



FOOD NEWS

April 2017

Export Events

Seoul Food International Trade Show

May 16-19, 2017 - South Korea

Alberta Agriculture and Forestry is coordinating a mission to the Seoul Food Show, taking place May 16-19, 2017 in South Korea. Seoul Food has become the fourth largest food industry exhibition in Asia and an important entryway to the Korean market for value-added food and beverage suppliers.

One more walking program space is available in this program. Contact [Katie Meredith](#) as soon as possible if you are interested in joining the mission.

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.

The 2017 edition of [Alberta's Agricultural Processing Industry Directory](#) is now available [online](#) in a PDF format.

Did you know that the directory is constantly updated on line? If your company is not listed and would like to be included, please contact [Joan Bates](#).

Why should you be included in the directory?

- It provides visibility that could lead to additional business opportunities.
- It is used as a resource for finding co-packers or establishing partnerships based on the business area or each plant or product unique attributes (e.g. Halal, Kosher, Organic).
- It provides an understanding of various business sectors and their sizes which government agencies use for future programming or extension activities.
- It has a long standing track record (over 40 years) of being used as a reliable source of information for interested parties not only in Alberta but also internationally. In 2016 the on-line Directory was visited 18,663 times - approximately 50 times a day.

Workshops

Money Down the Drain

April 26, 2017 - Edmonton, AB

April 27, 2017 - Calgary, AB

Gain control of your ingredients, water and production costs, and learn how to turn waste into wealth with "**Money Down the Drain**," a one-day workshop, presented by Enviro-Stewards, a top Canadian environmental consulting firm. You will learn to identify common areas of waste found during food processing; how to measure, reduce, reuse and eliminate common wastes; how the waste approach identifies both cost savings and return on investment; where to find products and expertise to help you tackle your waste, as well as grant opportunities to help support assessment and implementation.

This workshop is organized by the Alberta Food Processors Association; Cost is \$75 for members and \$125 for non-members. To register, please go [here](#).

Pasteurizer Operator Licensing Course

May 2-5, 2017 - Leduc, AB

This course will provide participants with knowledge on the operational and regulatory procedures used for pasteurization with an emphasis on milk. The four-day program includes emphasis on interactive learning through integration of classroom discussions, hands-on activities in the pilot plant, discussions and lectures on regulations, cleaning and sanitation, pasteurization and other operational procedures in dairy plants.

The Pasteurizer Operator Licensing Course is conducted by Alberta Agriculture and Forestry in cooperation with the Alberta Dairy Council. Cost is \$761.25 including GST. To register call 1-800-387-6030.

Preventing Upper Extremity Injuries at Work Workshop

May 10, 2017 - Calgary, AB

June 12, 2017 - Edmonton, AB

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

Regulatory Changes

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

New Proposed Food Safety Requirements - [consultation](#) is open until **April 21, 2017**

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 of CFIA's Safe Food for Canadians Regulations.

Use the CFIA's [interactive tools](#) to find out if you would need a license, a written Preventive Control Plan or what your traceability requirements would be.

Go to [Consultation on Proposed Safe Food for Canadians](#) to learn more and have your say before the consultation closes.

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 pdf 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.

New Proposed Requirements for Self-Care Products - in person consultation sessions and webinars have begun. 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.

Alberta Food Processors Association

Growth and Innovation in the New Green Economy Conference

May 30-31, 2017 – Calgary, AB

As the only conference of its kind, AFPA is set to host over 125 participants from both Alberta, and Canada's food industry, their partners and government alike. AFPA has pulled together high-profile leaders from Canada's food industry, to showcase growth and innovation. Please visit the [conference webpage](#) for conference schedule, speakers, registration, mini-tradeshow and sponsorship opportunities.

ALBERTA food processors association

The New Face of Agri-Processing
Growth & Innovation In The New Green Economy
May 30 & 31, 2017 - Calgary, Deerfoot Inn

KEYNOTE SPEAKER **FEATURED SPEAKERS**

Bob Willard
Author, Speaker
Sustainability Advantage

Brett Willis
GEM
Green Enterprise Mentor

Catherine Mcvitty
Unilever

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Breakout session speakers include:
Chris Luey - LeanCor / Bruce Taylor & Aleks Poldma - Enviro-Stewards
Kristen Cummings - Caritas Performance Management / & more...

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Alberta Driving Forward Canada

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* - **Calgary** (5 days)
- Risk Assessment of Food Safety - *June 13* - **Calgary**
- Understanding the Requirements of FSSC22000 - *June 14-15* - **Calgary**

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