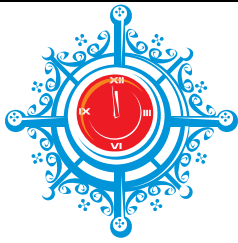


AFPA in ACTION January 2008



Cobra Workshop

April 8-9 Calgary

Learn how to get on top of your cash flow, pricing & profitability.

\$75 for this 2 day workshop

mel@afpa.com

or x21 in Calgary to register!

<http://www.afpa.com/opp/cobra.shtml>

Mark your calendars & plan to attend:

AFPA Annual Meeting
Industry Builder Award
June 17 Edmonton
Fantasyland Hotel

AFPA Golf Classic
June 18
Blackhawk

Registration info will be available in the new year!

ALERTA
food processors association

Calgary

P 403-201-3657

F 403-201-2513

100w, 4760-72 Ave SE

T2C 3Z2

Edmonton

P 780-444-2272

F 780-483-7590

14916 – 128 Ave.

T5V 1A6

info@afpa.com

www.afpa.com

MEMBERSHIP DUES FOR 2008

All members should have received their invoices for their 2008 memberships. If you have not or have any questions please contact Melody in the Calgary office or melody@afpa.com. We would greatly appreciate payment of these dues as soon as possible & note that they were invoiced out at the old 6% GST so adjust this to 5% prior to payment.

HUTTERITE PROJECT

AFPA & Meyers Norris Penny (MNP) are pleased to announce the launch of a study to identify new opportunities for enhancing capacity in our industry. Our consultants will be contacting AFPA members & others in the industry to investigate options for accessing raw materials, labour and/or processing plant support from Hutterite colonies in Alberta. We are excited to see the results of this study as it may identify new options for our members to meet labour demand, to access additional production capacity and/or to address rising labour & production costs. Look for more info from AFPA about the study later this month.

Funding provided by:

Agriculture & Food Council
The Catalyst



FOODSAFETY & QUALITY

For course schedule & registration forms:

<http://www.afpa.com/snq/train.shtml> or admin@afpa.com our 2008 schedule is now online.

- HACCP III Train the Trainer Feb. 6-7 Edmonton
- Managing Allergen Issues Feb. 12-13 Edmonton
- HACCP for Online Supervisors Feb. 11 Calgary
- HACCP IV: April 1-2 in Calgary
- HACCP V: April 3-4 in Calgary
- HACCP I: April 14-15 in Edm
- HACCP II: April 16-18 in Edm



Workplace Health & Safety

<http://www.afpa.com/env/>

Partnerships
IN HEALTH AND SAFETY

AFPA is conducting "CONFINED SPACE ENTRY" training on Sat, Feb 2, 2008 in Calgary & on Feb 11 in Edmonton.

We have room in both sessions, so let us know ASAP if you would like to register.

The cost of the full 1 day session is \$275 + GST for PIR Members & \$420 for Non-Members.

Tom 403-201-3657 x28 tom@afpa.com

For a course schedule:

<http://www.afpa.com/notesatt/00418-1.pdf>

→ Program Building Feb 12 Calgary

→ Program Building Feb 15 Edm

→ Roles & Responsibilities for

Manager & Supervisors: March 7 in Calgary; March 11 in Edm.

→ Incident & Accident Investigation: March 10 in Calgary; March 12 in Edm.

INDUSTRY BUILDERS AWARD CALL FOR NOMINATIONS

This annual award has been established to formally recognize & honor the efforts of those individuals who have made significant & lasting contributions to the growth of the food processing industry in Alberta.

Mark your calendar & plan to attend both the AGM on June 17 & this special evening honoring an industry legend. Nominations are now **OPEN** Feb 29, 2008 is the deadline. Download the nomination form:


<http://www.afpa.com/cgi/anote.cgi?fname=00423&sec=abo> or contact Melody for more info.

THE GOVERNMENT COULD ACTUALLY WRITE YOU A CHEQUE

!

Join us (Feb. 5 in Calgary & Feb 7 in Edm – 730-10am) for breakfast & an informative workshop. Deloitte is hosting this workshop to outline qualifying activities & how to turn work you are already doing into reduced taxes or cash refunds. More info is attached.

Deloitte.



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Alberta Environmentally Sustainable Agriculture Program

The processing based component of this program provides cost sharing grants to agri-food processors to support projects involving:

- Water and energy conservation
- Waste treatment and reduction
- Environment management

For more info contact:
Jimmy Yao
Tel: (780) 980-4868
Toll free in Alberta by calling 310-0000
E-mail: jimmy.yao@gov.ab.ca
Or
Terry Rachuk 780-722-6567 rachuk@shaw.ca
Web: <http://www.aesa.ca/> (click 'processing')



NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!



- ✦ Royal Bank of Canada – www.rbc.com – 780-448-6265 financial solutions for Alberta's food processors
- ✦ Parkland Packers (1976) Ltd. 780-963-2183 Meat market & deli store.
- ✦ Microwave Minute – 780-267-6547 microwave omelet products.
- ✦ King Brisket Boy – 403-510-0000 BBQ sauce
- ✦ Complete Corporate Training – 403-569-8973 www.completecorporatetraining.com
Provides the most current workplace English training programs.
- ✦ Fever Communications Inc. – 403-241-5495 www.fevercom.com Design agency with a focus on branding, advertising & marketing of new & existing products.
- ✦ Earth Tech Inc. 403-254-3375 www.earthtech.com full service engineering company.
- ✦ Alberta Distillers 403-265-2541 Manufacturer of distilled alcohol beverage products

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

INDUSTRY HAPPENINGS.....

- Health Canada Workshop on Canada's Framework for the Management of Health Claims for Foods – Feb 6 in Edmonton – 780-422-7356 or hanna_wajda@hc-sc.gc.ca for more info.
- Developing Foods for Health & Wellness – March 5& 6 Leduc – 1-800-387-6030 to register
- Lean Manufacturing Workshop – Feb. 27 in Calgary – Jim Cooper 780-679-5176 or jim.cooper@gov.ab.ca for more info.

TEMPORARY FOREIGN WORKERS

The Alberta government has set up 2 special advisory offices for temporary foreign workers & established a team of inspectors to help ensure they are being treated fairly in their workplaces.

“Temporary foreign workers are helping to fill a critical need in our province. It is essential that they are treated fairly,” said Iris Evans, Minister of Employment, Immigration & Industry.

The 2 temporary foreign worker advisory offices, the first of their kind in Canada, will provide one-

stop access to information & services for temporary workers. The offices are located in Edmonton & Calgary & can be accessed by telephone or in person. Each is staffed with 2 advisors.

Office locations: Edm – 2nd fl. 10242–105 St. & Calgary – 5th fl. 855–8 Ave. SW. Contact either office at 1-877-944-9955.

For more info:

<http://alberta.ca/acn/200712/22713C4CD5800-031F-138B-1C4E2B616DA32274.html>

MESSAGE FROM OUR FOOD SAFETY & QUALITY DIVISION

As we enter the New Year, food safety continues to be a focus in our industry. If your company is thinking of implementing a HACCP Program, looking for employee training ideas and/or seeking info on food safety related topics, don't forget about the AFPA Food Safety Team. Most people are still not aware that AFPA offers food safety consulting services. Sita & Jaci have 20+ years combined experience in HACCP Program development & implementation. We can come to your facility & work with your staff to develop a HACCP Program & assist you in implementing it with realistic goals & timelines. In addition, we can customize an

employee training program to meet your company's individual needs. Our rates are reasonable & you will receive professional services throughout the project. Give us a call & we'll be happy to discuss it with you.

AFPA is offering a 3 part Food Security course for the first time this Spring in conjunction with GFTC. Watch for further details.

If you are interested in a specific course but don't see it listed, call or email us to inquire. We may be able to arrange something for the Fall session..

YOU ARE DOING QUALIFYING SR&ED – GET CREDIT FOR IT!

Most companies assume that because they are not doing “white lab coat” R&D they do not qualify for the Scientific Research & Experimental Development (SR&ED) tax credit. Did you know, 90% of SR&ED claims fall into the category of experimental development? Experimental Development is defined as attempting to create or improve, even slightly, materials, products or processes. For most business, these are the “white knuckle” activities & they qualify just like the white lab coat activities.

Experimental development includes those issues or problems which require some head scratching & are usually prefaced with “How are we going to...” In the food industry, these ED activities can include:

- Improving product performance (taste, texture, shelf life)
- Ingredient substitutions (whether by design or default)
- Reducing defects
- Increasing speed or volume of production
- Process automation and its impact on the final product
- Packaging or equipment changes

Depending on your company's size & tax situation, you may be able to recover nearly 75% of the wages & 45% of the materials, contract payments & other expenses incurred in solving your problems. This program is extremely valuable in businesses where cash flow is tight & project or product funding is often difficult to obtain.