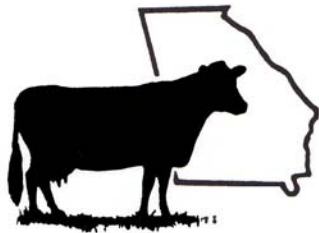


# GEORGIA MILK REVIEW

December 2011



## EUROPEAN UNION SCC REQUIREMENTS TAKE EFFECT JAN. 1

On Nov. 22, 2011, USDA-AMS announced that they finalized the requirements of the “European Health Certification Program” and the effective date for beginning the transition to the new program requirements is Jan. 1, 2012. After March 31, 2012, all shipments of dairy products requiring an EU health certificate must comply with the updated certification program and must be accompanied by an updated Certificate of Conformance.



The major differences between U.S. and EU milk requirements are: 1) the EU somatic cell count (SCC) and bacterial standard plate count (SPC) requirements apply at the farm level, and 2) the EU maximum SCC in raw cow’s milk is 400,000 cells/mL. Additional highlights of the program include:

- ✓ Milk suppliers, dairy processors, and applicants for EU Health Certificates are responsible for maintaining records to trace their product back one step in the supply chain (toward the raw milk production) for all dairy products/ingredients intended for export to the EU.
- ✓ Processors of dairy products/ingredients that require an EU Health Certificate will be responsible for maintaining Certificates of Conformance (COCs) demonstrating the dairy products/ingredients meet EU SCC and SPC requirements.
- ✓ Testing of the farm-level milk supply will be necessary to document compliance with the requirements for export of dairy products to the EU (both Grade A and Grade B milk for SCC, and Grade B milk for SPC). Grade A plants that supply ingredients or raw milk are generally exempt from requirements to keep additional records on SPC to confirm compliance with EU regulations.
- ✓ Milk suppliers will be responsible for providing COCs to processors, as well as maintaining records of individual farms, to confirm that raw milk meeting SCC and SPC requirements of the EU is received at facilities manufacturing dairy products for shipment to the EU.
- ✓ With respect to timing and implementation, all farms will be given three months to establish initial rolling three-month means – that is, SCC data collected in January, February, and March will be used to determine the rolling three-month mean for April. Non-Grade A farms will be given two months (January and February) to establish initial rolling two-month means for SPC. According to the new program instructions, if a rolling mean exceeds EU requirements, the milk supplier must then notify AMS.
- ✓ The program instructions include a level of flexibility for farms that exceed EU SCC or SPC requirements, but work toward compliance.

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# 2012 Georgia Dairy Conference



## AGENDA

### Monday, February 6, 2012

- 8:30 a.m. ACCM Board of Directors Meeting
- 10 a.m. GA Milk Board of Directors Meeting
- 12 p.m. Registration & Exhibitor Visitation  
GA Dairy Youth Foundation Board Meeting
- 2:00 Georgia Dairy Industry Update

#### Welcome

Everett Williams, President

#### Georgia Milk Producers Report

*Farrah Newberry, Executive Director*

#### ADA of Georgia Update

*Emory Young, President*

#### A New Approach to Dairy's Image

*Cheryl Hayn, General Manager  
SUDIA*

#### 3:00 GA Dairy Youth Foundation Update

*Larry Guthrie, GDYF President*

#### 3:05 Waste Management Update

*Melony Wilson, UGA*

#### 3:15 Exhibit Break & Door Prize Drawing

#### 3:30 Federal Order 7 Milk Market Report

*Sue Mosley, FMMA, USDA*

#### 4:00 Using Energy Balance and Ruminant Starch Digestibility Data to Improve Energy Intake for Lactating Cows

*David C. Weakley, Ph.D., Calibrate Technologies  
Forage Genetics International*

- 4:45 Speaker Q & A Session / Exhibitor Break
- 5:30 Georgia Dairy Youth Foundation Reception
- 6:30 p.m. Evening Banquet  
*GA Dairy Youth Foundation Auction  
Cream of the Crop Awards*

### Tuesday, February 7, 2012

- 6:15 a.m. ADA of GA Breakfast Board Meeting
- 8:45 a.m. Harvesting Practices to Improve Forage Quality  
*Chuck Grimes, Ph.D. PAS,  
Dairy Nutrition/Forage Management*
- 9:30 Using Ruminant Forage NDF Digestibility Data to  
Improve Intake and Efficiency for  
Lactating Cows  
*David C. Weakley, Ph.D., Calibrate Technologies  
Forage Genetics International*
- 10:15 Exhibit Break & Door Prize Drawing
- 10:30 Finance and Risk Management  
*Greg Squires  
Dairy Enterprise Services*
- 11:15 Producer and Industry Panel
- 12:00 Speaker Q & A Session
- 12:15 Lunch

## MEET OUR 2012 CONFERENCE SPEAKERS

**Dr. Chuck Grimes** - Dr. Grimes received his BS degree in Dairy Food Processing and MS degree in Ruminant Nutrition at Kansas State University. In the 1990's, Chuck worked as a dairy consultant for several local feed companies and as general manager for the 4000-head Gore Dairies in Comanche, Texas. While in this position, he introduced the Brill formulation program to be used in the feed mill side of the company Gore Bros. Inc. After 4 years as manager of the dairies, Chuck worked as a dairy consultant until he left Gores at the end of 2003 to finish his PhD. Degree.

Following his graduation, Chuck worked as a forage and nutrition consultant with Don Shumaker (Dairy Management Systems) consulting for dairies in Texas, Colorado, Mississippi, Georgia and Florida. At this time he is working as an independent silage (forage) consultant for Dow Chemical (Mycogen Seed) and Lallemand Animal Nutrition. For 30 years, Chuck has had a passion for continually striving to accomplish higher quality silage!

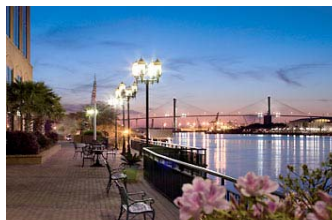
**Greg Squires** - A native of central Ohio, Greg Squires has consulted in the U.S. dairy industry for over 25 years. He is a graduate of The Ohio State University in Agricultural Economics who gained his dairy systems and management experience while working for two national livestock nutritional services organizations. In 1999, Greg led the effort to create the business model for what is now known as Dairy Enterprise Services.

Greg has consulted to hundreds of dairy operations in over 30 states (projects ranging from \$500,000 to \$65,000,000) in areas which include expansion planning, business planning and financial projections, procuring bridge and primary financing, loan restructuring, production audits, labor management and succession planning. Through these projects he has cultivated significant relationships with dairy producers and other industry influencers, including many major lenders from across the U.S. Greg has presented educational and informational topics to numerous producer and industry groups.

**Dr. David Weakley** - David Weakley is Director of Dairy Forage Nutrition Research for Forage Genetics International. He received a B.S. degree in Animal Science at Oklahoma State University, an M.S. degree in Dairy Science from the University of Wisconsin-Madison, followed by a Ph.D. degree in Animal Nutrition, with an emphasis in biochemistry, from Oklahoma State University in 1983. After completing his Ph.D., he went to work for the Ralston Purina Company, and established a program studying the metabolic effects of dietary nutrients on ruminant production parameters. In 1998, he became the Director of Dairy Research for Purina Mills, with additional responsibilities for the Land O'Lakes Purina Feed Dairy Research program in 2002. In 2010, he was appointed Director of Dairy Forage Nutrition Research, developing advanced feeding and forage programs for Calibrate Technologies, a division of Forage Genetics International. During his tenure, he has managed research efforts leading to feeding programs developed from a greater understanding of protein, starch, fiber and lipid metabolism in dairy cattle, as well as research establishing metabolizable energy and metabolizable protein systems for more accurately balancing dairy cattle rations.

## BOOK YOUR HOTEL RESERVATIONS TODAY!

Take advantage of special room rates for the 2012 Georgia Dairy Conference by making your reservations by January 5. From Sunday February 5 until Tuesday, February 7, the room rates for those attending the 2012 Georgia Dairy Conference will be \$135.00 per room for single and double occupancy rooms. Parking has been reduced to \$8 per day. **Georgia Milk Producers will once again deduct \$100/night for two nights from each producer's hotel bill at check-out.** Individuals are requested to call the hotel at 912-233-7722 or 800-285-0398 for reservations. Please mention that you are with the "Georgia Milk Producers" when making your reservation to ensure that you receive the discounted room rate.



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# FDA PLANS TO TEST FOR RESIDUES IN MILK SOON

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FDA will soon initiate a milk sampling survey that will provide information to determine whether there are drug residues in milk. According to FDA, 7.7% of the cattle slaughtered in the United States are adult dairy cattle, however they represent 67% of the tissue residue violations reported by USDA's FSIS.

In November 2010, FDA announced a milk sampling assignment to determine whether dairy farms with histories of drug residue violations in meat from dairy cattle may also have violative drug residues in milk due to poor on-farm drug use practices. FDA received feedback from state regulators, dairy industry associations, and other affected stakeholders about the impact of the plan, and has sought input on revising the plan in an effort to avoid disruption to the milk supply.

In response to the feedback it has received, the Agency has moved from a sampling/enforcement strategy where action would have been taken against an individual dairy producer with a violative residue to a survey sampling approach, utilizing a third-party, that thoroughly blinds the origin of the samples and, hence, enforcement action is not possible.

The plan calls for the sampling to be conducted utilizing the "Universal Sample" as defined under the Pasteurized Milk Ordinance (PMO). FDA District Offices will be given a confidential list of dairy producers who were identified using a relative risk ranking process (Selected list) and a list of laboratories identified by State Milk Regulatory Agencies who receive and hold Universal Samples. FDA Investigators will visit the laboratories identified by State Milk Regulatory Agencies and collect an equal number of random samples and samples from the Selected list. The goal is to collect a total of 900 Selected samples and 900 Random samples. All samples will be analyzed for residues of 30 different animal drugs.

Once all samples have been analyzed, FDA will prepare and make public a report summarizing the results of the sampling survey. The report will provide a summary of the results of the analytical tests and will make clear which results represent non-violative drug residues and which results represent "violative" residues of animal drugs. We will continue to report any new information we receive on this topic in our newsletter and a complete list of drugs they will test for along with additional information on this topic can be found at [gamilk.org](http://gamilk.org).



## UPCOMING EVENTS

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**January 24-25, 2012**  
Southern Dairy  
Conference  
Embassy Suites  
Atlanta-Airport Hotel  
Atlanta, GA

**February 6-7, 2012**  
GA Dairy Conference  
Savannah, GA

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