



FOOD NEWS

May 2017

Export Events

Taste of Canada 2017
June 5-6, 2017 - Boston, USA

Taste of Canada is an agri-food buyer-seller forum where Canadian suppliers can showcase their food products in a tabletop setting while meeting one-on-one with pre-screened American importers, buyers and distributors from the retail and foodservice industries. For more detailed information, please contact [Shelly Nguyen](#) at 780-422-7103.

Health Ingredients Mission to Japan and Korea
September 28-October 6, 2017

Alberta Agriculture and Forestry is in the proposal stages for a health ingredients focused mission to Korea and Japan, anchored around the HI Japan tradeshow. Suppliers of healthy, functional, natural or organic food ingredients. If you are interested in the mission, please contact [Katie Meredith](#) to receive full details once available.

Workshops

Business Model Canvas
May 24, 2017- Edmonton, Alberta

Join Business Link, in association with Agriculture and Forestry, for a Business Model Canvas Workshop to learn how to utilize the lean startup template for developing new or documenting existing business models. We'll show you how to use the Business Model Canvas to describe, design, challenge and pivot your business model. Facilitated by David Bayda, Senior Business Advisor, Business Link. Location is Business Link, #500, 10150-100 Street, Edmonton; Cost: Free. Limited seating available. If you are interested, [register here](#)

Preventing Upper Extremity Injuries at Work
June 12, 2017 - Edmonton, Alberta

For more details, please contact [Ed DeGroot](#) at the Alberta Food Processors Association to reserve your spot.

Grant Programs

Productivity Improvement and Retention Grant
Alberta Agriculture and Forestry's Workforce Development Initiative is accepting applications to its Productivity Improvement and Retention Grants for the 2017-2018 fiscal year. Funding up to \$25,000 is available to assist Alberta agri-businesses to reduce worker turnover and assess or adopt technologies and processes which will increase worker productivity. Visit our [website](#) or contact [Gerard Bos](#) at 780-980-4222 for more information.

Agricultural Youth Green Jobs Initiative
This program is open to applications and will help fund internships for post-secondary graduates and high school students working in the agriculture industry. Funding is available through the following two streams:
Green Farms Stream: Farm operators could receive up to a maximum of \$10,000 per youth intern to implement projects that are environmentally beneficial.
Green Internships Stream: Employers in the agricultural sector but not directly on farm could receive up to a maximum of \$16,000 to undertake environmental activities, services or research that will benefit the agriculture sector.

New on-line resource to assist with market access

See [Meeting Customer Requirements](#) if you are a processor or producer wanting to enter a new market. Are you uncertain about whether you can meet regulations and standards? Use this new online resource to help you:



- Evaluate whether your business is ready to access a new market
- Take the necessary steps to meet the regulations and standards
- Maintain your system through an internal audit
- Demonstrate that you are meeting requirements through an external audit.

The e-resource can be downloaded on your computer or tablet at agriculture.alberta.ca/customer-requirements.

The resource is designed in a way that allows you to choose any particular section. You do not have to go from start to finish. If you can't finish it in one sitting, no problem, you can resume where you left off.

Regulatory Changes

Health Canada is seeking input on the following regulatory proposals:

New Proposed Requirements for Self-Care Products - in person consultation and webinars have begun with the first round of consultations. Round two of consultations to discuss marketing, labelling, compliance and cost recovery are scheduled for June. If your company is a manufacturer of self-care products including vitamins, pain relievers, sunscreen or makeup, you need to be aware of a new approach to labelling that is being proposed by Health Canada. Please consult the [following link](#) for upcoming webinars or in-person consultations that will be held.

New Proposed guidance on Ready-to-Eat Smoked Fish - consultation is open until June 2, 2017

If your company uses or processes ready-to-eat smoked fish then you should be aware of this [new consultation](#). A document has been created to assist food safety regulators and food manufacturers in reducing the potential risks associated with utilization of ready-to-eat smoked fish; to obtain a copy of this document, please go [here](#). Any smoked fish manufacturers will need to develop processing parameters in order to ensure that their product is safe for consumption.

Alberta Food Processors Association



The New Face of Agri-Processing: Growth and Innovation in the New Green Economy - Conference and Mini Trade Show - May 30-31, 2017 – Calgary, AB

A one-of-a-kind conference in Alberta. More than fifteen sustainability and productivity experts with extensive food processing experience will help you **save money through cost reduction, improved margins, elimination of waste and risk management**. The conference is a mix of inspiring speakers, breakout sessions with practical strategies that can be implemented immediately and numerous case studies highlighting the sustainable successes of Alberta food processors. It is open to anyone who works farm to fork and supporting industries.

Please visit the [conference webpage](#) for conference schedule, speakers, mini-tradeshow and sponsorship opportunities. [REGISTER NOW](#) or become a [sponsor or tradeshow participant](#).

Food Safety and Quality Training

- FSPCA Preventative Controls for Human Food – *May 29-31 (2.5 days) – Calgary*
- Train the Food Safety Trainer – *June 1-2 - Calgary* (only offering this year)
- Implementing SQF Systems - *June 5-6 - Edmonton*
- Verification and Validation of your Food Safety System (previously **HACCP IV**) - *June 7 - Edmonton*
- Principles of Internal Auditing (previously HACCP V) - *June 8 - Edmonton*
- Procedure Writing and Document Control for HACCP (previously HACCP VI) - *June 9 - Edmonton*
- BRC 3rd Party Auditor - *June 12 -16 - Calgary* (5 days)
- Risk Assessment of Food Safety - *June 13 - Calgary*
- Understanding the Requirements of FSSC22000 - *June 14-15 - Calgary*
- Internal Auditor FSC22000 - *June 16 - Calgary*
- SQF Practitioners Bundle - *June 19 - 23 – Calgary*;
 - two days of Examinable HACCP training,
 - two days of SQF Implementing;
 - one day of SQF Internal Auditor

These days can be taken individually as well.

For more information on any of the above training, please contact [Melody](#) at 403-201-3657 (ext. 21)

Connect with Agriculture and Forestry on Social Media:



Alberta Agriculture and Forestry 310-0000 (AB Toll-Free)

Crop Extension Section 780-643-6249

Processing Industry & Workforce Development Section 403-340-7625

Local/Domestic Market Expansion Section 780-968-3553

Livestock and Farm Business Section 780-968-6556

Safe Food Section 780-415-4570