



## January 2008 Issue

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

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
<b>5(a)</b>	3.1726	9.8339	0.6016
<b>5(b)</b>	3.1726	3.6034	3.6034
<b>5(c)</b>	4.2123	3.3358	3.3358

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?

**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](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)



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 >>> Seminar will be held this month! Seating 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](http://www.vancouverairportmarriott.com)

To register and download a copy of the seminar brochure, visit:

**MILK**ingredients.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](http://MILKINGREDIENTS.CA)