



Vitalus and Gay Lea Foods Announce Plans for New Processing in Manitoba

Winnipeg, Manitoba – (October 17, 2016) Vitalus Nutrition Inc (“Vitalus”) and Gay Lea Foods Co-operative Limited (“Gay Lea Foods”) today announced plans to invest in new dairy processing in Manitoba.

Vitalus and Gay Lea Foods have entered into a joint venture to process dairy ingredients and butter in Winnipeg, Manitoba. The joint venture includes plans for significant upgrades to modernize an existing food manufacturing facility, creating a need for new skilled labour, increased drying capacity in Western Canada, and new butter production to respond to market demands.

The Vitalus-Gay Lea Foods joint venture also provides a new market opportunity for milk from Manitoba dairy farms, as Dairy Farmers of Manitoba will be supplying the raw milk for the new processing facility. In addition, dairy farmers in the province will have the opportunity to join Gay Lea Foods as member owners.

QUOTES

“Vitalus is pleased to partner with Gay Lea Foods and Dairy Farmers of Manitoba to increase much needed drying capacity while further developing the dairy ingredients industry, adding growth and new market opportunities for Canadian dairy.”

- Philip Vanderpol, President, Vitalus Nutrition Inc

“Gay Lea Foods is excited by the opportunities that the joint venture brings to both the Co-operative and Canadian dairy, through increased processing capacity for ingredients and butter while extending our open membership to farmers in Manitoba.”

- Michael Barrett, President & CEO, Gay Lea Foods

“Dairy Farmers of Manitoba is pleased to provide milk for this joint venture. This new opportunity and our commitment to working together to increase processing capacity in Manitoba will help ensure the continued sustainability of the Canadian dairy industry today and for future generations.”

- David Wiens, Chair, Dairy Farmers of Manitoba

ABOUT

Vitalus Nutrition Inc. is a leading supplier of sophisticated, customized dairy ingredients for the world's food, beverage and nutraceutical industries. Through our advanced facilities and FSSC 22000 certified processing plant, we process milk into various dairy ingredients that are superior in quality, nutritional value and functionality. Our products are used in applications such as baking, confections, dairy products, snack foods, infant formula, protein drinks, nutrition bars and more.

Gay Lea Foods Co-operative Limited is 100% Canadian owned and operated, with members on 1300+ dairy farms producing 35% of Ontario's cow milk, and more than 4000 members. Gay Lea Foods has now opened its membership to include licenced dairy goat farmers in Ontario and processes goat milk into a range of dairy products as well as serving as a broker in the sector. Gay Lea Foods is driven by innovation and growing the market for Canadian cow and goat milk. Our products include the consumer favourite Spreadables; North America's first SmoothTM Cottage Cheese; and an innovative snack made with 100% cheese, *Nothing But CheeseTM*.

Dairy Farmers of Manitoba is committed to producing milk according to the highest standards of quality and is totally financed by and represents all dairy farmers in the province. Established in 1974, Dairy Farmers of Manitoba is responsible for managing the supply of milk in the province, representing the interests of Manitoba dairy farmers at the provincial and national level, developing and implementing advertising and promotional programs, and delivering nutrition and dairy agriculture education programs. All dairy farms in Manitoba are family-owned and operated.

ADDITIONAL LINKS

[Vitalus Nutrition](#)

[Gay Lea Foods](#)

[Dairy Farmers of Manitoba](#)

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