

# Annual Report



2019

## VISION

The leader in advancing Saskatchewan's agri-food industry.

## MISSION

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

# CHAIRMAN'S MESSAGE



**JASON SKOTHEIM**

I am honoured to bring greetings on behalf of the Board of Directors.

The Food Centre has gone through numerous changes since our move to the Agri-Food Innovation Centre in 2017 and 2019 was no exception as we began construction on phase 2 of the Agri-Food Innovation Centre during the summer. Phase 2 is expected to be completed in Q3 2020. It will increase the Food Centre's extrusion technologies and capacities and add several incubation suites for processing.

In 2019, we received funding from Western Economic Diversification for our phase 2 expansion and for implementation of the AWESOME Program which provides business support to women entrepreneurs in the food processing sector. We also announced a \$500K contribution from Federated Co-operatives Limited towards increasing opportunities for local fruits and vegetables and to make these products available in the marketplace. These strategic partnerships are what is needed to drive collaborative innovation for the agriculture industry.

During the past year, we have seen increased uptake of the Food Centre's resources, especially in the areas of plant-based proteins. As new food trends emerge the Food Centre is at the forefront to assist clients in discovering and capitalizing on these market opportunities. We continue to see excellent usage from clients on a local and international scale. The Food Centre has built a strong reputation for their ability to work with all sectors in the agriculture industry and with businesses of all sizes.

New technologies have been set up and are being utilized like the bottling line which will benefit the fruit and vegetable industry.

This was highlighted during Farm & Food Care's launch of Agriculture Month at the Food Centre in October.

I would like to take this opportunity to thank my fellow Directors of the Food Centre Board for their dedication. As the Food Centre nears completion of phase 2, the Board's guidance is needed more than ever. I would also like to express my gratitude to the staff at the Food Centre for their commitment to supporting the Food Centre's vision and mission. Thank you for all your hard work.

Finally, a huge thank you to Dan Prefontaine for his strategic leadership. Dan was inducted to the Saskatchewan Agriculture Hall of Fame in 2019 for his contribution to the agriculture industry. The board is proud of his many accomplishments and confident that under his leadership, the Food Centre will have an even bigger impact on Saskatchewan's value-added industry for many years to come.

A handwritten signature in black ink, appearing to read 'J. Skotheim', written in a cursive style.



# PRESIDENT'S MESSAGE

For the last 2 years, the Food Centre has started on a path of change and growth that we will continue to see well into year 2020. The Food Centre's objective is to pivot as the industry pivots and new challenges are directed our way.

In 2019, the Food Centre began its expansion to add an additional 12,200 square feet of processing capacity and storage to the Agri-Food Innovation Centre complex. The expansion will see an increase in R&D capacity, incubation suites and commercialization of new innovations to meet the growing demand of our plant based industry. It will also support other areas of growth in meat, fruit, vegetables and specialized products.

I am very enthusiastic about the Food Centre's potential to play a leading role in the growing plant protein industry. Over the last several years, the Food Centre has worked with local, national and international clients in the development of plant based foods, meat analogues, and protein and starch utilization. The Food Centre has dedicated significant time to this area, and our experience coupled with background knowledge in plant-based foods is supporting our growing ingredient sector. The Food Centre is recognized globally as a leader in converting plant-based ingredients through innovative product development, ingredient validation and extrusion technology.

In 2019, the Food Centre hosted a plant-based extrusion workshop which drew participants from around the world. It was a perfect opportunity to demonstrate what Saskatchewan has to offer! Clearly interest in plant-based applications are global and presents opportunities for the Food Centre to engage in strategic partnerships to solidify Saskatchewan opportunities in the plant protein industry.

The Food Centre has a long and rich history of serving agri-businesses and entrepreneurs in every corner of the province. Our clients are diverse in size and business scope. In 2019, we had the privilege of working with over 80 clients in food development, processing and extrusion, a 22% increase from 2018. Many of these clients have launched innovative products such as grass feed beef jerky, plant protein bars, kimchi, extruded snacks, and vegetarian meats, just to name a few. Our staff is proud to be part of our clients' journeys, accomplishments and successes in the market.

I would also like to express special thanks to all the organizations mentioned in this report who provided financial contributions to support of our expansion and having the trust in us to deliver the needed resources and technologies to benefit our agri-food industry. Our newly acquired processing lines for fruits and vegetables has already provided benefits to local producers. New technologies to be introduced in 2020 will provide new opportunities and benefits to the industry. Our new AWESOME program will support growth and advance women-owned businesses in the food industry.

I am honoured to lead this organization over the last 19 years with my dedicated staff and unwavering support from our Board of Directors and the agri-food community. Our expert staff and their entrepreneurial spirit will continue to set us apart from other organizations. With our strategic focus on plant proteins and food innovation, enhanced technologies and services, I believe we can secure a strong and vibrant future for the Food Centre.



DAN PREFONTAINE





# 2019 HIGHLIGHTS

**JANUARY** Food Centre profiled in Western Processor Magazine, winter edition

**FEBRUARY** Food Centre presented at Sobeyes Roadshow

**MARCH** CLIENT SUCCESS: Meat Chops Beef Jerky launched new packaging and new product | Minister of International Trade Diversification, James Carr and Mayor of Saskatoon, Charlie Clark toured the Food Centre

**APRIL** Dan Prefontaine, Food Centre President inducted into the Saskatchewan Agriculture Hall of Fame

CLIENT SUCCESS: Todd's Better Snacks launched rebranded egg puff snacks | CLIENT SUCCESS: Kickers Ribs in Sobeyes and Safeways

**MAY** Twin Screw Extrusion Workshop on Plant-based foods well attended by registrants from around the globe

AFIC received British Retail Consortium (BRC) accreditation

**JUNE** Several VIP tours took place this month

**JULY** Food Centre recipient of 2 Western Economic Diversification funding

**AUGUST** CLIENT SUCCESS: Brain Bar Nutrition Inc. launched protein bar in 23 Calgary stores

**SEPTEMBER** Food Centre hosted free "Industry Day for Saskatchewan Meat Plants" workshop

**OCTOBER** Food Centre was the location and host for launch of Agriculture Month and announcement of Federated | Launch of newly designed HACCP Online Training website

**NOVEMBER** New bottling line in Suite 3 of AFIC had first successful production of jam

**DECEMBER** Honourable Mary Ng, Minister of Small Business, Export and Promotions visited the Food Centre | Food Centre featured in Industry West magazine

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 prides ourselves in customizing services to meet the needs of our diverse clientele. With our long list of services available to the industry, the Food Centre also offers 2 different processing options. Our 10,000 square ft. federally inspected Pilot Plant on the University Campus enables

companies to process on a daily rental contract with access to processing equipment and certifications. The Agri-Food Innovation Centre (AFIC) is a 43,000 square ft. federally inspected facility and offers long-term incubation suites, customizable with client owned equipment.

With growing interest in plant-based protein foods over the last several years, the Food Centre is strategically positioned to assist Saskatchewan's agriculture industry to capitalize on this growth. We are recognized globally as a leader in converting plant-based protein through new product development, ingredient validation and extrusion technology and the Food Centre has spearheaded the addition of 12,200 square ft. to meet the growing demand. The expansion will house three new additional incubation suites, designed to address the unique needs of the food processing

industry that can be short-term leased. A large portion of the expansion will increase our extrusion technologies and capacity to convert Canadian crops to higher value food products in plant-based as well as other areas of growth in meat and specialized products. The expansion is expected to be completed Summer of 2020.

The Food Centre continues to field thousands of inquiries on annual basis. We are well known and respected as the "go-to" place for innovative solutions with a large network in the food industry and strategic partnerships to advance the value-added agriculture industry. Over 80 clients utilized the Food Centre's development, processing and extrusion services in 2019.

*Since inception in 1997, we have provided services to approximately 370 clients, developed and produced over 890 products for the marketplace.*

**EXPERTISE FOR THE INDUSTRY**

- product development
- interim processing
- incubation suites
- extrusion
- pulse innovation
- ingredient validation
- process development
- path finding
- skills development
- industry training
- online training
- label regulations
- packaging
- and more!!



## LAUNCH OF AG MONTH AND FCL FUNDING

The Food Centre was proud to host the launch of Agriculture Month and announcement of Federated Co-operatives Ltd.'s \$500K contribution to the Agri-Food Innovation Centre. Ron Healey, FCL's Vice-President of Ag and Consumer Business, announced their financial contribution to support increased level of value-added manufacturing in the province. The Honourable David Marit, Minister of Agriculture, opened Agriculture Month and encouraged industry to get involved and share their stories. At this press conference, the Food Centre demonstrated one of its new technologies, the bottling line for the production of locally grown fruits and vegetables.

## SASKATCHEWAN AGRICULTURE HALL OF FAME

Dan Prefontaine was inducted into the Saskatchewan Agriculture Hall of Fame in April at the Western Development Museum. This esteemed award recognizes individuals making significant and distinguished contributions to the welfare and improvement of Saskatchewan agriculture. Over Dan's 18 year leadership with the Food Centre and 35 plus years in the food industry, he has assisted over 370 companies in the development and processing of over 890 new products utilizing Saskatchewan based agricultural inputs. Among many other accomplishments, Dan was successful in obtaining funding from various levels of government to establish the new Agri-Food Innovation Centre (AFIC), which officially opened in January 2018 and now the phase 2 expansion which is scheduled to open in summer of 2020.



## THANK YOU FOR THE FUNDING SUPPORT

We were pleased to have received several funding from provincial and federal government for the expansion and for special programs in 2019. The Food Centre was a recipient of \$3.5 million from Western Economic Diversification through the Regional Innovation Ecosystem Program, to expand its facilities and install equipment to develop and manufacture new products from plant-based ingredients. Food Centre was a recipient of \$1 million from Western Economic Diversification's Women Entrepreneurship Strategy Ecosystem Fund.

Through this funding, the AWESOME Program provides business support to women entrepreneurs in the food processing sector. The objective will be to grow and advance women-owned business in the food processing sector through specific business development services. Kim Sanderson has been hired as the Agri-Food Business Consultant to spearhead this program.

## TOURS

The Food Centre welcomes many industry tours throughout the year. We provided approximately 50 tours to 550 individuals in 2019. The Food Centre had the pleasure of welcoming Honourable Mary Ng, Minister of Small Business, Export Promotions; Honourable James Carr, Minister of International

Trade and Diversification; Charlie Clark, Mayor of Saskatoon, and several international business and industry delegations.

## COLLABORATION

The Food Centre is working in collaboration with several companies and industries to expand agriculture production. Some of these partnerships will connect growers to manufacturers to retailers, with long-term benefits to the agriculture industry. Partnerships include Global Food Institute, Federated Co-operatives Ltd, Verdient Foods, Sask Canola, and SK Pulse Growers.



# PRODUCT DEVELOPMENT



Interest in plant-based eating is increasing as people become aware that plant-based foods are nutritious and environmentally friendly. This is evident in some of the increased activity in development of plant-based protein foods in 2019.

The Food Centre was proud to have worked with many clients in the development of approximately 91 prototypes and completed several market ready products. We worked closely with many Saskatchewan grown ingredients, specifically the fruits, vegetables and pulses. Examples of products in development include dry seasoning mix, peanut sauce, rim seasoning, lentil spreads, local jams, reformulated salsa, relish, pickles, egg slider and many plant-based foods such as baking, tofu, protein bars and imitation meats.

The Product Development Team works with business of all sizes, from individual entrepreneurs to multi-national companies from around the world.

We were fortunate to have worked with several clients in accessing financial assistance for various development projects from the Saskatchewan Ministry of Agriculture's Product2Market program and National Research Council of Canada Industrial Research Assistance Program (NRC IRAP). These 2 funding programs have helped in expediting projects and making it possible for small to medium sized companies to overcome financial barriers in accessing expertise for new product and process development and process testing for new food ingredients and concepts.

Innovative ideas and ingredients are in the horizon for 2020 as the global trend towards plant-based protein foods continue to rise. The world is experiencing positive growth worldwide and Saskatchewan is strategically positioned to be part of it. In Saskatchewan, pulses such as lentils, chickpeas, beans and fava beans are right on trend to support this growth in consumer demand.

## CLIENT HIGHLIGHTS

**Brain Bar Nutrition Inc.** has launched their plant-protein bar in 23 Calgary stores. Their brain bar uses pea protein in lieu of traditional whey protein and includes Omega 3-rich algae oil. Brain Bar Nutrition Inc. has graduated from the Food Centre but we are still proud of their market success.

Refinement of their own formulation was needed to bring **MN Fare's "Mike's Salsa"** to a healthier version with low sodium and sugar. The Development team was able to successfully do this and enhancing the taste of the product.

One **international company** has successfully launched their vegan meat products into the market. The Food Centre worked with this company from formulation development to prototype.



Images - Top to Bottom: MN Fare's salsa; plant protein bar from Brain Bar Nutrition Inc.; "Chicken" fingers from plant-based proteins; Forged Bar, performance bar made with peanuts for bodybuilding enthusiasts

# PROVIDING PROCESSING ACCESS

Although plant based foods have seen an increase in the market, the Food Centre's processing facilities are still busy with the production of numerous meat products, from bacon, bison jerky, lamb, to pork ribs.

Approximately 38 clients used the federally inspected Pilot Plant for production of many different food products, from granola type bars, jerky, powdered drinks to honey. We welcomed several new clients in 2019. New to the Food Centre include clients making kimchi, pretzels, fish jerky, and haskap juice. The Food Centre has been successful in utilizing the Pilot Plant to support much of the industry over the past 20 plus years. The short-term processing options enables clients to manufacture on demand without investment in equipment or facility.

Our long-term incubation units at AFIC offer food processors the opportunity to make the transition from proof of concept to commercial industrial stage of business in an economical sustainable approach. All suites have been rented out and is being utilized to manufacture meat products and fruit based products. At AFIC, processing tenants are able to process under the Food Centre's certifications, shipping and receiving and food safety regulations.

The newly acquired bottling line for jams, jellies, relish and pickles ran its first production in November. This bottling line will provide more processing options for the fruit and vegetable industry.

## CLIENT HIGHLIGHTS

The Food Centre's development and processing teams worked with **Meat Chops Beef Jerky**, to develop a new line of chopped and formed jerky for the market. Their "Beef Chunks" joins their whole muscle jerky line to offer some delicious snacking for consumers. Meat Chops prides itself in using prairie-bred grass-fed beef for their jerky.

**Three clients of the Food Centre** continue their successful partnership with Federated Co-operatives Ltd., a big supporter of local farmers and processors. The Food Centre's certifications and various commercial equipment have enabled these clients to continue this private labelling partnership.

**Baechu Kimchi** is a new client for the Food Centre. By using the Food Centre's commercial scale equipment at the pilot plant, they were able to expand their markets and sales and supply to larger retailers who require strict processing guidelines.

*Images - Top to Bottom: Meat Chops Beef Jerky's new Beef Chunks; Baechu Kimchi; Coop store supporting local; New processing line to support for fruits and vegetables*



# PLANT PROTEIN INNOVATIONS

The extrusion department quadrupled in size and capacity after its move to the Agri-Food Innovation Centre in summer of 2017. A new twin screw extruder with capability to produce up to 250 kg/hr, auxiliary equipment, new designated packaging room and ingredient storage were added. However, since that time, the growth of the industry and global demand for plant-based products has spearheaded a “phase 2” expansion of 12,200 sq. ft. The expansion will increase our extrusion technologies and capacity to convert ingredients into higher value food products such as snacks, high protein food products and plant-based foods. It will be designed to allow for a more streamlined and efficient process from extrusion to post extrusion and packaging.

In 2019, the Food Centre provided extrusion services to approximately 28 clients in R&D, manufacturing and consulting, a 40% increase from 2018. Our extrusion clients are local and world wide and consist of many fortune 500 companies. Many of our extrusion clients seek our R&D expertise for proof of concept as such many projects are confidential. Needless to say, the bulk of our projects in extrusion are focused on the plant protein industry.

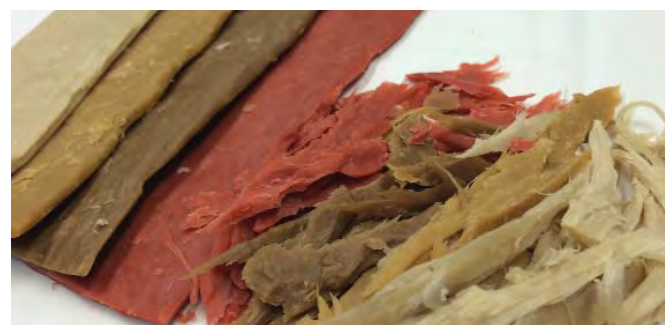
The Food Centre hosted a Twin Screw Extrusion Workshop for Plant-Based Products in May to assist food companies understand the unique extrusion technology and opportunities available. There were 50 registrants from all over the world and approximately 1/3 were Saskatchewan based. The workshop was sold out and another workshop of similar scope will be scheduled in 2020.

As consumers become increasingly nutrition-savvy, their interest in protein diversity is growing. Consumers are choosing plant-based proteins from sources other than soy and wheat. Pea, flax and chia proteins are all increasing in popularity, not just in plant-based meat and dairy, but also in bars and bakery products. Ingredient development and validation is also an important line of business for the Food Centre. We are using extrusion in new ways to generate new ingredients for innovative food applications.

## CLIENT HIGHLIGHTS

**Todd's Better Snacks**, a Saskatchewan-based company, has been a client with the Food Centre when it was initially Evova Foods. Their tasty and healthy extruded egg snacks were rebranded in 2019 to Todd's Better Snacks. New and improved product line and packaging was launched in 2019 and has had exceptional results. We are proud of their market success and pleased to be working with this company.

After some development and test trials using extrusion, **Prester Foods Inc.**, a Saskatchewan-based company, is ready to launch their low calorie carbs-alternative rice made from vegetables. Watch for their launch in 2021 under their Vegscrumptious brand!



Images - Top to Bottom: Prester Foods; Todd's Better Snacks; Extruded snacks shapes; Meat analogues from the extruder for vegetarian food applications

# FOOD SAFETY & SKILLS TRAINING

Globally the landscape for food safety is continually changing as new programs are introduced into the system. Heightened standards for food suppliers are on the rise and are required as part of commerce in both domestic and export markets. Safety programs are required throughout the supply chain from producer to manufacturers to retail. Recognized programs such as GMP's, BRC, HACCP and ISO are important to food manufacturing plants. The Food Centre's Food Safety Department recognizes these pressing changes and work diligently with industry to comply with regulations.

The Safe Food for Canadians Regulations came into force January 2019 and applies to all foods in Canada. They require food to be prepared with the same level of safety controls, whether it is imported or prepared domestically for export or interprovincial trade. When businesses become subject to the regulations, they face new food safety requirements around licensing, preventative controls and written PCPs, and traceability. The Food Centre hosted a seminar with CFIA to provide information on these new regulations and how it will apply particularly to food processors engaged in inter-provincial trade, even if you are not manufacturing in your own facility.

We offered several training workshops in 2019 to assist the food industry in Saskatchewan to remain competitive and compete in the global marketplace. A free Industry Day for Saskatchewan Meat Plants was offered. This was a well attended workshop and offered participants information on government funding programs, labelling, sanitation and

more. 2 Day HACCP Workshops are offered annually and are always well received.

AFIC is now British Retail Consortium (BRC) accredited. BRC is an international food safety management systems standard and is one of the GFSI recognized certification schemes. The standard covers product safety areas, as well as the legal and due diligence responsibilities of both the supplier and the retailer. This accreditation demonstrates the Food Centre's commitment to food safety standards and allows export market opportunities to clients manufacturing in our facility

## ONLINE TRAINING

Information regarding regulatory compliance in food safety or training of employees and staff is often not an easy task. The Food Centre's online training for HACCP (hazard analysis and critical control points) and GMPs (good manufacturing practices) was originally designed to provide "ease of access" for companies based in rural Saskatchewan. However, over the years, registration for our HACCP online training, accredited by the International HACCP Alliance, has been worldwide and from as far as India. To date, we have had over 570 graduates from our online HACCP & Food Safety Certificate Program.

In 2019, we underwent a redesign of the HACCP & Food Safety Certificate Online Program to bring it to a more modern platform.

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

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

**FREE Industry Day for Saskatchewan Meat Plants**  
Saturday, Sept. 21, 2019  
10:00 am to 4:30 pm (Lunch provided)  
Pre-registration is required by September 17, 2019  
306-933-7555 or [vmanzi@foodcentre.sk.ca](mailto:vmanzi@foodcentre.sk.ca)

**2 Day HACCP Workshop**  
Implementing HACCP into Food Processing Operations  
December 3 & 4, 2019  
8:30am - 4:30pm  
REGISTRATION FEE: \$575 (plus GST)  
SAVE! \$475 (plus GST) when you complete 2 or more 1000 hour courses

**Safe Food for Canadians Regulations INFO SESSION**  
Wednesday, Mar. 20, 2019 | 10:00 am - 11:00 am  
Agri-Food Innovation Centre  
2335 Schuyler Street, Saskatoon, SK

**PLUS!**  
CanadaGAP Info Session  
Technical On-site Training  
Internal Auditing  
Sanitation  
Needs Assessments  
Facility Modification Assessments  
Pre-Audit Assistance  
Pasteurization Course  
Food Safety Culture Training

# 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 diversifying 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.

Thank you to Growing Forward 2, a federal-provincial-territorial initiative, Western Economic Diversification of Canada, Government of Saskatchewan, and the National Research Council of Canada Industrial Research Assistance Program (NRC IRAP) for their financial support with special projects, service delivery, 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. All support is greatly appreciated and helps to create new value-added opportunities.

## PLATINUM SUPPORTERS



## 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

Ledcor Group

MGM Specialty Livestock

Boreal Berry Bar Inc.

Triad Power

Excel Refrigeration Ltd.

Ace Plumbing & Heating Inc.



## 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  
 Adrian Kristoff -- Operator, Product Development  
 Ferdinand Mendoza -- Assistant, Product Development  
 Anula Perera -- Food Scientist  
 Ricky Lam -- Manager & Scientist, Ingredients  
 Mark Dyck -- Lab Technician, Ingredients  
 Holly Rempel -- Lab Technician, Ingredients  
 Satinder Gill -- Food Scientist, Extrusion  
 Matthew Marcotte -- Specialist, Extrusion  
 Nenita Sanchez -- Production Assistant, Extrusion  
 Cara Kinney -- Operator, Extrusion  
 Erin Hiebert -- Manager, Food Safety and Skills Development  
 Leolean (Nyle) Diaz-Bade -- Food Safety Specialist  
 Greg Hamilton -- Operations Manager, AFIC  
 Arran Hamilton -- Plant Supervisor, AFIC  
 Krishna Ambilwade -- HACCP & Food Safety Coordinator, AFIC  
 Dean Regnier -- Shipper/Receiver, AFIC  
 Brev Chesky -- Operations Manager, Pilot Plant  
 Scott Irvine -- Supervisor, Pilot Plant  
 Nolan Langer -- HACCP Coordinator, Pilot Plant  
 Sue Waldner -- Technician, Pilot Plant  
 Jennifer Pasaje -- Technician, Pilot Plant  
 Barry Motilag -- Maintenance Supervisor  
 Michael Suru -- Maintenance Assistant  
 John Wilkinson -- Maintenance Assistant  
 Patrick Campbell -- Maintenance Assistant  
 Vince Neiser -- Program Manager, FC Food Inspection  
 Kim Sanderson -- Agri-Food Business Consultant, AWESOME Program

## 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 -- Keyleaf Life Sciences  
 Rodelle Genoway -- Untapped Potential Business Consulting Ltd.

## Members

Alister Muir -- President, Saskatchewan Food and Ingredient Processors Association  
 Greg Fowler -- Vice-President, Finance and Resources, University of Saskatchewan  
 Paul Johnson -- Assistant Deputy Minister of Policy, Saskatchewan Ministry of Agriculture

## 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 2019 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).

[www.foodcentre.skca](http://www.foodcentre.skca)



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