

Milk Protein Concentrate

What IS This MPC 'Stuff?'

by Pete Hardin

What is Milk Protein Concentrate (MPC)?

Debating MPC issues is tough, because the federal Food and Drug Administration (FDA) has no definition for this high-protein dairy powder. No definition exists for MPC because MPC is **NOT** an approved food ingredient under FDA rules.

Hard to believe that FDA has no actual definition for MPC. FDA requires all L-E-G-A-L ingredients in human foods to pass exacting safety tests, defined by the "Generally Recognized As Safe" (GRAS) criteria. According to statements by high-level FDA personnel:

- the government has not conducted GRAS safety tests on MPCs.
- no private firm has informed FDA of GRAS safety tests completed on MPCs.
- no inquiries have been made by FDA about GRAS tests conducted by firms listing MPC on their food products' ingredients labels.

See no evil. Hear no evil. Speak no evil.

So, what is MPC? Perhaps the best answer to that question comes by stating what MPC is **NOT**. MPC is not legal.

Despite that fact, tens of thousands of metric tons of MPC enter the U.S. each year—for use in human foods. That data is available from the U.S. Customs Service.

We must go beyond FDA to achieve a definition for MPC. The World Trade Organization (WTO) has definitions for MPCs. WTO is evolving as the global rule-making authority for food safety, standards and definitions. If WTO rules evolve as globalist bureaucrats hope, WTO standards for dairy product safety will take precedence over domestic rules. WTO rules will supercede all national rules on import regulation. When fully in place, WTO dairy standards will be the standard for the global dairy trade. Nations that try to restrict dairy imports based upon quality or safety issues can be penalized if the imports in question meet WTO standards.

WTO defines MPC as a dry blend of dairy ingredients, ranging from 42 to 90% protein. That's the simple definition. (For a more technical discussion, see page C of this special section.)

(WTO wonks are trying to make dairy products and ingredients from water buffalo milk legal. Water buffalo are a key dairy animal in Third World nations—just don't ask too many questions about safety and quality of the resulting dairy products.)

It's obvious that MPCs are being used in human foods. *The Milkweed* has collected nearly four dozen human foods and dietary supplements that list on their ingredients' labels. Some of the nation's biggest firms (Kraft Foods, Hershey Foods, Slim-Fast, Mead/Johnson Nutritionals) use MPCs in a variety of human food, nutrition and pharmaceutical products. (See page F in this special section for our list of MPC-laden human food products.)

MPCs enter the U.S. from a variety of countries around the world. New Zealand and Australia ship are the two biggest sources. But many other nations send MPCs to the U.S., including some of lesser sanitary and human health conditions, like India, China, Argentina, Lithuania, Mexico and Poland.

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Kraft Packages Detail MPC Use

Adulterated. Misbranded. Illegal.

Thank you, Kraft Foods. Dairy analysts were puzzled, wondering where all that imported Milk Protein Concentrate (MPC) was being used. But then we carefully inspected the ingredients labels on many Kraft Foods products in supermarkets. Thank you, Kraft Foods, for having the integrity to list MPC as an ingredient on over three dozen of your consumer food products sold in supermarkets across this nation.

Special thanks, Kraft Foods, for using MPC in most versions of Kraft "Singles." No doubt about it: Kraft "Singles" containing MPC are illegal. Kraft identifies "Singles" as "Pasteurized Process Cheese Food." That's a standard of identity under federal Food and Drug Administration (FDA) rules. **Zero** unapproved ingredients are allowed in cheese and cheese products sold under FDA standards of identity.

Take a close look at the package of Kraft "Singles" at the top of this page. You see Kraft "Singles"—American—"Pasteurized Process Cheese Food" on the front panel.

Turn over the package to see the list of ingredients:

"Milk, whey, water, milkfat, **MILK PROTEIN CONCENTRATE**"

No doubt about it. Kraft "Singles"—marketed as "Pasteurized Process Cheese Product"—contains Milk Protein Concentrate. It's right on the label.

"Pasteurized Process Cheese Food" is defined under FDA rules by 21 C.F.R., Subpart B, section 133.173. MPC is not an approved ingredient in "Pasteurized Process Cheese Food."

FDA rules specify, under Section 402 [343], that a human food is "Misbranded" if:

(a) "If its labeling is false or misleading in any particular."

(b) "It is offered for sale under the name of another food."

(g) "It purports to be or is represented as a food for which a definition and standard of identity has been prescribed by regulations such as provided by Section 401, unless it 1) conforms to such definition and standard, and its label bears the name of the food specified in the definition and standard and, 2) insofar as may be required by regulations, the common names of optional ingredients (other than spices, flavoring, and coloring) present in the food."

Kraft "Singles" that contain MPC are sold as "Pasteurized Process Cheese Food"—an FDA standard of identity. Presence of MPC renders such Kraft "Singles" illegally adulterated.

FDA's simple definition of "adulterated" goes like this: "Something in a product that should not be there, or is missing, that creates a safety or quality concern." Should MPC be in Kraft "Singles" that are sold as "Pasteurized Process Cheese Food?"

Same for Oscar Mayer's "Lunchables." In several versions of "Lunchables," Kraft Foods includes a cheese component identified as "Pasteurized Process Cheese Food." On the list of ingredients, one finds "Milk Protein Concentrate." Adulterated. Misbranded. Illegal.

On a wider basis, critics charge that **any** human foods containing MPC are illegal. MPC, very simply, is not an approved food ingredient under FDA rules.

Help get the word out!

This special report was produced by the staff of *The Milkweed*, a dairy marketing report for farmers. Additional copies of this report are available for \$2.00 each, minimum order of 5 copies. Send your check to: *The Milkweed*, P.O. Box 10, Brooklyn, WI 53521

Boycott of MPC Food Products Launched

Farm Groups & The Milkweed Announce Boycott of Human Foods Containing Milk Protein Concentrate

by Pete Hardin

On October 3, two farm groups and *The Milkweed* announced they were starting a consumer boycott against human foods containing Milk Protein Concentrate (MPC).

Further demands include:

- That Wisconsin's state Department of Agriculture, Trade and Consumer Protection (DATCP) immediately pull from shelves obviously illegal products such as Kraft Food's "Singles" and "Lunchables," in instances where these products are described by the manufacturer as "Pasteurized Process Cheese Food" that contain MPC.

- That a moratorium be placed on farm foreclosures because of the impact that massive dairy product imports are having on farm milk prices.

The two groups involved in the protest are the American Raw Milk Producers Pricing Assn. and Family Farm Defenders. Both are small, Wisconsin-based activist groups.

Speakers at the October 3 press conference included:

Gregory Blaska, a Dane County, Wisconsin dairyman who has recently stepped down after 30+ years as chairman of World Dairy Expo. Blaska received Expo's "Dairy Industry Person of the Year" award in recognition of his 50+ years' involvement in dairy issues and organizations. He has served on both state and national promotion boards, as well as in many cooperative posts.

Blaska angrily criticized how several thousand school children attending World Dairy Expo the prior day (October 2) had received free samples of Kraft's "Handi-Snacks"—a snack food whose processed cheese component includes "MPC."

Blaska warned that the MPC battle is only a smaller part of a greater conflict—the global "Free-Trade" danger.

Mary Zimmerman, a Green County, Wisconsin dairy farm woman, spoke of her family's challenges trying to keep their dairy farm. Zimmerman related how in early September, the Farmers' Home Administration served a 90-day foreclosure notice on her dairy, giving the family 90 days to come up with the \$183,000 outstanding loan volume. The family has farmed for over 30 years on their 260-acre farm.

Zimmerman blamed low milk prices for many of the family's economic challenges. She noted that during the past three years, there only had been about five or six months of decent milk prices. Zimmerman cited the "chronic milk price wasting disease" that's afflicting virtually all dairy farms, due to imports.

She told an unnerving tale of how, on a recent evening she was leaving the barn when a stranger drove up to the farm. The visitor, an older woman, asked, "Are you Mary Zimmerman?" When Mary replied affirmatively, the visitor then asked if Mary's husband, Paul, was also at home. (He was finishing up in the barn.)

"I have something for each of you," the visitor relied in a practiced, syrupy voice. That "something" was a summons ordering the Zimmermans to appear in court within 45 days to pay up a feed bill in arrears ... or else. Of course, since the Zimmermans have already been served with foreclosure notice by FmHA, the summons for a feed bill in arrears was mere icing on the cake.

What transpired next was most interesting. The summons-server admitted she was fatigued, and that she'd been delivering such summons to many dairy farmers in Green County for several weeks.

"This is terrible. Somebody's got to do something about it," the summons-server said emotionally, nearly in tears. Apparently, businesses with accounts in arrears from dairy farmers are packing courthouse records with filings trying to get money due out from USDA under the "Market Income Loss Contract" payments ... whenever USDA gets its act together on that one.

Zimmerman acknowledged faith that the Lord will provide for her family, but she worried who would provide the milk for this nation if so many dairy farmers go out of business due to horrid milk prices.

Joel Greeno, a Monroe County, Wisconsin dairy producer and president of the American Raw Milk Producers Pricing Assn., demanded that Wisconsin's agriculture department remove from supermarket shelves all Kraft "Singles" and "Lunchables" marketed as "Pasteurized Process Cheese Food" but containing MPC. Greeno issued an October 21 deadline for state officials to pull obviously illegal products from store shelves. If not, Greeno promised that angry dairy farmers would visit the state Capitol shortly thereafter – about Oct. 23.

Further, Greeno asked for a moratorium against farm foreclosures.

Pete Hardin, editor/publisher of *The Milkweed*, detailed the specific illegality of products such as Kraft "Singles" and "Lunchables" marketed the way they are while containing MPC. Hardin described the murky sector of MPCs, and expressed the general opinion that since MPC is not an FDA approved food ingredient, all human foods containing MPC are illegal.

Hardin compared the battle vs. Kraft Foods and MPCs as a "David vs. Goliath" struggle, in which Goliath's (i.e., Kraft's) opponents must rely upon unconventional weapons, just as David discarded armor and a spear to slay Goliath with just a sling and stone.

Hardin warned that MPC imports were just part of a "tidal wave" of imports destroying dairy products. He stated that for January-June 2002, imported cheeses equaled 5.2% of total U.S. cheese production. When adding another one or two percent of U.S. "cheese" volume for MPC use, Hardin estimated that imports (cheese and ingredients used in cheese vats) may make up six to seven percent of total U.S. cheese consumption. That's a price-killer.

A working list of human foods containing MPCs was distributed at the press conference, and is printed on Page F of this special supplement of *The Milkweed*.

The press conference received good coverage. On the front page of the next day's *Wisconsin State Journal*, a big headline announced: "Farmers want state to pull cheese with foreign milk protein." The paper reported:

"However, state Agriculture Secretary Jim Harsdorf said that he already is working with federal officials to stop cheesemakers from using milk protein concentrate, commonly known as MPC, in standardized cheese products.

"Harsdorf said such use of the imported product violates federal rules."

BINGO! When he assumed office, did Harsdorf take an oath of office to uphold the laws of the state?

Why Won't FDA Enforce Rules Against MPC Use?

Despite ample publicity and pleas from state regulators the U.S. Food and Drug Administration has *refused* to enforce food safety standards against MPC use. FDA has even refused to take action against cheese products, such as Kraft "Singles," marketed using FDA standards of identity, but still containing an unapproved food ingredient (MPC).

Why won't FDA act? Likened FDA to the traffic cop who can't pull over every speeder. FDA claims it's using "regulatory discretion" in not enforcing MPC laws. "Regulatory discretion" is a bureaucratic buzzword for not having enough resources to do the job. FDA uses state agencies as its local enforcement arms. Each state has one agency responsible for enforcing U.S. food safety and standards rules within that state. These agencies work in tandem with FDA.

Thus, if FDA were to decide that products such as Kraft "Singles" were illegal, enforcement would cost fifty, 37-cent stamps affixed to a letter, plus maybe a few phone calls. In summary, the "regulatory discretion" crapola spewed by FDA is just an excuse for not throwing the book at Kraft Foods.

FDA has money. In recent months, FDA has sent dairy plant inspectors around the world, inspecting plants for compliance with the U.S. Grade A Pasteurized Milk Ordinance, the Grade A dairy sanitation program. **Earlier this year, FDA listed as its sole top dairy priority the extension of U.S. Grade A sanitary standards to foreign milk plants!**

Few firms are better locked into the Bush administration than Kraft Foods, and its parent firm, Philip Morris Companies. In Washington, D.C., FDA

comes under the auspices of the Department of Health and Human Services (DHHS). That agency's secretary is former Wisconsin governor Tommy Thompson. During Thompson's DHHS confirmation process in early 2001, anti-smoking activists in Wisconsin noted that, while governor, Thompson took numerous world trips paid for by Philip Morris.

FDA's failure to enforce food safety standards against Kraft Foods is killing U.S. dairy farmers. Imports of Milk Protein Concentrate are just a part of a bigger tidal wave of imports breaking prices for both dairy commodities and farm milk. All these events are part of a wider political trade-off.

Kraft Puts MPC on Ingredient Panels

Continued from Page A

(See list of MPC source nations on page G of this special section.)

Some nations listed as MPC source nations have major health problems such as "Mad Cow Disease," Foot and Mouth Disease ... even Bubonic Plague (in India). And there can be no missing the fact that a strong correlation exists between nations sending MPCs (and other dry dairy powders like caseinates) into the U.S. and those same nations' roles in international drug trafficking.

Why do many U.S. food manufacturers use MPCs, when in fact MPCs are not approved for human foods? Because MPCs are **cheaper** than U.S.-produced dairy proteins. The MPC issue is all about

money ... or more explicitly ... about lower costs for food manufacturers.

Thus, the MPC furor features:

- an evolving scandal over FDA's failure to enforce the nation's food safety standards.
- illegal use of an unapproved human food product by Kraft Foods and many other food manufacturers.
- documented human and animal diseases and food contaminants in nations shipping MPC to the United States.

In this special section, *The Milkweed* tries to pull the wraps off a food safety/contamination scandal that involves *billions* of dollars of MPC-laden human foods sold to consumers in this nation. What is MPC? **Small wonder MPC is controversial!!!**

MPC Battle Critical in the War Against 'Free-Trade'

by Pete Hardin

Military analogies are a dime a dozen, but ... in the greater scheme, the MPC issue is a critical *battle* in a bigger war: "Free-Trade."

The MPC battle features dairy commodity and farm milk prices driven down in part by a tidal wave of imported dairy ingredients. Dairy farmers are collapsing financially under strain from milk prices akin to 1978 levels. And many cheese plants are imperiled by low margins and the specter of so many dairy farmers quitting if prices don't improve.

Consumers? They're paying peak prices for cheese at the supermarket, while as taxpayers they're sucking up costs to:

- buy hundreds of millions of pounds of surplus non-fat dry milk through USDA.
- pay several billion dollars as "welfare" payments to struggling dairy farmers.
- underwrite export subsidies for U.S. dairy commodities.

Dairy farmers, cheese plant operators and consumers ... all face a lose-lose situation with MPCs. All this mess in a deficit milk-producing nation? (In recent years, U.S. dairy farmers have produced less milk than the nation's population has consumed.)

What About Making MPCs in the U.S.?

Kraft Foods' talking heads lament the fact that they can't buy MPCs produced in the U.S. They'll be pleased to know that Dairy Farmers of America (DFA—the nation's largest dairy co-op) is proposing to do just that at a milk plant in Portales, New Mexico. The project includes DFA's "buddy," New Zealand Milk Products, as a co-investor.

What's wrong with making MPCs in the U.S.? Actually, several things, starting with price.

To be priced competitively with global competition, domestic MPCs would only yield about \$5 or \$6/cwt. (including the milk fat portion of the raw milk). No dairy farmer wants to make milk to get paid \$5 or \$6/cwt. Thus, DFA's scheme to make domestic MPCs would require massive subsidy from the federal government to even pay the \$9.90/cwt. support price.

Further, proponents of this idea have issued no studies or evidence on the quality of dairy products (such as cheese) made from MPCs.

Yet papers presented by a food scientist from the University of Guelph (in Ontario Province, Canada) clearly demonstrate that cheeses made from MPCs have both reduced aging characteristics and reduced physical properties (such as melting).

Before DFA goes too far in building MPC production at Portales (and seeks government subsidies for that project), perhaps some study about the quality and functional characteristics of MPC-derived "cheese" should be independently researched.

(Note: New Zealand, which makes cheeses that must be of quality and age well, does not use MPC for cheese production.)

Low returns for domestic MPC production? Government subsidies to underwrite those low returns? Possible poor quality cheese resulting from MPC use in the vat?

It's obvious that DFA is merely fronting for the New Zealanders in the project proposing to make MPC at Portales, New Mexico. All they want to do is produce some domestic MPC to run interference for massive imports.

The MPC battle features imported (lower-cost) dairy protein ingredients entering the country without restriction. Once in, MPCs are used in human foods, including to boost cheese output. MPCs have no definition under FDA rules. MPCs are not an approved food ingredient under FDA rules. MPCs arrive in the U.S. from many countries—many of which have appalling dairy sanitary conditions.

Meanwhile, FDA—the federal agency supposedly protecting the safety and integrity of U.S. consumer food products—does nothing. FDA's failure to halt processors' use of this unapproved food ingredient actually *encourages* greater use of MPCs and other such imported ingredients.

If MPC is the battle, the greater war is "Free-Trade."

Globalization of international dairy food standards and safety regulations is taking place through the World Trade Organization's (WTO) authority. U.S. agencies, such as FDA and USDA, are actively helping write global rules for dairy product standards that, when finalized, would become binding on participating nations. These global standards are being created by *Codex Alimentarius*, a previously obscure branch of the United Nations Food and Agriculture Organization.

Worst of the worst in this rewriting of global dairy product standards and safety rules? *Codex* is proposing that milk from water buffaloes be allowed as an ingredient in cheeses such as Mozzarella and Cheddar. If these rules pass, the U.S. could not keep out cheese products made from water buffalo milk. Water buffalo are commonly milked in Third World nations where dairy sanitation is virtually non-existent.

Global "Free-Trade" threatens to financially devastate U.S. dairy farmers through lower-cost imported dairy ingredients and products. Consumer safety? An afterthought, in the grand scheme of "Free-Trade." The big corporations that control the nation's food supply want "Free-Trade" as a source of *cheaper* raw product costs.

Imports not only cost less, but they bust the price of U.S.-produced farm products.

That's what "Free-Trade" is all about. Consumer safety be damned.

Congress Kills MPC Tariffs/Import Quota Bill

In early October, word came from Washington, D.C. that congressional negotiators had killed legislation in the House of Representatives that called for import quotas and higher tariffs on imported Milk Protein Concentrates.

That action is probably good.

The House Bill (H.R. 1786) had been languishing virtually unattended. Its sponsors had not even held any hearings based on curious advice from the dairy co-op lobby, the National Milk Producers Federation. Since NMPF's two largest co-op members, Dairy Farmers of America and Land O'Lakes, use and import MPCs, it's hard to know if NMPF's efforts extend beyond the symbolic.

If NMPF supports "Free-Trade" and its goals of reducing tariffs and quotas for international trade, how could the co-op lobby support H.R. 1786, with its proposal for higher tariffs and tighter quotas?

Defects in H.R. 1786 (and companion legislation in the Senate) include:

- proposed payments by the U.S. government to foreign MPC importers, due to the harm they'd suffer from higher U.S. quotas and tariffs.
- boosting total levels of import quotas for these products.
- leaving the nation's border with Mexico wide open. The killed legislation would have exempted Mexico.

What is MPC?

FDA has no definition for MPC. But three types of concentrated dairy protein products have been referred to as MPC. Let's try to sort them out.

Ultra-Filtered MPC: In 2001, about 87% of all MPCs entering the U.S. came from Australia and New Zealand. Most MPC sourced from "down under" is manufactured using membrane technology that removes much of the water and lactose before the remaining material is dried. The product is promoted by sellers as technically superior to "blended" MPCs.

"BLENDS": "Blended" MPCs come from virtually all source nations except New Zealand and Australia. "Blended" MPCs consist of nonfat dry milk (36% protein) to which casein (about 90% protein) is added. The ratio of nonfat dry milk to casein in "blends" depends upon how much protein content the end-user wants.

Critics scorn blends as end-running U.S. import tariffs and quotas. Technically, adding casein derivatives should result in the end products (if cheese) being labeled "imitation."

Ultra-Filtered U.S. Farm Milk: Some large dairies have on-farm facilities that concentrate raw milk by removing about two-thirds of the water. These processes concentrate volume equivalent to two and a half trailers of milk into one trailer (by removing water). Milk is then sold to cheese plants. Despite the fact that an experimental permit issued in 1996 by FDA for this practice expired in 1999, sale and use of such products continue.

Further, FDA is allowing some cheese plants to remove water from farm milk by ultra-filtration, and ship the resulting concentrated product to another cheese plant within their own system, a "plant-to-plant" set-up.

What is MPC? Lacking a specific FDA definition, MPC is whatever anybody wants to call it. Lacking FDA approval through GRAS (Generally Regarded As Safe) procedures, call MPCs "illegal."

One good thing about H.R. 1786: Several dairy processing firms admitted to the House Ways and Means Committee that they are using MPCs. Those firms include Kraft, Dean Foods and Sorrento Lactalis.

FDA Cracks Down on Unapproved Ingredients in Dietary Supplements, But Not MPC

Go figure. In 2001, FDA announced a crack-down on use of unapproved ingredients in the vast category of diet supplements. Some of these consumer "fad" remedies were getting out of hand, actually causing human health problems.

But in the area of dairy products and MPCs, FDA does nothing.

How can FDA crack down on unapproved ingredients in diet supplements, which consumers take voluntarily, and not also crack down on unapproved dairy ingredients (like MPC) used in dairy products. Many consumers unwittingly consume unapproved MPCs in their dairy products.

What and why FDA acts, or doesn't act, raises many questions.

Recent Kraft 'Cheese' Patents Heavy on MPCs & Water

Publisher's note: This article is not easy reading, because of heavy reliance upon quotes from U.S. Patent Office applications submitted by Kraft Foods. Don't get bogged down in technical mumbo-jumbo. Read this piece at your own level, keeping in mind the basic point: what does Kraft want to put in your cheese.

by John Bunting

As Kraft researches, so shall many tens of millions of U.S. consumers eat. Yuk!

Reviewing 10 cheese-making patents awarded to Kraft Foods by the U.S. Patent Office since 1996 reveals the cheese Goliath's plans for the future content of cheese and cheese products:

More water, more Milk Protein Concentrate, less protein, less reliance on U.S.-produced dairy ingredients ... and even **WATER BUFFALO MILK!**

Kraft's research patents reveal a relentless push for higher corporate profits. By "dumbing down" cheese products with imported ingredients and more water, Kraft is turning its back on the U.S. dairy farmer and U.S. farm milk supplies. Woe be to consumers who'll buy Kraft products increasingly laden with water and dairy ingredients sourced from Third World nations (where water buffalo are commonly milked).

These research directions show that Kraft is disassociating itself from quality consumer products. The patents contain ingredients not allowed under federal Food and Drug Administration's current standards for the cheeses.

Patent #6,416,979: "Wheyless cream cheese ..."

This patent says: "The process as defined in claim 1, wherein the treated dairy liquid is standardized by adding whey protein concentrate, **milk protein concentrate**, fat, or mixtures thereof to either the dairy liquid or the treated dairy liquid."

(Emphasis added.)

"Dairy liquid?" Isn't that milk? Not according to Kraft Foods. Here's how Kraft defines the seemingly simple phrase, "dairy liquid:"

"As used herein, 'dairy liquid' refers to milk, milk products obtained by fractionation of raw milk to provide a liquid fraction, or a solid milk fraction that is reconstituted to a liquid. For example, the milk may be treated to remove some or all of the butterfat, providing low fat milk or skim milk, respectively. Furthermore, whole milk, low fat milk, or skim milk may be concentrated by methods such as evaporation, ultrafiltration (with or without diafiltration), and the like. Evaporation provides dairy liquids containing a higher concentration of all the nonvolatile components; ultrafiltration provides dairy liquids with a higher concentration of the components that do not permeate the ultrafiltration membrane. In any case, the dairy proteins (including casein and whey protein) are retained, such that their concentrations in the resulting liquid is increased. Furthermore any of the above dairy liquids may be evaporated to dryness, providing milk solids originating from whole milk, low fat milk, or skim milk, and including casein, whey proteins, and lactose. Any of these solids may be reconstituted by the addition of water or a suitable aqueous composition (e.g., milk or a milk fraction). Reconstitution of dry milk thus provides dairy liquids that in general may have a broad range of final concentrations of the dairy proteins, lactose, butterfat, and other components. All the above liquids are included in the designation of "dairy liquids" as used herein. The dairy liquids employed in the present invention may originate from any lactating livestock

Kraft's Recent MPC Patents

Since 1996 Kraft secured 10 patents related to the use of Milk Protein Concentrates.

PAT. NO.	Title
1 6,416,797	Process for making a wheyless cream cheese using transglutaminase
2 6,406,736	Process for making cream cheese products without whey separation
3 6,406,724	Natural biogenerated cheese flavoring system
4 6,372,268	Wheyless process for production of natural mozzarella cheese
5 6,303,160	High moisture cream cheese texture control
6 6,270,814	Incorporation of whey into process cheese
7 6,251,445	Method for producing enzyme-modified cheese flavorings
8 6,214,404	Incorporation of supersaturated lactose in process cheese and product thereof
9 6,183,804	Continuous on-demand manufacture of process cheese
10 6,129,943	Foaming cappuccino creamer containing gasified carbohydrate

animal whose milk is useful as a source of human food. Such livestock animals include, by way of nonlimiting example, cows, buffalo, other ruminants, goats, sheep, and the like." Generally, however, cows' milk is the preferred dairy liquid used in the practice of the invention." (Emphasis added.)

"Nonlimiting example?" Do U.S. consumers want milk from other species in their Kraft cream cheese? Small comfort is derived from cow's milk being "the preferred dairy liquid" in a world of increased reliance upon imported (lower-cost) dairy ingredients while U.S. dairy farmers go bust due to low milk prices.

WATER BUFFALO MILK? Really.

Patent #6,406,736: "Process for making cream cheese products without whey separation."

This patent, dated June 18, 2002, informs that water is also profitable along with the use of MPC's.

"1. A process for making a wheyless cream cheese product, the process comprising: "(1) mixing water and a dairy protein selected from the group consisting of whole milk protein, **milk protein concentrate**, whey protein concentrate and mixtures thereof to provide an aqueous dairy protein blend having at least about 4 percent protein;" (Emphasis added.)

Example 1 of a sample "recipe" using this Kraft patent states:

"About 0.56 kg of whey protein (whey protein concentrate, AMPC 800), 0.23 kg of **milk protein concentrate** (NZ MPC 70), and 2.1 kg of hot water (about 150.degree. F.), are mixed and sheared with 2.8 kg of melted anhydrous butter fat to form an emulsion system."(Emphasis added.)

More water, more profit. This invention produces a product having 65% moisture content. (Current standards of identity call for a maximum of 55% moisture.) Kraft shortchanges both the dairy farmer and the consumer. The invention concludes:

"Conventional cream cheese generally has much lower moisture content. At a moisture level of about 55 percent (i.e., the maximum allowed for cream cheese under current Standards of Identity), conventional cream cheese generally has a syneresis rate less than about 1 percent. However, when the moisture is increased in such conventional products, the rate of syneresis is increased significantly. Conventional cream cheese processes cannot produce products similar compositionally to the products produced herein and having desirable textural characteristics. The inventive process allows the production of cream cheese with increased moisture content, decreased protein content, and casein/whey ratio with desirable textural characteristics." (Emphasis added.)

Patent #6,372,268: "Wheyless process for production of natural mozzarella cheese."

The International Dairy Foods Assn. and its "cheap imported dairy ingredients" cheerleaders have dished out a steady stream of propaganda with meaningless terms such as "functionality." Patent

6,372,268, (April 16, 2002) provides insight into the real meaning of the term "functionality".

"The present invention provides a wheyless process for preparing natural mozzarella cheese using dry dairy ingredients. This process enables the manufacture of cheese from non-perishable or shelf-stable ingredients such as dried **milk protein concentrate** and **anhydrous milkfat**. **This enables greater flexibility in the location of cheese manufacturing facilities as handling and/or transporting large quantities of fresh milk is not required.** Also, in utilizing such a process, the need for refrigerated storage of the fresh milk would be minimal. The dry dairy ingredients used in the present invention comprise milk protein concentrates and blends of milk protein concentrates with up to about 50 percent of a second dry dairy ingredient selected from the group consisting of whey protein concentrate, whey protein isolate, calcium caseinate, sodium caseinate, rennet casein, acid casein, nonfat dry milk, and mixtures thereof." (Emphasis added.)

No need to locate cheese plants near raw milk sources? Kraft's intentions in relying on imported ingredients are clear. Later in this same patent we read:

"Traditional methods, while producing an excellent finished product, have the disadvantage of being relatively time consuming. Moreover, valuable milk proteins are lost in the whey and pasta filata immersion fluids. Adding further to costs, the removal of whey requires further processing for conversion into secondary products or treatment prior to disposal. **Finally, there is a significant financial and logistical burden associated with the use of fluid milk since large quantities of fresh milk must be shipped and stores under refrigerated conditions.**" (Emphasis added.)

And again:

"The current invention provides a mozzarella cheese with very similar textural, flavor, melt, and compositional attributes as compared to conventionally prepared natural mozzarella. The mozzarella cheese of the present invention is prepared using a process which utilizes dry dairy raw materials and **avoids both the costly refrigeration and transportation of fresh milk** and the costly processing requirements of whey removal." (Emphasis added.)

And again:

A principal advantage of the current invention is that it enables the manufacture of cheese from non-perishable or shelf-stable ingredients such as dried **milk protein concentrate** and anhydrous milkfat. This enables greater flexibility in the location of cheese manufacturing facilities as handling and/or **transporting large quantities of fresh milk is not required.**" (Emphasis added.)

Kraft's future intentions, as revealed by the patents, do **not** think locally. This invention even suggest sources:

"The **milk protein concentrate** should have a

Water Buffalo Milk in Kraft Cheese?

by Pete Hardin

U.S. Patent Office documents cited in these pages show that Kraft Foods has received patents for new cheese-making technologies that include **WATER BUFFALO MILK** and dairy ingredients derived from **WATER BUFFALO MILK**. (Vomit!)

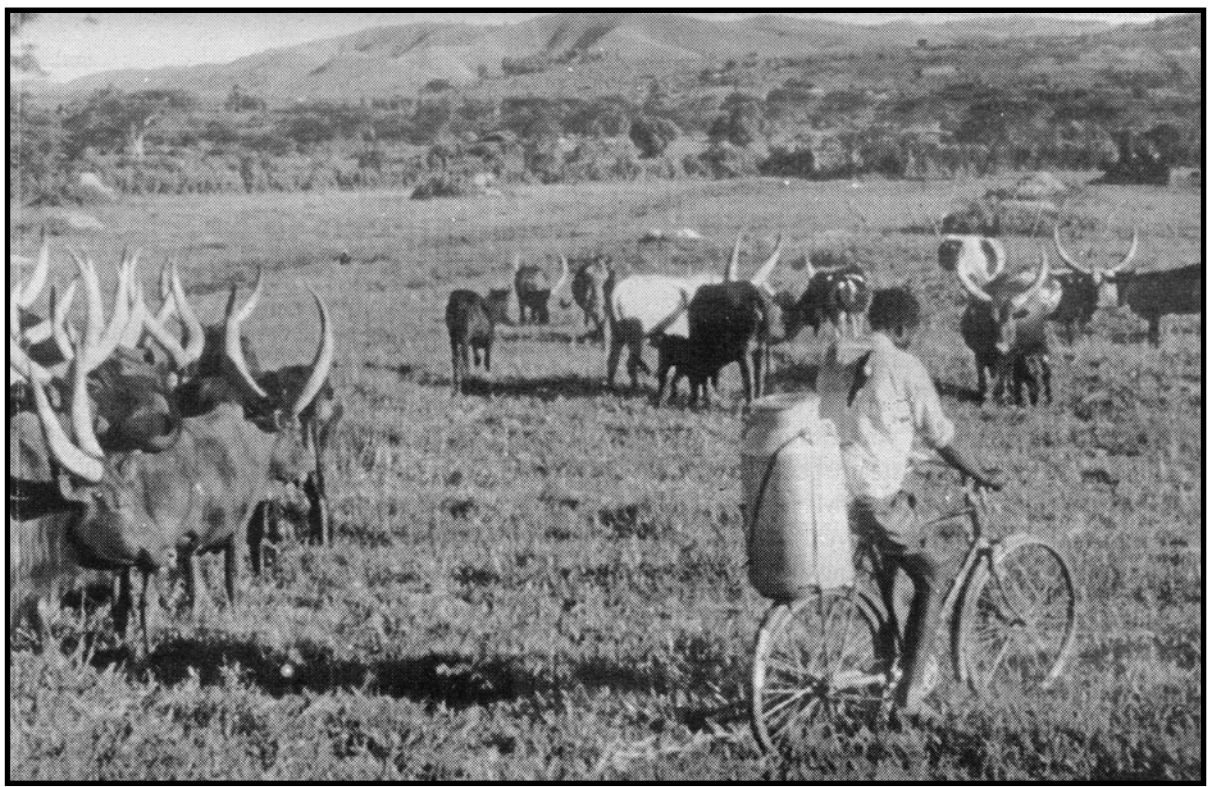
Let's talk about **WATER BUFFALO MILK**.

Water buffalo are dual-purpose animals in many tropical and sub-tropical Third World nations. They are valued for both draft power and milk. In India, the world's largest milk-producing nation, water buffalo are the most commonly milked species. India produces more **WATER BUFFALO MILK** than dairy cows' milk.

For the first six months of 2002, India has emerged as the second-largest source for both Cheddar cheese and caseins (dry milk proteins) imported into the U.S. How much of those imports were derived from **WATER BUFFALO MILK**? Much Third World milk is derived from conditions that are enough to gag a maggot.

In February 2002, *The Milkweed* reported on Third World dairy sanitation (or lack thereof). Third World dairy farmers most frequently hand-milk water buffaloes in the pasture, with zero sanitation and zero cooling of the milk. Commonly, milk collected in the evening milking is held in a metal can (without cooling) until the next morning's milking. Milk from the morning milking is co-mingled with the prior evening's milk. The can is attached to the back of a bicycle, and the bacteria-ridden liquid is taken to a receiving station, for further transport to ... goodness knows what.

Pardon the following blunt language ... but atop the inherent sanitary problems created by pasture milking and no refrigeration of milk on most Third World dairies, the water buffalo's physiology presents specific problems to the person doing the hand-milking. According to a recent report by the United Nations' Food and Agriculture Organization, **water buffalo teats are so rock hard that the farmer must continuously either spit in his hands to lubricate the water buffalo's teat, or else use milk to wet and lubricate the teat. Either way, that's a recipe for bacteria. Atop many of the "usual" Third**



See the WATER BUFFALO (big horns). See the Third World farmer riding to milk his WATER BUFFALO (by hand, in the pasture). See the farmer spit in his hands (to better milk the WATER BUFFALO). Do not see the farmer wash his hands. See the germs. Kraft Foods wants to make cheese from WATER BUFFALO milk. Yuk. WATER BUFFALO are commonly milked in Third World nations where diseases are rampant and dairy sanitation is minimal.

World viruses, bacteria and diseases, India features Foot and Mouth Disease as well as Bubonic Plague (The Black Death).

That U.N. report was titled "Report of the FAO E-mail Conference on Small-scale Milk Collection and Processing in Developing Countries." That conference was conducted from late May through late July 2000. Here are some select quotes on various topics:

Diseases: ... "In developing countries, there are some reports on the presence, with an incidence ranging 10-20% of the samples, of harmful organisms such as *E. coli* 0157:h7, *Brucella melitensis*, *Bacillus cereus*, *Yersinia enterocolitica*, *Aeromonas hydrophilia*, *Pseudomonas suedomallei*, *Lysteria monocytogenes*, *Staphylococcus aureus*, etc. Samples were isolated from products consumed directly and derived from cow, sheep, goat, camel, buffalo milks. It is also clear that there is a high risk of contracting disease by consumption of these products." — p. 59

"Wet-milking" water buffaloes: "This is a real problem in India as hand milking is practiced by 100% of farmers with a wet fist with the knuckle of the thumb pressed against the teat for strength (necessary in the case of buffaloes). Wet hand is considered a must, using water, and first streams of milk,

and even saliva. This is not only unhygienic but also causes mastitis..." — p. 73.

Milk collection: "In the case of private producers, a bigger producer among them may collect from others and take it right away to urban consumers on bicycle, motor bike, etc., non-producer traders may collect from them and take it to the city. No preservation is normally done. But in the summer, especially when taking away is delayed, the trader may add soda-bicarb to prevent curdling. Adulteration with water and flour (to build up density for cheating the lactometer) is added." — p. 73

Do U.S. consumers *really* want **WATER BUFFALO MILK** in their Kraft Foods cheese and cheese products? Kraft does.

WTO Working to Legalize Water Buffalo Milk in Dairy Products

Don't worry. Global bureaucrats are working to make **WATER BUFFALO MILK** legal under international standards for cheese products. The *Codex* Committee on dairy product standards is hard at work on this project. This committee includes representatives of the U.S. government.

Once these new *Codex* rules are in place, it will be illegal for any nation to ban imports of any dairy products meeting these *Codex* standards. Yummy.

Kraft's Patents Aiming at Overseas Dairy Ingredients

Continued from previous page

solubility of at least about 50 percent and a whey protein content of less than about 15 percent. Suitable commercially available milk protein concentrates include, for example, Nutrilac CH7813 (ARLA Foods, Skanderborgvej, Denmark), Promilk 852B (Ingredia Dairy Ingredients, Arras Cedex, France), and Kerry RD4003-73B (Kerry Food Ingredients, Beloit, Wis.)."

Do not let the Beloit, Wisconsin reference fool you. Kerry Foods is an Irish-based, \$2.5 billion per year firm that specialized in international distribution of dairy ingredients.

Patent #6,183,804: "Continuous on-demand manufacture of process cheese"

Dated February 6, 2001, this patent further reveals Kraft's agenda:

"By converting the milk to a storage-stable **milk protein concentrate**, the manufacturing of cheese products is uncoupled from, **and is independent of, the milk supply**. (Emphasis added.)

Kraft Foods obviously does not care about U.S.

dairy farmers or their milk. However, that is not to say that Kraft's management fully understands the impact and legal ramifications of its actions.

In this same patent, Kraft Foods states:

"The term 'pasteurized process cheese food' refers to a product which is prepared from the same materials and the same processes used for manufacture of process cheese. However, cheese food generally has added dairy ingredients such as cream, milk, skimmed milk, whey, or any of these from which part of the water has been removed (e.g., concentrated skimmed milk). The moisture level in process cheese food is generally higher than that of process cheese and may be up to about 44%. Fat is generally present at a level of not less than 23%. The term "pasteurized process cheese spread" refers to a product which is similar to cheese food, in the sense that it can contain the indicated dairy ingredients. Process cheese spread, however, may have a moisture level as high as 60%, and a minimum fat level of 20%. **Process cheese, process cheese food, and process cheese spread are generally referred to as "standardized products", since their methods of manufacture and**

composition are determined by Federal Standards of Identity." (Emphasis added.)

Thus, when Kraft officials say they are "doing nothing illegal" (by using MPCs in standardized cheese food products), they know they are lying. Kraft's MPC patents for cheese and cheese products reveal that the company has no loyalty to or respect for the American dairy farmer and the sanitary product we produce. The patents reveal deep contempt for the public and consumers. Kraft's current actions, and documented future course (as revealed by the MPC patents) devalue cheese and cheese products ... selling water as if it were cheese. Sadly, officials at state and federal agencies charged with enforcing dairy product standards are failing to enforce current standards.

John Bunting milks cows in Delaware County, New York. His e-mail address: bunting@dmcom.net

MPC Supplement -- E

MPC Products and Companies to Boycott

Dairy activists and *The Milkweed* are starting a boycott of all human foods containing Milk Protein Concentrate (MPC). MPC is an imported, unapproved food ingredient. MPC imports, along with a wave of other dairy ingredients and products, are responsible for ruinous farm milk prices.

MPC is an imported dairy powder, consisting from 42% to about 90% casein protein. The remaining ingredients are also dairy ingredients. Source nations include New Zealand and Australia. However, MPC also comes to the U.S. include from nations where dairy sanitation is subpar, or where radioactive contamination from the Chernobyl nuclear accident site is potentially problematic to human health.

MPC is not an approved food ingredient, according to the “Generally Recognized As Safe” (GRAS) rules of the federal Food and Drug Administration. FDA rules specify that human foods containing unapproved food ingredients (according to GRAS) must be deemed adulterated. Further, FDA rules for cheeses and cheese products marketed under a standard of identity allow for no deviation in ingredients beyond those specifically approved.

Partial List of Human Foods Containing Milk Protein Concentrate (MPC) (Manufacturer, Product) Compiled by *The Milkweed*

We’ve found nearly four dozen products commonly found in U.S. supermarkets and pharmacies contain MPC. Here’s the working list of manufacturers and human food products targeted for the boycott:

Kraft Foods (KF Holdings) 1-800-634-1984

[Note: All Singles products listed below are described as “Pasteurized Process Cheese Food” by Kraft. Pasteurized Process Cheese Food is a specific standard of identity under FDA regulations (21 C.F.R. Subpart B, 133.173). FDA does not include MPC as an ingredient for Pasteurized Process Cheese Food. FDA rules specify that any foods marketed under standards of identity may not contain unapproved ingredients, or else they are both adulterated and mislabeled.]

- Kraft Singles (American)
- Kraft 2% Milk Singles (Mozzarella)
- Kraft 2% Milk Singles (Sharp Cheddar)
- Kraft 2% Milk Singles (American)
- Kraft 2% Milk Singles (Swiss)
- Kraft Free Fat Free Singles (Sharp Cheddar)
- Kraft Fat Free Singles (American)
- Kraft Fat Free Singles (Mozzarella)
- Kraft Velveeta
- Kraft Velveeta Slices
- Kraft Velveeta Slices (Extra Thick)
- Kraft Velveeta Rotini & Cheese
- Kraft Velveeta Shells & Cheese (Original)

- Kraft Macaroni & Cheese Dinner Deluxe (Original Cheddar)
- Kraft Macaroni & Cheese Dinner (Family Size, Original Flavor)
- Kraft Macaroni & Cheese Dinner (Spirals)
- Kraft Macaroni & Cheese Dinner (Premium—Three Cheese)
- Kraft Macaroni & Cheese Dinner (Premium—Cheesy Alfredo)
- Kraft Macaroni & Cheese Dinner (Scooby-Doo)

Kraft Cheez Whiz (Original Cheezy Flavor)

Kraft Handi-Snacks (Cheez’n Crackers)
Kraft Handi-Snacks (Cheez’n Pretzels) (Note: “Made with REAL CHEESE”)
Kraft Handi-Snacks (Cheese’n Breadstocks)
Kraft Handi-Snacks (Nacho Stix’n Cheese)

Kraft Stove Top Oven Classics (Chicken Parmesan Pasta Bake)

Kraft Stove Top Oven Classics (Cheesy Rice Chicken Bake)

Kraft Stove Top Oven Classics (Macaroni & Cheese Chicken Bake)

Kraft Macaroni & Cheese Topping

Oscar Mayer Cheese Dogs
Oscar Mayer Lunchables (Ham, Turkey & Cheddar) “**Past. Process Cheese Food**”

Oscar Mayer Lunchables (Cracker Stackers) “**Pasteurized Process Cheese Food**”

Oscar Mayer Lunchables (Lean Ham, Swiss & Crackers) “**Past. Process Cheese Food**”

Oscar Mayer Sandwiches (Turkey & Cheddar)

Hershey Foods

1-800-468-1714

Milk Duds (Milk Chocolate Covered Caramels)

MeadJohnson Nutritionals

1-800-247-7893

Boost (Nutritional Energy Drink) (“Nutritionally Complete”)

Kindercal (Nutritionally Complete Liquid)

(Note: Kindercal is expensive—\$7.79 for an 8-fluid ounce can. Kindercal is recommended for nutritionally at-risk infants and children from 1 year old to 10 years old. Manufacturer recommends: “Follow doctor’s instructions for feeding.”)

Slim-Fast Foods Company

(No toll-free phone number provided.)

Ultra Slim-Fast (Orange Pineapple)
Slim-Fast Ultra Powder Milk Chocolate

Atkins Nutritionals, Inc.

(No toll-free phone number provided.)

Atkins Shake—Chocolate Delight (11 fluid oz. can) “...healthy ...most nutritious.”)

Frito-Lay, Inc.

1-800-352-4477

Ruffles French Onion Dip
Ruffles Original Potato Chips & French Onion Dip

Premier Nutrition

1-888-836-8977

Eight Ultra Low Carb Sports Bar (Chocolate Peanut)

Optimum Nutrition

1-800-705-5226

Protein Diet Bar (Toasted Coconut)

Dry Baby Formula with Imported Dairy Ingredients Linked to Two Deaths in the U.S.

The use of dry, imported dairy protein ingredients in the U.S. extends to infant formulas. And the results have been fatal.

Portagen, a dry infant formula containing imported dairy ingredients, has been linked to two infants’ deaths by the federal Food and Drug Administration (FDA).

In April 2001, an infant in Tennessee died. And in February 2002, a baby in Minnesota died. In both instances, the sole source of nutrition for the infants was Portagen. Subsequent hospital and laboratory tests of both opened and unopened cans of Portagen at the hospitals identified the presence of dangerous bacteria.

Portagen, manufactured by Mead/Johnson Nutritionals, Inc., is designed for tube-feeding of highly at-risk, premature babies. It is a specialized formula for babies and infant up to two years old who cannot absorb normal dietary fat. The dry product was packaged in cans and then re-hydrated by hospital personnel prior to feeding the premature babies.

Third World bacterium behind deaths

The cause of both deaths was *Enterobacter sakazakii*, a dangerous bacterium frequently found in Third World nations. Sodium caseinate is the third ingredient, by weight, in Portagen. Sodium caseinate, which is not produced in the U.S., is 93% protein by weight. Portagen is 14% protein, by weight. Sodium caseinate is the sole protein source in Portagen.

Mead/Johnson Nutritionals, similar to other marketers of infant formulas, relies on foreign production of large volumes of these products sold in the United States. For example, Mead/Johnson Nutritionals has a major infant formula operation site

in Thailand. Mead/Johnson Nutritionals is a division of Bristol Meyers-Squibb.

FDA’s advisory to the health community was released on April 11, 2002—almost one year after the *Enterobacter sakazakii* had been isolated in Portagen samples following the death of the baby in Tennessee. In its “Health Professionals Letter on *Enterobacter sakazakii*,” FDA reported:

“One study tested milk-based powdered infant formula products obtained from a number of different countries and found that *E. sakazakii* could be recovered in 20 (14%) of 141 samples.” Old news? That study cited by FDA this past spring was from 1988.

FDA’s advisory further noted: “As background information for health professionals, FDA wants to point out that infant formulas are not commercially sterile products.”

FDA’s advisory came out one year after FDA told the General Accounting Office that it had few concerns with human safety issues surrounding imported dry dairy proteins. A GAO report issued in March 2001 stated: “FDA officials told us they have little concern about safety issues because products are treated with heat during pasteurization and drying, which kills pathogens.”

WRONG! In many instances, manufacturers end-using imported, dry dairy protein products and blends do not further pasteurize them.

The bigger question lurking behind the infant deaths attributed to bacterial contamination in Portagen: why does FDA continue permitting use of imported, “dry” dairy ingredients in food products for *any* individuals, regardless of individuals’ age or physical condition?

MPC Source Nations – And Their Problems

by Pete Hardin

The federal government provides detailed monthly data on both volume and source countries of Milk Protein Concentrates (MPCs) entering the United States. These white powders enter the U.S. with virtually no inspection for human/animal diseases, radioactivity, and/or drugs.

Federal inspectors actually inspect only about one percent of all food shipments entering the U.S. Federal food inspectors at ports of entry focus upon infant formulas and seafood (particularly shrimp). That's because of the importance of these products (to babies) and seafood's role in numerous outbreaks of foodborne illness. These priorities mean virtually zero inspections are given to items like Milk Protein Concentrate.

In the accompanying list, *The Milkweed* details nations that have shipped MPC to the U.S. in recent years. Source nations are derived from data published by the U.S. International Trade Commission.

Further, *The Milkweed* categorizes, where applicable, MPC source nations' problems with diseases and contamination posing serious human health and/or severe economic consequences. Such diseases include Mad Cow Disease, Bubonic Plague, and Foot and Mouth Disease. Don't forget drugs.

Mad Cow Disease (Bovine Spongiform Encephalopathy) is a chronic brain-wasting disease that has gained greatest publicity in Great Britain. According to the predominant theory, the agent of transmission is a "prion"—a tiny protein that is nearly indestructible. Prions can survive incineration at temperatures up to 1200 degrees Fahrenheit. Do dairy products from cattle infected with "Mad Cow Disease" contain prions?

Foot and Mouth Disease (FMD) is a serious affliction in cattle. Foot and Mouth Disease is a debilitating, incurable disease that merits widespread quarantine and slaughter of animals within affected areas. The Foot and Mouth Disease virus survives commercial pasteurization. (Britain, which was hit hard by FMD in 2001, raised mandatory pasteurization temperatures for its dairy products in response to the outbreak.) It survives several weeks in dairy products and packaging. FMD spores can be transferred by wind and birds.

Bubonic Plague, or Black Death, killed about one-third of the population of Europe during the 14th Century. Bubonic Plague is presently found in India. Besides MPCs, India has emerged during 2002 as the second-leading source of both imported Cheddar cheese and caseins entering the U.S.

Radioactive contamination from the 1986 Chernobyl nuclear plant disaster in the former Soviet Union lingers in foods (including dairy products) found within a 1000-mile radius of that site. The Chernobyl tragedy contaminated a key food (and dairy) producing region of Eastern Europe and spread radioactivity that continues to show up on food supplies. Presently, the U.S. government is funding a pilot program to remove some radioactive residues from dairy products produced in the Chernobyl area.

Because of the commonly acknowledged radioactive contamination problems, Eastern European dairy commodities are frequently shipped to other nations for repackaging. Commonly, bulk commodities (like MPC and casein products) from western European nations actually originated from Eastern Europe.

FDA allows zero tolerance for radioactive contamination in food products. Despite that fact, one Louisiana-based importer of MPCs from Eastern Europe advertised on its website guaranteed minimum levels of radioactive residue in its MPCs.

Drugs have historically found safe entry to and throughout the U.S. inside packaging for dairy products. Where do federal drug agents start looking for

white drug powders inside tons of... white powders? Former Mexican drug kingpin Raul Salinas is the "poster boy" for the drug/dairy powder game. While his brother was Mexico's president, Salinas was the

only private individual to hold a milk powder import license. Were drugs a backhaul for milk powder, or visa versa?

It's not a pretty picture.

Here's a list of nations exporting MPCs to the U.S. in recent years, along with *The Milkweed's* analysis of human/animal diseases and other safety problems potentially present in dairy products from those nations.

Nation Type(s) of Contamination

Argentina	Foot & Mouth, Drugs
Australia	
Austria	Mad Cow Disease
Belarus	Radioactivity
Belgium	Foot & Mouth Disease
Canada	
China	Drugs, Radioactivity
Cyprus	Mad Cow Disease
Denmark	
Dominican Republic	Drugs
Estonia	Radioactivity
France	Mad Cow Disease, Foot & Mouth Disease, Drugs
Germany	Radioactivity, Mad Cow Disease
Hungary	Radioactivity
India	Foot & Mouth Disease, BUBONIC PLAGUE
Ireland	Mad Cow Disease
Italy	
Japan	Note: Japan is a net importing dairy nation. However, in 2000, Japan suffered a serious contamination problem of staph aureus in fluid milk products. Milk containing staph -aureus was processed into dry milk powder. A couple months later, a one-time bulge of milk powder imports from Japan appeared in the U.S.?

Lithuania	Radioactivity
Mexico	Drugs
Netherlands	Mad Cow Disease, Foot & Mouth Disease (Note: A large quantity of bulk commodities shipped to the U.S. from The Netherlands have origins in Eastern Europe.)
New Zealand	(Note: New Zealand is a major exporter MPCs. In fall 2001, New Zealand's dairy industry was rocked by "Powdergate"—a scandal that found over 100 million lbs. of dairy products unfit for human consumption that were exported for human use from New Zealand. In recent months, New Zealand has had serious problems of presence of Listeria in its end dairy products—particularly nonfat dry milk.)
Norway	
Poland	Drugs, Radioactivity
Russia	Radioactivity, Drugs
Spain	
Sweden	
Switzerland	
Taiwan	Foot & Mouth Disease, Drugs
Thailand	Drugs, Foot and Mouth Disease
Trinidad & Tobago	Drugs
Ukraine	Radioactivity
United Kingdom	Foot & Mouth Disease, Mad Cow Disease

Wisconsin Key MPC Battleground

Why is Wisconsin a key battleground in the MPC furor?

Look no further than the fact that 90% of all Wisconsin farm milk is processed into cheese. Since visionaries determined in the late 1800s that Wisconsin's soils and climate were ideally suited for a manufactured dairy product industry, "America's Dairyland" has staked its well being on the fortunes of the cheese industry. Despite relinquishing its title as the nation's top milk-producing state in the mid-1990s to California, Wisconsin continues as the nation's top cheese producing state.

Besides that... Wisconsin's populist dairy farmers would rather fight than cave in to such a bad deal as Milk Protein Concentrate.

The MPC furor is shaping up as a political battle during a tight race for the governor's mansion in November. Incumbent Scott McCallum became governor in early 2001 after long-term governor Tommy Thompson went to Washington, D.C. to become secretary of the U.S. Department of Health and Human Services (DHHS). DHHS oversees the federal Food and Drug Administration (FDA).

The MPC issue has festered in recent years, putting the state's agriculture department increasingly on the hot spot. Wisconsin's Department of Agriculture, Trade and Consumer Protection (DTACP) is the state's enforcement arm for FDA food safety and standards laws. DATCP is under increased criticism for failing to enforce alleged illegal use of MPCs in Wisconsin cheese plants, as well as permitting obviously illegal sale of products such as Kraft "Singles" in supermarkets across the state.

Wisconsin agriculture secretary James Harsdorf finds himself increasingly caught between a rock (financially desperate state dairy farmers) and a hard place (governor McCallum, beneficiary of political largesse from Kraft's parent, Philip Morris Companies, one of the state's largest employers).

In March 8, 2002, Secretary Harsdorf wrote the FDA, following up on a complaint from a state cheese maker, about the apparent illegality of Kraft Foods

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Your Turn to Get into Action Fighting MPCs!

by Pete Hardin

Illegal use of imported MPCs is a battle that the U.S. dairy farmer community, and all who believe in the value of our milk producers, must fight with great vigor and creativity. This fight is David vs. Goliath ... farmers and consumers vs. Kraft Foods ... citizens versus the evils of "Free-Trade" traitors in government and corporations.

How to fight MPCs? Here's a working list of strategies *The Milkweed* suggests. Concerned persons should try a couple, several, or even many of these strategies to help beat the MPC purveyors and the bureaucrats who are failing to do their jobs of protecting the integrity and safety of this nation's food supply. This battle needs many "Davids"....

We suggest:

Contact your state elected officials:

Call and write your state senators and representatives. Don't forget the governor! Report that illegal cheese products are being sold in your state, and insist that your state agency responsible for policing food safety/standards rules immediately remove these products from store shelves. Tell them that imports are driving U.S. dairy farmers out of business. Don't take no for an answer. In Wisconsin, MPC "trouble-makers" are threatening to visit the state Capitol on October 23 if the state's agriculture department has not taken action.

Contact your state regulators:

Call, write and otherwise harass state officials in the department responsible for enforcing food safety/standards rules. Don't take the SOS that "it's a federal problem." **ILLEGAL DAIRY PRODUCTS CONTAINING MPCs ARE BEING SOLD IN YOUR STATE.** Did these officials take oaths to uphold the laws of the state when they took office?

Boycott all foods containing MPCs:

Simple enough. Use (and circulate) the list of human foods containing MPCs inside this special section. If you are a dairy farmer or work in the dairy community, do not support your own self-destruction! Boycott MPC-laden foods.

Talk to neighbors, friends:

Talk up this issue with neighbors and friends. Solicit their concerns as consumers. Ask them if they know these products contain illegal, foreign milk proteins. People will be healthier and save money if they don't buy all that overpriced, over-processed "stuff" containing MPCs from Kraft Foods.

Enlist other farm and dairy groups:

They haven't heard about MPCs? Clue them in. Where's Farm Bureau? Where are other farm organizations? (Note: State and national Farmers Union groups are pretty good on the MPC issues.) Farm Bureau, at the national level, is thorny because of its blind allegiance to "Free-Trade." At county and state Farm Bureaus, use the fall meeting season to work up resolutions from the grass roots to the national level. Pay attention to excuses made by Farm Bureau's big boys as to why they can't protect the integrity of U.S. dairy products and producers.

Get dairy co-ops out of NCI, IDFA:

If your dairy cooperative belongs to the dairy processors' lobby—IDFA—or an IDFA "spoke" (like the National Cheese Institute), pressure your co-op leaders to quit membership:

The dairy processor lobby—the International Dairy Foods Assn.—and its subsidiaries (like the National Cheese Institute) have blatantly attacked the integrity of cheeses and pushed the agenda for use of cheaper, foreign ingredients at every turn. No dairy farm co-op should pay dues to IDFA or NCI. (Example: Agri-Mark, based in New England, belongs to NCI through its Cabot Cheese subsidiary. Agri-

Mark members should demand that the co-op quit all memberships in IDFA and NCI, or else start removing Agri-Mark's directors.)

Bust chops at DFA and LOL:

Dairy Farmers of America and Land O'Lakes, the nation's biggest dairy cooperatives, are neck-deep in MPC doo-doo. DFA imports MPCs and uses them at its New Wilmington, Pennsylvania plant. LOL uses MPCs in cheese manufacture. LOL contributed private research findings on MPC use to the NCI's petition to FDA to allow MPC use in cheese. Don't believe LOL is serious about fighting MPCs until LOL formally files a petition with FDA **opposing** MPC use in cheeses and cheese products.

Write letters to the editor:

Put your concerns about MPCs on paper as a letter to the editor—to farm papers and daily and weekly newspapers. Let your neighbors know why imports are killing farmers' milk prices.

Contact Parent/Teacher groups:

Kraft's marketing of MPC-laden food products is greatly focused on kids. Kraft's marketing strategy is designed to build life-long eating habits for processed crapola in this fast-paced, modern world. Look to see if any Kraft products containing MPC are used in school meals. Educate. Educate.

Circulate copies of this Special Section:

The Milkweed is dedicating this special section because we firmly believe that if this battle versus MPCs isn't won, many U.S. dairy farmers are going down the tubes. At \$2.00 apiece, this special section is a cost-effective vehicle for spreading the anti-MPC word.

Call your state Attorney General:

If illegal consumer products are being sold in your state, can the Attorney General do something about it to prevent such consumer fraud?

Wisconsin Battle-

Continued from Page G

selling "Singles" as "Pasteurized Process Cheese Food" when those items contained MPC—an unapproved ingredient. Harsdorf asked for FDA's guidance on the question, since it appeared to him that Kraft "Singles" were misbranded.

FDA's response came two months later, in a May 7, 2002 reply to Harsdorf. John Foret (Director, Division of Compliance and Enforcement of FDA's Center for Food Safety and Applied Nutrition) **FAILED TO ANSWER HARSDORF'S SPECIFIC QUESTION ABOUT KRAFT "SINGLES."** Foret did say: "Therefore, cheeses and related cheese products that are covered by a standard under Part 133 may not contain MPC as an ingredient."

Generally speaking, a person needn't be a Rhodes scholar to decipher from Foret's letter that Kraft "Singles" were in fact violating FDA laws. But for whatever reasons, Wisconsin's agriculture department has taken no enforcement action. Meanwhile, financial conditions in Wisconsin's dairy industry—both on the farm and in the cheese plants—have deteriorated terribly in the past several months. And imported MPCs are widely blamed for low milk prices in "America's Dairyland."

In early September, Governor McCallum wrote U.S. Special Trade Representative Robert Zoellick, seeking a "study" on the impact of MPCs on Wisconsin farmers' milk prices. Trouble is, it's too late for any "study" from Washington.

On October 3, a boycott of all foods containing MPC was announced by dairy farmers (and *The Milkweed*) at World Dairy Expo. There's an added political twist. Joel Greeno, a Monroe County, Wisconsin dairy farmer (and president of the American Raw Milk Producers Pricing Committee), demanded that the state agriculture department enforce the law and pull all Kraft "Singles" and "Lunchables" marketed

Complain to the Inspector General:

FDA is contained within the U.S. Department of Health & Human Services (DHHS). At DHHS, there is an office of the Inspector General (OIG), responsible for pursuing complaints of agency failure, corruption and malfeasance. The telephone number and address are:

Department of Health & Human Services
Office of the Inspector General
330 Independence Avenue SW
Washington, DC 20201
Phone: 800-447-8477
Fax: 800-223-8164
e-mail: HHSTips@oig.hhs.gov

Complain to the FTC:

Kraft Foods has a history of misbranding "Singles" that dates back to the early 1990s. The Federal Trade Commission once cracked down on Kraft for illegal claims about "Singles." Maybe it's time for concerned dairy farmers and consumers to again alert FTC to obvious illegalities being conducted by Kraft in the marketing of MPC-laden "Singles" as "Pasteurized Process Cheese Food." The contact information:

Federal Trade Commission
CRC-240
Washington, DC 20580
Phone: 877-382-4357 (consumer response center)
File complaints online: <http://www.ftc.gov/>

Oppose "Free-Trade":

"Free-Trade" is the most naïve concept since "Free-Love" in the 1960s. "Free-Trade" through the World Trade Organization subordinates this nation's citizens to non-elected international officials who can make decisions based upon what's good for this nation and its citizens. U.S. farmers caught in this illegal tangle of MPC use by big corporations and governmental failure to enforce rules are merely some of the most obvious, initial victims of "Free-Trade."

as or containing "Pasteurized Process Cheese Food" from supermarket shelves by October 21, or else. The "or else" part? Greeno vowed that angry dairy farmers would "visit" the state Capitol on October 23 if Harsdorf's department doesn't pull Kraft "Singles."

Harsdorf seems to be trying, given his tight spot. At the annual meeting of the National Association of State Departments of Agriculture in Kentucky in early October, he asked pointed questions of the FDA representative, seeking to know when FDA would issue specific guidelines to states on enforcing the law on standardized cheese products containing MPC. Harsdorf also asked about help in testing products for dairy ingredients that may come from species other than dairy cows.

SE Asia Collapse Sent MPC to U.S.

In the early 1990's the economies of Southeast Asia seemed to be growing by leaps and bounds. Pacific Rim countries were the major buyer of dairy powders, especially from New Zealand. Then in January of 1997 the bubble broke.

The Thai "Baht", the South Korean "Won" and even the New Zealand dollar crashed compared to the US dollar. Demand for New Zealand dairy powders in Southeast Asia fell with the economies of those countries.

On the other hand, American dollars became worth 26% more almost over night. Stated another way, New Zealand could get 26% more for their powder from the US provided they could get past the US tariffs. MPCs provided the ticket to ride.

Imports of MPC's skyrocketed. Even though the Asian currencies recovered quickly, especially relative to the NZ dollar, there was more money to made in the US. Other powder exporters from Europe and Eastern Europe caught on fast.

MPCs, like crack cocaine, became addictive to the US processor in search of the fast buck.