

“PROGRAMS & SERVICES TO FOSTER INNOVATION” seminar



Saskatchewan Food Industry
Development Centre Inc.

SASKATOON
April 4, 2011
Saskatoon Inn
(Canadian Room)

REGINA
April 12, 2011
Regina Inn
(Kenosee Room)

KEY TOPICS

Demand for healthier foods and ingredients are increasing. Food related health problems are on the rise. What are the opportunities for your business?

Discover the importance of food safety and how to achieve new market opportunities!

Extrusion technology - untapped in Saskatchewan but offers innovative possibilities!

Learn about government and industry programs available for entrepreneurs, researchers, chefs, development managers, health and wellness industries, agriculture and food processing industry, public health inspectors, QA/QC professionals and more!

National Research Council Canada: Industrial Research Assistance Program

Saskatchewan Grocery Retail and Foodservice Value Chain Initiative

Scientific Research & Experimental Development (SR&ED) Program

Agriculture and Agri-Food Canada: Programs and Services

Canadian Dairy Commission: Matching Investment Fund

Saskatchewan Trade & Export Partnership Programs

Saskatchewan Agri-Value Initiative (SAVI) Program

Canadian Agricultural Adaptation Program

Ag-West Bio Commercialization Fund

Saskatchewan Post Farm Food Safety

Pre-registration required.

\$30 plus GST (includes lunch and breaks)

REGISTRATION FORM & AGENDA

visit www.foodcentre.sk.ca

phone (306) 933-7555

email info@foodcentre.sk.ca

** registration payment by credit card can be processed by phone.

“Building partnerships for innovation in value-added agriculture.”

cont'd from cover page, "Saskmade Marketplace Under NEW Ownership" . . .

The Saskmade Marketplace retail store located at 1621 8th St. E. in Saskatoon boasts approximately 1,000 "Made in Saskatchewan" food and non-food items, including meats, baked goods, pasta, wild rice, jams and jellies, gourmet foods, gift baskets, First Nations products, handcrafts, a variety of paintings and photographs, pottery, handmade candles, CD's by Saskatchewan musicians and comedians, as well as Great Western Brewery and Corner Gas collectibles. The range of food products made in Saskatchewan is also more diverse than ever. When people think Saskmade, they think of Saskatoon berry jam; but Saskmade also includes fish, bison and lamb; products made from lentils, quinoa, flaxseed; as well as gluten-free products and organically grown products.

Gift baskets are also a large part of the product offering. Gift baskets are utilized for all occasions including holidays, weddings, conventions, meetings, speakers' gifts and as souvenirs. Customers can purchase products at the store, by phone or on-line by going to the website at www.saskmade.ca

"In the coming weeks, we look forward to meeting the many processors who provide Saskmade products for the store and hearing how the Saskmade Marketplace can further contribute to the continued success of their products", stated April Nichol. "In addition to this business, we are also active farmers and ranchers and one of our passions is to help build an understanding of food production from the farm to the fork", said Ippolito. She added, "...we believe the Saskmade Marketplace can be a great venue to help facilitate that transfer of knowledge about the food value chain."

The Saskmade Marketplace is located at 1621 8th St. E. in Saskatoon and is open six days a week. Customers and visitors are also welcome to visit our website at www.saskmade.ca.

** article from Saskmade Marketplace News Release, January 28th, 2011

Meet the New Owners of Saskmade Marketplace



Kevin Blair
(306) 365-7922



Darren Blair



Candace Ippolito
(306) 360-7662



April Nichol
(306) 699-7565



Funding is still available for nutritional labelling from the Saskatchewan Food Processors Association.

Act quick. Funding will expire March 31, 2011!

For more information, contact Darrell Schneider at (306) 683-2410 or email: schneider@sfpa.sk.ca.

Food Centre Welcomes New Staff



Nolan Langer
HACCP Coordinator

Nolan just completed his Bachelor of Science in Agriculture and Bioresources from the University of Saskatchewan. In pursuit of his degree, Nolan has studied in the areas of HACCP and quality assurance as well as meat science. His knowledge of the food processing industry is derived from his previous employment with Agriculture and Agri-Food Canada and his family farm in Central Butte, SK. In addition to starting a career with the Food Centre, Nolan will soon be stepping into a new path - "fatherhood". Congratulations Nolan and welcome to the Food Centre!

FOOD SAFETY SECTION

Vendor Recognition

Gain Recognition as a Vendor for New Markets

The vendor recognition program is designed to assist small to medium processors in implementing vendor food safety programs that may assist in gaining recognition as a vendor for new market access to retailers, the foodservice industry and institutions. Once implemented, the program will be supported with auditing services.

FUNDING is available. Ask us how.

Erin Hiebert
(306) 964-1818
ehiebert@foodcentre.sk.ca



Implementing HACCP Into Food Processing Operations

Food Centre - Saskatoon, SK
April/May, 2011

Increasing interest and demand by consumers around the world for safe, high quality foods are pressuring food processors to develop and implement food safety programs that identify, control, and eliminate food safety hazards for the foods that they produce. Aside from this consumer pressure, national and international market requirements by large chain stores and other retailers plus Canadian and international regulations are having an identical influence on processors. A well-implemented HACCP system can effectively alleviate much of these pressures.

This 3 day course will assist participants in learning how to analyze, develop, implement and maintain effective Prerequisite Programs and HACCP plans into their operations.

Check the Food Centre's website at www.foodindustrytraining.ca for confirmed date. For more details or to register, contact Erin Hiebert at (306) 964-1818.

HACCP & Food Safety Certificate

Industry alerts on food contamination and safety proves the importance of quality control in food processing plants.

Great path to a new career OR excellent opportunity to train your employee to establish or oversee a food safety program in your facility.

Flexible training won't interrupt your daily operations or busy lifestyle.

www.HACCPonline.ca



Agriculture and Agri-Food Canada / Agriculture et Agroalimentaire Canada



Canada

Financial support for the HACCP online training has been provided by the Agriculture Council of Saskatchewan through the Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) program. Funding for the ACAAFS program is provided by Agriculture and Agri-Food Canada.

Scientific Research & Experimental Development

FREE Public Information Seminar - REGINA, SK



Canada Revenue
Agency

Agence du revenu
du Canada

March 17, 2011

**Suite 120 - Training Room
2 Research Drive
Regina, SK**

9:00 AM - 12:00 PM or 1:30 PM - 4:30 PM

Who Can Attend?

- Businesses of all sizes and in all sectors
- Claimants who are new to the program or are planning on filing a claim
- Technical and/or financial staff within a company

The Scientific Research & Experimental Development (SR&ED) Tax Incentive Program is the largest single source of federal government support for industrial research and development (R&D). It is designed to encourage businesses of all sizes and in all sectors to conduct research and development in Canada.

The program provides about \$3.3 billion annually in investment tax credits to over 21,000 claimants. About 75% are small and medium enterprises. Saskatchewan companies performing R&D can receive an additional 15% refund on qualified expenditures. For every dollar that a company invests in R&D, you can potentially receive 44.75 cents in investment tax credits. The combined federal and provincial tax credits are currently the most generous in Canada.

The information seminar will provide a general overview of the SR&ED program, covering the following areas:

- Eligibility Criteria
- Qualifying Expenditures
- How to prepare and file an SR&ED claim
- Supporting documentation

To learn more about the SR&ED program, please register on-line for the upcoming free information seminar at:

<http://www.cra-arc.gc.ca/txcrdt/sred-rsde/cntcts/srdpr-eng.html#register>

Pre-registration is required, as seating is limited.

INDUSTRY EVENTS

Tradeshows /Conferences

March 6 - 8
Canadian Restaurant and Foodservice
Association Show
Toronto, ON
www.crfca.ca/tradeshows/crfashow/

March 9 - 10
Food Safety & Quality Conference
Calgary, AB
www.afpa.com

March 10 - 13
Natural Products Expo West
Anaheim, CA
www.expowest.com

March 12 - 13
SK Meat Processors Association 64th Convention
Saskatoon, SK
www.smpa.ca
email: smpa@sasktel.net

March 17
Going Green in 2011 and SEDA AGM
Hand Painted Casino
Yorkton, SK
www.seda.sk.ca

March 20-23
SnaxPo
Orlando, FL
www.snaxpo.com

March 30
2011 Dairy & Food Processing Outlook
Edmonton, AB
www.MILKingredients.ca

April 4 and 12
Programs & Services to Foster Innovation
Seminar
Saskatoon: April 4
Regina: April 12
www.foodcentre.sk.ca
email: info@foodcentre.sk.ca

April 10 - 11
Grocery Showcase West
Vancouver, B.C.
www.cfig.ca



This premier event will feature stories of resilience and determination, information on the latest US food outbreaks and the associated costs, advice on presenting to major food buyers and cutting edge HR strategies from the 5 food processing companies recognized on Canada's Top 100 Employers list!

The power packed half-day agenda offers the following:

- Fraser Doherty, OWNER, SUPERJAM, SCOTLAND
- Drew Falkenstein, ASSOCIATE, MARLER CLARK, SEATTLE, WASHINGTON, USA
- Steve Quinn, DIRECTOR OF PURCHASING, M & M MEAT SHOPS, KITCHENER, ONTARIO

Success stories of Canadian Companies:

- BOBOBABY INC. a mom's vision of healthy quality organic baby food now being sold in over 500 stores
- HAPIFOODS GROUP, creators of HOLY CRAP CEREAL, as seen on the hit series "Dragon's Den"

"HR PANEL DISCUSSION" regarding some of the innovative HR concepts Canada's Top Employers are executing.

Anticipated Panelists: Farmers Dairy, NS; The Great Little Box Company, BC; Molsons, ON; Mars Canada, ON; and Gay Lea Foods, ON.

Sponsorship & Exhibitor brochures and registration brochure are available by emailing Jennefer Griffith at jgriffith@fphrc.ca. Please visit our website for full details at www.fphrc.ca

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THE 1st Saskatchewan FOOD SUMMIT

*Come help author the future of our
sustainable food system*

March 2–3, 2011
TCU Place, Salons A & B
Saskatoon, SK

SESSIONS will discuss barriers/challenges and
examine solutions/opportunities in:

Access to Market/Competition

Distribution

Food Policy/Strategy

Food Safety/Regulatory

Land Use Planning & Food Production

First Nations and Potential for

Local Food Strategies and Initiatives

SPEAKERS

- **Eric Biddiscombe**, Senior Director Planning, Loblaw Companies
- **Dr. Mary Buhr**, Dean, College of Agriculture & Bioresources, U of S
- **Kreesta Doucette**, Executive Director, Food Matters Manitoba
- **Amy Jo Ehman**, Journalist and Award Winning Author of 'Prairie Feast'
- **Doug Faller**, Policy Manager, Agriculture Producers Association of SK
- **Mike Furi**, SK Director Canadian Produce Marketing Association
- **Glen Grismer**, Director of Land Use Planning, R.M. Corman Park
- **Kim Hill**, Director of SaskMade Brand
- **Allen Kilback**, Choice Family Meats, Processor and Retailer
- **Harvey Knight**, President, Muskoday Organic Growers Coop
- **Paula Kotasek**, Senior Planner, Neighbourhood Planning, City of Saskatoon
- **Nial Kuyek**, General Manager, Agriculture Producers Association of SK
- **Jim Laturas**, Food Safety Specialist, Government of Saskatchewan
- **Russ MacPherson**, Project Manager, Water Wolf Economic Development Ltd.
- **Dr. David Natcher**, Chair, Indigenous Land Management Institute (ILMI)
- **Dr. Viki Sonntag**, Author and Researcher 'Sustainable Seattle'
- **Brent Warner**, Agritourism/Marketing Specialist and the longest serving member, North American Farmers Direct Marketing Association

Pre-registration required **\$150** plus GST (by Jan. 31)
\$200 plus GST (cut-off on all registrations by Feb. 26)
(includes sessions, meals and proceedings)

For registration form and details
visit ccde.usask.ca/go/ag

*Building an integrated vision to create a sustainable
food economy in Saskatchewan*



**Tapas-style
Banquet**
Wednesday night at the
Farmer's Market with
Leading local chefs
using **locally-sourced
food**

Canada



Saskatchewan
Ministry of
Agriculture



Centre for Continuing
& Distance Education

Saskatchewan Research Aimed at Improving the Health of Canadians

A research group led by Dr. Michael Nickerson within the Department of Food and Bioproduct Sciences at the University of Saskatchewan is actively working towards developing functional food ingredients to improve the overall health and well-being of Canadians. His team is focused on using Saskatchewan-based protein ingredients to create innovative technologies that can deliver bioactive ingredients, such as omega-3 rich flax oils, probiotics and anti-oxidant extracts as functional food ingredients. Such innovations will enhance the value to Saskatchewan Agriculture by-products and diversify potential markets for producers of Saskatchewan. The group uses plant protein-based technologies to tackle major food/health issues facing Canadians, such as:

Salt reduction in processed foods: Working as part of a larger multi-disciplinary team, Dr. Nickerson is entrapping micro-quantities of salt within plant protein/starch-based particles to be incorporated into a variety of processed foods. The technology manipulates consumer's ability to perceive salt using a unique controlled release mechanism, so consumers experience same perception of saltiness but with 25-30% less salt in the product.

Improving heart health: The group is also using plant proteins to entrap and deliver Omega-3 rich flax seed oil and anti-oxidant rich anthocyanin extracts from chokecherries and Saskatoon's, and then

incorporate these into foods. Consumption of Omega-3 and anti-oxidants in the diet is widely recognized for their ability to reduce the risks of cardiovascular disease and strokes. Anti-oxidants also play a role in reducing the risks in some forms of cancer. Encapsulation technology inhibits deteriorate oxidative or chemical reactions of the bioactive ingredients, improves their miscibility in foods and provides targeted release to maximize their health benefits. Currently, the group is using Saskatchewan-based canola and pulse proteins, along with other natural polymers to produce the capsule material



Improving gut health: Dr. Nickerson's team is also working on designing delivery systems for carrying probiotics and prebiotic materials using the proteins from pea, lentil, chickpea and faba beans to improve both human and animal gut health. Probiotics are bacteria which adhere to the gut epithelium of the host to stimulate an immune response, whereas prebiotics are carbohydrates that favor the growth and activity of the probiotic bacteria.

For further information on this research, or other technologies being developed using Saskatchewan plant derived proteins, please contact Dr. Michael Nickerson by e-mail (michael.nickerson@usask.ca) or phone (306-966-5030).

eFood Focus is published quarterly - February, April, August and November. If your company has news to announce in our eFood Focus, let us know.

ADVERTISING OPPORTUNITY

Are you interested in advertising in the eFood Focus? Effective and targeted. Reach food processors, industry associations, government groups, suppliers and other service providers to the food industry.

FREE SUBSCRIPTION

To be added to our eFood Focus email list, email info@foodcentre.sk.ca with "Subscribe to eFood Focus" in the subject line. In addition to receiving the eFood Focus, you will also receive important eBulletins regarding the food industry.

To unsubscribe or be deleted from our database, email info@foodcentre.sk.ca with "Unsubscribe eFood Focus" in the subject line.

Please direct all inquiries to Carmen Ly at info@foodcentre.sk.ca or tel: (306) 933-7556

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www.FoodIndustryTraining.ca

The Food Centre operates in partnership with:

