Klondike Cold Storage’s expansion provides multiple services instead of just one

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PHILIP VANDERPOL,
PRESIDENT & CEO, VITALUS NUTRITION INC.

Congratulations to Philip Vanderpol, winner of IAF’s 2018 Award of Excellence for Innovation, for developing the technology to produce a prebiotic from a milk by-product that will help food processors develop new products for digestive health.

Funding: Nearly $400,000 has been provided by the Governments of Canada and British Columbia through the Canada-BC Agri-Innovation Program under Growing Forward 2, a federal-provincial-territorial initiative. The program is delivered by the Investment Agriculture Foundation of BC.

IAF Director Alistair Johnston presenting award to Philip Vanderpol
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Increase Efficiency by Reducing Waste

The Senate Committee on Agriculture and Forestry has launched a study of Canada’s value-added food sector looking for ways to make it more competitive around the world.

The value-added sector represents an opportunity to create jobs and stimulate investment and innovation but is experiencing challenges, including access to foreign markets, the tendency of Canadian farmers to export their raw products instead of selling to domestic food-processing plants and a labour shortage in Canadian food-processing plants. The report will examine how the sector can continue to meet global consumer demand while remaining competitive in the Canadian market.

One way Canada can become a world leader in food processing is to proactively deal with the issue of food waste. While it is estimated that Canadians waste 396 kilograms (873 pounds) per capita, it is also very significant at the food processing level. The U.S. Commission for Environmental Cooperation (CEC) has released a comprehensive report on the state of food loss and waste in Canada, Mexico and the United States which found that there are 52 million tonnes wasted in the industrial, commercial, and institutional levels and 49 million tonnes at the pre-harvest level.

The report also provides a closer examination of the primary causes and potential solutions to reduce the problem, focusing on overproduction, product damage, lack of standardized dating practices, lack of cold-chain infrastructure, rigid food-grading specifications, and varying customer demand and market fluctuations. A key finding is that distributors, retailers, food-rescue organizations and foodservice providers have a critical role to play in realizing solutions.

The Canadian Centre for Food Integrity, a non-profit, charitable organization that helps Canada’s food system earn trust by coordinating research, resources, dialogue and training, says approximately 18 per cent of food wasted across the supply chain occurs within Canada’s 6,500 manufacturing facilities. The organization is working with Provision Coalition to connect with food and beverage manufacturing companies across Canada to drive food loss and waste prevention and reduction strategies in facilities, including the collection of food loss and waste data.

This issue should be one of the primary focuses of the new Senate Committee. Because without reducing the vast volumes of waste, there will always be a strike against Canadian food processors.
Food Processor Associations Develop BC Food Connection

The BC Food Processors Association and the Small Scale Food Processor Association have launched a business development tool that will help new and expanding BC food and beverage processors to locate manufacturing services with co-packers, commercial kitchens, and other complementary facilities. “Canadian food processors are the largest employer of all manufacturing industries, and the Government of Canada is very proud to support the development of BC Food Connection,” says Agriculture and Agri-Food Minister Lawrence MacAulay. “This investment will help grow the sector and lead to more well-paying jobs for Canadians.”

The creation of BC Food Connection is also supported by growing forward 2, a federal-provincial-territorial initiative. BC Food Connection will reside on its own website, with access to it coming from both association sites, as well as through the Ministry of Agriculture. An easy-to-use, drop-down menu will guide users through the tool, helping them to identify the type of product, preferred packaging, minimum volumes, and food safety requirements.

Insite Packaging Automation - A New Business with a Fresh Perspective on Case Erecting and Sealing

Introducing a new company in the packaging equipment industry! INSITE Packaging Automation designs and produces innovative case erecting and case sealing equipment. INSITE’s uniquely straightforward designs and approach to business provide its customers with high performance and ease of use - all at a surprising value. While INSITE itself is new, it has deep roots in the industry. Launched from the foundation of Douglas Machine Inc., INSITE is passionate about upholding and exceeding the highest standards of performance, reliability and customer service.

“Disrupting the competitive market,” says Douglas Vice-President of Sales & Marketing, Steve Lippes. “We’re excited to leverage our case handling expertise while adding INSITE’s fresh, focused take on improving the entire ownership experience for packaged goods manufacturers.”

Bothwell Cheese Stacks Up Against World’s Best

An entry into a global competition that started as a test run to see how Bothwell Cheese products would fare against top-level international competitors resulted in a silver medal for the company’s Habanero with Cracked Black Pepper Monterey Jack. The World Championship Cheese Competition, which took place in Madison, Wisconsin from March 6-8, 2018, pitted some of the best cheesemakers from around the world against each other. A total of 26 nations were represented with awards handed out in 121 categories.

“Bothwell Cheese products have set the bar and are recognized at an awards banquet at the International Cheese Competition Expo in Milwaukee, Wisconsin on April 13, 2018.”

Arthur Handtmann Dies At 91

Arthur Handtmann, president of the Handtmann Group Advisory Board, passed away on Saturday, April 14, 2018 in Albreak, Germany.

With his passing, the Handtmann family loses its patriarch, the Handtmann Group and Companies its third generation leader, and the business community a great entrepreneur who was architect of the Handtmann company’s development from a regional foundry in Germany into today’s international group of companies with five global divisions and 3,500 employees.

Much respected by his employees and all who worked with him, Mr. Handtmann grew the Handtmann companies with an insatiable drive for innovation and powerful business ethics based on deeply held family values.

Thomas Handtmann, his son and fourth generation president of the Handtmann Holding and Management Group, informed Handtmann employees and said “Let us all continue in the footsteps of Arthur Handtmann and continue his life’s work just the way he would have wanted it.”

3M Completes Integration of Food Allergen Kits for the Global Food and Beverage Industry

3M Food Safety has completed the integration of Elution Technologies, a Wenton-based manufacturer of test kits that enable food and beverage processors to test their products and manufacturing environments for potential food allergens, such as peanut, milk and gluten. These products are now available through 3M’s worldwide sales and distribution network in 3M Allergen Rapid ELISA and 3M Allergen Powder ELISA kits, with newly redesigned packaging. All AOAC Research Institute Performance TestedSM certificates have also been transferred to 3M. Being able to detect potentially harmful allergens in products and manufacturing environments is a trend of growing importance for food and beverage processing. “Food allergen testing is one of the fastest growing segments of the food diagnostic industry,” said Eric Amann, 3M Food Safety business and integration manager. “We’re excited to offer the industry one of the broadest portfolios of allergens solutions and make them available through our worldwide sales and technical service network.”

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BRC Global Standards Acquires Allergen Control Group, Inc.

BRC Global Standards has acquired Allergen Control Group, Inc., owner and operator of the Gluten-Free Certification Program, the food industry’s only ISO 17021-accredited management system certification scheme for gluten-free food manufacturing facilities. This investment extends BRC GS and its owner LGC’s food safety supply chain assurance standards business into a new vertical, the high-growth North American gluten-free market and it will enable ACG to continue to add to its existing strong presence in Canada and the United States. BRC GS is a leading brand and consumer protection organization, used by over 27,000 certificated suppliers over 130 countries, with certification issued through a global network of accredited certification bodies. BRC GS guarantees the standardisation of quality, safety and operational criteria and ensures that manufacturers fulfill their legal obligations and provide protection for the end-consumer.

Kraft Heinz Canada announces New Head of Business Development

Kraft Heinz Canada has announced that European veteran Bruno Keller will take on the newly created role of head of business development. His role will focus on consolidating business build activities and continuing to strengthen the partnership between the brand building, innovation, sales and operations teams.

For the past three years Keller was the managing director of Kraft Heinz Italy where he relaunched the entire infant food portfolio, while growing the sauces business by triple digits. One year ago, he expanded his responsibilities, overseeing the creation of the Southeast Europe business unit for the company.

“Bruno brings unique insights to our team as a sales and marketing leader,” said Carlos Piani, president of Kraft Heinz Canada. He will help our internal and external partnerships and make us a more effective organization.”

The new structure means that Kraft Heinz Canada’s marketing sector leads, Vince Vetere, head of the cheese sector, Ted Airoldi, head of the grocery sector and Graeme MacDonald, head of the coffee sector will now report to Bruno. No other organizational changes took place.

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Allergen Detection only from Neogen.
Delta 9 Cannabis Getting into the Beer Business with Fort Garry Brewing

Delta 9 Cannabis and Fort Garry Brewing will jointly produce and market a hemp beer in Manitoba, for sales nationally. The beer is expected to be on the market in the summer to mark the expected legalization of recreational cannabis in Canada.

The first product will be an alcohol-free beer infused with material from hemp seeds, and will contain no cannabis or any other psychoactive agent produced from the cannabis plant. Fort Garry will be responsible for distribution in any province where the brand is sold. Delta 9 will provide the hemp seed used in production of the new product.

The companies also plan to develop a co-branded, cannabis-infused beer that contains no alcohol. Release of that “beer” is expected to be developed as a concept beverage, pending regulatory approval from Health Canada and provincial regulatory bodies. Delta 9 will incur the costs associated with marketing and advertising of the Phase 2 product.

Lassonde Industries Acquires U.S.-Based Old Orchard Brands

Lassonde Industries Inc. has reached an agreement to acquire Old Orchard Brands LLC, a family-owned juice and beverage company based in Sparta, Michigan, for a total cash consideration of US$146.0 million (subject to working capital and other adjustments) payable upon closing of the transaction. By way of additional consideration, a further amount of up to US$110.0 million may be payable over the next two years subject to specified financial milestones. In addition, Lassonde has agreed to purchase the property, comprising the plant and land, for US $4.6 million subject to satisfaction of certain regulatory conditions. If the conditions are not met, this property will be rented under a long-term lease.

The closing of the transaction, expected in May 2018, is contingent on the parties agreeing to an action plan that ensures compliance with certain due care regulatory obligations related to the use of the real estate assets. The closing of the transaction is also subject to standard terms and conditions, including obtaining regulatory approvals.

“Adding the Old Orchard brand to our portfolio will further strengthen our presence in the U.S. national brands sector,” said Pierre-Paul Lassonde, chairman of the board and chief executive officer of Lassonde Industries Inc. “The Old Orchard brand complements our existing brands and, what’s more, the transaction will add a line of frozen juices to our product offering, which introduces interesting growth opportunities.”

**Award Finalists 2018**

**Innovation Award**
- JUSTEA

**Icicle Technologies Inc.**

**Blue Heron Creamery**

**Vitalus Nutrition Inc.**

**Leadership Award**
- Mike Nunn, VP Operations

**- Neon Packaging**

**Yvonne Anderson, President**

**- Santevia Water Systems**

**Phil Vanderpol, President and CEO**

**- Witus Nutrition Inc.**

**Member of the Year Award**
- Fresh Direct Produce

**- Fresh Direct Produce**

**Member of the Year Award**

**- Mike Nunn, VP Operations**

**- Witus Nutrition Inc.**

**- Yvonne Anderson, President**

**- Fresh Direct Produce**

The hallmark award is the Product of the Year. This year there were 26 nominees representing an amazing assortment of unique BC products pitched to our panel of judges in a ‘Dragons’ Den’ style format. The finalists for Product of the Year (gold, silver, bronze) will be announced at our annual BC FoodProWest Gala & Dinner on June 19th, 2018 Product of the Year Nominees:

**Amo Vegan Treats**

**Barrelhouse Bites**

**Blue Heron Creamery**

**Bumble Bloom**

**Cantebury Coffee**

**Embellish Ice Cream**

**Fako’s Hybrid Peanut Butter**

**Frooz On Coconut**

**Hippie Snacks**

**Holy Pizza Inc.**

**Jaw Organics**

**JUSTEA**

**KAPENI N’ DONI!**

…”along the Gala, we will be excited to announce this year’s inducement into our Hall of Fame, having made exemplary contributions to B.C.’s food industry over more than 25 years. If you have not yet registered to attend the gala and dinner, it’s an event not to be missed! Tickets are selling quickly and space is limited, so don’t miss your chance to enjoy a great night, where the industry comes together to celebrate and connect. You can order your gala tickets right here, [https://www.bcspa.ca/foodprowest/register](https://www.bcspa.ca/foodprowest/register) for more information, [https://www.bcspa.ca/foodprowest](https://www.bcspa.ca/foodprowest)
Anuga FoodTec 2018

After already registering a growth in exhibition space and a two-digit increase in the number of exhibitors (+12 per cent) in the run-up to the event, Anuga FoodTec 2018 was also able to achieve a significant rise in the number of visitors: More than 50,000 experts from the food industry informed themselves about the innovations and further developments of the supplier industry from March 20-23.

“Anuga FoodTec 2018 presented an array of technological innovations from the entire spectrum of the food and beverage industry,” commented Dr. Reinhard Grandke, managing director of the DGL (German Agricultural Society) and chairman of the advisory board of Anuga FoodTec, on the excellent standing of the leading international trade fair: “The extensive specialized program on the highly relevant key theme, resource efficiency, offered the international audience numerous opportunities to systematically learn more about the optimization of production processes — always with the aim of consuming less energy and water and reducing the waste of food. In Cologne, the latest scientific findings about food technology were once again linked up with the requirements of business practice in an exemplary way.”

Once again this year the visitors of Anuga FoodTec experienced the entire production cycle and were able to experience both individual solutions as well as holistic, cross-process concepts across all production stages and food industries. In all five exhibition segments — Food Packaging, Safety & Analytics, Food Processing, Food Ingredients and Services & Solutions — the companies presented a cross-industry and cross-production range of exhibition offers. The key topic — resource efficiency — was one of the omnipresent top themes. From Lotus effect packing that reduces the loss of food-stuffs, to saving raw materials such as water or energy in the production process for example, through to production lines with modular parts for individual products:

Anuga FoodTec was once again the innovation hub of the supplier industry. The large variety of offers and impressive exhibitor presences attracted the top decision-makers to Cologne. The exhibitors were impressed by the high quality and professionalism as well as by the internationality of the trade visitors and reported about very good discussions with top-ranking decision-makers.

The product show at Anuga FoodTec was enhanced by a comprehensive event and congress program, which was organized by the DGL. All of the guided tours were fully booked. The Speakers Corner and the Forum also met with high interest among the visitors. Furthermore, the opening conference on the first day of the trade fair, which focused on the leading theme resource efficiency — the opportunities and risks for the food and beverage industry — celebrated a successful premiere.

1,657 suppliers from 48 countries (2015: 1,479), 60 per cent of whom came from abroad, exhibited at Anuga FoodTec 2018. These included 655 exhibitors from Germany and 1,022 exhibitors from abroad. Over 50,000 trade visitors from 552 countries attended Anuga FoodTec 2018, the share of foreign visitors was over 63 per cent.

The next Anuga FoodTec will take place from March 23-26, 2021 in Cologne.

Further Information is available at: http://www.global-competence.net/food/
Sabra Canada, has an updated look. Best-known for its fresh-topped hummus and dips in mass and discount grocers across Canada, Sabra Canada’s refresh puts its bold, bright flavours front and centre.

Sabra has updated its logo and has unveiled a pack-aginging redesign for its entire product line, adding a re-styled label design and original on-pack photography highlighting the fresh, plant-based ingredients in Sabra products. Sabra has first-to-market, and is best recognized for its signature topper in the centre of its hummus. It has continued to see a strong following amongst Canadians seeking fresher, healthier foods over traditional dips and spreads.

“We are delighted to be introducing this fresh, new look to the Canadian marketplace,” says Kelly Freeman, marketing manager, Sabra Canada. “It was important to us as a brand to continue to evolve and communicate visually with consumers in-store and on-pack as they make their hummus choice. Sabra’s brand personality really shines through in this new design with the Sabra chickpeas evoking the warmth at the heart of the Mediterranean. We believe the new design truly enhance flavour expectations and depict the nourishing food inside the package.”

“An approach was in no small part directed by consumers — refreshing in an effect, an exercise in listening,” says Eugenio Perrier, chief marketing officer for Sabra Dipping.

The new look aims to better reflect the Sabra Mediterranean culinary atmosphere while streamlining the way we communicate product and flavour truly enhance flavour expectations and depict the nourishing food inside the package.

August 1, 2018

Introduction to Food Safety and HACCP
NSF International
Guelph, ON
www.nsfteam.com

August 20, 2018

44th Annual Food Plant Management & Awards Dinner
Westwood Plateau Golf & Country Club
Coquitlam, BC
www.bcppa.ca

September 12-13, 2018

Food Plant Sanitation
NSF International
Guelph, ON
www.nsfteam.com

Kasia Sourdaugh, a family-owned bakery that uses ancient sourdough fermentation technology to create pasta, is one of 11 organizations receiving funding for new projects to support innovative products in British Columbia’s agriculture and processed food and beverage sector.

The family-owned operation has been baking their sourdough bread for customers in the Kootenay region since 1994, and now Kasia Sourdaugh is sharing that traditional practices can lead to innovation. Their project will study the health benefits of their novel sourdough fermented pasta, including research to determine if it encourages lower blood glucose responses, influences insulin levels, and benefits the gut microbiome (microorganisms in a particular environment).

The company reports that its targeted pasta products have unique characteristics not found in conventional wheat pastas such as improved digestibility and nutrient absorption, reduced fumes, and faster cooking time. They offer 12 different flour combinations and six different shapes, of their vegan and allergen-friendly pasta, providing a variety of options for their innovative product.
What food processors look for in cold storage facilities is the highest quality chilled and frozen equipment in clean and orderly surroundings, with scrupulous temperature control and monitoring. And on that score, Klondike Cold Storage has been satisfying customers since 2011.

But when Greg Aves joined the Langley, B.C.-based company in 2013, Klondike expanded into something unique to the regional cold storage industry. Namely, it became a third party cold storage provider that not only handles and stores goods, but also created a larger distribution model. Klondike went from being a pallet in pallet out storage facility to a 24/7 third party distribution centre.

Unloading and palletizing products is only the beginning of Klondike’s services. For example, if a customer wants to bring product in with the intent of shipping overseas, Klondike’s staff will palletize the goods, blast freeze them (if required), then re-label them according to the client’s specifications and send them on their way at the desired date.

Aves says, “Given the various needs of food processors and the competitiveness of the cold storage sector we needed to look past being just a storage facility.” Fortunately, Klondike had already earned a good reputation in the food industry for its facilities, to the point where its chilled and frozen equipment and blast freezing capabilities could be freely inspected by prospective clients’ regulatory departments (being conveniently located next to the Trans-Canada highway, as well as staff taking calls 24/7, were other factors in Klondike’s initial success).

Branching out to include distribution required meeting considerable regulatory requirements, and Aves set about making Klondike both CFIA and HACCP certified. “Today, we’re federally registered and have CFIA inspectors on site, so in addition to being able to distribute fruits, vegetables and processed items, we distribute beef, chicken, and other meats.”
Klondike takes on the intricacies of distribution that are frequently the source of headaches for food processors, by managing all cold chain logistical requirements through its large, well-established network of trucking partners across the industry. Alternatively, the company coordinates with the client’s existing carriers. Plus, Klondike is well versed in preparing products and documentation for cross-border shipments (which helps expedite clearance for food products at customs, saving time and potential spoilage).

Klondike’s physical presence has also grown substantially. In July of 2017 it opened an expanded facility that accommodates over 27,000 double deep pallet positions. “Our warehouse is just under 150,000 square feet in size,” says Aves. “And with every inch of it, we keep our main freezer at precisely -18C and our blast freezer at -35C. The temperature control and monitoring processes we use are designed to make sure the environment is consistent and stable.”

The dock of the warehouse is equipped with reefer plugs, which allow Klondike staff to load and unload multiple containers at a time. In addition to standard loading/unloading services, Klondike offers same day cross-docking at its bay doors. “Cross-docking reduces customers’ costs as well as the time it takes for their product to reach their destination,” explains Aves.

There are many other advantages to doing business with Klondike. The company gives clients the ability to track products through a fully integrated, EDI capable warehouse management system by pallet, case, unit, lot number and/or serial number. It also offers online access to inventory: the simple act of logging in enables customers to print their own reports and review transactions whenever required (or, alternatively, automated reports can be emailed to them).

Aves’ evolution of Klondike didn’t stop at expanding services and physical space: he also ensured that staff is warm, friendly, and attentive; and while this might strike some people as an unusual thing to focus on, the vice-president points out that customers have noticed the difference and responded in kind. “While others are building client lists, we’re building relationships,” he says. These achievements may seem remarkable when Aves’ professional background is taken into account: prior to Klondike, he worked not in the food sector but in health care. “Being held accountable by Health Canada and working in GMP health care facilities made it ideal to transition into a third party cold storage business,” he says.

Unsurprisingly, now that Klondike Cold Storage is gaining traction as much for its distribution services as it did with its early success as a storage company, Aves aims to continue its evolution. “Our next step is to expand into Eastern Canadian markets within the next few years,” he says. “So many of our customers here use other companies in the East, and we want to change that. “In the meantime, we’re very excited about what Klondike has become. We’re definitely a unique offering to food companies that are increasingly looking for multiple solutions instead of just one.”
Every industry faces challenges and food processing in B.C. is certainly no different given labour issues, rising transportation costs and a lack of manufacturing space. Challenges aside, industry experts are optimistic about the future whether it’s growth in vegetarian and organic products, specialty niche products or something else entirely.

James Donaldson, CEO of the BC Food Processors Association notes that the latest industry data (2016) pegs the sales volume of B.C.’s food processing industry at $9.8 billion which, he adds, is more than 70 per cent of the agrifoods sector (including manufacturing, agriculture and seafood). That represents an increase of about seven per cent over 2015.

Approximately 3,800 food and beverage manufacturers make up the province’s industry and B.C. ranks fourth among Canadian provinces in terms of the sector’s sales. Products aren’t all consumed domestically either. Processed products made up about $3.04 billion in exports to 190 countries in 2016, with the US importing the largest amount at more than 70 per cent.

The meat product sub-sector takes the lion’s share of B.C.’s food processing industry, followed by dairy, grain and oilseed, beverages and rounding out the top five is bakeries and tortilla manufacturing.

The industry continues to grow, both from unique and innovative products and those that meet specialty needs. Candice Appleby, executive director with the

By Ronda Payne

Large or small, local food processors are well positioned for growth and innovation in British Columbia

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James Donaldson, CEO, BC Food Processors Association

Donaldson too, is optimistic with the industry’s growth. “We’re also observing growth in new entrants to the industry with a wide range of innovative, niche products,” he says. “This has been a trend for the last several years and I’m definitely optimistic that it will continue.”

These new products come from a wide range of sub-sectors and brands according to Donaldson, but he adds there is continuing growth in the vegetable protein space. “A lot of innovative products are emerging to address consumers’ desire for more alternatives,” he notes.

Appleby has seen a lot of product development based on processors’ inability to find a specific product they wanted. “The small processors tend to make food that they themselves enjoy, yet couldn’t find in the marketplace,” she explains. “For instance, Hee Haw Horseradish in Victoria was born because the owners just couldn’t find what they consider to be real horseradish. Kiki Kitchen of North Vancouver wanted soup that was vegan, organic and made with locally sourced ingredients. Specialty foods are truly popular, such as fermented vegetables and teas or cold-pressed juices, gluten-free baking, spiced and dried meat such as biltong made by Meat Republic in Kelowna and myriad of other high quality delicious foods.”

She also points to the need for quality, tasty vegetarian and organic foods to meet the needs of the high volume of vegetarians in the Lower Mainland. “These dedicated customers seek out good food in local farmers’ markets as well as small and large grocery stores,” Appleby says. “They read the labels and they are willing to spend extra to eat nourishing locally-made food.”

Despite the positives, Donaldson says the potential of the long-awaited Innovation Centre in B.C. is also the issue around the cost and lack of availability of commercial land/buildings for processing, he says. “Commercial kitchen space can be both hard to find and expensive to rent.”

Add to these issues Appleby’s thoughts that ingredients can cost more even when purchased in bulk from wholesale distributors and the expense of shipping and distribution and small scale producers have to wear a great range of hats to solve their challenges. Plus there is the requirement for liability insurance from grocery stores, packaging, marketing, sourcing, lab testing and quality assurance.

All food processors face these issues, but in a one or two-person operation it can be especially daunting.

However, B.C.’s food processors are unlikely to be put off by the challenges. Both Donaldson and Appleby see opportunities ahead. “I think B.C. is very well situated to tap into emerging consumer trends because of the small nature of the majority of companies,” says Donaldson. “I think we’ll continue to see increased demand for healthy, convenient foods. This is an area where the industry in B.C. really excels.”

Donaldson says the potential of the long-awaited Innovation Centre in B.C. is an exciting advancement. Development of the centre has been included in the BC Ministry of Agriculture’s mandate letter.

“There is room for excitement and optimism in B.C.’s food processing sector. While challenges may prevent the sector from being non-stop sunshine and rainbows, the innovative nature of those in the industry will allow creativity to tackle the challenges and continue the growth seen to date,” he says. This movement toward locally-grown and made food is an opportunity for food processors according to Donaldson. “I think the Buy Local movement in general has helped to shine a spotlight on some of the smaller brands that are available and in response, several B.C.-based retailers have developed ‘Buy Local’ programs to emphasize these products even further,” he says. “It’s interesting that the Buy BC program has been brought back to life and it certainly has potential, but we haven’t had enough time to see the results of the Buy BC program specifically.”

Buy Local and Buy BC programs have had a positive effect for smaller processors according to Appleby. “They make consumers aware of the awesome selection of interesting and local food,” she notes. “This helps the grocery stores give some shelf space to local processors.”

Yet, despite all the positives, challenges persist that food processors will continue to be creative in terms of solutions and management. Donaldson points to the lack of both skilled and unskilled labour as one of the major challenges — and one that impacts the industry across the country. He sees investments in technology working to increase automation where labour isn’t available.

“More specific to B.C. is also the issue of the cost and lack of availability of commercial land/buildings for processing,” he says. Appleby agrees, noting, “Commercial kitchen space can be both hard to find and expensive to rent.”
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With today’s concerns over environmental sustainability, product traceability, food safety and waste, and, of course, cost control, it’s no wonder the packaging market is enjoying tremendous growth. Market growth is being fueled by processors eager to gain advantage with many of the new and ingenious packaging developments.

A recent report by PMMI, (Packaging Machinery Manufacturers Institute), pegs the North American industry in 2017 as exceeding $10 billion in machinery sales — and the packaging market globally for machinery is expected to reach $19.2 billion by 2023.

With packaging innovations like built-in freshness sensors that indicate when the contained food is safe to eat, equipment manufacturers have been actively adapting and modifying their lines to stay current. Whole-line solutions are coming to the market that save time and occupy less space (tna Solutions recently introduced the world’s fastest case packer for flexible bags: it is capable of processing up to 300 bags per minute and has one of the smallest machine footprints in the industry). Packaging machinery is now being developed to accommodate the burgeoning online shopping sector where items must be packaged extra-securely to avoid damage, necessitating the use of...
protecting glass bottles with 'shark fin' partitions from the bottom panel of the carton to separate bottles at the heels. Other features like corner cushions fill the void in the corners, and crown guards further secure the bottles at the crown level. This solution has proven to conserve energy and materials when compared to current corrugated packaging solutions.

Mark Popovich, account manager for Graphic Packaging International Canada, says that “Business is booming in 2018, and we foresee growth well into the future, partly due to the efficiencies we provide to our customers. For example, we own our own mills, which eliminates the need to buy paper for our packaging and keeps costs down. We even recently acquired three new mills in anticipation of growth down the road.”

Scott Strand, manager, systems and machinery for Graphic Packaging International, one of the world’s largest manufacturers of folding cartons, microwave packaging, and machinery, is renowned for its ability to design attractive packaging that stands out in the highly competitive retail marketplace, as well as systems expertise and packaging solutions, optimizing the supply chain, improving sustainability metrics, and much more.

From addressing the specific needs a processor may have, Graphic Packaging International, one of the world’s largest manufacturers of folding cartons, microwave packaging, and machinery, is renowned for its ability to design attractive packaging that stands out in the highly competitive retail marketplace, as well as systems expertise and packaging solutions, optimizing the supply chain, improving sustainability metrics, and much more.

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Founded almost a half century ago in Switzerland, VC999 Packaging Systems is a global leader in the design and manufacturing of vacuum chamber machines, horizontal thermoforming (rollstock) form-fill-seal packaging machines, tray sealers, and skin packaging.

Joshua Wallingford, marketing & technology manager for VC999, says, “Our business in Canada is very good; in fact, we’re just getting ready to expand our second office in Toronto and will be quadrupling our warehouse space in the next few months. This is on the heels of doubling the size of our Montreal facilities to over 40,000 square feet.”

Wallingford says the company has the breadth of experience and knowledge of global markets and products which translates into lots of sharing of information and best practices — “which in turn allows us to build superior equipment.”

He cites as an example the new p-Series thermoformer with its modular body components that are fully interchangeable - which gives the p-Series a long life that can accommodate major line changes and product revisions. The entire machine features stainless construction for excellent washdown, forming and sealing die lifts utilize an amazing design to deliver powerful, even pressure, and all p-Series machine and safety features are controlled by a lightning-fast PLC human machine interface (HMI) that is both user friendly and flexible.

Wallingford says, “The p-Series is a mid-size thermoformer for small to mid-size food companies, and we developed it after the success of our i-Series for larger companies.”

With consumer tastes constantly changing and the drive for greater efficiencies affecting so many aspects of food processing, the packaging sector will continue to improve equipment as well as come up with innovative solutions — and their focus on tailored service means that processors will continue to get the most out of their equipment investment dollar.

### Moving It!

An integral part of the packaging process is the equipment used to transport finished goods to storage. As the parent of four companies concerned with everything from crane supply to fall safety systems, Liftsafe Group of Companies provides numerous standard and custom ergonomic and handling solutions to the food and beverage processing industry, via R&D Ergo Ltd.

Some of R&D Ergo Ltd.’s more common food and beverage handling solutions includes box and bag lifters, vacuum lifters, and barrel lifters. For heavy goods, the Bishamon EZ Loader is designed to allow easy lift and positioning of products up to 4,000 pounds; on the lighter end of the scale are vacuum lifters that quickly and safely move sacks and bags without harming the product, and eliminate employee downtime due to injury or fatigue.

Keenly aware that even the most successful food processors have finite investment capabilities, Liftsafe has opened a showroom just west of Toronto that is filled with different types of equipment for them to test. “The idea is that they can come in test each unit to decide if it’s right for their food operations,” says David Gurr, material handling specialist at R&D Ergo Ltd. “Food processors from across Canada find this to be a great way to select equipment — as well as understand what’s available to them overall, should they need to upgrade in the future.”

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**VC999 Packaging Systems p-Series thermoformer has modular body components that are fully interchangeable allowing for a long life.**

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The Canadian meat industry is a really big deal — domestically and internationally. Meat is the largest sector of Canada’s food processing industry, representing 10 per cent of Canada’s agri-food exports and employing more than 65,000 Canadians. Beef is a huge part of that.

“Canada is one of the largest exporters of red meat and livestock in the world, exporting around 45 per cent of Canadian beef and cattle production each year,” says Marie-France MacKinnon, senior director, public affairs for the Canadian Meat Council (CMC). “In 2017, Canada’s beef industry exported $2.4 billion — 380,021 tonnes — of beef, representing 39 per cent of domestic slaughter.”

The worldwide demand for high-quality protein is expected to continue to grow, which is good for the industry, depending on Canada’s ability to trade.

“Canadian beef exports are trade dependent, and there is a critical need for access to our top five major markets of the U.S., China, Japan, Mexico, and South Korea,” says MacKinnon. Moreover, beef is an integral part of a grander plan.

“The beef sector plays an important role in the government’s ambition to launch Canada to be the second largest agri-food exporter in the world, as per the Barton report, with a target of $75 billion by 2025,” says MacKinnon. The Barton report is a set of recommendations from the federal government’s Advisory Council on Economic Growth, which is chaired by Dominic Barton. Currently, Canada is the fifth largest agri-food exporter, and the report’s recommendations to bring Canada to the second position are considered a huge endorsement for agriculture.

Within the Canadian beef sector, there are many moving parts and all are actively pursuing a common goal.

“The Canadian Beef industry is a collaborative industry working closely through its various stakeholders in the domestic and international beef value chains to advance Canadian beef exports worldwide,” says MacKinnon. “CMC represents the views of its members of the meat packing industry by working together with other stakeholders on positions such as the National Beef Strategy and market access priorities — for example NAFTA renewal, China expanded access, CETA accessibility, [...]

Right here at home

THE CANADIAN BEEF INDUSTRY IS GEARING UP TO BE BIGGER AND BETTER THAN EVER
Halal Certification in Saudi Arabia, and Meat and Bone Meal in Indonesia — to name but a few,” says MacKinnon.

The industry has had its struggles over the years. In 2003, the announcement of a single case of BSE — bovine spongiform encephalopathy, also called “mad cow disease” — undermined the entire Canadian cattle industry, including the cow-calf sector, sending cash receipts plunging to $5.2 billion, or 33 per cent below the $8 billion in receipts for 2002.3

The Markets

Brian Perillat, manager and senior analyst with Canfax, which does all the market information and tracking for the CCA, says the cattle side of the market has been strong.

“The U.S. produces about 10 times as much beef as we do, so we follow their markets generally,” says Perillat. “We’ve got a similar grain-fed product, so we compete internationally against them, and they also are our major buyer of beef.”

Whether cattle are sold domestically or to the U.S., the prices are pretty much the same, explains Perillat. “We export between 700,000 and over a million head of cattle, depending on the year and the market condition,” says Perillat. “That’s why our prices are so well linked, because the two markets function together.”

Perillat says there were some huge price peaks and premiums in 2014 and 2015, with a general tightening of North American beef supplies. “We saw prices expand very rapidly, where they almost doubled in just a matter of just a few years. Then they dropped significantly into 2016,” he says. “2017 was a pretty good year, and in 2018, prices have been fairly flat, but still historically strong. We’re selling calves for well over $2, $2.25 a pound, and fed cattle are trading for $1.60 as we speak right now, which are historically fairly good prices.”

While the market is strong, it is also volatile.

To give an example, last year we saw our fed cattle in Alberta go from $1.90 a pound all the way down to about $1.30 a pound last fall, so those are pretty massive changes,” says Perillat. “And if we’re talking about a 1,450 pound animal at almost .60 cents, that’s almost $900 a head from high to low within one year, so that’s big volatility.”

Because the U.S. is Canada’s biggest market, NAFTA negotiations are a concern being monitored by many Canadians industries, including beef. At the same time, Perillat says we’ve got some good international trade deals that we’ve done and are working on. Some technical barriers within CETA — the Canadian-European Trade Agreement — have made trade with Europe slow, but producers are working on meeting requirements to get the volume to a level that make building the supply chains worthwhile.

An EDC (Export Development Canada) article last August, explained: “European countries will only accept beef, veal, and bison products that are raised without growth hormones and are treated with antibacterial interventions approved by the European Food Safety Agency. Both regulations make it difficult to get beef to European markets. If you’re a beef producer, it costs about 20 per cent more to raise hormone-free cattle. And while talks on antibacterial interventions are ongoing, meat packers could wait years for EU approval.”

But Asia is big. “Japan, Hong Kong, Macau, and South Korea are all definitely big export markets for the Canadian beef industry,” says Perillat. Moreover, the Trans-Pacific Partnership...
will give Canada a tariff advantage over the U.S. Ratification is getting closer. In a Janu-
ary 22, 2018 media release, the CMC expressed its resounding support for the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP). As a signatory, Canada is participating in what CMC President Chris White calls “a genera-
tional economic opportunity.” The release states, “The Canadian meat sector has been a strong supporter of trade deals such as CPTPP. The Canadian Meat Council is confident that this deal has the potential to increase beef and pork sales by at least $500 million, creating the potential to support an additional 8,000 jobs here in Canada.”

White is quoted in the release: “This gives Canada preferential access to other suppliers allowing our members to remain competitive in the Pacific market for sales of beef and pork.”

Industry Innovation

Harmony Beef is Western Canada’s newest processor and is located on the site of the former Ranches Beef plant just outside Calgary. Purchased in 2013, the facility has been completely upgraded to meet leading-edge standards and best-in-class practices for animal welfare, sustainability, environmental stewardship, water treatment, food safety, manufacturing, and product quality.

In February 2018, an Alberta Farmer Express article stated that a year into operation, Harmony Beef is processing 360 head a day with Canada as its primary mar-
ket and Costco its biggest customer. The article also says Harmony Beef has started selling to the U.S and Hong Kong, in the process of obtaining certification to sell to the EU, and is looking at selling to Japan, Korea, China, and Mexico.1 Equipment innovation plays a key role in the industry’s advancement, particularly in terms of efficiency, product quality, and food safety. Handtmann has been a partner in the Canadian beef industry, mostly in the highly automated ground-meat segment, for many decades. “We’ve been aware of and responsive to the industry’s intense focus on food safety and their attention to the ever-growing consumer demand for premium product quality, even as they are continually addressing business performance and the need for ever greater operational effici-
cy,” says Graham Dalziel, business develop-
ment and sales manager for Handtmann Canada Ltd. “Handtmann’s equipment development philosophy has always approached hygiene, product quality, and production efficiency as integrated goals.”

Handtmann’s new VF 800 vacuum filler series, newest inline grinding technology, and complete VF 800 Ground Meat Solu-
tions demonstrate the power of that design approach. “The rapid acceptance of our newest ground meat solutions by the Canadian meat industry reflects their positive impact on plant operations,” says Dalziel. “We’ve also noticed that the ability of our VF 800 solutions to scale up efficiently is becoming a higher priority as equipment is evaluated for many decades.”

“Handtmann’s VF 800 series of vacu-
um filler series from Handtmann Canada Ltd., newest inline grinding technology and complete VF 800 Ground Meat Solu-
tions automatically captures critical processing information as product moves through the feed system, our ground meat solutions provide portion-by-portion refer-
ence weighing and automatic portioning adjustments to maintain very tight toler-
ances, automated data manage-
ment software lets management track and improve line operations in real time,” says Dalziel. “And because it integrates with other business information systems, lets managers apply those individual lessons to increase plant productivity across all lines.”

Sometimes small changes are the most significant. For instance, consistent quali-
ty is an ongoing issue in the ground meat segment and smearing fat during the grinding process is a sure way to reduce the perception of quality with consumers. “By having our new grinder indepen-
dently driven, separate from the vacuum filler, we’ve separated product flow and grinding speeds, allowing us to control over particle appearance and delivering even cleaner cuts at all product speeds,” says Dalziel. “This kind of flexibility to adjust production specifications and have control over the adjustments they make offers new opportunities for our customers and creates added value for theirs.”

Equipment Innovation Plays a Key Role in the Industry’s Advancement.

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Consumer Trends

A number of trends are influencing the Canadian beef industry. Mathieu Paré, executive director of Canada Beef’s Cana-
dian Beef Centre of Excellence, points to the changing consumer demographics. “Newcomers and millennials are influ-
cencing both the retail and foodservice sectors with changes in diets, cooking skills, comfort levels, and time con-
straints,” he says. “Further processors face new challenges and opportunities to create ready-to-eat and heat-and-serve options or incorporating exotic ingredi-
ents and ethnic flavours to their value-
added product lines.”

These new products are currently in demand in both retail and foodservice operations. “As concern over foodservice and retail labour costs continue to rise, today’s further processors are well positioned to build value for industry by offering business solutions for retailers and foodservice operators,” says Paré. “Along with these new opportu-
nities, special consideration for health and nutrition come into play as well.”

“Clean” labels with familiar ingredients that people can pronounce are replacing long lists of chemicals and food additives, and in keeping with health trends, con-
sumers are looking to avoid sodium, sugar, and trans fats. “Considering the needs of today’s health-conscious consumers may bring certain production methods or ingredi-
ents into question,” says Paré. “Some fur-
ther processors may be considering updates to their original recipes to better address this growing consumer demand.”
Paré adds that Canadian beef is a great source of nutrient-rich protein and an important part of a healthy balanced diet. “As personal health and fitness continues to grow in popularity, lean beef is an optimal protein choice for those looking to build muscle and reduce body fat.”

The growing global demand for Canadian beef impacts product availability in North America, especially on tender middle cuts from the loin and rib.

“The Canadian Beef Centre of Excellence focuses on building demand for lesser known cuts outside of the middle meats,” says Paré. “The CBCE’s recent culinary and processing innovations have increased the awareness and value for the short plate — aka belly or navel. Curing and smoking the short plate has opened the door to alternative breakfast meats made from beef and veal. Demand for these products is growing in Canada and is already well established in the Middle East.”

But one of the biggest consumer trends is traceability — knowing where the food comes from.

“Canadians are choosing to support local and Canadian producers,” says Paré. “Canadian beef is local beef and choosing Canadian supports local farmers and ranchers and is beneficial to local communities and economies.”

Perillat concurs and says he would like to see better information provided to consumers.

“We’ve got 60,000 [cattle] producers out there that truly care about and look after their livestock, care for the environment, and follow protocols to ensure we’ve got safe, healthy, and well-cared-for animals,” says Perillat. “That’s a huge part of that trust we can build through the supply chain from our producers to the consumers.”

And with more cattle processing being done in Canada, particularly in the West with the opening of Harmony Beef, there is more product available to food processors and retailers.

“We’ve definitely got the cattle here that can support the processing facilities,” says Perillat. “Although we haven’t expanded like the U.S., we are keeping and processing more cattle in Canada, and that’s good for consistent supply and volumes of beef coming forward.”

He adds that the Canadian-made programs that retailers and foodservice have jumped on board with support the marketplace and are good for Canadian producers.

And these days, producing a product with a made-in-Canada label is a really good thing, here at home and internationally. WFP

References


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For a fresh perspective, contact Eben Louw, B.C. Leader, Food and Beverage Processing, at 604.853.9471 or eben.louw@mnp.ca

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**“FOOD PROWEST” is a great way to make connections and see a wide range of excellent local BC products. The full event from the Trade Show, Product of the Year, Gala and Awards handed out to recognize fantastic local BC suppliers is a first class event that we are very proud to attend and be part of.”**

Ken Clark, General Manager, Corporate Brands, Western Family

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Manufacturing a consistent product requires monitoring and careful handling throughout. Process centres such as dryers and blenders rely on accurate upstream data regarding materials and conditions. Conveyors, chutes and transition points must keep materials flowing gently and prevent spillage. Equipment cleanup must be easy and maintenance points must be accessible and practical.

Thayer Scale, an innovative manufacturer of weighing equipment, incorporates all these factors into their products. Thayer's FMSS mass counterbalanced scales provide highly accurate measurement of materials and eliminate potential sources of error from belt tension, idler misalignment, roller friction and others.

Mass counterbalancing allows Thayer to use a smaller load cell to measure net material load. This unique weigh system is unaffected by dirt, shocks and vibration, and can withstand large overloads. Higher resolution of the load cell, combined with a weigh span which is the entire conveyor length, allows for more residence time and greater accuracy. Thayer Scale's patented “SLC” (scale location compensation) features can also be supplied to move the point of measurement further downstream adjacent to associated or “slaved” equipment.

Thayer’s “SI” Insertion Weigh Belt Module has been designed to easily fit into an existing belt or vibratory conveyor line. A short support framework and a suspended 30” (inch) long conveyor (available in standard widths of 18”, 20”, 24” and 30”) allows insertion into a short transition space between existing conveyors or equipment.

Proven applications for the SI Insertion weigher include almonds, cheese curd, beans, spinach, lettuce, crackers, croutons, shredded cheese, snack foods, rubber mulch, dried fruit and candy.

Thayer Scale’s SI Insertion Weigher can often be repositioned in the field to change incline or for repurposing. The conveyor portion can be oriented to convey horizontally, upwards or downward to suit installation conditions. Drives are available with washdown capability and constant or variable speed.

The open cantilevered “C-Frame” support simplifies belt removal and replacement for wash down. V-Guided tracking increases the operating life of the belt. Conveyor elements are fully stainless-steel food grade, designed for cleanliness.

Thayer instrumentation and controls can function as either a process stream weigher only, or as a flow stream controller/weigher.

One customer installed three Thayer SI units in a master-slave configuration. The requirement was to blend ingredients in specific proportions with loose leaf spinach. Another customer replaced an existing weigher due to flow variations which caused unevenly or overcooked croutons. Thayer SI Insertion Weigher was selected to retain product texture and color. Light density croutons are weighed, a process signal is sent to the customers’ DCS system and oil is accurately proportioned as the croutons are fed to a seasoning drum coater. Read more online at http://www.thayerscale.com/case-studies-2/.

Thayer Scale manufactures a wide range of instrumentation products to operate either a single or multi-feeder operation in batch or continuous mode. Features include programmable analog and discrete I/O, multi-level password protection and a wide range of device level interfaces.

Food producers have an opportunity to significantly increase production yield and reduce waste with the addition of a Thayer SI Insertion Weigher.

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read products, cookies and snacks dominate the gluten-free food and beverages market in Canada, according to a 2016 Mordor Intelligence report, Canada Gluten-Free Foods and Beverages Market Segmented by Type (2018-2023). The report estimates the market share for these groups represents about 26 per cent of the 2016 total, with the probability of posting the fastest CAGR during the 2018-2023 analysis period.

“The market for gluten-free foods and beverages has undergone a radical change from being considered specialty niche products to becoming mainstream products,” states the report. “Millions of people around the world have started consuming gluten-free products, not only because of being diagnosed with celiac disease but also because of a general perception of maintaining better health.”

Paul Valder, president & CEO, Allergen Control Group Inc., speaks of the dramatic rise in sales of gluten-free products. “The Canadian gluten-free market has experienced significant growth in sales, soaring from $178.9 million in 2008 to nearly $460 million in 2012,” he states. “Growth is forecasted to increase to about $811 million in 2017.”
Valder suggests that the only limit to this growth is a medical cure for celiac disease and/or non-celiac gluten sensitivity.

Emily Kaufman, president, Emport, LLC., concurs. “I don’t see this community—or the family and friends who want to share meals with gluten-free people and who shop accordingly—going away anytime soon,” she says.

Kaufman admits that producing these types of foods may be an demanding process but one that is very worthwhile.

“Creating safe gluten-free food can be incredibly rewarding but it does take some real dedication to get a gluten-free program up and running,” she says. “Even if a processor plans to make their facility entirely gluten-free, they still must truly understand every point in their supply chain. Where do the ingredients come from? What other ingredients are processed on the same equipment? What other crops are grown in those fields? How are their supplies ensuring that the products are truly gluten free?”

Kaufman suggests that regardless of what a supplier may claim, it’s often good practice to test risky ingredients for gluten when they arrive. “Better to spend 20 minutes at the beginning than to have a recall situation at the end,” she advises. Adding that rapid tests like her company’s GlutenTox Pro can help. Especially in shared facilities, as a way to confirm that surfaces are clean, ingredients are uncontaminated, and finished products have not been exposed to gluten along the way.

To Certify or Not to Certify

Valder also points out some of the issues inherent in producing gluten-free products.

Managing gluten cross-contamination and innovative product development are two big challenges, he says, as are the varied regulations between countries and the cost of implementing (and ongoing support) for a gluten-free management system, such as coaching, training, implementation, testing and auditing.

“We estimate that of all gluten-free consumer packaged goods products, approximately 70 per cent are certified, as most major supermarkets require third-party certification,” he states, adding that the benefits of certification include reduced risk in recall, being socially responsible and building customer loyalty. “Certification can take between two weeks for a random-end product lab test and certificate of authenticity, and up to three to 12 months for a respected third-party management system certification.”

The Canadian Hemp Trade Alliance notes that hemp processing facilities are generally gluten free.

Russ Crawford, president, Canadian Hemp Trade Alliance

The Allergen Control Group Inc. notes that approximately 70 per cent of gluten-free consumer packaged goods are certified.

The Natural Way

One of the main alternative ingredient in gluten-free foods and beverages is hemp.

“Consumers are attracted to hemp as a natural source of protein in the oil cake and a complete complex of amino acids in the oil,” states Russ Crawford, president, Canadian Hemp Trade Alliance. “Not only is hemp gluten free but it is also dairy free and free of allergens.”

According to Crawford, Canada currently produces approximately one million pounds of hemp seed, with a farm-gate value of $60 million.

“The food processing sector is a relatively easy entry point for hemp processors,” says Crawford. “They must apply for and be granted a processing license from Health Canada. This may change under new regulations expected in the late summer of 2018.”

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Crawford goes on to say that hemp processing facilities are generally gluten free. “Because hemp processing facilities are generally hemp exclusive or limited to oilseed processing, they do not handle any raw products which contain gluten so cross-contamination is extremely rare,” he adds. “Where it may happen is in the cleaning or the transportation segments of the supply chain.”

The legalization of cannabis will have a major impact on the hemp industry, advises Crawford. “If new regulations for marijuana to grow but at a slower rate than we have been experiencing,” he says. "Fifteen to 20 years ago, you were lucky to find a store selling three different kinds of gluten-free cookies," states Kaufman. "Now, gluten-free consumers can expect the same variety — and the same quality — as any other consumer, and companies are really delivering." Innovators are stepping up the plate and meeting the increased demand. “Consumers are getting smarter and demanding more quality,” says Kaufman. "We’re seeing manufacturers learning how to ask the important questions to keep their customers and their reputation safe.”

Innovative products, finely tuned processing and a government that continues to lead by example are keeping Canada’s gluten-free market healthy and strong. “Under Health Canada, gluten is considered the same as declaring any other allergen," states Valder. “The rest of the world is starting to catch up, including Canada’s gluten-free market healthy and strong."

The summation of all the moving parts will ensure you have the right team to handling your Revolution in stages, with minimal risk. Starting the process leads to financial benefits that fund the next steps. The plant floor data can then be linked with commercial systems such as ERP and Order Entry software. This eliminates the hours spent weekly manually writing down plant floor information, and then converting to spreadsheets for reporting and analysis. Reporting requirements are provided by real time data, in formats that can be easily available. Line efficiency, traceability and production details become easily available.

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Benefits are closer than you think.

By Mike Gardiner

The fourth industrial revolution – Industry 4.0 – is in the media a lot these days. What is it? Does it really apply to small and mid-sized businesses? The basic concepts of Industry 4.0 include addition of sensors and equipment controls, along with linking commercial systems directly to the plant floor. At first glance Industry 4.0 may seem overwhelming, but the initial steps are quite simple and can be extremely impactful.

The first main element is improving integration of your production line and adding sensors to improve the operation. The second main element is linking your commercial databases directly with your equipment. Combining the information that comes from the plant floor with the commercial systems provides very valuable data. When the right reporting and analysis tools are in place, you can answer virtually any questions about your operation.

How does this help a small to mid-size plant? Let’s start with the basics. Data points are generated every time a switch opens or a motor starts. Automating, sensing and recording can be relatively low-cost investments in most operations, and they provide the base line data that can be used to realize massive benefits. When a production line can sense upstream and downstream conditions and then react automatically, production is as good as it can be without major capital investments. It will also create a less stressful environment for your equipment and people. This makes a big difference to understanding how to improve the operation.

The plant floor data can then be linked with commercial systems such as ERP and Order Entry software. This eliminates the hours spent working manually, writing plant floor data, and then converting to spreadsheets for reporting and analysis. Reporting requirements are provided with real time data, in formats that can be easily available. Line efficiency, traceability and production details become easily available.

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CODEX, who are revisiting the global allergen challenges, and are requiring more stringent regulations around allergen and gluten-free manufacturing and product claims. The summation of all the moving parts inherent in producing top-quality, gluten-free foods and beverages is a finely honed market that is not only meeting current consumer demand but is anticipating future demand. Continued research and ongoing regulation will ensure that the consumer is met with innovative foods that will meet their allergen requirements, while still satisfying that all-important need for taste and quality. WFP
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Although maintaining a strict sanitary regime has become a lot easier with today’s generation of washable food processing equipment, it is still imperative in upholding food safety to use only top line sanitizing equipment designed for the job.

Perhaps surprisingly, the most common problem processors encounter when it comes to keeping a sanitary regime is that the cleaning equipment itself is not properly cleaned or maintained.

According to Douglas Potvin of Karcher, a market leader in cleaning technology, “The cleaner we keep the floor scrubbers or the sweepers the most effective will be the cleaning procedure. Many users don’t clean their equipment properly and as a result they don’t maximize the cleaning results that they could have from them.”

KARCHER provides a complete cleaning solution for industrial/food processing facilities, the foundation of which is their P.D.I.R system: Preventative, Daily, Interim, and Restorative cleaning. The targets of the program are to maximize the cleanliness inside the facility by preventing dust and dirt from moving inside the plant and to set up a daily and interim cleaning program that will minimize the need for restorative cleaning actions. This will maximize cleaning results with the least cost.

“The food industry is very sensitive in hygiene and they invest more money than any other type of industry in cleaning equipment and systems,” says Potvin.
Product Showcase

New Trigger Gun for High-Pressure Cleaners

Kärcher is introducing a new trigger gun design in its lineup of commercial cold and hot water pressure washers — the EASY!Force trigger gun. The main feature is the trigger, which is pushed into the handle with the ball of the hand. When the trigger is operated, the recoil of the water spray automatically presses the trigger into the hand, which contributes to effortless use. Kärcher has used this new trigger gun design as an opportunity to introduce additional improvements for secure connection. As a result, connections from the trigger gun to the wand and to the high-pressure hose have been redesigned. A quadruple trapezoidal thread, EASY!Lock, allows a tight and reliable connection with only a single turn (360°), which is a time savings benefit. Further connections — from wand to nozzle and from hose to pressure washer — also feature the new EASY!Lock thread. In this way, all components can be changed quickly and easily. A large number of accessories have been converted to the new EASY!Lock thread, and thanks to special adaptors, the new trigger gun can be connected to existing pressure washers in the field.

Washing Scale Parts from Multihead Weighers Has Never Been Easier

Developed in cooperation with manufacturers of multihead weighing, Douglas Scale Washers from Douglas Machines Corp. are designed to quickly and efficiently wash, rinse and sanitize a batch of weigh buckets and feeder pans in as little as 5 minutes. Specialized wash racks can be loaded at the weigh station and transported to the washer for easy cleaning. Racks are available for all brands and are designed to protect the parts during cleaning and extend their lifetime. Machines can be installed on the mezzanine or used in a centralized wash room. Reduce turnaround time while saving water, labour and energy!
at which material exits the conveyors, preventing material contact with seals and allowing rapid sanitizing in place. The screw can also be removed through the bottom of the tube for sanitizing and inspection. The new Open Chute Drum Tipper from Flexicon features stainless steel product contact surfaces finished to sanitary standards and a wash-down motor, providing a low cost means of discharging non-dusty bulk materials from drums without cross-contamination. While the task has become easier, however, remember: keep the wash equipment itself clean for best results. WFP

Chute Drum Tipper from Flexicon features stainless contact with seals and allowing rapid sanitizing in place.

What’s New in the Food Industry?

Currently trending in food is the increase in protein based products for Canadians, whether dairy or vegan based. Chemroy Canada provides innovative solutions to improve food products and production by providing technologies from three innovative supply partners: Avebe, First Choice & DuPont Danisco Cultures.

Avebe offers unique and versatile potato starch texturizers. Etenia functions much like gelatine, providing an affordable solution for preparing fresh cheese and Greek yogurts. Labeled as “Native Potato Starck”, it is vegan, non-GMO, and adheres to both Kosher & Halal requirements. It is primarily used to add richness to products while offering complete binding of whey to simultaneously reduce waste and improve yield.

With the rising trends of veganism, flexitarian and lactose intolerance, the need for unique solutions to better match traditional cheeses has grown. Some frequently replaced processed dairies that have begun to make the switch over include sandwich sliced cheese, pizza toppings and spreads. These natural starches improve texture and even allow for the cheese to melt on exposure to heat, creating a more familiar non-dairy cheese.

First Choice Ingredients works to fine tune the taste of your dairy and vegan products. A variety of natural, clean label dairy flavours are produced in paste, powder and liquid form. Custom flavour development is available with over 10 application specialists and application laboratories. Concentrate flavours are cost-effective substitutes to expensive and volatile commodity cheese & dairy products. Organic, non-GMO and RBST-Free options are available. Specialty vegan dairy flavours are also available to help you make the finest foods your taste tester wouldn’t even know are dietary sensitive.

DuPont is frequently on the cutting edge of food technology, and has recently launched cultures specifically tailored to create non-dairy cheese, and fermented vegan dairy flavours are also available to help you make the finest foods your taste tester wouldn’t even know are dietary sensitive.

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Dubois has been named the market leader in the food industry. The company is known for its expertise in designing, developing and manufacturing high-quality products for the food industry.

Animals and plants have been used as sources of food for thousands of years, but recent advances in biotechnology have enabled scientists to create new types of food products. These products are known as genetically modified organisms (GMOs).

GMO foods are produced by introducing genes from one species into another, which can change the physical or nutritional properties of the food. These changes may be positive or negative, and can affect the taste, texture, and shelf life of the food.

The use of GMOs in food production has been controversial, with some people concerned about the potential health risks and environmental impacts. However, many scientists believe that GMOs have the potential to improve food security and sustainability, making them an important tool for addressing global food challenges.

In conclusion, the food industry is constantly evolving, with new technologies and methods being developed to improve food safety, quality, and sustainability. The use of GMOs is just one example of this ongoing innovation, and will likely continue to play a role in the future of the food industry.
Industrial scales help to monitor production and improve efficiency for food processors, from producing and handling to packaging and shipping.

There are numerous points along the production line where weigh scales are an essential component. Check-weighers, for example, are used on the production line to weigh both raw and finished goods. Conveyor scales remove the need to lift items, increasing production speed and throughput. Forklift Scales enable the heavy equipment to weigh items eliminating the need to place on scale. Bins, tanks and hoppers can also be converted into scales to easily manage the inventory of dry ingredients.

One of the most common uses of scales in food processing are vehicle weighing systems for both inbound and outbound freight. Avery Weigh-Tronix, a global company with a Canadian office in Montreal, are experts in these large scale systems that also include bench and floor scales that provide for accurate weighing of goods being received or shipped. Indicators collect, store and communicate weight information and some have data transfer capabilities.

“We do a lot of customizing of scales and redesigning of dimensions to fit into specified areas,” says Betty Sabourin, sales coordinator at Avery Weigh Tronix’s Montreal office. “We also design special software packages, scanners and printers. Some customers don’t want to go out and find all the pieces they need, so we do it all for them.”
Weigh Belt Feeders are one of the most essential pieces of equipment for material handling. Thayer Scale measurement systems accurately weigh products with densities as low as 0.5 pounds per cubic foot and yet are built to survive rigorous sanitation procedures with high pressure wands, solvents and degreasers, without damage or measurement drift.

“Attention is paid to materials of construction such as painted or stainless steel, equipment finishes, sloped corners and smooth welds. Other areas of specific focus include selection of equipment component shapes and slope of surfaces and chutes to keep materials flowing and to minimize accumulation of particles,” says Doug Ballard, president of GRIP Global Resources for Industrial Projects, who represents Thayer Scale in Western Canada. “They only produce equipment in which the gravimetric flow rate determination is based on direct measurements of all independent variables required to define it, independent of the physical properties of the material being handled.”

Thayer Scale weigh belt feeders are normally supplied with an integral conveyor and can also offer special paint, 304 / 316 stainless steel, inclined conveyors and tailor-made scales. The heavy industry weight belt is used for items like flour or bran, the light industry weight belt is used for cereals, while the light loading weight belt is used for light items such as potato chips, corn chips or popcorn.

Weigh belt feeders can be open top for visibility or completely enclosed, with the option of a dust evacuation outlet. “The customer can then hook up a dedicated or plant wide dust collection system to enable them to draw out any dust, collect it and either dispose of it or somehow add it back into the product. In many cases our efficient belt scraper keeps carry-over within the product discharge zone. However, for dry, dusty, fine materials which tend to migrate, a scavenger conveyor can be included below the weight belt to return fines to the discharge area,” says Ballard.

Thayer Scale also offers their “SI” Insertion Weigh Belt Module for ease of adding weighing into an existing or new process flow. It can be configured in a variety of ways and is easy to maintain. A handy “C-frame” design makes it easy to remove the conveyor belt for cleaning.

For continuous flow of food materials, a loss-in-weight-feeder scale is essential. As food ingredients are discharged, the feeder weight declines and the feeder adjusts the speed to maintain flow accuracy. There are screw or vibrancy feeders for solid food materials. Vibrancy is ideal for delicate foods such as cereal flakes that require gentle handling. There are pumps or valves for liquids. “How a product is handled and retained during the weighing process is one of the keys to maintaining yield and minimizing waste,” says Ballard.

Hygiene is of great concern in the food processing industry. At Thayer Scales attention is paid to materials of construction such as painted or stainless steel, equipment finishes, sloped corners and smooth welds. Other areas of specific focus include selection of equipment component shapes and slope of surfaces and chutes to keep materials flowing and to minimize accumulation of particles. “Much of current day design of weighing equipment draws from decades of experience and feedback from customers,” says Ballard.

Checkweighers are perhaps one of the most common scales used in food production — and for good reason. They are normally found at the off-going end of a production process and are used to ensure that the weight of a pack of the commodity is within specified limits. Any packs that are outside the tolerance are taken out of line automatically. A checkweigher can weigh more than 500 items per minute (depending on carton size and accuracy requirements). Checkweighers can be used with metal detectors and X-ray machines to enable other attributes of the pack to be checked and acted upon accordingly.

Checkweighers and other weighing scales play a fundamental role in production operations because they not only weigh — ranging in weight from below a gram to several hundred kilograms, including unwrapped or raw food products; or pre-packed products in containers, cartons, etc.
A&D Weighing has just introduced the Checkweighing System, specifically designed for the food processing industry and is not affected by produce spills or debris. A&D Weighing’s popular range of products include the low cost SJ Series bench scales, IP65 GP Series industrial scales and SW heavy duty scales. This product features a seven-inch colour touch panel. Product images can be quickly uploaded to the checkweigher from a USB flash drive, making product identification and upload fast and simple. Products can be divided into 10 different groups, with up to 100 products able to be recorded within each group. AD-4961 consists of four units: an infeed conveyor unit, a weighing conveyor unit, a control unit and a base unit, allowing fast and simple assembly. The comprehensive range of load cells and load sensing devices includes analogue, digital and vibrating beam load cells and the innovative Weigh Bar transducer.

A new food-grade checkweigher that features robot construction and can function as a standalone workstation or be fully integrated with computer networks has been introduced by Alliance Scale, Inc. The Alliance/CAS Enduro Extreme Washdown Checkweigher operates with a 12V rechargeable battery pack with a 50-hr. life and a five-hour recharge time. The indicator is switchable between lb., oz., grams and provides counting and totalizing with various hold modes. Communication options include RS232, RS485, wired- and wireless Ethernet, Bluetooth and 20 mA.

In choosing the right scale for your specific need, it is important to check the full range of products on the market. As production lines continue to automate, in-line industrial scales will only play a greater role to ensure optimum productivity and minimal waste, while ensuring food safety and quality. WFP

The Many Faces of Flavouring

Innovative flavours continue to draw interest from consumers and food processors. However, the flavour story is no longer about taste alone. Canadians are looking for products with clean labels that are convenient, tasty, functional and healthy. Flavouring provides an opportunity for food processors to elevate their products and deliver innovative snack, meal and beverage experiences.

Knowing the Why

Successful products begin with the food processors clearly articulating their intent for flavouring the product. “Food processors need to know what they are trying to achieve,” says Carol Finlan, research and development manager, Dealer Ingredients Inc. “Flavours can be used in so many ways. They can be added to mimic a taste experience, like dairy or peanuts, without the actual ingredients, mask an undesirable flavour, or simply provide a waft of aroma when the consumer opens the package.” For example, the growth of plant-based proteins has increased the demand for masking agents, says Finlan, to cover the unfamiliar, and at times, undesirable off taste of these proteins.

Determining the flavour profile for a product should be a collaboration between the food processor and the flavour provider. flavouring is far from a simplistic process. It requires an in-depth understanding of the food being processed, including the cooking process, storage method and even the way that it will be flavoured.
“Flavours are volatile and sensitive to high temperatures,” says Laurianne Valois-Adamowicz, communications coordinator, Foodarom. “Food processors need to consider several factors including the composition of the product, manufacturing processing conditions and how and where it will be packaged.”

When it comes to choosing flavourings, not all flavours are alike. However, the journey for a food processor can be simplified by choosing a partner that is known for their quality products and customer service. “The usage in flavouring is so low in terms of servings, it doesn’t make sense to cut costs,” says Doris Valade, president, Malabar Super Spice. “Food processors should invest the time in understanding their spices and compare the products with different suppliers before making their investment.”

Country of origin, climate, composition of the soil and terroir will each have an impact on the taste profile of the herb or spice. “It is not that one herb, for example Turkish oregano or Mexico oregano, is better than the other, but it important for food processors to understand that they are different,” says Valade. Test samples should be used to determine both the type and amount of flavour used. Finland recommends starting at the point where the taste of the flavour can just begin to be detected, and then to move up in small increments, until the final taste profile is achieved.

It’s Still Fashionable to Be All Natural

For the general Canadian population, the term “all natural” still carries with it a perception of a healthier products. Botanical flavouring is a perfect complement to the continued push for healthier, functional products. This includes herbs (chamomile, mints, spices (turmeric, cardamom), plants (lavandustrose petals) and exotic products such as seaweed and mushrooms. “Botanical products are used to enhance herbs and spices, for their health benefits and their aromatic properties,” says Valade. “However, you need to be cautious, as some of the

Botanical flavouring is a perfect complement to the continued push for healthier, functional products.

Prepare to Improve Safety and Ensure High-Quality Food

Compliance is a fluid topic which needs to be under constant evaluation. As the markets and your business change, so do your requirements and responsibilities.

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volatile oils, like olio capsicum can be extremely potent.”

In addition, just because a flavour is natural, does not necessarily mean that it is healthier. “Mainstreaming of organic and natural foods makes simple, natural related flavours, such as herbs, vegetables and seeds, the preferred choice for health-conscious consumers,” says Valois-Adamowicz. “While products, like sugar and salt which are completely natural, can have an adverse effect on our health if consumed in excess.”

Despite the push for “all natural”, food processors should not completely ignore synthetic flavourings. In fact, if the function of the flavouring is to enhance its taste and aroma, this can sometimes be done more efficiently through artificial flavouring.

Malabar Super Spice notes that processors need to understand that each herb/spice is different and will affect the flavouring of a product.

Doris Valade, president, Malabar Super Spice

“Food processors should invest the time in understanding their spices and compare the products with different suppliers before making their investment.”

Foodie Trend Takes Flavouring To the Next Level

Canadians are drawn towards flavour profiles that provide that confirmation that the product that they are ingesting is healthy. Simple flavours such as banana and avocado, citrus flavours like blood orange and lime fingers, and fuel flavours (coffee fruit and algae), says Valois-Adamowicz, all hold appeal.

“New ingredients with relaxing properties such as L-theanine, chamomile, and valerian root are emerging which will contribute to a new flavour trend related to calming and relaxing foods, such as sleep waters. While maple syrup as an ingredient wins new customers around the world.”

At the same time, the trend towards global cuisine continues, providing opportunity for processors to deliver products with influences from Africa, Korea, Philippines and Indonesia. “We really need to thank the food shows for a good portion of the global flavouring trends,” says Valade. “Chefs are now training globally and are bringing their world travels and experiences to the kitchen table.” When it comes to food creativity, practically anything goes. The overall flavour profiles of food have become a lot more complex, with traditionally savoury profiles, like smoked and spicy, extending to all menu items including drinks and desserts.

Trends may come and go. But one thing in flavouring remains true, taste is extremely important. This is why flavours such as chocolate, vanilla, and dairy free, continue to be in vogue. “When it comes to flavours let your imagination go wild,” says Valade.

“We remember that customers will always gravitate back to the basics, which is why it’s important to stay focused on delivering high quality, everyday products, with minimal ingredients.”

It is the quality of the finished product, that will determine a repeat sale. Food processors can ensure that they deliver these high standards by investing the time in understanding their product and choosing both the type and quantity of flavour that will take their product to the next level.

Foodarom note that processors need to consider factors such as composition of product, processing conditions and where it will be packaged.

Foodarom, communications coordinator, Foodarom

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Dawn Bakery
When Immian and Kymbrelee Wolfe decided to go back to their roots in farming it was 2012 and the couple were looking for a way to alter a lifestyle that was not allowing them to spend critical time with their children.

The couple found a little plot of land in the Lillooet area in B.C. and tried their hand at growing vegetables while Immian continued to work in the Vancouver area during the week. Although modest, this was the beginning of Green Dirt Farms and the company’s own brand of organic greens and garlic.

Certified Organic by PACS and Canada GAP, the Wolfes follow the carefully laid out guidelines for organic growing as outlined in the COR (Canada Organic Regime). “In addition,” says Immian, “we have chosen to grow veganically — meaning we do not use manures, blood meal, bone meal or any other animal-based input on your food. We use only plant-based fertilizers, avoiding the hormones, antibiotics, heavy metals and other undesirables that can sneak into your body through the back door of growing practices.”

Green Dirt Farm currently offers five salad varieties including Spring Mix, Spinach, Arugula, Kale and Power Salad. They also offer organic garlic. “We harvest four-five days per week, wash, pack & ship fresh to grocery stores, restaurants & distributors in B.C. and Alberta.”

With a growing demand for their products, the couple decided to ramp up production and turned to Steep Hill Equipment to help them. Run by Brent Larsen and his wife Jill, Steep Hill buys, sells and refurbishes all types of used food equipment.

“We do not have a specific area of focus, but we have over 5,000 items in stock. A few examples are conveyors, metal detectors, meat equipment, grain handling, valves, and bakery equipment,” says Brent Larsen. “We have the ability and passion to help startup and multi-nationals. It is part of our culture to nurture all relationships, if our customers succeed we succeed.”

Immian first met Larsen while working with a food manufacturer in the bakery sector. “Brent helped us source quite a number of equipment items, as well as help us sell some unused assets. For the farm we were looking for several conveyors of different size — all food grade, as well as a net weigh filler and label applicator — for transporting produce through a cleaning line and into finished packages.”

Now based in their 7,000-sq. foot warehouse Steep Hill can not only source used equipment but can also help with small custom fabrication jobs. “Steep Hill will be a fixture in my growing business” says Immian. “Their breadth of scope in equipment and helpfulness in all aspects of the equipment purchasing process are a huge help to our farm and to any growing business.”
Unparalleled access to industry data and comprehensive strategies to help you bring successful products to the market.

Introducing the BioD estroy technology from Scholle IPN, said about the CleanPouch Aseptic System, “We’ve utilized nearly fifty years of aseptic packaging know-how to create this new system. From the outset of design, finite element analysis, computational fluid dynamics, rapid prototyping, and extensive testing through the prototyping phase were keys to development. The knowledge gained from our in-market success with the SureFill line of aseptic hop-in-box packaging has helped prove out our process and gives us the utmost confidence that this system will deliver aseptically-processed products safely, naturally, economically, and sustainably.”

New and Improved Eriez Xtreme Vertical Form, Fill & Seal Metal Detector

Eriez introduces its new and improved Xtreme Vertical Form, Fill & Seal (VFS) Metal Detector. This compact unit requires no metal-free area above or below the sensing head, making it ideal for installation in the space-constrained area before the hopper and forming tube.

“With a 100 per cent reduction in the metal free space constraint of previous models, our new VFS represents a dramatic improvement over other metal detectors on the market,” says Metal Detection Product Manager, Ray Spurgeon. The new and improved Eriez Xtreme VFS Metal Detector eliminates the need for costly modifications and plastic hoppers. With its innovative design, this metal detector connects directly to a customer’s existing stainless steel hopper and forming tube with simple Jacobs connectors. Eriez’ Xtreme VFS Metal Detectors meet stringent standards for food processing environments and offer the superior sensitivity customers expect from Eriez. These units, suitable for washdown, detect millimeter-sized metal spheres and feature food grade pipe and stainless steel construction.

Scholle IPN Announces the First Pre-Made Spouted Pouch System for Aseptically-Processed Products

Scholle IPN has announced the world’s first pre-made, sterilized spouted pouch system for aseptically-processed products. The CleanPouch Aseptic System includes: an innovative spout, plug, and cap combination; pouches made within clean room environments; and a small-footprint, high-output aseptic rotary filler, The SureFill 100P - Aseptic. David Belfiore, director of technology for Scholle IPN, said about the CleanPouch Aseptic System, “We’ve utilized nearly fifty years of aseptic packaging know-how to create this new system. From the outset of design, finite element analysis, computational fluid dynamics, rapid prototyping, and extensive testing through the prototyping phase were keys to development. The knowledge gained from our in-market success with the SureFill line of aseptic hop-in-box packaging has helped prove out our process and gives us the utmost confidence that this system will deliver aseptically-processed products safely, naturally, economically, and sustainably.”


A First in Canada - Health Canada-Certified Product Against Biofilms

The first and only product approved by Health Canada for its ability to kill and destroy biofilms, BioDestroy is breaking into the agri-food market by ensuring food safety. BioDestroy was launched in February 2016 and underwent extensive third-party testing to prove the effectiveness of its dual action: killing the bacteria inside a biofilm and disrupting the biofilm structure itself. This dual action sets this technology far apart from competing non-approved products. BioDestroy can be used alongside BioDetect, an innovative biofilm-detecting spray that was previously launched in the agri-food industry. Their combined action prevents surfaces from becoming contaminated by biofilms. By adding this solution to their sanitation processes, agri-food businesses can gain the upper hand on biofilms and avoid the unwanted costs and inconveniences of shock treatments. The regular use of BioDetect and BioDestroy promotes a preventive rather than a curative approach to biofilms.

For more information: sanimar.com/biofilm
3M Introduces New Molecular Method for Campylobacter

3M Food Safety has announced its new 3M® Molecular Detection Assay 3 – Campylobacter with 3M Campylobacter Enrichment Broth, providing more efficient testing for a key pathogen associated with poultry production. 3M now offers a full portfolio of poultry testing products, and users gain an advantage by being able to utilize 3M Molecular Detection Assay 3 – Salmonella and 3M Molecular Detection Assay 2 – Campylobacter as a complete solution for simultaneous monitoring of poultry for both pathogens.

According to the Centers for Disease Control and Prevention, Campylobacter causes an estimated 1.3 million illnesses each year in the U.S. 3M’s new assay and simplified enrichment broth helps customers safeguard against this pathogen while increasing laboratory productivity. The testing process is significantly faster than alternatives like PCR, immunoassay and culture methods, and having a streamlined protocol for Campylobacter and Salmonella means the system is able to perform up to 96 tests of multiple types in one 60-minute run.

“WE are providing the poultry industry with a complete solution that is simplified to achieve fast, highly accurate results,” said Christopher Sonner, 3M Food Safety marketing manager for new products. “While this product development gave our customers an easier workflow, an additional benefit is increased protection of their products and brands from the threat of this pathogen.”

Unlike traditional Campylobacter enrichment protocols that can take 11 or more steps, the 3M Campylobacter Enrichment Broth requires only five steps. This fixes up poultry testing labs to keep their focus on what matters most. The 3M Campylobacter Enrichment Broth eliminates the need for expensive microaerophilic incubation, supplements, blood, organic solvents or autoclaving the broth, only requiring the addition of sterile water.

What Does Triple Action Mixing Mean to My Process?

With no motors and no moving parts, the Konax Triple Action Static Mixer costs less from day one, and there are no associated maintenance costs and no auxiliary power needed. “You can expect a long-life span that won’t break your bottom line. Gravity is often the only energy used to complete the mixing process. Konax offers an advantage over existing inline motionless mixers. While there are different inline static mixers on the market, there is only one that provides the ultimate uniformity achieved through static mixing: the Konax patented Triple Action Static Mixer. With low cost of ownership and long shelf-life, the Konax Triple Action Static Mixer is unlike any inline static mixer out there. Here is why:

KOMAX mixers divide and re-divide the process stream with a series of elements set at right angles to each other. Each element doubles the number of previous divisions. Twenty elements produce more than a million divisions and re-combinations.

Specifically designed to deliver the fastest packaging speeds in the industry, the tna robag 5 is designed to solve the most powerful engineering challenges with a complete portfolio of new innovative features. This includes the tna intelli-weigh 0220 omega high-speed scale. Featuring 20 weigh heads, this ultra-high precision scale can combine different products, while offering fast and accurate product transfer with minimum waste. In addition, the integration of ultrasonic back seal technology that enables better back seals with precise sealing accuracy ensures that each bag meets the highest quality standards. The new tna robag 5 is manufactured in a high-grade stainless steel to reduce the risk of corrosion and deliver an advanced level of food safety and superior equipment longevity.

HRS Unicus Series: Gentle Processing of High Fouling Products

The Unicus from HRS Heat Exchangers has been specifically designed to provide optimal heat transfer with a wide range of difficult materials across a range of industries, particularly those which have a high fouling potential (therefore limiting heat transfer), but which at the same time need delicate handling to preserve fragile product integrity. A process of continuous improvement means that Unicus heat exchangers are available with a wide range of materials types, providing even more choice for applications from food pasteurization to bio-fluidic processing. The Unicus Series is based on traditional shell and tube heat exchangers, with the addition of a patented stainless-steel scraping mechanism which is hydraulically moved back and forth in each interior tube. This movement prevents turbulences within the material. Both actions help to form two key functions. Firstly, it minimizes potential fouling of the product by keeping the tube wall clean. Secondly, the movement creates turbulence within the material. Both actions help to increase heat transfer rate and therefore, they create a highly efficient heat transfer process ideal for viscous and high fouling materials.

According to Konax, the fact that the separate hydraulic action means that the speed of the scrapers is highly controllable and can be optimized for the product being processed means that materials which are susceptible to shear stress or pressure damage can be handled gently to prevent such damage while still providing high levels of heat transfer.

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KOMAX mixers divide and re-divide the process stream with a series of elements set at right angles to each other. Each element doubles the number of previous divisions. Twenty elements produce more than a million divisions and re-combinations. Special carriers and channels distribute the material of direct stream impingement. This enhances and optimizes the two-by-two division process to make it truly effective. Under turbulent flow, both sides of each KOMAX element produce elliptical vortices rotating in opposite directions. This eliminates the stemming or tunneling effects associated with early static mixer designs. In addition, an optimum degree of BACK-MIXING occurs as material is continuing downstream.

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Meat Snack Exporter Beefs Up Production with Fortress Kit

The meat snack segment has seen sales grow consistently year on year by seven per cent. That’s a similar picture in Europe, with analysts at Ireland-based Research and Markets predicting sales of meat snacks in Europe could reach US$4.5bn by 2025.

For Meatsnacks Canada, which commands 78 per cent of the local market share, the rising popularity of its premium low-fat, air dried and cooked and smoked meat snacks is resulting in year-on-year double digit growth. To cope with this heightened demand, the company recently invested in three Phantom metal detectors from Fortress Technology as it is the only food inspection provider to offer a system that could filter out the signal generated by ion filaments from each packet’s scavenger oxygen absorber.

To solve this, Fortress installed its unique Scavenger software onto each Phantom metal detector. This enables Meatsnacks to simultaneously inspect for metal contaminants in addition to confirming whether each of the thousands of packs processed daily contains an oxygen scavenger. To maximize sensitivity for the delivery of raw materials in processing and packaging, the plant’s vacuum system is required to handle internal conveying processes. These systems assist in sorting and packing the animal protein meat, materials and slaughterhouse by-products for prevention purposes. In this way, the hygienic standards can be effectively assured. For these applications, too, the system solutions must be energy-efficient, easy to maintain and space-saving. The VACORE central vacuum system meets these requirements by providing a demand-oriented vacuum for the application process through special speed adjustments. In addition, the Leybold products comply with all guidelines for plant and occupational safety.

Leybold Innovative Vacuum Portfolio

At the leading trade fair Anuga FoodTec in Cologne, Leybold presented its vacuum technologies for the food processing and packaging industry. The efficient solutions of the vacuum supplier are used worldwide. In a wide variety of applications, the pump systems and measuring devices of this long-established company make a significant contribution to sustainable and competitive products and processes in the food and beverage industry.

In the age of global supply chains, the demands on supply reliability are increasing. In view of this trend, customized vacuum solutions are essential for the economic efficiency of companies. For decades, Leybold has been at the forefront of the technologies for the quality control of packaging. For example, leak tightness is immediately critical under vacuum – even for small detectors such as the PHOENIX series meet the highest testing standards. Mass spectrometers used in food analysis also make use of the performance of modern, noise-reduced pumps such as the ECOVAC plus.

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Kinnikinnick is a specialty bakery, crafting safe and scrumptious goodies free-from gluten and major allergens, which are great for celiacs (one per cent of the population) and those on restricted diets. Since the 1991 start at the Strathcona Edmonton farmer’s market, Kinnikinnick has led the way. Celebrating over 25 years in business today, the company started because one of the owners is celiac, (a life threatening auto-immune disorder) and back then, everything gluten-free tasted like cardboard. Kinnikinnick’s success first came from great-tasting recipes, the explosion of the internet and a direct delivery program. The family business now runs two dedicated gluten-free facilities, pioneering products so good, customers love sharing them — free from risk and worry.

The company now boasts over 45 products stocked in 13,000 retail stores across North America. The range includes breads, buns, bagels, donuts, cookies, muffins, pizza crusts, pie crusts, waffles and specialty baking mixes and ingredients. Many products are best-sellers in their category. Kinnikinnick makes North America’s No. 1 selling gluten-free donut and S’moreables Graham Style Crackers.

Products are produced on twelve production lines housed in two main gluten-free plants, totalling 150,000 sq. ft. One location houses the head office, retail store, retail bakery and donut production lines. The other location handles large scale production of all other products. Kinnikinnick products are also found in cruise ships, hotels, health care facilities and theme parks. New export opportunities are growing in Mexico, Central and South America, the Pacific Rim and into Europe.

The shift to “free from” has come over the years, from listening to customers. We noticed that many allergic to gluten were also allergic to dairy. And ever-increasing numbers were suffering reactions to food ingredients. So we changed our recipes and began removing most major allergens. For the last ten years Kinnikinnick has been gluten, dairy, nuts and peanut free and since 2018 has also added soy to the banned list. The “free from” allergens trend comes to North America from Europe, where it’s been used for decades. Simply, “free-from” means food with certain ingredients removed. The idea started with antibiotics and hormones in meat, and is now used by major grocery retailers. “Free from” is also popular for those who don’t want a serving of preservatives and unpronounceable additives in their prepared foods.

Being “free from” means Kinnikinnick products can now be enjoyed by around 10 per cent of the population who must avoid major allergens and the many more who chose to for health reasons. With food safety at the top of the list of Kinnikinnick values, we continue to test all incoming ingredients to the highest industry standard — a time-consuming and expensive benchmark we stand by.

Our “free from” focus means that we cannot use some of the conventional food ingredients produced in Western Canada (grains like wheat, barley and rye as well as dairy). We do however use significant quantities of eggs, canola oil, potato starch, flax and various pea products, which we pioneered as a gluten free ingredient over 15 years ago. Also, all packaging for the millions of goodies we produce annually is produced in Western Canada. Our transportation shipments, both incoming and outgoing also support Western Canada’s trucking industry.

As Kinnikinnick continues to grow, so does our commitment to develop more safe and scrumptious foods, free from harmful ingredients so customers can live and eat normally again. Free from risk and worry.
A RELIABLE FAMILY
since 1951

TASTE THE INNOVATION
VEGETARIAN  |  HALAL  |  DOES NOT SEPARATE

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