



ALMA
Alberta Livestock
and Meat Agency Ltd.

YEAR IN REVIEW

2012 | 2013



“The more you know, the better you eat.”™

IDEAS | INFORMATION | INVESTMENT



MESSAGE FROM THE CHAIR & CEO

Through four years of operation, the Alberta Livestock and Meat Agency (ALMA) continues to progress as an agency relevant to our stakeholders by aligning its goals with industry goals: increase market access, enhance industry engagement, increase demand for Alberta/Canada livestock and meat products, and enhance competitiveness and profitability. As ALMA matures as an organization, we continually stress the importance of strategic thinking, good governance and cooperation within our industry. Our shared vision of a profitable and internationally competitive livestock and meat industry in Alberta is on track, but it still requires the focus, dedication and commitment of all industry stakeholders.

ALMA provided ideas, opportunity for information exchange, and investment throughout 2012-13. Through our program areas of Industry and Market Development, Commercialization, Strategic Initiatives and Research and Development, we helped industry address challenges and seize growth opportunities. ALMA aligned its industry grants with industry strategic goals by committing \$28.6 million towards 219 projects that will realize industry benefit of approximately \$104 million. Together with all industry sectors, we continue to forge ahead towards building a sustainable and profitable meat and livestock industry.

We thank ALMA's dedicated staff and Board of Directors for their tireless efforts in realizing and expanding upon ALMA's vision. We also extend our sincere appreciation to the members of ALMA's advisory committees who help us target our activities toward greatest impact. Last, we recognize the significant contributions that the Minister of Agriculture and Rural Development (ARD), ARD officials, industry members and the public have made to ALMA's continuing success.



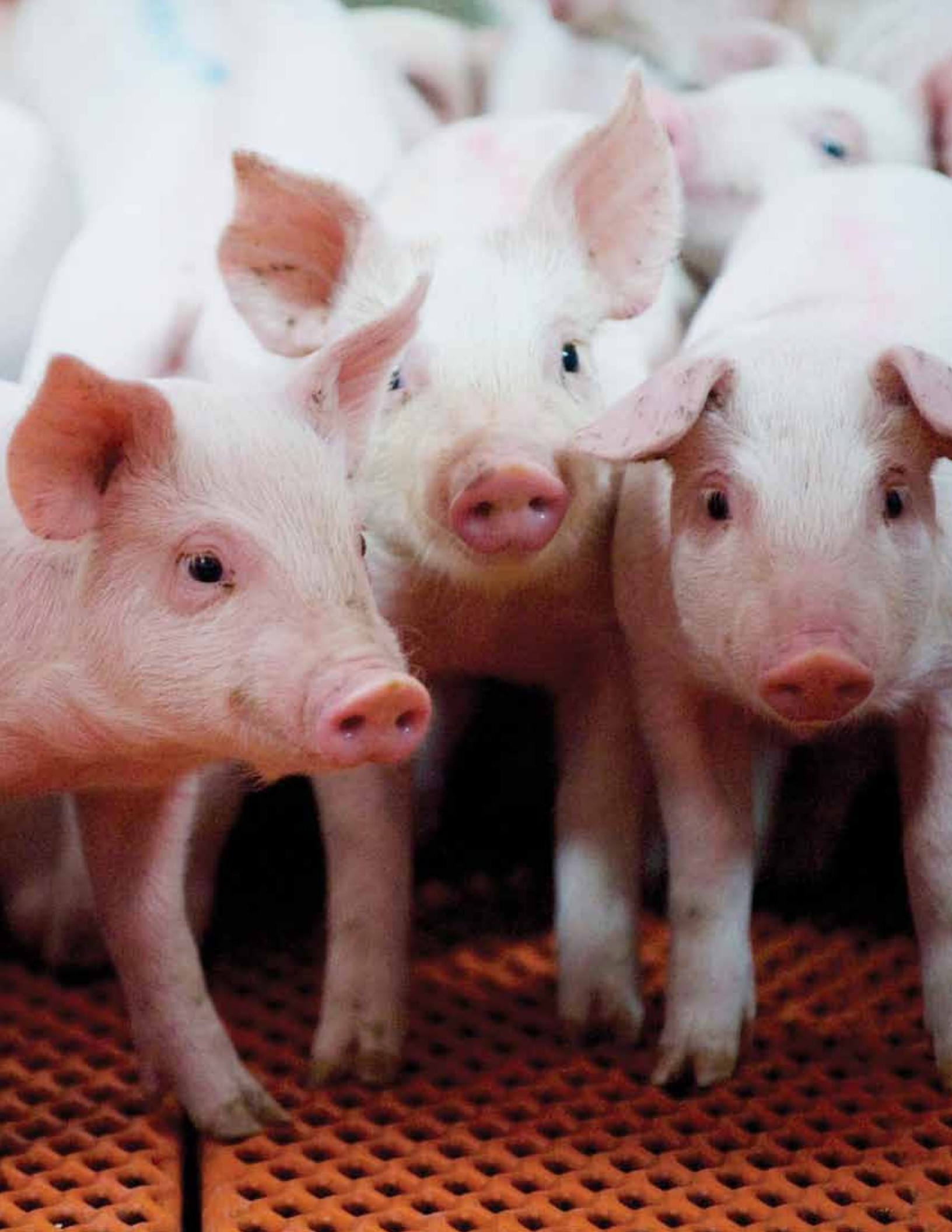
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DR. DAVID CHALACK ALMA BOARD CHAIR



A handwritten signature in black ink, appearing to read "G. Cove".

GORDON COVE ALMA PRESIDENT & CEO



ENSURING RELEVANCE TO OUR STAKEHOLDERS

The Alberta Livestock and Meat Agency (ALMA) is a unifying catalyst that encourages innovation and cooperation among Alberta's livestock and meat stakeholders.

Change is constant in the meat and livestock sector and industry experienced several significant changes in 2012-13. These include a new Alberta government and Minister of Agriculture and Rural Development; increased market access to Japan and China; reduced program funding; and continued retail and consumer demands for improved animal welfare practices. However, ALMA recognizes that with change comes opportunity and we believe the livestock and meat sector is well-positioned to take advantage of those opportunities.

There are numerous possibilities for industry growth in Alberta, including the proximity to growing markets in Asia and greater global demand for high quality meat. Our industry has also increased its ability to develop products with health benefits and further improve upon production efficiencies through new technologies.

ALMA's investments in the meat and livestock sector have improved Alberta's productivity and yielded social, economic and environmental benefits. Our research initiatives improve food safety, food quality, production efficiency, and the sustainability of livestock products. Our industry development and commercialization programs focus on stimulating more efficient processing, market and capacity development, and new investments in value-added food and agri-product processing sectors. By partnering with industry stakeholders, ALMA is enabling Alberta's meat and livestock industry to find the opportunities within the changes and challenges facing it.





HIGHLIGHTS

GOAL ONE: INCREASED MARKET ACCESS

Key markets of Japan, China, South Korea and the European Union (EU) are the subject matter of dialogue with industry and other government jurisdictions. ALMA stimulates discussion relative to shared positions on trade-related matters and trade policies that leverage the Canadian advantage regarding animal health status, livestock and premise identification, and disease surveillance and control.

STRATEGIC THINKING HAS ADDRESSED:

- Challenges and loss of competitiveness with the United States (U.S.) exporters due to the tariff differential facing Canadian beef and pork exporters in the South Korean market
- Ractopamine positions taken by international markets such as Russia (zero tolerance and third party verification)
- Positions addressing sensitive products, including beef and pork, at the Comprehensive Economic and Trade Agreement (CETA) negotiations as it enters its final phase
- Differentiating the Canadian advantage versus North American or international competitors.



FORUM OPPORTUNITIES INCLUDE:

- Liaising with the Market Access Secretariat and Agriculture and Agri-Food Canada to discuss and identify markets, challenges and strategies
 - Discussing the current trade climate with Gilles Gauthier, Canada's Chief Agriculture Negotiator
 - Participating in the Beef Value Chain Round Table (BVCRT), Pork Value Chain Round Table (PVCRT), the Beef Cattle Market Access Committee (BCMAC), Canadian Cattlemen
- Market Development Council (CCMDC) and Canadian Pork International (CPI)
 - Meeting with representatives from the Consulate-General of Japan to discuss Alberta's meat and livestock industry's partnership with Japan
 - Meeting with the Japan Meat Traders Association (JMTA), an influential group that speaks on behalf of the Japanese meat industry to the Japanese government
 - Market intelligence gathering mission in China of the developments regarding tallow, ractopamine and genetics
 - Meetings with Asylhan Mamytbeckov, Minister of Agriculture of the Republic of Kazakhstan.

GOAL TWO: ENHANCING INDUSTRY ENGAGEMENT

ALMA is committed to building a more informed and unified livestock and meat industry. In 2012/13, ALMA supported 40 events, developed publications and maintain a portfolio of communications tools and support 35 initiatives that address information and education program development, leadership, best practices and technical knowledge exchange. ALMA also collaborates with industry and their Annual General Meetings, regional meetings, workshops, conferences and seminars. Over the past year, 11,199 industry members participated in conferences that focused on new trends, innovation, new business models, livestock welfare and the environment.

ALMA is dedicated to developing the next generation of leaders, including 425 new leaders this year through the Cattlemen's Young Leaders, the Veterinary Student Feedlot Externship, John's trained veterinarians, the 4-H Alberta Beef Resource Development program and the Feeder Associations of Alberta young leader's day. ALMA funded programs reached 7,136 healthcare professionals and educators and helped to educate them on the importance of meat and dairy as part of a healthy diet. The Classroom Agriculture Program taught 15,300 fourth grade students about agriculture, strengthening their connection to our world-class food production system.



HELPING INDUSTRY DEVELOP VIABLE STRATEGIC PLANS:

- Stemming from the Canadian Agri-Food Policy Institute (CAPI) report, "Canada's Beef Food System", ALMA co-hosted a series of summits with executives debating some of industry's most critical issues. A three-man task team (Kim McConnell, John Kolk and Dave Andrews) led the development of a framework for an industry strategy. Co-hosts included the Alberta Cattle Feeders' Association (ACFA), Cargill, the Ontario Cattlemen's Association and Fédération des producteurs de bovins du Québec
- Advancing the conversation on sustainability with dialogue between ALMA, Canadian Cattlemen's Association (CCA), Western Stock Growers Association, Alberta Beef Producers (ABP) and ACFA, McDonald's, Walmart, Loblaw's and Cargill. As a member of the Sustainability Consortium, ALMA also represented the livestock industry at the Consortium's inaugural meeting
- Co-hosting an international workshop on the latest science of natural trans fats found in meat and milk. Agriculture and Agri-Food Canada and Health Canada will revisit the health claims on trans fats in Canada with the view of excluding natural trans fats from the current cautions
- Supporting Alberta Farm Animal Care Association's new funding models and the development of an Alberta farm animal care sustainability and strategic plan.

CREATING OPEN DIALOGUE AND A GREATER SENSE OF URGENCY:

- Supporting industry events, with topics ranging from education on food safety, economics, nutrition, processing, genomics, marketing, livestock care and leadership
- Assisting the Intensive Livestock Working Group (ILWG) to address priority areas such as manure management, water quality, odour management and land-use planning
- Educating Classroom Agriculture Program volunteers to inform Alberta Grade 4 children about where food comes from and potential agriculture careers
- Enhancing 4-H resource materials for entrepreneurship, business management and best practices in beef production
- Supporting leadership programs like the Cattlemen's Young Leaders, Veterinary Student Feedlot Externship, Johne's training for veterinarians, 4-H, and the Feeder Associations of Alberta's youth scholarship program

- Showcasing ALMA-funded leading-edge initiatives at FutureFare 2012
- Hosting an informal Question and Answer session with Mr. Andrew Wu, Group President LMVH Greater China, where he shared his brand development strategy and lessons from their expansion into international retail
- Commissioning studies that include the relevance of traceability in domestic and international markets and an updated Canadian consumer retail meat survey to better understand the opportunity to develop new products and differentiation strategies.



GOAL THREE: ALBERTA-BASED LIVESTOCK & MEAT PRODUCTS ARE THE PRODUCTS OF CHOICE



Alberta produces safe, high quality meat and livestock products that are sold all over the world. Through the Product and Market Development Program, ALMA has contributed to the development of 125 new products and assisted industry in entering two new international markets (Kazakhstan and France). Domestically, ALMA collaborated on projects that informed 554,132 Albertans about the benefits and economic impact of local food and the agricultural industry. These include the Fitness Leaders project and various industry campaigns, as well as events like Meet Your Maker, FEASTival of Fine Chefs, BBQ on the Bow and Beef: The Festival.



BUILDING MARKETING STRATEGIES BASED ON COMPETITIVE AND COMPARATIVE ADVANTAGES:

- Assisting numerous companies with new product development and expansion into new markets
- Supporting the Canada Beef Breeds Council Board in their restructuring and capacity-building
- Growing the capacity of the organic beef and dairy sectors through a promotional marketing strategy and supply capacity development
- Partnering with Canada Beef Inc. and Canadian Pork International (CPI) to showcase Alberta meat companies to Japanese meat industry representatives in Tokyo
- Conducting a feasibility study to evaluate whether a viable market exists for Elk Velvet Antler (EVA) Hydrolysis, identify international market matches and their barriers to entry, determine market demographics and examine competitive intelligence
- Developing a business model for the marketing and sale of heritage chicken eggs.

DIRECT INTERACTION WITH CUSTOMERS AND POTENTIAL CUSTOMERS OF ALBERTA LIVESTOCK & MEAT PRODUCTS:

- Hosting a mission to China to introduce Alberta companies to new partners, buyers and business models; and a follow up incoming mission of Chinese buyers to Alberta
- Hosting meetings between representatives Canada Beef Inc. and CPI with Japanese meat industry representatives (importers, the Japanese Meat Traders Association and private companies)
- Educating Albertans through 'Taste Alberta' about the food produced, processed, sold and served in Alberta. The partnership included producer associations (Alberta Pork, Alberta Milk, Canola Producers Commission, ABP, Alberta Chicken Producers, Egg Farmers of Alberta), media (Edmonton Journal, Calgary Herald), Save-on Foods and agri-food industry leaders
- Helping urban consumers understand where dairy products come from through the Dairy Exhibit – The Journey of Milk from Moo2You
- Developing a business case for consolidation of procurement leading to cost savings for Food Processors Logistics Research Council's CEO Club members

- Supporting the ACFA's "Beef: The Festival" to grow the industry's reputation
- Supporting the Master Chinese Chefs project leveraged the interest of Chinese master chefs to highlight dishes using Alberta proteins
- Developing the Beef Research School's online video series profiling the latest in Canadian beef cattle research and application of research knowledge and technologies in the industry
- Supporting the Canadian Culinary Federation 2013 National Conference provides an opportunity for member Canadian chefs to meet, network and discuss their industry
- Hosting new international buyers into Alberta as part of the Farmfair International program
- Supporting the International Agriculture Committee of the Calgary Exhibition and Stampede to help bring together members from the world agricultural community to share ideas and facilitate business opportunities
- Promoting Alberta proteins at SIAL 2012, one of the leading trade shows for food in European retail and hotels, institutions and restaurants.



DOMESTIC CONSUMER AWARENESS:

- Increasing awareness of the beneficial attributes of Alberta beef through ABP's marketing project, The Flavour Champion
- Demonstrating the quality and healthfulness of Alberta pork through the Passion for Pork campaign
- Developing a SAIT charcuterie lab to strengthen Alberta's value-added industry by teaching best practices for charcuterie development to SAIT students and Alberta processors
- Educating future Albertan healthcare professionals on the role of meat, eggs and milk in health and wellness through the Wellness RX project
- Creating educational and outreach materials through an initiative with Livestock Gentec
- Building a better understanding of fitness leader motivations and drivers for sharing nutrition information
- Developing a NAIT curriculum for prospective cheese makers, modeled after the curriculum used by the University of Vermont's Institute for Artisan Cheese.
- Supporting CCA and Canada Beef Inc's creation of a "Masters of Beef Advocacy" program
- 'Off the Beaten Palate' production and airing of a 26-minute segment provides PBS viewers with a synopsis of Alberta agri-food products in an entertaining tourism context.



GOAL FOUR: ENHANCED COMPETITIVENESS & PROFITABILITY

ALMA helps industry investigate the best livestock production methods, technologies and state-of-the art processes. Industry projects raised the capacity of meat (over 35 million kg) and milk products produced (1.2 million L). They also increased client (437) adoption of beneficial practices and encouraged the entry of 30 new sheep producers into the industry. ALMA's research projects increased the production and exchange of research, influencing the training of 305 highly qualified personnel, the production of 379 publications and presentations and 274 industry communications, and resulting in five patents and licenses.

INVESTING IN NEW TECHNOLOGIES AND PRACTICES FOR IMPROVEMENTS TO EFFICIENCY AND PRODUCTIVITY:

- 24 Industry and Market Development Programs supported projects such as the Temporary Foreign Recruitment Job Fair in Dublin, Ireland; accelerating the adoption of DNA markers; and mobile strategies and application development for Canadian cattle market information
- 55 Agri-Business Automation and Lean Manufacturing, and the Agri-Business and Product Development projects for such initiatives as the expansion of slaughter facilities; implementation of new technologies like High Pressure Processing; investment in state-of-the-art facilities like an egg breaking facility to process liquid and pasteurized eggs; equipment to operate a new processing line for dumpling and entree products; upgrades for production in smokehouses, clippers and stuffers; and industrial-scale-ups for manufacturing for novel meat-based pet treats
- Collaboration with the CCA on such projects as electronic assessment of beef quality; automating trim sampling for *Escherichia coli* O157; and hot water pasteurization of trim.



INVESTING IN TRANSFORMATIONAL RESEARCH:

- Aligning industry economic drivers, genomics research and commercialization
- Adapting and applying the pork and energy efficiency protocol's innovative mitigation strategies to monetize carbon reductions in select Alberta hog operations
- Collaborating with CCA with respect to developing a targeted industry research strategy; investigating rapid response procedures to determine the microbiological effects of commercial hide decontamination; and, targeting the reduction of abscesses in livers of Alberta cattle
- Supporting alignment of research with the 'healthy food' priority through such work as the use of egg white protein ovomucin as a source of essential nutrients for healthy brain development in babies; examining children's

perception of packaged foods and healthfulness of these foods; and developing personalized dietary treatment plans that emphasize Alberta-grown food sources

- Supporting research in alignment with the 'production efficiency' priority including the identification of genetic markers to improve feed efficiency in beef cattle; marker-assisted management for Vitamin A metabolism in the feedlot; DNA tracking systems for brand verification and breed improvement; alternatives to antimicrobial growth promoters for livestock production; interaction between dietary protein and energy on milk protein synthesis; reproductive efficiency in confinement-free sow management systems; emerging third generation silage inoculants to improve forage preservation; and new outlets for use of animal by-products, such as deriving laptop batteries from eggshell membranes
- Enhancing the research and development capacity through co-investment in animal traceability equipment accreditation laboratory; veterinary diagnostic capability through novel test development; formation of the Institute for Applied Poultry Technologies (IAPT).

COLLABORATION IN SUPPORT OF THE 'ONE-HEALTH' STRATEGY:

- Increasing the value of information and knowledge from surveillance through the Alberta One Health Surveillance Collaboration working group
- Assessing the risk of Chronic Wasting Disease (CWD) transmission to primates
- Using a systems-based approach to determine that livestock are not responsible for the high prevalence of campylobacteriosis
- Developing a vaccine to prevent histophilosis in beef cattle
- Evaluating the risk factors, occurrence and characteristics of lameness within Alberta feedlots
- Developing a broad-spectrum vaccine for swine against bacterial respiratory diseases
- Reducing Salmonella and Clostridium in poultry by generating new carbohydrate-based vaccine platforms and by determining the effect of dietary prebiotics on intestinal microbial profiles
- Evaluating a novel blood-based diagnostic test for Mycobacterium bovis (bovine tuberculosis) in bison





- Developing a live attenuated Johne's disease vaccine strain
- Designing novel antimicrobial agents for pathogen intervention on meat
- Developing smart labels for monitoring food storage conditions and detecting pathogenic contaminants in consumer food products
- Determining the impact of temperature and antimicrobials on the efficacy of high pressure processing to eradicate *Listeria monocytogenes* and spoilage organisms on meat and poultry
- Ascertaining sources of contamination of generic *Escherichia coli* on beef in meat processing plants by genotyping *E. coli* recovered from hide, various parts of the processing plant, and equipment in the breaking facilities
- Determining the genetic and environmental elements that confer heat resistance to *E. coli*.



ADOPTING NEW BUSINESS MODELS, RISK MANAGEMENT TOOLS AND PRICE DISCOVERY MECHANISMS:

- Determining the pre-feasibility of Alberta lamb industry market price instruments to address price volatility
- Developing financial management software to consolidate futures trades, sale contracts, and any other risk management tools into one location to measure market exposure real time with current markets.

DEVELOPING POLICIES TO INFLUENCE REGULATORY EFFICIENCIES AND POLICY INTERVENTION:

ALMA released two environmental scans that provided a comparative analysis of Canada and the United States - one for the regulatory environment of the pork industry and the other for the beef industry.

ALMA-FUNDED PROJECTS 2012-13



COMMITMENT BY GOAL

	ALMA Commitment (\$ Thousands)
Market Access	\$233
Industry Engagement	\$1,632
Demand	\$8,770
Competitiveness	\$17,943
TOTAL	\$28,578

COMMITMENT BY PROGRAM

	ALMA Commitment (\$ Thousands)
Strategic Initiatives	\$4,092
Research & Development	\$10,102
Commercialization	\$8,106
Industry & Market Development	\$5,262
Alberta Livestock Industry Development Funds	\$570
Diversified Livestock Funds of Alberta	\$446
TOTAL	\$28,578

RESEARCH & DEVELOPMENT

Title	Description	Applicant	Organization	Commitment
Finalizing a Risk Assessment of Chronic Wasting Disease (CWD) transmission to Humans using Non-Human Primates	Finalizing an ongoing study to assess the risk of Chronic Wasting Disease (CWD) transmission to humans using non-human primates.	Dr. Stephanie Czub	Canadian Food Inspection Agency	\$800,000
Determination that livestock are not responsible for the high prevalence of campylobacteriosis in southwestern Alberta: a system based approach	Diagnostic polymerase chain reaction will be used to identify important reservoirs, and ascertain impacts on human health and the importance of recrudescence infections. Host specificity and genetic hypervariability will be examined in vivo using wild avian and livestock hosts.	Dr. G. Douglas Inglis	Agriculture and Agri-Food Canada	\$495,000
Identification of genetic markers for rumen microbial function, an accelerate approach to improve feed efficiency in beef cattle	Supplying a comprehensive understanding of the roles of rumen metabolic processes and rumen microbes in relation to feed efficiency. The goal is to develop industry acceptable approaches to improving feed efficiency in beef cattle.	Dr. Leluo Guan	University of Alberta	\$469,594
Understanding the mechanism of “Brachyspira hamptonii” dysentery to identify virulence factors for vaccine targets	“Brachyspira hamptonii” is a recently discovered pathogen causing production limiting, bloody diarrhea in grow-finish pigs. This research is aimed at understanding how “B. hamptonii” infection causes diarrhea, and discovering virulence factors that contribute to disease that could be used to develop novel vaccines.	Dr. John Harding	University of Saskatchewan	\$416,360
Development of a broad-spectrum porcine vaccine for bacterial respiratory pathogens	Evaluating whether systemically administered TbpB based vaccines are capable of preventing disease by eliminating colonization, or whether addition of toxin-derived antigens are also required to achieve the desired efficacy. Development of a commercial vaccine has the potential to eliminate carriage and circulation of these pathogens.	Dr. Anthony B. Schryvers	University of Calgary	\$400,000
Marker assisted management in the feedlot using ADH1C genotype and a reduced level of vitamin A supplementation to achieve consistency in marbling	Improving the quality of beef is an ongoing goal. Precision feeding based on an animal’s genotype can improve carcass quality, specifically marbling. A gene variant in ADH1C was identified, where the TT genotype was fed a lower level of vitamin A and graded AAA or higher. Feedlots could use this marker-assisted management to market animals for high levels of marbling to improve profits.	Dr. Fiona Buchanan	University of Saskatchewan	\$375,000

RESEARCH & DEVELOPMENT continued...

Title	Description	Applicant	Organization	Commitment
Reducing Salmonella and Clostridium in poultry	This approach will target the newly identified <i>C. perfringens</i> pilin glycans - shown to be immunodominant epitopes in other bacteria. To generate 3 vaccine platforms, glycans will be cloned, structurally characterized, and glycoconjugates created using enzymes.	Dr. Christine Szymanski	University of Alberta	\$337,000
Development of a <i>Histophilus somni</i> vaccine to prevent histophilosis in beef cattle	Isolating and characterizing strains of <i>H. somni</i> that cause the various septic forms of histophilosis currently observed in beef cattle in Alberta, and developing a new vaccine for <i>H. somni</i> that will prevent the various septic forms of the disease, in particular, myocarditis.	Dr. Andrew Potter	VIDO-InterVac, University of Saskatchewan	\$335,056
<i>Mycoplasma bovis</i> in farmed bison: Analysis of the epidemiology and virulence traits of an emerging bison pathogen	<i>Mycoplasma bovis</i> is emerging as an important pathogen, causing severe respiratory disease and high mortality in farmed bison. This project investigates the epidemiology of the disease in Western Canada and explores the virulence traits of the organism. The goal is to develop effective control strategies through preventive management and vaccination.	Dr. Claire Windeyer & Dr. Pat Burrage	University of Calgary & Burrage Vet Services	\$395,765
Effective alternatives to antimicrobial growth promoters for livestock production	Reducing the Alberta livestock industrys reliance on antibiotics (i.e. antimicrobial growth promoters [AGPs]). Identification of effective alternatives to AGPs will maintain the health and welfare of animals, ensure access to foreign markets, and affirm the publics perception of the livestock sector as producers of safe and environmentally responsible products. Alternatives look to identify agents that mimic the action of AGPs as immunomodulators.	Dr. G. Douglas Inglis	Agriculture and Agri-Food Canada	\$300,000
Targeted design of novel antimicrobial agents for pathogen intervention on meat	It is the overall aim of this proposal to integrate these Integrating initial, explorative projects to design novel tools for pathogen intervention on meat. Current knowledge on structure / function relationships and the mechanism of action of chitosan and antibacterial peptides will enables the targeted design of new glycopeptides with complementary or synergistic activity.	Dr. Michael Gänzle	University of Alberta	\$300,000
Improved gut flora management in weanling pigs using probiotic cultures with antimicrobial activity against clostridia	Employing the potential of lactic acid bacteria with in vitro activity against toxigenic clostridia for improved gut microbiota management in swine production.	Dr. Michael Gänzle	University of Alberta	\$295,000

Title	Description	Applicant	Organization	Commitment
Evaluation of novel blood-based diagnostic test for Mycobacterium bovis (bovine tuberculosis) in bison (Bison bison)	This project will Compare the ability of several currently available blood tests for bovine tuberculosis (bTB) to correctly identify infected bison. Diseased animals will be selected from naturally infected populations. The experimental blood tests will be performed on each and results compared with the animal's true bTB status as definitively determined using postmortem tissue culture and molecular (DNA) testing. The outcome will provide a superior test for use in bison federal surveillance programs.	Dr. Murray Woodbury	University of Saskatchewan	\$280,000
Impact of temperature and antimicrobials on the lethality of high hydrostatic pressure against Listeria monocytogenes and meat spoilage organisms	Determining the impact of processing at low temperatures on the safety and storage life of an uncured, ready-to-eat poultry product. The impact of salt and antimicrobials will also be determined.	Dr. Lynn McMullen	University of Alberta	\$276,725
Sources of contamination of generic Escherichia coli on beef	Identifying the sources of microbiological contamination by genotyping E. coli recovered from hide, various parts of the meat plants, equipment in the breaking facilities and meat. The expected results would allow effective measures to be taken to eliminate those sources of contamination.	Dr. Xianqin Yang	Agriculture and Agri-Food Canada	\$276,540
Development of a marked live attenuated Johne's Disease vaccine strain.	Creating a live attenuated vaccine which establishes a short infection, while triggering protective immune responses at the natural site of infection by identifying Map genes essential for persistent infection of dairy calves. Disruption of these genes will result in an attenuated Map vaccine strain. Creating immune markers in this Map strain by constructing markers in the vaccine that allow for simultaneous testing for M. bovis and natural Map infection to avoid future regulatory restrictions of the vaccine.	Dr. Jeroen De Buck	University of Calgary	\$250,000
Maintaining reproductive efficiency in confinement-free sow management systems	Production practices in the pork industry are coming under increasing scrutiny by both retailers and the general public, with sow confinement and use of gestation stalls being key issues. The Swine Reproduction-Development Program at the University of Alberta will conduct collaborative research with the Cooperative Research Centre for High Integrity Australian Pork on research to maintain the reproductive efficiency of sows managed in a "confinement-free" environment.	Dr. Michael Dyck	University of Alberta	\$249,800

RESEARCH & DEVELOPMENT continued...

Title	Description	Applicant	Organization	Commitment
The potential of emerging third generation silage inoculants to improve forage preservation and feeding value for the cattle industry	Developing strategies utilizing third generation inoculants (TGI) during forage preservation to enhance the feeding value and utilization of forages. The project will first screen a number of TGI on the basis of their ability to improve the nutritional characteristics of different forage during preservation as silage and high-moisture hay.	Dr. Yuxi Wang	Agiculture and Agri-Food Canada	\$248,010
Subunit vaccines directed against Salmonella Enteritidis in poultry	Employing ovo vaccination at embryonation day 18 or vaccination of chicks on the day of hatch against Salmonella Enteritidis, using a sub-unit vaccine, in combination with existing disease control procedures, to provide individual bird and flock immunity that will result in significant reductions in the risk of infection and contamination at a cost acceptable to the producer.	Dr. Wolfgang Köster (Koester)	VIDO-InterVac, University of Saskatchewan	\$241,740
Understanding heat resistance in E. coli: comparative genomics and application for optimum design of interventions	Shiga-toxin producing Escherichia coli (STEC) cause problems for the meat industry that results in recalls and human illness. Some strains of E. coli, including STEC, are heat resistant and can survive traditional cooking practices. Determination of the genetic elements that confer heat resistance to E. coli is a key outcome of this project. In addition, to the impact of changes in concentration of salt and other processing ingredients on the heat resistance of STEC.	Dr. Lynn McMullen	University of Alberta	\$241,000
Occurrence, characterization and risk factors associated with lameness within Alberta feedlots	Previous research has examined the varying causes of lameness in feedlots, from injuries to infectious disease, and what treatment options are most effective. These studies provide a starting point for developing effective management protocols; however the challenge still remains identifying the occurrence of lameness in feedlots and the characteristics of these cases.	Dr. Karen Schwartzkopf-Genswein	Agriculture and Agri-Food Canada	\$240,000
Smart labels for monitoring food storage conditions and detecting pathogenic contaminants in consumer food products	Developing efficient, cheap, passive (i.e. not requiring a power supply) food compatible indicators in the form of smart labels. These will be incorporated in food packaging and respond to temperature and/or the presence of bacteria, allowing direct monitoring of each product moving through the supply chain. In addition, these smart labels will be readable by the workers who handle the food, providing increased confidence regarding the quality and safety of consumer food products.	Dr. Anastasia Elias	University of Alberta	\$224,250

Title	Description	Applicant	Organization	Commitment
How do dietary protein and energy interact to impact milk protein synthesis?	Determining how dietary energy sources affect milk protein yield (MPY) and the efficiency of transfer of dietary protein to milk protein, and to explore the cellular mechanisms by which energy source and metabolizable protein supply influence milk and milk protein synthesis. The long-term goals are to improve estimations of the supply and requirement of metabolizable protein and AA, improving on-farm models to remove the systematic underestimation of MPY observed at low protein supply so that the use of lower protein diets will be readily adopted by the dairy industry.	Dr. Lorraine Doepel	University of Calgary	\$221,258
A bio-management investigation on Alberta swine farms into the use of autogenous vaccination to reduce chest adhesions and antibiotic use in finisher pigs.	Demonstrating the impact on bio-management by use of autogenous vaccine and improved internal biosecurity measures on the quality of carcasses, specifically at the chest adhesion rate. This project looks at the food safety impact of lowering the processors condemnation and demerits and monitors the impact these positive health changes are having on the use of antimicrobials in finisher pigs.	Dr. Egan Brockhoff	Prairie Swine Health Services	\$198,188
Minimizing the Risk of Subacute Ruminant Acidosis in Feedlot Cattle	Improving animal health by identifying the risk factors for subacute acidosis, and by developing mitigation options to minimize the prevalence of sub-acute acidosis in feedlot cattle. Reducing feed costs by improving feed utilization and reduce the need for in-feed antibiotics.	Dr. Karen Beauchemin	Agriculture and Agri-Food Canada	\$182,651
Intranasal vaccination of newborn calves with a modified-live respiratory viral vaccine to prevent pneumonia during the weaning period.	Intranasal (IN) vaccination of newborn calves is an effective strategy to avoid vaccine interference by maternal antibody and provides protective immunity against respiratory viruses. It is not known, however, if IN vaccination of newborn calves can reduce respiratory disease after weaning. We will address the major issue of respiratory disease in feedlots, by determining if IN vaccination of newborn calves provides effective respiratory disease protection within the first week after weaning.	Dr. Philip Griebel	University of Saskatchewan	\$168,578
Large voltage window electrochemical supercapacitors as universal laptop "Batteries" derived from eggshell membranes	Developing a product (Universal Laptop Battery) based on an electrochemical supercapacitor that will take about 5 minutes to fully charge.	Dr. David Mitlin	University of Alberta	\$165,000

RESEARCH & DEVELOPMENT continued...

Title	Description	Applicant	Organization	Commitment
A field fertility trial to validate Na/K-ATPase as a fertility marker in beef bulls	Determining the association between Na/K-ATPase, sperm motility, capacitation, and field fertility, as well as the genetic basis of variations in the Na/K-ATPase gene and its linkage with other production traits.	Dr. Jacob Thundathil	University of Calgary	\$150,000
Automated Early Detection and Management of Bovine Respiratory Disease Complex (BRD) in the Alberta Cattle Industry	Demonstrating the ability to automatically and non-invasively identify calves at risk of BRD through the use of thermal identification stations. In addition, in collaboration with students and staff at the University of Calgary Faculty of Veterinary Medicine this study will compare the efficacy of two BRD detection systems involving the measurement of either radiated (infrared) or conductive (ear tag) thermal biometric technologies.	Dr. A.L. Schaefer	Agriculture and Agri-Food Canada	\$147,600
Personalized dietary therapies for treating Inflammatory Bowel Disease (IBD)	Inflammatory bowel diseases (IBD), specifically Crohn's disease and ulcerative colitis are chronic intestinal inflammations, characterized by frequent flares of abdominal cramps and chronic diarrhea. For reasons that are still unknown, Alberta has one of the highest rates of IBD in the world. Dietary intake of certain key nutrients can lead to significant improvement in disease activity in patients with IBD. Using this knowledge we plan to develop and assess a personalized dietary treatment plan that emphasizes Alberta-grown food sources of these key nutrients as a means to prevent flares of IBD. Dietary intake will be monitored and its effects on disease activity will be assessed clinically as well as through a new field of science called metabolomics.	Dr. Levinus Albert Dieleman	University of Alberta	\$135,000
Proof of principle study for a chute side diagnostic system for Histophilus somnus, Mycoplasma bovis and Bovine Viral Diarrhea Virus.	Developing a chute-side diagnostics test (sensitive and specific chip) for the cattle industry. Currently there are no practical, quick, cost effective chute side tests that can be used by bovine practitioners and veterinary epidemiologists to determine the presence of common pathogens associated with common bovine diseases in cattle.	Dr. Jason Acker	Aquila Diagnostic Systems Inc.	\$134,000
Demonstration of a value added DNA tracking system for brand verification and breed improvement in the Alberta beef industry	Demonstrating the value of applying SNP parentage testing in a trace-back system that links carcass quality and calf performance back to Canadian beef sires for breed improvement.	Kajal Devani	Canadian Angus Association	\$117,800

Title	Description	Applicant	Organization	Commitment
Early post-mortem determination of carcass fat and marbling composition in a population of hogs fed corn distillers dried grains with solubles (DDGS)	Using pork from hogs involved in a commercial-scale feeding trial designed to validate the net energy (NE) value of reduced-oil corn DDGS. The trial is expected to generate animals with differing fat:lean ratios and soft fat, thus creating unique material to evaluate rapid near-infrared scanning (NIRS) of carcass backfat as a predictor of loin firmness and bacon quality; for ante-mortem real time ultrasound (RTU) scanning of intramuscular fat (IMF) as a predictor of loin marbling; to validate the new Canadian pork quality standards before release to the industry; and to determine the effect of feeding reduced-oil corn DDGS on carcass and primal cuts tissue composition.	Dr. Bethany Uttaro	Agriculture and Agri-Food Canada	\$113,250
Effect of dietary prebiotics on intestinal microbial profiles of laying hens	Providing solid recommendations to Alberta egg producers regarding products that are likely to be most efficacious under typical Alberta conditions. Based on the results of Phase 1 and Phase 2, a subsequent test of the most promising candidates under challenge conditions. Providing evidence of whether the prebiotic products can prevent infection and transmission, and much stronger recommendations will be made to the Alberta poultry industry.	Dr. Doug Korver	University of Alberta	\$110,140
Evaluation of novel processing and packaging technologies to improve competitiveness of the Canadian bison industry	Determining the effects of vascular infusion, electrical stimulation and nitrite film packaging on bison carcass traits, sensory attributes and retail display characteristics of steaks and ground meat.	Dr. Jennifer Aalhus	Agriculture and Agri-Food Canada	\$102,284
Development of infant formula from ovomucin	Sialic acid is an essential infant nutrient for brain and mental development. Human milk is rich in sialic acid; typical infant formulas however contain less than one-quarter of the sialic acid present in human milk. Developing a proof-of-concept technology in preparing a sialic acid rich infant formula ingredient to provide health benefits for infants and position Alberta to participate in the growing infant formula market.	Dr. Jianping Wu	University of Alberta	\$101,600
Collagen peptides from bovine hides and poultry by-products as anti-aging agents	Targeting the preparation of Type I and III functionalized collagen peptides from bovine and poultry by-products for utilization as anti-aging nutraceuticals and ingestible formulations for skin care.	Dr. Mirko Betti	University of Alberta	\$101,500

RESEARCH & DEVELOPMENT continued...

Title	Description	Applicant	Organization	Commitment
A systematic approach to the identification of neutralizing epitopes on the PRRSV structural proteins	Infection with Porcine Respiratory and Reproductive Syndrome virus (PRRSV) costs swine producers billions of dollars world-wide due to impaired pig health and productivity. Efficacious vaccines against the virus are currently not available due to fast mutation rates and immune evasion strategies of PRRSV.	Dr. Markus Czub	University of Calgary	\$100,000
Establishing a Production System for Long-Chain w-3 PUFA Enrichment of Table Eggs Using a Novel High-Stearidonic Acid Flax	This project is divided into 2 experiments. The first experiment will examine the effects of lipid competition on the enrichment process using graded levels of ground flax, high SDA/GLA flax or a negative control. The second experiment will explore the effects of feed form using ground regular or high SDA/GLA flax in a control ration and either extruding the flax or adding enzymes to increase digestibility.	Dr. Doug Korver	University of Alberta	\$94,694
Diagnosis of parasites in livestock using nanobody antigen capture	Three phases (a) collection and identification of surface (tegumental) antigens from adults of <i>Dicrocoelium dendriticum</i> that are recognized by antibodies from infected cattle (b) Llama single-domain antibody (sdAb) library panning, phage ELISA and sdAb expression, extraction and purification for one or more of the antigens identified in the second phase followed by and (c) development of antigen capture assay using the selected antibodies.	Dr. Doug Colwell	Agriculture & Agri-Food Canada	\$89,585
Application of high pressure processing (HPP) to control <i>Listeria monocytogenes</i> in an uncured, antimicrobial free ready-to-eat (RTE) poultry product	Determining the high pressure processing parameters required to achieve a 5-log reduction of <i>L. monocytogenes</i> in an uncured, antimicrobial free RTE poultry product to provide information on the efficacy and acceptance of categorizing an antimicrobial free RTE meat product into the "no growth" category using HPP.	Dr. Lynn McMullen	University of Alberta	\$74,194
Development of live-attenuated vaccines to prevent <i>Campylobacter</i> colonization in poultry	<i>Campylobacter</i> is the major food-borne pathogenic bacterium in Canada and other countries. Ingestion of contaminated poultry meat is the most frequent cause of human campylobacteriosis; thus, the reduction of <i>Campylobacter</i> levels in poultry is critical to decrease human infections. Constructing oral vaccines against <i>Campylobacter</i> by utilizing its unique physiological features to improve the quality of poultry products and food safety.	Dr. Byeonghwa Jeon	University of Alberta	\$69,000

Title	Description	Applicant	Organization	Commitment
Media literacy and food marketing: Packaging, taste preference and children's perceptions of healthy foods	Children receive messages about the health qualities of a food from various sources, but little published research evaluates how children assess packaged goods for health (including their understanding of nutrition claims or the nutrition facts table). Using focus group methodology, this study examines: 1) children's perceptions of packaged foods and how they evaluate the healthfulness of packaged foods and 2) the degree to which media literacy and nutrition literacy informs children's perspectives.	Dr. Charlene Elliott	University of Calgary	\$45,050
Effect of incubator temperature profiles and parent flock age in two broiler strains on embryonic overheating during incubation	Determining the effect of varying incubation temperature on embryonic metabolism, chick quality. Understanding the effects of adjusting incubation temperature from 37.5C through to 35.5C after 14 days of incubation may allow for customized incubation temperature profiles to incubate eggs from young, mid and older parent flock ages to optimize hatchability and early chick quality. The results may help establish a relationship between embryonic metabolism and eggshell temperature and assist hatchery managers minimize the metabolic challenges that increase late embryo mortality.	Dr. Doug Korver	University of Alberta	\$33,422

STRATEGIC INITIATIVES

Title	Description	Applicant	Organization	Commitment
APRI / ALMA Request for Applications III	Alberta Innovates Bio Solutions through the Alberta Prion Research Institute (APRI) and the Alberta Livestock and Meat Agency (ALMA) are requesting submission of research applications for proposals focusing on Chronic Wasting Disease (CWD), Specified Risk Materials, and Bovine Spongiform Encephalopathy (BSE).	Ron Clarkson	Alberta Innovates Bio Solutions	\$945,000
Enhancing competitiveness and engagement of the Alberta beef and industry	Alberta Innovates Bio Solutions through the Alberta Prion Research Institute (APRI) and the ALMA are requesting submission of research applications for proposals focusing on Chronic Wasting Disease (CWD), Specified Risk Materials, and Bovine Spongiform Encephalopathy (BSE).	Dr. Graham Plastow	University of Alberta	\$108,000
Research Inventory – BVCRT Review and Phase 2	Funders unanimously supported the BCRC and Beef Value Chain Roundtable in developing a national research strategy aimed at achieving target industry research outcomes.	Andrea Brocklebank	Canadian Cattlemen's Association	\$23,000
E.coli O157:H7 Research and Education Strategy: Rapid Response Phase	Determining the microbiological effects of a commercial hide decontamination operation in an Alberta packing plant and where applicable recommend enhanced approaches; validating and enhance procedures for operating and cleaning beef tenderizing equipment in use by the Alberta industry to minimize microbiological contamination of product with E.coli O157:H7 and other pathogens; determining cooking procedures for ensuring the microbiological safety of mechanically tenderized steaks and roasts; and, determining the microbiological effects of current industry practices for decontamination of offal meats, and of pilot scale pasteurizing of offal meats and trimmings.	Mark Klassen	Canadian Cattlemen's Association	\$229,000
International Committee for Animal Recording (ICAR) and Canadian Food Inspection Agency (CFIA) Accredited Certification Laboratory for Animal Traceability Equipment	Meeting Canada's need for certification of RFID (radio frequency identification) devices which meet stringent international standards as well as certain requirements arising from the Canadian climate. RFID-based animal traceability was mandated by the Canadian Food Inspection Agency (CFIA) in June, 2010.	Dr. Robert Davies	SAIT	\$475,000
Linus7 Cattle Financial Management Software	Consolidating futures trades, sale contracts, CPIP or any other risk management tools into one spot to measure market exposure real time with current markets.	John Lawton	Linus Ag Services Inc.	\$350,000

Title	Description	Applicant	Organization	Commitment
Building Western Canada's Veterinary Diagnostic Capability Through Novel Test Development and Productivity Improvements	Enhancing animal health testing and diagnostic services in Western Canada for the introduction of a new organic toxicology service that will meet the needs of a variety of clients including food animal producers, wild life interests and public health providers.	Marilyn Jonas	Prairie Diagnostic Centre	\$220,188
Securing a Competitive Advantage and Enhancing Access to International Markets for Western Canada's Poultry Industry through the formation of the Institute for Applied Poultry Technologies (IAPT).	Establishing the Institute for Applied Poultry Technologies (IAPT), a not-for-profit entity, to evaluate novel and innovative cost saving poultry health technologies that will enhance biosecurity, prepare for disease outbreaks before they occur, reduce input costs, improve product quality and consumer confidence, aid in safely exploiting niche high value add commodities such as Antibiotic Free/Animal welfare approved products that will open/expand international market access.	Dr. Tom Inglis	Poultry Health Services Ltd.	\$683,274
Pork and Energy Efficiency Protocol Validation Study	The objective of the proposed 2-year Pork Pilot is to adapt and apply the Pork and Energy Efficiency Protocol's innovative mitigation strategies to monetize carbon reductions in select hog operations in Alberta.	Darcy Fitzgerald	Alberta Pork Development Corporation	\$215,500
Electronic Assessment of Beef Quality in Alberta Packing Plants	Assessing beef tenderness using computer vision grading systems already utilized by Alberta beef processors and testing of a new instrument for identification of animals likely to produce dark cutting beef.	Mark Klassen	Canadian Cattlemen's Association	\$226,000
Automated Trim Sampling for E.coli O157 in Alberta Packing Plants	Targeting the development of automated approaches to sampling of combo bins for E.coli O157 for reduced Cost of E.coli O157 Sampling for Alberta Plants; and, more representative samples potentially resulting in fewer recalls and reduced foodborne illness	Mark Klassen	Canadian Cattlemen's Association	\$235,000
Alberta Beef Offal Quality Enhancement Initiative	Reduction of abscesses in livers of Alberta cattle to enhance production efficiencies and animal health at the feedlot, increase revenues from offal sales for Alberta packing plants and address the potential of animal welfare concerns.	Mark Klassen	Canadian Cattlemen's Association	\$152,699

STRATEGIC INITIATIVES continued...

Title	Description	Applicant	Organization	Commitment
Alberta Lamb Industry Market Price Pre-Feasibility Study	The lamb industry has experienced increased volatility in recent years and that price volatility in conjunction with large downside price movements has the potential to threaten the sustainability of the whole Alberta lamb supply chain. Maintaining and improving the financial stability of individual producers will greatly assist in improving the industry cohesiveness and long run sustainability and competitiveness of the brand.	Margaret Cook	Alberta Lamb Producers	\$65,000
Enhancing the food safety of Alberta beef through hot water pasteurization of trim	Ultimately trim pasteurization may enhance the competitiveness and sustainability of the sector at a time when increasing microbial testing for E.coli 0157 and a potentially growing list of Non-0157 STECs present a significant challenge.	Mark Klassen	Canadian Cattlemen's Association	\$132,470
Alberta One Health Surveillance Collaboration	The AOHS Collaboration working group has support from related agencies, government departments, academic institutions and private industry in Alberta. This type of project is of great value to surveillance and research and has the ability to great increase the value of information and knowledge from surveillance that is translated to stakeholders including the livestock industries.	Dr. Sylvia Checkley	University of Calgary	\$32,000

INDUSTRY DEVELOPMENT

Title	Description	Organization	Commitment
Temporary Foreign Recruitment Job Fair for Alberta Milk, Alberta Pork and Alberta Turkey in Dublin, Ireland	Enabling a targeted labor recruitment initiative for producers at the "Working Abroad Expo" held in Dublin Ireland.	Alberta Milk	\$13,750
Domestic Market Development	Expanding into the central Canada market including Quebec.	Siwin Foods Ltd.	\$87,150
Northlands Inbound Buyer Program	Hosting a new international buyers into Alberta as part of the Farmfair International program. The priority of this program is directly connecting Canadian producers with buyers from key international markets.	Edmonton Northlands	\$25,000
Determining Alberta Fitness Leaders Drivers to Impart Nutrition Information	Gaining a better understanding of fitness leader motivations and drivers for sharing nutrition information. This project will include both qualitative and quantitative morphological research.	Alberta Milk	\$26,725
Antimicrobial Usage Reduction Strategy Consultation Workshop: "Phasing in Veterinary Prescriptions into the On-Farm Food Safety Program	Consultation workshops across Alberta to communicate the proposed changes to the OFFSAP program, as well as gain feedback from the affected stakeholders on the impact that these proposed changes would have on them.	Alberta Chicken Producers	\$4,521.25
Pelletizing of Layer Manure in Alberta	Reviewing the existing and potential market for pelleted manure products, both in bulk and bagged, estimate a volume and price point as based on nutrient content and user benefits.	Alberta Egg Producers Board	\$14,718.75
Livestock Gentec Conference 2012: Turning Local Production into Global Advantage	Livestock Gentec's 3rd annual conference with the theme of using technology to Turn Local Production into Global Advantage.	Livestock Gentec	\$4,546.20
Livestock Care Alert Line Review	Reviewing and updating the program logistics, policies, and procedures that in turn ensure a confidential call line for anyone to report livestock care concerns.	Alberta Farm Animal Care Association	\$75,265
Development of a breakfast sausage and miso-marinated loin for Japan	Building on Sunterra's excellent reputation in Japan by developing further processed products for that market.	Trochu Meat Processors	\$52,300
Development of a High End Dog treat for Japan	Developing a high end dog treat using a by-product that is currently disposed for the Japan market	Trochu Meat Processors	\$21,300

INDUSTRY DEVELOPMENT continued..

Title	Description	Organization	Commitment
Consumer Awareness Campaign for Alberta Turkey	Enhancing awareness and increase demand of turkey as an ingredient at any time of the year.	Alberta Turkey Producers	\$9,000
Beef Sciences Symposium to be held in conjunction with annual meeting of the Canadian Society of Animal Science	The Beef Science Symposium features 9 speakers on topics of current interest to the beef industry including nutrition, meat quality, food safety, welfare and animal health.	Canadian Society of Animal Science	\$10,000
Engaging Health Canada in Communicating the Health Evidence on Ruminant Trans Fatty Acids	A collaborative comprised of representatives of Alberta Milk, Dairy Farmers of Canada, Canada Beef and University of Alberta working together to address the issue of consumer perception that meat and dairy products are not healthy because they contain trans fats.	Alberta Milk	\$78,000
Ranching Opportunities 2013	Advancing the overall productivity and strength of the beef industry, including a tradeshow providing the ideal networking opportunity for participants and industry experts.	Kneehill County	\$4,000
Mobile Strategies and App Development for Canadian Cattle Market Information	Determining the state of mobile tools and usage in the beef sector at all stages of primary production from cow-calf to feedlots.	Canadian Cattlemen's Association	\$67,200
Dietary Fats and Nutrition Conference	A one day conference bringing together top notch speakers from across Canada and the US to present on trans fats, conjugated linoleic acids, unsaturated health claims and the Canadian regulatory framework.	Canadian Nutrition Society	\$5,000
Tiffen Conference 2013	Economic awareness presentation including: Alberta's Economic Outlook; Government Policy, Consumer Ignorance & Farm Economics; Odds for North American Livestock This Year;) 12 Best Management Practices; Move to DA Electric Barn, and Conversation is Bill Johnson, former President & CEO of McDonald's Canada.	Lethbridge College	\$8,000
Agri Innovation Forum 2012	The Forum brings together active institutional and private investors and corporate strategies with leading edge entrepreneurs and commercialization professionals.	Critical Path Business Consulting Ltd.	\$10,000
2013 Livestock Care Conference	Providing an opportunity for researchers, industry, students, government and the public to address challenges and trends in animal care. The 2013 LCC will focus upon domestic and global improvements in animal welfare and assessment models, and how these may be implemented in Alberta.	Alberta Farm Animal Care Association	\$9,882.30
WCABP 22nd Annual Conference	A conference dedicated solely to veterinary continuing education, focused entirely on beef and dairy cattle health and production.	Western Canadian Association of Bovine Practitioners	\$14,000

Title	Description	Organization	Commitment
Go Gourmet - A Culinary Celebration for Dietic Research	The project connects current dietary research with the nutritional awareness as well as culinary capabilities and attributes of pork with the strategic marketing opportunities.	Alberta Pork Producers Development Corporation	\$4,000
Canadian Culinary Federation 2013 National Conference	Opportunity for member Canadian chefs to meet, network and discuss their industry and all it entails. The theme of the conference is 'The Next 50 Years' and will focus on technology, food trends, and the local and sustainable food chain.	Alberta Culinary Arts Foundation	\$20,000
FEASTival of Fine Chefs – 25th Anniversary	Increasing the awareness and use of Alberta products with both consumers and the Alberta food service community.	The Alberta Food Processors Association	\$12,000
Collaboratively improving grading consistency within Alberta federally inspected processing facilities	Adopting a grade training improvement program to improve consistency in weights and grades between the 2 processors. The improved consistency will further strengthen and maintain stability in the industry. This exchange of information will also allow both producers and processors to understand the source of downgrades enabling the industry to target necessary changes for improvement leading to improved understanding of the rest of the supply chain and improved productivity.	Alberta Turkey Producers	\$16,710
FHC China	Providing participants an in-market insight into the Chinese market through one-on-one meetings and visits with processors, retailers and other distributors in the system.	Mountain Top Foods	\$4,975
FHC China	Providing participants an in-market insight into the Chinese market through one-on-one meetings and visits with processors, retailers and other distributors in the system.	Maple Leaf Foods Inc.	\$4,975
FHC China	Providing participants an in-market insight into the Chinese market through one-on-one meetings and visits with processors, retailers and other distributors in the system.	Prairie Heritage Producers Inc.	\$4,975
Alberta Farm Animal Care Sustainability Development Plan	Developing a strategic plan for the organization and to research new funding models for AFAC.	Alberta Farm Animal Care Association	\$42,000
Accelerating the adoption of SNP based DNA genomics technology in the Canadian Cattle Industry	Removing barriers in the application of genomics in the cattle industry across the value chain.	Delta Genomics Centre	\$620,300
Mut Hut New Product Development	Pursuing a marketing plan for high end dog treats	Mut Hut Pet Emporium Inc.	\$25,000

INDUSTRY DEVELOPMENT continued..

Title	Description	Organization	Commitment
Sponsorship for Wave 2013 Conference	Promoting the commercialization of investable technologies.	Alberta Centre for Advanced MNT Products	\$3,000
Dairy Health is Dairy Wealth-31st Western Canadian Dairy Seminar	Informing and challenging the dairy industry to take a leading role in the development of the industry through the adoption of the latest technologies and available information, and to discuss current issues challenging the dairy industry.	The Governors of the University of Alberta	\$20,000
International Livestock Congress, Beef 2013	Enhancing the competitiveness of Canadian beef and genetics in the global marketplace as well as discuss current circumstances which challenge today's industry. The conference focuses on and is interested in the development of future leadership within the young professionals for the beef cattle industry.	Canadian Cattlemen's Association	\$57,000
70th Annual 4-H Alberta Leaders Conference	4-H Alberta Leaders' Conference brings 3 days of intense learning and invaluable networking to approximately 300 4-H leaders, staff and workshop facilitators from Alberta and across Canada.	4-H Foundation of Alberta	\$20,000
Youth Scholarship Program	Enabling FAA to host 35-40 interested young rural Alberta leaders to attend their annual meeting and convention in Red Deer.	Feeder Associations of Alberta Limited	\$15,650
CYL Delivers Beef Industry Leadership, Governance, Training and Advocacy	The Cattlemen's Young Leaders (CYL) program provides industry-specific training and mentorship to assist the industry into the future.	Canadian Cattlemen's Association	\$210,000
10th Annual Beef Industry Conference	In addition to a robust tradeshow marketplace, the conferences also provides a forum for participants to learn about current trends and issues in the industry as well as provide their voice to guide their respective member organizations.	Alberta Cattle Feeders' Association	\$12,305
Effectiveness of a Standardized Footbath Protocol in the Bovine Digital Dermatitis on Dairy Farms in Alberta	Evaluating the impact of footbath management on the prevalence of lesions, to estimate the economic consequences of these on-farm actions and improve claw health and animal welfare.	University of Calgary	\$134,000
Meat Processing Lab Equipment Upgrade	Outfitting The Meat Training Centre with state-of-the-art processing equipment, the multi-purpose facility built to HACCP scalable standards will enhance knowledge and training opportunities to promote the Alberta meat industry both locally and internationally.	Olds College	\$370,240.15
Eat Local Week	Narrowing the gap between the consumer and the producer. Other objectives are to educate people as to what is available to them locally, how much better local/fresh product tastes and the benefits to the producer and to the economy by purchasing local product.	Economic Development Alliance of Southeast Alberta	\$5,875

Title	Description	Organization	Commitment
FPLRC Agri-food Procurement review	Developing a business case for consolidation of procurement and initially to provide cost savings to the CEO Club members. The proposal will be leveraged to establish opportunities for the strategic procurement of widely used items, materials, services and ingredients used by the food processors group.	Food Processors Logistics Research Council	\$46,837
International Agriculture Committee	Bringing members from the world agricultural community together to share ideas, to facilitate business opportunities and to foster friendship and cultural understanding.	Calgary Exhibition and Stampede Limited	\$17,500
Agri-Enviormental Partnership of Alberta (AEPa) Ecosystem Services Forum	Assisting in increased understanding by producers. By defining ecosystem services, giving examples of market-based instruments (both in Alberta and the United States) and payments for implementation of beneficial management practices, as well as information on conservation offsets, it will help livestock producers relate/connect the information to their industry and operations.	Alberta Pork Producers Development Corporation	\$5,000
Re-Gaining Value of Heritage Chickens-Marketing and Sale	Developing business model for the sale of heritage chicken eggs and develop a market for Heritage Chicken Eggs.	Governors of the University of Alberta	\$20,400
Master of Beef Advocacy Canada-Industry Ambassador	The Canadian Cattlemen's Association (CCA) and Canada Beef are creating a beef advocacy program modeled after the masters of beef education that is currently being run in the United States.	Canadian Beef Cattle Research	\$75,000
Olds College Centennial Gala Dinner/Reception Sponsorship	Showcasing the Alberta meat and dairy industry. A wide variety of new menu items have been chosen and will be prepared by world class chefs.	Olds College	\$10,000
Prion 2013	Facilitating knowledge exchange, build capacity and collaboration and enhance communication of research results, which are vital to the Canadian and international scientific process and their use in society.	Alberta Innovates-Bio Solutions	\$20,000
Equine Education	Conducting a series of courses on the proper care and handling of horses.	Horse Industry Association of Alberta	\$72,700
Wildrose Bison Show & Sale/ Convension 2013	170 attendees will be provided with a wealth of information from what is happening in Bison research to Feeding Practices.	Bison Producers of Alberta	\$4,230
Famous Taste Campaign	Famous Taste Campaign is an integrated marketing project that aims to drive beef sales of consumers in our province, and beyond.	Alberta Beef Producers	\$504,300
International Collaboration on Global Challenges for Livestock and Meat Production	Providing for a live two-way audio-visual link between the Canadian event in Banff and the American event at Auburn University in Alabama.	Canadian Meat Science Association	\$6,300

INDUSTRY DEVELOPMENT continued..

Title	Description	Organization	Commitment
Intensive Livestock Working Group	ILWG will act as a liason between the partners and the other stakeholders to facilitate the identification and prioritization of overarching issues that impact on livestock/poultry production.	Alberta Milk	\$240,000
Classroom Agriculture Program	Providing an up-to-date resource for a volunteer program with multiple stakeholders to educate grade 4 children on where there food comes from and to identify careers in agriculture	Alberta Beef Producers	\$87,917.62
Chinese Master Chefs	Leveraging the interest around Chinese master chefs in the Vancouver area to highlight dishes using Alberta proteins through a one hour television segment and 8 one minute 'shorts' that will aired on OMNI Television.	Cross Cultural Marketing Inc.	\$30,000
Development of bovine Venipuncture simulation	Developing a bovine jugular sampling model for UCVM, allowing students to master the techniques on simulators in a low stress atmosphere (students not worrying about getting hurt and not worrying about hurting the animal).	Veterinary Simulator Industries Ltd.	\$19,250
Performance of bison bulls fed whole oats vs rolled oats	Investigating if there is any difference in animal performance between bison fed whole vs rolled oats, so the Alberta bison industry can more efficiently and cost effectively feed their animals.	Green Horizon Farm Inc.	\$68,590
A Workshop for Canadian Hatchery Professionals	An integrated research and management practices workshop designed to facilitate discussion and brainstorming about issues facing the hatching industry.	Alberta Agriculture and Rural Development	\$8,000
2012 Swine Breeding Workshop	A discussion and lab-based workshop involving presentations from University of Alberta R&D staff and experts from around the world. Limited participation (max. 48 registrants) encourages in-depth interaction among Workshop presenters, producers, and industry professionals. The theme of the 2012 workshop is "Productivity and Longevity of the Breeding Herd".	University of Alberta	\$3,200
2012 CNS Conference	Reaching consumers through educational networks and influencers. The CNS is the leading society integrating disciplines and professional interested in nutrition.	Canadian Nutrition Society	\$20,000
20th Annual BBQ on the Bow Festival	BBQ On The Bow Festival is a long running community based festival, hosting a World Class Culinary BBQ Competition while promoting Alberta Producers.	BBQ on the Bow Society	\$3,000
2012 UCVM Beef Cattle Conference	Holding an annual conference is to bridge the gap between research and the community. Knowledge transfer in the area of beef cattle health is much needed in the province of Alberta and UCVM plays an important role in this area.	University of Calgary	\$12,100

Title	Description	Organization	Commitment
Market Analysis Plan from Bovine Rendered Byproducts	Accessing the market for a highly efficient, high yield industrial scale process that purifies pharmaceutical grade enzymes from waste bovine pancreatic tissue.	Lombard Brothers Inc.	\$24,000
Promoting the Health Benefits of Alberta Chicken through Public Education	Producing a suite of chicken-specific nutrition brochures that will be used to educate the public about the specific health benefits of chicken.	Alberta Chicken Producers	\$7,103.36
Dairy Exhibit - The Journey of Milk from Moo2You	An engaging, interactive, educational exhibit designed to help urban consumers understand where the dairy products come from.	Alberta Milk	\$90,000
Alberta Pork Domestic Strategy AB & BC	Working with retailers using Alberta pork to create in-store merchandising and demo programs that clearly demonstrate to the consumer that they are purchasing Alberta/Canadian pork products.	Alberta Pork Producers Development Corporation	\$400,000
BEEF The Festival	Growing the industries reputation, bring all stakeholders together in a common goal and create a platform from which to gain consumer understanding and trust in the industry and to communicate and connect more effectively with our consuming public.	Alberta Cattle Feeders' Association	\$34,400
The FEASTival of Fine Chefs	Increasing the awareness and use of Alberta products with both consumers and the Alberta food service community.	The Alberta Food Processors Association	\$11,000
Keeping it Growing	Supporting an 8% growth in primary lamb production over 2 years. Another strategically important result is to secure lamb processing capacity for the future by increasing supply to existing processors helping to accommodate overhead costs.	Alberta Lamb Producers	\$45,500
Genomics - The Power & The Promise	Celebrating genomics advancements and a frank assessment of progress still to come. Providing the opportunity to interact and learn where research is currently at and where it is going.	Genome Alberta	\$10,000
3rd Annual Agriculture and Forestry Seminar	Bringing together Alberta technology developers, business leaders, industry supporters, and innovative companies to discuss growing business opportunities driven by MNT. Participants can network to discover new market opportunities and learn about the latest innovative products and applications.	Alberta Centre For Advanced MNT Products	\$2,450
UK Olympics Meat Promotion	Alberta will be showcased over three days during the London Olympics in the United Kingdom, and the proposed project intends to capitalize on this high profile, international opportunity to showcase Alberta's meat industry.	Alberta Agriculture and Rural Development	\$10,000
Strategic Planning and Implementation Initiative	Development and implementation of a strategic plan for NCFA	National Cattle Feeders' Association	\$13,350

INDUSTRY DEVELOPMENT continued..

Title	Description	Organization	Commitment
Joint PrP Canada 2012 & Protein Folding and Disease Conference	Contributing to public health via food safety, national and international market access in addition to the economic success of agriculture and rural development in Alberta and globally.	Alberta Prion Research Institute / Alberta Innovates - Bio Solutions	\$10,000
Canfax Cattle Market Forum	Building a more sustainable livestock industry, increased exposure to new information allowing for greater openness to change and competitiveness. This conference is a catalyst to a proactive industry.	Canadian Cattlemen's Association	\$24,700
Elk Velvet Antler (EVA) Hydrolysis Market Feasibility	A feasibility study to evaluate whether a viable market exists, identify international market matches and their barriers to entry, determine market demographics and examine competitive intelligence.	University of Alberta	\$37,500
A Bright Idea! Youth Conference	A beef themed day to enable youth to build their "industry toolbox" through interactive workshops on marketing, ERTs/genomics, industry analysis as well as consumer perceptions and choices.	Agricultural Youth Engagement Society	\$8,700
Growing the Capacity of the Organic Beef and Dairy Sectors	Promoting Alberta organic products through a promotional marketing strategy while simultaneously supporting the development of the capacity of the Alberta organic beef and dairy sector to supply that market.	Organic Alberta Council	\$60,290
2012 Red Deer Swine Technology Workshop	Communication of practical information on pig management to people directly involved in pig production	Alberta Pork Producers Development Corporation	\$4,500
4H Alberta Beef Project Resource Development	Creating engaging, interactive resources to educate 4-H members and Leaders as well as urban youth on the Alberta beef industry.	4-H Foundation of Alberta	\$84,425
Meat Lab Renovations	Purchase of new equipment for a charcuterie program	SAIT Polytechnic	\$110,005.78
Keeping up With the Herd	A series of learning modules will be developed to promote "best practices" of bison production as a whole. The improved success of bison production through increasing the knowledge base of producers will ensure the sustainable growth and development of the bison industry.	Alberta Bison Producers	\$178,974
Beef Reseach School	An online video series profiling the latest in Canadian beef cattle research and application of research knowledge and technologies in the industry.	Canadian Cattlemen's Association	\$25,000

Title	Description	Organization	Commitment
16 Annual Western Canada Feedlot Management School	Providing informational and educational experience for beef producers by bringing in industry and research experts.	Saskatchewan Cattle Feeders Association Inc	\$5,397.07
CBBC Board Restructuring and Capacity Building	Refocusing and renew of CBBC goals and its domestic and international marketing activities through the development of comprehensive strategic plan.	The Canadian Beef Breeds Council	\$67,000
Alberta Cheese Making Project	Building a curriculum for prospective cheese makers, modeled after the curriculum used by the University of Vermont's Institute for Artisan Cheese and will work with regional partners (e.g., Leduc Food Processing Centre, University of Alberta) to offer a full range of courses related to cheese processing specifically and food processing more generally. NAIT faculty will be trained in delivering the curriculum beginning in the second year of the project.	Northern Alberta Institute of Technology (NAIT)	\$137,333.50
Taste Alberta Initiative Furthering our Reach	Educating Albertans about the food produced, processed, sold and served in Alberta. The partnership includes: Agri-food industry, producer associations (AB Pork, AB Milk, Canola Commission, Alberta Beef Producers, Alberta Chicken Producers, Egg Farmers of Alberta), News Media (Edmonton Journal, Calgary Herald), Save on Foods and Agri-Food industry leaders. These leaders with varied interests have collaborated to maximize expertise, knowledge and limited resources.	Alberta Pork Producers Development Corporation	\$238,000
Off the Beaten Palate	Production and airing of a 26 minute segment which will provide PBS viewers with a quick synopsis of Alberta agri-food products in an entertaining tourism context.	Alberta Agriculture and Rural Development	\$15,000
Growing the Bioeconomy	Highlighting the depth and breadth of activity relating to the future bioeconomy that is occurring in Alberta	University of Alberta	\$13,000
Future Food in Healthcare Conference	Reaching consumers through educational networks and influencers. The HFS target audience includes foodservice professionals directing operations in Canadian hospitals, nursing and retirement homes as well as Registered Dietitians and academics from Universities and Colleges.	Canadian Beef Cattle Research, Market Development and Promotion Agency	\$1,875
Banff Pork Seminar	The Banff Pork Seminar is an internationally recognized conference that will help producers and other delegates advance their learning in a number of areas of pork production including nutrition, disease preparedness, genomics, lowering costs of production but also animal welfare and communications.	University of Alberta	\$25,000

INDUSTRY DEVELOPMENT continued..

Title	Description	Organization	Commitment
Incoming Buyers Program	Launching an Incoming Buyers Program to broaden industry experience base through direct interaction potential customers of Alberta livestock and meat products.	Canadian Western Agribition Association	\$12,500
Annual Forum	Providing insight into the global agriculture sector, current economic conditions that affect the beef industry as well as a more specific look at some of the programs and work being done by Canada Beef Inc.	Canadian Beef Cattle research, Market Development and Promotion Agency	\$5,000
Cost-Benefit Analysis of the Use of Vaccines for Layer Flocks in Alberta	Improving the competitiveness of the Alberta egg industry by providing objective information on the costs and benefits of various vaccination options.	Alberta Egg Producers Board	\$32,760
2012 AGBA 1st Annual Convention Breeders Support Communication Project	Developing the Alberta Goat Breeders Association into a professional, forward thinking and dynamic organization at the forefront of leading the goat industry into the greatest period of expansion and development to date.	Alberta Goat Breeders Association	\$18,350
Meat Ball 2012	An inaugural Canadian food promotion that will provide an opportunity for influential guests to learn more about Canada's meat producers (elk, bison, horse, beef and pork), animal nutrition, environmentally sustainable production methods, animal welfare and traceability.	Alberta Canola Producers Commission	\$19,960
USA 2012	Exhibiting at an event called "Wild About Game" where AWAPCO will network directly with chefs and butchers serving the product to the end user.	Alberta Wapiti Products Cooperative	\$1,755
Livestock Gentec -Creation of Genomics Educational Videos	Creating educational and outreach materials, including two professionally produced videos centered around genomics technology, to engage youth and adults within the livestock sector in the research and uptake of genomics tools.	University of Alberta	\$21,198.75
SIAL 2012	A partnership between CPI, Canada Beef Inc and Alberta companies to jointly promote Alberta proteins at the show. SIAL 2012 is one of the leading trade shows for food in European retail and hotels, institutions and restaurants.	Canada Pork International	\$33,000
SIAL 2012	Promoting Alberta products at SIAL 2012. SIAL 2012 is one of the leading trade shows for food in European retail and hotels, institutions and restaurants.	Carmen Creek Gourmet Meats Ltd.	\$2,900
SIAL 2012	Promoting their Alberta products at SIAL 2012. SIAL 2012 is one of the leading trade shows for food in European retail and hotels, institutions and restaurants.	Canadian Rangeland Bison & Elk Inc.	\$2,900

COMMERCIALIZATION

Title	Description	Organization	Commitment
Pigeon Lake Poultry Processing - Abattoir Business Development Program	Providing custom slaughter and processing services to centrally located broiler and turkey producers.	Pigeon Lake Poultry Processing Ltd.	\$58,016
Marketing and Business Development Implementation	Development and implementation of an enhanced marketing and business development strategy to achieve success it will be essential to optimize demand, value and brand awareness to ensure profitability and sustainability.	Trochu Meat Processors Ltd.	\$134,025
Mut Hut Expansion	Project to research, produce, test market and establish industrial-scale manufacturing for novel meat-based dog treats.	Mut Hut Pet Emporium Inc.	\$194,961
Further Processing Our Own Trim	Family Meats is adding value-added processing as the next logical step for the company to increase profitability by producing value-added meat products.	Family Meats 2011 Ltd.	\$17,000
Plant Expansion and Location	A new federal processing facility that is fully automated to increase market share. The plant will include a small retail outlet in the corner of the building but the majority of the business will be wholesale of high quality sausage.	Meadow Creek Sausage	\$123,048
Targeting Efficiency Pasture to Plate	Benchmark Beef will target the consumer in offering the best possible natural meat from the pasture to the plate with new branded products.	Benchmark Beef Inc.	\$8,700
Multi Species Expansion	Bouvry Exports implemented a full expansion of the operation, including equipment upgrades to the slaughter facility, processing and packaging. This allow for expansion into new international markets and allow for broader and more diverse product offerings to clients.	Bouvry Exports Calgary	\$1,000,000
Product & Market Development	Development of a custom ice cream formulation to create a strong and resilient brand. Village Ice Cream is focused on making Alberta a better place by producing quality products made with locally sourced and organic ingredients when possible.	Village Ice Cream Inc.	\$69,828
Market Development	Expansion of the Canadian and U.S. markets are the main objectives of this project as well as to explore the EU market by contacting distributors and attending Food/Trade shows in Germany, Russia and Italy.	Super Dog Treats Ltd.	\$27,750
Automation & product Development	With an ever increasing market demand for "High River Chicken" wholesale poultry products, High River Farming Company Ltd. has identified an opportunity to expand it processing operations to include a fully automated, state of the art, slaughter, cutting, and packaging facility, replacing a smaller, outdated facility.	High River Colony Farming Co. Ltd.	\$209,450

COMMERCIALIZATION continued..

Title	Description	Organization	Commitment
New Product Marketing & Development Initiative	Research and develop new ready to eat meals under an “internationally” themed product line (particularly Asian) and designed as a quick lunch meal in a bowl or tray.	Mountain Top Foods Ltd.	\$130,379
Continuous Operational Improvement & Development Initiative	A facility upgrading to increase production volume, manufacturing efficiency and food safety standards consistent with lean manufacturing principles. Capital Packers will also launch six new pork based sausage products to the domestic market.	Capital Packers Inc.	\$195,208
Safeway Private Label	Develop products under Safeway Canada Private Label for every Canadian Safeway store, approximately 160 stores.	Royal Food Products	\$75,000
Carcass Yield and Quality, Shelf Life Extension and Production Expansion	Extend shelf life of fresh products through strict sanitation procedures and cooling techniques as well as enable effective data transfer of crucial production information at all levels.	Canadian Premium Meats Inc.	\$164,000
Market Development Lamb	Targeting and supplying fresh lamb to retail customers all over Canada from Alberta producers.	SunGold Speciality Meats	\$189,982
Weighing & labeling Automation Project	Implement a digital weighing and labeling system as part of its poultry production line in order to enhance the productivity, food safety and precision of the packaging operation.	Mijan Equities Ltd.	\$3,180
The Bergen Store Opportunity	Increase manufacturing capacity through purchase of new equipment for increased production of the jerky and smoked meat products.	Bergen Store	\$61,117
Process Marketing Expansion	Launch new “The Mad Butcher®” branded trademark into southern Alberta through equipment/processing expansion, product and packaging development, labeling, staff training, and project management.	Lethbridge Meats & Sea Foods Ltd.	\$98,270
Fat Skin Separator	Olymel is implementing a project to provide their pork skin customers with a product void of fat. Fat will be removed on-site at the Olymel facility with a new machine that separates fat and skin.	Olymel	\$102,793
Spragg’s Meat Shop - Process Expansion	A facility expansion to create a highly functional processing environment with appropriate flows to accommodate increased volumes, simultaneous processing and packaging operations, and improving product quality, shelf life and yields through advanced thermal processing, packaging, ingredient usage, and labelling.	Spragg’s Meat Shop Ltd.	\$123,395
New Product Development	Project to provide and supply customers with new and innovative products so they can be exclusive and stand apart from the competition in the marketplace as well as for the company to continue to stay ahead of the competition in the growing sector of the petfood manufacturing industry.	Rollover Premium Pet Food Ltd.	\$96,691

Title	Description	Organization	Commitment
Refrigeration System Design Consulting Services	Design of the food refrigeration/freezing system for IQF dumpling and other frozen products as a step toward increasing presence into the domestic and export markets.	Siwin Foods Ltd.	\$30,000
EPI Stage IV	Installing and testing the processing equipment needed for a variety of value-added egg products.	Egg Processing Innovations Cooperative. (EPIC Inc.)	\$721,650
Value Added Cooked Product and Process Development	The scope of the project is to refit the existing Fabko Food Ltd. facility and start it up again to produce a value added, cooked ground beef.	Fabko Food Ltd.	\$70,611
New Investment	Increase production efficiencies and expand the number of different products that are able to be produced at the facility.	Rock Ridge Dairy Ltd.	\$37,525
Retail Burger Production	High volume product beef pattie production to produce for private label banners.	XL Foods Inc.	\$194,200
HPP Edmonton	HPP technology in response to the increased demand from the market. Meat products produced by HPP will allow the company to penetrate markets requiring this technology in view of the obvious advantages when compared to traditional thermal techniques.	Lilydale Inc.	\$794,631
Processing Expansion Part 2	Expansion of ready-to-eat foods production. In particular the increase of the production volume of meatballs and burgers.	Select Ready Foods Inc.	\$86,800
Stirred Food Processing Line	Design, construct and operate a complete stirred food production line in the Leduc Food Processing Center to supplement existing capacity in Edmonton.	Kitchen Partners Limited.	\$222,678
Marketing Plan Phase II	Production of three different sausages; including Mexican Chorizo Sausage, Spanish Chorizo Sausage, and Spanish Chistorra Sausage.	Borbolla Foods Ltd.	\$39,345
Feta Cheese Project	Improving efficiencies through automation of a cheese vat used for feta.	1163458 Alberta Ltd. o/a Crystal Springs Cheese	\$25,943
Troika Foods Automation of Cabbage Rolls	Automation of a highly customized cabbage roll line to obtain an increase in production and significant reduction in labour hours.	Troika Foods (2000) Ltd	\$71,293
Increase Value-Added Smokehouse	Increasing value added processing capacity of value added meat products. The installation of an additional smokehouse and an advanced vacuum packaging machine will ensure all facility value added equipment can maintain utilization by eliminating bottlenecks at the cooking and packaging steps.	Hutterian Church of Pine Haven	\$17,400

COMMERCIALIZATION continued..

Title	Description	Organization	Commitment
New Processing Plant	Purchase of equipment to operate new processing plant, optimizing on efficiency by using automation and lean manufacturing principals.	Siwin Foods Ltd.	\$435,000
Cooling Packaging, Cutting Equipment & Machinery	This project is the third stage of the plant upgrading. The company is looking for increasing the efficiency of the poultry processing line with special focus in the chicken and turkey deboning operation.	Hutterian Brethren Church of Ridge Valley	\$122,160
2012 Cheese Efficiency Initiative	Crust Craft Inc. will perform a processing expansion to enhance the efficiency and productivity of pizza production lines by offering a differentiated slice cheese product.	Crust Craft Inc.	\$144,318
Sushi Pizza & Noodle Salad Development	Fulfill the vision of continuous improvement in all areas, product diversification, market diversification & strengthening of existing position, and raise operational efficiency by practicing lean principle and process automation.	Tetsu Chef	\$53,600
Big Bend South Red Deer Store Expansion	Expansion of manufacturing capability with additional sausage making equipment in the manufacturing plant.	Big Bend Market Ltd.	\$16,100
HWPS Upgrade	Upgrade by improving process and food safety procedures and adding a third bank of hot spray which will increase the pathogen kill by 40% from the current kill and increase the line speed by 15%	XL Foods Inc.	\$262,118
Plant Equipment and Processing Lines Expansion	Upgrade main sausage production components including the smokehouse, clippers and stuffer.	Nossack Fine Meats	\$233,048
Lethbridge Pork Facility Expansion	Increase the Lethbridge Pork Processing Facility throughput by approximately 14%. This expansion will fill Japanese customer's demands, increase the efficiency of the operation and improve product quality.	Maple Leaf Foods Inc.	\$421,901
Recipe Formulation Improvement with Test Runs	Product development and recipe formulation with the assistance of the Food Processing Development Centre to meet consumer requirements.	Capital Packers Inc.	\$27,650
Expand Retail Customer Base	Increase the domestic sales volume by expanding the distribution of case ready meat products to the retail and food service sectors within Alberta and Western Canada by enhancing the processing capacity and efficiency	REDDI Food Solutions	\$138,150
Valbella Growing Forward 2012	The project involves modernizing the wetter cutter machine and also the addition of a Bastra smoke house (Liquid smoking system) this will enable company to increase weekly productivity by 20% from the present 11 tons per week to 13.2 ton per week. New bison products are currently being developed because of increased demand.	Pioneer Meats Ltd.	\$44,250

Title	Description	Organization	Commitment
BHJ – Calgary Plant Fresh Slurry Line Upgrade	Installation of additional equipment to facilitate the production of large volumes of fresh meat slurries from frozen and/or fresh raw material. This is necessary to meet growing demand for these products from pet food companies.	BHJ	\$63,625
Hooyas Sambusa Line of Production	Developing and producing sambusa line of products that comply to federal food processing compliance regulation, including informative nutritional labeling.	Hooyas Foods Ltd.	\$34,270
Lethbridge Stunning Upgrade	Replacing the current hog stunning system to: improve productivity, reduce maintenance costs, improve meat quality, improve employee safety, and enable new EU compliance standards for slaughter.	Maple Leaf Foods Inc	\$70,358
Value Added Project Development for Wholesale Markets	Developing 11 value added products for distribution to the wholesale marketplace in Alberta. Activities will include product formulation, nutritional evaluation, shelf life determination, and label development.	Family Meats 2011 Ltd.	\$46,195
Clear Lake Hutterite Colony Value-Added Bacon Processing Plant	Equipping and commissioning a bacon processing line in Alberta for increased production of Traditional Hutterite bacon as the company expands into new Alberta markets.	Clear Lake Colony Farming Co. Ltd.	\$85,200
Cooker # 4	Increasing production capacity by adding a fourth – three cage cooker to produce more pet food products for Canadian retailers.	Puppy Love Pet Products Inc.	\$15,100
Production Innovation, Development	New processing equipment will be purchased to expand production of current fresh and frozen ready-to-eat products and to explore the food service market by developing and manufacturing new bulk products for camps, catering companies and hotel chains.	Tetsu Chef	\$53,840
Trochu Processing Upgrade	Equipment to provide more flexibility and offer an additional product line.	Trochu Meat Processors Ltd.	\$8,000
RTE Expansion	Upgrade packaging and processing operation for expanding branded products distribution and label & formulation services for the local food industry.	710769 Alberta Ltd. o/a Royal Food Products	\$70,055
ORIJEN Whole Prey	Development and introduction of a new product line - Whole Prey Dry Kibble.	Champion Petfoods (GP) Ltd.	\$137,578
Beef Plasma Processing Facility	Installation of blood collection equipment in two locations and additional equipment in Calgary to receive and process Blood Plasma into Plasma Powder for animal feed.	APC Nutrition Ltd.	\$170,200
High Output Equipment Upgrade	Improvement of grinding line in current facility to meet increased demand with faster more efficient equipment.	Intercity Packers Ltd.	\$57,928

ALMA

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