



## December 2008 Issue

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

January 2009

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
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5(a)	4.7648	7.9492	0.0001
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5(b)	4.7648	1.8686	1.8686
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5(c)	3.3655	1.6691	1.6691
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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 **Brigitte Hayes** in Finance and Operation by telephone at (613) 792-2057 or by email at [bhayes@agr.gc.ca](mailto:bhayes@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)

### So You THINK YOU KNOW YOUR CHEESE?

We all know that Canadian cheeses are among some of the best in the world but did you know that there are hundreds of varieties of Canadian cheeses made by processors from across the country?

The *Canadian Dairy Information Centre* is host to the **Canadian Cheese Directory**, a comprehensive database dedicated solely to Canadian cheeses. You can obtain cheese information by alphabetical order, by processor, by province, by cheese classification, by milk treatment, by milk type and also find organic varieties.

Visit the **Canadian Cheese Directory** today  
to discover great Canadian cheeses!



### SPECIAL MILK CLASS PERMIT PROGRAM REPORTS

The **Special Milk Class Permit Program Reports for the 2007-2008 Dairy Year** are now available on the Members' Side of [MILKINGREDIENTS.CA](http://MILKINGREDIENTS.CA).

### 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 develop new products and bring them to market.



#### 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.

**For more information please contact:**  
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