Form Approved, OMB 0581-0032

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE - DAIRY PROGRAM

MARKET ADMINISTRATOR
Federal Order 6 - Florida Marketing Area
Federal Order 7 - Southeast Marketing Area

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REPORT OF RECEIPTS AND UTILIZATION

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This report is required by the order in accordance with 7 U.S.C. 608 c and d. Failure to report can result in the assessment of a civil penalty of up to $1,000 per day (7 U.S.C. 608c (14) (B)) or, upon conviction, in a fine of up to $5,000 per day (7 U.S.C. 608c (14) (A)).

HANDLER:_____ **MONTH AND YEAR:**_____

BEGINNING INVENTORY

CLASS	DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS
1	Beginning Inventory - Packaged Fluid Milk Products		
4	Beginning Inventory - Bulk Fluid Milk Product		
4	Beginning Inventory - Bulk Fluid Cream Product		
4	Beginning Inventory - Bulk Concentrated Milk		

RECEIPTS OF PRODUCER MILK

		COOPERATIVE NAME	PRODUCT POUNDS	BUTTERFAT POUNDS
	Nonmember Producers			
	Own Farm Production			
	9(c) - Farm Weights			
	9(c) - Farm Weights			
	9(c) - Plant Weights			
	9(c) - Plant Weights			
		SUB-TOTAL		

RECEIPTS OF MILK & CREAM

CLASS	PLANT NAME	CITY	STATE	PROD	TRANS /DIV	BULK/ PACKG.	PRODUCT POUNDS	BUTTERFAT POUNDS

HANDLER:_____ **MONTH AND YEAR:**_____

CLASS	PLANT NAME	CITY	STATE	PROD	TRANS /DIV	BULK/ PACKG.	PRODUCT POUNDS	BUTTERFAT POUNDS

RECEIPTS OF NON-FLUID MILK PRODUCTS

CLASS		PRODUCT POUNDS	BUTTERFAT POUNDS
2	Non-Fluid - Class 2		
3	Non-Fluid - Class 3		
4	Non-Fluid - Class 4		

TOTAL AVAILABLE		

HANDLER:_____ **MONTH AND YEAR:**_____

CLASS	LABELED RECONSTITUTED	PRODUCT POUNDS	BUTTERFAT POUNDS
1	Labeled Reconstituted FMP disposed of as Class 1 (Included in Line 2 Below and Transferred)		

CLASS	ROUTE DISPOSITION	PRODUCT POUNDS	BUTTERFAT POUNDS
1	Class I Route Disposition - Total		

TRANSFERS AND DIVERSIONS OF MILK & CREAM

CLASS	PLANT NAME	CITY	STATE	PROD	TRANS /DIV	BULK/ PACKG.	PRODUCT POUNDS	BUTTERFAT POUNDS

UTILIZATION CLASS 2

CLASS	DESCRIPTION		PRODUCT POUNDS	BUTTERFAT POUNDS
2	Used to Produce Ice Cream (& Mix)	Fluid Milk and Cream Ingredients		
2	Used to Produce Ice Cream (& Mix)	Non-Fluid Ingredients		
2	Used to Produce Half & Half	Fluid Milk and Cream Ingredients		
2	Used to Produce Half & Half	Non-Fluid Ingredients		
2	Used to Produce Heavy Cream	Fluid Milk and Cream Ingredients		
2	Used to Produce Heavy Cream	Non-Fluid Ingredients		
2	Used to Produce Buttermilk Blend	Fluid Milk and Cream Ingredients		
2	Used to Produce Buttermilk Blend	Non-Fluid Ingredients		
2	Used to Produce Frozen Cream	Fluid Milk and Cream Ingredients		

HANDLER:_____ **MONTH AND YEAR:**_____

CLASS	UTILIZATION CLASS 2 (Continued) DESCRIPTION		PRODUCT POUNDS	BUTTERFAT POUNDS
2	Used to Produce Cottage Cheese	Fluid Milk and Cream Ingredients		
2	Used to Produce Cottage Cheese	Non-Fluid Ingredients		
2	Used to Produce Sour Cream & Dip	Fluid Milk and Cream Ingredients		
2	Used to Produce Sour Cream & Dip	Non-Fluid Ingredients		
2	Used to Produce Yogurt	Fluid Milk and Cream Ingredients		
2	Used to Produce Yogurt	Non-Fluid Ingredients		
2	Used to Produce Light Cream	Fluid Milk and Cream Ingredients		
2	Used to Produce Light Cream	Non-Fluid Ingredients		
2	Used to Produce Aerated Cream	Fluid Milk and Cream Ingredients		
2	Used to Produce Aerated Cream	Non-Fluid Ingredients		
2	Used to Produce Drinkable Yogurt (less than 6.5% Nonfat Milk Solids)	Fluid Milk and Cream Ingredients		
2	Used to Produce Drinkable Yogurt (less than 6.5% Nonfat Milk Solids)	Non-Fluid Ingredients		
2	Used to Produce Other (Please Specify) _____	Fluid Milk and Cream Ingredients		
2	Used to Produce Other (Please Specify) _____	Non-Fluid Ingredients		
2	Used to Produce Other (Please Specify) _____	Fluid Milk and Cream Ingredients		
2	Used to Produce Other (Please Specify) _____	Non-Fluid Ingredients		
2	Disposition to Commercial Food Processors	Fluid Milk and Cream Ingredients		
2				
2				

CLASS	UTILIZATION CLASS 3 DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS
3	Used to Produce Cheese		
3	Used to Produce Packaged Evaporated Milk		
3	Used to Produce Packaged Condensed Milk		

HANDLER:_____ **MONTH AND YEAR:**_____

UTILIZATION CLASS 4

CLASS	DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS
4	Used to Produce Butter		
4	Used to Produce Skim Milk Powder		
4	Used to Produce Whole Milk Powder		
4	NonFluid - Used to Fortify FMP and FCP		

OTHER USES

CLASS	DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS
	Disposition for Animal Feed		
	Dumped with Proper Market Administrator Notification		
	Accidental Loss Beyond Handler Control		

ENDING INVENTORY

CLASS	DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS
1	Ending Inventory - Packaged Fluid Milk Products		
4	Ending Inventory - Bulk Fluid Milk Product		
4	Ending Inventory - Bulk Fluid Cream Product		
4	Ending Inventory - Bulk Concentrated Milk		
	SUBTOTAL OTHER UTILIZATION		
	TOTAL ACCOUNTED FOR		
	SHRINKAGE (OVERAGE)		

I declare under the penalties provided by law, that this report (including any accompanying schedules and statements) has been examined by me and to the best of my knowledge and belief is a true, correct and complete report. I also certify that I am authorized to sign this report.

HANDLER _____ **AUTHORIZED SIGNATURE** _____ **DATE** _____

HANDLER:_____ **MONTH AND YEAR:**_____

TRANSFERS AND DIVERSIONS OF MILK & CREAM (Supplemental)

CLASS	PLANT NAME	CITY	STATE	PROD	TRANS /DIV	BULK/ PACKG.	PRODUCT POUNDS	BUTTERFAT POUNDS

OTHER UTILIZATION (Supplemental)

CLASS	DESCRIPTION	PRODUCT POUNDS	BUTTERFAT POUNDS

HANDLER: _____ **MONTH AND YEAR:** _____

PACKAGED FLUID MILK PRODUCTS - ROUTE DISPOSITION

CLASS I Route Disposition

Product	Test	Gallon	½Gal.	Quarts	Pints	½Pts.	10 Oz.	Other_____	PRODUCT POUNDS	BUTTERFAT POUNDS
Homo/Whole Milk	.									
	.									
Reduced Fat 2% - Plain	.									
Reduced Fat 2% - Fortified	.									
Reduced Fat 1½% - Plain	.									
Reduced Fat 1½% - Fortified	.									
Lowfat 1% - Plain	.									
Lowfat 1% - Fortified	.									
	.									
Fat Free/Skim - Plain	.									
Fat Free/Skim - Fortified	.									
Buttermilk - Plain	.									
Buttermilk - Bulgarian	.									
Acidophilus	.									
Flavored Milk	.									
Flavored Drink	.									
	.									
Organic Whole Milk	.									
Organic Reduced Fat Milk	.									
Drinkable Yogurt (more than 6.5% Nonfat Milk Solids)	.									
Milkshake	.									
Eggnog	.									
	.									
UHT Homo Milk	.									
UHT Lowfat 2% - Plain	.									
UHT Skim/Lowfat	.									
UHT Flavored Drink	.									
	.									
								TOTAL CLASS I ROUTE DISPOSITION		

HANDLER: _____ **MONTH AND YEAR:** _____

PACKAGED FLUID MILK PRODUCTS - ENDING INVENTORY

CLASS 1 ENDING INVENTORY

Product	Test	Gallon	½Gal.	Quarts	Pints	½Pts.	10 Oz.	Other_____	PRODUCT POUNDS	BUTTERFAT POUNDS
Homo/Whole Milk	.									
	.									
Reduced Fat 2% - Plain	.									
Reduced Fat 2% - Fortified	.									
Reduced Fat 1½% - Plain	.									
Reduced Fat 1½% - Fortified	.									
Lowfat 1% - Plain	.									
Lowfat 1% - Fortified	.									
	.									
Fat Free/Skim - Plain	.									
Fat Free/Skim - Fortified	.									
Buttermilk - Plain	.									
Buttermilk - Bulgarian	.									
Acidophilus	.									
Flavored Milk	.									
Flavored Drink	.									
	.									
Organic Whole Milk	.									
Organic Reduced Fat Milk	.									
Drinkable Yogurt (more than 6.5% Nonfat Milk Solids)	.									
Milkshake	.									
Eggnog	.									
	.									
UHT Homo Milk	.									
UHT Lowfat 2% - Plain	.									
UHT Skim/Lowfat	.									
UHT Flavored Drink	.									
	.									
								TOTAL CLASS I ENDING INVENTORY		

HANDLER: _____ **MONTH AND YEAR:** _____

CLASS 4 BULK FLUID MILK PRODUCT - ENDING INVENTORY

Product	Test	Gallon		PRODUCT POUNDS	BUTTERFAT POUNDS
Bulk Raw Milk	.				
Bulk Homo					
Bulk Reduced Fat	.				
Bulk Fat Free/Skim	.				
Bulk Buttermilk	.				
Bulk Concentrated Milk	.				
	.				
	.				
	.				
			Sub-Total		

CLASS 4 BULK FLUID CREAM PRODUCT - ENDING INVENTORY

Product	Test	Gallon		PRODUCT POUNDS	BUTTERFAT POUNDS
Bulk Cream	.				
Bulk Cream	.				
Bulk Cream	.				
	.				
			Sub-Total		

TOTAL CLASS IV BULK ENDING INVENTORY		

RECONCILIATION OF NON-FLUID PRODUCTS

HANDLER: _____ **ORDER: _____** **MONTH AND YEAR:_____**

	SKIM POWDER	B.M. POWDER ____ % BF	CONCENTRATED FMP 1/ GAL.	% SOLIDS	BUTTER ____ % BF	FROZEN CREAM ____ % BF	WATER GAL.
Opening Inventory							
Add: Purchases 2/							
Add: Manufactured							
Less: Sales							
Less: Ending Inventory							
TOTAL TO ACCOUNT FOR							
USED TO FORTIFY FMP & FCP (List Products)							
Reduced Fat 2% - Fortified		XXXXXX			XXXXXX	XXXXXX	XXXXX
Reduced Fat 1½% - Fortified		XXXXXX			XXXXXX	XXXXXX	XXXXX
Lowfat 1% - Fortified		XXXXXX			XXXXXX	XXXXXX	XXXXX
Fat Free/Skim - Fortified		XXXXXX			XXXXXX	XXXXXX	XXXXX
Buttermilk - Plain		XXXXXX			XXXXXX	XXXXXX	XXXXX
Flavored Drink		XXXXXX			XXXXXX	XXXXXX	XXXXX
Eggnog		XXXXXX			XXXXXX	XXXXXX	XXXXX
		XXXXXX			XXXXXX	XXXXXX	XXXXX
USED TO RECONSTITUTE PKG. FMP 3/							
Unlabeled -		XXXXXX			XXXXXX	XXXXXX	XXXXX
Unlabeled -		XXXXXX			XXXXXX	XXXXXX	XXXXX
Labeled -		XXXXXX			XXXXXX	XXXXXX	XXXXX
Labeled -		XXXXXX			XXXXXX	XXXXXX	XXXXX
USED IN MANUFACTURING							
Ice Cream (& Mix)							
Cottage Cheese							
Sour Cream / Sour Cream Mixtures							
Baking Mixes							
OTHER USES / DISPOSITION (Specify Use)							
TOTAL ACCOUNTED FOR							
DISAPPEARANCE (Losses Only)							

1/ Concentrated FMP is converted to skim equivalent using the conversion table

2/ Specify sources of purchases: Name, Address and Federal Order No.

3/ Specify any products distributed as *Labeled Reconstituted*

Class I Route Disposition by Marketing Area

Handler: _____ **Order: _____** **Month: _____**

	Fed. Order ____		Fed. Order ____		Fed. Order ____		Unregulated		Total 1/	
	Product Pounds	Butterfat Pounds	Product Pounds	Butterfat Pounds	Product Pounds	Butterfat Pounds	Product Pounds	Butterfat Pounds	Product Pounds	Butterfat Pounds
Homo/Whole Milk										
Reduced Fat 2% - Plain										
Reduced Fat 2% - Fortified										
Reduced Fat 1½% - Plain										
Reduced Fat 1½% - Fortified										
Lowfat 1% - Plain										
Lowfat 1% - Fortified										
Fat Free/Skim - Plain										
Fat Free/Skim - Fortified										
Buttermilk - Plain										
Buttermilk - Bulgarian										
Acidophilus										
Flavored Milk										
Flavored Drink										
Organic Whole Milk										
Organic Reduced Fat Milk										
Drinkable Yogurt (more than 6.5% Nonfat Milk Solids)										
Milkshake										
Eggnog										
TOTAL										

1/ - The total for each product should agree with the total for that product on the Total Class 1 Route Disposition schedule, which includes units.

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