



## February 2009 Issue

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

**March 2009**

Milk Class	Butterfat (\$/Kg)	Protein (\$/Kg)	Other Solids (\$/Kg)
<b>5(a)</b>	2.9980	6.0420	0.0001
<b>5(b)</b>	2.9980	1.7782	1.7782
<b>5(c)</b>	3.0000	1.4273	1.4273

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?

**Building 55, NCC Driveway  
Central Experimental Farm  
960 Carling Avenue  
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Toll Free: 1-866-366-0676  
Fax: (613) 792-2009**

**Email:** [cdc-ccl@agr.gc.ca](mailto:cdc-ccl@agr.gc.ca) or  
[ingredients@agr.gc.ca](mailto:ingredients@agr.gc.ca)

**Web site:**  
[www.milkingredients.ca](http://www.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:**  
**Virginie Robert** | 613.792.2019 | [vrobot@agr.gc.ca](mailto:vrobot@agr.gc.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](mailto:shanaallen@agr.gc.ca)  
**Web site:** [www.milkingredients.ca](http://www.milkingredients.ca)

Welcome to MILKingredients.ca

Home | Français | About Us | Contact | Help

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  
Not a member yet? Click here to register.

CDC Online Publications

Dairy & Food Industry: Organization, Regulations, Resources, Events

Canadian Dairy Commission / Commission du lait canadienne du lait

Last Modified: October 2008  
Important Notices

California Polytechnic Dairy Products and Technology Center has organized its **11<sup>th</sup> 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  
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**Web site:** <http://calpoly.edu/~dptc/ingredients/index.html>

