

FOOD NEWS



News and Information for Alberta's growing Agri-Processing Industry

January 2006

NEW ALBERTA HACCP ADVANTAGE PROGRAM (AHA!) LAUNCHED

The Alberta HACCP Advantage Program (AHA!) and the APF-Food Safety Initiative (FSI) funds are now available to non-federally registered food processors for Prerequisite Program (GMP), HACCP System, and ISO 22000 development and implementation based on a new Alberta HACCP Standard intended for use by food processing facilities in Alberta wishing to formally adopt a government-recognized program. Two levels of activities may be supported: up to \$15,000 towards the development and implementation of Prerequisite Programs (GMPs) or up to \$20,000 towards the development and implementation of HACCP and/or ISO 22000. A processor may qualify for additional funding of \$3,000 per HACCP plan up to a maximum of three additional HACCP plans. Funding will be provided for 90% of incremental, eligible costs directly related to the project. Program details, the application form and guidelines are all available on the AHA! Internet site at www.agric.gov.ab.ca/aha

UPCOMING INDUSTRY EVENTS

HACCP for Provincial Abattoirs

January 31, 2006 Place: **Red Deer Lodge, Red Deer AB**

All Alberta provincial abattoir owners and other interested parties are invited to attend an informative one-day seminar and workshop hosted by the Meat Industry Committee of the Alberta Food Processors Association. Learn about the successes, failures, costs and benefits of implementing a HACCP program in provincial abattoirs in Ontario direct from abattoir owners and operators themselves. Participants will discuss the Ontario experience and relate it to the Alberta situation. Specific recommendations on how to achieve a positive economic impact will be developed for presentation to the government. To register, contact **Melody Pashko**, AFPA at **403-201-3657 X21**.

Emerging Food Technologies Seminar 2006

February 22-23, 2006 Place: **Executive Royal Inn, Leduc-Nisku AB**

Plan to attend this informative seminar being presented by Alberta Agriculture's Food Processing Development Division for industry and academics involved in the business of food. Don't miss out on the opportunity to improve your knowledge of new and upcoming food processing technologies, including active packaging, high pressure processing, ozone technologies, counter current chromatography, food ingredient drying, and much more! A tour of the Leduc Food Processing Development Centre is scheduled following the seminar sessions. For a seminar brochure or additional program details contact either **Kathleen Bunnin** at **780-980-4721** or **Cody Cunningham** at **403-340-7089** (Toll free access 310-0000).

Consumer Food and Eating Trends Workshop 2006

February 22, 2006 Place: **Calgary Marriott Hotel, Calgary AB**

Presented by Harvey Hartman and Jenny Zenner of the Hartman Group, this workshop is designed to give Alberta food processors, retailers and restaurateurs a comprehensive understanding of current and evolving consumer food trends. The half-day interactive session will give food businesses insights into how consumers' changing lifestyles should inform their strategies in product development, branding, marketing and retailing. Seating is limited (register by February 16, 2006). For additional details, contact **Daylin Breen** at **780 - 980-4226** or **Heather Shewchuk** **780- 980-4227** (Toll free access 310-0000)

ENERGY WORKSHOP FOR INDUSTRY

NRCan "Dollars to Sense" Workshops – Winter 2006

- **Energy Monitoring and Tracking**

Calgary – March 1, 2006

Register on-line at:

www.oeo.nrcan.gc.ca/workshops

Or contact the Office of Energy Efficiency at **613-996-6585**

UPCOMING FOOD SAFETY TRAINING

- **Back to Basics – Processing Food Safety**

Calgary – Feb 23, 2006

Edmonton – Apr 4, 2006

Lethbridge – Apr 27, 2006

- **HACCP I: Documenting Your Prerequisite Programs**

Calgary – Feb 27-28, 2006

- **HACCP II: Development of Your HACCP Plan**

Calgary – Mar 13-15, 2006

- **Development of Your Allergen Management Plan**

Calgary - Apr 5-6, 2006

Guelph Food Technology Centre (GFTC) HACCP courses are available in Alberta under agreement with the Alberta Food Processors Association. Course and registration details are available on-line at www.afpa.com/snq/ or contact admin@afpa.com

Need to speak to an agri-processing specialist? Start by contacting the Processed Foods Branch at 403-340-5322 or the Livestock Products Branch at 780-427-7325 (Dial 310-0000 for toll-free access)