



September 2006 Issue

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	3.2070	4.4383	0.3602
5 (b)	3.2070	1.7290	1.7290
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.



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



THE CANADIAN DAIRY COMMISSION SUPPORTING INNOVATION



The Canadian Dairy Commission (CDC) is committed to promoting growth and innovation in the manufacture and use of dairy products and components. Our new Dairy Marketing Program offers funding support to dairy and food product manufacturers. It facilitates access to the technical support and expertise required to develop new and innovative dairy and finished food products. Projects submitted under the Innovation Support Fund may be eligible for up to \$25,000 in funding support!

Find out how your ideas can qualify for this and other leading-edge industry support programs by calling Shana Bailey at 1-866-366-0676 or emailing sbailey@agr.gc.ca.

www.MILKingredients.ca

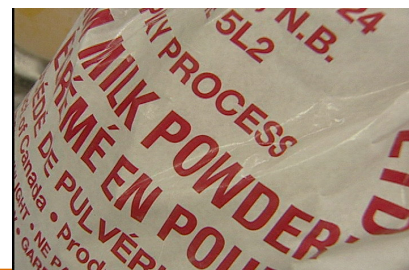


Profile on Ingredients: Skim Milk Powder

Nonfat dry milk is a product that is created when water is removed from pasteurized nonfat milk. By depriving microorganisms of the water which they require in order to develop, drying allows skim milk powder to have a shelf life of up to 3 years if stored properly. It contains lactose, milk proteins and minerals in the same relative proportions as the fresh milk from which it was made. Skim milk powder is by far the most common type of milk powder available.

Dried milk is used widely as a food ingredient. For the past several years, the largest markets for skim milk powder (SMP) have been dairy, prepared dry mixes, confectionery and bakery. SMP can be reconstituted by adding water to obtain liquid milk, recombined by adding water and fat in such a quantity to achieve the desired fat content, or simply used as an ingredient. Its high nutritional quality combined with its versatile and multi-functional properties make it attractive for many applications.

For more information on Skim Milk Powder, including characteristics and functional properties, visit the Ingredient Profiles section at www.milkingredients.ca.



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