
LEPRINO FOODS COMPANY'S POST-HEARING BRIEF

In the Matter of:

Proposed changes in the Class 4a and 4b price formulae as provided in the Consolidated Stabilization and Marketing Plan considered at the October 10 – 11, 2007 Hearing held by the California Department of Food and Agriculture in Sacramento, California.

Pending before the Secretary of the California Department of Food and Agriculture (“CDFA” or “Department”) are proposed amendments to the Consolidated Stabilization and Marketing Plan concerning changes in the Class 4a and 4b price formulae. The hearing on this matter (“Hearing”) was held October 10 – 12, 2007 in Sacramento, California. In accordance with California Food and Agricultural Code § 61903, Leprino Foods Company (“Leprino”) is submitting this Post-Hearing Brief to clarify its testimony.

In my hearing testimony, I stated that: “Because of the diversity of demand for the various whey products and the relatively fixed production assets, the product prices move independently of each other.” I also noted further in my testimony that: “The bottom line is that there is not a common whey product produced within California and the nature of supply and demand in the various whey markets, both domestically and abroad, make it nearly impossible to identify a whey product that will accurately reflect market clearing returns generated by the whey complex on an ongoing basis.” Mr. Gossard asked for further elaboration on this issue.

My statement that the product prices move independently should not be interpreted as an argument that the markets for various whey products are completely isolated from one another. Rather, the prices do not use a common point of reference (in contrast to various commodity cheeses all using the CME cheddar price as a point of reference). Although there is enough interchangeable demand to force a general relationship between the whey products over time, there is also enough demand that is not interchangeable and enough fixed production capacity that the relationship in net returns amongst the whey products fluctuates over time. And, even more importantly, no single product is consistently the lowest return product within the complex.

To provide some insights without revealing proprietary data, I have prepared and following analysis comparing the gross returns for sweet whey with the gross returns for the WPC-35 / lactose combination. It is important to note that the costs of manufacturing the WPC-35 and lactose are substantially higher than that of sweet whey and that I have not incorporated any cost factors. The intent of this analysis is strictly to illustrate that the gross value across the products is highly variable. Taken in combination with the testimony by both Leprino and Hilmar that each company did not recoup the portion of the milk price attributable to the whey factor during extended periods over the last 24 months, it should be clear that neither sweet whey nor the WPC-35 / lactose complex is an appropriate reference point for use in a regulated minimum milk

price formula.

The yield assumptions incorporated in the analysis are based upon data found on GEA Filtration's website (www.geafiltration.com/applications/ultrafiltration_whey.asp and Attachment A). GEA Filtration is one of the leading suppliers of fractionation equipment to the whey industry. The yield assumptions do not incorporate any losses so are not achievable in actual plant situations, but can be used for the purposes of illustrating my point. The following table shows the basis of the yield assumption.

Dilute Whey	1,000,000
Total solids	59,963
<u>Protein side</u>	
Pounds UF retentate	179,815
UF retentate total solids	10.13%
Total solids in UF retentate	18,215
Pounds finished WPC-35 (no losses / 4% moisture)	18,974
<u>Lactose side</u>	
Pounds UF permeate	820,185
UF permeate total solids	5.09%
Total solids in UF permeate	41,747
Lactose capture rate	65%
Lactose pounds	27,135.82
<u>Sweet whey</u>	
Total solids in dilute whey	59,963
Yield	1.03
Sweet whey	61,762
WPC-35 yield per pound sweet whey	0.31
Lactose yield per pound sweet whey	0.44

The protein numbers can be found on the GEA table and the pounds of permeate and total solids in the permeate can also be found on the GEA table. The lactose capture rate of 65% is from a document on the APV website (www.apv.com/us/eng/industryofferings/dairy/whey/lactose/Lactose.htm and Attachment B). Since not all of the permeate is lactose, the analysis overestimates the actual lactose yield but I believe that this is a reasonable assumption for illustration purposes. For the purpose of the analysis, I have calculated the ratios of the WPC-35 and lactose yields to the sweet whey yield. The conclusion is that the volume of dilute whey required to produce one pound of sweet whey could alternatively be used to produce 0.31 pounds WPC-35 and 0.44 pounds lactose.

Attachment C calculates the difference in gross value between a pound of sweet whey and the alternative combination of WPC-35 and lactose. It can be seen in the following graph of the data



Ultrafiltration of Whey

Ultrafiltration is characterized as having a molecular weight cut-off range (MWCO) from about 3000 to 100,000. The most common cut-off is the dairy standard of 10,000 MW. This is the traditional size for the fractionating of whey proteins from lactose commonly used to produce Whey Protein Concentrates (WPC) of 35% to 85%WPC's.

Ultrafiltration of Whey

Fractioning and retention of fat and whey proteins of high molecular weight from Non-Protein Nitrogen (NPN), lactose and minerals of a lower molecular weight.

Applications

35% - 65% Whey Protein Concentrate Production: Total solids for 10-28% depending on incoming feed characteristics.

WPC 70-85% Whey Protein Concentrate Production: Fat removal with Microfiltration is required depending on feed characteristics. Diafiltration is required.

	WPC Range Mass Balance						
	WPC 35	WPC 50	WPC 65	WPC 80	WPC 85	WPC 85	WPC 90
Pounds/Day of Sweet Whey	1,000,000	1,000,000	1,000,000	1,000,000	1,000,000	1,000,000	1,000,000
Concentration Ratio	5.56	11.10	23.14	41.90	42.87	~50	~55
Diafiltration as % of Feed Rate*	0.0%	0.0%	0.0%	3.6%	16.6%	13.0%	22.0%
Pounds/Day UF Permeate	820,185	909,959	956,794	1,012,007	1,142,940	1,092,282	1,183,922
UF Permeate Total Solids	5.09%	5.25%	5.32%	5.22%	4.67%	3.96%	3.14%
Pounds/Day WPC Concentrate	179,815	90,041	43,206	23,893	23,329	19,816	18,139
WPC Concentrate Total Solids	10.13%	13.53%	21.02%	30.00%	28.24%	26.72%	25.60%
MF Membrane Area						882.0	882.0
Pounds/Day MF Permeate						291,911	291,911
MF Permeate Total Solids						5.51%	5.51%
Pounds/Day MF Concentrate						17,980	17,980
MF Concentrate Total Solids						12.00%	12.00%
Pounds/Day of Powder	18,974	12,690	9,460	7,467	6,863	5,515	4,837
Powder Composition:							
True Protein	30.7%	45.3%	60.0%	75.0%	80.3%	79.7%	88.9%
NPN	2.9%	2.7%	2.4%	1.8%	1.3%	1.9%	1.1%
Lactose	52.1%	37.7%	23.3%	9.4%	5.3%	10.6%	3.8%
Acid	1.4%	1.1%	0.7%	0.3%	0.2%	0.3%	0.1%
Ash	6.3%	5.5%	4.6%	3.2%	2.2%	3.2%	1.8%
Fat	2.6%	3.8%	5.0%	6.2%	6.7%	0.3%	0.3%
Moisture	4.0%	4.0%	4.0%	4.0%	4.0%	4.0%	4.0%
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
True Protein Yield	97%	96%	95%	93%	92%	73%	72%
Total Protein Yield	80%	76%	74%	72%	70%	56%	54%

* Includes both MF and UF diafiltration water							
	35.04%	49.96%	65.03%	80.00%	84.99%	84.99%	93.75%
	33.6%	48.0%	62.4%	76.8%	81.6%	81.6%	90.0%
	3.24	6.38	13.14	23.43	23.61	22.19	23.7
	0.31	0.38	0.53	0.57	0.39	0.52	0.3
	5.5	5.31	5.1	2.94	1.56	2.96	1.01
	0.15	0.15	0.15	0.1	0.06	0.09	0.03
	0.66	0.78	1	1.01	0.65	0.89	0.48
	0.27	0.53	1.1	1.95	1.97	0.07	0.08
	10.13	13.53	21.02	30	28.24	26.72	25.6
	96.00%	96.00%	96.00%	96.00%	96.00%	96.00%	96.00%

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Tell me more about  APV

Lactose



Milk is the principal source of lactose (milk sugar), which represents a very large energy potential. Lactose has a number of unique properties which can be used in a variety of products.

Some of the food products in which lactose is used are listed below:

- Baked products
- Beer
- Canned fruit
- Confectionery
- Dairy products
- Dry soups, sauces
- Infant formulas
- Instant drinks
- Jams, marmalades
- Mayonnaise, salad dressings

APV's in-depth knowledge and active involvement in the development of the world's whey processing industry, combined with proven experience in project management of major capital projects, makes APV the ideal partner for the design and installation of state-of-the-art lactose processing equipment.

Capabilities

APV Systems has experience in the production of lactose from both whey and de-proteinised way. The basic processing steps in the manufacture of lactose are shown below:

Lactose from whey

The first step in preparing the whey for lactose production is to separate the cheese fines and to remove the fat as whey cream. Then the whey is evaporated to a TS content of 50-65%. The most important considerations are that the lactose content should be as high as possible and that the evaporation temperature is sufficiently low to avoid protein denaturation. The

next step after evaporation is crystallisation (see below).

Lactose from deproteinised whey

After the whey has been clarified, the proteins must be removed. This can be accomplished in two different ways: (1) denaturation of the proteins, and (2) ultrafiltration. Denaturation can take place by heating the whey to 90-95°C for 15 minutes or more at a pH of 4.5, followed by a pH adjustment to 6.2. However, ultrafiltration is now a more popular method. After denaturation, the whey is evaporated to 60-65% TS.

When ultrafiltration is used to deproteinise the whey, the permeate is suitable for lactose production. If required, the permeate can be pre-concentrated in a nanofiltration plant during which a number of salts are also removed. The permeate is evaporated to a TS content of 60-70%. Even if the main part of the permeate is lactose, it still contains a certain amount of calcium phosphate. It may therefore be necessary to pre-treat the permeate in order to prevent excessive scaling of the evaporator.

Alternatively, the evaporation process may take place at a lower temperature and pH.

Crystallisation

The evaporated concentrate is fed to crystallisation tanks, and after seeding and slow cooling, the lactose will become sufficiently supersaturated to crystallise. For crystallisation, the lactose solution must contain either a crystal seed or an impurity such as precipitated calcium phosphate.

The cooling rate should be slow enough to allow the formation of large crystals. The crystals should be tomahawk-shaped and their size should range from 200 to 600µm.

Decantation and drying

When the crystallisation process is complete, the crystals are separated from the rest of the concentrate, the so-called mother liquor, in a decanter. The crystals are then washed, separated from the wash water in a special lactose centrifuge. The crystals are dried in a stationary lactose fluid bed dryer. The drying temperature in the first section is 110-120°C. Depending on the intended application, the lactose is dried to a content of less than 0.5% free moisture. Finally, the crystals are ground to the required size, typically between 50 and 150µm.

Yield

The processing parameters most important for the yield include:

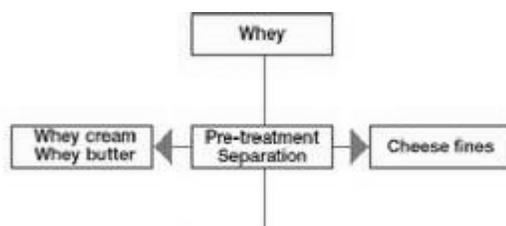
- a high lactose content in the concentrate
- slow cooling during crystallisation
- low temperatures at the end of the crystallisation process
- large crystals
- low volume of wash water

A realistic target is a yield of approximately 65% of the total available lactose.

Utilisation of mother liquor

Mother liquor from whey can be evaporated to a TS content of almost 50% and subsequently dried.

Process Diagram



Benefits

- APV's global experience as a supplier of processing technology and equipment for whey products is a key factor in our ability to deliver cost-effective solutions tailored to individual customer requirements.
- We offer an enormous range of resources to the dairy industry in process engineering, equipment manufacturing, project management - for both large and small projects - and world-class development facilities.
- APV turns losses into profits: efficient production of lactose from the by-products of whey processing, provides a viable and valuable end product.

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England and Wales with its registered office at Portland House, Bressenden Place, London, SW1E 5BF (Registered number 166023).

For a list of European legal entities within the Invensys Process Systems business group, [please click here](#).

Attachment C

	Prices			Combined WPC-35 / Lactose value		Combined Value	Combined WPC-35 / lactose value less sweet whey value
	Sweet Whey	WPC 35	Lactose	WPC @Yield: 0.31	Lactose @Yield: 0.44		
Jan-2000	\$0.1944	\$ 0.4353	\$ 0.2000	\$ 0.1349	\$ 0.0880	\$ 0.2229	\$ 0.0286
Feb-2000	\$0.1793	\$ 0.4540	\$ 0.2000	\$ 0.1407	\$ 0.0880	\$ 0.2287	\$ 0.0495
Mar-2000	\$0.1738	\$ 0.5173	\$ 0.2000	\$ 0.1604	\$ 0.0880	\$ 0.2484	\$ 0.0746
Apr-2000	\$0.1728	\$ 0.5919	\$ 0.2000	\$ 0.1835	\$ 0.0880	\$ 0.2715	\$ 0.0987
May-2000	\$0.1713	\$ 0.6700	\$ 0.2000	\$ 0.2077	\$ 0.0880	\$ 0.2957	\$ 0.1245
Jun-2000	\$0.1725	\$ 0.7359	\$ 0.1938	\$ 0.2281	\$ 0.0853	\$ 0.3134	\$ 0.1409
Jul-2000	\$0.1781	\$ 0.7803	\$ 0.1776	\$ 0.2419	\$ 0.0781	\$ 0.3200	\$ 0.1419
Aug-2000	\$0.1838	\$ 0.7697	\$ 0.1720	\$ 0.2386	\$ 0.0757	\$ 0.3143	\$ 0.1305
Sep-2000	\$0.1838	\$ 0.7513	\$ 0.1675	\$ 0.2329	\$ 0.0737	\$ 0.3066	\$ 0.1229
Oct-2000	\$0.1838	\$ 0.7337	\$ 0.1650	\$ 0.2274	\$ 0.0726	\$ 0.3000	\$ 0.1163
Nov-2000	\$0.1870	\$ 0.7325	\$ 0.1650	\$ 0.2271	\$ 0.0726	\$ 0.2997	\$ 0.1127
Dec-2000	\$0.1991	\$ 0.7399	\$ 0.1650	\$ 0.2294	\$ 0.0726	\$ 0.3020	\$ 0.1029
Jan-2001	\$0.2183	\$ 0.7674	\$ 0.1675	\$ 0.2379	\$ 0.0737	\$ 0.3116	\$ 0.0933
Feb-2001	\$0.2340	\$ 0.7870	\$ 0.1675	\$ 0.2440	\$ 0.0737	\$ 0.3177	\$ 0.0837
Mar-2001	\$0.2375	\$ 0.7900	\$ 0.1698	\$ 0.2449	\$ 0.0747	\$ 0.3196	\$ 0.0821
Apr-2001	\$0.2491	\$ 0.7950	\$ 0.1783	\$ 0.2465	\$ 0.0785	\$ 0.3249	\$ 0.0758
May-2001	\$0.2583	\$ 0.7950	\$ 0.1848	\$ 0.2465	\$ 0.0813	\$ 0.3278	\$ 0.0695
Jun-2001	\$0.2669	\$ 0.7950	\$ 0.1974	\$ 0.2465	\$ 0.0869	\$ 0.3333	\$ 0.0664
Jul-2001	\$0.2694	\$ 0.7893	\$ 0.2075	\$ 0.2447	\$ 0.0913	\$ 0.3360	\$ 0.0666
Aug-2001	\$0.2723	\$ 0.7807	\$ 0.2075	\$ 0.2420	\$ 0.0913	\$ 0.3333	\$ 0.0611
Sep-2001	\$0.2725	\$ 0.7800	\$ 0.2075	\$ 0.2418	\$ 0.0913	\$ 0.3331	\$ 0.0606
Oct-2001	\$0.2735	\$ 0.7673	\$ 0.2175	\$ 0.2379	\$ 0.0957	\$ 0.3336	\$ 0.0601
Nov-2001	\$0.2738	\$ 0.7490	\$ 0.2175	\$ 0.2322	\$ 0.0957	\$ 0.3279	\$ 0.0541
Dec-2001	\$0.2700	\$ 0.7081	\$ 0.2178	\$ 0.2195	\$ 0.0958	\$ 0.3153	\$ 0.0453
Jan-2002	\$0.2438	\$ 0.6663	\$ 0.2225	\$ 0.2066	\$ 0.0979	\$ 0.3045	\$ 0.0607
Feb-2002	\$0.2250	\$ 0.6512	\$ 0.2225	\$ 0.2019	\$ 0.0979	\$ 0.2998	\$ 0.0748
Mar-2002	\$0.2128	\$ 0.6161	\$ 0.2225	\$ 0.1910	\$ 0.0979	\$ 0.2889	\$ 0.0761
Apr-2002	\$0.2013	\$ 0.5752	\$ 0.2024	\$ 0.1783	\$ 0.0891	\$ 0.2674	\$ 0.0661
May-2002	\$0.1755	\$ 0.5186	\$ 0.1832	\$ 0.1608	\$ 0.0806	\$ 0.2414	\$ 0.0659
Jun-2002	\$0.1588	\$ 0.4688	\$ 0.1750	\$ 0.1453	\$ 0.0770	\$ 0.2223	\$ 0.0636
Jul-2002	\$0.1453	\$ 0.4363	\$ 0.1591	\$ 0.1353	\$ 0.0700	\$ 0.2053	\$ 0.0599
Aug-2002	\$0.1465	\$ 0.4252	\$ 0.1575	\$ 0.1318	\$ 0.0693	\$ 0.2011	\$ 0.0546
Sep-2002	\$0.1575	\$ 0.4461	\$ 0.1583	\$ 0.1383	\$ 0.0697	\$ 0.2079	\$ 0.0504
Oct-2002	\$0.1860	\$ 0.4675	\$ 0.1630	\$ 0.1449	\$ 0.0717	\$ 0.2166	\$ 0.0306
Nov-2002	\$0.2088	\$ 0.5022	\$ 0.1650	\$ 0.1557	\$ 0.0726	\$ 0.2283	\$ 0.0195
Dec-2002	\$0.2191	\$ 0.5125	\$ 0.1652	\$ 0.1589	\$ 0.0727	\$ 0.2316	\$ 0.0125
Jan-2003	\$0.1933	\$ 0.5125	\$ 0.1675	\$ 0.1589	\$ 0.0737	\$ 0.2326	\$ 0.0393
Feb-2003	\$0.1616	\$ 0.5125	\$ 0.1700	\$ 0.1589	\$ 0.0748	\$ 0.2337	\$ 0.0721
Mar-2003	\$0.1528	\$ 0.5086	\$ 0.1701	\$ 0.1577	\$ 0.0748	\$ 0.2325	\$ 0.0797
Apr-2003	\$0.1460	\$ 0.4884	\$ 0.1766	\$ 0.1514	\$ 0.0777	\$ 0.2291	\$ 0.0831

	Prices			Combined WPC-35 / Lactose value		Combined Value	Combined WPC-35 / lactose value less sweet whey value
	Sweet Whey	WPC 35	Lactose	WPC @Yield: 0.31	Lactose @Yield: 0.44		
May-2003	\$0.1360	\$ 0.4530	\$ 0.1786	\$ 0.1404	\$ 0.0786	\$ 0.2190	\$ 0.0830
Jun-2003	\$0.1366	\$ 0.4027	\$ 0.1805	\$ 0.1248	\$ 0.0794	\$ 0.2043	\$ 0.0677
Jul-2003	\$0.1468	\$ 0.4127	\$ 0.1905	\$ 0.1279	\$ 0.0838	\$ 0.2118	\$ 0.0650
Aug-2003	\$0.1685	\$ 0.4467	\$ 0.1949	\$ 0.1385	\$ 0.0858	\$ 0.2242	\$ 0.0557
Sep-2003	\$0.1803	\$ 0.4827	\$ 0.2010	\$ 0.1496	\$ 0.0884	\$ 0.2381	\$ 0.0578
Oct-2003	\$0.1913	\$ 0.5216	\$ 0.2125	\$ 0.1617	\$ 0.0935	\$ 0.2552	\$ 0.0639
Nov-2003	\$0.1950	\$ 0.5522	\$ 0.2125	\$ 0.1712	\$ 0.0935	\$ 0.2647	\$ 0.0697
Dec-2003	\$0.1848	\$ 0.5568	\$ 0.2142	\$ 0.1726	\$ 0.0942	\$ 0.2669	\$ 0.0821
Jan-2004	\$0.1706	\$ 0.5311	\$ 0.2250	\$ 0.1646	\$ 0.0990	\$ 0.2636	\$ 0.0930
Feb-2004	\$0.1631	\$ 0.4746	\$ 0.2250	\$ 0.1471	\$ 0.0990	\$ 0.2461	\$ 0.0830
Mar-2004	\$0.1666	\$ 0.4599	\$ 0.2266	\$ 0.1426	\$ 0.0997	\$ 0.2423	\$ 0.0757
Apr-2004	\$0.2208	\$ 0.5505	\$ 0.2375	\$ 0.1707	\$ 0.1045	\$ 0.2752	\$ 0.0544
May-2004	\$0.2631	\$ 0.6381	\$ 0.2375	\$ 0.1978	\$ 0.1045	\$ 0.3023	\$ 0.0392
Jun-2004	\$0.2683	\$ 0.6550	\$ 0.2375	\$ 0.2031	\$ 0.1045	\$ 0.3076	\$ 0.0393
Jul-2004	\$0.2356	\$ 0.6516	\$ 0.2290	\$ 0.2020	\$ 0.1008	\$ 0.3028	\$ 0.0672
Aug-2004	\$0.2181	\$ 0.6233	\$ 0.2175	\$ 0.1932	\$ 0.0957	\$ 0.2889	\$ 0.0708
Sep-2004	\$0.2160	\$ 0.6108	\$ 0.2007	\$ 0.1893	\$ 0.0883	\$ 0.2777	\$ 0.0617
Oct-2004	\$0.2266	\$ 0.6100	\$ 0.1878	\$ 0.1891	\$ 0.0826	\$ 0.2717	\$ 0.0451
Nov-2004	\$0.2410	\$ 0.6141	\$ 0.1850	\$ 0.1904	\$ 0.0814	\$ 0.2718	\$ 0.0308
Dec-2004	\$0.2528	\$ 0.6392	\$ 0.1850	\$ 0.1982	\$ 0.0814	\$ 0.2796	\$ 0.0268
Jan-2005	\$0.2584	\$ 0.7033	\$ 0.1750	\$ 0.2180	\$ 0.0770	\$ 0.2950	\$ 0.0366
Feb-2005	\$0.2625	\$ 0.7509	\$ 0.1750	\$ 0.2328	\$ 0.0770	\$ 0.3098	\$ 0.0473
Mar-2005	\$0.2700	\$ 0.7816	\$ 0.1750	\$ 0.2423	\$ 0.0770	\$ 0.3193	\$ 0.0493
Apr-2005	\$0.2769	\$ 0.8195	\$ 0.1798	\$ 0.2540	\$ 0.0791	\$ 0.3332	\$ 0.0563
May-2005	\$0.2859	\$ 0.8598	\$ 0.1809	\$ 0.2665	\$ 0.0796	\$ 0.3461	\$ 0.0602
Jun-2005	\$0.2945	\$ 0.8907	\$ 0.1884	\$ 0.2761	\$ 0.0829	\$ 0.3590	\$ 0.0645
Jul-2005	\$0.3054	\$ 0.9075	\$ 0.1995	\$ 0.2813	\$ 0.0878	\$ 0.3691	\$ 0.0637
Aug-2005	\$0.3100	\$ 0.8956	\$ 0.2003	\$ 0.2776	\$ 0.0881	\$ 0.3658	\$ 0.0558
Sep-2005	\$0.3173	\$ 0.8587	\$ 0.2043	\$ 0.2662	\$ 0.0899	\$ 0.3561	\$ 0.0388
Oct-2005	\$0.3219	\$ 0.8523	\$ 0.2153	\$ 0.2642	\$ 0.0947	\$ 0.3589	\$ 0.0370
Nov-2005	\$0.3280	\$ 0.8416	\$ 0.2195	\$ 0.2609	\$ 0.0966	\$ 0.3575	\$ 0.0295
Dec-2005	\$0.3384	\$ 0.8186	\$ 0.2200	\$ 0.2538	\$ 0.0968	\$ 0.3506	\$ 0.0122
Jan-2006	\$0.3466	\$ 0.7943	\$ 0.2363	\$ 0.2462	\$ 0.1040	\$ 0.3502	\$ 0.0036
Feb-2006	\$0.3515	\$ 0.7482	\$ 0.2425	\$ 0.2319	\$ 0.1067	\$ 0.3386	\$ (0.0129)
Mar-2006	\$0.3381	\$ 0.6864	\$ 0.2430	\$ 0.2128	\$ 0.1069	\$ 0.3197	\$ (0.0184)
Apr-2006	\$0.3125	\$ 0.6200	\$ 0.2600	\$ 0.1922	\$ 0.1144	\$ 0.3066	\$ (0.0059)
May-2006	\$0.3031	\$ 0.5953	\$ 0.2705	\$ 0.1845	\$ 0.1190	\$ 0.3036	\$ 0.0005
Jun-2006	\$0.2910	\$ 0.5800	\$ 0.2847	\$ 0.1798	\$ 0.1253	\$ 0.3051	\$ 0.0141
Jul-2006	\$0.2906	\$ 0.5858	\$ 0.3290	\$ 0.1816	\$ 0.1448	\$ 0.3264	\$ 0.0358
Aug-2006	\$0.3018	\$ 0.8956	\$ 0.2003	\$ 0.2776	\$ 0.0881	\$ 0.3658	\$ 0.0640
Sep-2006	\$0.3213	\$ 0.6626	\$ 0.3620	\$ 0.2054	\$ 0.1593	\$ 0.3647	\$ 0.0434

	Prices			Combined WPC-35 / Lactose value		Combined Value	Combined WPC-35 / lactose value less sweet whey value
	Sweet Whey	WPC 35	Lactose	WPC @Yield: 0.31	Lactose @Yield: 0.44		
Oct-2006	\$0.3550	\$ 0.7453	\$ 0.4188	\$ 0.2310	\$ 0.1843	\$ 0.4153	\$ 0.0603
Nov-2006	\$0.3938	\$ 0.8182	\$ 0.4295	\$ 0.2536	\$ 0.1890	\$ 0.4426	\$ 0.0488
Dec-2006	\$0.4331	\$ 0.8698	\$ 0.4350	\$ 0.2696	\$ 0.1914	\$ 0.4610	\$ 0.0279
Jan-2007	\$0.4781	\$ 0.9958	\$ 0.5505	\$ 0.3087	\$ 0.2422	\$ 0.5509	\$ 0.0728
Feb-2007	\$0.5680	\$ 1.1751	\$ 0.5934	\$ 0.3643	\$ 0.2611	\$ 0.6254	\$ 0.0574
Mar-2007	\$0.6700	\$ 1.3380	\$ 0.7272	\$ 0.4148	\$ 0.3200	\$ 0.7347	\$ 0.0647
Apr-2007	\$0.7388	\$ 1.4706	\$ 0.9232	\$ 0.4559	\$ 0.4062	\$ 0.8621	\$ 0.1233
May-2007	\$0.8038	\$ 1.5353	\$ 0.9300	\$ 0.4759	\$ 0.4092	\$ 0.8851	\$ 0.0813
Jun-2007	\$0.8238	\$ 1.6146	\$ 0.9300	\$ 0.5005	\$ 0.4092	\$ 0.9097	\$ 0.0859
Jul-2007	\$0.7809	\$ 1.6343	\$ 1.0117	\$ 0.5066	\$ 0.4451	\$ 0.9518	\$ 0.1709
Aug-2007	\$0.6175	\$ 1.5838	\$ 0.9496	\$ 0.4910	\$ 0.4178	\$ 0.9088	\$ 0.2913