

**A HAPPY
NEW YEAR**

**Alberta Meat
Conference**
HACCP

Implementation!
January 31 Red
Deer Lodge
Melody 403-201-
3657 x21

FOOD SAFETY:

Back To Basics –
Processing Food
Safely
Feb. 23 Calgary
April 4 Edmonton
April 27 Lethbridge

HACCP I Feb. 27-
28 Calgary

HACCP II March
13-15 Calgary

**AFPA AGM &
Industry Builders
Award!**

June 6 Edm
AFPA Golf Classic
June 7 Jagare Ridge
Mark your Calendar
& registration info to
follow shortly

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

**NEW Vice President
Workplace Health & Safety**

AFPA is very happy to announce the arrival of Mr. Tom Shindruk, located in the Calgary office starting January 16. Tom bring with him many years experience in the food industry & can be located at x28 or tom@afpa.com. Tom will play an important role in growing AFPA's certifying partner program.

**INDUSTRY BUILDERS AWARD CALL FOR
NOMINATIONS**

Deadline for nominations is February 8, 2006 (see the attached form for more info)!

This annual award has been established to formally recognize the efforts of those who have made significant contributions to the growth of the food processing industry in Alberta. The recipient will be honoured at a special dinner in conjunction with the AGM on June 6, 2006 in Edmonton.

Join the likes of past recipients:

- Walter Makowecki in 2002
- Betty Young in 2003
- Karsten & Ingrid Nossack in 2004
- The Price Family in 2005

Who will it be in 2006?????

<http://www.afpa.com/abo/ibaward.shtml>



SKILLS DEVELOPMENT INITIATIVE (SDI)

AFPA continues to receive & process year 4 SDI proposals & we would like to remind you to get your year 4 proposal in before you conduct any training. We cannot reimburse expenses for training we learned about after the fact

**ATTACHED ARTICLES YOU WON'T
WANT TO MISS...:**

- o Stantec – Compressed Air Systems
- o D.P.I. Foods Newsletter
- o Industry Builders Award Call for Nominations!

EMPLOYMENT SERVICE

The Training & Development portion of the AFPA web has been updated & now includes a page dedicated to Job Postings. The service now includes:

- Posting a job opening for 1 month on the AFPA website
- Distributing the posting to several other job posting sites, and

- Sending the posting to our distribution list of individuals interested in work in the related area

For more info & fees visit afpa.com/hr/ & chose the Employment Services tab at the top of the page. Alternatively you can submit a position for posting, to Sandi at admin@afpa.com.

MEAT SECTOR – STANDARDS FOR TRAINING

The Christmas rush caused a slight delay in compiling the info for the survey but it should be wrapping up this week. We will review the results & discuss them with the Steering Committee & post them on the AFPA web as soon as possible. We thank everyone for their support & participation in this process.



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

2006 Spring/Summer Course
Dates have been set.



<http://www.afpa.com/env/> for a
complete list

Program Building – Mar 6 Calgary Mar 28
Edmonton

Roles & Responsibilities for Managers &
Supervisors – Mar 16 Calgary; Mar 20
Edmonton

Hazard Assessment Mar 17 Calgary; Mar 31
Edmonton

**FOODSAFETY & QUALITY
Upcoming Courses**



**Back to Basics – Processing Food
Safely (formerly FoodSTEPS)**

Excellent opportunity to have your
employees learn the basics so they are
able to understand & support the food safety
programs in your facility!

Feb. 23 in Calgary
April 4 in Edmonton
April 27 in Lethbridge

HACCP I Documenting Your Prerequisite Program
Feb. 27, 28 Calgary

HACCP II Development of your HACCP Plan
March 13-15 Calgary

Allergens - **April 5, 6 Calgary**

Registration info is available on the web at
<http://www.afpa.com/snq/train.shtml> or email
admin@afpa.com to prebook your spot.



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www.westco.ca
 info@westco.ca
 (204) 475-5570



"...serving the global food industry."



Fleet Corner - Is Diesel right for me?

One of the biggest choices today is whether or not to purchase a diesel engine. Before looking at purchasing your next truck for business use, a \$10,000 option tag is not taken lightly for an option that you may or may not need. How long are you expecting to keep this truck in fleet? What is the main use for the truck? Can you get back your initial purchase in a resale value? These are some of the questions that you should ask yourself before rushing into a truck purchase. What will the payload & towing capabilities? Currently diesel is more expensive than gas, which traditionally has been the opposite & making normal traveling more expensive. Most diesel trucks will get the same type of fuel mileage than normal gas & really just adds to the expense of the truck. The only time that diesel should be your main focus is when there are above normal towing conditions & you plan on maxing out your kms in the trucks useful life. Diesel engines are known for their longevity & power. Most times when the truck will be in town servicing & occasionally out of town errands gas is a better choice over diesel. Just make sure you plan your purchase carefully & you will be running at a lower cost with many years of enjoyable trucking.

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Questions? Or to talk about an AFPA Members rate
 Evan Roose, Commercial Fleet
 Ph: (403) 207-1000 Fax: (403)207-1060

Emerging Food Technologies Seminar February 22 & 23, 2006 - Leduc

Alberta Agriculture, Food & Rural Development
 – Food Processing Development Division
 Contact cody.cunningham@gov.ab.ca or 403-340-7089

GROWING A BUSINESS? NEED CAPITAL?

If you operate an Alberta-based, agri-business, 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.



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



Sorry! the course was cancelled ...we didn't know you wanted to attend... We strive to deliver the courses we advertise but sometimes we must cancel when too many wait until the last minute to register. Our courses must recover costs so we require a min. number of registrants. Avoid disappointment & register with us as far in advance as possible. We cancel 10 days ahead of course date if insufficient registrations.

Carmen Creek Gourmet Meats Wins 2005 Bennett Jones Emerging Enterprise of the Year Award

Congratulations to Kelly Long; Pieter Spinder and Dean Andres.

Go to www.carmencreek.com for more information



Welcome! NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!

☛ Sunworks Farm 1-877-393-3133 or www.sunworksfarm.com

☛ Big Mountain Coffee Roasters Ltd. 403-244-6864 or www.bigmountaincoffeeroasters.ca

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



AFPA Announces New Partnership Consultant!
Hiring NEW Employees? Let AFPA help!

Please join us in welcoming **Karen Hamilton as the NEW Partnership Consultant** who will be working along side Mike Lakusta in the Edmonton office! The AFPA / AHRE partnership is working hard to identify, screen and provide AFPA members with choices for hiring workers. Many talented workers may be just the candidate you have been looking for.



ALLERGENIC INGREDIENTS IN YOUR PRODUCTS:
ARE YOU PREPARED?

Do you know what a true allergic reaction is from?

Some may believe it's an intolerance or enzyme deficiency such as lactose intolerance or a reaction which could be attributed to ingesting an additive such as monosodium glutamate (MSG). A true allergic reaction involves the body's immune system which is unable to identify the ingested "foreign protein" as harmless and as such responds to the invader in sensitized individual's ranging from localized skin irritations to anaphylactic reactions which can lead to death in a matter of minutes if treatment is not promptly administered. Science has not been able to determine the exact reason why some people become sensitized to particular substances but as the consequences are significant for these individuals it is critical for food processors' to address the presence of potential allergenic ingredients such as peanuts, tree nuts, dairy, eggs, fish, seafood, wheat, and soy in their products and processes.

These potential allergens are often components of the food you're preparing and are not a problem when they are properly identified on the product label. But when they become part of your products through cross contamination and become incorporated into a product as an unlabelled ingredient the results of these inadvertent errors can be life threatening to those consuming your products which ultimately brings significant financial costs to bear upon your company and to your reputation.

If your products contain potential allergens or if you are unsure if the ingredients in your product could elicit an allergic response in a sensitized person at this point you should ask some important questions:
Do you have an Allergen Prevention Plan in place?
Do you need to educate your staff on allergens & their potential impact for your customers, your consumers & your business?

The Food Safety & Quality staff at AFPA can help you. We offer on site consultations, public & custom training programs to address your needs in this & other areas. We will be offering a full range of courses throughout 2006. For specific courses & dates <http://www.afpa.com/snq/>.

Contact AFPA's Food Safety & Quality Team:

In Edm – Crystal Turner 780-444-2272 x233; crystal@afpa.com

In Calgary – Kellie Jackson 403-201-3657 x26; kellie@afpa.com or for general inquires - Sandi Rayner x25; sandi@afpa.com