



## August 2006 Issue

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	3.0441	4.6596	0.3229
5 (b)	3.0441	1.7005	1.7005
5 (c)	3.3740	2.0000	2.0000

Classes 5 (a) and 5 (b) 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](mailto:pharvey@agr.gc.ca).



### Need more information?

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**Web site:** [www.milkingredients.ca](http://www.milkingredients.ca)



The Canadian Dairy Commission (CDC) is proud to participate in the ***Ethnic and Specialty Food Expo including All Things Organic*** on September 10 and 11, 2006. The

Ethnic and Specialty Food Expo is a focused trade event highlighting ethnic & specialty, and organic food products for both foodservice & retail industries.

The demand for ethnic and specialty, and organic food products is growing at a rapid pace and as the market grows so do the opportunities for Canadian dairy and food processors. The timing has never been better to bring your new ethnic products to market. Be sure and visit the CDC at booth #309 and find out about our funding programs services available to help your company in the manufacture of ethnic dairy and further processed products. See you there!

### Profile on ingredients:

#### Milk Protein Concentrate, a great source of protein!

Ultrafiltration is the preferred method employed to extract milk proteins used in the manufacture of milk protein concentrate (MPC). This concentration process uses varying degrees of pressure to force the liquid matter through a porous membrane. The holes in the membrane are so small (2 to 20 nanometers) that only water, minerals and organic molecules can pass through; the larger-sized proteins are trapped and collected from the membrane. These concentrated milk proteins are then carefully subjected to evaporation and then spray drying. The resulting dry powder is highly sought after for both its nutritional and functional properties, which serve to enhance many finished food products.

For more information on MPC, including, appearance, microbiology, physiochemistry, varieties, composition, various uses, and functional properties, visit the *Ingredients Profiles* section (found under *Ingredients Info* on the main navigation bar) of [www.milkingredients.ca](http://www.milkingredients.ca).

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