information interaction innovation

September 2005 Issue

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

October 2005

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	4.8431	5.4228	0.3607
5 (b)	4.8431	2.1551	2.1551
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 Paula Harvey in Finance and Operation by telephone at (613) 792-2057 or by email at pharvey@agr.gc.ca.



Need more information?

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Tel.: (613) 792-2000 Toll Free: 1-866-366-0676 Fax: (613) 792-2009

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

Web site: www.milkingredients.ca

ARE YOU INNOVATING OR REFORMULATING WITH DAIRY?

The Direct Access Fund (DAF) provides up to 7.5 hours (or the equivalent of \$1,500) of free consultation with recognized food science and technology institutions. The Innovation Support Fund (ISF) provides financial support and expertise in the areas of product innovation and analysis, pilot scale trials, packaging techniques, technology transfer and product reformulation. Eligible projects could receive up to 75 percent of the cost of the project, to a maximum of \$25,000.



Since the launch of these new Funds, several Canadian companies have taken advantage of the valuable technical support services being offered. To date, seven **DAF** projects have been successfully completed along with five *ISF* projects currently approved and underway.

If you're innovating or re-formulating dairy products or finished food products containing Canadian dairy ingredients, your project(s) may qualify for funding assistance.

For more information contact:

Shana Bailey **Tel**: (613) 792-2035 **Email**: sbailey@agr.gc.ca

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