

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	7.4030	9.6395	0.3182
5 (b)	7.4030	1.9839	1.9839
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.

Milk Ingredients Technical Support Program (MITSP)

The main objectives of the program are to:

- provide advice and support to Canadian manufacturers involved in the incorporation of dairy ingredients in further processed products;
- provide financial assistance to Canadian manufacturers who lack the facilities, technical expertise, and/or resources to conduct controlled product trials and analysis; and
- provide funding that may cover up to 75% of eligible costs associated with the project, up to a limit of \$20,000.

For further details on the objectives and the eligibility requirements of the program, please refer to the program guide and application form downloadable from the following website:

http://www.milkingredients.ca/dcp/article_e.asp?catid=708&page=1841

If you have any specific inquiries on the program that are not outlined in the guide, please contact:

Dalal Nasrallah
Tel: (613) 792-2035
Email: dnasrallah@agr.gc.ca

Mark Lalonde
Tel: (613) 792-2072
Email: mlalonde@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

Don't miss our latest edition of The Experts' Forum: "MILK'S MAGIC"

This month's edition features an article by Lynda Sanderson, former Product Development Specialist with the Guelph Food Technology Centre, entitled "Milk's Magic". The focus of the article is on the benefits of adding milk or milk ingredients to baked products. This issue is a must read as it outlines how milk ingredients can enhance the flavour and appearance of baked goods, as well as creating a lighter and softer dough texture.

Further details on these and other benefits can be found in the article itself. The following website will provide you access to the article:
http://www.milkingredients.ca/DCP/article_e.asp?catid=528&page=196

Milk Ingredients...good for your health, great in your recipes!
For more information, be sure to visit MILKINGREDIENTS.CA

