



FOOD SAFETY:

Developing your Allergen
April 11-12 Edm.

HACCP IV April 19-20
Calgary

Introduction to Bar Code Basics & RFID / EPC

May 31 Calgary
ECCC is offering ½ day
workshops
barcodebasics@eccc.org

Canadian Culinary Federation Convention –

Edm. June 8-12
For trade show Reg. or
sponsorship www.cfcc.ca
or 780-428-1045

AFPA's AGM & GOLF

June 22, 23 Mark your
calendar! The Industry
Builders Award will follow
the AGM on June 22
Registration for AGM/IBA
dinner to arrive shortly!

FEASTival of Fine Chefs

September 21
Shaw Conference Centre
Edmonton
info@afpa.com for tickets
or call either AFPA office
<http://www.afpa.com/pro/feast.shtml>

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

PRIVATE LABEL DEVELOPMENT CENTRE ABOUT TO OPEN!

AFPA is pleased to advise its members that the long awaited Private Label Development Centre is under construction & will open soon in Edmonton at 14916 128 Avenue NW. The centre is opening as a partnership with Destination Products International (DPI) of Mississauga Ontario – to develop value added private label products in Alberta for DPI's clients in the United States and Canada.

DPI was founded as a partnership by Dave Nichol (of Loblaw's & "President's choice" fame) and Gerry Penser (of Cott beverages) to market premium quality private label food products to major US retailers. Today DPI's client list includes customers such as Wal*Mart, Albertsons & Safeway amongst others.

The Edmonton office will feature a staff of five & will incorporate a test or "cut" kitchen for product testing. Centre staff will travel throughout Alberta to work with interested manufacturers in every corner of the province & will begin to work on product sourcing in mid April. AFPA members will be advised & invited to the grand opening in mid May – a great opportunity to discover first hand how the centre can help your business grow. **The first staff have already begun work on new projects & will be contacting members starting as early as the week of April 11th**

The opening of the centre was made possible through the assistance of Western Economic Diversification, Alberta Agriculture, Food and Rural Development, Economic Development Edmonton & Alberta Economic Development.!

MEAT SECTOR – STANDARDS FOR TRAINING

AFPA will be coordinating meetings in April with as many representatives as possible in the meat sector to discuss exactly what the training needs are & what the training should look like. Group sessions have been scheduled in Calg, Red Deer & Edm. There will also be a survey of all companies this spring. For more info contact Bill at training@afpa.com or 403 201-3657 x22. Alternatively, updates are posted, www.AFPA.com under *Standards for Training – Meat Sector*.

GOVERNMENT BACKS DOWN ON NEW PROPOSED STAT HOLIDAY!

AFPA members responded in record numbers when asked about the negative economic impact of the Premier's proposed "Centennial Day" & the response was 5 to 1 against the proposed holiday. It was clear that the expense was just too high & not bearable in an industry that is still reeling from the effects of high energy costs, the high dollar, increased regulatory requirements & the lasting effects of the drought and BSE.

After stirring up a hornet's nest of controversy & protest over his proposal to create an Alberta Centennial Holiday on Thursday September 1st, 2005 Premier Ralph Klein has responded to AFPA's protest about the potential \$50 million plus cost to the food processors of Alberta if this proposed holiday takes place by shuffling the issue off his desk & onto that of Minister Gary Mar.

Fortunately we have received Minister Mar's response just prior to press time & he has indicated that in response to industry concerns **the government will not proceed to implement this very costly proposal**. We commend the government for heeding the cries of AFPA & other industry associations & making the right decision on this issue.



June 23 Kananaskis Registration

<http://www.afpa.com/cgi/anote.cgi?fname=00254&sec=pro>

AFPA BEGINS STRATEGIC PLANNING PROCESS – ASKS MEMBERS FOR INPUT!

The AFPA board of directors will take 2 days from their busy schedules in April to review the current direction of the association & determine what the members would like the association to be in the years to come. To do the most effective job possible they need your help & your input.

Each member was sent a survey to provide a simple & effective way to provide input but it is important that they are returned to AFPA by the April 14th deadline so the results can be tabulated for the strategic planning sessions which start on the 21st. If you require this questionnaire to be resent contact melody@afpa.com Make your voice heard – take a few minutes to respond today!

**2005 Industry Builder Award
Recipient(s)
THE PRICE FAMILY
Of Sunterra Farms
Plan to attend June 22 at the Delta
Bow Valley, Calgary registration info
will follow shortly!**



launched by AFPA, will move to Food Beverage Canada (FBC) effective April 1. (800) 493 9767
whindle@foodbeveragecanada.com

The MTP, funded through the Agriculture & Food Council's CARD program, offers the Alberta agri-processing industry an economical means of accessing info about the rapidly changing food industry. The program provides cost-sharing for travel to select national & international trade shows, conferences & industry events.

AFPA will work with the Agriculture & Food Council & FBC to ensure a smooth transition of the program.

AFPA recognized the value of traveling the world to find new technologies, new markets & opportunities. The MTP leverages companies training & travel budgets allowing greater access to leading ideas. The AFPA Board is pleased the program will continue & they are proud to have developed the valuable program in cooperation the Agriculture & Food Council & the MTP Steering Committee.

SKILLS DEVELOPMENT INITIATIVE

AFPA has supported dozens of organizations with their training needs. If your company is growing, you might be eligible to recover a grant for 50% of your training costs. The program Guidelines can be found at www.afpa.com/hr or call Bill at 403 201-3657 x22.

Recruitment: Recruitment: Recruitment

April has arrived & with it the hopes of spring many processors are now looking at summer recruitment strategies as there busy season approaches.

Let AFPA help. We can assist you with staffing those upcoming positions by identifying, screening & referring interested skilled, interested & suitable workers. We have many talented workers who may be candidates you are looking for. Since Feb, we have conducted over 40 interviews/pre screen sessions. As a result, 8 employees have found jobs within the processing industry as a result of this partnership with AHRE.

How does my organization get involved? The process starts with a phone call. Contact Mike Lakusta; VP of Employment Partnerships, 780-444-2272 x222 or mike@afpa.com

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**Health and Safety – AFPA Your Certifying Partner**



**New Course Date !! Roles & Responsibilities for Managers/Supervisors – Edm, April 22**

**Objectives:** -learn what the key elements are to a health & safety program.

- see your program as a system that impacts on due diligence.

- understand what your role & responsibilities are within the scope of these elements & the Alberta Occupational Health & Safety Act, Regulations & Code.

- identify the underlying factors which affect the quality of a health & safety program.

**Program Elements:-** Management Leadership & Organizational Commitment

- Hazard Identification & Assessment

- Hazard Control; - Inspections
- Qualifications, Orientation & Training
- Emergency Response
- Accident & Incident Investigation - Program Admin
- Cost:** PIR Members \$250 Non Members \$395
- To Register for this informative 1 day course, contact Audrey at [audrey@afpa.com](mailto:audrey@afpa.com) or call AFPA Calgary.**
- Watch for our new Fall 2005 Course Dates coming soon!

For more info on our **Partners in Injury Reduction** (PIR) program <http://www.afpa.com/env/>. Or call Audrey (403) 201-3657 x28 for info on how you can obtain WCB rebates by achieving your Certificate of Recognition (COR).

**Food Safety & Quality**

*ASK us how AB processors can save 50% on training costs, as well as Customized on-site training. Visit our online calendar for 2005 Course dates or more info..*

**Developing Your Allergen Management Plan – Edm April 11-12** Discuss regulatory issues & allergens through a gov't perspective from CFIA, learn how to develop your Allergen Management Plan, identifying allergen sources in your production flow & evaluate the risk that an allergen might get into your product through cross-contamination or other means.

**HACCP IV – Validation of Your HACCP Plan – Calgary April 19-20<sup>th</sup>** Your HACCP plan is in place & working, but you want to verify that it works at all times. Or, you are in the process of implementing HACCP & are at the stages of analyzing hazards & determining Critical Control Points —& you have particular questions. Ensure your HACCP plan really will control the hazards.

**Statistical Process Control, Part I & II – Calgary June 6 (Part I) & June 7-8<sup>th</sup>(Part II)**  
 This hands-on workshop will provide a practical overview of the statistical techniques used in the food industry to help improve quality & productivity, reduce costs & increase the efficacy of a HACCP system. Statistical Process Control (SPC) uses analytical data collected by the plant to detect process & product changes over time & before a problem manifests itself. This allows the plant/operator to make corrections & prevent the process from going unacceptably out of control.

Visit us at [www.afpa.com/snq/train](http://www.afpa.com/snq/train) for reg form or contact Jan or Spring AFPA Calg [safety@afpa.com](mailto:safety@afpa.com).

**NUTRITIONAL LABELLING**

*Time is running out for the mandatory Nutrition Facts table to go on your product; the deadline is December 12, 2005. COURSE DATES:*

**Vancouver – May 11, Calgary – June 2.**

Visit <http://www.afpa.com/lab/nlwkshp.shtml> for reg. form or contact AFPA. *Nutritional Labelling services, including consulting & training, available for 50% cost-sharing (for AB Processors), ask us how you can save!!.* Member labs offer reduced pricing for analysis, ask us more. Spring in Calg or visit [www.afpa.com/lab](http://www.afpa.com/lab).



## MULTI-TEMPERATURE DISTRIBUTION CENTRES

- Dry, Cooler, Freezer & Deep Freezer
- Calgary, Saskatoon & Winnipeg
- Order Fulfillment & Case Picking
- RF, EDI & Barcoding
- Delivery to most points in Western Canada
- Food Safety Programs – Pest Control, HACCP, CFIA
- Date Code Rotation & Tracing

[www.westco.ca](http://www.westco.ca)  
**Info@westco.ca**  
 (204) 475-5570



"...serving the global food industry."



## Welcome! NEW AFPA MEMBERS

- ✦ Provost Meat Packers 780-753-2415 Meat packing plant.
- ✦ Marilyn Dale's Cookies 780-940-5557 [www.marilyndalesscookies.com](http://www.marilyndalesscookies.com) Premium quality milk and white chocolate chunk cookies.
- ✦ What's Cook'N 403-279-4227 [www.whatscookn.net](http://www.whatscookn.net) Prepared frozen meals to go.
- ✦ Sandwiches 'N More Lunch Catering 403-803-9208
- ✦ TNT Meats & Sausage Co. Ltd. 780-723-6328 [www.tntmeats.com](http://www.tntmeats.com) Full service meat facility in Edson.
- ✦ Seminole Canada Gas Company 403-213-6026 [www.seminolegas.com](http://www.seminolegas.com) One of Canada's leading independent natural gas marketing companies.
- ✦ Northern Bottling Ltd. 780-532-4222 Distributor of Coca-Cola & Canada Dry products.
- ✦ Thrifty Kitchens 250-483-1616 [www.thriftyfoods.com](http://www.thriftyfoods.com) Manufacturing facility in Crescent BC supplies food products to all its grocery stores in Vancouver.

✦ Cantest Ltd. 604-734-7276  
[www.cantest.com](http://www.cantest.com) Full service analytical laboratory.

For more info

[www.afpa.com/mem/directory.cgi](http://www.afpa.com/mem/directory.cgi)

### NEED CAPITAL TO GROW YOUR BUSINESS?

If you operate an Alberta-based, agri-business or agri-processing business or small business, AFSC can create a custom financial package for:

- purchasing real estate, buildings, equipment or shares,
- working capital expenditures, or
- building export market opportunities.

Considering beef processing or marketing opportunities?

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

Scaling-up production at the Leduc Food Processing Development Centre or the Agrivalue Processing Incubator?

- If you are a client of the center, our Agrivalue™ Processing Loan Program can assist you to scale up production within the center, or move to external, commercial premises when market demand & viability have been demonstrated.

Purchasing shares? Need capital to invest in value-added agriculture or rural business projects?

- Ask about our Project Investor Loan Program.

Want to grow your export opportunities?

- We provide export financing & export credit guarantees to enhance your market opportunities.

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



1-800-661-3811

[AFSC.Commercial@AFSC.ca](mailto:AFSC.Commercial@AFSC.ca)

[www.AFSC.ca](http://www.AFSC.ca)

### SPRUCE MEADOWS National Tournament

– June 10-12

**AFPA Pavilion** – Come out & promote your product & in some cases sell direct to the consumer. A few spots still available! Cost \$250 per booth. Contact Melody at [melody@afpa.com](mailto:melody@afpa.com) or 403-201-3657 x21 to reserve your spot today!



**SPRUCE MEADOWS**