



**Cheese Price Discovery
Structures, Reasons, & Consequences**

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-OR-



Cheese Pricing Methods



- **Current US Practices**
 - Pricing Structure Based on CME
 - **Adjustments**
 - World Markets
 - Why use the CME?
 - Challenges
- **Alternative Ideas**



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Almost All Cheese Priced the Same

- **Price Base is CME Spot Markets**
 - CME Cash Barrel price used for Barrel cheese for further processing
 - CME Cash Block Price used for most all other commodity cheese.



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Many Adjustments to CME

- Pricing Dates**
- Location**
- Cheese Composition**
- Variety**
- Market Demand**



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Price Timing



- **“Date of Make”**
 - Most common pricing for commodity cheese
 - Most cheese is sold under longer-term contracts, usually for a year.
 - Date of make usually reflects a weekly average CME spot price.
 - Price reflects the price when the cheese was manufactured and the milk was purchased.
 - Fresh cheese most often delivered about 10-14 days after manufacture, and most is sold within a month.
 - Weekly price average is based on average CME price from 1-2 weeks previous.
 - Even “commodity” aged cheese is sold on date of make.
 - Covers cost of milk at time of production, plus aging costs.



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Price Timing



- **Date of Sale**
 - Some sales based on at time of delivery.
 - Current demand is moving ahead of supplies of fresh cheese
 - Higher price than DOM
 - Current production and/or inventory levels too high
 - Lower price than DOM
 - Spot cheese may be still invoiced based on date of make
 - Premium/discount to reflect current date of sale conditions.
 - Keeps the Accountants Happier.



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Composition Adjustments

- Price can reflect milk ingredient costs – adjustments for level of moisture, and thus fat and protein
- Higher moisture cheese:
 - Less solids & more water = possible lower price
 - Doesn't necessarily mean less margin
 - Monterey Jack vs. Cheddar is one Example
- Lower moisture cheese
 - Barrels generally sold at standardized moisture of 39%, but most commonly contain 35-36% moisture.
 - Milk Component content of cheese also can impact adjustments from CME Cash Market.
 - Historically, butterfat monitored more closely in Cheddars



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Location Adjustments

- Delivery Cost to Markets big part of price adjustment.
 - Closer to Buyers = Higher Value
 - Price Differentials don't have to be set by regulation
 - West Coast cheese worth less
 - Wisconsin & NY cheese worth more
 - Export sales can change this relative location value
 - CA, WA cheese best positioned for Asia
 - NM, West TX best positioned for Mexico
 - EX: Western whey > central whey when exports are strong
Less so when exports slow



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Export Pricing



- **World Markets also want open price discovery**
 - Buyers may want fixed price, but they prefer it be based on some reference price.
 - GDT provides bi-weekly price discovery tool for NZ products.
 - CME provides daily price discovery.
 - What determines their point of reference?
 - Importer may want the seller to offer a fixed price based on these markets, plus cheese futures.
 - Generally leave the process to fix price to Seller



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Why CME?



- **“Not perfect but it’s the best we have”**
 - Customers want open-market price
 - Market Traded Price, if with limited volume
 - Buyers, Sellers know others pay off the same price
 - Aligns with CME Cheese Futures
 - Two week lag is quite predictable
 - Biggest issue can be block barrel spread.



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Why CME?



- Processors want alignment with regulated milk price

FMMO Pricing :

- NDPSR vs CME Cheese correlation about 98% with a two week lag.
- Obligated to Class III under FMMO rules unless depooled

CDFA Pricing:

- Price is entirely based on CME Blocks
- Near-perfect correlation for processors



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Other Options



- **NDPSR Price**
 - Not Common
 - Combination of Blocks and Barrels
 - No one wants circularity to become an issue
 - Works well with CME Cheese Futures
 - Minimize cheese milk cost basis with Class III Pricing
- **Class III Price**
 - Used with some products
 - Still strongly correlated with CME



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Other Options



- **Cost-Based Pricing**
 - In its infancy
 - Most workable with longer-term sales (>1 Year)
 - Cheese Costs based on changes in primary inputs
 - Futures-based so inputs can be hedged by buyer
 - Costs reflect change in input costs
 - **Limitations**
 - Everyone's costs are different
 - "Aligning the stars" for producers and buyers is difficult



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Overall:



- In a perfect world, our the CME markets would have more volume.
- But, both Buyers and Sellers have enough comfort in the CME cash markets to use as a pricing tool.
- Buyers do not want a market price that may be out of sync with their competitors – they will hedge when they want.
- Close relationship to NDPSR prices make Cash Cheese Futures hedging workable.
- Most foreign buyers also prefer a public cash market.



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Overall:



- **Regulated milk pricing makes use of CME nearly mandatory, and limits the opportunity for more creative and differentiated price discovery.**
 - **Unregulated competitive price risk vs. regulated price obligations.**
 - **Regulation ties realistic risk management options to futures.**
 - **Difficult to exercise more creative approaches in FMMO regulated markets.**
 - **Even less opportunity in California.**



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