



Statistical Process Control Part I & II – Calgary Oct. 18-20
Contact AFPA

HACCP I & HACCP II
Edm. Nov. 22-26
Contact AFPA

1st Western Canadian Food Ingredient Symposium
Oct 21/22 Leduc
780-980-4867

The PowerWithin
Nov 9 in Calgary
www.powerwithin.com
AFPA members rate save \$140 1-866-994-2555 x227 Scott

Italian Chamber!
Nov. 18 Edm. contact Francesco at 780-428-5478 if you are interested in meeting any Italian food processors

Western Canadian Meat Industry Convention & Trade Show
March 4-6, 2005
Delta Lodge at Kananaskis
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

MEAT COMMITTEE UPDATE

This is a busy time in the meat industry right now. With BSE hanging like a huge cloud over us, everyone is scrambling to find solutions. There are 3 projects currently under way:

- **National Meat Facility** – There is a motion, put forward by Olds College to try & centralize the Meat training in Canada. This is not to say that Olds will become the only training facility in Canada. It means that the existing programs will be streamlined & standardized throughout. The existing facilities will remain; they will just become a part of the initiative.
- **Meat cutting Certification** – The industry is long overdue to be recognized as a certified trade. That can come in different forms & the committee is looking at all options. The question remains, is industry ready to take this next step.
- Promotion of the industry as a viable career – The Meat industry, like so many others in the province is struggling to fill the labor shortage in Alberta. The goal here is develop a strategy that excites students entering the work force into pursuing a future in this industry.

Along with this, we are still working diligently toward our upcoming **convention** March 4 – 6 2005, join us in Kananaskis. For more info, on booth space or attending the convention contact Melody at AFPA Calgary or email melody@afpa.com or Dave Old at Alberta Pork at 403-256-2764 SPACE IS LIMITED TO ACT FAST!

16th Annual FEASTival of Fine Chefs

Go to www.afpa.com/pro/feastpix2004/ to view ALL of the FEASTival pictures.

RECRUITMENT & RETENTION WORKSHOP

October 15 in Calgary
Don't miss this ONE day workshop!!!!



Training Gets Results

How to find the talent you need & keep it!

Contact dawn@afpa.com today!

Apply for 50-50 cost sharing from AFPA's Skills

Development Initiative.

www.afpa.com/hr

Food Safety & Quality

Upcoming courses:

Calgary:

Statistical Process Control, Part I & Part II October 18, 19-20

Edmonton:

HACCP I – November 22 & 23

HACCP II – November 24-26

For registration information or to check for more courses www.afpa.com/sng

The Safety & Quality Sector of AFPA may be able to help you with GAP Assessments to understand where your system is at, also customized in-house training! Contact Jan Futz or Spring Savage in the Calgary office.

Developing an agri-processing business – need financing?

Agri-processors often require a unique financing approach to assist them in taking their product or business from idea to commercial production. Working with a lender that understands the demands of their industry, and one that offers financing programs geared to the sector can mean the difference between success and failure.

At AFSC, we work actively in Alberta's food processing and value-added agriculture sector. We continually strive to create financing programs that assist Alberta's agri-processors in achieving success.

Working with the Food Processing Development Centre in Leduc, AFSC developed the Agrivalue™ Processing Loan Program to assist clients of the centre & the Agrivalue Processing Incubator. This loan program enables clientele to scale up production within the center or move to an external, commercial premises when market demand & viability have been demonstrated through their work at the center.

If you plan on investing in Alberta's value-added agriculture industry or rural business projects, AFSC offers capital for share purchases through our new Project Investor Loan Program.

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

Unique Financial Services
AFSC
Agriculture Financial Services Corporation is a provincial Crown corporation

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



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Upcoming Missions!

Eligible for funding under AFPA's MTP. Give Gail at AFPA Edmonton a call if interested in exhibiting!

- **National Nutritional Foods Assoc. Nov. 5-7, 2004 in Seattle**
- **Grocery Innovations Nov. 8-9 in Toronto**
- **Private Label Manufacturer Assoc. Show Nov. 14-16 in Chicago**
- **SAIL – Montreal April 13-15, 2005 – will feature 735 exhibitors from 40 countries & 14,000 visitors**

Just to list a few – for a complete list contact Gail or to find out if you trade show is eligible for funding! The Market Technology Program has assisted companies (or Albertans) to travel to tradeshow in Germany, Las Vegas and Toronto.

AAFRD Marketing Workshops

October – April 2005

Make marketing a successful experience. Introduction to the Markets Workshops; Introduction to the Markets Tour; Developing the Marketing Mix; Market & Product Analysis Workshop I; Product Design & Promotion – Workshop II; Placing Products & Providing Service; Pricing Considerations & Approaches; Interactive Sales Skills Workshop; Public Relations Workshop. Workshops are available in Stony Plain; Airdrie and Grande Prairie for \$35 each. Contact Heather Shewchuk at 780-422-8622 or heather.shewchuck@gov.ab.ca

GLOBAL LINKS: The truth about value chains

May 25-27, 2005

Agriculture and Food Council Alberta, Alberta Agriculture Food and Rural Development and Agriculture and Agri-Food Canada are proud to present this conference. This two and a half day conference will be a high energy presentation by over 20 international speakers on the issues, successes and obstacles in the value chain approach. Register early as there is limited space and an earlybird special prior to April 15, 2005

www.agfoodcouncil.com



Welcome! NEW AFPA MEMBERS

- ✚ Prime Cuts Meat & Deli Ltd. 780-632-6149 Makers of Vegreville sausage; new owners. Garlic sausage; ham sausage; kuburgers; pepperoni; jerky.
- ✚ Tegart Apiaries Honey Farm Ltd. 780-835-2115 A honey and beeswax producer in Northern Alberta. Are organically certified through OCPP/PRO-CERT Canada.
- ✚ Hoven Farms Organic Foods 403-746-3072 Provides certified organic beef direct to consumers, retail outlets and the foodservice industry.
- ✚ Nature's Path 604-940-0211 Organic cereals, granola bars, rice crispy bars, waffles, manna bread, cookies, crackers; all organic certified.
- ✚ Touch of Heaven Foods 780-718-9015 www.touchofheavenfoods.ca high quality wheat free foods.
- ✚ Canadian Emu Oil Limited 250-746-1593 www.emu.ca We purchase emu fat from co-op members, render, process & deodorize into oil products for skin care, muscle & joint pain relief & enhanced hair growth.

For more info

www.afpa.com/mem/directory.cgi

Understanding Regulations for Design of Food Manufacturing Facilities in Alberta

K.B. Takeda, Principal Engineer, Trimark Engineering, Lethbridge, AB

KEY CONCEPTS

- **Standardized products (identified products that present a potential health risk) for market in Alberta are subject to provincial legislation.**
- **Standardized products for market outside of Alberta are subject to federal legislation.**
- **Design of all food manufacturing facilities must comply with the Food and Drugs Act (as it relates to food).**

It goes without saying that all buildings, whether for food manufacturing or otherwise must be designed in accordance with applicable building codes and regulations. In Alberta, these include the Alberta Building Code and the Alberta Fire Code. These codes dictate building design and construction requirements with regarding to public health, fire safety and structural sufficiency. Your insurance underwriter may specify additional requirements.

What are the regulatory design requirements specific to food manufacturing facilities? Although the Alberta Building Code includes a section specific to abattoirs and meat processing plant design, regulatory food agency requirements are more stringent.

The Canadian Food Inspection Agency (CFIA) regulates “standardized” food products for interprovincial or export trade (or imported into Canada). These standardized food products include shell and processed eggs, dairy, processed fruits and vegetables (dehydrated fruit is an exception), honey, maple products, meat and poultry. CFIA maintains inspection manuals for each of these categories of standardized food products. Facility design requirements are specified in these manuals. For example, facility design requirements for federal abattoirs and processors of products containing 2% or more meat are contained in Chapter 2 of the Meat Hygiene Manual of Procedures. Due to the demanding requirements, retrofitting an existing non-registered facility to federal standards can be difficult, costly and is normally not recommended.

Standardized food products including meat, dairy and vegetables produced in Alberta for market in Alberta are subject to provincial legislation. Alberta Agriculture, Food and Rural Development (AAFRD) enforces the provincial Meat Inspection Act and Regulations, Dairy Industry Act and Regulations, and Vegetable Sales Act and Regulations. Facility design standards for meat are contained in the Meat Facility Standards available on the AAFRD website (www1.agric.gov.ab.ca). Design guidelines for dairy and vegetable are contained in the respective regulations.

All production for federal, provincial, standardized or non-standardized food products must comply with Health Canada through provisions of the *Food and Drugs Act*. The associated facility design standards are contained in the Good Manufacturing Practices (GMP) Guidelines available on the Health Canada website.

The bottom line is that your facility design must comply with the applicable federal or provincial legislation and with the Food and Drugs Act. While this may seem overwhelming, there is a lot of overlap between basic design requirements. Your industry, consumer and purchasing groups such as American Institute of Bakers, Kosher, Halal and European Union (EU) may introduce additional design requirements.

Determining which regulations apply to your operation is the first step. Don't compromise on critical facility design aspects. The underlying objective is to ensure a physical environment that will facilitate the production of safe, high quality food thereby enhancing your competitiveness in a global economy.

More Info:

Questions about regulations for food manufacturing facilities may be directed to K.B. Takeda at 866-328-2910, kb.takeda@trimarkeng.com.