



Commission  
canadienne du lait

Canadian Dairy  
Commission

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## Special Milk Class Permit Program (SMCPP): Company Eligibility Form

The main objective of the Special Milk Class Permit Program (SMCPP) is to provide eligible further processors with the means to access Canadian manufactured dairy products and assist them in being competitive in the marketplace. The following criteria will assist your company in determining whether or not it qualifies under the SMCPP.

**Name of company:** \_\_\_\_\_

### Further Processor:

In order to qualify under the Program, the company's finished products must meet all of the eligibility criteria mentioned in the Information Guide for Further Processors, namely:

Criteria	
<b>The company must be a registered food processing plant/establishment which manufactures further processed products.</b> (Note: for the purposes of the SMCPP, cafés, restaurants, caterers, hotel or grocery store operations are not deemed to qualify.)	<input type="checkbox"/>
The further processed product must be intended for sale to retailers and/or to food service and/or restaurants.	<input type="checkbox"/>
The further processed product must be packaged/shipped in such a way as to promote a minimum shelf life of 30 days (ex: frozen, vacuum sealed, gas flushed, canned, dried, etc.).	<input type="checkbox"/>
The Further Processor must submit labels for the products it wishes to register in the Program. The product labels must bear the name of the further processed product and include the list of ingredients.	<input type="checkbox"/>
The Further Processor is required to supply the CDC with the brand names of the competing products imported into Canada.	<input type="checkbox"/>

If your company meets all of the criteria mentioned above, it may qualify as an eligible further processor in the SMCPP. Applications must be completed and submitted in order to determine final eligibility.

### Bakeries

Special consideration is afforded to bakeries for the use of butter only in the manufacture of fresh baked goods sold on premises.

Criteria	
<b>The nature of the business must be that of a bakery or pastry operation.</b> (Note: for the purposes of the SMCPP, cafés, restaurants, caterers, hotel or grocery store operations are not deemed to qualify.)	<input type="checkbox"/>
The company must manufacture fresh baked goods sold directly on premises (over the counter).	<input type="checkbox"/>
The bakery manufactures fresh bakery products only. (Note: non-bakery products with limited shelf life do not qualify in the SMCPP.)	<input type="checkbox"/>

If your company meets all of the criteria mentioned above, it may qualify as an eligible bakery for the use of butter only in the SMCPP. Applications must be completed and submitted in order to determine final eligibility in the SMCPP.

**For all questions relating to eligibility requirements and application forms, please contact:**

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