



FOOD NEWS

AUGUST 2016

Events

Live the Smart Way Expo

September 17-18, 2016 - Edmonton, AB

October 1-2, 2016 – Calgary, AB

If you are a health and wellness focused food or beverage business, this conference may interest you as it will focus on healthy eating, fitness and green sustainable living. The target audience is young adults to seniors (25-54 years) core target market. If your company is interested in speaking at or exhibiting at the expo in Edmonton or Calgary, please contact Kathy Smart at info@livethesmartwayexpo.com.

Human Resources Collaborative Session

September 22, 2016 - Red Deer, AB

Time: 1:30 - 4 PM

Alberta Agriculture and Forestry's Workforce Development Initiative is hosting its third Human Resources (HR) Collaborative Session on September 22nd. These sessions enable HR professionals in the food processing sector to discuss HR practices, challenges and potential solutions in a collaborative setting. The event will also feature a presentation from an expert HR consultant speaking to employee commitment and engagement. Contact [Scott Dundas](#) at 403-556-4245 or [Gerard Bos](#) at 780-980-4222 for more information.

5th Annual Canadian Food & Drink Summit 2016

November 28-29, 2016 – Toronto

[The Conference Board's Centre for Food in Canada \(CFIC\)](#) invites you to join us at the 5th annual Canadian Food & Drink Summit 2016, a two-day event to explore the future of Canada's food sector, and leverage new opportunities to enhance the food sector's performance—both provincially and globally.

The summit will focus on how collectively, as well as individually, we can make the most of our plentiful opportunities in the sector while enhancing healthy food and diets; improving food safety and industry prosperity; sustaining the environment; and addressing the challenges of household food security, the five themes of the Canadian Food Strategy.

For more information, agenda and registration, visit [5th Annual Canadian Food & Drink Summit 2016](#) webpage.

Tradeshows

Private Label Manufacturers Association Tradeshaw

November 13-15, 2016 – Rosemont (Chicago)

Alberta food companies are invited to participate in an in-market program for companies interested in exhibiting or attending the Private Label Manufacturers Association (PLMA) trade show. It is the largest and most vibrant marketplace devoted to store brands. The show attracts buyers from all types of channels including: supermarkets, discounters, importers.

The mission includes a walking program, access to the PLMA Trade Show Canadian Buyers' Meeting Area as well as assistance in identifying and arranging potential one-on-one meetings with US buyers.

There is no fee to participate in the program; however, companies are responsible for paying all their own travel expenses and product shipping costs.

The application deadline is September 9, 2016. For more information, contact [Dusan Rnjak](#), at 780-638-3851 or visit [PLMA](#) website.

Become a Food Taster !

Alberta Agriculture and Forestry is recruiting for food panelists. As a food panelist, you will have the opportunity to taste and evaluate many different types of foods. Panels take 15 to 45 minutes and you can choose which panels to participate in and which time slots work best for you. You will receive an honorarium upon completing a panel.

Your opinion will shape the products entering the market!

Learn more and register at:

www.agriculture.alberta.ca/cptc

Contact us at cptc@gov.ab.ca: or call 780-415-6268

Regulatory Updates

Health Canada's Summary Assessment on EPA (Eicosapentaenoic Acid) , EPA (Docosahexaenoic Acid) and Triglyceride Lowering Health Claims

Health Canada has recently published a "[Summary of Health Canada's Assessment of a Health Claim about Eicosapentaenoic Acid, Docosahexaenoic Acid and Triglyceride Lowering](#)". This document, describes the scientific evidence supporting the Food Directorate's conclusion and specifies the manner in which the two omega-3 fatty acids health claims can be made. Example: "85 g (1/2 cup) of canned pink salmon supplies 40% of the daily amount of omega-3 EPA and DHA shown to help lower triglycerides". It also specifies additional optional statements permitted to be made, the conditions that must be met from labelling, advertising and food composition perspectives in order to allow for such claims.

United States GM Labelling Legislation

On July 29, 2016, the Genetically Modified Organism (GMO) labelling bill, officially known as the National Bioengineered Food Disclosure Standard ([S. 764](#)), was signed into law. The law requires the U.S. Department of Agriculture (USDA) to develop, within two years, regulations in order to clearly define and enforce the requirements outlined in the bill. The law and regulations will apply to both domestic and foreign-produced goods.

This law creates a national mandatory system in which food makers must disclose GMO data using: on-package text; a USDA-created symbol; or an internet link (e.g., QR code) directing consumers to more information. The law immediately pre-empts state labelling initiatives, including Vermont's law which came into effect on July 1, 2016.

The Government of Canada (GoC) will continue to follow the development of regulations by the USDA closely. While the potential impact on Canadian exports to the U.S. will not be fully known until draft regulations are published by the USDA, the GoC is seeking stakeholders' views on the law and areas of potential concern.

GoC invite you to share your views regarding the U.S. GM labelling law through the mas-sam@agr.gc.ca account. Your views will help to inform the GoC as we engage with our U.S. counterparts regarding the rule-making process to ensure Canadian imports do not have additional regulatory burdens in comparison to U.S. products adhering to the same regulations.

Alberta Food Processors Association

Food Safety and Quality Training

In partnership with NSF-GFTC

HACCP for Manufacturing Food Packaging Material - *September 19-20, Calgary*

HACCP Refresher Training - *Sept 21 Calgary*

HACCP for Warehousing & Distributing Operations – *September 22-23, Calgary*

Just added by special request– FSPCA Preventive Controls for Human Food *September 26-28, Edmonton (2.5 days)*

Implementing SQF Systems - *October 17-18, Calgary*

Internal Auditor SQF - *October 19, Calgary*

Shelf Life Determination - *October 20, Calgary*

Food Packaging Workshop: material, performance and applications- *October 21, Calgary*

HACCP I and HACCP II - *October 26-30, Edmonton*

In partnership with Food Safety Solutions & BRC

BRC Global Standard Issue 7 Understanding the Requirements - *September 28-29 - NOW moved to Calgary*

For registration or list of other upcoming courses, go here, email melody@afpa.com or phone 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