



Industry Builders

Award - Call for nominations
Deadline January 31
www.afpa.com/opp/

Natural Health Products Regulations Train the Trainer 1 day sessions

Jan 24 Edm.
Feb. 8 Calgary
Feb. 23 Red Deer
1-800-387-6030

HACCP I & II
Feb. 7-11 Calgary
HACCP III
Feb 14-15 Calgary

CCGD Conference
January 26 & 27 Calg.
A special opportunity to meet Canada Safeway Category Manager
melody@afpa.com

Meat Industry Convention / Trade Show

March 4-6
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!

RECRUITMENT ISSUES? AFPA CAN HELP!
Partnership with Alberta Human Resources & Employment:

Good Day to All:
With the holiday season winding down, AFPA members will now focus upon the upcoming year & the busy times ahead. For many members, hiring new employees for the year continues to be a priority.

We are working hard to identify, screen & provide AFPA members with choices for hiring workers. AHRE has many talented workers who may be the candidate you are looking for.

I will be contacting AFPA members in the Edmonton area to get to know the staffing & recruitment issues. 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.

Please contact me if you have any questions or if you would like to set up an appointment for us to meet. 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!

WELCOME BILL BRANDON

We would like to welcome Bill Brandon to AFPA to head up training & development activities in Janet Henderson's absence as she takes maternity leave in early February.

Bill has a wide range of experience in training & development, organizational effectiveness & business development. He has been a leader in not-for-profit organizations, an entrepreneur, a manager in government, and an executive with a national consulting firm.

Bill can be reached at Janet's coordinates, 201-3657 ext 22 or training@afpa.com

Food Safety & Quality

ASK us how to save 50% training costs on ALL the GFTC courses, as well as Customized on-site training.

about Customized In-house training, training on info you need!!

HACCP I – Documenting Your HACCP Prerequisite Program – Calgary, Feb 7-8, You will understand the 6 prerequisite programs, use & view tools necessary to develop & implement prerequisite programs, develop & review record-keeping forms for implementation & much more.

HACCP II – Developing Your HACCP Plan – Calgary, Feb 9-11, 2005

You will walk through the development of a HACCP Plan from product description to the Master HACCP documents (Forms 1-10). Learn to conduct a hazard analysis, identify critical control points & understand how the government & third parties will recognize & accredit your HACCP plan.

HACCP III: Train the Trainer – Calgary, Feb 14-15, 2005

A "tool-kit" for HACCP team members & others looking to train plant staff on the importance of the HACCP system., the requirements of Good Manufacturing Practices or HACCP Prerequisite Programs & the essential management of critical control points. You will learn to develop HACCP training sessions for your plant, using adult learning principles & review great training tools that make your training interesting & easy.

GFTC Courses available in Vancouver, BC.

March 10-11, 2005 **Developing Your Allergen Management Plan**
March 14-15, 2005 **HACCP I – Documenting Your HACCP Prerequisite Program I**
March 16-18, 2005 **HACCP II – Developing Your HACCP Plan**

If there is a course you want to have offered, but don't see it on our current list of available courses, send us your request and we will make it happen.

We continue to offer Third Party Auditing services & GAP Assessments, to assist companies along the way towards HACCP Accreditation. More affordable options to companies in Western Canada. Visit us at www.afpa.com/snq. For specific questions, contact Janice or Spring in the Calgary office.

Courses planned for the 2005 year, visit our online calendar for dates and locations. Ask us



Go where the action is. Trade shows are great places to learn about markets, products, new technologies & management techniques. The Market Technology Program, funded through the Agriculture & Food Council CARD program, offers cost sharing for food processors traveling to select industry events. Since the program began last June, over 50 companies have been approved for travel to national & international events. The funding is available for participants only, not exhibitors. If the upcoming shows are of interest to you, check the AFPA website, or contact 444-2272.

Winter Fancy Food Show
Jan 23-25, 2005, San Francisco, California
www.specialtyfood.com/

ISM International Sweets and Biscuits Trade Show
Jan 30 –Feb 2, 2005, Cologne, Germany
www.koelnmesse.de/

Canadian International Food & Beverage Show 2004
Feb 20-22, 2005, Mississauga, Ontario
http://www.crfa.ca/index_fbshow.htm

Grocery Showcase West
March 6-7, 2005, Vancouver, BC
<http://www.cfg.ca/grocerywest/about.asp>

Snack Food Association (SFA) Snaxpo 2005
March 12-15, 2005, Ft. Lauderdale, Florida
<http://www.snaxpo.com/snaxpo/index.html>

The International Food & Drink Exhibition (IFE) 2005
March 13-16, 2005, London, England
<http://www.freshrm.co.uk/page.cfm/link=8>

All Things Organic, FMI, Spring Fancy Food Show- Food Beverage Canada is planning a mission to Chicago in May- Contact Wendy Hindle 1-800-493-9767

NUTRITIONAL LABELLING

Nutritional Labelling services, including consulting & training, available for 50% cost-sharing, ask us how you can save money!!!

We can help consult on what you need to do to comply with the new regulations, what Nutrition Facts table to put on your product. Also, member labs offer reduced pricing for analysis, ask us more.

Time is running out for the mandatory Nutrition Facts table to go on your product; the deadline is December 12, 2005. Call Spring in the Calgary office for more info or visit www.afpa.com/lab.

Health and Safety – AFPA Your Certifying Partner



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 (Audrey@afpa.com) call 403-201-3657, x28 for more details

WELCOME! Audrey Clancy – Audrey is AFPA's new Health & Safety CoOrdinator and Skills Development Initiative Administrator; Audrey joins AFPA on January 14 & will be located in the Calgary Office.

CANADIAN CULINARY FEDERATION CONVENTION 2005 – EDMONTON June 8-12

For trade show registration or sponsorship opportunities visit www.ccfcc.ca or contact 780-428-1045

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

TRADE ALERT: REFINED SUGAR

The CITT announced Dec. 23, 2004 that it is considering whether to commence an expiry review into whether dumping duties on refined sugar imported into Canada from the US, Denmark, the Federal Republic of Germany & the United Kingdom & countervailing duties on imports of refined sugar from the European Union should continue for the next 5 years or be terminated on November 2, 2005. If an expiry review is not initiated, these anti-dumping & countervailing duties on imports or refined sugar into Canada will be terminated. More details www.citt-tcce.gc.ca/dumping/expires/notices/le2e009_e.asp or Brenda Swick 613-238-2135 bswick@mccarthy.ca



**Putting food safety on the line –
contact AFPA!**



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- Dry, Cooler, Freezer & Deep Freezer
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- Food Safety Programs – Pest Control, HACCP, CFIA
- Date Code Rotation & Tracing

www.westco.ca

Info@westco.ca

(204) 475-5570



"...serving the global food industry."



Welcome! NEW AFPA MEMBERS

- ✦ Mountain Meadows Food Processing (2004) Ltd. – 780-961-2470
www.peabutter.ca; Manufacture of food spread made from peas.
- ✦ Nacan Products Limited National Starch Food Innovation – 403-703-2284 specialty starch technology & manufacturing.
www.foodinnovation.com
- ✦ Valta Bison – 780-356-3627 Bison meat; frozen bison products and bison sausages.
- ✦ XL Meats – 403-236-2424
www.xlfoods.com

For more info

www.afpa.com/mem/directory.cgi

LV Lomas recently hired Mr. Ian Smith as the Technical Sales Rep for Alberta. **Contact** Ian at ismith@lvlomas.com

Need financing for your agri-processing business?

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. We finance capital costs such as real estate, buildings, equipment, working capital expenditures and share purchases.

For Alberta-based, Canadian-licensed agri-processors, AFSC's Beef Product and Market Development Loan Program (BPM DLP), offers capital to enhance slaughter capacity, processing and market opportunities for Alberta beef, primarily over 30 months of age.

The AgrivaluTM Processing Loan Program assists clients of the Leduc Food Processing Development Centre and the Agrivalu Processing Incubator to scale up production within the center, or move to an external, commercial premises when market demand and viability have been demonstrated.

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:



1-800-661-3811

AFSC.Commercial@AFSC.ca

www.AFSC.ca

Agriculture Financial Services Corporation is a provincial Crown Corporation

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