



## February 2014 Issue

### Special Milk Class Prices 5 (a), (b), (c), and 4(m) for the month of: March 2014

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
<b>5(a)</b>	4.3117	9.5447	1.0342
*	4.0%	21.7%	11.7%
<b>5(b)</b>	4.3117	4.4555	4.4555
*	4.0%	7.4%	7.4%
<b>5(c)</b>	5.1177	4.1356	4.1356
*	9.5%	7.6%	7.6%

\*Change (%) from previous month

For questions relating to the **Special Milk Classes 5 (a), (b) and (c)**, please contact **Josée Pigeon-Laplante** by telephone at (613) 792-2091 or by email at [josee.pigeon-laplante@cdc-ccl.gc.ca](mailto:josee.pigeon-laplante@cdc-ccl.gc.ca).

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
<b>4(m) AF</b>	3.2000	3.2000	3.2000

**Please note:** These prices are in effect from February 1, 2014 to April 30, 2014 and are established for SMP used in the manufacture of animal feed (AF) products.

<b>4(m) MPC</b>	--	2.6700	2.6700
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**Please note:** These prices are in effect from February 1, 2014 to April 30, 2014 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 **Mark Lalonde** at (613) 792-2072 or by email at [mark.lalonde@cdc-ccl.gc.ca](mailto:mark.lalonde@cdc-ccl.gc.ca).

## CRFA Show

Canada's foodservice event of the year.

**MARCH 2-4 2014**

Sunday 10am-5pm  
Monday 9am-5pm  
Tuesday 9am-5pm

The Canadian Dairy Commission is proud to be participating at the *CRFA Show 2014*.

Come visit the Dairy Marketing Program Team at **Booth #403** for information on the Matching Investment Fund (MIF), the Special Milk Class Permit Program (SMCPP) and other programs and services we offer.

**Direct Energy Centre Exhibition Place  
Toronto, Ontario  
March 2-4, 2014**

For more information, visit:

<http://www.crfa.ca/tradeshows/crfashow/>

### Artisan Cheesemaking Workshop

featuring

Margaret Peters from Glengarry Cheesemaking

**February 25-26, 2014  
Charlottetown, PEI**

A two-day workshop for budding artisan and industrial cheesemakers, consisting of a mixture of classroom sessions reviewing the technology behind cheesemaking and visits to the pilot plant for hands-on learning.

**For more information, visit:**

[http://www.biofoodtech.ca/photos/original/bio\\_cheese2014.pdf](http://www.biofoodtech.ca/photos/original/bio_cheese2014.pdf)



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