



Seattle Tour
July 21-23
Contact
gail@afpa.com

Nutritional Labelling

The Basics
Aug 25 EDM.
spring@afpa.com

FEASTival of Fine

Chef's
August 25
SOLD OUT!

**ASE Quality –
Auditor Course**

Calgary
Sept 9/10

HACCP I & HACCP II

Calgary
Sept 13/14 & 15-17

**Western Canadian
Meat Industry
Convention & Trade**

Show
March 4-6, 2005
Delta Lodge at
Kananaskis
Contact
melody@afpa.com to
participant!

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

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

AFPA becomes "GUELPH WEST"

On June 2nd at the Annual General Meeting, the Alberta Food Processors' Association signed a franchise agreement with The Guelph Food Technology Centre (GFTC) to bring GFTC's food safety training, consulting, auditing & certification to Western Canada.

GFTC is Canada's only not-for-profit, non-subsidized food technology centre. GFTC provides creative, confidential technical solutions, training, consulting & auditing to the Canadian agri-food industry in the areas of R&D, product development, packaging, shelf-life, food safety, quality, & productivity improvement. Each year, GFTC assists over 500 companies & provides training to more than 3600 people.

Since 1974, AFPA has assisted its members in the key areas of food safety & quality, marketing, logistics, training & development, & innovation. "The association's mandate is to promote the growth & profitability of its members," says Ted Johnston, President of AFPA. "It's great to be able to bring these services to AFPA members & other food processors in a way which is convenient & cost-effective. Food safety is a crucial issue & we're proud to be able to provide these essential programs throughout Western Canada."

"We are very pleased that AFPA has chosen GFTC as its franchise partner for Western Canada, the Northwest Territories & the Yukon," says Terry Maurice, GFTC's President & CEO "This move will make GFTC's industry-leading food safety courses, audit services & HACCP Accreditation readily available to Western Canadian companies seeking a competitive marketplace advantage. This is part of GFTC's strong commitment to bringing the principles of effective food safety to all of Canada & internationally & this franchise is an important part of that process."

Anyone interested in learning more should contact Jan Futz, VP Food Safety & Quality at the Calgary office (403) 201-3657 x26, safety@afpa.com.

Seattle Food Retail Study Tour

July 21-23, 2004

AFPA is pleased to offer this cost-shared mission & an opportunity to learn about the unique Seattle retail food market; view numerous retail formats, identify category & product characteristics, & spot the trends in packaging, labeling & promotion.

Featuring an introduction to the Pacific Northwest market at the Canadian Consulate General, a market research package & a tour of food retailers. **For more info** contact Gail Lemke, gail@afpa.com, 780-444-2272 X224

WELCOME BACK JANET HENDERSON

AFPA's VP of Training & Development has returned from mat. leave – congratulation to Janet & welcome Benjamin who was already 1 year old in April. Janet is anxiously awaiting your calls to assist you with all your training needs. Contact Janet at the Calgary office 403-201-3657 x22 or janet@afpa.com

Working partnerships that offer unique financial solutions

Finding the right financial solution for your business often means looking beyond traditional lending sources. Many agri-processing and small business operations require unique financial solutions that go beyond the bounds of conventional lending.

As a one-stop capital provider, AFSC offers clients many financing options, through its partnerships with a variety of organizations and financial institutions. Funding is available for any size of project, plus special financial support is available through export financing programs and financial guarantees. Business expertise created through the partnerships maximizes opportunities for clients.

To bring sector-specific expertise to the business planning & financing process, AFSC works closely with industry and government, including Alberta Agriculture, Food and Rural Development and Alberta Economic Development. This enables AFSC to tailor flexible financial packages to suit business needs. Clients also become better equipped to develop effective, market-based business strategies for success.

Our goal is create the best financial solution – one that grows your business. 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

AFPA's NEW BOARD OF DIRECTORS

The success behind AFPA is a strong group of dedicated individuals who make up the Board of Directors. Their combined experience & business acumen shape the direction for the organization. AFPA's Board 2004-05 consists of: **Dave Old**; Alberta Pork; **Noorudin Jiwani**; Aliya's Foods Limited; **Dennis Range**; Barrhead Custom Meat; **Alan Stuart**; Bassano Growers.; **Michael Bauer**; Bauer Meats; **Darren Bishop**; Bles-Wold Farm Yogurt; **Karen Hope**; Cattle Boyz Foods.; **Randy MacDonald**; Ellison Milling Company; **Joe Makowecki**; Heritage Frozen Foods.; **Jerry Bigam**; Kinnikinnick Foods; **Jack Trach**; Klondike Foods; **Gulzar Lalany**; Lalany's International Meals; **Helen Thomson**; Leslee Creations; **Kim Trowbridge**; Mac's Convenience Stores; **Greg Hemstad**; Permolex; **Thea Avis**; Saxby Foods.; **Brad Shapka**; Select Food Services.; **K.B. Takeda**; Trimark Engineering



STORAGE AND DISTRIBUTION CENTRES

- Dry, Cooler & Freezer
- Calgary, Saskatoon & Winnipeg
- Dedicated & 3rd Party
- Custom Order Assembly
- X-Docking, Clamping & Slip-sheeting
- Computerized Warehouse Management System and Reporting
- EDI & Bar Coding
- Freight Consolidation & Delivery
- Food Safety Programs – HACCP, CFIA accredited

Tel: (204) 475-5570

Fax: (204) 477-1217

1555 Chevrier Blvd, Winnipeg, Manitoba, R3T 1Y7

www.westco.ca



WELCOME NEW AFPA MEMBERS

- All In Good Taste Inc. 780-496-9225 – process, manufacture & slicing of processed meats & unique meats/sausages with a long shelf life.
- Get Sauced Ltd 780-462-2418 – sauces & seasoning dips; antipasto; private label; custom blending.
- Schroeder Milling Ltd. 780-672-4711 – Sunny Boy Cereal & Sunny Boy flour & pancake mix.
- Vitalyteas Ltd. 780-461-3176 – Bulk teas; Canada Chai Concentrate; special blends.

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

PROJECT MANAGER!

Select Food Services is seeking a Project Manager to join our exciting team. The successful candidate has a background in HACCP, nutrition and/or food science. Candidates with working knowledge of QA processes and systems are preferred. Excellent communication, interpersonal, team building, problem solving and organizational skills are a must. Please forward resume to: **Fax** (780) 414-1497 or **Email** danya@selectfood.ca

Health and Safety: Fall Classes

The new lineup of classes for Health and Safety has been scheduled as follows:

- Sept 10, Calgary, Program Building
 - Sept 17, Calgary, Hazard Assessment
 - Sept 24, Calgary, Incident/Accident Investigation
 - Sept 27 28, Calgary, Auditor Training
 - Sept 14, Edmonton, Program Building
 - September 28 & 29, Edmonton, Auditor Training
 - Oct 21, Edmonton, Hazard Assessment
 - Oct 22, Edmonton, Incident/Accident Investigation
- For more info Dawn at 403-201-3657 x28 or dawn@afpa.com**

Call for Nominations for GALA Awards

Growing Alberta is accepting nominations for the Growing Alberta Leadership Awards. The purpose of the GALA's is to formally recognize those individuals & organizations whose actions & efforts contribute so much to Alberta's agri-food industry, as well as their respective communities. Nominations for industry leaders are being accepted in the following six categories: 1. Food Safety; 2. Environmental Stewardship; 3. Economic Development; 4. Building Youth Leadership; 5. Innovation; 6. Community Spirit

For further information visit:

<http://www.growingalberta.com/galas/email.html>

Nomination deadline is June 30, 2004.

Food Safety & Quality

June, 2004 we successfully completed Developing Your Allergen Prevention Plan, HACCP IV – Verification & Validation of Your HACCP Plan & HACCP V – Effective Auditing of Your HACCP Plan.

Upcoming courses to be hosted in Calgary include:

ASQ Quality Auditor Course - Sept 9 & 10
HACCP I Documenting Your Prerequisite Program Sept 13&14

HACCP II Development of Your HACCP Plan - Sept 15-17
Check for more courses on the website;

www.afpa.com/sng/. **AFPA may be able to help you with GAP Assessments to understand where your system is at, also customized in-house training!** For specific questions, contact Jan Futz or Spring in the Calgary office.

Nutritional Labelling

On June 10th, AFPA completed – **Nutritional Labelling, The Basics** half day workshop. The **NEXT** workshop will be hosted in Edm, Aug 25th 8am – 1pm. During this workshop we will review the labelling regulations, the New Guide to Food Labelling and Advertising & how to apply the new mandatory Nutrition Facts panel. At the workshop you will also receive a copy of the 85 pg Quick Reference Manual & a user-friendly CD-ROM. AFPA offers a variety of other services to assist you with the new labelling regulations, including consulting services and French / English Translations. For more info, contact Spring in the Calgary office or visit our website at www.afpa.com/lab/.

