

Ingredients Mag Express

December 2003 Issue

Special Milk Class Prices 5 (a), (b), and (c) for the month of: January 2004

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	3.7263	8.0034	0.1099
5 (b)	3.7263	1.9281	1.9281
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.

Need more information?

Building 55, NCC Driveway
Central Experimental Farm
960 Carling Avenue
Ottawa ON K1A 0Z2
Tel.: (613) 792-2000
Fax: (613) 792-2009

Email: cdc-ccl@agr.gc.ca or
ingredients@agr.gc.ca
Web site: 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 now "agr.gc.ca".

Don't miss the CDC-/GFTC/AFPA-sponsored Dairy Ingredients Seminar!

The CDC, in cooperation with the Guelph Food Technology Centre (GFTC) and the Alberta Food Processors Association (AFPA), 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.** "

These half day seminars will include industry experts such as:

- renowned nutritionist Helen Bishop-MacDonald from the Dairy Farmers of Canada;
- noted baking expert Flemming Mathiasen of CanBake Consulting,
- Tom Kane, President, Ontario Dairy Council (Guelph only)
- Jonathan Avis, President, Saxby Foods (Calgary only); and
- Mark Lalonde, Dairy Ingredients Marketing Program Coordinator from the CDC.

Topics include market updates, program information, importance of using dairy for health, dairy in the baking industry and more.

Who Should Attend

- Food and nutraceutical product development personnel
- Quality Assurance & Quality Control Personnel
- Anyone using dairy ingredients in further processing

Contact Shana Bailey, Marketing Officer, at (613) 792-2035 or by email, sbailey@agr.gc.ca for more details.

Guelph Seminar
Tel: (519) 821-1246
Fax: (519) 836-1281
E-mail: gftc@gftc.ca

TO REGISTER

Calgary Seminar
Tel: 403-201-3657, ex. 25
Fax: 403-201-2513
Email: safety@afpa.com

Cost:

GFTC/AFPA Members:
\$125*

Non-members:
\$150*

* Includes a buffet lunch

Special Milk Class Permit Program information and
MILKINGREDIENTS.CA updates at your fingertips!



Canadian Dairy
Commission

Commission
canadienne du lait

Canada