

INGREDIENTS MAG EXPRESS



information interaction **innovation**

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Special Milk Class Prices 5 (a), (b), and (c) for the month of: January 2008

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
5(a)	2.9960	8.6647	0.5405
5(b)	2.9960	3.7910	3.7910
5(c)	4.3358	3.7556	3.7556

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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Fax: (613) 792-2009**

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Web site: www.milkingredients.ca



Canadian Dairy Commission
Commission canadienne du lait

DAIRY INGREDIENTS SEMINAR

Vancouver, January 31, 2008

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.

Register Now! Seating for this event is limited.

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

Sponsors

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

Location

Marriott Vancouver Airport Hotel
7571 Westminster Hwy
Richmond, BC (877) 323-8888
www.vancouverairportmarriott.com

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

MILKingredients.ca

Or you may register by calling 1-877-356-1660 (or) 604-871-0190

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



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