

# Ingredients Mag Express

November 2003 Issue

## Special Milk Class Prices 5 (a), (b), and (c) for the month of: December 2003

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	3.6580	9.0365	0.0935
5 (b)	3.6580	1.9355	1.9355
5 (c)	3.3740	2.0000	2.0000

Prices are based on actual U.S. component prices converted to CDN \$/Kg.

For all questions relating to the Special Milk Class Permit Program or permits, please contact Nancy Delaney in Finance and Operation by telephone at (613) 792-2057 or by email at [ndelaney@agr.gc.ca](mailto:ndelaney@agr.gc.ca).

## Need more information?

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[ingredients@agr.gc.ca](mailto:ingredients@agr.gc.ca)  
Web site: [www.milkingredients.ca](http://www.milkingredients.ca)

Please note that as of August 1, 2003, the previous "em.agr.ca" email domain for the Canadian Dairy Commission is no longer available. The new address is "agr.gc.ca".

## Dairy Ingredients Seminars



The CDC, in cooperation with the Guelph Food Technology Centre and the Alberta Food Processors Association, has organized a dairy ingredients seminar that will be presented in **Guelph, Ontario on February 5, 2004 at the Guelph Food Technology Centre** and in **Calgary, Alberta on February 12, 2004 at the Blackfoot Inn.**

**COST: GFTC Members: \$125  
Non-Members: \$150**

These half day seminars will include renowned nutritionist Helen Bishop-MacDonald from the Dairy Farmers of Canada, noted baking expert Flemming Mathiasen of CanBake Consulting and; food and dairy processor representatives. Topics will include the importance of using dairy for health, dairy in the baking industry, market reports, program information and more. **Contact Shana Bailey, Marketing Officer, at (613) 792-2035 or by email, [sbailey@agr.gc.ca](mailto:sbailey@agr.gc.ca) for more details.**

## MILK INGREDIENTS TECHNICAL SUPPORT PROGRAM

The Canadian Dairy Commission (CDC) is proud to announce the launching of the **Milk Ingredients Technical Support Program**. The MITSP is intended to provide financial support and assistance to Canadian further processors who lack the facilities, technical expertise and/or resources to conduct controlled product trials and analysis in the reformulation of finished products to incorporate dairy ingredients.

**For more information, contact Shana Bailey at (613) 792-2035, or by email, [sbailey@agr.gc.ca](mailto:sbailey@agr.gc.ca), or visit [www.milkingredients.ca](http://www.milkingredients.ca) and click on**

the  button on the homepage.

Special Milk Class Permit Program information and  
[MILKINGREDIENTS.CA](http://MILKINGREDIENTS.CA) updates at your fingertips!



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