



October 2005 Issue

Special Milk Class Prices 5 (a), (b), and (c) for the month of: November 2005

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	4.8994	5.6450	0.3779
5 (b)	4.8994	2.1345	2.1345
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?

**Building 55, NCC Driveway
Central Experimental Farm
960 Carling Avenue
Ottawa ON K1A 0Z2
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



SPOTLIGHT ON...

Ingredient Profiles

Visit the *Ingredient Profiles* section of **MILKINGREDIENTS.CA** today! This section of the site includes a comprehensive list of over 25 dairy ingredient profiles. Each dairy ingredient profile includes an overview, composition details, characteristics, various end uses and functional properties for ingredients such as butter, Cheddar cheese, skim milk powder, whey protein concentrate, and a host of other of dairy ingredients used in today's dynamic further processing industry.

Receive The Experts' Forum by Email

The Experts' Forum, published on **MILKINGREDIENTS.CA** 5-6 times a year, is an on-line magazine that features articles contributed by members of the dairy ingredients community.

If you would you like to have *The Experts' Forum* delivered directly to your Inbox, sign up today to be included on *The Experts' Forum* email distribution list.

Send your email address to:
sbailey@agr.gc.ca
Subject line:
The Experts' Forum by Email

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