



FOOD NEWS

APRIL 2016

Industry Events

Alberta Natural Health Products and Functional Ingredients Network Meeting

April 26, 2016 – Leduc, AB

This is an opportunity to come together, network and hear some presentations from information gathered at the Natural Products Expo West show in Anaheim, CA and the Accelerating Agri- Entrepreneurs and Innovation Show, Eastern Canada. The Agriculture and Food Council will also provide an update on their new direction.

The networking meeting will be held between 10 a.m. and 12 p.m. followed by an optional tour at the Food Processing Development Center in Leduc. Please RSVP to Susi Kosmulalage at kosmulal@ualberta.ca by April 22, 2016.

Effective April 4, 2016, the [new halal labelling and advertising requirements](#) will be enforced following a two-year transition period. As of April 4, all halal claims on food labels, packaging and advertising materials will need to be accompanied by the name of the organization or person that certified it as halal.

The related amendments to the Food and Drug Regulations were published in Canada Gazette, Part II, on April 23, 2014.

Tradeshows

Seoul Food Show

May 7-14, 2016 – Seoul, Korea

Alberta Agriculture and Forestry and the Alberta Korea Office are coordinating a mission to the Seoul Food Show. Alberta food and food ingredient suppliers interested in the Korean market are invited to join as exhibitors or as part of a walking program. For more information on participation, please contact [Katie Meredith](#) or call 780-427-6057.

Taste of Canada Showcase 2016

June 13-14, 2016 – Minneapolis, USA

This is an agri-food buyer-seller forum where Canadian suppliers can showcase their food while meeting one-on-one with pre-screened US importers, buyers and distributors from the retail and food service industries. It is also an opportunity to attend pre-scheduled business to business meetings with buyers and collect market intelligence through market presentations and store tours. For more information, please contact [Shelly Nguyen](#) or call 780-422-7103.

Health Canada

Guidance for Supplemented Foods

In March 2016, Health Canada published [Category Specific Guidance for Temporary Marketing Authorization: Supplemented Food](#), dated February 2016.

The document provides guidelines on obtaining Temporary Market Authorization Letters (TMAL)s for “supplemented foods”, as defined in the document. TMALs allow for the temporary sale of supplemented foods and generate information in support of a possible amendment to the *Food and Drug Regulations* (FDR).

A supplemented food is broadly defined as a pre-packaged product that is manufactured, sold or represented as a food, which contains added vitamins, minerals, amino acids, herbal or bioactive ingredients. These ingredients may perform a physiological role beyond the provision of nutritive requirements. Since the definition of a supplemented food is broad, the guidance document clarifies the terms used in the definition.

Foods containing already permitted or approved uses of vitamins, minerals, amino acids, herbal or bioactive ingredients, in compliance with the FDR, do not require premarket authorization (TMAL) to be sold legally in Canada. As with all foods sold in Canada, it is the responsibility of the manufacturer or distributor not to sell food that is unsafe, as set out in Section 4 of the *Food and Drug Act*.

Update on Food Allergies & Intolerances

In February 2016, the Food Directorate’s Bureau of Chemical Safety of Health Canada published an update on Food Allergies & Intolerances: [Information for Canadians with Mustard Allergy](#). Health Canada is currently gathering data related to the presence of mustard in cereal grain flours that will allow for the completion of a scientific risk assessment. The assessment will be focussed towards enabling Health Canada to develop specific guidance to food manufacturers related to how the adventitious presence of mustard should be managed from a precautionary labelling perspective.

Growing Forward 2 Grant Programs

Agri-Processing Automation & Efficiency

The program is designed to stimulate new investment and capital expansion in the agri-food industry in Alberta. It contributes to improvements in productivity, efficiency and energy efficiency through the adoption of best practices, innovative new technology and state of the art processes. Eligible capital costs (20%) include the engineering design, acquisition and installation of automated machinery and equipment. Eligible non-capital costs (50%) include third-party costs for consulting and engineering fees, consultant and coaching fees related to process improvement and related travel.

Agri-Processing Product and Market Development

The purpose of this program is to help processors and producers with innovative, market-driven opportunities to develop and commercialize new products, access new markets or expand their business. Successful applicants are eligible for reimbursement of 50% of costs related to product development, market development (domestic and international), labelling and packaging development, market research, business and marketing plans, and consulting or coaching fees for these activities.

Business Management Skills Development

This program is designed to enable business training that increases management capacity leading to better decisions and industry growth. Successful applicants are eligible for reimbursement for 75% of eligible costs for approved business skills development training courses.

Business Opportunity

The purpose of the program is to help Alberta's new or established producers, agri-processing companies and producer groups enhance their competitiveness and growth by connecting them with expert business advice. Successful applicants are eligible for reimbursement between 50% and 75% of costs related to researching and planning a new business venture. Eligible activities include feasibility studies, business plans, market research, value chain development, pricing models, marketing plans, strategic planning, business management, mentoring or coaching and succession plans (once per business).

Food Safety Systems Processor

This program is designed to help food processors invest in new or improved food safety systems and production practices. Non-capital expenses (50%) related to the development and implementation of approved food safety programs include staff training, consultant costs, HACCP coordinator wages, and food safety audits. Capital expenses (20%) relate to improving a specific food safety issue are available to a maximum of \$15,000. They may include facility upgrades, utensils and bins approved for food use, sanitation equipment, and traceability systems. Food safety testing equipment (80%) is eligible to a maximum of \$5,000.

All the above grant programs are accepting applications. Some programs have new Terms and Conditions and limited time calls for applications. Companies who are interested in applying are encouraged to contact their Development Officer/New Venture Coach.

Alberta Food Processors Association

Upcoming Food Safety and Regulatory Courses:

- HACCP IV Verification, Validation & Reassessment, *May 9, 2016* - **Edmonton**
- HACCP V Internal Auditing of your HACCP System, *May 10, 2016* - **Edmonton**
- HACCP VI Procedure Writing and Document Control, *May 11, 2016* - **Edmonton**
- Canadian Food Labelling Workshop, *May 12, 2016* - **Calgary**
- Advanced Canadian Ingredient Labelling, *May 13, 2016* - **Calgary**
- BRC Internal Auditor, *May 17 -18, 2016* - **Edmonton**

For registration or list of other upcoming courses, go [here](#) or email info@afpa.com.

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