



FOOD NEWS

February 2017

Events

Turning Complaints into Compliments

March 1, 2017 – Olds, AB

Customer complaints can suck the life right out of you and your business. In this workshop, you will create your own template to reply to complaints, learn strategies on how and when to deal with social media complaints and discover how to train your staff to make your vision come alive by empowering them to make things right for your customer. To register, call the Ag-Info Centre at 1-800-387-6030.

Cost: Free

Human Resources (HR) Collaborative Session

March 9, 2017 – Airdrie, AB

These sessions enable HR professionals in the food processing sector to discuss HR practices, challenges and potential solutions in a collaborative setting.

This event will also feature a presentation from the Alberta Ministry of Labour on the Canada Alberta Job Grant and how it can be utilized to benefit your organization.

For more information and registration, contact [Gerard Bos](#) at 780-980-4222 or [Scott Dundas](#) at 403-556-4245.

Troubleshooting Shelf Life

April 11, 2017 – Airdrie, AB

This workshop is designed for farmers' market vendors and farm direct operators who want to understand how to determine the shelf life of food products. Attend this workshop to learn what shelf life means, how to use various testing instruments and understand food labelling requirements that are applicable to you.

To register, call the Ag-Info Centre at 1-800-387-6030. The cost is \$25 per person (includes snacks, lunch and GST).

Food Labelling for Local Markets

April 12, 2017 – Airdrie, AB

April 13, 2017 – Leduc, AB

This workshop will guide you through the basic food labelling requirements and how they apply to your farm direct marketed food products. It will also outline the new labelling requirements and proposed legislative changes. Following the interactive half-day workshop, we will offer one-on-one food labelling coaching. Bring the existing or proposed food labels to be reviewed. To register, contact [Delores Serafin](#) at 1-780-427-4611. Cost: Free

Webinars

Driving Organizational Performance Through Aligned Talent Management Practices

February 21, 2017, 10 a.m.

This timely presentation from Botaneco Inc.'s Director, People & Culture will focus on how to attract, identify, integrate and engage talent aligned to your organizations values and expectations in order to achieve your vision. Link [here](#) to register.

Well Building Market Outlook – Materials and Chemicals for a Healthier World

February 28, 2017, 10 a.m.

Materials for well buildings is an emerging segment in the high performing green building market and addresses the use of products that do not have harmful or toxic off gassing, meet higher levels of regulatory testing, and promote connections to the natural world and systems to grow plants and food. Certification programs such as the WELL Building Standard can assist product manufacturers and processors understand consumer interest and demands in this exciting new high growth segment. This webinar will look at the requirements of certification programs, the opportunities and challenges to develop materials that contribute to healthy buildings, and identify next steps to getting to market. Link [here](#) to register.

Growing Forward 2 Accelerating Agricultural Innovation Program, **Stream C – Energy Reduction** is now accepting applications!!!

The Program assists Food and Bio-Industrial Processors with retro-fitting their facilities and/or adopting new technologies and practices that have an impact on energy reduction.

Eligible applicants can receive up to \$75,000 to assist them in their energy reduction projects. For more information on the program please visit [Growing Forward 2](#) or contact [Dana Gibson](#) at 780-980-4220.

Canada Cuts Tariffs to Boost Food Manufacturing

In an effort to boost Canada's food manufacturing sector, the Canadian government has eliminated a list of tariffs on imported food ingredients used for further processing in Canada. The custom tariff order was published in [Canada Gazette](#) on December 28, 2016 and came into force on January 16, 2017. Based on recent import level, an estimated \$48 M in tariffs were collected annually. The elimination of tariffs on imported food manufacturing inputs will support both investment and job creation in Canada's agri-food processing sector. As the country's largest manufacturing employer and an important contributor to the economy, this move will make the sector more competitive in domestic and foreign markets.

Regulatory Changes

The **Canadian Food Inspection Agency (CFIA)** is seeking input on a number of regulatory modernization initiatives. Three proposals are currently open for consultation:

Safe Food for Canadians Regulations (SFCR) – [consultation](#) is open until April 21, 2017

The CFIA is working to bring the *Safe Food for Canadians Act* into force with new federal regulations intended to provide more modern and consistent requirements for all foods imported, exported and traded between provinces. On January 20, 2017, the proposed SFCR were pre-published in Canada Gazette, Part I (CGI), for a 90-day public consultation. If your business imports food into Canada, exports food to another country, or [sells food across provinces](#), you may be subject to the proposed requirements outlined in this [video](#). You can also learn more about the proposal through [CFIA's online resources](#), [webinars and in-person information sessions](#). An in-person information session will be held in Calgary on February 28, 2017 from 1-4 pm.

Food Labelling Modernization Initiative (phase III) – [consultation](#) is open until February 28, 2017

CFIA is seeking stakeholder feedback on key proposed changes to modernize the food labelling system, including specific proposals to modernize the regulations and a new approach for truthful and not misleading food labelling.

Cost Recovery Modernization Initiative (phase I) – [consultation](#) is open until March 31, 2017

CFIA is seeking input on a streamlined list of services, services standards, the appropriate level of cost sharing between regulated parties and taxpayers, as well as the impacts of fee increases on businesses. CFIA's engagement efforts will include internal and external webinars, and face-to-face meetings in eight cities across Canada.

Alberta Food Processors Association

[Food Safety and Quality Training](#)

- Environmental Monitoring & Microbiology - *February 22, 2017* – **Calgary**
- Listeria Hazards and Controls- *February 23, 2017* – **Calgary**
- Food Safety Conference - *February 27, 2017* – **Calgary**
- Navigating the Changing Landscape of Food Safety Legislation and Global Food Safety Initiative (GFSI) standards- *February 28, 2017* – **Calgary**
- Understanding the Requirements of BRC Global Standard for Food Safety Issue 7 - *March 9 -10, 2017* – **Edmonton**
- HACCP Refresher - *March 20, 2017*- **Edmonton**
- Allergen Management - *March 21, 2017* – **Edmonton**
- FSPCA Preventive Control for Human Food consumption - *March 22 - 24, 2017* - **Edmonton**

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