



October 2007 Issue

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5(a)	3.4134	9.3835	0.6740
5(b)	3.4134	4.2488	4.2488
5(c)	4.1482	4.6184	4.6184

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?

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Web site: www.milkingredients.ca

DAIRY INGREDIENTS SEMINAR

VANCOUVER, JANUARY 31, 2008

CANADIAN DAIRY COMMISSION

Dairy and food product formulations are only as good as the ingredients and technology used in their manufacture. Taste, functionality and health attributes are critical factors when designing products to satisfy the needs and wants of baby boomers, sports and recreation enthusiasts and a growing ethnic population.

Manufacturers of prepared foods, enriched dairy products, and nutraceutical formulations must keep up with the latest discoveries in science, technology, and marketing to remain competitive and profitable in a rapidly evolving marketplace.

Don't miss this unique opportunity to learn and exchange ideas with science and marketing experts and fellow industry colleagues. Your customers are depending on it!

Speakers and Topics

A panel of experts in the fields of food science and nutrition, demographics, product innovation, and functional foods will provide seminar participants with a wealth of information on all of these issues.

- Isabelle Neiderer, Dairy Farmers of Canada
 - Dr. Peter Jones, University of Manitoba
 - Rebecca Robertson, University of British Columbia
 - Ralph Ashmead, Serecon Marketing Consultants
 - MaryAnne Drake, University of North Carolina
 - Dr. Gail Barnes, Dairy Management Inc.
 - Krista Faron, MINTEL Inc. Marketing Consultants
 - Mark Mark Lalonde, Canadian Dairy Commission
- Dairy Science and Nutrition
Functional Foods and Ingredients
Food Science and Technology Transfer
Ethnic Food Market Opportunities
Flavour Potential in Dry Dairy Ingredients
Dairy Product Innovation
New Product Launches Around the World
Programs in Support of Innovation

Location

Marriott Vancouver Airport Hotel
7571 Westminster Hwy
Richmond, British Columbia V6X 1A3

Sponsors

Canadian Dairy Commission
BC Food Processors Association
BC Milk Board
Western Canadian Functional Food & Health Product Network (WCFN)
UBC Food Information Service (FIS)

For more information or to download a copy of the seminar brochure, visit

MILKingredients.ca

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

For more information, be sure to visit MILKINGREDIENTS.CA