

**HARRY GARRY**  
**Hillcrest Farms**

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July 20.00

Ms. Jennie C. Butler re. NCI petition 00P-0586 and successor  
Docket Management Branch (HFA -305  
Food & Drug Administration, Room 1061  
5630 Fisher Lane  
Rockville, Md 20852

Dear Ms. Butler,

As a dairy farmer who has milked cows on our family farm in Albany County, N.Y. for more than 50 years, I am very disturbed by the implications of the above-mentioned petition to your department by the NCI (National Cheese Institute). It embodies fundamental changes in long-standing regulations protecting the integrity of natural cheese for the consuming public whose interest you are charged with guarding and protecting.

FDA regulations limit the quantity of imported non-Grade A dairy proteins such as ultrafiltered MPC (milk protein concentrate) to only 5% (by weight) of the cheese "starter". "Starter" being the culture added to raw milk in the cheese vat causing milk proteins and butterfat to coagulate into curds and form cheese. If cheese plants use greater quantities of imported dairy proteins in the vat than allowed under FDA's rules, the resulting product is considered "imitation" cheese.

The basic issue at hand, as evidenced by the petition of the National Cheese Institute and International Dairy Food Association under consideration, is contained in the fact that importation of MPC non grade A proteins increased six times between 1995 and 1999. Where is it being used? Why this attempt of powerful cheese manufacturing interests to alter our present standards for "natural" cheese to allow greater use of these products beyond prescribed legal limits in cheese "starters"?

It is highly-important that the consumer gets the real "natural" cheese not an imitation.

One half of all milk produced on American dairy farms is used in making cheese. The price our farmer receives for that milk determines what he is paid for fluid, cream, butter and non-fat dry milk. A major cause of the lowest price in 20 years he is now receiving for his product is the present increased imports of these foreign dry milk protein ingredients

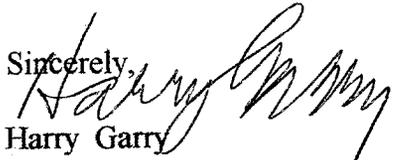
His very survival is now threatened.

The petition should be denied and steps immediately taken to ascertain where the present heavy imports of non-Grade A milk proteins are being used

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Sincerely,

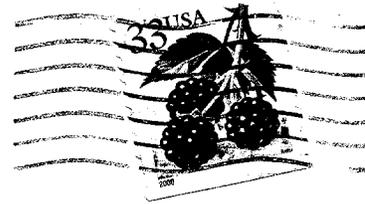
  
Harry Garry

cc: Joseph Smucker, Chief, FDA Milk Safety Board  
Hon, Rep; Joe Sleen, Chairman, Ag Subcommittee  
Hon. Rep Tammy Baldwin  
Hon, Senator Russ Feingold  
Hon. Senator James Jeffords  
Hon. Senator Patrick Moynihan  
Hon. Senator Charles Schumer  
Hon. Rep. Michael Mc Nulty  
Hon. Rep. John Sweeny

*Forest Farms*

*Garry & Charles Garry*

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