

information interaction innovation

SEPTEMBER 2008 ISSUE

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

October 2008

Class (\$/Kg)	(\$/Kg)	Solids (\$/Kg)
5(a) 4.0477	8.0172	0.1269
5(b) 4.0477	2.8236	2.8236
5(c) 4.1043	2.5175	2.5175

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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Email: cdc-ccl@agr.gc.ca or ingredients@agr.gc.ca

Web site: www.milkingredients.ca



Atlantic Canada **Dairy Ingredients Seminar**

Charlottetown, PEI, September 18, 2008



Canadian Dairy Commission Commission

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ONLY ONE WEEK LEFT TO REGISTER

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

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



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