

2009 DRAFTING REQUEST

Bill

Received: **05/28/2009**

Received By: **smiller**

Wanted: **As time permits**

Identical to LRB:

For: **Gary Hebl (608) 266-7678**

By/Representing:

This file may be shown to any legislator: **NO**

Drafter: **smiller**

May Contact:

Addl. Drafters:

Subject: **State Govt - miscellaneous**

Extra Copies:

Submit via email: **YES**

Requester's email: **Rep.Hebl@legis.wisconsin.gov**

Carbon copy (CC:) to:

Pre Topic:

No specific pre topic given

Topic:

State Symbol: Lactococcus lactis as state microbe

Instructions:

See attached

Drafting History:

<u>Vers.</u>	<u>Drafted</u>	<u>Reviewed</u>	<u>Typed</u>	<u>Proofed</u>	<u>Submitted</u>	<u>Jacketed</u>	<u>Required</u>
/?	smiller 05/28/2009	wjackson 05/29/2009		_____			State
/1			mduchek 05/29/2009	_____	mbarman 05/29/2009	mbarman 09/29/2009	

FE Sent For:

*at
intro*

<END>

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/?	smiller	1 wlj 5/28		5/28			

FE Sent For:

<END>

Miller, Steve

From: Battiato, Kate
Sent: Thursday, May 28, 2009 11:33 AM
To: Miller, Steve
Subject: State Microbe Fact Sheet

Attachments: State Microbe Fact Sheet.pdf

Hi Steve,
Attached is the fact sheet explaining the Lactococcus lactis bacteria Rep. Hebl would like to establish as Wisconsin's State Microbe. Thank you for your assistance in routing this drafting request to the right person.



State Microbe Fact
Sheet.pdf (...)

Kate

3 2957

Kate Battiato
Office of State Representative Gary Hebl
46th Assembly District
Phone: 266-7678

The State Microbe: *Lactococcus lactis*

Wisconsin State Symbols

We propose that Wisconsin adopt a microbe as a new state symbol in the company of state animals, the state bird, state flower, state fish and state insect.

The state microbe will be a living symbol of an organism that reflects the culture and heritage of Wisconsin's peoples and yet contributes mightily to the state's economy. Such a microbe is the bacterium, *Lactococcus lactis*.

Background

Bacteria are essential for life on earth, yet due to their small size, they are often underappreciated. While a few bacteria can cause disease, the vast majority are harmless or beneficial to us. Bacteria have immense importance to both basic and applied science. Having a state microbe/bacterium would educate people about the value of microbes to Wisconsin's industries and economy, and bring focus to Wisconsin's preeminence in microbiology research and education.

The proposed bacterium, *Lactococcus lactis*, is intimately involved in production of the foods that make Wisconsin famous: cheese and other fermented dairy products.

Lactococcus lactis

Lactococcus lactis is the primary lactic acid bacterium responsible for the production of Cheddar cheese and Colby cheese, a Wisconsin original. It is also used in production of many other dairy products, including Brie, Camembert, Havarti, Gouda, Edam, Feta, Blue, Chevre, Cheddar, Colby, Monterey Jack, cultured butter, Muenster, Gorgonzola, Stilton, Manchego, cottage cheese, kefir, buttermilk, and sour cream.

Lactococcus species are commonly found on grass and other plant material and in raw milk. They are needed in cheese production for fermentation of milk sugar (lactose) to lactic acid, formation of flavor and aroma compounds, and development of ripened cheese texture. *Lactococcus lactis* is also the predominant organism in starter cultures that are used nationwide for production of a wide variety of fermented dairy products.

Economic significance

Wisconsin is the leading producer of cheese in the U.S., and *Lactococcus lactis* is one of the most important starter cultures in the cheese industry. The state produces 2.5 billion lbs of cheese annually, contributing a hefty \$18 billion to the state's economy. Additionally, Wisconsin is the leading manufacturer of *L. lactis* starter cultures in the U.S., and these manufacturers are a significant component of the vibrant Wisconsin dairy ingredient industry.

Conclusion

Lactococcus lactis is arguably the most important organism of any type in the State's economy. While we have lost our status as the #1 dairy state, thanks to *L. lactis* we have maintained our position as #1 cheese-producing state. It is *L. lactis* that adds tremendous value to our dairy products, doubling or tripling the value of raw milk. It is likely that no other state's economy relies so heavily on such a microbe, so it is fitting that Wisconsin is the first state in the U.S. to name a State Microbe. In this era in which the awareness and appreciation of microorganisms is growing and when *L. lactis* is fueling the increased consumer demand for cheese, it is appropriate to recognize this bacterium's position and value in the State of Wisconsin by naming it the State Microbe.



State of Wisconsin
2009 - 2010 LEGISLATURE

LRB-2957? 1

SRM:/:....

WLj

in 5-28

Gen Cat.

1 AN ACT ~~relating to~~; relating to: designating the bacterium Lactococcus lactis as the
2 Wisconsin state microbe.

Analysis by the Legislative Reference Bureau

Current law designates a variety of state symbols and requires the Wisconsin Blue Book to include information about them. This bill designates the bacterium Lactococcus lactis as the Wisconsin state microbe and requires the Wisconsin Blue Book to include that information.

For further information see the *state* fiscal estimate, which will be printed as an appendix to this bill.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

3 SECTION 1. 1.10 (3) (t) ↓ of the statutes is created to read:

4 1.10 (3) (t) The bacterium Lactococcus lactis is the state microbe.

5 SECTION 2. 1.10 (4) of the statutes is amended to read:

6 1.10 (4) The Wisconsin Blue Book shall include the information contained in
7 this section concerning the state song, ballad, waltz, dance, beverage, tree, grain,

1 flower, bird, fish, animal, domestic animal, wildlife animal, dog, insect, fossil,
2 mineral, rock, fruit, soil, fruit, ~~and tartan,~~ and microbe. ✓

3

(END)

Barman, Mike

From: Battiato, Kate

Sent: Tuesday, September 29, 2009 2:09 PM

To: LRB.Legal

Subject: Draft Review: LRB 09-2957/1 Topic: State Symbol: Lactococcus lactis as state microbe

Please Jacket LRB 09-2957/1 for the ASSEMBLY.

09/29/2009