

CEC



Cheese expertise center

ANNUAL MEMBERSHIP FORM

IDENTIFICATION

Company name

Address

City

Zip code

Website

Phone

Fax

Contact person

Title

@ admin.

Tel. admin.

Operation contact person

Title

@ prod.

Tel. operation.

ANNUAL SUBSCRIPTION — FEES (Check the appropriate box)

CHEESEMAKER MEMBERSHIP (according to the annual milk volume)



Transforming \leq 500 000 litres of milk/year 150\$+tx (172.46\$ incl. taxes)

Transforming \geq 500 001 et \leq 5M litres of milk/year 500\$+tx (574.88\$)

Transforming $>$ 5M litres of milk/year 1000\$ +tx (1149.75\$)

NON CHEESEMAKER MEMBERSHIP (single price) 200\$+tx (229.95\$)

PAYMENT (Check the appropriate boxe):

Amount:	_____ \$		
Credit card:*	  <input type="checkbox"/>	By cheque (adressed to the CEFQ Cheque number _____	<input type="checkbox"/>

*When your request will be processed, you will receive an electronic links o you can authorize the credit card payment
**3% applicable fee

Signature: _____ Date : _____

Please retourn this form to:

email: info@expertisefromagere.com

Or by mail at **CENTRE D'EXPERTISE FROMAGÈRE DU QUÉBEC**

3600, Casavant W.

Saint-Hyacinthe, QC , J2S 8E3

ANNEX 1 – PROFIL FOR CHEESEMAKER MEMBERSHIP

Company name:			
Operating since:			
Litres of milk handled per year:			
Number of employees:			
Check appropriate boxes:			
	Provincial government	<input type="checkbox"/>	CFIA
Under the authority of:		<input type="checkbox"/>	
Type of business:	Milk producer and processor	<input type="checkbox"/>	Milk processor
Type of milk	Cow	<input type="checkbox"/>	Goat
	Sheep	<input type="checkbox"/>	buffalo
Treatment of milk	Raw milk	<input type="checkbox"/>	Heat treated
	Pasteurized milk	<input type="checkbox"/>	
Origin of the milk	Your barn	<input type="checkbox"/>	Quebec milk board
	Dedicated barns	<input type="checkbox"/>	Hauling coop
	shareholders	<input type="checkbox"/>	
Organic milk certified	yes	<input type="checkbox"/>	No
Main list of cheese produced:			
Main list of olding method used:			

ANNEX 2 – PROFIL FOR NON-CHEESEMAKER MEMBERSHIP

Member category:

Consulting:	Cheese Retailer:	
Distributor:	Start-up:	
Gouvernement:	R&D:	
School:	Partner:	
Teacher:	Other:	
Supplier:		

Type of supplier:

Quality:	Ingredients:	
Culture/ferment:	Lab testing and equipment:	
Packaging:	Detergents:	
Air control equipment:		
Production equipment:		