



FOOD NEWS

April 2018

Webinars

Overview of Changes to Employment Standards

April 17, 2018, 1:30 PM to 2:30 PM

This information session provides a general overview of the changes to employment standards that came into effect on January 1, 2018. Topics will include:

- Updated key employment standards rules and entitlements
- New rules and entitlements, including job-protected leaves
- Changes to administration and enforcement, including what an administrative penalty system is
- Other changes to administration and enforcement
- Where to find more employment standards information

Register [here](#).

Employment Standards in Alberta: General Holidays, General Holiday Pay and Vacations

April 24, 2018, 10:30 AM to 11:30 AM

This information session explains Employment Standards rules for general holidays, general holiday pay, vacations and vacation pay that came into effect January 1, 2018. Topics will include:

- Employee eligibility
- Exceptions for general holiday pay and vacation pay
- How to calculate and distribute pay
- How to address these topics when termination of employment occurs.

Register [here](#).

Events

INVENTURES\$ 2018

June 6 - 8, 2018 | Calgary

The event brings venture capitalists, angel investors, start-ups, entrepreneurs, service providers and thought leaders together in one unified conference to discover and share the latest in innovation, research, capital access and experiential learning. Visit the [website](#) for the latest programming news.

IFT18

July 15-18, 2018 | Chicago, IL

IFT18 is where the most creative minds in the science of food come together with purpose and vision to share and challenge one another with the latest research, innovative solutions and forward thinking topics in food science and technology. At IFT18 you will question and discover, break boundaries and redefine, be challenged and inspired. Read [here](#) for more details or to register.

Grant Programs

Farm Energy Agri-Processing (FEAP) Grant Program

The FEAP Program shares costs with the agriculture and agri-processing sector on energy efficiency investments. It is designed to encourage energy management which will result in cost savings, energy conservation, and ultimately, reduced greenhouse gas emissions. This program is retroactive to April 2016 with a 50 per cent cost share on most items and maximum grant per applicant per year of \$250,000. For more information, visit agriculture.alberta.ca/feap, where you can find application forms, a producer funding list, a processor funding list and program terms and conditions.

The 2018 edition of Alberta's Agricultural Processing Industry Directory is now available [online](#) in a PDF format. If your company is not listed and would like to be included, please contact Ag Info Centre at 310-3276.

Why should you be included in the directory?

- It provides visibility that could lead to additional business opportunities.
- It is used as a resource for finding co-packers or establishing partnerships based on the business area or each plant or product unique attributes (e.g., Halal, Kosher, Organic).
- It provides an understanding of various business sectors and their sizes which government agencies use for future programming or extension activities.

Canadian Agriculture Partnership Federal Programs

Agriculture and Agri-Food Canada delivers federal programs under the Canadian Agricultural Partnership (CAP) aimed at generating economic growth in the agricultural sector. Developed with input from provincial and territorial partners as well as industry, federal programs and activities will focus on three key areas:

- Growing trade and expanding markets (\$297 million)
- Innovative and sustainable growth of the sector (\$690 million)
- Supporting diversity and a dynamic, evolving sector (\$166.5 million)

Application forms and guides for the six [federal programs under the CAP](#) are now available.

Alberta

Regulatory Updates

Canada's Food Guide Consultation – Phase 2: What We Heard Report

As part of the [Healthy Eating Strategy](#), Health Canada is revising Canada's Food Guide to reflect new evidence and meet the needs of various audiences who use the healthy eating recommendations. In the summer of 2017, over 6,700 stakeholders and Canadians provided input to the second consultation for the revision of Canada's Food Guide. The What We Heard Report presents the results from the consultation. The report is now available [online](#).

Consultations on Proposed Front-of-package Labelling

Health Canada is proposing to introduce mandatory front-of-package labelling for foods that are high in nutrients of public health concern, namely saturated fat, sugars and/or sodium and had launched a [consultation on front-of-package labelling](#). **Thursday, April 26, 2018 is the last day** to respond to the official [Canada Gazette, Part I consultation](#).

Notice of Modification for Propionates in Ready-to-Eat Meat and Poultry Meats

Health Canada has amended the "[List of Permitted Preservatives](#)" to allow propionic acid and sodium propionate to be used in ready-to-eat meat products and poultry meat products. You can access the [notice](#) to interested parties regarding recent modifications on Health Canada's website. To obtain an electronic copy of the Notice of Modification to the List of Permitted Preservatives to Enable the Use of Propionic Acid and Sodium Propionate as Preservatives in Ready-to-Eat Meat Products and Ready-to-Eat Poultry Meat Products, [contact the publications office](#) or send an e-mail to publications@hc-sc.gc.ca.

Food Processing Development Centre

Are you curious how breakfast cereals or puffed snacks are made?

The answer is extrusion. Extrusion is the process of transforming powdery ingredients and water into an airy, puffed product by forcing the mix through a small die opening. Upon release through the die, heat and pressure fully cook and puff the product upon. The resulting puffed snacks can be seasoned to your liking. The Food Processing Development Centre (FPDC) in Leduc, AB has a twin-screw, co-rotating extruder and packaging equipment available for creating your own product. If you are interested in utilizing this technology please contact us at 780-986-4793 or email ken.fahner@gov.ab.ca.



Alberta Food Processors Association

Food Safety and Quality Training – [2018 Course schedule, description and registration forms](#)

Understanding the Requirements of FSSC 22000, Version 4 – *May 8-9, Calgary*

FSPCA Foreign Supplier Verification Program (FSVP) - *May 10-11, Calgary*

BRC Understanding the Requirements - *May 17-18, Calgary*

Canadian Ingredient Labelling - *May 23, Edmonton*

Canadian Nutritional Labelling - *May 24, Edmonton*

U.S. Food Labelling Under the FDA - *May 25, Edmonton*

AFPA Workplace Health and Safety

Joint Health and Safety Committee Training (part of the new legislation) – *May 17 and June 20 in Calgary ; June 6, July 11, and August 8 in Edmonton.*

Roles & Responsibilities for Manager – *April 25, Calgary*

Hazard Assessment & Control – *May 15, Edmonton*

Contact ed@afpa.com for all your workplace health and safety needs.

Connect with Agriculture and Forestry on Social Media:



Alberta Agriculture and Forestry 310-0000 (AB Toll-Free)

Crop Extension Section 780-643-6249

Processing Industry and Workforce Development Section 780-427-4187

Local/Domestic Market Expansion Section 780-968-3553

Livestock and Farm Business Section 780-968-6556

Safe Food Section 780-415-4570