

FOOD FOCUS

food centre

Official Launch of GMPs Online

The official launch of the **Good Manufacturing Practices (GMPs) Online Training Site** was met with resounding support, from numerous food processing representatives and several media individuals. Held on June 6th at FarmPure Inc. in Regina, SK, Agriculture and Food Minister Mark Wartman made a special presentation introducing the new online training site, developed to train and educate food processing industry employees about food manufacturing safety.



Food Centre President Dan Prefontaine introduces Agriculture and Food Minister Mark Wartman

"The Food Centre's new online training program will help food processors to implement measures that will ensure the production of safe foods for the marketplace - something today's consumers demand," Wartman said. "Providing continuous and current training to our rural processors has been paramount in Saskatchewan Agriculture and Food's mandate for food safety. The GMPs Online Training Site will enable food processors from anywhere, anywhere in the province, to train employees on basic principles to produce consistent quality food products."

The GMPs Online Training program was funded by the Province of Saskatchewan under the Agricultural Policy Framework's Food Safety and Quality Chapter. The Food Centre recognizes the importance of educating people on food safety and the GMPs Online Training Site is the first step in the Food Centre's initiative for providing food safety information in a more convenient and innovative medium.

According to Food Centre President, Dan Prefontaine, "A fundamental role of the Food Centre is to ensure that our Saskatchewan food processing industry is aware of the

continued page 2 ...

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contents

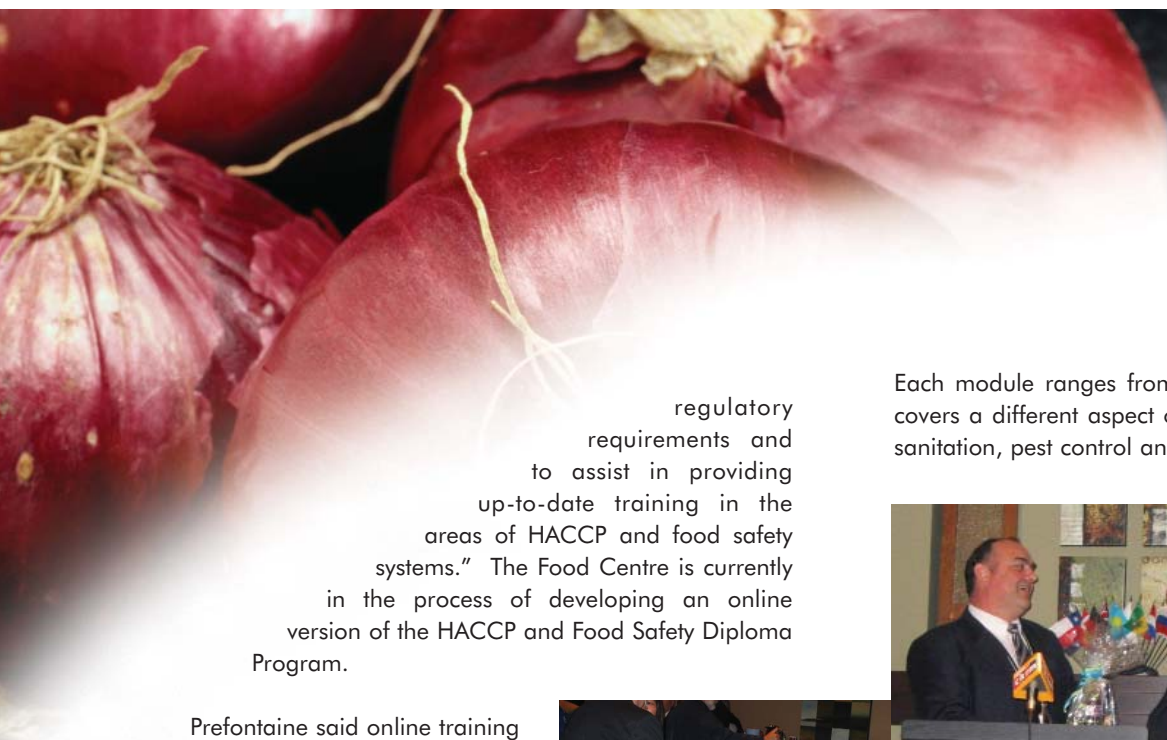
- Official Launch of GMPs Online . . . 1
- Booming Superfoods 2
- New Faces at the Food Centre 3
- You are doing Qualifying SR&ED
- Get Credit for it! 3
- Upcoming Events 3
- Processor Profile
- Canadian Prairie Lamb 4
- NRC Connections 2007 5
- SFPA News 5
- Food Centre Receives Funding
from Government 6



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continued from page 1 ...

regulatory requirements and to assist in providing up-to-date training in the areas of HACCP and food safety systems." The Food Centre is currently in the process of developing an online version of the HACCP and Food Safety Diploma Program.

Each module ranges from 8 to 14 minutes in length and covers a different aspect of quality manufacturing, such as sanitation, pest control and transportation and storage.

The event was broadcast on the Regina news and also printed in the Regina Leader-Post and the Saskatoon StarPhoenix.



Dan Prefontaine presents a gift to Mark Wartman

Prefontaine said online training will help the food industry stay competitive by improving its reputation within Canada and abroad. Now, consumers can feel confident that all workers have received safety training, he said. Wartman agreed, calling this confidence "paramount" for spurring future growth.



Food samples were supplied for guests courtesy of Food Centre clients

The GMPs website is free for any of Saskatchewan's almost 200 food processors, who are now able to log-on to www.GMPsOnline.ca and select from eight safety training modules, which include various quizzes, lessons, and videos.

www.GMPsOnline.ca

www.FoodIndustryTraining.ca

Booming Superfoods by Diane Toops, "Food Processing" magazine, June 2007

Blueberries Recent research shows they're brain food. Feeding blueberries to rats slowed their age-related mental decline, in one study. Blueberries contain pterostilbene, a plant compound recently shown to have cholesterol-lowering properties. The ORAC value (antioxidant rating) is the highest of any fruit. And blueberries are rich in fiber.

Kale A member of the brassica family, with cabbage and broccoli among its relatives, kale is rich in potent cancer-fighting substances called indoles and loaded with bone-building vitamin K. Kale has the highest antioxidant rating of any vegetable and is low in calories.

Apples The juicy red or green apple's reputation for keeping out of the doctor's office is well deserved. Loaded with pectin (an important fiber), apples are one of the best sources of boron, a little-known nutrient that helps support strong and healthy bones. An apple with a glass of water is great natural appetite suppressant.

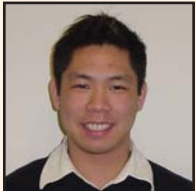
Flaxseeds Flaxseed oil is one of the only plant sources of omega-3 fats, but the flaxseeds themselves provide the added benefit of fiber. They also contain lignans, a group of plant nutrients that has been studied by the National Cancer Institute for their cancer preventative properties.

Source AOL Health & WebMD



new faces @ **FOOD CENTRE**

The Food Centre welcomes the following individuals to our team:



Larry Kwok joined the Food Centre in May and will be replacing Carmen Ly as Communications Director while she is on maternity leave. Larry will be responsible for monthly activity reports, President's Report, marketing materials, and the design, layout, and publishing of the newsletters and the Annual Report. Larry completed his Marketing degree from the College of Commerce and Psychology degree from the College of Arts and Science at the University of Saskatchewan. He also has a Graphic Design and Web Media certificate from Applied Multimedia Training Centres in Calgary. Larry has been employed at a variety of organizations since he completed his schooling, including Scotia McLeod, Superior Cabinets, and the Siemens Transportation Group.

Matt Marcotte is the Food Centre's new Product Development Assistant. Matt began his employment with the Food Centre in May. His primary role is assisting the Product Development team in the completion of projects at the Food Centre. Working directly with the Product Development team, Matt will provide information on specialized projects. Matt completed the Professional Cooking Program at Kelsey SIAST in 2007. He has obtained his WHMIS and Food Safe certificate. Matt also works at Alexanders restaurant as a line cook.



You are doing Qualifying SR&ED - Get Credit for it!

Most companies assume that because they are not doing "white lab coat R&D, they do not qualify for the Scientific Research & Experimental Development (SR&ED) tax credit. Did you know, 90% of SR&ED claims fall into the category of experimental development (ED)? ED is defined as attempting to create or improve, even slightly, materials, products or processes. For most businesses, these are the "white knuckle" activities and they qualify just like the white lab coat activities.

Most consider white knuckle activities issues or problems which often occur in the day to day operations of running a facility and producing a product which require some head scratching and are usually prefaced with "How are we going to ..." In the food industry, these ED activities often include:

- * Improving product performance
- * Ingredient substitutions
- * Reducing defects
- * Increasing speed and volume of production
- * Process automation and its impact on the final product
- * Packaging or equipment changes

Depending on your company's size and tax situation, you may be able to recover nearly 75% of the wages and 45% of the materials, contract payments and other expenses incurred in solving your problems. This program is extremely valuable in businesses where cash flow is tight and project or product funding is often difficult to obtain.

For further information and assistance about how the SR & ED program may apply to you, please call **Del Toth**, P. Eng at Deloitte (306) 343-4217.



upcoming **EVENTS**

September 13, 2007

SFPA's Annual Golf Tournament and Free Funding Seminar

A fun networking event for the food industry includes *Free Funding Seminar* for Food Processors at 8:30am - 11am. Saskatoon Golf & Country Club, Contact: Lindsey Swicheniuk Tel: (306) 683-2410 email: swicheniuk@sfpa.sk.ca

September 14-16, 2007

Saskatchewan Indemand

A unique trade show providing Saskatchewan entrepreneurs with opportunities to showcase and promote their "Saskatchewan Made" products and services. Prairieland Park - Saskatoon www.saskatoonex.com

September 24-25, 2007

NRC Connections 2007

The National Research Council hosts its inaugural conference on industrial clustering in Toronto. Contact: Tamara Konooff Tel: (306) 975-4305 www.connections2007.nrc.gc.ca

September 27-29, 2007

Premier Festival

Always a popular event, the Premier Festival is a showcase of specialty food and beverages. TCU Place - Saskatoon, SK Contact: Ticketmaster @ (306) 938-7800 www.tcuplace.com

September 30 & October 1, 2007

Ethnic & Specialty Food Expo 2007 and All Things Organic

A focused trade event reaching the exploding & emerging ethnic, specialty and organic food markets for both the foodservice and retail industries. International Centre - Toronto, ON www.ethnicandspecialtyfood.com

November 19-24, 2007

Canadian Western Agribition

One of North America's largest and best known agricultural marketplaces. IPSCO Place - Regina, SK www.agribition.com



processor **PROFILE**



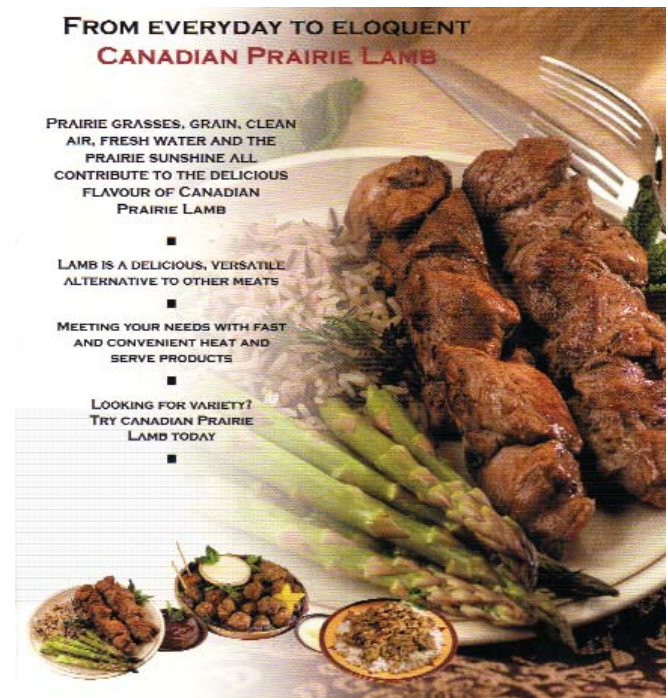
A Delicious, Versatile Alternative to Other Meats

Canadian Prairie Lamb is a Saskatoon based company located in the heart of Saskatchewan. The company was formed in 2001 by the Sheep Producers of Saskatchewan, with the goal of the producers being development of a company that would aggressively market lamb based products for retail stores globally. Today there are approximately 200 Saskatchewan sheep producers that are determined to produce top quality and consistent lamb products.

The company has 5 years of experience and has developed a very efficient supply chain within the producer group. Canadian Prairie Lamb has developed a commitment to innovation, quality and excellent customer service. The continuous development of value added lamb products signifies the determination that Canadian Prairie Lamb had developed as an innovative company while striving for guaranteed supply.

Over the past years, Canadian Prairie Lamb has developed an alliance with the Saskatchewan Food Industry Development Centre which is a federally inspected facility to assist in developing value added products both in raw and precooked retail packages. One of the outstanding products is the Seasoned Lamb Kabobs, which give consumers a choice creation made from high quality leg of lamb. Other tasty meal solutions include the pre-cooked Greek Style Lamb Meatballs and the Parmesan Lamb Meatballs, which are an excellent tasting alternative within the meatball category in the retail chains. After an extensive product development initiative, four additional value added sausage products were created and are now entering the retail sector. This aggressive product

development initiative displays the determination that Canadian Prairie Lamb has as an innovative, value adding strategy with a strong focus on quality in supplying the consumer.



Canadian Prairie Lamb products can be purchased at:
> **The Saskatchewan Made Marketplace**
1619 - 8th Street East, Saskatoon, SK
> **All Federated Co-op Stores**

Canadian Prairie Lamb
General Manager: Gordon Schroeder
2213C Hanselman Court
Saskatoon, SK S7L 6A8
Phone: 306.933.5200
Fax: 306.933.7182
email: sheepdb@sasktel.net



NRC Connections 2007 *The Technology Cluster Advantage in Canada*

The National Research Council is holding its inaugural conference on industrial clustering. **NRC Connections 2007 - The Technology Cluster Advantage in Canada**, in **Toronto** on **September 24-25**. Much of the conference will be focused on issues and realities that are of relevance to Canadian SMEs. There will be speakers from the National Angel Organization and the Business Development Bank of Canada. Additionally, successful entrepreneurs (the founder of SiGe Semiconductor), SMEs (Chemaphor), large firms (Alcan) and the Canadian Manufacturers & Exporters (Jason Myers) association will be addressing issues critical to firm survival and growth.

Topics of discussion and debate include: Accessing capital; Developing national and international customers and markets; Attracting investment; Technology co-development; Developing managing, protecting and sharing IP; And more ...

Town hall discussions and networking opportunities will also give you the opportunity to have your needs heard by and to connect with all levels of government, academia and other key organizations that support industry innovation. About 200 cluster stakeholders (private sector, academia, government) are expected, drawn from across Canada and internationally. The conference represents a great opportunity to promote collaborative action in support of innovative, growth oriented firms, to make your needs heard, to promote linkages within and between networks of competitive firms and to pick up some tips and strategies to move your company forward. For more information contact **Tamara Kononoff** (306.975.4305) or visit www.connections2007.nrc.gc.ca.

What's New

SFPA



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tel: (306) 683-2410 or email: info@sfpa.sk.ca
www.saskmade.ca

15th Annual Golf Invitational and Free Funding Seminar

The SFPA will be holding its 15th Annual Golf Invitational on **Thursday, September 13th, 2007**, at the Saskatoon Golf and Country Club. We will be offering a **FREE Funding Seminar**, which will provide information about funding to Food Processors (**8:30am-11am**), followed by a barbeque lunch, golf, and our Sask. Made Banquet. During your round of golf, you will enjoy product sampling, networking opportunities and prizes! If you would like to take advantage of this opportunity to advertise your product and get it into the hands of the participants, please contact the SFPA office at (306) 683-2410. Last year was a huge success, and we anticipate more people and an even better outcome for 2007!

Nutritional Labeling Funding Support

The SFPA received funding from SCCD through Agriculture and Agri-Food Canada's ACAAFS Program to assist our food processors in obtaining and complying with new labeling regulations. The funding is for new and existing products. The SFPA will reimburse up to 50% of the cost for nutritional analysis, label plate cost, carton/case plate costs, Universal Product Codes, and bilingual interpretation. Processors can apply for this funding for a maximum of four products, and up to \$3,700. For more information, please visit the SFPA website at www.sfpa.sk.ca or contact Darrell Schneider at schneider@sfpa.sk.ca or (306) 683-2412.

SFPA Member Directory

The new SFPA Membership Directories are here. Over 8,000 copies of the Directory are distributed across Canada and internationally, to retail buyers, distributors, government agencies, business organizations, and through Saskatchewan Tourism outlets. The Sask. Made concept is spreading across the Prairies.

Sask Made Marketplace

The Saskatchewan Made Marketplace now has a toll free number. Dial **1-888-955-1832** anywhere in the US & Canada.

Saskatchewan InDemand Tradeshow

PrairieLand Park, SFPA, STEP, Saskatoon Tourism, Greater Saskatoon Chamber of Commerce, SCCD, SAF, SEDA and SREDA are sponsoring this unique, concept tradeshow featuring Saskatchewan made products. Producers, manufacturers and distributors will want to mark **September 14 - 16, 2007** on their calendars, and take advantage of this ideal opportunity to showcase their Saskatchewan made products at Saskatoon's **PrairieLand Park**. This is the first year for this annual event and includes food and non food exhibitors. Exhibitors can sell direct to consumer. The Saskatchewan Made Marketplace will not show or sell vendor products in this show other than their own Sask. Made line. Attendance is anticipated to be 12,000 - 15,000 with 200-250 exhibitors present.



Food Centre receives funding from Government

Portions of this article sourced from the Saskatoon StarPhoenix (Aug 28/07)

On August 27th, 2007, Federal Agriculture Minister Gerry Ritz announced over \$695,000 in funding for two projects that will benefit producers and processors in Saskatchewan and around the country.

The Saskatchewan Food Industry Development Centre will receive \$328,340 to assist the industry in developing and implementing food safety and quality programs, including the development and delivery of audit programs, while the Saskatchewan Beekeepers Association is being provided \$366,729 to develop honeybees that are mild-tempered and tolerant to mites and diseases.

Ritz said the programs are part of a trend among Canada's agricultural producers and food processors to help Canada retain its good reputation when it comes to their products.



Minister of Agriculture and Agri-Food Gerry Ritz speaks to the media

"Canada's New Government is working with farm families to keep our high quality food safe and to protect the environment," said Mr. Ritz. "We're proud to partner with producers on projects like these to benefit all Canadians."

The Agriculture Council of Saskatchewan (ASC) was pleased that one of the minister's first announcements was at an ASC event.

Council chair Garth Patterson said the funding will help the Saskatchewan Food Industry Development Centre work with small and medium sized food processors and help them meet food safety and food quality

standards for a customer base that is increasingly aware of safe production practices.



Agriculture Council of Saskatchewan chair Garth Patterson speaks

Funding for these projects is made available through the Agriculture Council of Saskatchewan (ACS), formerly known as the Saskatchewan Council for Community Development, which delivers Agriculture and Agri-Food Canada's advancing Canadian Agriculture and Agri-Food (ACAAF) Program in Saskatchewan.

The event was broadcast on Global and CTV news and was also printed in the Saskatoon StarPhoenix.



(from left) HACCP Development Program Coordinator, Erin Hiebert; Food Centre President, Dan Prefontaine; and HACCP Food Safety Specialist, Allan Coulthard

Comments?


If your company has news to announce in the next Food Focus, let us know!

Food Centre

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The Food Centre is in partnership with:

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Canada

Saskatchewan



Saskatchewan
Agriculture
and Food

