

# BC Food Processors Association

Great Food  Great Living

MEMBER NEWSLETTER

July 15, 2007

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## ***Federal-Provincial Agriculture Ministers Conference – June 26-28***

BCFPA Board Chairman Robin Smith, CEO Tony Toth and new Board Vice President, David Eto represented the Association at the Opening Reception for this high profile event. The next day, Tony Toth and Donna Brendon manned a booth at the farm visit to North Arm Farm near Pemberton. Since there were only four displays, a majority of the delegates sampled our food and took away literature. Many thanks to Creekside Foods for the Bread Garden samples, Terasen gas for their brochures, BC Blueberry Council for the dried & chocolate covered blueberries and Avalon Dairy for the high powered chocolate milk. It was a relaxed event with time to speak in depth with BC MAL folks as well as Federal Agriculture Minister Chuck Strahl. Our members enjoyed the exclusive opportunity to have their literature and samples inserted in the delegate bags, at no charge.

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## ***Whole Foods, Vendor Day***

In case you missed the e-mail notification, on Tuesday, August 21, Whole Foods Market is holding a Local Grower and Supplier Seminar at the North Shore Winter Club in North Vancouver, BC. In order to participate, please contact Donna Brendon . There is limited space available at the seminar, and the deadline to apply is August 7th.

## ***Olympic Opportunities***

From the Ministry of Economic Development:

### **2010 Commerce Centre opens in Robson Square**

Leading up to 2010, there will be an estimated \$4 billion in Games-related opportunities for British Columbia's businesses and communities to take advantage of. To help businesses and communities connect with these opportunities, the BC Olympic and Paralympic Winter Games Secretariat's 2010 Commerce Centre opened a storefront location in Vancouver in Robson Square. The newly renovated and centrally located facility offers visitor offices, meeting rooms and presentation space featuring the latest technology for use by members of the Olympic family, B.C. businesses and economic development organizations. As more small businesses and regional communities use the tools available leading up to 2010, the successes will raise their own and B.C.'s profile in key markets around the world.

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The Robson Square location builds on services already offered by the Commerce Centre's website, [www.2010CommerceCentre.com](http://www.2010CommerceCentre.com). The 2010 Commerce Centre provides access to accurate and timely information about Games-related opportunities and allows for the development of international partnerships and alliances.

## **Think Asia Workshops**

The opportunity for B.C. businesses to succeed in Asia has never been greater. The BC Olympic Games Secretariat is holding 'Think Asia' workshops across the province

to help businesses and communities learn how to leverage the opportunities available in China, including those leading up to, during and after the 2008 Summer Olympic Games at the British Columbia-Canada Pavilion in Beijing. The full schedule of upcoming 'Think Asia' workshops can be found at [www.2010CommerceCentre.com](http://www.2010CommerceCentre.com).

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### ***Red Food Colour Warning***

From [Food Navigator.com](http://FoodNavigator.com) "European Food Standards Authority (FSA) has issued a damning opinion on the safety of food colour Red 2G (E128), the first under its reassessment program and a strong indication of a sea-change in the use of additives in processed foods." The European Food Standards Authority (EFSA) announced last December that it is reassessing all food additives previously approved for use in the EU since new science has emerged that could cast doubt over their safety.

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### ***BCFPA Safety Institute Project Update***

The BCFPA Health & Safety Committee Committee is pleased to announce that the BCFPA has gained the needed industry support to move forward with a Food and Beverage Sector Safety Institute. The next formal approval step will occur in September when WorkSafe BC's Senior Executive Committee will consider final approval of our new safety initiative. Congratulations to Safety Director Lisa McGuire and the Health and Safety Committee.

### ***BCFPA Safety Orientation Video***

The BCFPA's safety orientation video is now available. The DVD introduces basic workplace health and safety issues for new employees in the food industry. The video focuses on four main industry safety issues: worker and employer responsibilities, emergency preparedness, safety programs, and workplace ergonomics. Information is presented in a variety of formats, making for a unique educational product. The cost of the video is \$79.95 plus GST & PST. If you are interested in purchasing a video, please call Donna Brendon at the BCFPA office at 604-871-0190 or email to [info@bcfpa.ca](mailto:info@bcfpa.ca) . Please specify whether you would like the DVD or VHS format. For more information, see the web page: [http://www.bcfpa.ca/Safety\\_Video.html](http://www.bcfpa.ca/Safety_Video.html) .

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### ***Retort Processing***

B.C. is experiencing a tight labor market, as are other parts of western Canada. These conditions are directly impacting many segments of the foodservice market. This important market has different needs depending on the individual operation. Fast food restaurants, institutional and catering businesses are seeking more convenient products which require less labor input, more food safety and yet deliver quality products. Retort processed foods deliver many of the benefits which the foodservice market requires, such as convenience, longer shelf life, easy to open packaging, reduction in the need for refrigeration and freezing space, portion control, less waste, opportunities for carcass utilization (meats), quality control and food safety. Currently, B.C. has no capability to process retort processed food products, with the exception of fish.

Retort processing, is an old food processing technology, which is providing new opportunities with the advent of packaging innovations. Retort processing utilizes, time temperature and pressure to cook foods in pouches, trays and cups of all shapes and sizes. An advantage the process offers is that each pouch, tray or cup of

product, once processed, is shelf stable. For some products and depending on the construction of the container, the resulting shelf life of the food contained within the package may range from 6 – 18 months, with no need for refrigeration or freezing.

To further investigate retort processing and the market opportunities for products which have been retort processed please contact: CircleHill Marketing, Joan Hohenstein at joanhohenstein@yahoo.ca or 1.250.762.6797

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#### ***Tax Tips:***

Starting July 1, 2007, a new \$2,000 non-refundable tax credit will be available for children under 18 years of age. Employees who claim this amount can request to have the amount of tax deducted at source reduced by providing certain information to their employer. For more information, visit:

[www.cra.gc.ca/tax/business/topics/payroll/whatsnew-e.html](http://www.cra.gc.ca/tax/business/topics/payroll/whatsnew-e.html)

Tax Tips is provided courtesy of Revenue Services Group, experts on R&D tax credits for food processors who undertake product development. For information, contact David Kaplan at (604) 808-2403.

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#### ***BCFPA Activity Update***

- Moving forward with the survey and feasibility study for a Food Technology Development Centre in BC consultant Douglas Hart of Douglas Hart & Associates Management Consultants held productive meetings with the following ministries in June: Ministry of Economic Development, the Premier's Office (Intergovernmental Relations), Ministry of Labour and Citizen's Services, Ministry of Agriculture and Lands. There is a high level of interest in the project within industry. Hart & Associates received over 140 completed surveys.
- BCFPA's CEO Tony Toth played a role in defining a new financing method for a community solution (ie., Northwest Premium Meats Co-op). The solution is a financing template that Development Initiative Trusts can replicate with other community solution projects in other parts of the province.
- Kathleen Gibson, Don Davidson and the MIES/MTAP team are touring meat processors throughout the province to work with them on compliance with the new Ministry of Environment Slaughter and Poultry Processing Industry Waste Code of Practice regulations.
- BCFPA's CEO Tony Toth attended a business dinner on July 5 in Kelowna and made useful contact with 8 provincial Ministers and MLAs.
- BCFPA's CEO Tony Toth attended a July 11 meeting with the Investment Agriculture Foundation and the Ministry of Agriculture and Lands and obtained clearance to generate a BCFPA proposal for a definitive BC food and beverage industry labour force development study.
- BCFPA's CEO Tony Toth attended a July 11 meeting with Ministry of Health officials to discuss the possibility of setting up a provincial weekend inspection service to assist BC abattoirs that need to operate on weekends.

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#### ***UPCOMING***

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

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#### ***INDUSTRY NEWS***

- **BC Agriculture in the Classroom.** Consider making a donation to this BC Ag in the classroom is dedicated to promoting agriculture in BC classrooms.  
<http://www.bcac.bc.ca/> .
- **New BCFPA Board Chairman.** Robin Smith, BC Dairy Foundation was appointed Chair at the June 25<sup>th</sup> Board Meeting. Dave Eto, Creekside Foods is the new Vice President. The Board extends the warmest thanks to Gay Hahn, out-going Chair, for her dedication and hard work as Chairman.

We regularly send industry email updates. If you haven't heard from us for awhile, please call 1-877-356-1660 and we'll ensure the e-mails are being delivered to the correct mailbox.