641

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THE UNITED STATES DEPARTMENT OF AGRICULTURE
       In the Matter of:
                                         Docket No. AO-14-A69, et al.
       MILK IN THE NORTHEAST AND
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8
9
                                                     DA-00-03
       OTHER MARKETING AREAS
                                        Virginia Room
Embassy Suites Hotel
1900 Diagonal Road
                                        Alexandria, Virginia
                                        Wednesday,
May 10, 2000
11
                                                                   668
                 If you produced -- because if the cheese was truly
 1
 2
      39 percent moisture, there would be a lot more cheese, and
 3
      there would --
 4
           Q
                Yes.
 5
                 -- be a cost associated with that. Those costs
      were never incurred in reality in making the cheese. It's
 6
 7
      my understanding that that is not factored in in that
 8
      moisture adjustment in terms of payment on the 39 percent
 9
      basis.
10
                 The moisture adjustment deals only with the
      revenue side, not with the cost side? Is that your
11
      understanding?
12
13
                 That's my understanding.
                 MR. CHRIST: Okay. Thank you very much.
14
15
                 JUDGE HUNT: Yes, sir?
16
                 MR. CONTENTE: Thank you, Your Honor. I'm Joaquin
17
      Contente. I represent National Farmers Union, and I'd like
      to ask Dr. Barbano.
18
19
                 BY MR. CONTENTE:
20
                Mr. Barbano, has any producer solicited you to
21
      come here and testify?
22
           Α
                 No.
23
                Or producers?
           Q
24
           Α
                No.
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Have any processors?

25

Q

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                                                              669
          A No. And if they had, I'd have refused to come and
 1
 2
     testify on their behalf.
 3
             That's good. Thank you. You are considered an
     expert in all types of cheese made in the United States? Is
 5
     that right?
 6
             My main expertise is in cheddar and mozzarella. I
          Α
 7
     wouldn't say all types of cheese made in the United States.
 8
          Q
               What is the major cheese that's made in the United
 9
     States?
               Cheddar is the big one. Mozzarella is also big.
10
          Α
               Are they fairly close in volumes?
11
               They're getting closer. I haven't watched the
12
13
     exact statistics, but mozzarella is getting close.
             Do you feel that the current Class III pricing,
14
15
     end product pricing system, reflects the true value of
16
     mozzarella?
          A I don't think the current system is intended or
17
     even attempts to do that. The current system, as I
18
19
     understand it, for establishment of the minimum Class III
20
     price is focusing exclusively on cheddar cheese and ignores
     mozzarella cheese.
21
22
             Would you have any recommendations on how to
23
     correct the situation?
          A I'm not sure that for the Class III price that
24
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there's any correction for the minimum Class III price. I

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                                                                670
 1
      think cheddar is the appropriate product.
 2
                I think mozzarella is a separate issue, and if you
 3
      go back 30 or 40 years ago it was a relatively insignificant
 4
      product, but with time its total -- the total amount of milk
     produced in the United States that is being used to make
 5
 6
     mozzarella -- mozzarella has become a very important
 7
     product, and considering its importance it's kind of
 8
      interesting to me that it's not recognized explicitly as a
 9
      product in a particular class, whether it be three or some
10
      other class, considering the importance and the volume of
11
     milk that's used for it.
               MR. CONTENTE: Thank you.
12
13
                JUDGE HUNT: Yes, sir?
14
                MR. BROWN: Good morning. I'm Mike Brown with
     National All Jersey. I have a couple questions for Dr.
15
     Barbano and first want to thank him for coming down here. I
16
17
      feel like I'm taking a food science class again, and it's a
18
      good thing to hear. I'm learning some good things.
19
                I have a couple questions, more technical, more
20
      looking at how different people have evaluated data, to see
21
     if they're appropriate.
                BY MR. BROWN:
22
23
               First, a lot of us are trying to look at, of
24
     course, a true protein for the first time because all the
2.5
     data in the Federal Orders is on a crude basis. We're using
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