers, particularly children, the elderly, and those with compromised immune systems.

Commenting on the initiative, Bhopal Dugdh Sangh's Chief Executive Officer, Preetesh Joshi, emphasized the dangers of water adulteration. He noted that if the added water comes from unhygienic sources, it can be highly detrimental to health. He urged consumers to rely only on branded, packaged, and trusted sources for milk and dairy products. Joshi also shared that the initiative has been well received by residents, who appreciate the accessibility and transparency of local testing. He added that this campaign not only raises public awareness but also serves as a strong deterrent against adulteration.

The initiative is proving to be a significant step toward educating consumers about health and food safety while reinforcing the trust and quality associated with the "Sanchi" brand.

In addition to testing, the "Sanchi Rath" team is also engaging residents through brief awareness sessions, where experts explain common forms of adulteration, their health impacts, and simple methods for preliminary detection at home. Informational pamphlets are being distributed to further educate the public on how to identify and report suspicious dairy products. The Bhopal Dugdh Sangh plans to extend this campaign to more colonies in the coming weeks, with the dual aim of safeguarding public health and promoting ethical practices within the dairy supply chain.

Amul Invests in Solar Cold Chain to Strengthen Supply

Amul is fast-tracking its transition to a solar-powered cold chain in 2025, addressing India's rising heatwaves, reducing diesel costs, and cutting spoilage. With over 18,000 village collection centers and a fleet of IoT-enabled refrigerated trucks, Amul is modernizing its chilling and transport infrastructure to support the 95% of milk produced by smallholder farmers. Solar-powered bulk milk chillers ensure rapid cooling at the grassroots level, preserving milk quality and boosting farmer incomes. A WWF-India solar chiller projects in Uttar Pradesh showed striking impact—a single 1500L unit saved Rs.1.9 lakh annually and cut 20.2 tonnes of CO₂ emissions.

Under its "Logistics of the Future" program, Amul integrates AI-powered tankers, IoT sensors, and solar hubs—ensuring freshness, traceability, and sustainability across Indian dairy sector. As a pioneer in climate-smart logistics, Amul is setting the benchmark for a resilient, low-carbon dairy future in India.

INTERNATIONAL News

International Dairy Market: USDA

As per the latest USDA data of June 2-6, 2025, international market overview are as follows:

EUROPEAN

Western European

According to the Irish Cattle Breeding Federation (ICBF), statistics show a shortage of dairy replacement heifers born on farms. For the first four months of 2025, there were about 45,000 fewer dairy replacement calves born when compared with the same period in 2024, that is also 60,000 less than 2023. These figures suggest not only are calves and first-calving heifers going to be in very short supply in the near future, this will no doubt increase demand for heifer replacements.

The UK-based Agriculture and Horticulture Development Board (AHDB) released data showing daily milk deliveries for the week ending May 10th, averaged 38.64 million liters, down 0.7 percent from the week prior and 0.9 percent from the same week last year.

European butter markets remain tight due to reduced milk supply as seasonal flush came to an end in parts of Western Europe. U.S. butter remains heavily discounted, with U.S. product trading around \$5,500/MT and European butter closer to US \$8,500/MT.

Eastern Europe

As per the Russian Agricultural Ministry, 2024 Russian dairy production rose compared to the prior year. Drinking milk production increased by 5 percent to 6.1 million metric tons. Cheese production increased 5.1 percent to 841,000 metric tons. Ice cream shot up by 16.6 percent to 600,000 metric tons. Cream jumped 14.7 percent to 362,000 metric tons. Russian dairy production is anticipated to reach 38.9 million metric tons by 2030. Domestic consumption also expects a rise by 1.5 percent on average per year.

OCEANIA DAIRY MARKET

New Zealand

Two dairy cooperatives in New Zealand recently announced their forecasted milk prices for the 2025/2026 production season. One cooperative forecasted a farmgate milk price of \$10.00 per kilogram milk solids (kgMS), with a range of \$8.00-\$11.00/kgMS. This midpoint is consistent with farmgate milk prices at the end of the 2024/2025 season, but the forecast range is much wider due to uncertainties about market conditions in the upcoming season.

A spokesperson for the cooperative noted strong demand for dairy products supports a consistent milk price, but

acknowledged a higher degree of uncertainty due to geopolitical conditions. A second cooperative announced a midpoint forecast of \$9.85/kgMS within a price range of \$8.85-\$10.85/kgMS, citing expectations for continued export demand.

Following Global Dairy Trade (GDT) event 381, a group in New Zealand that forecasts milk prices decreased their milk price forecast for the 2025/2026 season by 22 cents from \$10.42/kgMS to \$10.20/kgMS. The spot value of milk decreased to \$11.28/kgMS. The group noted prices at GDT event 381 were slightly below market expectations. The group's milk price forecast for the 2024/2025 season is \$10.19/kgMS.

Australia

Dairy Australia recently released the Situation and Outlook report for June 2025. The report stated milk production for the 2025/2026 season is expected to be one percent lower than the prior season's production. Export prices have been supported by strong demand for Oceania dairy products in the northern hemisphere. Dairy sales volume and value grew in the retail sector. Retail demand grew slightly for milk, with stronger growth for cheese, yogurt, and dairy spreads.

Opening milk pay prices for the 2025/2026 production season in Australia were published online, following the early June deadline established by Australia's dairy code of conduct. Forecasters anticipated lower prices for the 2025/2026 season due to downturns for some commodities in the last year within Australia and in international markets. Several processors in Australia reported 2025/2026 season milk prices ranging around \$8 to \$9 per kilogram of milk solids, citing escalating input costs, changing consumer behavior, and global trade instability.

Dairy Australia recently released updated milk production numbers. In April 2025, milk production in Australia totaled 594.0 million liters, up 2.2 million liters (0.4 percent) from April 2024. Milk production grew year over year in New South Wales, Victoria, and Queensland, but declined in South Australia, Western Australia, and Tasmania. Over the course of the season from July 2024 to April 2025, milk production totaled 7,128.5 million liters, down 0.1 percent from the prior season.

Dairy Australia also recently released export data for Australia showing export volumes from July 2024 to March 2025. Milk exports totaled 124,126 metric tons, down 11.0 percent from the same time a year ago.

SOUTH AMERICA DAIRY MARKET

South America milk production is stronger for key dairy producing countries. Stakeholders indicate 2025 milk

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output totals through April are up compared to the same time a year earlier. Industry sources convey more favorable cow comfort weather has contributed to better milk output. Sufficient rainfall strengthened pasture growth and availability of forage. Although excessive rainfall in Argentina caused some flooding, impacts were not severe in the country's major dairy areas. Brazilian contacts indicate 2025 milk prices were trending upward.

Skim/whole milk powder demand is strong in the region. Some stakeholders note demand to be outweighing availability. Bullish market tones are noted. Brazilian contacts indicate mozzarella demand is lightening and market tones are mixed. Brazilian buyers are actively looking to secure loads from other South America countries.

Rabobank Warns: Dairy Boom Faces Headwinds in H2 2025

Rabobank's Q2 2025 Global Dairy Quarterly, titled "**Too Good to Be True**", signals rising downside risks for

the global dairy outlook in the year's second half. While the Brand Majesty of dairy producers-like New Zealand, Australia, the EU, South America, and the US-has supported steady prices in early 2025, a surge in production and weakening demand may hit markets down the line.

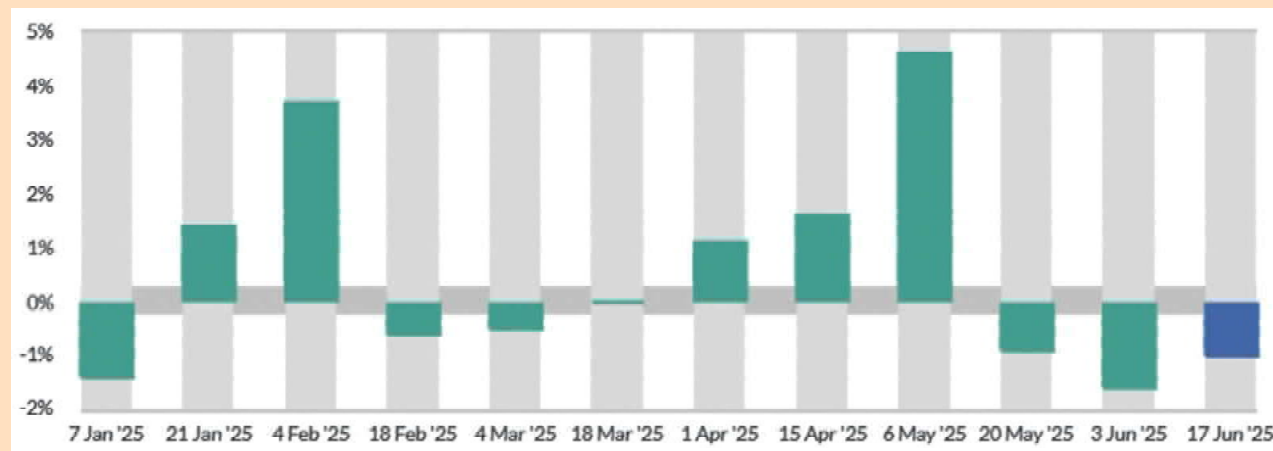
In Q1, output from the seven major dairy-exporting regions grew a modest 0.5% YoY, increasing to 1.1% in Q2 and 1.4% in Q3, marking the most significant quarterly expansions since 2021.

This surge, alongside record-high Oceania prices, including Fonterra's NZD10/kg milk solids forecast, hides a fragile demand backdrop-particularly in China and the US, where consumer sentiment and foodservice spending show signs of strain.

Trade tensions and erratic tariffs continue to disrupt trade flows amid this macroeconomic uncertainty. Rabobank predicts a controlled price recalibration rather than a crash-suggesting a natural market correction is on the horizon.

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GDT Index Falls; Butter and Cheddar Remains Strong



The Global Dairy Trade (GDT) Event no. 382 on June 17, 2025, concluded with a 1% decline in the Price Index, settling at USD 4,389/tonne.

Cheddar cheese experienced a jump of 5.1%, settling at an average of US\$4992/MT, while **Butter price** increased by 1.4% to US\$7890/MT. **Lactose price** down by 3.6% to US\$ 1323/MT, followed by **Whole Milk Powder** down by 2.1% to US\$4,084/MT, and **Skim Milk Powder** fell by 1.3% to US\$2,775/MT.

Anhydrous milk fat and **Mozzarella** down by 1.3% and 1.9%, respectively. In a highly active June three trading event, Global Dairy Trade (GDT) witnessed participation from 172 registered bidders, with 110

emerging as winning bidders across 20 competitive bidding rounds. Sellers offered between 14,701 MT and 19,108 MT of dairy products, with 15,209 MT successfully sold, reflecting strong demand and effective price discovery.

The participation depth and total volume sold signal that dairy buyers and sellers continue to rely on GDT's twice monthly auction cadence to guide strategic procurement and hedging decisions.

Key implications for dairy stakeholders include Strategic diversification; Component optimization; Hedging fundamentals; and Demand expansion.

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Dairy leaders must brace for a market cooldown-not collapse. Emphasis should shift toward component optimization, margin efficiency, and export diversification, especially under potential demand softness in key Chinese and US markets.

Industry analysts interpret these developments as a pivot point. The GDT dip reflects early signs of supply outpacing demand, while Rabobank expects a soft landing-not a crash-as markets rebalance after record-high pricing in early 2025.

A Safe Raw Milk Breakthrough, Tamarack Biotics Earns FDA Acceptance of Innovative Treatment

In an historic milestone for food safety and nutrition, Tamarack Biotics secured US FDA acceptance for its novel light-based milk treatment process. This clears the way for a new generation of dairy products that retain the full bioactive benefits of raw milk without the risk.

Using advanced UV light technology, Tamarack's TruActive® process eliminates harmful pathogens while preserving the enzymes, proteins and immunity-supporting compounds that are often destroyed by traditional heat-based pasteurization. The result is a scientifically verified, safe, raw milk equivalent-a first in the dairy industry and an exciting development for the growing public demand for raw and minimally processed foods.

This is not simply another method of pasteurization, which has been normalized with its heat-based treatment for decades. Tamarack Biotic's light-focusing treatment preserves the taste and creaminess of raw milk, which a growing number of people have rediscovered. Tamarack's TruActive® process is also more sustainable than thermal processing-far less energy is used.

"Safe treatment of milk hasn't fundamentally changed in over 150 years," said Bob Comstock, CEO of Tamarack Biotics. "We've created a solution that brings raw milk safety into the 21st century, without sacrificing what makes milk truly nutritious. Our UV process actually achieves a greater level of safety than thermal pasteurization, which is truly remarkable."

The FDA's determination confirms that Tamarack's method meets the official efficacy criteria for pasteurization, allowing it to initially be used in the production of powdered dairy ingredients such as whey protein concentrate, milk protein concentrate and immune-supporting compounds like lactoferrin.

Tamarack has already started expanding TruActive® to other dairy products such as cheese, yogurt, kefir and colostrum.

These steps pave the way for acceptance of TruActive® treatment of liquid raw milk as early as 2027.

A UC Davis clinical trial demonstrated that a milk protein concentrate treated with the TruActive® process restored immune function in aging populations. Additionally, many European studies proved that raw milk consumption protected children from developing allergies such as asthma, eczema and food allergies. Tamarack's light-based system delivers the compounds believed responsible for allergy protection with none of the risks associated with unpasteurized dairy.

Tamarack Biotics is a food technology company developing science-backed, non-thermal methods to safely treat milk without compromising natural health benefits.

Protein Ice Cream Market Size Worth \$4,943.90 mn by 2034: Polaris Market Research

As healthy eating and indulgent treats often stand at odds, protein ice cream is changing the game. Blending the creamy satisfaction of regular ice cream with the nutritional benefits of high-protein content, this frozen innovation is quickly gaining traction among fitness enthusiasts, dieters, and dessert lovers.

Protein ice cream is a high-protein alternative to regular ice cream, which offers the same creamy, sweet experience with added nutritional benefits. It contains more protein and less sugar and fat than regular ice cream. This ice cream is made with ingredients such as whey protein, milk protein, or plant-based protein sources.

According to Polaris Market Research, the global protein ice cream market was valued at USD 2,677.76 million in 2024 and is predicted to reach USD 4,943.90 million by 2034. The market is projected to grow at a CAGR of 6.3% from 2025 to 2034. The market is being driven by ongoing innovation and a wide variety of flavours that appeal to changing consumer tastes. Additionally, the growing popularity of high-protein diets, such as the ketogenic diet, is fuelling increased demand for protein ice cream. By region, the report offers market insights across Europe, North America, Latin America, Asia Pacific, and the Middle East & Africa.

While regular ice cream is often high in sugar and fat, making it an indulgent treat rather than a healthy food, certain varieties, such as protein ice cream, offer a

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healthier alternative. By boosting protein content and reducing sugar and fat, protein ice cream can support muscle recovery, promote satiety, and fit better into balanced diets. Although no ice cream can be considered a health food outright, these improved versions make it possible to enjoy frozen dessert with added nutritional benefits.

Protein ice cream offers several benefits that make it a smart alternative to traditional ice cream, especially for those focused on health or fitness.

Higher Protein Content: Protein ice cream typically contains 10 to 20 grams of protein per serving, significantly more than the 2 to 4 grams found in regular ice cream. This higher protein content makes it a convenient option for supporting muscle recovery after workouts, promoting a longer-lasting feeling of fullness, and helping active individuals meet their daily protein needs more easily.

Better Macronutrient Balance: Protein ice cream offers a more balanced macronutrient profile, making it a healthier dessert option for those tracking their nutrition.

Suitable for Fitness-Oriented Lifestyles: Protein ice cream provides a more balanced macronutrient profile compared to traditional ice cream, with higher protein, lower sugar, and reduced fat content. This makes it a healthier dessert choice for individuals who are mindful of their nutrition and looking to enjoy a treat without compromising their dietary goals.

Trendy Products Driving Dairy Purchases in China

Chinese consumers are no longer satisfied with simply drinking more milk, and they are focusing on better quality dairy items. The popularity of trendy dairy products such as milk tea and yogurt ice cream has contributed to the overall growth of dairy product consumption, according to a new report.

Chinese consumers have changed from passive acceptance to active selection when it comes to dairy product consumption, said the report by the China Dairy Industry Association, China International Exchange and Promotive Association for Medical and Health Care, and FrieslandCampina, the largest dairy company in the Netherlands.

The report, released on May 30, found that the milk quotient of Chinese consumers is 67 out of 100 points this year, showing slight progress over last year. The China Milk Quotient, an indicator system launched in 2018, is determined through industry research and expert workshops.

Out of over 3,800 surveyed respondents in 20 cities nationwide, the survey found that more people are paying attention to the nutritional value of dairy products and consumers are becoming more cautious in their purchasing decisions.

"Chinese residents' consumption of dairy products has shifted from being satisfied with quantity to the pursuit of quality, and this has put forward new requirements for the industry. We should fully leverage the role of technological innovation and help the country's dairy industry move toward high-quality growth," said Ren Fazheng, a professor at China Agricultural University.

According to the Chinese Dietary Guidelines, Chinese adults have been recommended a daily intake of 300 to 500 grams of milk or equivalent dairy products. The survey found that 36 percent of the public meets this standard, and that they consume about 266 grams of dairy products daily, which is consistent with last year.

As far as the benefits of milk go, enhancing immunity continues to top public perception, followed closely by preventing osteoporosis and supplementing energy, the report said.

Dutch dairy maker FrieslandCampina said it has seen double-digit sales growth in China for four consecutive years, and online sales have been growing fast. In the first quarter of this year, its market performance beat expectations, and the company said it is confident of achieving double-digit growth again this year.

Event CALENDAR

52nd Dairy Industry Conference

Date: 12-13-14 February, 2026

Venue: Yashobhoomi Convention Centre, Sec-25, Dwarka, New Delhi

Rush for early participation in Sponsorship, Exhibition Stall Booking.

Contact at: 52nddic@gmail.com

IDF World Dairy Summit 2025

Date: 20-23, October, 2025

Venue: Santiago, Chile

Visit www.idfwds2025.com



Dairy Industries Expo

Date: 29-30, October, 2025

Venue: NAEC Stoneleigh, UK

Visit www.dairyindustriesexpo.com