

INGREDIENTS MAG EXPRESS



information interaction innovation

May 2012 Issue

Special Milk Class Prices 5 (a), (b), (c), and 4(m) for the month of: June 2012

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5(a) *	3.4237 2.2%	5.4942 -0.1%	0.9140 -4.6%
5(b) *	3.4237 2.2%	2.3477 -7.0%	2.3477 -7.0%
5(c) *	3.2664 -6.5%	1.6421 -6.3%	1.6421 -6.3%

*Change (%) from previous month

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.

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
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4(m) AF	1.1000	1.1000	1.1000
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Please note: These prices are in effect from May 1, 2012 to July 31, 2012 and are established for SMP used in the manufacture of animal feed (AF) products.

4(m) MPC	--	1.4500	1.4500
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Please note: These prices are in effect from May 1, 2012 to July 31, 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.

Funding still available for Matching Investment Fund until July 31, 2012

Funding for product development projects under the Canadian Dairy Commission's (CDC) *Matching Investment Fund* (MIF) **is still available** and the CDC will accept MIF applications up until **July 31, 2012**.

The Canadian Dairy Commission's (CDC) *Matching Investment Fund* (MIF) provides non-repayable contributions for product development projects on a matching investment basis.

For more information regarding the program or how to apply, visit www.MILKingredients.ca or contact:

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The Canadian Dairy Commission is proud to present a course on

The Art and Science of Cheese Making



June 6-7-8, 2012

Instructors

Prof. Art Hill, University of Guelph
Ruth Klahsen, Montforte Dairy

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