



Advancing your organization's sustainability & social responsibility journey through the Innovation Center for U.S. Dairy

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Innovation Center for U.S. Dairy, National Dairy Council,
Dairy Management Inc. & Associated Milk Producers Inc.

IDDBA Member exclusive access!

Download the recording and slide deck at iddba.org. (Available in 24-48 hours)



INNOVATION CENTER FOR U.S. DAIRY

Chase DeCoite
Vice President, Food Industry Relations





INNOVATION CENTER FOR U.S. DAIRY.®

HEALTHY PEOPLE • HEALTHY PRODUCTS • HEALTHY PLANET



Our Mission

Collaborate to advance solutions for a more sustainable world and thriving U.S. dairy community.

Aligned with IDDFBA's mission to promote the growth of the dairy (deli and bakery) industry.





The Innovation Center for U.S. Dairy works with and through the dairy community to:

- **Align** on pre-competitive priorities
- **Advance** an industry-wide sustainability/social responsibility platform
- **Speak with a unified voice** to inspire belief in U.S. dairy as a relevant and credible solution for a more sustainable future.





U.S. DAIRY SUSTAINABILITY FRAMEWORK

A future where U.S. dairy unlocks transformative good for people and planet



Advance Well-being



Deliver dairy nutrition that meets emerging and personalized health needs

- Enhance nutrition security
- Benefit the body



Regenerate the Environment



Optimize dairy solutions that enhance natural resources and ecosystems

- Achieve GHG neutrality
- Improve ecosystem health
- Accelerate the circular economy



Care for Our Animals and Communities



Ensure healthy animals, a vibrant workforce and safe, high-quality dairy foods

- Provide exceptional care for our cows
- Empower our people and communities
- Ensure excellence in food safety and traceability

The **U.S. Dairy Stewardship Commitment**, our social responsibility pledge, will measure and report progress against our collective social responsibility actions.



DAIRY SUSTAINABILITY ALLIANCE®

Angela Hessinger
Vice President, Sustainability Initiatives





Operating Committees and Task Forces

Animal Care



Demonstrate dairy farmers' commitment to excellent, humane and ethical animal care

Environmental Stewardship



Advance dairy as an environmental solution: achieve GHG neutrality, optimize water use and improve water quality by 2050

Food Safety



Ensure broad adoption of advanced risk mitigation practices to protect global consumer confidence in U.S. dairy

Food Security Task Force



Enable increased and reliable access to nutritious dairy products for those facing hunger

Health & Well-Being



Advance dairy as a modern health and wellness solution through "now, next and future" claims, science and third-party outreach

Stewardship Commitment



Provide guidance and expertise to support collective reporting and the U.S. Dairy Stewardship Commitment

Communications



Build awareness and support for U.S. dairy's social responsibility story and role in global sustainable food systems

GHG Accounting CEO Task Force



Create a favorable environment for dairy farmers to invest in GHG reductions on farm and ensure that U.S. Dairy can successfully demonstrate its positive impact in reducing GHG as a category

School Milk Action Team



Optimize the milk experience for kids in school by building awareness for the nutritional powerhouse of milk and how it is relevant to youth today





Convening & Collaborating





Sustainable Agriculture Summit



HOST PARTNERS



MEDIA PARTNER



CONVENING PARTNERS



PROMOTIONAL PARTNERS



FOOD SECURITY

Katie Bambacht, RD, SNS
National Dairy Council





Key Statistics

47.4 million people live in food-insecure households (~1 in 7 households)



13.8 million children are food-insecure (~1 in 5 children)



Household food insecurity increased significantly in 2023

Year	% food insecure households	# food insecure households
2023	13.5%	18 million
2022	12.8%	17.0 million
2021	10.2%	13.5 million





Key Statistics

Urban vs. rural

Location	% food insecure households
Rural	15.4%
Urban	13.2%

Disproportionately affects communities of color

Ethnicity/Race	% food insecure households
Black	23.3%
Hispanic	21.9%
White	9.9%

Varies by state & region

Region	% food insecure households
South	14.7%
Midwest	13.4%
West	12.9%
Northeast	12%

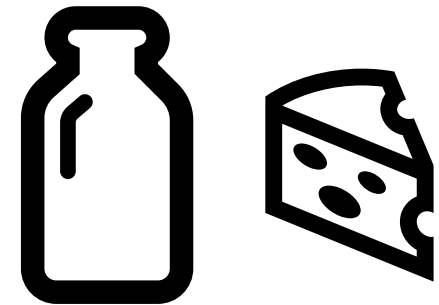
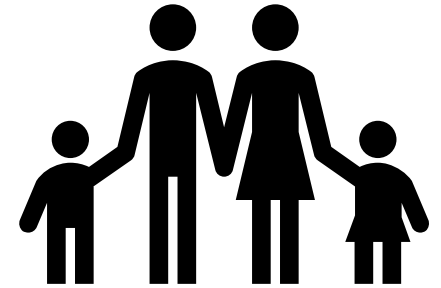


Nutrition Security

All Americans have consistent and equitable access to healthy, safe, affordable foods essential to optimal health and wellbeing.

Dairy can help close the gap

- ✓ Powerhouse of essential vitamins and minerals
 - Improving nutrition security
 - Reducing the risk of diet-related diseases
- ✓ Affordable
- ✓ Culturally relevant



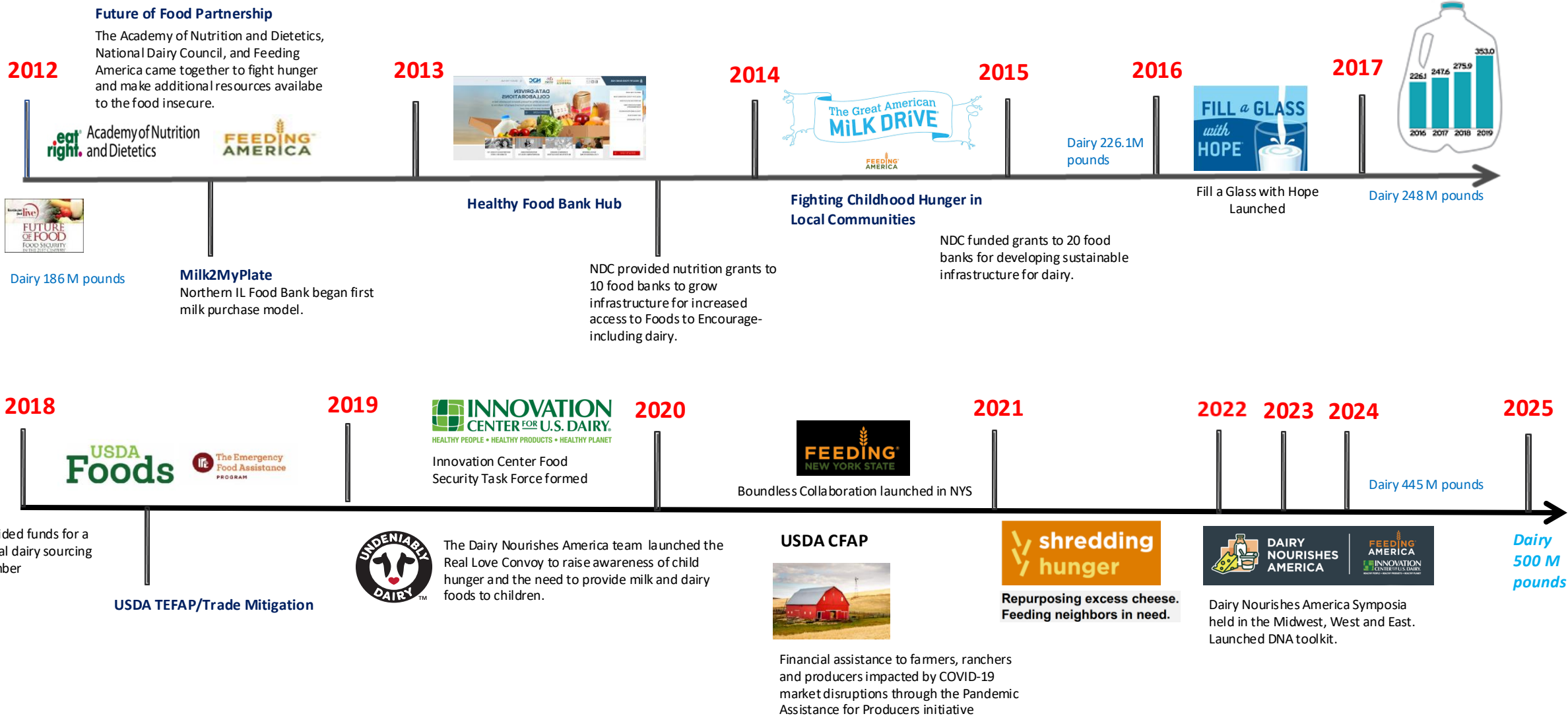


**DAIRY
NOURISHES
AMERICA™**

**FEEDING
AMERICA**

NDC
NATIONAL DAIRY COUNCIL™

**INNOVATION
CENTER FOR U.S. DAIRY.**
HEALTHY PEOPLE • HEALTHY PRODUCTS • HEALTHY PLANET





IC Food Security Task Force

VISION: People facing food insecurity have reliable and consistent access to nutritious dairy products.

GOAL: Improve the diets of those facing food insecurity by increasing the amount of dairy available through the charitable food system.

STRATEGY: Drive industry best practices to increase dairy availability through the hunger system.





DAIRY
NOURISHES
AMERICA



Regional Dairy Symposia: Connecting Knowledge to Action



DAIRY
NOURISHES
AMERICA



Midwest Symposium
2022 in Kansas City, KS
[Meeting Report](#)

Western Symposium
2023 in San Diego, CA
[Meeting Report](#)

Eastern Symposium
2024 in Rochester, NY
[Meeting Report](#)





DAIRY
NOURISHES
AMERICA



Eastern Symposium Highlights

April 29-May 1, 2024
Rochester, NY

Strategy and Action:

- Collaborate with Feeding America to plan and execute the Dairy Nourishes America Eastern Symposium

Results:

- **120 stakeholders** from across **15 states** in attendance
- **55** go forward action plans completed

Implications:

- Build connections and partnerships
- Tools to break through barriers to drive action that will positively impact communities through dairy



THANK YOU TO OUR EASTERN SYMPOSIUM SPONSORS!





Symposia Results & Impact

By the numbers:

- ✓ **304 total attendees**
 - 81 dairy industry representatives
 - 26 coops/processors/distributors
- ✓ **153 action plans completed**
- ✓ **3 dairy farm tours**

“**Bringing together people** who are focused on one idea **to figure out solutions** is essential to helping to **support our neighbors.**”

– Symposium Attendee





DAIRY NOURISHES AMERICA TOOLKIT

Welcome!

First time here? Take a quick tour to get familiar with the Toolkit!

[About the Toolkit](#)

[Using the Toolkit](#)



Getting Started

Not sure where to begin? Access these resources to help you utilize the toolkit and start your journey to increase access to dairy for people facing food insecurity.

[Read More](#)

[Let's Chat!](#)



What is Dairy Nourishes America?

Dairy Nourishes America is an initiative developed through a partnership between Feeding America and the Innovation Center for U.S. Dairy to increase access to nutritious dairy foods for people facing food insecurity.



Feeding America is the largest hunger-relief organization in the United States representing a nationwide network of food banks, food pantries, and community-based organizations in the United States. It works to end hunger by providing food and support to millions of people.



Innovation Center for U.S. Dairy® was established in 2008 by farmers through the dairy checkoff to foster collaboration that progresses the industry's goal of building a healthy and sustainable future for the dairy community, the people it serves, and the planet we all share.



COLLABORATION IS KEY

Access to resources & tools



WHY DAIRY?

Understand the value that nutritious dairy foods provides to people facing food insecurity.

WORKING WITH DAIRY

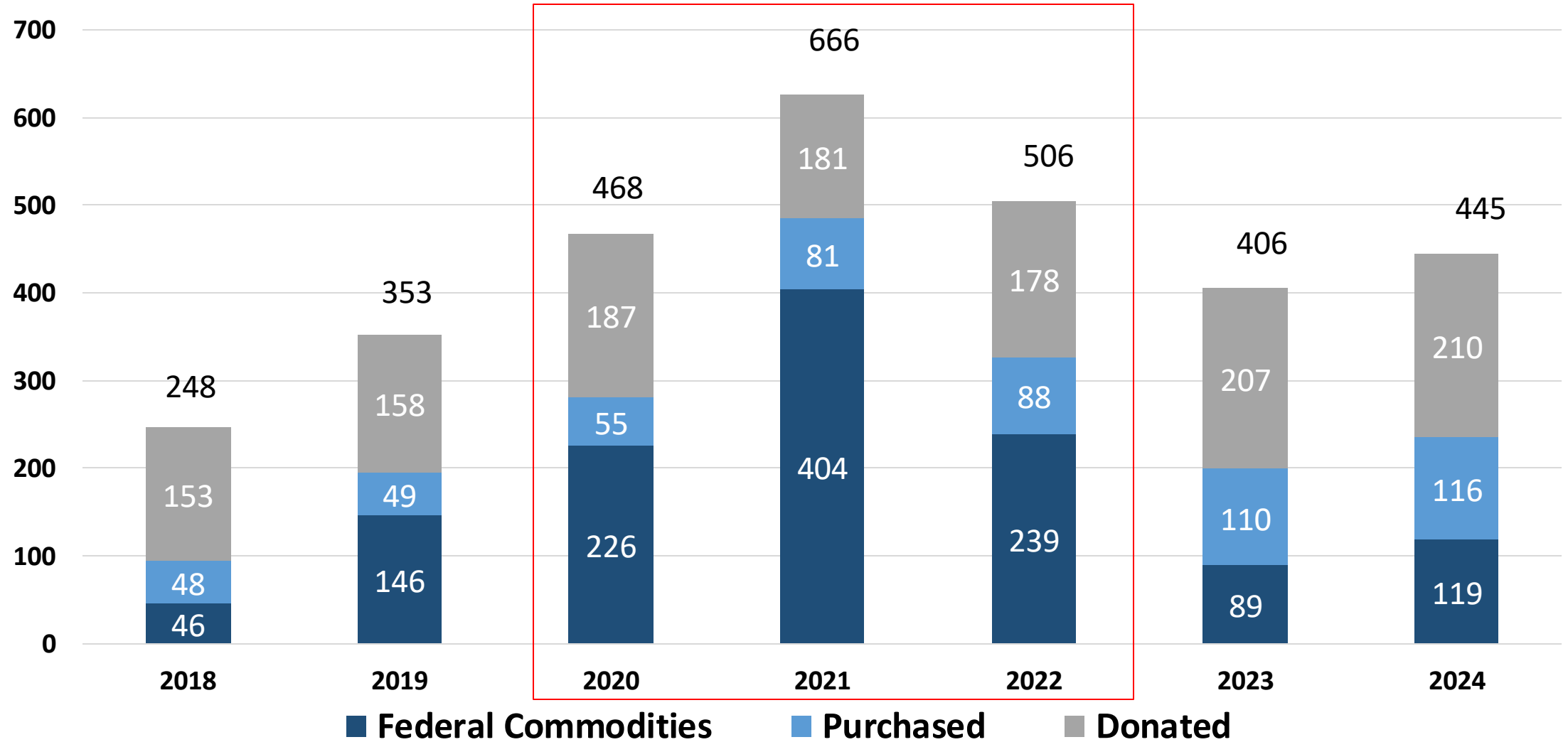
Learn about the best practices and safety guidelines when working with dairy products.

PARTNERSHIPS & PRACTICES

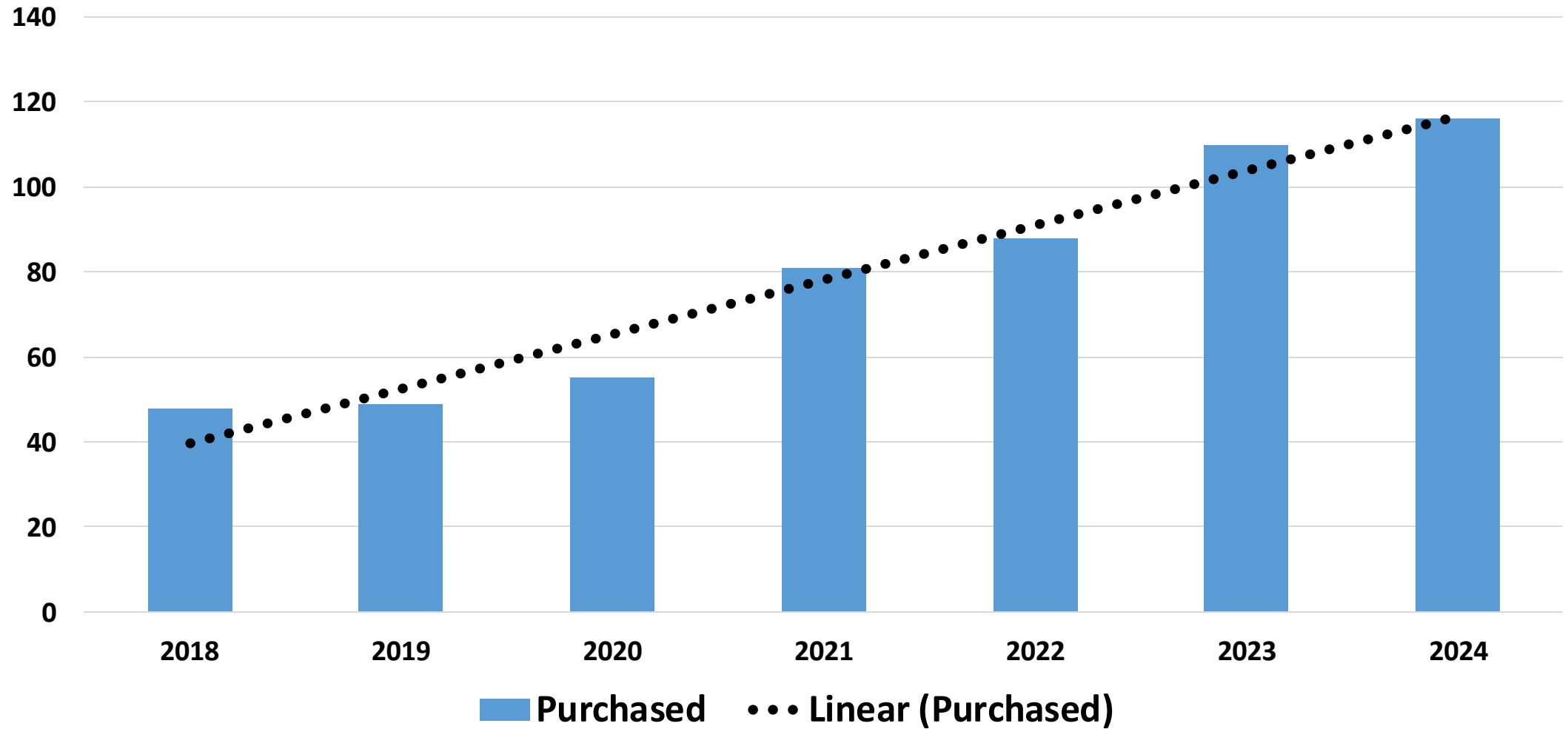
Explore ways that food banks and the dairy community have successfully sourced dairy for their clients.



Million Pounds of Dairy Distributed in the Feeding America Network FY 2018 – FY 2024



Million Pounds of Dairy Purchased in the Feeding America Network FY 2018 – FY 2024





Ensuring access to nutritious food is a fundamental aspect of social responsibility.



Our efforts are a testament to our dedication to social equity and environmental stewardship, ensuring that our actions today create a healthier, more sustainable world for tomorrow.



FOOD SAFETY

Tim Stubbs
Dairy Management, Inc.



Food Safety Committee

Strengthen manufacturing practices in all dairy processing facilities and advance science-based tools to diminish food safety risks that could compromise the reputation of the U.S. dairy industry





Collaboration on Food Safety and Consumer Trust

Significant Dairy Outbreaks (data from CDC Website)

- 2024 Queso Fresco and Cotija Cheese, 26 illnesses, 2 deaths (2014-2024)
- 2023 Soft Serve Ice Cream (NY/Canada), 2 illnesses
- 2022 Ice Cream, 28 illnesses, 1 death, 11 states
- 2022 Infant Formula, Cronobacter, 4 illnesses, 2 deaths
- 2021 Queso Fresco, New York 13 illnesses, 1 death, 2 miscarriages, 4 states
- 2017/8 Infant Formula, 50 infants hospitalized w/Salmonella powders
- 2017 Soft Wash-Rind Raw Milk Cheeses, New York 8 illnesses, 2 deaths, 4 states
- 2015 Ice Cream, 10 illnesses, 3 deaths
- 2015 Cheeses Under Multiple Brands, California 30 illnesses, 3 deaths, 10 states
- 2014 Dairy Products, 8 illnesses, 1 death
- 2014 Dry White Cheese, 5 illnesses, 1 death, 4 states



IC Committee Core Strategies



Pathogen Control



Supply Chain



Artisan



Guidance Documents



Research



Traceability

Industrywide Sharing of Best Practices to Drive Continuous Improvement

- Regular sharing of leading-edge and best practices via leadership group and pools of experts
- Targeted summits and expert best practice sharing groups
- Food Safety Culture Programs, Assessment, and Dashboard

Disseminate Best Practices via Training, Tools, & Guidance Documents

- Dairy Plant Food Safety & Supply Chain workshops
- Pathogen Controls Guidance Document, Traceability Guidance Document, tools/checklists
- Presentations by industry and academic experts on behalf of the IC (Conferences, Webinars)
- Share results and progress as appropriate with regulatory partners

Support Artisan, Farmstead, and Small Dairy Manufacturers

- Tailored training classes, online courses, and resource websites
- Hands-on food safety plan support and free 1:1 coaching (USDA NIFA Grant)

Identify New Solutions Through Research

- Listeria Research Consortium to develop new tools and leverage academic thought leaders
- Pathogen research through NDC, utilize Dairy Research Centers to aid small/farmstead dairy processors



Food Safety Guidance Documents

Guidance for Dairy Product Enhanced Traceability

Voluntary Practices and Protocols for Strengthening the U.S. Dairy Supply Chain

Sept. 10, 2013

CONTROL DE LISTERIA MONOCYTOGENES

GUÍA PARA LA INDUSTRIA LÁCTEA DE EE. UU.



Framework for Establishing Hygienic Separation in Continuous Dairy Powder Systems in the Event of a Pathogen Positive in Finished Product

PROCESSING ENVIRONMENTS

GUIDANCE FOR THE U.S. DAIRY INDUSTRY



Issued: Draft

Artisan Guides



Resources for Growing Your Cheese Business Safely

* Available in English and Spanish Translations



Recursos para acrecentar su negocio de producción de quesos de manera segura

* Disponible en inglés y español



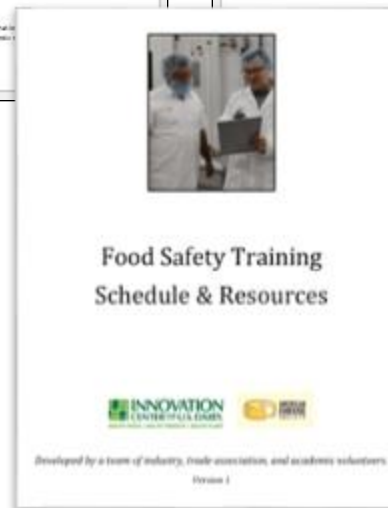
Resources for Growing Your Business Safely Ice Cream Inclusions Food Safety Guide

Supplier Controls Packet



Innovation Center for U.S. Dairy
June 13, 2022 - Version A

www.usdairy.com/foodsafety



Food Safety Training Schedule & Resources

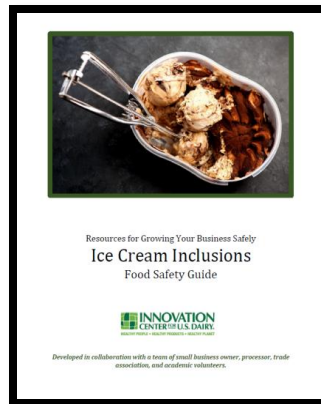
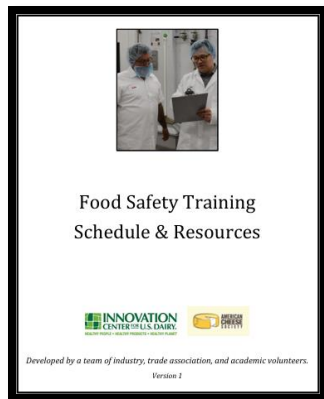


Developed by a team of industry, trade association, and academic volunteers
Version 1



Example: Artisan Focused Teams

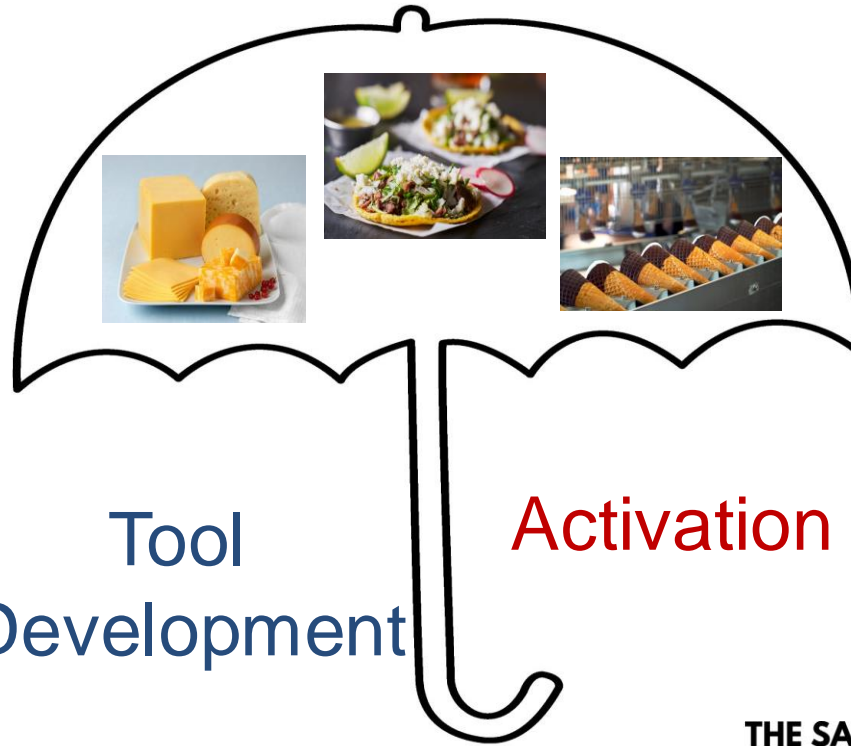
Needs Assessment



Tool Development

Activation

Partner Outreach



Workshops
Online Courses
Industry Events



Food Safety 'New Hire' Training Available in English & Spanish



[English Version](#)

[Spanish Version](#)

[Poster](#)

WATCH THIS VIDEO




VEA ESTE VIDEO




Resources Brochure and Website

Food Safety Resources

Spanish-Language Food Safety Resources



CONTROL DE LISTERIA MONOCYTÓGENES




The Innovation Center for U.S. Dairy food safety team provides tools and guidance for the dairy industry. Some of these key tools are available in Spanish to help communicate food safety best practices to a broader audience. The documents available in Spanish include a 1) Condensed Guidance Document for cheesemakers including Fresh/Hispanic style, 2) New Employee Training Video, 3) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry, 4) Dairy Equipment Design Checklist, 5) Dairy Facility Checklist, and 6) example Sanitation Standard Operating Procedure (SSOP). – English versions at www.usdairy.com/foodsafety


- ¡NUEVO! [acrecer su negocio de producción de quesos de manera segura](#)
- ¡NUEVO! [Video de capacitación para nuevos empleados](#)
- [Poster de empleado imprimible](#)
- [Control De Listeria Monocytogenes Guía Para La Industria Láctea De FF. IIII](#)
- [El Equipo lácteo lista de verificación de diseño](#)
- [Lista de verificación del diseño de la instalación láctea](#)
- [Ejemplo de SOP y lista de verificación de un plan para garantizar la inocuidad de los alimentos durante la construcción](#)
- [Siete Pasos para una Desinfección Húmeda Eficaz – 7 Steps FS](#)
- [Manual de la FSPCA](#)

Spanish Language Sections on Artisan Resource Websites

The team has developed two Food Safety websites for Artisan, Farmstead, and small dairy processors which are hosted by ACS (Cheese focused) and IDFA (Ice Cream). Each site includes a 'Resources in Spanish section'



[Safe Cheesemaking Spanish-Language Resources](#)



[Safe Ice Cream Spanish-Language Resources](#)

University/Extension Food Safety Courses in Spanish

Cornell's [Introduction to Food Safety Principles](#) is a 4-hour course tailored to frontline processing personnel and is designed to help participants understand the basic principles of food safety in a processing plant. The benefit of using this course is to train your employees quickly, and consistently on the importance of Food Safety.

Cornell University's [Basic Dairy Science and Sanitation Workshop](#) is a 2-day course tailored to dairy processing personnel and is designed to help participants understand the basic principles of dairy science and food safety.

Center for Dairy Research resources [video](#)



<http://www.usdairy.com/foodsafety>



ASSOCIATED MILK PRODUCERS INC.

Sarah Schmidt



Our Story





**WE MAKE THE
DAIRY PRODUCTS THAT
MAKE YOUR BRAND**



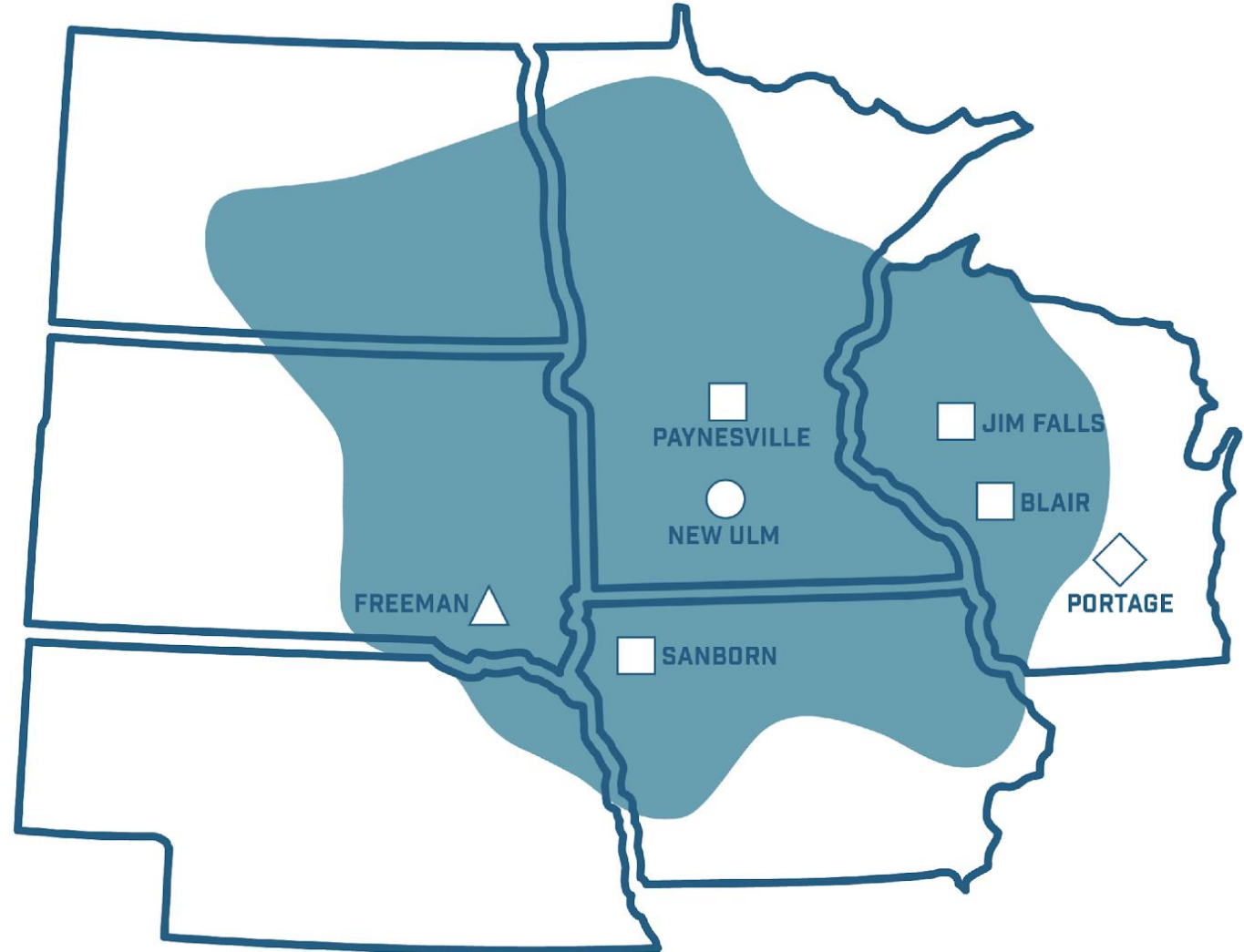
We believe what we're
made of is as important
as what we make.
Our core values guide
us in all we do.

- Commitment to quality
- Responsibility to others
- Determination to succeed



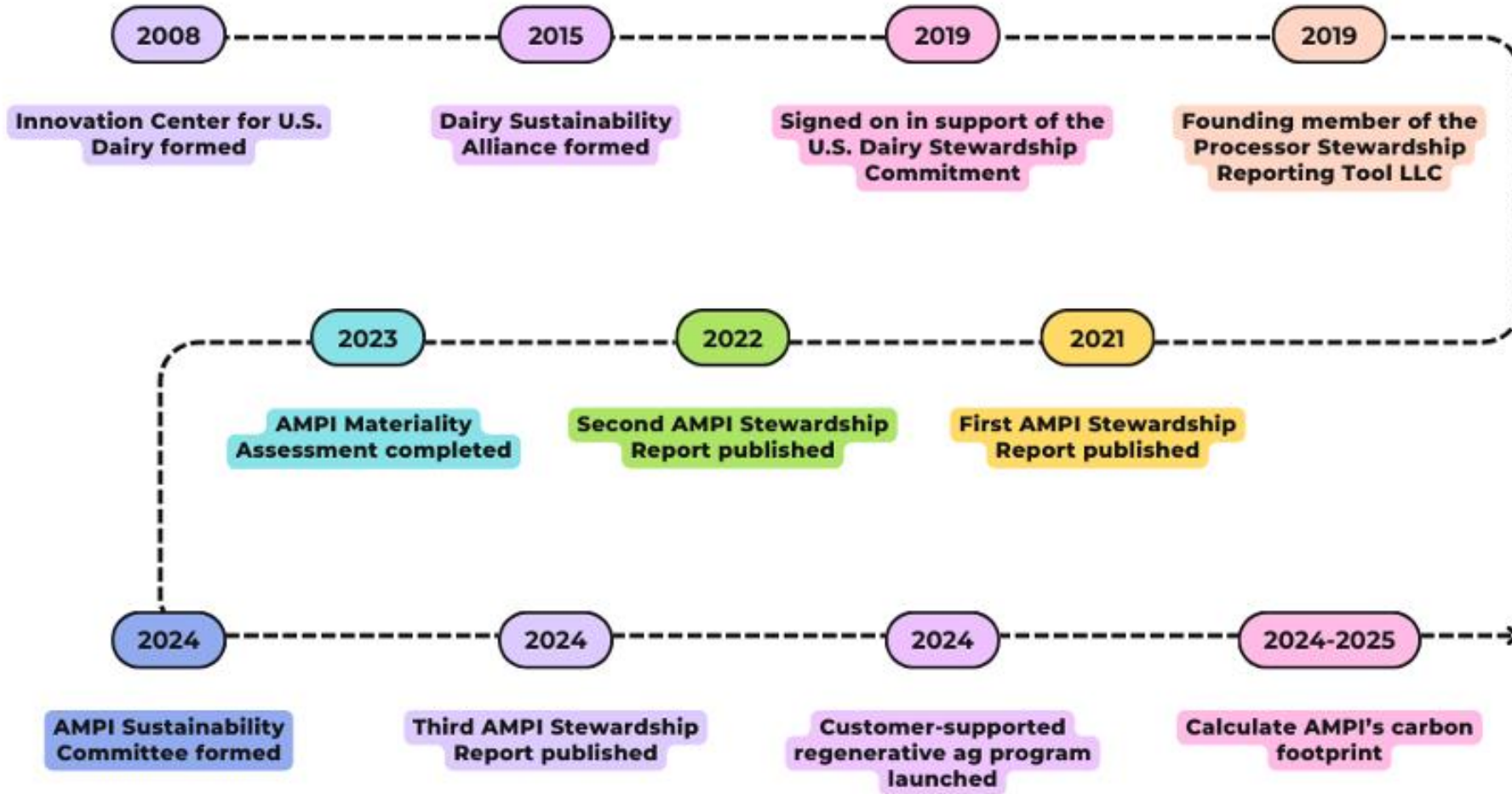
OUR FACILITIES

-  **CHEESE MANUFACTURING PLANT**
-  **CHEESE CONSUMER PACKAGING PLANT**
-  **POWDER MANUFACTURING PLANT**
-  **BUTTER CONSUMER PACKAGING PLANT**
-  **AMPI MEMBERSHIP AREA**






Our Sustainability Journey



Four Pillars of our Co-op Crafted Promise

Care for our ANIMALS	Care for <u>our</u> LAND		Care for <u>our</u> CO-OP		Care for our COMMUNITIES
High Priority <ul style="list-style-type: none"> Animal Care 	High Priority <ul style="list-style-type: none"> Air Quality Greenhouse Gas Emissions Nutrient & Manure Management Water Quality Water Conservation 	Medium Priority <ul style="list-style-type: none"> Biodiversity Energy Land Use Materials/ Packaging Resource Recovery Soil Health/Quality 	High Priority <ul style="list-style-type: none"> Economic Contributions Employee Attraction & Retention Health & Nutrition Human Rights Worker Health & Safety Product Safety & Quality Business Ethics Data Privacy & Cybersecurity 	High Priority <ul style="list-style-type: none"> Farmer Livelihoods Product Marketing & Labeling Medium Priority <ul style="list-style-type: none"> Diversity, Equity and Inclusion Labor Management Public Policy Responsible Sourcing 	Medium Priority <ul style="list-style-type: none"> Community Contributions Food Security (Food/Nutrition Security & Accessibility)



Caring for Our Animals & Land



100%

PARTICIPATION
IN THE NATIONAL
DAIRY FARM
ANIMAL CARE
PROGRAM



Conserving Resources

Co-op manufacturing facilities have **REDUCED** their energy demand by **24 MILLION KILOWATT-HOURS**, about the same as **REMOVING 1,453 GAS-POWERED VEHICLES** from the road.

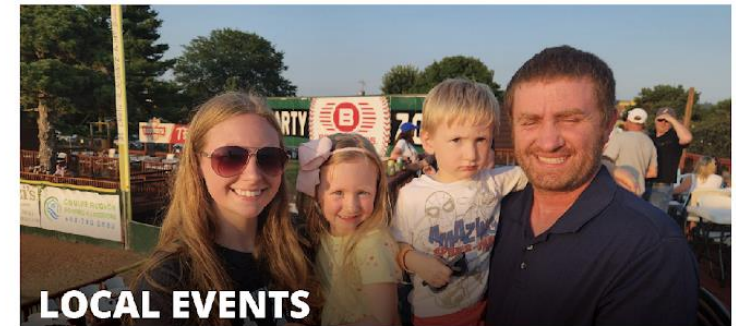


100%

of the containers used to form 700-pound blocks of AMPI-made bulk cheese are returned, cleaned and reused. This food-safe transport alternative eliminates the need for cardboard at our block plants.



Developing Our Co-op Future



Supporting Our Community

\$310,785

MONETARY AND
PRODUCT DONATIONS


32,700

MEALS FUNDED BY
EMPLOYEE FOOD DRIVE
CONTRIBUTIONS.

22,744


HOURS AMPI EMPLOYEES
VOLUNTEERED IN OUR
COMMUNITIES.





to keep the milk flowing for years to come, dairy farmers and citizens act with new zeal to conserve water. Take the Walking W Dairy Farm which manages its Irrigation Channel to reduce and maximize rainfall, and that means using less groundwater for any type of irrigation.

See dairy differently at universityofmilk.com

 INNOVATION
UNIVERSITY OF MILK

MILK'S WATERSHED MOMENT

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WIRED

The New York Times

Los Angeles Times

GOOD HOUSEKEEPING

Forbes





Thank you!

Please send any follow ups or questions to the team via this email: innovationcenter@usdairy.com

