are found in the booming economies of America and Italy. Successful conclusion of the Kennedy round trade negotiations at the same time our trading partners in Europe are joining together as the European Economic Community, augurs well for a continuation of free world prosperity through free competition. To substantially withdraw meaningful trade concessions recently made by all countries through the enactment of quotas and similar restrictions on imports would hurt us all.

Mr. Chairman, may I have permission to file a brief on behalf of our importers of cheese, which belong to our association?

Mr. ULLMAN. Without objection, the statement will be included in the record at this point.

Do you have it with you?

Mr. DESANTIS. No, we will file it.

(The following statement was received by the committee:)

STATEMENT OF EDWARD LARAJA, CHAIRMAN, DAIRY PRODUCTS IMPORTERS GROUP, ITALY-AMERICA CHAMBER OF COMMERCE, INC.

The Italy-America Chamber of Commerce, Inc. is a self-sustaining national organization of American businessmen engaged in trade and other economic dealings with Italy. The Dairy Products Importers Group of the Chamber includes numerous United States corporations and firms engaged in the importation of Italian cheeses for sale in the United States.

Statements submitted to the Trade Information Committee by Universal Foods Corp., Stella Cheese Division, submitted on March 14, 1968, and the brief of the American Producers of Italian-Type Cheese Association on April 18, 1968, prompt us to file the following statement with this Committee in order to assure that confusion, if any, with respect to Italian cheese is tempered with fact.

Indiscriminate use of the phrase "Italian-type" cheese and similar careless language leaves the impression that Italy competes, outside of normal quotas, with cow's milk cheeses produced in the United States. Pecorino cheese, currently classified in Items 117.65–.70, Tariff Schedules of the United States (TSUS), the major export item from Italy, is produced from sheep's milk. American-made Italian-type cheese substitutes are produced from 100% cow's milk and might be said to depend upon a market created by consumer demand for the real thing: Italian sheep's milk cheese (Pecorino Romano). The very existence of Italian-type cheese segment of the domestic dairy products industry can be traced to the importation and creation of a market for genuine, traditional, Italian cheese. American made Italian-type cheese never existed until domestic producers studied methods and developed a process by which imitation Romano-type cheese could be made. Hence, we are talking about a narrow, specialized market created by imported cheese. At best, the product produced in the U.S. is a substitute for the genuine Italian product which can be illustrated in the difference of basic ingredients and production methods of the two. Domestic Romano cheese is made from 100% cow's milk. Italian *Pecorino* Romano cheese is made from 100% sheep's milk.

With respect to American-made Romano and other Italian-type cheeses produced from cow's milk, American manufacturers usually import the basic ingredient used to coagulate the milk and infuse a Pecorino (sheep's milk) Romano flavor to a product produced with cow's milk. This enzyme, rennet, is incidentally imported from Italy.

Total imports of cheese into the United States during the year 1967 approximated 151,779,982 lbs., of which amount Italy accounted for about 10% or 16,153,544 lbs. Of this total amount, 11,138,462 lbs. was for Pecorino (sheep's milk) cheese.

True Pecorino cheese is not produced in the United States for the simple reason that there is no commercial sheep's milk production in America. The cost to the importer for Pecorino Romano Genuino in 1967 was from \$1.05 to \$1.08 per lb. The importer cost for Pecorino Sardo in 1967 was from \$.90 to \$.92 per lb. Imitations of the original Italian product sell in Wisconsin far below these prices. Still the consumer is willing to pay more for real Italian imported Pecorino