



## March 2006 Issue

### Product Innovation with Dairy Ingredients

There's still time to register for the *Product Innovation with Dairy Ingredients Seminar* being held at the Guelph Food Technology Centre in Guelph, Ontario on **March 23, 2006**. Visit the Current Events section of [WWW.MILKINGREDIENTS.CA](http://WWW.MILKINGREDIENTS.CA) for more information. To register, contact GFTC at **Tel:** (519) 821-1246, **Fax:** (519) 836-1281, **E-mail:** [gftc@gftc.ca](mailto:gftc@gftc.ca) or visit their Web site at [www.gftc.ca](http://www.gftc.ca).

### Dairy Ingredients in Food Processing Seminar

The Canadian Dairy Commission is pleased to sponsor the **Dairy Ingredients in Food Processing Seminar** being held in Leduc, Alberta on **Monday, April 10<sup>th</sup>, 2006**. This one-day session includes presentations that will provide participants with the latest technical and consumer research and are intended to address the everyday issues facing dairy manufacturers and further processors utilizing dairy ingredients. The benefits, challenges, and opportunities presented by using dairy ingredients will be discussed and end use applications will be explored.

#### Guest Speakers

- Mark Lalonde, CDC
- Helen Bishop MacDonald, Nutrisphere
- Nora Lee, Health Canada
- Brad McKay, Parmalat
- Jonathan Avis, Saxby Foods
- Philip Clark, Dairy Ingredients Group of Australia
- Jacqueline Martin-Lopez, Leduc Food Processing Development Centre
- Dr. Lech Ozimek, University of Alberta
- Marcela Cota, Vitalus

### Special Milk Class Prices 5 (a), (b), and (c) for the month of: April 2006

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
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5 (a) 3.4115 5.0791 0.5224

5 (b) 3.4115 1.8639 1.8639

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

**For more information, please contact:**  
**Shana Bailey**  
Marketing Officer  
Canadian Dairy Commission  
1-866-366-0676  
[sbailey@agr.gc.ca](mailto:sbailey@agr.gc.ca)

**To register for this seminar, please contact:**  
**Ag-Info Centre**  
Postal Bag 600  
Stettler AB T0C 2L0  
**Attn:** Dairy Ingredients Seminar  
**Phone:** 1-800-387-6030  
**Fax:** (403) 742-7527

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### Attention MILKingredients.ca Members:

Logon today to see the **new SMCPP Permit Holder tools** added to the Members' side! Once you are logged on, click on the **SMCPP Permit Holder Info** button to access the new *Permit Holder Info* and *Lost Permit* tools.

The **Permit Holder Info** tool allows you to enter a permit number to view a listing of eligible dairy ingredients. **Lost your permit?** Fill out the online form using the **Lost Permit** tool and we'll send you your permit via fax, mail or email within 2 business days!

Milk Ingredients...good for your health, great in your recipes!

For more information, be sure to visit [MILKINGREDIENTS.CA](http://MILKINGREDIENTS.CA)