information interaction innovation

December 2005 Issue

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

January 2006

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	4.1958	5.5916	0.4315
5 (b)	4.1958	2.1745	2.1745
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.

Notice on Special Class 5(c) Pricing

The current component pricing of \$2.00/Kg for solids non fat and \$3.37/Kg for butterfat available to 5(c) permit holders will remain in effect until January 31st, 2007.

For up-to-date market, health and technical information on dairy ingredients be sure to attend one of the Canadian Dairy Commission's up-coming seminars.

Dairy Ingredients and their Use in Processed Foods



PRINCE EDWARD ISLAND FOOD TECHNOLOGY CENTRE

CENTRE DE TECHNOLOGIE ALIMENTAIRE DE L'ÎLE-DU-PRINCE-ÉDOUARD

January 31, 2006 Best Western, Charlottetown, PEI

Guest speakers include: Marc Lalonde (Canadian Dairy Commission), Selwyn Joseph (Highliner Foods), Kevin Flanagan (McCain Foods), Helen Bishop MacDonald (Nutritionist, Nutrisphere), Jim Smith (PEI Food Technology Centre).

For more details, or to register, contact:

Janet Docherty

PEI Food Technology Centre

Email: jvdocher@gov.pe.ca **Tel**: (902) 368-5226

Fax: (902) 368-5549

Product innovation with dairy ingredients

Hosted by



March 23, 2006

Guest speakers include: Mark Lalonde (Canadian Dairy Commission), Frank Katsaros (Canada Bread), Janice Cox (Parmalat), Gail West (University of Laval)

For more details, or to register, contact:

Guelph Food Technology Centre

E-mail: gftc@gftc.ca **Tel**: (519) 821-1246

Web: www.gftc.ca

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