



## AUGUST 2008 ISSUE

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

| Milk Class | Butterfat (\$/Kg) | Protein (\$/Kg) | Other Solids (\$/Kg) |
|------------|-------------------|-----------------|----------------------|
| 5(a)       | 3.7450            | 8.4445          | 0.1628               |
| 5(b)       | 3.7450            | 2.7590          | 2.7590               |
| 5(c)       | 4.1133            | 2.7590          | 2.7590               |

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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[ingredients@agr.gc.ca](mailto:ingredients@agr.gc.ca)

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



### Atlantic Canada Dairy Ingredients Seminar Charlottetown, PEI, September 18, 2008

The Canadian Dairy Commission in partnership with the P.E.I. Food Technology Centre is sponsoring the 2008 Atlantic Canada Dairy Ingredients Seminar.

### Register Now — Seating is Limited

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 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!

**Click Here** FOR SEMINAR PROGRAM  
DETAILS AND TO REGISTER



Registration fee: **\$175** (The special early bird registration rate of **\$175** will expire on August 15, 2008)

**Option One:** Click on the *Registration Form* link above and fax or mail your registration. Please make cheques payable to: *PEI Food Technology Centre*

**Option Two:** Call (902) 368-5226 (or) toll-free 1-877-368-5548 if you are calling from the 902 area code region of PEI

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