



Permit application procedures for:  
**Manufacturers of fresh bakery products**

Manufacturers who incorporate cream of a minimum fat content of 32% in fresh bakery products wishing to apply for a Class 1b(ii) Permit must consult the **1b(ii) Information Guide** before filling out Section A and B of this application form. Manufacturers applying to the CDC for the first time must supply copies of the registered company's letters of incorporation.

Manufacturers who are already in possession of a 1b(ii) Permit and are seeking approval for a new bakery product are not required to fill out Section A.

The Canadian Dairy Commission will review the information provided below by the manufacturer in order to determine the eligibility of their bakery products.

**Section A:**

This Section pertains to the basic information required about the company applying for a Class 1b(ii) Permit for cream.

Name of company: \_\_\_\_\_

Street address: \_\_\_\_\_

City: \_\_\_\_\_

Province in which the fresh bakery products are manufactured: \_\_\_\_\_

Note: The bakery establishment must purchase the cream in the province where it manufactures the fresh bakery

Postal Code: \_\_\_\_\_

Phone number: \_\_\_\_\_

Fax number: \_\_\_\_\_

\_\_\_\_\_  
Contact person Title E-mail address

Company's Financial Year \_\_\_\_ day \_\_\_\_ month \_\_\_\_ year

**Section B:**

This Section pertains to specific information to be supplied by the manufacture in order to determine the eligibility of the fresh baked products. The manufacturer is required to complete Section B of this form for each individual bakery product that they wish to submit for review/approval.

**1. Name of finished product:**

Applicants are required to provide the CDC with the name of each individual bakery product for which they are requesting a Class 1b (ii) permit for cream.

- Name of finished product: \_\_\_\_\_

**2. Finished product code:**

If the applicant has assigned a code/skew number to a bakery product, it must be supplied in this section. If the manufacturer does not use a product coding system, the CDC will assign a fictitious one for tracking/reconciliation purposes.

- Finished product code: \_\_\_\_\_

**3. Packaging, net weight and amount of cream in the finished bakery product**

**3a.** In order to determine the amount of cream incorporated in the bakery product, the applicant must select one of the following reporting options: *Production Format* (by batch size) or, *Sales Format* (by unit, case, etc.) Please mark with an X

\_\_\_\_\_ Unit      \_\_\_\_\_ Batch      \_\_\_\_\_ Case

Other (explain): \_\_\_\_\_

**3b.** The applicant must report the net weight (in kilos or liters) of the bakery product based on the information supplied in **3a**:

\_\_\_\_\_ kilos      \_\_\_\_\_ liters

**3c.** The applicant must report on the volume or weight of the cream in relation to the net weight of the finished bakery product (as reported in 3a,) e.g.: A fresh cheese cake weighing 650 grams contains 50 ml of 32% b.f. cream.

Amount of cream: \_\_\_\_\_ kg/liter

**4. 12 month purchase estimate**

The applicant is required to provide a 12 month estimate of the amount of cream (minimum 32%b.f.) to be used in the manufacture of the fresh bakery product.

\_\_\_\_\_ Liters/kilos of cream/year

**Attestation:**

In signing this application form, the company certifies that the information provided above is true and correct.

\_\_\_\_\_  
Signature of employee

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

\_\_\_\_\_  
Permit number

**Questions on 1b(ii) Permits for cream  
should be addressed to:**

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