



## September 2007 Issue

### Special Milk Class Prices 5 (a), (b), and (c) for the month of: October 2007

| Milk Class  | Butterfat (\$/Kg) | Protein (\$/Kg) | Other Solids (\$/Kg) |
|-------------|-------------------|-----------------|----------------------|
| <b>5(a)</b> | 3.7028            | 8.6888          | 1.0514               |
| <b>5(b)</b> | 3.7028            | 4.3824          | 4.3824               |
| <b>5(c)</b> | 3.3740            | 3.3740          | 3.3740               |

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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**Toll Free:** 1-866-366-0676  
**Fax:** (613) 792-2009

**Email:** [cdc-ccl@agr.gc.ca](mailto:cdc-ccl@agr.gc.ca) or  
[ingredients@agr.gc.ca](mailto:ingredients@agr.gc.ca)

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

### Seminar Announcement

The Canadian Dairy Commission in partnership with La Fondation des Gouverneurs is pleased to announce an important seminar event to be held at the AAFC Center in Saint-Hyacinthe Québec on October 25<sup>th</sup>, 2007. The seminar is entitled: **Produire du fromage au Québec, facteurs essentiels de succès**

This seminar has been developed for the benefit of manufacturers of artisanal cheeses, specialty cheeses and traditional cheeses destined for general consumption.

Consumer loyalty today requires that cheese makers provide a consistent and high quality product with regards to flavor, texture, aroma and color. A high quality and consistent product requires that cheese makers fully understand and appreciate the current science and technology pertaining to the raw materials and the unique manner in which they are applied.

#### For more information, visit

<http://fond-gouv.qc.ca/PDF-Cours/from2007.pdf> (.pdf file)

#### To register for this seminar, please contact:

Eveline Cournoyer,  
La Fondation des Gouverneurs  
3600, boulevard Cassavant  
Saint-Hyacinthe QC J2S 8E3  
Phone: 450-773-1105  
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#### Or visit

[https://fs2.formsite.com/Fondation/form660938153/secure\\_index.html](https://fs2.formsite.com/Fondation/form660938153/secure_index.html)

**ethnic & specialty**  
FOOD EXPO 2007

INCLUDING  All Things Organic  
Presented by Organic Trade Association

The Canadian Dairy Commission is proud to be participating in the *Ethnic and Specialty Food Expo* in Toronto, Ontario September 30<sup>th</sup> to October 1<sup>st</sup> 2007.

This is your chance to sample the latest trends in ethnic and specialty food product ideas and apply that market intelligence to your business.

Staff from the CDC will be available at Booth 339 to answer questions and provide information on programs and services in support of innovation.

#### For more information on the Ethnic and Specialty Food Show, visit:

[www.ethnicandspecialtyfood.com/default.asp](http://www.ethnicandspecialtyfood.com/default.asp)

Sunday Sep. 30th: 10am - 6pm  
Monday Oct. 1st: 10am - 5pm

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