

# ARTISAN CHEESE WEDGE

## Dairy Newsletter

### *Mission:*

*To advance the quality and safety of cheese through better communication, education, and networking.*



In recent years NYS has experienced dramatic growth in the number of artisan dairy processors. Specialty goat, sheep, cow, and water buffalo milk has only started to fill the landscape as the demand for local artisan products has grown steadily. In order to keep NYS processors informed on current regulatory issues, and to disseminate relevant cheesemaking expertise, the Milk Quality Improvement Program would like to offer a brief, bi-monthly newsletter in 2012. The contents of this newsletter will, in part, rely on existing and developing

cheesemakers across the state, so please review this publication and contact us with any questions or topics you would like to see addressed. Your feedback will help shape the content we provide to artisan cheesemakers in NYS.

## ISSUE 1; FEB 2012

### Contents



Launching of newsletter for NYS cheesemakers

1



Food Safety News: Michigan Cheesemaker Recalls Product Due To *Listeria monocytogenes* Contamination

2



Upcoming Events: Workshops and Meetings for Artisan Cheesemakers

3



Study of Value Added Dairy Seeks Participants

4



Contacts and Resources

5

### Our Vision

Transform NY State from a leader in high quality milk into a pioneer in artisan cheese, providing a better livelihood for farmers, and a wealth of interesting cheeses for a new generation of cheese consumers.

## Green Cedar Dairy Announces Recall Due to Listeria Contamination

Routine testing of natural cheese produced by Green Cedar Dairy revealed contamination with *Listeria monocytogenes*, a deadly pathogen.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Listeriosis can cause high fever, severe headache, neck stiffness, and nausea. Listeriosis can also cause miscarriages and stillbirths. The very young, the pregnant, the elderly, and persons with compromised immune systems are the most susceptible to infection. People experiencing these symptoms should seek immediate medical attention.

The Michigan Department of Community Health and the Wayne County Public Health Department are investigating two recent cases of human listeriosis that may have had exposure to Green Cedar Dairy products.

The Michigan Department of Agriculture and Rural Development Laboratory identified *Listeria monocytogenes* in samples of All Natural Chives Cheese that were collected from Green Cedar Dairy.

Green Cedar Dairy products were distributed to bakeries and retail stores in Macomb, Oakland



and Wayne counties.

The recalled items are all labeled as Green Cedar Dairy (Plant # 26941) products, All Natural Ackawi and All Natural Chives Cheese. The product is sold in approximately 12-14 oz. squares vacuum sealed in clear plastic packages with a sell by date up to July 1, 2012. The sell by date is marked on a label on the back of the product.

This recall is being conducted to the consumer level. Consumers are urged to stop consuming the product and return all recalled products to the store of purchase. Green Cedar Dairy is requesting that all retail stores cease selling these cheeses immediately, and that restaurants cease serving them.

The firm is cooperating with the investigation by state and local officials to identify the source of contamination.

FDA Dec. 27, 2011

### How Can *Listeria* Contamination Be Prevented?

- Segregate raw milk handling areas and equipment
- Restrict access to processing area; require clean boots and clothing
- Keep all brushes and equipment used for environmental cleaning separate from food contact brushes (color code)
- Develop environmental cleaning, sanitizing, and monitoring program for *Listeria*
- Develop and implement a HACCP-based program

## Upcoming Workshops & Events

Topic	Date
<a href="#">NYS Cheese Manufacturers' Association Annual Meeting Program</a> <a href="#">Registration Form</a>	March 5-6, 2012 Syracuse, NY
<b>PPS Regional Updates - for Processing Plant Superintendents</b> <i>In Association with NYS Agriculture &amp; Markets Program coming soon</i>	March 27, Old Bethpage March 28, Jamaica March 29, Albany April 4, Morrisville April 5, East Aurora April 19, Ithaca April 20, Canton
<b>Advanced Cheese Making Workshop</b> <i>Program coming soon</i>	April 10-12, 2012 Cornell University Ithaca, NY
<b>Cultured Dairy Products Workshop - the Basics</b>	May 15-17, 2012 Cornell University Ithaca, NY
<b>Food Law Seminar</b>	May 23, 2012 Cornell University Ithaca, NY
<b>Basic Dairy Safety Workshop</b>	June 11-13, 2012 Cornell University Ithaca, NY

### 2012 Cheese Competitions

<b>NYS Cheese Judging</b>	Cornell University August 6-8, 2012
<b>American Cheese Society, Annual Meeting</b> <a href="http://www.cheesesociety.org">www.cheesesociety.org</a>	Raliegh, NC August 1-4, 2012



### Study of Value-Added Dairy Seeks Participants

Researchers Chuck Nicholson of Cornell University and Mark Stephenson of the Center for Dairy Profitability at the University of Wisconsin are seeking participants for a study of the financial performance of small-scale and value-added dairy operations. Building on a similar previous study from 2003, the researchers want to collect financial and marketing information from small-scale (less than 1 million lbs of milk processed per day) and value-added businesses (businesses that own and operate both milk production and dairy processing).

Participating businesses will receive a detailed summary of their financial information, a benchmark report that assesses and compares their costs and returns to other participating businesses, a copy of a final report describing the key results of the study, an invitation to a workshop on value-added dairy and a \$100 stipend.

Producers of any type of dairy product made from cow's milk, goat's milk or sheep's milk are invited to participate. All information provided will be held in strictest confidence.

For more information or to participate, contact:

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## MILK MEDIC

### Why monitor pH?

What temperature and humidity should I age my cheese at?

### What culture(s) should I be using?

### Answers from Dairy Experts

In an effort to address your cheesemaking questions, the Milk Medics section will offer advice for any cheese related question you have. Questions will remain anonymous, and experts from dairy management to milk chemistry to affinage will weigh in with their answers. So step up and send us your questions!





## MILK QUALITY IMPROVEMENT PROGRAM

The Milk Quality Improvement Program is a program funded by the New York State Dairy Promotion Board, dairy farmers dedicated to the production, manufacture and distribution of quality dairy products. The objectives of this program are to assist New York State dairy plants in improving the quality of dairy products and to monitor and make recommendations to improve the quality of raw milk produced in NYS.

### MISSION STATEMENT

The mission of the Milk Quality Improvement Program is to provide support for New York State dairy producers and processors to help them in their efforts to increase the quality of raw and processed milk and milk products and to assure the safety and wholesomeness of dairy products.

*Funded by the NYS Milk Promotion Board*

## Milk Quality Improvement Program

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We welcome all comments and questions.

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