information interaction innovation

MAY 2008 ISSUE

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

Class (\$/Kg)	(\$/Kg)	Solids (\$/Kg)
5(a) 3.2965	7.9378	0.1434

5(c) 3.7519 2.4201 2.4201

5(b) 3.2965 2.4201 2.4201

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

UPCOMING EVENTS:

The Canadian Dairy Commission's Dairy Marketing Program Team will be participating in the CIFST annual conference in Charlottetown, P.E.I. in May.

Mark this date on your calendar and be sure to visit us at our booth!

CIFST / AAFC Conference May 25-27, 2008 (Charlottetown, PEI — Delta Prince Edward) https://secure.cifst.ca/default.asp?id=1066

ARE YOU INNOVATING OR REFORMULATING WITH DAIRY?

The Canadian Dairy Commission is committed to supporting growth and innovation in the manufacture and use of dairy products and ingredients. The CDC offers programs to help dairy and food processors remain competitive in the marketplace:



DIRECT ACCESS FUND

Free access to food science expertise; up to \$1,500 per consultation.

INNOVATION SUPPORT FUND

Easy access to technical support and food analysis; funding available for up to \$25,000 per project.

SPECIAL MILK CLASS PERMIT PROGRAM

Competitively priced dairy ingredients.

If you're innovating or re-formulating dairy or finished food products containing CDN dairy ingredients, your project(s) may qualify for funding.

For more information please contact:

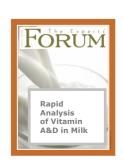
Viriginie Robert | 613.792.2035 | vrobert@agr.gc.ca

THE EXPERTS' FORUM

New April Edition

Rapid Analysis of Vitamin A&D in Milk

We invite you to read the CDC's most recent issue of The Experts' Forum. Content was developed by SciMed Technologies Inc. (Alberta)



milk ingredients

make it better

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