

eFood Focus

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Concept to Commercialization

product development

extrusion technology

interim processing

industry training

technology transfer

quality assurance

The Future of HMEC Looks Delicious!!



If you haven't been reading our previous issues, you're probably wondering "What is HMEC?" HMEC stands for High Moisture Extrusion Cooking. Still wondering? Then think vegetarian burgers, hot dogs, bacon, meatballs, etc. The meat analogs used in developing these vegetarian meat dishes are made using extrusion technology.

The Food Centre has been profiling its twin screw extruder for the past 2 years. Months of research and development of innovative, value added foods incorporating Saskatchewan's crops and pulses using extrusion technology have paid off.

A HMEC Workshop, co-hosted with extruder supplier Cletral Inc., was held at the Food Centre in May demonstrating the extruder's capabilities in HMEC. Registrants from all over the world attended this 2 day workshop. Meat analogs were produced by the extruder to resemble its meat counterparts and then cooked and prepared as "real" meat. Registrants sampled roughly 19 prototypes; to name a few, roast beef, chicken stromboli, and ginger beef. Everyone was very impressed with the texture and taste as compared to the "real" thing. The meat analogs were produced incorporating wheat, soy, pea, and corn flour. ... *cont'd on page 2*

Implementing HACCP into Food Processing Operations

Sept. 21-23, 2010 @ the Food Centre

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.

Registration is \$340.00/person. To register or for more details, contact the Food Centre at 306-933-7555 or visit www.foodcentre.sk.ca.



Wild in Nature, Unique in Taste



The outdoors, lakes, rivers and forest are synonymous with “fresh air”. A combination of Julie Rempel’s love of the outdoors, harvesting of edible plants and unique foods became the inspiration for “Fresh Air Flavours”, a new food business in Nipawin, Saskatchewan.

Julie, owner of Fresh Air Flavours, says, “It all started with fiddle-heads. I made 3 calls and had 3 orders. I began introducing some of my homemade rosehip spread and chefs started using that in their dishes. It grew from there.” That was 5 years ago.

Julie’s products are growing by approximately 100 percent annually and her products are available in more than 30 specialty food stores located primarily in Western Canada. There is a big demand from gift shops and high-end chefs. Products currently in the market include lilac white wine jelly, wild rosehip spread, rhubarb savoury sauce and garlic pesto. The ingredients in each of these products are what make these products unique. Some of them aren’t commonly thought of as edible, like lilacs for example. But because such products aren’t normally found in the marketplace, it makes Fresh Air Flavours a sought after specialty item.

To increase her presence in the marketplace, Julie sought the assistance of the Food Centre. “The Food Centre was so helpful in refining my product for scale up production. I have high quality, consistent, shelf stable products for my costumers. Manufacturing my products at the Food Centre frees up time that I would normally spend processing and I am able to channel that energy to marketing my products.” Funding from the SAVI program has also helped Julie in marketing her products outside of Saskatchewan.

What’s in the horizon for Fresh Air Flavours? Be on the lookout for new products that are guaranteed to be wild in nature, unusual and delicious.

www.freshairflavours.com

... cont’d from cover page - “The Future of HMEC Looks Delicious”

Interest from these well renowned companies have spurred the Food Centre to further its research and development in HMEC. The Food Centre will be incorporating more of Saskatchewan grown pulses such as lentils and chickpeas into unique food products using extrusion technology.

For more information on the Food Centre’s extrusion technology or on HMEC, contact Shannon Hood-Niefer at (306) 933-7555 or email: info@foodcentre.sk.ca



Gain Recognition as a Vendor for New Markets through Vendor Recognition

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 food service industry and institutions. Once implemented, the program will be supported with auditing services.

**FUNDING is available.
Ask us how.**



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SAVI Program Celebrate Many Successes

Articles by Rachel Kraynick, PAg --- Regional Farm Business Management Specialist, Yorkton --- Regional Services Branch --- published in Agriview

Prairie Syrup Company is Dripping with Sweet Success

Everyone's heard of the basic maple and berry syrups, but red clover blossom syrup? Red clover is traditionally known as an exceptional forage crop, but Lyn Brown from Bedard Creek Acres in Choiceland found a new use. Lyn wanted to provide consumers with an exciting and unique culinary experience by making quality products from edible flowers and plants. She began by seeding her organic fields into red clover and hand picking the flowers to make syrup.

In 2008, her daughters, Angela, Carmen, Arianna and Crystal joined the business to expand to other products like black pansy syrup, jellies, salves, lotions and lip balms. Lyn's customers use red clover blossom syrup as a substitute for sugar, maple syrup or honey. It can also be used in teas, on pancakes or even on ice cream. As the demand for their products grew, they needed assistance to expand, that's why Lyn was interested in the Saskatchewan Agri-Value Initiative (SAVI).

Lyn worked with a regional farm business management specialist to access SAVI funding to support their incremental marketing activities. The SAVI program paid for a professional photography service for product pictures, a professional chef for recipe development, printing of their flyers, recipe cards and banners, and is also providing financial support for the company to attend various trade shows to tap into new retail, restaurant and gift show markets.

Since the red clover blossom syrup is not commercially produced anywhere else in the world, Bedard Creek Acres hopes to conduct some market research and, in the future, break into new European markets.

The SAVI was designed to help small to medium-sized agribusinesses or producer/processor organizations in the development and expansion of small to medium-sized enterprises who are involved in value-added processing of primary agricultural products.

www.bedardcreekacres.ca

A SAVI Success - Curry Pot Food Inc.

A passion for cooking is what brought owner Ashmita Shukla into business and a passion for quality is what will keep her going. In October 2008, the Curry Pot Food Inc. began processing and producing tasty samosas, chutneys and mouth-watering curry sauces in Regina. Mixing family tradition, authentic recipes, extensive experience in the kitchen and a keen knowledge of their consumers' tastebuds, Curry Pot has developed outstanding products that are convenient, nutritious and tasty. All of their products are pre-cooked and easy to prepare, in order to meet the growing needs of the time-pressed shopper.

Curry Pot took advantage of the Saskatchewan Agri-Value Initiative (SAVI) to fund some of the product development and incremental marketing work that was needed to expand their business. The SAVI was designed to allow agri-businesses access to information and business analysis as well as funding to enable them to make sound business decisions and capture market opportunities.

"The sales and marketing of any product is a critical part of business survival. The funds we received from the SAVI program were applied towards marketing material, which has strengthened and allowed our business to grow." said Shukla.

With SAVI assistance, Curry Pot developed a marketing portfolio which facilitated long-term sales contracts with major vendors. They also accessed funding to hire a consultant to develop a website for world-wide exposure of their business and product lines.

All Curry Pot products have been certified as "Saskatchewan Made" under the Saskatchewan Made program. They purchase as much local product as possible, with the exception of imported specialty spices. Their business caters to the consumers who are looking for a convenient, healthy, high quality, locally-made ethnic food line.

www.currypot.ca

For more information on the SAVI Program, call a Regional Farm Business Management Specialist near you; or contact Chris Smith, Program Manager, Processing and Agri-Value at (306) 787-5924; or visit www.agriculture.gov.sk.ca.



Western Canadian Food Processors Receive Assistance to Access Asia Pacific Markets

Article by Saskatchewan Food Processors Association



The Saskatchewan Food Processors Association is pleased to announce that Western Economic Diversification has committed close to \$1 million to assist Western Canadian food processors in accessing Asia Pacific markets. Three trade missions; two outbound and one incoming, are being planned for each of the next 4 years. The goal of these trips is to give export-ready food processing companies the opportunity to engage with Asian buyers and manufacturers. Through the program, participating companies will be eligible to recoup up to 50% of an economy-class flight as well as a per diem to cover accommodations. Missions are usually about two weeks long, with past missions stopping in at up to 3 different countries over the course of the trip.

The program will also assist with succession planning by attracting foreign investors to Western Canada to take over ownership of the many small food businesses which face closure when owners retire and do not have anyone to replace them.

The SFPA will be playing a leading role in administering the 4-year project, along with other food processing associations in Western Canada. Ken Ziegler of GPC Capital Corporation will be managing trade missions, drawing on past collaboration with Agriculture and Agri-Food Canada as well as numerous agencies and contacts in Asia. It is hoped that the program will generate an additional \$13.5 million in business for Western Canada's food processors.

Foodservice and Grocery Retail Value Chain Program

Article by Dallas Carpenter --- Agriculture Council of Saskatchewan



The Canadian Agricultural Adaptation Program, which is funded by Agriculture and Agri-Food Canada (AAFC) and administered in Saskatchewan by the Agriculture Council of Saskatchewan (ACS) Inc., has been a tremendous success. Now into its second year, CAAP is providing funding for projects that allow the agriculture and agri-food sector to quickly adapt to changes, respond to emerging issues and seize new opportunities.

One project that will have a significant impact on the province's processing sector will be the Foodservice and Grocery Retail Value Chain Program, an ACS-led strategic initiative funded by AAFC through CAAP. The Value Chain Program will pick up where ACS's previous value chain initiative left off, delivering a pathfinding way of entering the Canadian food industry utilizing the value chain concept.

The Value Chain Program consists of three separate initiatives. The first, the Foodservice Value Chain Initiative will develop a structure of collaboration with Canadian foodservice providers and agri-food companies within Saskatchewan. The second will

be the Grocery Retail Value Chain Initiative, which is designed to develop a structure of collaboration with Canadian grocery retail category managers and category buyers. Each of these initiatives will also provide an electronic guide providing detailed information on developing strategies to move forward within the Canadian foodservice industry, along with semi-annual conference calls with Canadian foodservice consultants, providing up-to-date information on trends and industry updates while giving participants the opportunity to discuss experiences.

The third initiative, The Saskatchewan Agri-Food Concept Evaluation Program, will be operated in collaboration with the University of Saskatchewan's College of Agriculture and Bioresources. The Concept Evaluation Program will provide an opportunity for Saskatchewan agriculture and agri-food companies to request a feasibility study and/or a conceptual marketing plan with a team of agribusiness students.

For more information on CAAP (the next deadline for applications is September 13), please visit the ACS website at www.agcouncil.ca. For more information on the Value Chain Program, contact Bryan Kosteroski, ACS Value Chain Specialist, at (306) 975-6851 or kosteroskib@agcouncil.ca.

Prairie Canadian Pavilion at IFT a Success

Article by Jennifer Evancio --- Saskatchewan Trade and Export Partnership

The Institute of Food Technologists (IFT) conference & expo, was held from July 17-20 at McCormick Place, Chicago, IL. Over 1000 exhibitors and well over 20,000 attendees took part in the expo. Saskatchewan was also well-represented with products such as mustard ingredients, value-added pulses, gluten-free oats, Saskatoon berries ingredients and contract R&D services.

Working within a Prairie Canada (SK & MB) pavilion provided companies with a lot of exposure. Product development managers, food ingredient buyers, brokers & distributors, researchers and media all came by the booth to see what was coming out of the Canadian prairies. We have a great story to tell, healthy ingredients to offer to the world, and Canada is seen as a safe, high-quality supplier.



Trends impacting the food ingredients market

- Free-from (gluten-free, GMO-free, etc)
- Clean labels (simplification of food labels so that consumers understand what is in the processed food)
- Reduced-sodium
- Nutrition through beverages and bar formulation
- Energy formulations
- Natural claims are also including "authentic", "wholegrain", "bare" & "naked" as descriptors
- Food safety assurances & traceability
- Functional food benefits (eg. fiber, protein with particular interest in vegan sources)
- Alternative sweeteners (a move away from high-fructose corn syrup, sugar is gaining ground again as is stevia)
- Quality restaurant experience at home
- Environmental sustainability

Saskatchewan exporters have a lot to offer food manufacturers to help them meet the trends driving the industry.

Based on exhibitor feedback, we anticipate the return of the Prairie Canada pavilion for next year's show, taking place in New Orleans, LA, from June 11-14, 2011. If you have any questions about IFT or want to look at options for participating next year, please contact Jennifer Evancio, Director, Agri-Value, at 306-787-7945 or by email at jevancio@sasktrade.sk.ca.

STEP offers many trade missions throughout the year. Upcoming

events are posted at <http://www.sasktrade.com/liberty-48bcc9f08f22c.htm>. To be in the loop on the activities at STEP, check out their twitter account at agr_sasktrade or their new blog site at <http://exportnews.sasktrade.com>.

INDUSTRY EVENTS

Tradeshows /Conferences

Sept. 12 -15
ABIC 2010: Bridging Biology & Business
Saskatoon, SK
www.abic.ca/abic2010

Sept. 26 - 29
International Baking Industry Expo
Las Vegas, Nevada
www.IBIE2010.com

Sept. 28
SK Trade & Expert Partnership
2010 Trade Conference
Saskatoon, SK
www.sasktrade.com

Oct. 16 - 19
National Frozen & Refrigerated Foods Assoc.
San Francisco, CA

Oct. 21 - 24
Canadian Health Food Association Expo East
Toronto, ON
www.chfa.ca

Oct. 24 - 25
Alberta Foodservice Show
Calgary, AB

Oct. 25 - 26
Grocery Innovations Canada 2010
Toronto, ON
www.groceryinnovations.com

Oct. 26 - 27
Growing Saskatchewan 2010
Saskatoon, SK
www.growingsask.ca

Nov. 11-13
Saskatchewan Green Trade Conference
Saskatoon, SK
www.greenhouses.com

Nov. 21 - 23
Embrace the Future Organic Connections
Saskatoon, SK
www.organicconnections.ca

FOOD SAFETY BUZZ

It's Time to Consider a Food Safety Tax Credit Making Preventative Action A Priority

Article by Andrew Raphael and Loren Kroeker --- Meyers Norris Penny LLP

While Canada has an excellent system of food safety, recent crises and product recalls have given food safety a high public profile - raising the question of whether government and the food industry are investing sufficient financial and human resources to adequately address complex risks.

"Investing in food safety is the right thing to do but it doesn't typically give processors improved efficiencies, strengthen sales margins or result in increased market share," says Andrew Raphael, Director of Agri-Food for MNP. "It is a preventive action that should be a priority, but is not always top-of-mind for food processors facing other critical investment needs."

Investment Required

In order to respond, government and industry need to work more closely to enact practical food safety regulatory oversight, matched by industry investment in the infrastructure, equipment, and technology required to meet the rising expectations of customers, regulators and consumers.

A Practical Response

Implementing a time-limited federal food safety tax credit would provide a simple, uniform, national financial incentive for food

processors of all sizes, in all commodity sectors and in all regions. "Similar to the Scientific Research and Experimental Development tax credit, (SR&ED) it would allow certain companies to earn a credit of 35 per cent on the first \$3 million of qualified expenditures for food safety investments, and 20 per cent on any excess amount," explains Loren Kroeker, Vice President of Taxation Services at MNP.

"Investment Tax Credits are an effective way to influence the economic choices of businesses and individuals in support of government policy objectives," explains Kroeker. "It would help reduce the cost of investments without constraining the choice of technologies or services. It also applies regardless of which jurisdiction has regulatory responsibility for the plant and doesn't have the limiting and bureaucratic features of grant programs."

Raphael adds "Government investment in this food safety compliance initiative can help reduce its expenditures at the Canadian Food Inspection Agency and the health care costs associated with foodborne illness." ... *cont'd on page 7*



HACCP & Food Safety Certificate

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

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

www.HACCPonline.ca

 Agriculture and Agri-Food Canada  Agriculture et Agroalimentaire Canada  AGRICULTURE COUNCIL OF SASKATCHEWAN INC.  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.

BIC Partners with Canadian Beef Producers to Launch Value-Added Beef Products

Article by Beef Information Centre

BIC strives to maximize demand for Canadian beef and optimize the value of Canadian beef products by strategically partnering with committed and reputable companies and industry partners. This includes working with individual Canadian beef producers to develop new value-added products that feature their home-grown beef.

Recently, BIC partnered with Clear Creek Organics on the development and launch of a line of organic deli meats: beef wieners, jerky, breakfast sausages and smokies (plain and cheddar). Clear Creek Organics is owned by 20 shareholding organic beef producers in Saskatchewan and Manitoba.



"There is a ready market for organic beef middle cuts," says Brent Griffin, BIC vice chair and a cow-calf producer at Elbow, Sask. "However, the entire carcass needs to be utilized including trim and secondary cuts, and at a value that provides a reasonable and fair return."

Development of these value-added products meets the need for enhanced value for these cuts as well as providing the consumer a line of convenience products that have traditionally only been available from conventionally-raised beef.

BIC partnered with Clear Creek Organics by supporting development of the items at the Saskatchewan Food Industry Development Centre Inc. (Food Centre), and assisting in the creation of labels, package display units for the jerky, point-of-sale and point-of-purchase materials, and the development of a trade show booth. The Canadian beef brand mark is prominently featured on all these materials. The products are available at retailers in Saskatchewan and Manitoba.

To fulfill customer requests, Canadian retailers are seeking value-added beef products that contain 'no hormones, no antibiotics'.

BIC recently partnered with Alberta's Spring Creek Ranch on the development and launch of 'Fully Cooked Gourmet Romano Cheese Beef Meatballs' that feature no hormones or antibiotics. Spring Creek Ranch branded beef is raised without hormones or antibiotics, and is sold to retailers and foodservice operators. The company realized the importance of creating value-added products to maximize the value of each carcass that adds another dimension to their fresh meat program.

"These new products are developed to meet the needs of specific niche markets as well as add value to the carcass for the producer," says Judy Nelson, BIC chair and a cow-calf producer at Lundbreck Alta. "These producers are reaching out into the marketplace to find ways to maximize profitability for the carcass."

In addition to the meatballs, Spring Creek Ranch has also successfully developed and marketed frozen burger patties, both for retail and foodservice, under the Spring Creek Brand. Their products are available at all Federated Co-op and Calgary Co-op locations, Fairway Markets on B.C.'s Vancouver Island, Country Grocer and other independent retailers on Vancouver Island and B.C.'s Gulf Islands, and at Sobeys Atlantic stores.

... cont'd from page 6 - "It's Time to Consider a Food Safety Tax Credit"

It's Time

Canadian food manufacturers are under financial pressure, trying to reduce operating costs to survive in the short-term while modernizing and scaling up plants to grow over the long term. "Given the challenges facing Canadian food processors, it's time for a food safety tax credit that would provide a straightforward incentive to help firms keep food safety a high priority as critical business decisions are made," adds Raphael.

To get more information on this timely proposal and find out what MNP can do for you, contact Andrew Raphael, Director of Agri-Food at Andrew.Raphael@mnp.ca or call 1.877.688.8408.

The Food Processing HR Council Forms a National Committee for Industry Labour Market Intelligence

Article by Suzanne Thomson --- FPHRC Western Canada Region Representative



The FPHRC has formed a National Industry Committee for the development of a comprehensive report that will provide intelligence in demographics, immigration, commodity specific wage rates, employment forecasting, student enrollment, and international trends within the Canadian food processing sector. The committee is comprised of individuals from across Canada, ensuring regional views and needs are reflected.

The project, funded by the government of Canada's Sector Council Program, will undertake an analysis and assessment of the current supply/demand issues, and will define the industry's human resource issues and identify changes, their impacts and sector trends, which will be the basis upon which FPHRC moves forward in its development of a national human resources strategy on behalf of its constituents.

A process or model will be produced that could be utilized for the updating of the intelligence on an ongoing or as needed basis. Ultimately, the project will provide the basis for more effective future human resources planning by the food and beverage processing industry.

The consultation process will allow FPHRC to connect with established programs and systems, avoid duplication and build on best practices.

Intelligence to be gathered includes:

1. Detailed information on the beverage industry;
2. Specific data/information from all major sub-groups regarding occupations, demographics, immigration, etc.;
3. Enrolment and graduation data from the education community, (secondary, post-secondary, colleges and universities);
4. Statistics describing labour market characteristics of the Aboriginal community;
5. Industry and commodity-specific compensation information;

6. Identification of the range, nature and distribution of emerging occupations; and
7. Identification of new and emerging domestic and international trends in food processing.

Other specific outcomes include:

1. Establishment of a national sector-wide LMI Working Group that will facilitate and oversee the updating of this intelligence on a regular or as needed basis;
2. Development of commodity-specific executive summary reports based on the intelligence gathered; and
3. Development of a "how to" on interpreting "Industry Intelligence".

For more information contact Robert Rivard, FPHRC Project Manager, rrivard@fphrc.ca or Suzanne Thomson, FPHRC Western Canada Region Representative, suzthomson@dccnet.com



Canada Revenue
Agency

Agence du revenu
du Canada

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

The program provides about \$4 billion annually in investment tax credits to over 18,000 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.

A FREE public information seminar will be held on November 17, 2010 in Saskatoon at the University of Saskatchewan Campus. For more info or to register, go to <http://www.cra-arc.gc.ca/txcrdt/sred-rsde/cntcts/srdpr-eng.html#sas>.



Concerned About the Long-term Health and Growth of Your Company?

Article by Saskatchewan Economic Development Association

Enterprise Saskatchewan (ES) and the Saskatchewan Economic Development Association (SEDA) are focused on the continued success of the Saskatchewan business community, through a partnership targeted at promoting the use of Employee Share Ownership Plans (ESOPs) and increased use of the Saskatchewan Employee Investment Fund Program.

There are a lot of good reasons why an employer would consider incorporating an employee investment fund into their business including: increased employee motivation, improved maintenance of high cost equipment,

increased customer satisfaction, an increase in shareholder value, higher retention of your best employees and increased ability to attract qualified recruits. The increased interest in these funds today is a result of the baby boomers, looking to retire and sell, using the employee investment program as a succession planning tool.

Today employees are looking for more meaningful employment opportunities. Attracted to companies with ESOPs, employees see them as an opportunity to build personal equity, increase the value of their role within the company, and truly impact the future of the business. The result is a company where all partners are focused on the long-term health and growth of the company.

Under the Employee Investment Program employees receive a substantial tax credit, 20% provincial & 15% federal, on the first \$5,000 that they invest. In return they have the opportunity to share in the company's success as owners.

ES is currently undertaking an initiative to promote the use of the Employee Investment Program. In partnership with SEDA, education and implementation services have been established to assist businesses with the process of developing an Employee Ownership Share Plan, making application to the Employee Investment Program, and establishing an employee investment fund.

For more information about the Employee Investment Program, contact Gerry Holland with Investment Programs at Enterprise Saskatchewan at 306-798-1277; Gerry.Holland@enterprisesask.ca, or visit www.enterprisesaskatchewan.ca/employeeinvestment.

For more information on implementing an Employee Share Ownership Plan, contact Celine Favreau, Project Manager with the Saskatchewan Economic Development Association at (306) 384-5817, celine.favreau@seda.sk.ca, or www.seda.sk.ca/employeeshareownership.



At last, a water resistant box that is recyclable.



Norampac presents Norshield, the recyclable waxless box, designed for the packaging of vegetables, meat and fish. Thanks to a new water-repellent treatment, the Norshield box is the best alternative to the traditional waxed box, since it offers the same protection against water, but mostly because it is recyclable, repulpable and made from 100 % recycled fibre.

Norampac - Saskatoon
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INNOVATION CORNER

"SMART" Packaging Food In Canada, March 2010 issue

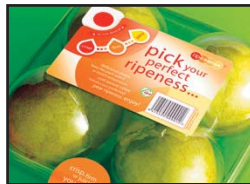
Ever question the freshness of the product you're buying? New advances in nanotechnologies has companies incorporating "smart" packaging and putting purchasing confidence back to the consumer.

CHECK IT OUT:

Time-temperature Tracking - This new freshness sticker is incorporated into labels using heat-sensitive ink indicating whether a food has been continuously refrigerated. If the refrigeration chain is broken, the freshness sticker changes colour to warn of possible spoilage.

Perfect Temperature - This type of temperature sensitive ink tells consumers when their product is at the perfect temperature for optimum enjoyment. Perfect for wine.

Yes, It's Ready to Eat - This smart label works by assessing a fruit's degree of ripeness by reacting to the natural gases fruit gives off as it matures.



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