information interaction innovation

# **April 2007 Issue**

#### **USDA REVISION**

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

May 2007

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5 (a)	3.5462	5.9213	1.3970
5 (b)	3.5462	2.6345	2.6345
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

# FORUM

## **New Series!**

In the coming months, the CDC will present a series of articles featuring Canadian dairy and food processing companies that have benefited from the Innovation Support Fund. We hope these articles will serve to inspire other companies to develop new and innovative products using Canadian dairy ingredients.

The first article in the series features KOOLL Desserts, a company from St-Hyacinthe, Quebec.

Visit MILKingredients.ca to read "Innovating is KOOL!" in the April 2007 edition of *The Experts' Forum*!

# **Up-coming Events**

The CDC's Dairy Marketing Program team will be participating in 2 important industry events in the coming months. Make sure to mark these dates on your calendar!

April 26, 2007 **CIFST Suppliers' Night 2007** 

Convention Centre, Hotel Sheraton Laval, Laval QC

3 p.m. to 7 p.m.

For more information, visit: www.cifst.ca/default.asp?id=918

May 6-7, 2007 **Baking Association of Canada's** 

Congrès 2007 Congress Place Bonaventure, Montreal QC For more information, visit:

www.baking.ca/congress/congress.html

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