



# 2018 Annual Report

DRIVING INNOVATION IN PLANT-BASED PRODUCTS





## VISION

Leading the evolution of Saskatchewan's agri-food industry.

## MISSION

To provide leadership, expertise and services enabling our agri-food industry to develop market opportunities through innovative products, processing, technology and training.



# CHAIRMAN'S MESSAGE



**JASON SKOTHEIM**  
President of  
Horizon Pet Nutrition

“As new opportunities emerge in the food industry, the Food Centre is well positioned to provide key resources to enable Saskatchewan agri-businesses to capture these opportunities and make a global-scale impact.”

It is my distinct pleasure to bring greetings on behalf of the Board of Directors.

The Food Centre has gone through numerous changes since our move to the new Agri-Food Innovation Centre in 2017. 2018 was a year of new beginnings, which also brought new challenges and new opportunities.

Growth, diversity and continuous improvement has been the main focus of the Food Centre's mission, leading Saskatchewan's agri-food industry in these areas. The capable staff demonstrate daily that they are a valuable asset to the industry.

Over the past year we have witnessed increased demand for the Food Centre's services through their incubation and extrusion suites, an expanded product development suite and through new technology acquisition. As new opportunities emerge in the food industry, the Food Centre is well positioned to provide key resources to enable Saskatchewan agri-businesses to capture these opportunities and make a global-scale impact.

Ensuring the Food Centre's long term growth and contribution to the food industry is critical. The Board of Directors understands the enormity of the task and is fully committed to guiding the Food Centre in strengthening the agri-food industry and building the prosperity of Saskatchewan agriculture.

In 2018 the Board welcomed several new members. I look forward to their expertise and contribution.

The Board of Directors is proud of the Food Centre's accomplishments and thank the staff for their commitment and dedication. Thank you also goes to Dan's strategic leadership for always looking ahead to identifying and capturing opportunities for Saskatchewan's food industry.

A handwritten signature in black ink, appearing to read 'J. Skotheim', written over a light grey background.

## DAN PREFONTAINE

“*The Agri-Food Innovation Centre was envisioned as landing spot for collaboration and innovation to bring industry together.*”



The year 2018 will stand out for me as perhaps one of the most defining years for the Food Centre, setting in motion a course of action to strengthen Saskatchewan's agri-food industry. The Agri-Food Innovation Centre (AFIC) was envisioned as landing spot for collaboration and innovation to bring industry together. Since moving to the Agri-Food Innovation Centre, the Food Centre has seen substantial growth and is well recognized for our expertise and capabilities around the world.

Saskatchewan's food industry is as robust as ever. The demand for plant proteins is growing at an exponential rate. The Food Centre's research and development services are creating a wide variety of plant-based protein enriched products for Saskatchewan businesses to capture new market opportunities.

There has also been a growing need for research and development in the ingredient sector. The Food Centre is assisting companies to develop and prove up novel ingredients with desirable components and link it to optimal food and beverage applications to develop prototypes for test marketing.

In 2018, our staff fielded an estimated 3,800 inquiries through daily phone consultations, meetings and emails, and assisted 67 clients in the development and processing of their unique food products for local and interna-

tional markets. We saw products such as new flavours for pea snacks, prairie-bred, grass-fed beef jerky, plant protein nutrition bar, and baby finger foods, just to name a few, taking its place in the retail market.

In 2019, the Food Centre will begin its expansion to add an additional 12,200 square feet of processing capacity and storage. As part of this Phase 2, we will be increasing our R&D capacity, incubation and the ability to commercialize new innovations to meet the growth in our protein industry.

I am very excited about the future. More changes are along the way but more opportunities are in the horizon as well.

To our dedicated Board of Directors and hard working staff, THANK YOU! Together we have an important role to play to helping make sure our industry succeeds.

A handwritten signature in black ink, appearing to read 'Dan Prefontaine', written over a horizontal line.

# 2018 HIGHLIGHTS

**JANUARY** Grand Opening of AFIC; AFIC receives CFIA certification

**FEBRUARY** Food Centre ships out over 4,000 Prairie Pulse Bars to Food Banks in Saskatoon and Regina

**MARCH** Client Success: Cherry & Berry Delight launch new products

**APRIL** Food Centre provides food labelling workshop in Kenora and Thunder Bay, ON

**MAY** Food Centre's FC Inspection Division hosts Industry Day for SK Meat Plants

**JUNE** Saskatchewaner visits the Food Centre

**JULY** Food Centre welcomes Federal Agriculture Minister, Lawrence MacAulay

**AUGUST** Client Success: Brain Bar Nutrition Inc. launch plant protein energy bar in the market

**SEPTEMBER** Western Economic Diversification Minister of Small Business and Export Promotions, Mary Ng visits the Food Centre; Client Success: Baby Gourmet launch toddler finger snacks in the market

**OCTOBER** AFIC Open House event

**NOVEMBER** Food Centre hosts RVA workshop

**DECEMBER** Several tours provided to industry including an Australian delegation.

Saskatchewan Food Industry Development Centre Inc. (Food Centre) is a not for profit organization that provides unique services to support industry growth and increase value-added activity in Saskatchewan.

The Food Centre has evolved twice over. First with the construction of our federal facility on the University Campus in 2001, then in 2018 with the grand opening of the Agri-Food Innovation Centre (AFIC) on Schuyler Street. What has also evolved is our expertise and services to the agri-food industry in Saskatchewan.

As we continue to provide and add new services to bridge the start-up phase to industrialization for both SME's and companies exploring new food concepts and technologies, the Food Centre is also positioned to support export functions to allow our agri-food processors to explore larger markets.

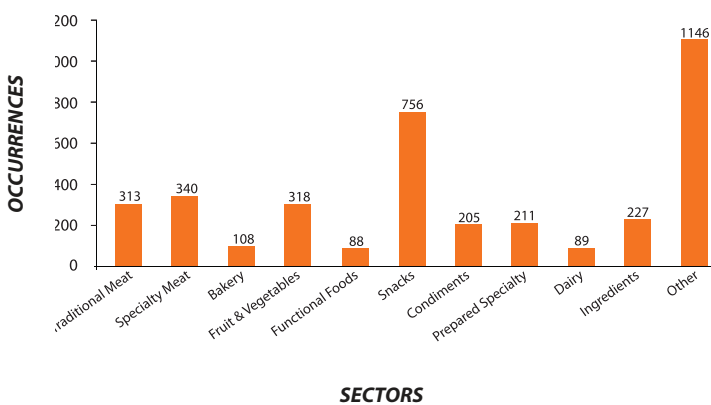
With 3 new Incubator Suites in AFIC and 2 more to be added in 2019/2020, these resources encourage the growth of the food and agriculture processing industry in Saskatchewan and support multiple industry players in a start-up and expansion strategy.

**LONG-TERM/SHORT-TERM INCUBATION SUITES  
FULLY INTEGRATED EXTRUSION INNOVATION SUITE  
FOOD AND INGREDIENT DEVELOPMENT SUITE  
WET/DRY INNOVATION SUITES  
CLASSROOM FOR TRAINING**

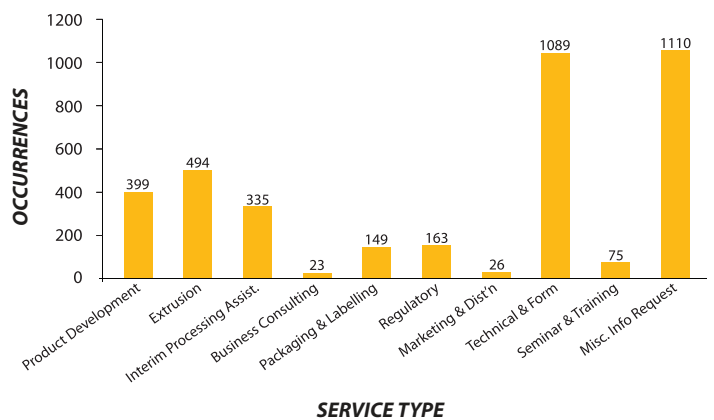
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**pulse innovation • ingredient application  
process development • product testing • path finding  
skills development • industry training • online training  
nutrition labelling • label review • packaging  
ingredient sourcing • network of suppliers  
and more!!**

2018 CONSULTATIONS & ACTIVITIES BY SECTOR



2018 CONSULTATIONS & ACTIVITIES BY SERVICE



# IT'S OFFICIAL!

AGRI-FOOD INNOVATION CENTRE  
GRAND OPENING AND OPEN HOUSE

The Open House for the Agri-Food Innovation Centre was a much anticipated event. Brad Wall, Saskatchewan Premier at the time, and Ralph Goodale, Public Safety Minister, on behalf of Agriculture and Agri-Food Minister Lawrence MacAulay, officially opened the new centre.

To accommodate the increased interest in the new facility, the Food Centre also hosted an Open House in October. We welcomed Saskatchewan Agriculture Minister, David Marit and over 100 attendees to this special event. Tours, lunch and product sampling from our clients were enjoyed by all.

As news of the Agri-Food Innovation Centre spread, the Food Centre became the destination spot to visit for international delegations and industry organizations. Several notable tours included a visit from Federal Agriculture Minister, Lawrence MacAulay and Western Economic Diversification Minister of Small Business and Export Promotions, Mary Ng.

The Food Centre operated its first full year in the new location and the increase in activity is noticeable. The desire for industry, from entrepreneurs to multinationals and retailers, to work with the Food Centre has opened new doors and opportunities. The Agri-Food Innovation Centre has provided a new pivot point for the industry and a new foundation to build upon.

Our new and revised Vision and Mission for the Food Centre has evolved to reflect the role that the Food Centre must take to "lead the evolution of Saskatchewan's agri-food industry."



# FOOD DEVELOPMENT

## SUPPORTING FOOD INNOVATION & THE GROWTH IN PLANT-BASED PRODUCTS

The plant-based movement has been growing exponentially for the last several years and will continue its momentum into 2019. Emerging trends in plant protein are driving much of this momentum in the development of ingredients and processed foods.

The depth of possibilities when it comes to plant-based food products are endless. However, as consumers focus on health and wellness in the foods that they consume, factors such as fibre, healthy fats, and gluten free continue to be important influences in food development. These will be important attributes in not only plant based products but also other innovative food products as well.

Last year, the Food Centre's Food Development department has been very busy keeping up with the demand for innovative foods utilizing plant proteins and all its attributes, including co-products such as hulls or starches. Meatless options were the most popular as the development team created some unique concepts that would give the Beyond burger a bit of competition. Clients from all over the world are discovering our expertise in this area.

The Food Centre provided services in food development, research, analytical, and ingredient applications to approximately 33 clients in 2018.

As we head into 2019 and 2020, other big influencers on new food concepts include cannabis-infused foods/snacks, clean label and plant-based products with a focus on pulses.



Images - Top: brain bar from Brain Bar Nutrition Inc. (plant-based protein bar); Bottom Left to Right: Zak Organics new flavour peas; Meatless alternative development

## PRODUCTS DEVELOPED

- Multi-Grain Cereal Dry Mix
- Granola Type Bars
- Protein Bars
- Low Carbohydrate, High Fibre Baking Mix
- Vegan Sausages and Burgers
- Lentil Spreads
- African Sauces
- Garlic Products
- Fruit Jams
- Organic Pea Snacks
- and MORE!



# INCUBATING GROWTH

## SUPPORTING EXPORT OPPORTUNITIES

The Food Centre's clientele using our processing facilities are diverse, ranging from start ups to medium sized companies.

Our daily rental pilot plant on the University Campus remains an important option for small to medium sized processors interested in manufacturing on a less frequent basis and not in position to invest in equipment and facility. The plant's many federally inspected licensing agreements, HACCP accreditation, FDA, HALAL and organic certification provide the flexibility for all industry sectors to prototype and test market innovative concepts to global markets.

In 2018, the Food Centre's pilot plant provided the capacity for several clients to engage in private labelling with Federated Co-operatives Limited.

Thirty-two clients used the Pilot Plant for production of over 30 different types of food products, from granola type bars, jerky, powdered drinks to honey.

The Agri-Food Innovation Centre's Incubator Suites have created even more options for our industry looking at expanding their markets and exploring export opportunities. Clients are able to utilize the suites on a long-term agreement, customize it with their own equipment and use the Food Centre's certifications and resources in shipping and receiving to run their processing business.

Through joint ventures and partnerships, the Food Centre explored and adopted new and existing technologies to increase product diversification, process efficiency and industry competitiveness. Many of these new technologies will be in place in 2019.



## PRODUCTS PROCESSED

- Various Snack & Protein Bars
- Beef and Vegan Jerky
- Sausages, Salami, Bacon, Pork Ribs
- Cocktail Dry Mix
- Extruded Snacks
- Chickpea, Pea, and Lentil Snacks
- Fruit Jam, Spread and Pie Filling
- Gourmet Mustard, Honey
- Seasoned & Smoked Fish
- Seasoned Pretzels
- Filipino Meats
- and MORE!





# EXTRUSION INNOVATION

SUPPORTING THE GROWTH IN PULSE UTILIZATION

Plant-based protein is ushering in the future of food. Thanks to growing consumer demand for cleaner, environmentally friendly, and animal-free sources of protein, we have seen an increase in the number of plant-based meat substitutes on the market. The Food Centre is at the forefront of this food trend.

As the only commercial incubation centre for twin-screw extrusion in Canada, the Food Centre has been working with local and international clients in developing plant-based food products using this unique technology. Our expertise in developing meat alternatives and disseminating knowledge on how to make these types of products using technologies such as high moisture extrusion and via texturization of plant proteins is recognized globally. The plant-based meat business has expanded dramatically to include not only beef but also chicken, pork and seafood- type entrees. The options are so plentiful that it is now a question of what kind of plant-based protein you prefer.

In 2018, the Food Centre worked with over 20 clients in R&D, manufacturing and consulting for extrusion related projects. Besides meat alternatives, other prototypes in development included snack puffs, crunchy snacks, breakfast cereal and imitation rice. In addition, we are working with clients in developing products such as pet food and industrial applications.

The future shines bright for Saskatchewan's agri-food industry as the Food Centre look to expand our extrusion facility and expertise in 2019 and 2020. We are continuing our work in the area of protein utilization including using canola, pulses, insects, and algae as well as meat-derived proteins including dairy and egg.



Images - Top to Bottom: Baby Gourmet finger snacks, Pulse Pops cereal - in partnership with SK Pulse for donation to SK food banks, and Pulled "Pork" sliders (using plant based protein fibres through HMEC),



# FOOD SAFETY

## INCREASING MARKETS FOR FOOD PROCESSORS

Saskatchewan's goal to increase the overall size and scope of the agri-food processing industry will rely heavily on exports to reach national and global markets. The success of this long term objective, to increase exports, is in part dependent upon industry's ability to ensure Saskatchewan products meet global quality, safety and traceability standards. The regulatory environment can place barriers on trade within export markets that may be overcome by industry and government driven recognized programs such as GMP's, BRC, HACCP and ISO. The Food Centre's Food Safety Department provides services to ensure processors' food safety programs meet their intended market and their standards.

In 2018, we offered numerous food safety training as well as several technical workshops to assist the food industry in Saskatchewan to remain competitive in the global marketplace. Industry learned about the use of RVA technology for their business and food development techniques to enhance their product. Manufacturing personnel were trained in Hazard Analysis and Critical Control Points through our 2 Day HACCP Workshops.

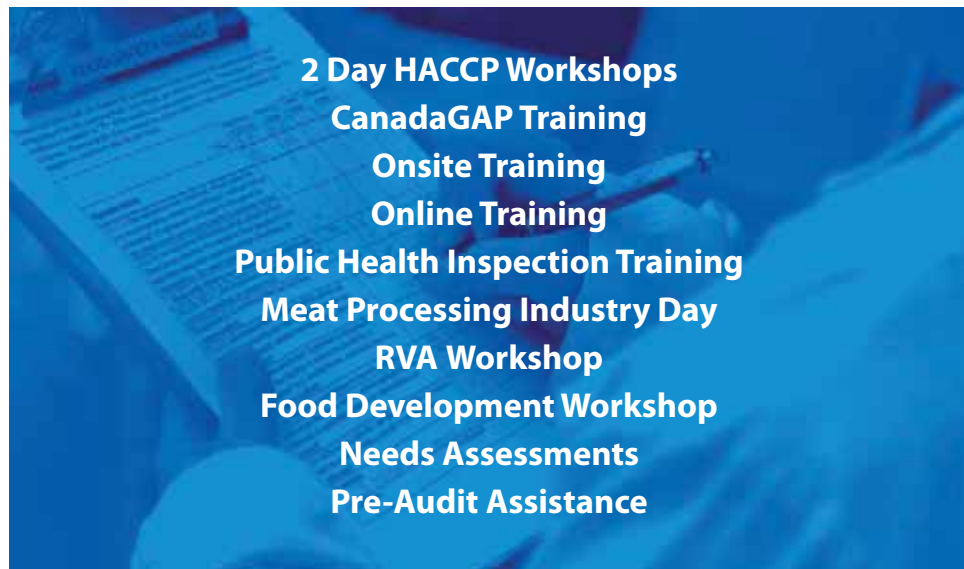
The Food Centre is currently managing the Domestic Meat Program in Saskatchewan and is well positioned to assist the industry through its current expertise, in field staff and web based training platform it has developed. In May, through the FC Inspection Program, we partnered with the Ministry of Agriculture to host a free Industry Day for Saskatchewan Meat Plants. Topics included funding programs, meat cutting and marketing, chronic wasting disease and more.

We have also assisted the vegetable industry in adopting and implementing the CanadaGAP program for vegetable production which was key in their ability to develop a cooperative program for the retail sector.

Safe Food For Canadians Regulations will be in effect 2019 and will have a direct impact throughout the food supply chain, and affect the way many manufacturers and importers conduct business inter-provincially in Canada. One significance is that under the proposed regulations, previously non-federally registered food sectors will be required to hold a CFIA licence,

with written and implemented food safety preventative control plan as well as other food safety requirements.

Over the years, the Centre has provided assistance in almost all areas where food safety and quality requirements are needed. The Centre has worked with a variety of sectors (meat, pulses, dairy, and cereals) within the food chain (growers, suppliers, manufacturers, distributors etc.) to deliver training to small, medium and large enterprises.



## ONLINE TRAINING

The Food Centre's online training for HACCP (hazard analysis and critical control points) and GMPs (good manufacturing practices) continue to generate interest around the world. The web-based training option provides better flexibility for food manufacturers to upgrade employees' food safety skills at their own time.

The online HACCP & Food Safety Certificate Program reaches students globally. HACCP online has several students registering from the United States, India, and China.

A redesign of the HACCP online training will start in 2019 to provide a more updated and modern format.

[www.GMPsOnline.ca](http://www.GMPsOnline.ca) [www.HACCPonline.ca](http://www.HACCPonline.ca)

Thank you to Growing Forward 2, a federal-provincial-territorial initiative, Western Economic Diversification of Canada, National Research Council, and Saskatchewan Ministry of Agriculture for their financial support with special projects, programming and the construction of the Agri-Food Innovation Centre.



Thank you to the following organizations for their financial support towards the Agri-Food Innovation Centre

#### PLATINUM SUPPORTERS

Saskatchewan Pulse Growers  
SaskCanola  
James Cameron & Suzy Amis Cameron  
Federated Co-operatives Limited

#### BRONZE AND INDUSTRY SUPPORTERS

SaskBarley Development Commission  
Saskatchewan Egg Producers  
CanMar Grain Products Ltd.  
Chicken Farmers of Saskatchewan  
InfraReady Products Ltd.  
Ag-West Bio Inc.  
Cherry Insurance  
LPL Management Ltd.  
Ledcor Group  
MGM Specialty Livestock  
Boreal Berry Bar Inc.  
Triad Power  
Excel Refrigeration Ltd.  
Ace Plumbing & Heating Inc.

## STRATEGIC PARTNERSHIPS

The Food Centre is fortunate and grateful for the many partnerships we have created over the years. Our diverse network in all sectors of the food and ingredient industry allows the Food Centre to harness the strengths and abilities of other organizations to provide strategic direction for Saskatchewan's agri-food industry. Special thanks to our founding partners.

#### SASKATCHEWAN MINISTRY OF AGRICULTURE

The Ministry of Agriculture offers valuable support to the Saskatchewan food industry. Their experienced staff is available to assist the agriculture industry through its service offerings such as business expertise and leadership, research, funding, and industry information. The different departments in the Ministry of Agriculture are committed to enhancing the development of a vibrant agricultural industry.



#### UNIVERSITY OF SASKATCHEWAN

The Food Centre works closely with the research scientists at the University of Saskatchewan's College of Agriculture and Bioresources. The College links processors to the latest technology and research information. The Food Centre collaborates with the numerous departments in special projects that helps to expand and diversify the food industry.



#### SASKATCHEWAN FOOD AND INGREDIENT PROCESSORS ASSOCIATION

The Saskatchewan Food and Ingredient Processors Association (SFIPA) is an industry association that represents and serves as a spokes group for the collective interests of our food and ingredient sector provincially, nationally and internationally. They provide special programming, market awareness, pathfinding, and collaboration to grow and increase the competitiveness of the food and ingredient sector.



# FOOD CENTRE STAFF

Dan Prefontaine -- President

Shannon Hood-Niefer -- VP Innovation and Technology

Valerie Menzies -- Administrative Assistant

Carmen Ly -- Communications Director

Glenna Long -- Accountant

Sara Lui -- Manager, Product Development

Catherine Querimit -- Senior Assistant, Product Development

Mark Dyck -- Assistant, Product Development

Adrian Kristoff -- Operator, Product Development

Anula Perera -- Food Scientist

Ricky Lam -- Ingredient Specialist

Satinder Gill -- Food Scientist, Extrusion

Matthew Marcotte -- Specialist, Extrusion

Cara Kinney -- Operator, Extrusion

Erin Hiebert -- Manager, Food Safety and Skills Development

Leolean (Nyle) Diaz-Bade -- Food Safety Specialist

Brev Chesky -- Operations Manager, Food Processing

Dean Regnier -- Shipper/Receiver, AFIC

Krishna Ambilwade -- HACCP & Food Safety Coordinator, AFIC

Joel Montelibano -- Food Safety Program Specialist, AFIC

Arron Hamilton -- Plant Supervisor, AFIC

Scott Irvine -- Supervisor, Pilot Plant

Nolan Langer -- HACCP Coordinator, Pilot Plant

Ferdinand Mendoza -- Food Processing Formulator, Pilot Plant

Sue Waldner -- Technician, Pilot Plant

Jennifer Pasaje -- Technician, Pilot Plant

Barry Motilag -- Maintenance Supervisor

Michael Suru -- Maintenance Assistant

John Wilkinson -- Maintenance Assistant

James Bedient -- Maintenance Assistant

Vince Neiser -- Program Manager, FC Food Inspection

## Board of Directors

Jason Skotheim -- Chairman  
Horizon Pet Nutrition

Alister Muir -- Saskatchewan Food and Ingredient Processors Association

Blair Knippel -- T Base 4 Investments Corp.

Brian Sim -- Agri-Business Consultant

Bryan Kosteroski -- Agriculture Council of SK

Godwin Pon -- Saskatchewan Ministry of Agriculture

Jennifer Evancio -- Avena Foods

John Coté -- Black Fox Farm & Distillery

Mehmet Tulbek -- AGT Food & Ingredients

Pat Pitka -- Genome Prairie

Phyllis Shand -- University of Saskatchewan

Rick Green -- POS Bio-Sciences

Rodelle Genoway -- Untapped Potential Business Consulting Ltd.

## Members

Alister Muir -- President, Saskatchewan Food and Ingredient Processors Association

Paul Johnson -- Assistant Deputy Minister of Policy, Saskatchewan Ministry of Agriculture

Greg Fowler -- Vice-President of Finance & Resources, University of Saskatchewan

## Board Advisor

Michele Kuxhaus -- Agriculture and Agri-Food Canada

*\* List of Staff, Board of Directors, Members and Board Advisor at time of printing.*

Davies & Drury | CHARTERED  
ACCOUNTANTS

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Audited 2018 financial statements are available upon request by contacting the Food Centre.  
Please direct your inquiries to (306) 933-7555 or email: [info@foodcentre.sk.ca](mailto:info@foodcentre.sk.ca).



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