

JAN/FEB 2010 Edition



Meat Convention in conjunction with Growing Forward

(Advance the Welfare of Livestock in your Slaughter Facilities)
March 12-14, 2010
Edmonton Marriott
@ River Cree

1 day trade show
1 day education day
melody@afpa.com
Registration
<http://www.afpa.com/opp/meatTS.shtml>

FEASTival of Fine Chefs – Tickets go on Sale April 1
melody@afpa.com

Mark Your Calendar!
Annual General Meeting & Industry Builder Award
(Barry Mehr is our IBA recipient)–
June 16 Edmonton

Golf Classic – June 17 @ Cougar Creek

AFPA CALGARY
P 403-201-3657
F 403-201-2513
100w, 4760-72 Ave. SE
T2C 2Z2

AFPA EDMONTON
P 780-444-2272

info@afpa.com
www.afpa.com

GFTC HACCP I & II in Edmonton

<http://www.afpa.com/notesatt/00534-1.pdf>
admin@afpa.com or 403-201-3657 x23

Last call to register **February 22-23 & 24-26**. Do not miss this opportunity! **These courses will not be offered in Edmonton again in 2010.**

Calgary courses are scheduled for April 19-23

MEMBERSHIP DUES FOR 2010

All members should have received their invoices for their 2010 memberships (with no fee increase). If you have not or have any questions contact Melody at 403-201-3657 ext. 21 or melody@afpa.com. We appreciate all members that have already submitted their payments.

WELCOME NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!

1. Done Rite www.donerite.net 403-730-6290 Authorized Tomcat Distributor; equipment sales & repair; janitorial supplies.
2. Welco – Bulk Handling Division www.welco.ca 403-279-8636 Authorized rep for Eriez Magnetics Line. Trap metal detection & removal.
3. Core-Mark www.core-mark.com 403-720-3848 Wholesale distributor

ATTENTION MEAT PROCESSORS - want to expand your business, find new markets, enhance your food & health & safety plans? AFPA will work with 10 companies to map out a plan to help increase revenue. We will conduct a needs assessment, define a growth plan & consult with you to close the gap. If you are interested in this offer contact us to set up a consulting session to define a growth plan tailor made for your business. Interested companies contact us by February 12th, 2010
dave@afpa.com 403 201 3657 ext 28

MEAT FACILITY STANDARDS WORKSHOP

Don't miss the opportunity to attend the LAST workshop. AFPA will review the MFS guidelines including manufacturing controls, written procedures & forms. Bring some of your written programs or forms to the workshop & get some helpful pointers. March 12 Edm. at the Marriott River Cree in conjunction with the Meat Convention. Still time to register for Feb. 11 in Lethbridge

AHA! & FSEP WORKSHOPS

Are you a provincial processor that wants to implement a HACCP Program following the CFIA requirements? Attend this 2 day FSEP workshop that involves writing & implementing Prerequisite Programs & HACCP Plans. If you don't have time to attend the 5 days of HACCP I & II, consider attending.
Lethbridge
AHA – Feb 8; FSEP Feb. 9/10
Calgary
AHA – March 1; FSEP March 2/3
Edmonton
AHA - March 22; FSEP March 23/24

Contact sita@afpa.com 403-201-3657 ext. 23
<http://www.afpa.com/notesatt/00535-1.pdf>

Funding support for this project provided by:
Government of Alberta

Workplace Health & Safety

The Spring/Summer course schedule is completed & available <http://www.afpa.com/notesatt/00540-1.pdf>. The 1st courses are Program Building Feb. 24 & 25 in Calgary & March 17 & 18 in Edm. This course helps you build your Health & Safety program with course content including H & S policy & management, Hazard Identification, Inspection programs, emergency response training, current legislation & program administration. This course is popular so register early to save your spot.

Incident & Accident Investigation courses will be in Calgary March 31; Edm April 8.

There has been an 11% growth in companies attaining their Certificate of Recognition in Alberta last year & the COR program represents 42% of workers in the province.

Congratulations to AFPA members Parmalat – Lehtbridge, & XL Meats - Brandon St. for receiving their 1st Certificate of Recognition & will receive a min. of a 10% rebate on their 09 WCB rebates.

We still have some openings for companies that want to take advantage of the online training tool we have available through our IT partner SafetySync. The tools include policy acknowledgements, safe work procedures, safety forms & recordkeeping, deficiency & corrective action tracking, training/certificate tracking, compliance monitoring and many more. Visit www.safetysync.com for a complete list of components. Contact Dave Cowley at healthsafety@afpa.com or 403-201-3657 ext. 28 for more info.

BUSINESS DEVELOPMENT

On the heels of the "Assessing an Alternative to Labour Shortages" study looking at opportunities for food processors to address their capacity shortages by working with Hutterite colonies, AFPA will now look at the implementation of forming some partnerships. In phase 2 of the project, we will look at "cross cultural" training, tool kits & colony visits, to move from the theoretical to the practical. We will survey the membership to gather ideas for potential partnerships, business expansion or product development.

ANOTHER WAY TO EXPAND YOUR MARKETS

AFPA will engage in a feasibility study to determine the "appetite" for a retail storefront or kiosk in Calgary or Edmonton in a high traffic zone giving our members the opportunity to sell their 'made in Alberta' products while increasing the profile of the food & beverage processing industry in Alberta. The feasibility study will determine whether or not this concept will be beneficial & profitable for our membership & the best place to "house" the concept.

The 1st step of the initiative is to determine the feasibility of such a kiosk. AFPA has been granted funding from the Agriculture & Food Council of Alberta to complete a the study & has contracted Meyers Norris Penny & Telecast Communications to help complete the work.

As a processor in Alberta, your thoughts on this initiative are vital - to that end, a representative from Telecast Communications will be contacting you shortly to conduct a very quick telephone survey to gather your input & feedback on the concept. Please help us & participate. We are very excited at the prospect of being able to provide a venue for the processors of Alberta to show case their unique and tasty products.

Stay tuned. If you have any thoughts on this project which you would like to contribute to our research, call Janet 403 201 3657 ext. 22 or janet@afpa.com.

ALMA'S ONE-YEAR ANNIVERSARY WORTHY OF CELEBRATION

The Alberta Livestock and Meat Agency (ALMA) reached its one-year anniversary at the beginning of February. President and CEO Gordon Cove feels good about what the agency has accomplished in its first year. "It's been a busy year and we expect 2010 to be even busier," Cove said.

To date, ALMA has approved more than \$27 million for 124 projects. ALMA projects range from research to technology to marketing – it funds work from the gate to the plate.

Some of the projects that ALMA has funded over the past year include a project to study salt replacements in processed foods to meet consumer demand for lowered salt content, without losing flavour. The program will benefit small and medium-size food processors.

ALMA also helped fund the 2009 Euro Smart Food Tour. The tour was critical to helping Alberta business owners establish a base for European business. The group spent 10 days meeting with key players in the German meat processing industry, and exploring the potential for Alberta pork products, specialty meat products and natural and organic beef.

What the agency brings to the table are information, ideas and investment. ALMA provides solid information that will align the industry on key challenges, good ideas or new approaches to accessing markets and marketing to improve competitiveness and funding that will advance the industry to a state of increased sustainability, profitability and competitiveness.

Last year, ALMA joined a successful federal mission to Hong Kong to open up borders for Canadian beef. This past November, ALMA representatives travelled to Japan with the Canadian Cattlemen's Association to work on opening its borders there.

ALMA funding is guided by a board of 10 individuals who collectively have a wide range of experience and expertise in the livestock and food industry. ALMA also has five industry advisory committees to provide input and advice to the board.

For more information on ALMA, please visit www.alma.alberta.ca or stop by the ALMA booth at the Meat Industry Convention and Trade Show on March 13, 2010.

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Westco Head Office
1555 Chevrier Boulevard
Winnipeg, MB R3T 1Y7

Ph. 204.475.5570
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SALT REDUCTION GUIDE

ACAAF & the Agriculture and Food Council funded a Collective Outcome project with the FDTA on **Preparation of a guide for the food industry targeting sodium reduction or elimination in food.** The guide is now complete and a copy is available on our website at this link if you or any of AFPA's members are interested. Below is the link to the Food Processing Development Centre.

<http://www.agfoodcouncil.com/funding/caap/acaaf.aspx>

IT'S TIME TO FILE YOUR ANNUAL RETURN WITH WCB-ALBERTA

If you have workers' compensation coverage through WCB-Alberta, you need to file an annual return each year. Your annual return includes your actual insurable earnings (payroll) paid in 2009, along with an estimate of insurable earnings for 2010. You can file your annual return between Jan 1 & Feb 28, 2010. However, as Feb 28 falls on a weekend, WCB-Alberta is extending the reporting deadline to March 1, 2010. **How do I file?** The easiest way to file is online. Online passwords will be sent to all employers starting late December. Visit www.wcb.ab.ca, enter your account number & password & breeze through customized screens with automated calculations and built-in error checking. If you have not received your password by now, you can request one online.

CARBON FOOTPRINTING IS SMART BUSINESS

Calgary Feb 10 830am-4pm - Greenwood Inn

Forward thinking has always been an underlying asset in business, but now more than ever it is becoming a necessity to anticipate customer needs. For this reason companies are turning to carbon foot printing as a way to be recognized as a "green leader", as well as increasing their productivity and sales. For more info or to register contact Jim Cooper at 780-679-5175 or jim.cooper@gov.ab.ca

LEAN THINKING WORKSHOP - Medicine Hat Feb 11 – noon-4pm

Are you looking to reduce waste, increase output & optimize your work space? For more info or to register contact Avery Murphy at 780-645-6329

CREATING VALUE IN VALUE CHAINS WORKSHOP – Feb. 16-17 Red Deer

This workshop provides international & local info on tools available for the AB industry, building closer relationships in the fresh food supply chain sectors. For more info or to register contact Margurite Thiessen @ 780-968-3513

HEALTHY EATING: WHO'S DOING IT AND WHY?

Edmonton Feb. 23 - 9-noon 7000-113 Street

What you need to know to target the health conscious consumer. For more info or to register contact 1-800-387-6030.

HR SHARING GROUP

AFPA members are invited to participate in the "AFPA HR sharing group". Members of AFPA have expressed an interest in creating a "partnership" with other members in an effort to learn & share info, data & experiences around human resources. The opportunity to benefit from such partnership is great. Companies in the same/similar industry can benefit from sharing in many aspects of our business. Contact Janet @ 403-201-3657 ext. 21 or janet@afpa.com