

Ingredients Mag Express

June 2004 Issue

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	7.3783	10.8080	0.4528
5 (b)	7.3783	2.1006	2.1006
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?

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Fax: (613) 792-2009

Email: cdc-ccl@agr.gc.ca or
ingredients@agr.gc.ca

Web site: www.milkingredients.ca

Mark Your Calendars!

On September 30, 2004, the Canadian Dairy Commission, in partnership with the Guelph Food Technology Centre, will be hosting a seminar on dairy ingredients in food processing. This half-day seminar will feature industry experts who will be discussing various topics and issues, such as: the health and wellness benefits of using dairy ingredients, current challenges facing the industry, new ideas and applications for dairy in bakery products, and information on the dairy processing sector. In addition, the CDC will be providing participants with information on new marketing initiatives and current trends developing in the marketplace.

Register Today and Save!

The first 10 registrants will receive a \$25 CDN rebate.

Cost: \$125 CDN (Regular registration)
\$100 CDN (GFTC Member)

For more information on this upcoming seminar, or to register, please contact the Guelph Food Technology Centre:

Tel.: (519) 821-1246

Fax: (519) 836-1281

Email: gftc@gftc.ca

Thanks for dropping by!

The CDC would like to thank all the companies that visited our booth at **Bakery Showcase 2004** with their questions and comments about our **MILKingredients.ca** website and about the programs that we are currently offering. The high level of interest made it a very successful event for us this year. We encourage you to continue participating in these events and to check in on our website regularly for updated information on new programs and services developed in support of Canadian food processors and dairy ingredient suppliers.

If you were unable to attend the show, a brief summary will soon be available on our "Events" section of the site at the following link:

http://www.milkingredients.ca/dcp/article_e.asp?catid=348

We Need Your Input

The CDC is beginning a program evaluation of the Special Milk Class Permit Program. An evaluation form will be sent to all companies soon. Please contact Sarah Bianchini at sbianchini@agr.gc.ca or (613) 792-2029 if you would like a copy of the questionnaire or have any questions.

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



Canadian Dairy
Commission

Commission
canadienne du lait

Canada