INGREDIENTS MAG

EXPRESS



information interaction innovation

January 2012 Issue

Special Milk Class Prices 5 (a), (b), (c), and 4(m) for the month of:

February 2012

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5(a) *	3.9370	7.1248	1.0906
	-10.8%	3.1%	3.4%
5(b)	3.9370	2.7983	2.7983
*	-10.8%	-2.7%	-2.7%
5(c)	4.1388	2.2063	2.2063
*	-4.6%	-2.8%	-2.8%

^{*}Change (%) from previous month

Buttorfat

For questions relating to the **Special Milk Classes 5 (a), (b) and (c)**, please contact **Brigitte Hayes** by telephone at (613) 792-2057 or by email at brigitte.hayes@cdc-ccl.gc.ca.

Class	(\$/Kg)	(\$/Kg)	Solids (\$/Kg)
4(m) AF	1 5800	1 5800	1 5800

Drotoin

Othor

Please note: These prices are in effect from February 1, 2012 to April 30, 2012 and are established for SMP used in the manufacture of animal feed (AF) products.

4(m) MPC -- 1.6500 1.6500

Please note: These prices are in effect from February 1, 2012 to April 30, 2012 and are established for milk protein concentrate (MPC) used in the manufacture of eligible cheeses, nutraceutical and pet food products.

For questions relating to **Special Milk Class 4(m)**, please contact **Laval Létourneau** at (613) 792-2010 or by email at laval.letourneau@cdc-ccl.gc.ca.

The Canadian Dairy Commission is proud to present a course on:

The Art and Science of Cheese Making



February 13-14, 2012

Instructors

Prof. Art Hill, University of Guelph Margaret Peters-Morris, Glengarry Cheesemaking

Food Processing Development Centre Leduc, Alberta

Visit

http://www.milkingredients.ca/index-eng.php?id=155 to download the brochure, which includes the registration form.

In partnership with



Government of Alberta
Agriculture and Rural Development

Food Processing Development Centre



La Société des fromages canadiens



Milk