



Industry Builders Award

Call for nominations
Deadline January 31, 2005 See attached

HACCP I & HACCP II

Feb. 7-11 Calgary

HACCP III

Feb 14-15 Calgary

ServSafe

Jan 11-12 Calgary

Developing your Allergen Management Program

Jan 24-25 Calgary

Premises Workshop

Jan 27, 2005 Calgary

Transportation & Storage

Jan. 28 Calgary

CCGD Western Conference

January 26 & 27 Calg.
A special opportunity to meet Canada Safeway Category Manager
Contact Melody in Calgary

Meat Industry Convention / Trade Show

March 4-6
Kananaskis
melody@afpa.com to participant or exhibit!

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

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

www.afpa.com



**MEAT INDUSTRY CONVENTION & TRADE SHOW
PLAN TO ATTEND**

Don't miss it! March 4-6 2005, 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 403-256-2764 ACT FAST!

TRANS FATTY ACIDS CAUSE MEDIA FUROR!

Canadian media had a field day in late Nov. as 2 Manitoba MP's introduced a bill in the House of Commons who's reported objective was to ultimately make Canada a trans fat free nation. The media sent sensationalist messages to Canadians creating the miss impression that this new bill would ban all trans fats effective immediately. In fact, that was not the case. The new bill – which passed by a huge majority – does instruct the government of Canada to prepare their plan to move Canada toward a significantly reduced trans fat status & to present that plan to parliament by early 06 – in other words parliament intends to take a more rational approach to dealing with the issue that what the media presented.

Your Association was asked to comment on the proposed bill & at the height of the media frenzy we did so in a manner that was intended to calm the waters & reinforce the position that this industry has already taken major voluntary steps towards the reduction and/or elimination of the use of trans fats in our manufacturing processes. Phone feed back to the AFPA offices indicated that our message did get through & along with the comments provided by manufacturers & other interested parties this response to the media did help to restore calm & take the subject out of the headlines.

Members should keep in mind that all that has really happened is that the federal government is providing a window of time for agri-food processors to prepare themselves for the changing legislative environment related to the use of trans fats in Canada. Many of you have already taken the appropriate steps but for those that haven't the association strongly urges you to develop your plan & begin the change now – before it becomes law & you are given no further choice. The AFPA digest will continue to update you as we learn more about the proposed action plan being developed.

FOOD EXPO ...AT THE HOMESHOWS

CONSUMER SHOWS. January 14-16 in Calgary & January 28-30 in Edm. AFPA members get a special rate to exhibit Call Laurina 780-420-6336

RECRUITMENT ISSUES? AFPA CAN HELP!

Partnership with Alberta Human Resources and Employment:

As many of you know, I am the new VP of Employment Partnerships based out of Edm. I will be working with AFPA members within Edm. & the surrounding area to assist you with the recruitment of employees.

With the holiday season upon us, we all experience very busy times & it is hard to get your product out & still find time to recruit, interview, hire & orient new employees. **Let me do some of the leg work for you!** I can come out to familiarize myself with your staffing needs. Once this is done, I will begin the process of locating, screening & referring qualified, skilled candidates who have the attitude, skills & abilities you are looking for.

In addition to the placement aspect, I can provide a follow up service to ensure that success in terms of employee retention for the individuals I place.

I look forward to working with you in the New Year. Please feel free to contact me at AFPA Edm x222 or (780)-918-2503 cell.



Any member wishing to place an ad on the NEW AFPA Classified email melody@afpa.com. This is a free member service. Visit the AFPA web today!

Food Safety & Quality

ServSafe for Food Service & Retail – Calgary, January 2005 Will provide you with a thorough analysis of basic food safety & is the foundation on which you can build your HACCP plan. It will arm you with the knowledge you need to prevent foodbourne illness & keep your operation safe.

Developing your Allergen Management Plan – Calgary, January 24-25, 2005 Approx 50% of food recalls are due to products with undeclared allergens. Learn how to protect your customers & your company by developing your Allergen Management Plan.

HACCP I: Documenting Your HACCP Prerequisite Program – Calgary, Feb 7-8, 2005 You will: understand the components of the 6 HACCP prerequisite programs; practice the use of a model for prerequisite documentation; use & view the tools necessary to develop & implement prerequisite programs; develop & review record-keeping forms for Prerequisite implementation.

HACCP II: Developing Your HACCP Plan – Calgary, Feb 9-11, 2005 Walk through the development of a HACCP Plan from product description to the Master HACCP document Forms 1 through 10). Learn to conduct a hazard analysis, identify critical control points & understand how government and third parties will recognize and accredit your HACCP system.

HACCP III: Train the Trainer – Calgary, February 9-11, 2005 A “tool kit” for HACCP team members & others to train plant staff on the importance of the HACDCP system, the requirements of Good Manufacturing Practices or HACCP Prerequisite Programs & the essential management of critical control points. Learn to: develop HACCP training sessions for your plant; use adult learning principles & review great training tools that will make your training interesting & easy.

Do you have a food safety system set up? Are your customers requesting a food safety audit? Having trouble understanding regulations and requirements? Call AFPA for assistance.

Ask us about Customized In-house training!

AFPA is pleased to bring to you all of the services & courses offered at the Guelph Food Technology Centre right to YOUR facility. If there is a course you want to have offered, but don't see it on our current list send us your request & we will make it happen.

We continue to offer Third Party Auditing services & GAP Assessments, to assist companies along the way towards HACCP Accreditation. **Visit us at www.afpa.com/sng.** Contact Janice or Spring in the Calgary office.

Nutritional Labelling

Time is running out - new mandatory Nutrition Facts table - deadline December 12, 2005. Do you have your product analyzed for the mandatory 14 core nutrients? Not sure where to get started, or what is required of you? **AFPA can help interpret the regulations**, consult with you on your package, partner you with member labs for reduced pricing & offer great hands-on info sessions. Call Spring in Calgary or visit www.afpa.com/lab.



can assist Alberta companies with travel costs.

Upcoming trade shows:

- Winter Fancy Food Show, San Francisco, Jan 23-25
- International Sweets & Biscuits Trade Show, Germany, Jan 30-Feb 2
- International Food & Beverage Show, Mississauga, ON, Feb 20-22
- Grocery Showcase West, Vancouver March 6-7
- Snaxpo 2005, Ft Lauderdale March 12-14

Contact Gail AFPA – 780-444-2272

SIAL – Montreal – April 13 & 14, 2005 interested in exhibiting in the Regional Pavilion contact Peter at 1-866-281-7425 or Gail at AFPA Edm. X224

Food Beverage Canada is preparing a Non-Generic Brand Promotion Program for 2005-06. This non-repayable cost sharing program helps offset promotional expenses in foreign markets.

Eligible activities include promotion material development, in-store and food service promotions, product demonstrations, employment of part-time contractors, participation in trade-only shows & exhibits & incoming company-specific missions.

FBC is leading missions to **FoodEx Japan** March 8-11, 2005, & **Expo Carnes Monterrey, Mexico** February. Contact Wendy Hindle 1-800-493-9767

Guangzhou, March 2005 The Alberta China Office, Canadian Embassy, Beijing is planning a catalogue show & a buyers mission to Canada. Nancy Wu, AED & Jenny Luo, Canadian Embassy, will coordinate Alberta participation. Please contact them gov.ab@alberta.org.hk or Gail x224 AFPA Edm.

MEAT INDUSTRY OCCUPATION/TRADE STUDY FUNDED

The National Beef Industry Development Fund (NBIDF) approved funding to assist the meat industry in an *Application for Designation as a Trade/Occupation under the Apprenticeship and Industry Training Act*.

Apprenticeship for the meat industry has been an important topic of discussion for some time. The meat industry identified that the skill sets required in the industry, particularly concerning new technology, food safety, handling, quality & processing safety, are not currently being addressed & will be in higher demand in the future.

Designation will provide the meat industry with the ability to set the standards for certification & training. Established standards & certification will benefit the Alberta meat industry with a trained workforce to remain competitive, personnel with an identifiable career path, enhanced ability to recruit and retain talent & allow for more employee mobility within the industry.

AFPA will offer project management support for the project. For more info contact Janet in Calgary x22.

Health and Safety

On-site training is now available! Any of our great Health & Safety classes may now be arranged for training in your facility. Visit our web site at www.afpa.com/env to see what classes we offer, then email (dawn@afpa.com) or call 403-201-3657, x28 for more details



Thriving meat business in Edmonton. Excellent retail counter & wholesale Italian sausage business. Owner retiring. For more info. Dominic 780-422-6473



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Welcome! NEW AFPA MEMBERS

- ✦ Alberta Oats Milling Ltd. – Oat processing.
1-800-916-6287
- ✦ Flora Beverages – Manufacturer / package any liquid herbal preparation in water, alcohol, glycerine or oils 403-236-0155
www.hoxsiac.com
- ✦ Lighthouse GROUP Inc. Captain Gobbler
780-962-0123 – www.captaingobbler.com
Producers of top quality, Alberta made turkey products.
- ✦ Manitoba Starch Products – Privately owned potato starch manufacturing company. 204-834-2702
- ✦ Rocky Mountain Meats 403-845-3434
Slaughter house, retail sales, wholesale, custom kill, sausage making.
- ✦ The Jam Lady 780-768-2417 Growers & processors of jams; jellies; marmalades; pickles; salsa etc.

For more info

www.afpa.com/mem/directory.cgi



Season's Greetings to Alberta's agri-processors – We are proud of you!

We know it takes a lot of hard work to succeed in the agri-processing industry. There are a lot of variables that make up that success, and sound financing is critical to creating that success.

As an AFPA sponsor, we work closely with the industry to create targeted financing programs that can increase market opportunities.

Building your business? Need the right mix of financing to maximize your opportunities? AFSC can help.

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

We look forward to helping you have a prosperous year in 2005.



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

POTATO STARCH Made In Manitoba



Manitoba Starch Products has completed a major expansion and investment to become the only Canadian manufacturer of food-grade native potato starch. Potato starch meeting all requirements for food applications is readily available from the centrally located facility in Carberry, Manitoba, Canada.

Contact us for more information:
 Earl McLaren, President & CEO
emclaren@manitobastarch.com
 204-834-2702
www.manitobastarch.com

GLOBAL LINKS: The truth about value chains May 25-27, 2005

This 2 1/2 day conference will be a high energy presentation by over 20 international speakers on the issues, successes and obstacles in the value chain approach. Earlybird special prior to April 15, 2005
www.agfoodcouncil.com



INDUSTRY BUILDERS AWARD 2005
CALL FOR NOMINATIONS!

This annual award has been established to formally recognize and honour the efforts of those individuals who have made significant and lasting contributions to the growth of the food processing industry in Alberta. The Industry Builders Award recipient will be honoured at a special dinner in conjunction with the Annual General Meeting on June 22, 2005 in Calgary. Nominations will be accepted based on individual, company or organizational contributions to the industry.

Nominations will close at the end of business on January 31, 2005 and must be received no later than 4 p.m. on the closing date. The Award Recipient will be selected by the AFPA Board of Directors from those nominations received at the AFPA offices on or before the closing date. Members of the AFPA Board are ineligible for consideration for that calendar year; ex-officio members are eligible. Individuals may nominate themselves and although the award is intended for presentation to an individual, where the nomination is based on the contributions of more than one individual, the nomination of a company or organization will be considered.

Nominee's full name: _____

Title _____ (include dates _____) Active ___ Retired ___

Company _____ Yrs in Business _____

Ph _____ fax _____ email _____

I believe the above nominee should receive the annual AFPA "Industry Builders" award because:

Utilize separate sheet of paper and address the following criteria's for your nomination relating specifically to the Alberta food processing industry. Supporting data must be submitted with this nomination form and should be limited to one page or less. Documentation must not contain any proprietary or classified data.

1. Contribution to growth of Alberta food processing industry
2. Historical contribution to industry growth:
 - i. Individual, company or organizational accomplishments
 - ii. Community involvement, education, mentorship
 - iii. Committee / Industry organizations
 - iv. Other
3. Lasting contribution / contribution significance to industry growth
 - i. R & D, market development, innovation
 - ii. Presentation, publications, papers, patents, etc.
 - iii. Recognition received, Other Contributions
 - iv. Other
4. Any additional information you wish to provide.

Nominator's Full Name & Title _____

Company _____ date _____

Ph _____ fax _____ email _____

For more information or to submit your nomination: Alberta Food Processors Association
 #101, 4632-1 Street SE
 Calgary, AB T2G 2L3



(403) 201-3657



(403) 201-2513

Email: info@afpa.com

Website: www.preparedwithpride.com