



January 2009 Issue

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

February 2009

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
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5(a)	3.5375	9.3591	0.0001
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5(b)	3.5375	1.8180	1.8180
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5(c)	3.0000	1.5744	1.5744
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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.

Need more information?

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Ottawa ON K1A 0Z2
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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

MILKINGREDIENTS.CA HAS A NEW HOMEPAGE

We have refreshed the home page for **MILKINGREDIENTS.CA**, giving it a new look and a more streamlined navigation. As a result, some of the content was rearranged. If you have bookmarked some of those pages, the bookmarks may no longer be valid.

Contact Shana Allen if you have any questions.

Tel: 613-792-2035
Email: shanaallen@agr.gc.ca
Web site: www.milkingredients.ca

Welcome to MILKingredients.ca

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NO.1 resource for the Canadian dairy ingredient sector

information interaction innovation

MILKingredients.ca is a comprehensive on-line information centre directed at Canadian dairy product manufacturers, food processors and dairy ingredient suppliers. This centre is devoted to strengthening business relationships by providing valuable information and industry support services relating to the manufacture and use of Canadian dairy products and components.

Special Milk Class Program & Pricing | Funding & Support for Innovation | Dairy Ingredients INFO Centre

What's New?
Click here for current Special Milk Class Permit Pricing and the December 2008 issue of IME.

Member Login:
Username:
Password: GO
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Canadian Dairy Commission / Commission canadienne du lait

Last Modified: October 2008 Important Notices

California Polytechnic Dairy Products and Technology Center has organized its **11th Annual Dairy Ingredients Symposium March 10-11, 2009** in San Francisco. This two day program offers dairy ingredient manufacturers, distributors and food processors a valuable opportunity to:

- Review new technical research on dairy ingredient;
- Discuss the practical implications of current and evolving science;
- Discover functionality/sensory information that can support sales efforts;
- Assess the marketing opportunities and challenges affecting our industry;
- Identify messaging that can make marketing efforts more consistent and effective.

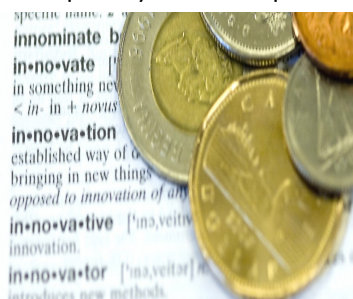
For more information on this program or to register, please contact:

Laurie Jacobson
Tel: 805-305-5056
Email: ljacobso@calpoly.edu
Web site: <http://calpoly.edu/~dptc/ingredients/index.html>



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:
Virginie Robert | 613.792.2019 | vrobect@agr.gc.ca