



BSE Update

Calg Chamber Feb. 12
- 403-750-0426 Hon.
Shirley McClellan
speaking

Seattle Retail Market Program

Feb 26, 27 cost-shared
assistance through
FBC Contact AFPA

Foodservice Expo

March 1, 2 Vancouver
Donna Hunter 800-
663-4482
dhunter@bcrcfa.com

Natural Products

West

Anaheim March 5-7
Michele Kuxhaus
kuxhausm@agrirc.ca
306-975-4094

International Food Symposium

March 9, 10 Sheraton
Suites Calgary
[www.theinnovators.net/
files/food_symposium_
calgary_2004.pdf](http://www.theinnovators.net/files/food_symposium_calgary_2004.pdf)

Exporting Food Products to the US

March 16, 17
Edm Contact AFPA

Grocery Showcase West

April 25, 26 Calgary
Sarah Bowden 416-
492-2311 x233 or
sarah@cfig.ca

AFPA Calgary
P 403-201-3657
F 403-201-2513

AFPA Edmonton
P 780-444-2272
F 780-483-7590
info@afpa.com

AFPA's 30th Anniversary

AFPA will be working with Canadian Grocer Magazine to produce a special supplement somebody will be in touch with you shortly regarding this advertising opportunity or contact AFPA. As well, AFPA will be producing a 16 page promotional booklet & a limited number of full color business card size ads are up for grabs at a cost of \$250 RESERVE yours TODAY! melody@afpa.com

Exporting Food to the U.S.

Will examine issues for entry to the U.S. food market. March 16-17, Edm. AFPA members \$199 Call AFPA or www.afpa.com/main.shtml "what's new" .

Retail Market Pilot Project NEW Initiative

Would you like your brand on US retail shelves? Contact Gail 780-444-2272 x224 gail@afpa.com

Mexico City & Guadalajara Market Development Mission

March 8-14, Wendy 780-486-9679 / 800-493-9767 whindle@foodbeveragecanada.com
Susan Powell 888-227-8848 susanp@cfea.com

MEXICO PRGRAM Food Beverage Canada

Register now for Phase I of FBC's 3 part program www.foodbeveragecanada.com/programs 1-800-493-9767

Congratulations to Pepperheads

The 3rd annual AB E-Business Leadership Award in the Agrivalue category was presented to Pepperheads on Jan 22 www.pepperheads.com

Food Safety

AFPA continues to offer courses from the Guelph Food Technology Centre.

Calgary: Feb 17-18, HACCP III – Train the Trainer March 16-17, HACCP IV- Validation & Verification of Your HACCP Program
March 18-19, HACCP V – Effective Auditing of Your HACCP Plan

Edm: Feb 24-25, HACCP III – Train the Trainer March 30-31, HACCP IV- Validation & Verification of Your HACCP Program

April 1-2, HACCP V – Effective Auditing of Your HACCP Plan

Check for more courses, including: Allergen Control Programs www.afpa.com/snq/. **The Safety & Quality Sector of AFPA may be able to help you!** Contact Ken in the Edm, or Spring in Calgary.

Nutritional Labelling

Natural Health Product Regulations came into effect January 1, 2004, call for more info. The NEW Guide to Food Labelling & Advertising has been published, & dates for the advanced; **How to Apply to the New Label** will be set in the next month. **Time is running out to comply with the new labelling regulations!** Enviro-test, a proud member of AFPA, offers the lowest pricing for lab analysis testing. AFPA continues to offer full labelling services including, consulting services and French / English Translations. Contact Spring or www.afpa.com/lab/.

Don't Miss This Agri-Tourism Opportunity!

This yr's AB Attractions promo will be a companion to the Travel AB Vacation Guide www.westedmontonmall.com "Delight in AB".

This opportunity applies to every size/type of agri-tourism business. There are 3 ways to participate - sponsor, plant tours and/or prizing. Dawn 780-434-1179 dawn.ringrose@shaw.ca Deadline is Feb 13.

Deadline approaching for beef processing loan program

Applications for the AFSC Beef Product & Market Development Loan Program (BPM DLP) are due by March 31. Alberta-licensed, Canadian agri-food processors using Alberta beef over 30 months of age, as an input to their product, can take advantage of the financing program.

Capital costs such as real estate, buildings, equipment, &/or working capital expenditures meeting Alberta Agriculture, Food & Rural Development's Beef Product & Market Development Program criteria, can qualify for financing under the special AFSC program.

The maximum amount allowed per borrower is \$2 million in total liabilities to AFSC. We will assist in securing additional capital from other sources for larger projects. Interest is fixed at 5% for up to 5 years. Monthly payments may be amortized up to 20 years, depending on the purpose & security. The usual commercial credit terms, security & loan fees are required.

For more details, or to join our mailing list, locate an office near you or speak with a professional lender, contact:



1-800-661-3811
AFSC.Commercial@AFSC.ca
www.AFSC.ca

WELCOME NEW AFPA MEMBERS

- **Homestyle Beverages / Pearson's Berry Farm**

For more info www.afpa.com/mem/directory.cgi



Food Safety & Sanitation

If your organization is involved in preparing, packaging or handling food, food safety & sanitation certification is required. AB Health Act Legislation now requires you to ensure that at least 1 staff out of 6 is certified in food sanitation & hygiene training. Here is a list of dates we offer in the coming months:

- Feb 2-18 Mon/Wed 8-11am
- Feb 22 & 23 Sun/Mon 8am – 4pm
- Mar 1-15 Mon/Wed 8-11am
- Mar 24 & 25 Wed/Thu 8am-4pm

Apr 19 & 20 Mon/Tue 8am-4pm Cost: \$125 Group rates upon request. Ask us about customizing this training for you. For more info & to register **403 210-4453** or www.sait.ca/foodsafety.

