

# FOOD NEWS



News and Information for Alberta's growing Agri-Processing Industry

December 2007

## SEASONS GREETINGS AND BEST WISHES FOR A HAPPY AND PROSPEROUS 2008

### UPCOMING VALUE CHAIN WORKSHOPS

A value chain is a market-focused collaboration between different businesses that work together to produce and market value-added products. The value chain benefits producers, processors and marketers by responding to market demands, aligning product development, processing and logistics in an effective and efficient manner. In a value chain, a product is produced, processed, and marketed by companies with expertise in each area. The partnerships a value chain creates means the risks and rewards are shared down the chain, allowing for a quick response to consumer needs while keeping the value of the product high.

#### **Module 1 – Introduction to Value Chains & Crafting Value Chain Strategies**

January 14, 2008

Agri-Food Business Centre, Leduc AB

This workshop will promote an understanding of value chains and meet companies/ organizations with potential value chain products. The program will be tailored for both food processing and primary producer participants.

#### **Module 2 – Value Chain Plan Development**

January 15, 2008

Agri-Food Business Centre, Leduc AB

This workshop will introduce the philosophy of both developing capabilities and mentoring and refining projects to assist in facilitating successful value chain development.

For additional details about the workshops or value chains, contact **Margurite Thiessen** at 780-968-3513 or [margurite.thiessen@gov.ab.ca](mailto:margurite.thiessen@gov.ab.ca)

### U.S. SUPPLIER DIVERSITY PROGRAM & TABLETOP

January 17, 2008

Royal Executive Inn, Leduc-Nisku AB

*Are you operating a majority visible minority, First Nations or female owned agri-food business? Do you presently supply Canadian mass-market chains and would like to expand into the US market?*

Supplier Diversity programs have been implemented by retail chains in the US to assist certified minority suppliers in bringing their products to the mass-market. Benefits of participating in such programs often include a reduction in slotting fees, personal attention from the Supplier Diversity Director, easier entry into supermarket chains, and assistance in securing a distributor to service the chain.

Join us for a full-day session where you will have the opportunity to learn about how Supplier Diversity programs work, how you can get certified as a diversity supplier, and hear from a successful Canadian agri-food diversity supplier. You will also have the opportunity to present your products in a tabletop display and meet one-on-one with Supplier Diversity buyers from some of the largest US retailers. For more information on this event, please contact **Claire Citeau** at 780-422-7103 or [claire.citeau@gov.ab.ca](mailto:claire.citeau@gov.ab.ca) or **Colin Campbell** at 780-495-4186 or [campbellc@agr.gc.ca](mailto:campbellc@agr.gc.ca)

### AFPA WINTER HACCP WORKSHOPS

- **HACCP III: Train the Trainer**  
Edmonton – February 6-7, 2008
  - **HACCP for On-Line Supervisors**  
Calgary – February 11, 2008
  - **Managing Allergen Issues**  
Edmonton – February 12-13, 2008
  - **HACCP IV: Validation and Verification of Your HACCP Plan**  
Calgary – March 4-5, 2008
  - **HACCP V: Effective Auditing of Your HACCP Plan**  
Calgary – March 6-7, 2008
  - **HACCP I: Documenting Your Prerequisite Program**  
Edmonton – April 14-15, 2008
  - **HACCP II: Development of Your HACCP Plan**  
Edmonton – April 16-18, 2008
- Course and registration details are available on-line at [www.afpa.com/snq/train.shtml](http://www.afpa.com/snq/train.shtml) or by email at [admin@afpa.com](mailto:admin@afpa.com)

### PRODUCT LABELLING UPDATE

As a result of recent recalls, CFIA and Health Canada are reviewing precautionary statements for food allergens and making recommendations regarding their use on the labels of pre-packaged foods. For details go to:

[www.inspection.gc.ca/english/fssa/invenq/inform/20070925e.shtml](http://www.inspection.gc.ca/english/fssa/invenq/inform/20070925e.shtml)

Health Canada, in collaboration with CFIA, has prepared the *Guide to Developing Accurate Nutrient Values* to assist the food industry, private laboratories, academia, health professionals and government agencies in developing accurate nutrient values for a variety of purposes, including nutrition labelling. Go to: [http://www.hc-sc.gc.ca/fn-an/label-etiquet/nutrition/reg/guide-nutri\\_val\\_tc-tm\\_e.html](http://www.hc-sc.gc.ca/fn-an/label-etiquet/nutrition/reg/guide-nutri_val_tc-tm_e.html)

Alberta Agriculture and Food  
(Dial 310-0000 for toll-free access)  
Processed Foods Branch 780-427-7325  
Livestock Products Branch 403-340-5322  
Business Commercialization Branch 780-980-4722

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[www.agric.gov.ab.ca](http://www.agric.gov.ab.ca)