

BC Food Processors Association

Great Food  Great Living

MEMBER NEWSLETTER
November 3, 2006

New Members

- The Original Cakerie
- Sun Rich Fresh Foods Inc.

For a full list of current members, see: <http://www.bcfpa.ca/members.html>.

Breakfast Seminar: Your Competitors Are Receiving Refunds, Are You?



The Scientific Research and Experimental Development (SR&ED) program is a federal tax incentive program to encourage Canadian businesses of all sizes and in all sectors to conduct development (R&D) that will lead to new or improved products or processes. Up to 68% of a company's salaries can be refunded for qualifying work.

This breakfast seminar will describe which of your regular company activities qualify for a tax refund and take you behind the scenes to understand how to maximize tax relief, tax refunds and even speed up payback on new capital investments. **Honourable Minister of Agriculture and Lands Pat Bell is the keynote speaker.**

Date: **November 28, 2006**

Time: 7:30 am - 9:30 am

Location: Executive Hotel & Conference Centre, 4201 Lougheed Hwy, Burnaby

Cost: Members \$45+GST; Non-members \$60+GST

Registration: Download the registration form and send with payment to Cassia Kantrow by fax to 604-874-1006 or email to registration@bcfpa.ca.

For details, see the website: <http://www.bcfpa.ca>

Call for Submissions for Workplace Health and Safety Orientation Video

The BCFPA's Safety and Human Resources Committee is developing an orientation video on workplace health safety issues for employees entering the food processing industry. The video will address worker and employer roles and responsibilities, types of emergencies, safety programs and procedures and ergonomics. It will include case studies and interviews demonstrating real industry issues. If you or an employee at your company has been involved in a workplace health or safety incident that had a significant impact in your life or resulted in a change of attitude towards safety, and you would like to tell your story, we want to hear from you. Send your submission by November 6, 2006 to Committee Chair Lisa McGuire at lisa.mcguire@wcteltech.net or by fax to 250-356-2949. For more information, contact Lisa directly at 604-824-4634.

Guelph Food Technology Centre Food Safety Courses

The Basics courses scheduled for November 2006 have been cancelled. For updates on winter 2007 courses, watch the website (http://www.bcfpa.ca/GFTC_training.html).

Tax Tips: PST on Machinery

If you have been approached by a PST consultant offering to find you a PST refund, chances are that they'll go straight to your machinery purchases.

Since 2001 the purchases of certain production machinery have been exempt from PST. Last year this exemption was widened to include parts for machinery as well as supplies by a contractor or sub-contractor. The exemption also covers the lease of machinery and equipment and services provided to these machines.

So, before you hire a specialist PST consultant, go through your asset, maintenance and contractor invoices and query any payment of PST with your accountant.

Tax Tips is provided courtesy of Revenue Services Group

Energy Efficiency: With Natural Gas It's Win, Win

Saving energy isn't just good corporate citizenry, it's good for your bottom line. At Terasen Gas, we help make it easy.

To learn more, visit <http://www.terasengas.com/LargeIndustrial/EnergyEfficiency/default.htm> or call us **Now** to discuss a free on-site energy assessment. Qualified professionals will review your plant processes, equipment, and operational procedures, and provide a short report outlining remedial actions, potential savings, and payback period. You could be our next energy efficiency success story!

Terasen Gas Inc., Commercial & Industrial Energy Services
Phone: 604-576-7135; Email: commercial.energy@terasengas.com

Funding Opportunity: AFMNet STAR Program

The Advanced Food and Materials Network (AFMNet) recently announced its Strategic Transition and Application of Research (STAR) program. Up to \$150,000 per project is available for researchers at Canadian Academic Institutions for Proof of Principle and Knowledge Mobilization initiatives in emerging foods and biomaterials areas. To be considered for funding, projects must have an industrial/government or not-for-profit partner. For more information, contact Tania Framst, Managing Director, at 519-822-6253 ext56514 or Tania.framst@afmnet.ca or see the website: <http://www.afmnet.ca/index.php?fa=Research.showSTAR>

BCFPA Activity Update

- BCFPA CEO Tony Toth and MIES Project Manager Don Davidson attended an Abbotsford information session on October 19 with the Canadian Food Inspection Agency on proposed changes to livestock transport regulations.
- On October 18 and 19 Tony Toth and BCFPA Vice President Robin Smith met with UBC, BCIT and Fraser Valley College to discuss BCFPA taking on the role of lead advocate for the development of a new BC food processing development center.
- Tony Toth and Robin Smith met on October 20 with the Business Development Bank of Canada to discuss financing and other services for BCFPA members.
- Tony Toth and Robin Smith made two presentations on October 20 before the Agriculture Review Government Caucus Committee in Vancouver.
- Don Davidson attended the BC Sheep Federation AGM in Armstrong on October 21 to present information on meat industry resources and funding available through the Meat Industry Transition Assistance Program.

- Tony Toth attended the Union of BC Municipalities annual meeting in Victoria October 25 and 26. Contact was made with the Premier and seven ministers, the Opposition Leader, and several MLAs.
- BCFPA Board of Directors met in Vancouver on October 30. Items up for discussion included bylaws, development of a strategic plan, Safety and Human Resources projects and future financial planning.
- On October 31 Tony Toth and BCFPA CFO Gerry Dragomir met with the Investment Agriculture Foundation in Vancouver to discuss a BCFPA-IAF communications protocol, clarification of IAF funding application procedures, and possible collaboration in advancing the new BC food processing development center.
- On November 1 Tony Toth met with the Canadian Rural Network to discuss possible future collaboration.

UPCOMING

- **November 5-8, Innovation for Growth - Trends and Successes Redefining Agriculture, 2006, Winnipeg, Agriculture Institute of Canada.**
Website: <http://www.aic.ca/conferences/upcoming.cfm> .
- **November 8, Allergy Aware Program**
Three-hour workshop on dealing with and preventing allergic reactions in foodservice establishments. The workshop will be held from 9:00 am – 12:00 pm at the West End Community Centre, 870 Denman St, Vancouver, BC. To register, contact Sally de la Rue Browne at 604-988-4734 or sally@envirofood.net .
- **November 8, BC Food Protection Association AGM and speaker evening**
Website: <http://www.bcfpa.net/SubPages/Events/NextEvent.htm> .

For more industry events, see: <http://www.bcfpa.ca/industryEvents.html>

INDUSTRY NEWS

- **The Investment Agriculture Foundation appointed Bill Henderson as new manager of program development and implementation.** See: <http://www.iafbc.ca/latest.news.htm> .
- **Food in Canada released its list of Top 100 Canadian Food and Beverage Processors.** Congratulations to BCFPA members on the list, including Cott Beverages, Saputo, Lilydale Foods, Premium Brands Inc., Andres Wines Ltd., Sun-Rype Products Ltd., Nature's Path Foods Inc., Golden Valley Foods Ltd. and Roger's Chocolates. The full list is available at: http://www.bizlink.com/foodfiles/PDFs/sept2006/food_top_100_sept06.pdf .
- **BC Government considers junk food tax.** Read the story in the Vancouver Sun, October 6, 2006: <http://www.canada.com/vancouvernews/news/story.html?id=9f45a56b-845e-4176-91a3-8211bbcca5f4>.
- **The Provincial Health Officer released the 2005 Annual Report: Food, Health and Well-Being in British Columbia.** Read the report at: <http://www.healthservices.gov.bc.ca/pho/pdf/phoannual2005.pdf> .