



Saskatchewan Food Industry Development Centre Inc.

Assisting entrepreneurs from innovation to commercialization.



2008 Annual Report

Food Industry Training (F.I.T.) Centre

Don't waste for a "job", get a career with our HACCP & Food Safety Diploma Program

The F.I.T. Centre has the expertise and resources to help your company's training program into three:

The F.I.T. Centre also hosts a variety of seminars and workshops related to the food industry annually. To be added to our mailing list for future training announcements, please click here.

<p>Good Manufacturing Practices</p> <ul style="list-style-type: none"> • Online training • Basic principles of food manufacturing • Train employees in your facility anytime • 6-14 minutes per module 	<p>HACCP & Food Safety Diploma Program</p> <ul style="list-style-type: none"> • Online training • Excellent career opportunities • Develop and maintain HACCP-based food safety programs • For processors and industrial 	<p>3-Day HACCP</p> <ul style="list-style-type: none"> • Taught by Centre • Introductory • Learn from Group • Prepare HACCP
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Contact the Food Centre: E-mail: training@foodcentre.ca

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goal vision

To be leaders in developing the Saskatchewan food processing industry.

The Saskatchewan Food Industry Development Centre Inc. (Food Centre) will be the focal point in Saskatchewan where all food processing companies seeking to develop new food products and expand or explore new market opportunities can obtain the expertise and services required to support their goals in product development, interim processing and technology.

2 Corporate Profile

Assisting food processors from "Innovation to Commercialization".

12 Financial Overview

Working together for the food industry.

4 Food Centre Staff

A team dedicated to the needs of the food industry.

8 Year in Review

New opportunities for the food industry.

4 Board of Directors

Setting the direction for the Food Centre.

7 President's Message

2008 was one of the best years for new product development.



5 The Partnership

Working together for the food industry.

6 Chairman's Message

A year of technological advances and funding challenges.

Corporate Profile



product and process development
interim processing
extrusion technology
technology development and transfer
training & education
quality assurance
food safety

Core Services

Processing Facilities

The Food Centre operates two specialized processing facilities, namely the Commercial Kitchen and federal facility.

Both facilities are available to food processors from all sectors and of all sizes and each has its own unique advantages. After the product prototype has been developed and test marketed, the client can enter into the market to capture opportunities by using the Food Centre's interim processing facilities to produce commercial products for sale.

Budding entrepreneurs and local manufacturers can use the health inspected Commercial Kitchen to test market within Saskatchewan. The Commercial Kitchen also provides flexibility for a variety of product development projects and short run processing.

The CFIA federal facility is organic certified, HACCP approved and FDA licensed for meat, dairy and processed foods. The facility's



"Innovation to Commercialization"

The Food Centre assists entrepreneurs in turning food product ideas into reality.

The Food Centre operates as a non profit corporation and has been servicing the food industry since September 1997. With the addition of a Commercial Kitchen and laboratory in 2009, the Food Centre was able to assist a handful of clients with interim processing. In 2001, the Food Centre added a 10,000 square foot HACCP accredited federally inspected facility, providing new opportunities for Saskatchewan's processors and entrepreneurs.

Over the years, the Food Centre has built a strong relationship and reputation in the food industry for its customer service, expertise in new product development, food safety programs, interim processing and training.

The Food Centre's incubation role allows companies to test market food ideas before making additional investments. It has been a pivotal point of entry for food processors and has become the central location for the co-ordination and delivery of support services to assist Saskatchewan entrepreneurs with their food product ideas. Every client and their product ideas have its unique service requirements. The Food Centre will work with you to offer the best solution for your business idea.

The Food Centre's trained staff is available to assist entrepreneurs with inquiries and all their processing needs. However, not all resources are housed at the Food Centre. In many cases, the Centre guides companies and entrepreneurs to public and private sector industry players such as technology providers and manufacturers to match innovators' ideas.

INITIAL FUNDING SUPPORT

Agri-Food Innovation Fund (AFIF)

The Food Centre was established by an \$8.5 million operating endowment from AFIF. AFIF contributed a further \$1 million for capitalization of facilities and equipment.

Saskatchewan Industry and Resources

The Food Centre received \$2 million from SIR toward the construction of the federally inspected pilot plant.

Canadian Adaptation and Rural Development Fund (CARDS)

CARDS supplied financial support for training programs offered at the Food Centre.



Corporate Profile

inspection status provides clients with export capabilities particularly in the areas of meat processing where stringent controls are required. Medium to large-sized existing processors utilize the federal facility to access markets beyond Saskatchewan's borders. The Food Centre operates under a HACCP based food safety system to ensure all foods processed in the facility are of the highest standard for food safety.

From small production runs for test marketing to larger full scale production for market access, the Food Centre's "proof of concept" incubation facility allows entrepreneurs to evaluate market viability of their products before investing in capital equipment and/or facilities. During the process, clients are provided with the technical expertise to guide them through the regulatory environment and in the right direction for their food processing business.

Product Development Expertise

The Food Centre team can assist clients in developing an innovative food product from scratch, secret family recipe or based on market information.

To compete in the marketplace, commercial products must meet the requirements of regulatory agencies and profitability; therefore, the original recipe may be significantly different than the one finalized for commercialization.

The Food Centre works closely and confidentially with all clients to ensure they understand their formulation and perfect the product prior to production trials. Sensory evaluation plays a key role in the product development process. This process involves a panel of objective individuals who evaluate prototype characteristics for attributes such as taste, texture, appearance, and overall acceptability. The Food Centre's Product Development Kitchen, Microbial and QA/QC Lab are well equipped to assist in the evaluation and development of new food concepts for the market.

Extrusion Technology

The Food Centre's twin screw extruder is the only equipment of its kind in Saskatchewan.

This new technology, purchased in 2008, has opened doors to many opportunities in value-added processing. The extruder will focus on utilization of Saskatchewan inputs and expansion into areas such as food products, ingredients, by-product utilization, pet food and bio-polymer. Housed in the Commercial Kitchen, the twin screw extruder's purpose is for research and development and test marketing.

Food recalls and listeria outbreaks are making food safety training an important part of operating a business in the food industry.

Changes in the regulatory environment, new legislation, food safety concerns and profitable processing techniques are all areas that training can assist in. The Food Centre offers numerous training seminars and workshops throughout the year to assist food processors in all aspects of their business. The Food Centre can tailor training to specific organizational needs and deliver the training on-site if required.

Over the years, industry feedback has led the Food Centre to focus training on food safety programs, employee Good Manufacturing Practices (GMPs) and more specifically Hazard Analysis and Critical Control Points (HACCP) programs. In addition, concerns regarding the ease of access to current training for rural companies directed the Food Centre to launch its online training through its Food Industry Training (FIT) Centre. The FIT Centre offers online training on GMPs, HACCP and sanitation.

To be competitive in the global marketplace, companies must have a food safety program in place.



Food Industry Training



Staff and Board



Food Centre Staff

Dan Prefontaine
President

Valerie Menzies
Administrative Assistant

Sherree Wood
Accountant

Carmen Ly
Communications Director

Sara Lui
Product Development and Technical Services
Manager

Nai-Yee Jay
Product Development Specialist

Bhabani Panigrahy
Research Engineer - Extrusion Program

Erin Hiebert
Food Safety and Quality Manager

Allan Coulthard
Food Safety Specialist

Shelley Ferley
Food Safety Specialist

Brev Chesky
Processing Coordinator

Dave Schneider
HACCP Coordinator

Mike Baht
Pilot Plant Operator Supervisor

Russ Schneider
Plant Assistant

Matthew Marcotte
Plant Assistant

Barry Motilag
Equipment Maintenance

"A thank you to the entire staff at the Food Centre for their dedication and hard work. The Food Centre was instrumental in the development and training of our HACCP staff and the initial launch of products for SJ Irvine Fine Foods."

- S. Irvine, CEO - SJ Irvine Fine Foods

Board of Directors

Bob Morgan (Chair)
POS Pilot Plant Corporation

Amos Skinner
Cubic Advisory Services

Judy Yungwirth
University of Saskatchewan Corporate Rep.

Mitchell Demyen
Saskatchewan Ministry of Agriculture

Steven Naccarato
Bioriginal Food & Science Corp.

Bob Tyler
University of Saskatchewan

Derek J. Burden
SYSCO Food Services

Trenton Baisley
File Hills Qu'Appelle Tribal Council

Muriel Garven
Garven & Associates Management
Consultants

Cory Furman
Furman and Kallio

Board Advisors

Darrell J. Schneider
Saskatchewan Food Processors Association

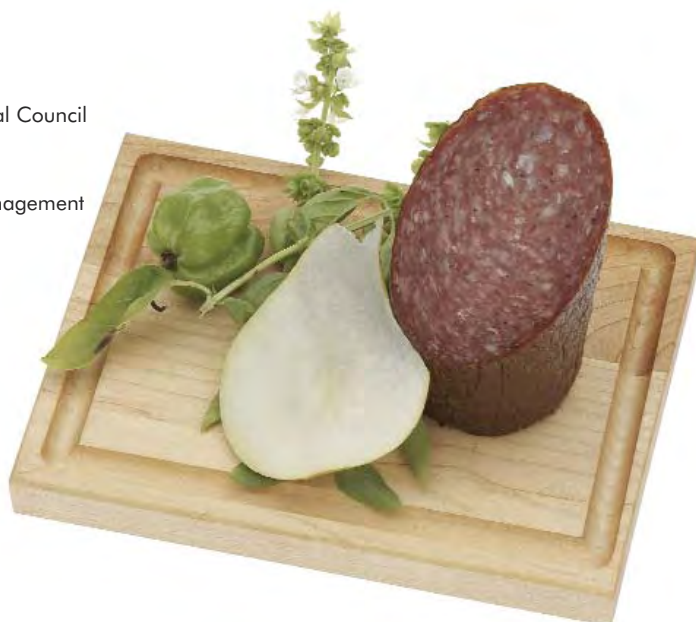
Michele Kuxhaus
Agriculture and Agri-Food Canada

Members

Alanna Koch, Assistant Deputy Minister
Saskatchewan Ministry of Agriculture

Dr. Richard Florizone
University of Saskatchewan

Steven Naccarato, Saskatchewan Food
Processors Association



Partnership

The Food Centre was founded on a partnership arrangement with Saskatchewan Ministry of Agriculture, University of Saskatchewan and the Saskatchewan Food Processors Association. This partnership has provided resources targeted at growing and diversifying Saskatchewan's food processing industry. The members of the partnership are centrally located on the University of Saskatchewan campus which provides for a one-stop-shop for food processors seeking assistance in their projects. Food processors looking to the Food Centre in product development and interim processing also have access to services provided by our partners in the areas of research, marketing, distribution, technical support, and regulatory compliance.

Saskatchewan Ministry of Agriculture

www.agriculture.gov.sk.ca

Saskatchewan Ministry of Agriculture staff at the Food Centre offer valuable technical support to the Saskatchewan food industry. They provide knowledge in the areas of food and natural health products regulations, quality assurance programming and food manufacturing practices to SK companies and individuals. The Ministry has several programs and services for delivery to this industry and Ministry staff located around the province look forward to working with companies that are starting or growing their food business.

Catherine Folkersen, Manager
Dr. Shika Agblor, Senior Food Scientist
Chris Smith, Food Quality Assurance Specialist
Kelly Bettschen, Food Quality Assurance Specialist

University of Saskatchewan

www.agbio.usask.ca/departments/fabs/index.html

The Food Centre works closely with the research scientists at University of Saskatchewan's College of Agriculture and Bioresources' Department of Food and Bio-product Sciences. The Department links processors to the latest technology and research information. Their food product development group assists the Food Centre in the expansion and diversification of the food industry.

Dr. Phyllis Shand, Professor
Derek Moore, Meat Processing Specialist
Heather Silcox, Analytical Services

Saskatchewan Food Processors Association

www.SaskMade.ca

The SFPA is an industry association that provides marketing and business development programs to the Saskatchewan food industry. It forges alliances with leaders in the food industry and assists members with education, funding, and other initiatives. It also offers consolidated shipping & distribution through the Saskatchewan Made Marketplace store in Saskatoon, and has spearheaded the Saskatchewan Made Program and its efforts to raise the profile of locally-produced goods. The SFPA's role as an umbrella organization has become crucial in the promotion, support, and growth of its member companies.

Darrell J. Schneider - Chief Operating Officer
Kim Hill - Director, Sask Made Program
Kerry Krzyzaniak - Assistant, Sask Made Program
Karen Parenteau - Manager, Sask Made Marketplace
Sarah Couperthwaite - Sales Assistant, Sask Made Marketplace



Saskatchewan
Ministry of
Agriculture



Chairman's Message



It is a pleasure to bring you the Board of Directors' Report for 2008-2009. The fiscal year has been marked by a combination of technological achievements and funding challenges. Technological advances have positioned the Food Centre to provide even greater benefits to Saskatchewan food processing entrepreneurs. Development of a strategic approach to successfully address funding uncertainties continues to be a priority.

The acquisition of a pilot plant scaleable extruder and a business partnership with its French manufacturer, caused a very positive buzz in the food processing community. We acknowledge with thanks, the funding we received for the extruder and for the hiring of a technical person to operate it, from Western Economic Diversification and ACAAFS (Advancing Canadian Agriculture and Agri-Food Saskatchewan). By year-end, a number of projects utilizing the extruder were confirmed, and an agreement with the manufacturer held the promise of more projects to come. Extrusion appears to offer very good potential for Saskatchewan food processing entrepreneurs, and we expect this technology will become a core business component of the Food Centre.

2009 marks the 10th Anniversary of the Food Centre. At this milestone, both the Board and the Government of Saskatchewan independently undertook respective industry surveys to

"Extrusion appears to offer very good potential for Saskatchewan food processing entrepreneurs, and we expect this technology will become a core business component of the Food Centre."

determine what benefits the Centre has brought to advancement of food processing in the Province, and what the expectations were for the future.

Our survey indicated strong support of the centre, particularly in the area of meat processing, new technology development and technical support for start-up businesses.

Development of a 10 year business plan was an action the Board wished to initiate and take forward to the Government in 2008-2009. Our efforts were limited however, by uncertainty regarding the new Ministry of Agriculture's intended funding approach. By year-end, the Board was still seeking clarification on the level of funding the Food Centre could expect.

As we enter the first quarter of the new fiscal year, we know that our primary action in the coming months will be to have a joint meeting of the Ministry staff, the Food Centre, and industry representatives. The objective will be to agree on a 10 year going forward approach for the Food Centre.

The Board strongly believes what is needed is a strategic course that clearly focuses the Centre's efforts on meeting the needs of the industry. Industry growth in this province requires a proactive infrastructure to drive technological advances and develop a thriving

food industry recognized for innovative, safe and nutritious food products based on our province's agricultural production.

Robert E. Morgan, P.Ag.



President's Message

“Since the start of the Food Centre, one of its primary goals was to be an organization where innovation is visioned, nurtured and flourishes for the benefit of our provincial food processing community.”

Our Saskatchewan food industry is at the forefront of change. Over the past year, we have seen an increase in products that stretch our taste buds and minds for new innovative solutions. The province, as a whole, has experienced unprecedented growth and change. We have seen increases in population, immigration, diversity and new business that all have a positive impact on our food industry. Consumers are seeking new adventures, experiences and health through the food they consume.

For the Food Centre, we feel the murmurs created by these activities drive our industry. Last year was one of our best years for new product development with many spicy sensations hitting the retail market. We have also seen in the last year; a shift to designing foods that meet a populations' quest for wellness through their daily bread.

Since the start of the Food Centre, one of its primary goals was to be an organization where innovation is visioned, nurtured and flourished for the benefit of our provincial food processing community. The Food Centre captured that philosophy by collaborating with Western Economic Diversification, Agriculture Council of Saskatchewan, Advancing Canadian Agriculture and Agri-Food Saskatchewan, and Saskatchewan Ministry of Agriculture to bring the first R&D twin screw extruder to our province. The project was in development for three years and focuses on opportunities that advance innovation in the strategic area of cereal crops, pulses, speciality crops and bio products. Innovation advances our industry, its people and provides a pathway for growth and the desire to seek knowledge.

In 2008, the Food Centre launched new courses in food safety, starting with the HACCP & Food Safety Certificate Program, an online training course to provide flexible training through the internet. It assists food processors in the development of new, trained HACCP coordinators to meet industry regulatory requirements for national and international trade. Listeria was at the forefront of the industry as Canada dealt with a major outbreak. The Food Centre, in partnership with Saskatchewan Ministry of Agriculture, developed and delivered seminars across the province to provide processors with information on its sources, control methods and testing to ensure our industry was up to date.

The Centre brings forward new programs through partnership arrangements with Saskatchewan Ministry of Agriculture, the Agri Value Program, Agriculture Council of Saskatchewan, Advancing Canadian Agriculture and Agri-Food Saskatchewan, Western Economic Diversification and the National Research Council (IRAP). These partnerships provide funding for projects that address industry's current needs and enable them to stay competitive in a global market.

The Food Centre continues to be a leader in innovation, value added food development and commercialization of knowledge for the agri-food sector. The Centre's role as an incubator provides operational support and interim processing for start up companies and expansion to new markets for existing operations.



The Food Centre continues to connect with the industry to identify areas of growth, new opportunities and challenges. The Centre will continue to build on our expertise, developing highly qualified people, focus on our strengths and assist in expanding or diversity for agricultural based products. Our industry is supported by the strength of innovative individuals, cooperative partnerships, and the enthusiasm of our clientele. We look forward to growing the relations built in 2008 and the opportunities ahead in 2009.

Daniel Prefontaine

Year In Review



Food Centre's Commitment to Meeting Industry Needs Remain Strong

With over 4000 incidents of requests for information and consultations, the Food Centre is usually the first resource for a food entrepreneur or processor on questions regarding the food industry. Inquiries range from a simple "Does my label comply with regulations?" to "I would like to start up a food processing business, can you help?"

Daily, the Food Centre receives numerous inquiries, conducts meetings and provides assistance in a variety of areas relating to the pathway of commercialization. Inquiries can range from product ideas, packaging techniques, regulations to product development and interim processing.

Although slightly lower than 2007, of the 4000 requests for information and consultations, the top service requests from the industry revolved around product development, technical assistance, packaging & labeling, regulatory and general inquiries (Figure A).

Inquiries and service requests were received from all sectors of the food industry. Sectors listed under "Others" consist of grains and cereals, cheese/dairy, seafood, pet food, and industry players such as suppliers, distributors and other service providers. The meat sector continues to be a busy sector for the Food Centre, logging in the most requests and consultations at 23%, followed by others, condiments and prepared & specialty sectors (Figure B).

The Food Centre is unique such that it provides services to many types of clientele.

In 2008, the Food Centre worked with 50 clients in product development and interim processing, a 14% increase from 2007. Among these clients, 64% were using the Food Centre's services for test marketing of products, 28% for incubation, 16% for market expansion and 8% for other reasons. A handful of companies were using the Food Centre's

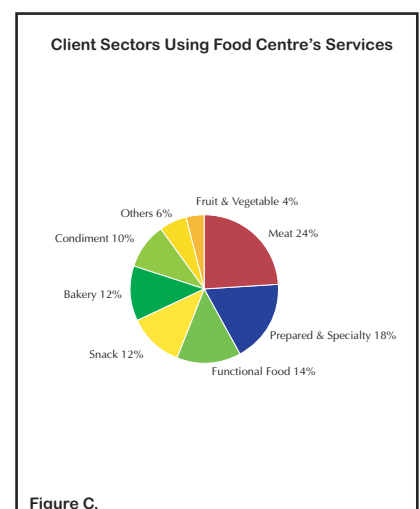
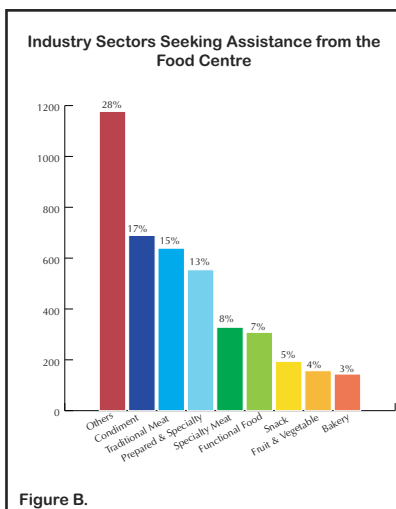
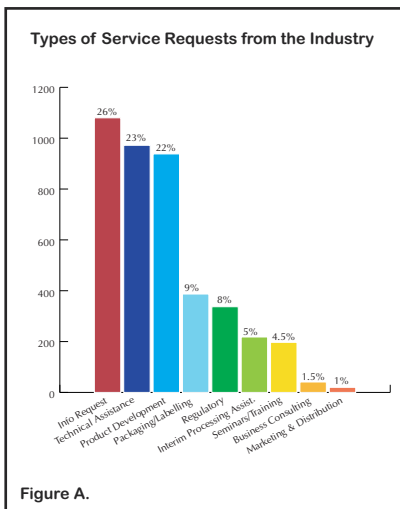
services for both incubation of existing products and test marketing of new and innovative products to the marketplace.

Of the 50 clients, the top three client sectors accessing the Food Centre's services fall into traditional and specialty meats (24%), prepared & specialty (18%) and functional foods (14%) (Figure C).

Company sizes ranged from start up to large, with majority from smaller companies usually with a range of 3-5 employees.

Our doors are always open.

The Food Centre will continue to be the industry portal whereby processors, entrepreneurs and organizations can come to for information and service on the food processing industry.





Year In Review

Saskatchewan Made Products Make Its Way Into the Market-place

The development of a new and innovative food product is always exciting. Seeing it finalized and in the market is even more so.

In 2008, over 211 new products were in development compared to 150 in 2007. One hundred and ninety three were completed and of those, 79 are in market development.

Six of those in market development belong to Rubina Surtie, owner of Prairie Spicy Foods Inc. A new company in the food industry, Rubina approached the Food Centre in 2007 to help commercialize her East Indian sauces. Now in 2008, Rubina is finding success in the marketplace. Her products are sold in Sobey's, a leading national grocery retailer and food distributor in Canada, and was praised in an article about Grocery Innovations (2008) as being "the best food tried" at the show.

The start up of a new federally inspected meat processing facility in Saskatoon, SJ Irvine Fine Foods also boosted the Food Centre's product development activities.

Other products making their way into the market included East Indian sauces and snacks, samosas, berry pancake mix, healthy and convenient consumer products using cereal grain, fruit snacks, salad dressings, juice, protein bars and variety of meat products.

"With the help of the Food Centre from product development and processing to packaging and labeling, we were able to introduce to the market a unique and viable product that stands up to the competition. The expertise and experience of the staff at the Food Centre was invaluable. I am looking forward to working with the Food Centre in the future to expand my market."

- Rubina Surtie, owner Prairie Spicy Foods Inc.



Interim Processing

The Food Centre's state-of-the art facilities, Commercial Kitchen and federal facility, allow clients to manufacture production runs for market trials and larger market access.

There was a 19% decrease in processing facility usage in 2008 as compared to 2007. This is due primarily to existing clients graduating production out of the Food Centre facilities to their own. The processing facilities were primarily occupied by meat processors with 72% of days processing, followed by prepared & specialty (Figure D).

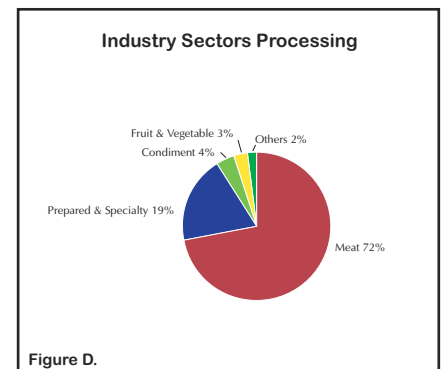


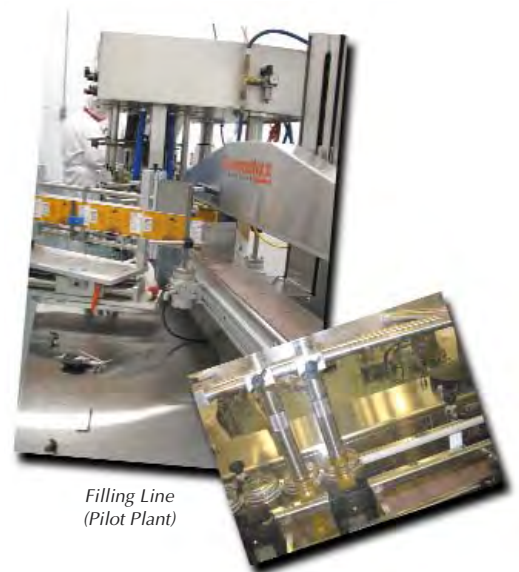
Figure D.

With the addition of the Food Centre's extrusion technology being used for R&D, new product development is expected to surpass 2008.

Prairie Berries Inc.

Muscle Bird Nutrition

Chatty's Indian Spices Inc.



Filling Line (Pilot Plant)

Year In Review



New Extrusion Technology Offers New Opportunities

Excitement was in the air on the day of September 4, 2008 as the Food Centre opened its "window" for the arrival of its Twin Screw Extruder.

It was a tight squeeze, but the heavy equipment made it through to occupy majority of the space in the Food Centre's Commercial Kitchen. Purchased from Cletral Inc., the diversity of the extrusion technology has expanded the Food Centre's capabilities in value added production. The extruder's usage will be focused on utilization of agricultural based products such as cereals, pulses and proteins. The food industry now has an avenue to test market a variety of products from consumer foods to ingredients and biodegradable bio-polymers.

During its first two and half months of residency, the Food Centre was fielding many inquiries and had secured a couple of contracts working with a local company and large national organizations.

Funding for the purchase of the extrusion equipment was announced in a media event on April 22, 2008 whereby Mr. Brad Trost, Member of Parliament for Saskatoon-Humboldt, made the announcement on behalf of the Departments of Western Economic Diversification Canada and Agriculture and Agri-Food Canada.

Funding by the Agriculture Council of Saskatchewan through the Advancing Canadian Agriculture & Agri-Food Saskatchewan (ACAAFS) program enabled the Food Centre to hire an Extrusion Specialist to work with the Food Centre's Product Development team in assisting clients in developing new food products using this technology.

In making this dream a reality, industry support was also provided by Saskatchewan Egg Producers Association, Farmers of North America, Saskatchewan Canola Development Commission and Cletral Inc.

In addition to R&D for new and innovative products, the extruder will be used as a tool to advance and commercialize research projects already underway.

The Need For Flexible Food Safety Training Rises

Almost 500 individuals in the food industry received direct training from the Food Centre since 2007.

Year 2008 saw its fair share of food recalls and contamination. It is clear that food safety is a key issue for consumers and the food industry. The Food Centre continues to tailor its training to meet the needs of the industry.

HACCP Development Program

The Food Centre's training strategy supports infrastructure such as Hazard Analysis Critical Control Points (HACCP), one of the most relied upon and internationally recognized systems to provide food safety to consumers. In some sectors it is legislated, but in the industry it has been widely adopted by both manufacturers and retailers. HACCP certification also enhances the marketability of food products internationally and is becoming a minimum requirement to enter the market.

With funding received in 2008 under the Food Safety and Quality Program, funded by ACAAFS, the Food Centre assisted nine Saskatchewan companies in the development of several food safety related programs; 1 assessment and recommendation was given to a company; and nine separate training courses were offered to companies with a total of 283 individuals trained.

Year In Review

Food processors recognize the importance of keeping up with current training to be competitive in the marketplace. However, one of the hurdles faced by food processors, especially in the rural areas, is time and resources required to train staff off site. To address these concerns the Food Centre has re-directed some of its training to online access as well as to on-site.

Can't Come to Us? We'll Come to You.

The need for flexible food safety training spurred the Food Centre to develop a web based training portal, a central location for processors to access online food safety training - www.FoodIndustryTraining.ca. The Food Centre launched its online Food Industry Training (F.I.T.) Centre in 2007 and has since added Good Manufacturing Practices (2007) and HACCP & Food Safety (2008) online training. Online access would mean greater flexibility for food manufacturers to have employees upgrade skills at their own pace and time and comply with regulations for food safety training.

With funding support from ACAAFS, 2008 saw the completion of the Food Centre's online HACCP & Food Safety Certificate Program and its official launch in October. With this online training, it can help alleviate Saskatchewan's shortage of HACCP trained individuals to implement and monitor systems on a daily basis.

Year 2008 saw a record number of training workshops/seminars targeted to industry needs such as: six listeria workshops across the province; training 30 operators and 5 managers in a processing centre in Saskatoon; 3 Day HACCP workshop; Food-STEPS; AIB food security training; and GMPs and

food safety training for food and natural health products. A total of 283 individuals in the food industry received direct training from the Food Centre in 2008.

New Funding Assistance

Funding helps to speed up the commercialization process.

The Food Centre was able to carry 2007 programs forward as well as bring new programs in 2008, thanks in part to financial funding from Saskatchewan Ministry of Agriculture, Agriculture Council of Saskatchewan - Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) Program, Western Economic Diversification (WD) and the National Research Council - Industrial Research Assistance Program (IRAP).

Saskatchewan Ministry of Agriculture provided funding to assist the food industry in value added processing and food safety training to over 90 registrants on listeria.

ACAAFS Program provided funding in various programs, namely under the Food Safety and Quality Program, Commercialization Specialist, HACCP & Food Safety Online Training, and Extrusion Specialist.

Western Economic Diversification provided funding to the Food Centre for the purchase and installation of a twin screw extruder.

In addition, the Food Centre received funding assistance from the National Research Council (IRAP) to assist clients with development of new technologies.

The Food Centre is thankful for the partnership arrangements with these funding agencies. The funding provides new opportunities for processors in the food industry and makes it possible for the Food Centre to offer current training and expertise to assist companies with innovation to commercialization

FOODTECH Canada

Helping to support the growth, productivity, and competitive evolution of Canada's value-added food sector.

The Food Centre is pleased to be housing FOODTECH Canada, a newly formed resource network for food and bioactives. It's mandate is to work with the food and bio-products industry to add value to Canada's agri-and fish-based natural resources. The network plays the role of "industry portal" for technology transfer, product and process development, education and business linkages.



FOODTECH CanadaTM

Resource network for food and bioactives

www.foodtechcanada.co



www.FoodIndustryTraining.ca



Deloitte & Touche LLP
122 1st Ave. South
Suite 400, PCS Tower
Saskatoon SK S7K 7E5
CANADA
Tel: (306) 343-4400
Fax: (306) 343-4480
www.deloitte.ca

AUDITORS' REPORT

TO THE MEMBERS OF
THE SASKATCHEWAN FOOD INDUSTRY DEVELOPMENT CENTRE INC.

Audited financial statements available upon request by contacting the Food Centre at
tel: (306) 933-7555 or by email: info@foodcentre.sk.ca



Saskatchewan Food Industry
Development Centre Inc.

Saskatchewan Food Industry Development Centre Inc.

117 - 105 North Road
Saskatoon SK S7N 4L5 CANADA
tel: (306) 933-7555 fax: (306) 933-7208
email: info@foodcentre.sk.ca

www.foodcentre.sk.ca
www.FoodIndustryTraining.ca

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