

# Annual Report

**2016-2017**



## President's Report

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*"AFPA is honored to be the voice for the food and beverage processing industry. As President, advocating for the industry is a major role for me. I provide the perspective from the food and beverage processing industry to many stakeholders, including all levels of government at senior levels."*

I am pleased to present this report to AFPA members and other stakeholders.

The food and beverage industry continues to be a major economic driver in Alberta. The value of shipments was valued at a record \$14.6 billion in 2016. It is the second largest manufacturing sector in Alberta and employs approximately 25,000 people.

The bottom line is competitiveness. As costs such as regulatory changes and taxes increase, it makes it very difficult for the industry to grow and prosper. The industry survives because it is comprised of very driven entrepreneurs who are extremely dedicated to their business and their employees and, as a result, go to great measures to overcome obstacles and enable their business to prosper.

AFPA was fortunate to receive funding from both *Growing Forward 2*, a federal-provincial-territorial initiative, and the Alberta Livestock and Meat Agency (ALMA). This funding enabled AFPA to develop and implement programs to assist food and beverage processors to reduce their environmental footprint through improved business practices. Through these grant funds, AFPA was able to hire two individuals with sustainability backgrounds to develop and implement this program. Some of the highlights are listed below and more details are in the LEAP portion of the annual report.

The major activities included:

- Delivering four workshops, helping AFPA members to understand the carbon levy and how to determine their expected costs, how to develop a carbon management program and identifying reduction opportunities through best practices.
- AFPA's magazine, published in November, focused on sustainability. The magazine articles illustrated how processors could leverage opportunities to increase productivity and profitability, thereby reducing their environmental footprint.
- AFPA's sustainability conference, "The New Face of Agri-processing: Growth and Innovation in the New Green Economy" Calgary, May 30-31, 2017. The focus of the conference is to help processors and supporting industries identify business opportunities associated with the global shift to green thinking. Processors will be more equipped to navigate the marketplace and regulatory changes associated with the new green economy.

AFPA has represented the non-federally registered provincial meat plants for several years (through the amalgamation with the Alberta Meat Processors Association). However, over the years, AFPA's connection with this sector had declined. The association wanted to re-engage with this group and to identify the types of programs and services that this industry segment needs to grow. AFPA is grateful to the former ALMA as they saw the value in this project and we were able to secure funding. The project will conclude in early 2018 and will provide valuable information.

AFPA continues to run a strong Partnerships in Injury Reduction (PIR) program. For the year 2016, AFPA's Certificate of Recognition (COR) members will be receiving \$1,508,700 in PIR refunds. Total member WCB rebates are now over \$18M since the program was introduced. AFPA continues to provide Health & Safety training both on and off site. If you need assistance in developing a new Health & Safety program or if you simply want your existing program reviewed, call AFPA. If you are not ready to get your COR, AFPA can help strengthen your Health & Safety program with training, such as Hazzard Assessment, Program Building, Roles and Responsibilities and Incident Investigation.

AFPA is here to assist you with all of your food safety needs, both on and off site. We offer training to all segments of the industry, whether you are a new processor just starting out or a large established company.

Your association held another successful food safety conference on February 27. A summary of the conference and other food safety initiatives can be found in the food safety report.

AFPA appreciates its partnership with the Food Safety Branch of Alberta Agriculture and Forestry. Without the help of the branch and *Growing Forward 2* funding, AFPA would not be able to provide food safety training and information to processors.



AFPA's 28<sup>th</sup> Annual FEASTival of Fine Chefs was held on September 14. Working primarily with Alberta ingredients from AFPA members, chefs and their apprentices prepared a unique four course meal for attendees. FEASTival brings together chefs, apprentices, culinary connoisseurs and "foodies" from all over Alberta. It has contributed substantially to the Stan Ballard Apprenticeship fund over the years. The 29<sup>th</sup> FEASTival of Fine Chefs will be held on September 20, 2017. FEASTival was supported with sponsorship from MNP, ALMA and ATB Financial along with generous support from members.



In 2016, AFPA signed a Corporate Sponsor and Partner Agreement with Farm Credit Canada (FCC). FCC provides financing and other services. AFPA appreciates the support of FCC as a sponsor and as a partner in the delivery of workshops and other educational opportunities.

AFPA partnered with Alberta Agriculture and Forestry and Bluetrain to offer the first of many Digital Marketing Seminar. This session provided a high-level overview of digital marketing and its various components.



AFPA's Chair, Eric Haak of Sunrise Bakery, participated in Minister Bilous's trade mission to China in November. As a result of this mission, AFPA has signed a co-operation agreement with a major Chinese food association that services the Shanghai region. This agreement provides the opportunity for Alberta food and beverage companies to distribute and sell in the Shanghai region, an area with a population of approximately 25 million people.

Moving forward, AFPA will continue to communicate to stakeholders, partners and the general public, about the importance of the food and beverage processing industry to Alberta's economy. Over the next few months, the framework and then the programs for the Next Policy Framework will be developed. The association has several ideas for potential programs that would grow the processing sector and improve competitiveness. AFPA would like to hear from you as well, please contact me with any ideas that you feel would benefit your business.

I look forward to connecting with many of you over the coming year. Please feel free to contact me at any time. Your ideas and your feedback is of the utmost importance.

Marilynn Boehm  
President

## The AFPA Staff

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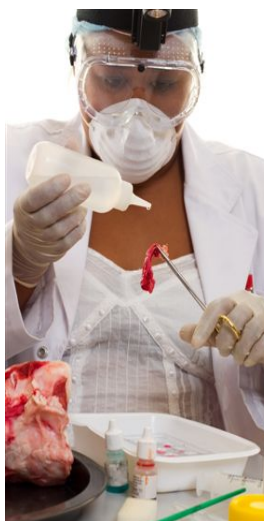
## The AFPA Board of Directors

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<b>All Asia Fresh Foods Inc.</b>	Malik	Talib	CEO
<b>Beemaid Honey</b>	Greg	Mohr	VP, Business Growth
<b>Calgary Italian Bakery</b>	Louis	Bontorin	VP of Sales & Marketing
<b>Foothills Creamery</b>	Kerry	Williams	Food Safety & Quality Assurance Manager
<b>Griffith Foods</b>	Dean	Gelowitz	Account Director
<b>Growing Ideas</b>	Lori	Ell	President
<b>Kinnikinnick Foods Inc.</b>	Jerry	Bigam	CEO
<b>Kuhlmann's Market Gardens &amp; Greenhouses Ltd.</b>	Dietrich	Kuhlmann	President
<b>MNP</b>	Lori	Schmaltz	Partner
<b>Sunrise Bakery Ltd.</b>	*Eric	Haak	Senior Managing Director
<b>Thumbs Up Foods</b>	Fauzia	Kanji	Founder/CFO

\*Chair

Partial Term: Bill Moore formerly of Farm Credit Canada



## **Food Safety & Quality**

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A big part of the food processors life is in the food safety arena, it's very expensive, time consuming and confusing – things seem to always be changing. It can be consumer or retail-driven, or by government like the *Safe Food For Canadians Act*, there are a lot of changes and the processors need to stay on top of it all. What doesn't change, whether it's for import or export or anywhere on the supply chain, is that food safety matters. Promoting food safety is one of AFPA's major initiatives.

AFPA delivered its 7<sup>th</sup> food safety conference with funding support from Alberta Agriculture and Forestry – *Growing Forward 2*, a federal-provincial-territorial initiative. Having support from *Growing Forward 2* allowed us the opportunity to create a program that really reflected the needs of our processors. Funding was also provided for AFPA's 5<sup>th</sup> webinar series. A 45 minute webinar on food safety culture was developed and delivered to industry. The content of this webinar was then turned into an online course, complete with quizzes and certificate. AFPA's basic Online Food Safety Management and training program is offered at no cost to AFPA members, the premium service is offered at a substantial discount, contact AFPA for additional information on this great resource.

AFPA continues to partner with NSF International to offer their courses in Alberta. This partnership benefits members by reducing travel time and costs. AFPA offers training to meet all our GFSI standards and training needs.

AFPA also continues its partnership with Food Safety Solutions and offers, consulting, GAP assessments, in-house customized training at a reduced cost to members.

AFPA continues to find ways to assist you with all your food safety requirements at affordable costs. Please ensure you contact us with comments, suggestions or requests. We need your input to ensure our food safety services are meeting all your needs.

Our yearly course schedule is available online at [www.afpa.com](http://www.afpa.com). If there are courses that you require and you do not see them listed let us know and we will do our best to accommodate adding them to our schedule.

## Workplace Health & Safety

### Partnerships and Certificate of Recognition Program (COR)

For the year ending 2016 AFPA's Certificate of Recognition members will be receiving approximately **\$1,508,779** in PIR refunds. Total member WCB rebates are now well over **\$18M** since AFPA became your Certifying Partner in the Ab. Partnerships Programs. Currently AFPA has 54 companies in the PIR program, 37 that have their COR/SECOR. The Alberta Partnerships in Injury Reduction program is voluntary for companies and is designed for and to encourage the ongoing development, implementation, evaluation, and continual improvements of an effective, value-added and sustainable workplace health, safety and disability management system. Our newest COR members now include GFS (Edmonton & Calgary), as well as Labatt Brewery, achieving recertification. Companies that are involved in the COR/PIR program in Alberta have 35% less lost time claims than those who do not hold a COR.



### AFPA Workplace Safety Events in 2016

Our two Lunch n' Learn events in both Calgary and Edmonton were very well received and attended. Sessions included ergonomic strategies and tips for injury prevention in the food processing industry, as well as an excellent Ab. OH&S review that was provided by local Ab. OH&S Officers. AFPA was involved in the **NAOSH** (North American Occupational Safety and Health) week celebrations by having an exhibitors table at the annual conference & tradeshow. These NAOSH events are intended to allow our members to network with other safety professionals including the Ab. Government, suppliers of safety protection products, key safety associations and stakeholders, as well as general safety resources, keynote sessions and information that can be shared with workers and company management to improve their current H&S mgmt. systems.



### Small Employer Certificate of Recognition (SECOR)

AFPA currently has 2 companies enjoying the benefits of a safer workplace as well as the financial WCB rebate on their premiums. SECOR companies are eligible for the same benefits as the regular COR holders with WCB rebates of up to 20%. This option is only available to those companies with **10** or fewer total employees.

### Education & Training

AFPA offers PIR approved and **mandatory** Health & Safety training courses. These courses include H&S Program Building, Internal Auditor (and Auditor Refresher), Hazard Assessment & Control, Roles & Responsibilities and Incident Investigation that train Safety professionals in the development of company health and safety



management systems. Onsite training is also available, and our members have been taking advantage of this great new option. Our current course training schedule has also added **elective** training such as OH&S for *Dummies*, paired with Performing Proper Inspections, Understanding Office Safety, and Fatigue Management.

AFPA is currently developing our Joint H&S Committee training and safety designations.

For more information on COR/PIR/SECOR programs or on our OH&S course offerings, onsite training, please contact Ed DeGroot, 403-201-3657 x28 or [ed@afpa.com](mailto:ed@afpa.com)

Partnerships  
IN INJURY REDUCTION



**Strategy**

The early fall saw the development of AFPA’s sustainability program known as LEAP “Leveraging Efficiencies, Accelerating Profit.” The program focuses on four strategy areas:



**Magazine**

In November, AFPA published the annual magazine ‘AFPA in ACTION’ which focused almost exclusively on sustainability. The LEAP team worked with contributors to publish many articles focusing on the concept of the triple bottom line (people, planet, profit), the articles illustrated how processors could leverage opportunities to increase productivity and profitability, thereby reducing their environmental footprint. Topic areas included: carbon, waste, leadership, procurement and transportation, among others. The magazine helped introduce members the concepts and helped publicize the upcoming work of the LEAP team.

### **Workshops and Open Houses**

*City of Calgary Waste Reduction Open House:* On October 24, AFPA held an informational open house to help processors understand changes to Calgary's recycling bylaw which expanded the range of items businesses must recycle. The bylaw changes took effect November 1. The session was led by representatives from The City of Calgary's Waste and Recycling Services, with participation by waste hauling companies who helped answer questions about their services. Twenty-seven processors attended the event and in surveys, participants said they found the open house very helpful.

*Carbon Workshops:* With the implementation of Alberta's carbon levy on January 1, the LEAP team successfully delivered four workshops; Carbon 101 (Edmonton/Calgary in November) and the follow-up Carbon 201 (Edmonton/Calgary in February). Facilitated by Brett Wills, President of Green Enterprise Movement, Carbon 101 explained the details of Alberta's carbon levy and helped processors, using their current utility bills and a carbon calculator, to determine their expected costs. Afterwards, the workshop provided basic strategies to reduce their carbon footprint. Carbon 201 focused on building a business case for sustainability, developing a carbon management program, identifying reduction opportunities through best practices, group collaboration, as well as take-away tools and resources. Workshop attendance was strong, with Carbon 101 attracting 30 in Edmonton and 35 in Calgary, while 201 attracted 21 in Edmonton and 23 in Calgary. In post-workshop surveys, respondents rated the workshops as excellent (64%) or good (36%). During the group collaboration sessions, processors were able to learn from each other; an example, a meat processor explained he needed to replace his boiler and a sauce processor had just completed that process. Both participants are working together on the boiler retrofit at the meat facility.

Workshops developed on transportation/logistics and waste, water and wastewater that were scheduled for the extremely busy spring were postponed until the fall.

### **Assessments**

To publicize Carbon 201, AFPA held a draw for an on-site energy/waste assessment with Brett Wills (value \$3,000). Names drawn by Brett included Heritage Frozen Foods and Prairie Gold Produce. Assessments took place in early May and while final reports are not complete, there appear to be numerous opportunities for these companies to reduce costs associated with waste.

### **Sustainability Conference**

*"The New Face of Agri-processing: Growth & Innovation In The New Green Economy"* in Calgary May 30 & 31. The focus of the conference is to help processors and supporting

industries identify business opportunities associated with the global shift to green thinking (including carbon initiatives). In harnessing these opportunities, processors will be able to navigate the marketplace and regulatory changes associated with the new green economy. Participation is projected at 125 industry members and enormous work is underway to grow attendance. Communication was mainly Alberta-focused but information and invites have been shared as far away as Ontario. High-profile industry speakers include: Bob Willard (Sustainability Advantage), Brett Wills (GEM), Catherine McVitty (Unilever) and Kim McConnell (AdFrm), Ken Keelor (Calgary COOP) and more.

### **External Engagement**

AFFPA has used the conference to grow awareness of, interest and support for AFFPA among other associations and organizations, including government, academic institutions, and trade groups. Notable relationships include Calgary Economic Development, Provision Coalition, the Alberta chapter of the Canadian Manufacturers and Exporters, the Alberta Small Brewers Association, City of Calgary, National Zero Waste Council. AFFPA is participating on the advisory board for the development of a water management curriculum at SAIT. SAIT would like to enhance the water management skill set among manufacturers, including food processing. AFFPA recruited McCain, Kitchen Partners, Calgary Italian Bakery and ClearBakk to join the board. Continued advisory work occurs every three months and will progress through 2018.

### **Continued work**

The LEAP team will continue delivery of workshops (transportation/procurement with Chris Luery of LeanCor, carbon with Brett Wills of Green Enterprise Movement, waste, water and waste water with Bruce Taylor of Enviro-Stewards and performance with Kristen Cumming of Cantos Performance Management). Preliminary work on the 2017 edition of AFFPA in Action magazine has begun. This edition will highlight processors' success stories, mostly around sustainability gains, but other achievements as well. AFFPA will continue to share resources and collaborate with its growing list of partners. AFFPA will also reconnect with The City of Calgary on the launch of the Business Organics By-law to ensure members are prepared for the changes. AFFPA is exploring a potential waste pilot project with Alberta Agriculture & Forestry given continued collaboration with the BIO group. We soon hope to review the release of *Growing Forward 3* funding, including identifying the next steps for continued aligned GF3/LEAP programming. This work will culminate in the development and release of AFFPA's Sustainability Report by the end of the year.

*"We were constantly writing down takeaways and ideas. I'm confident the knowledge gained today could be used to lower our bottom line. That's as good a reason as any to recommend (this workshop) to others."*

*-Stephen Komarnicki, Capital Packers, Carbon 201 workshop participant*

*"Being a member with AFPA has been a valuable experience. The trade shows and conferences allow for high volume brand exposure. The up-to-date industry-specific education through the speakers allows for an enhanced face-to-face conversation during the sales cycle. We have also been able to show an increased commitment to our current customers through our AFPA membership. It is important to support the industries that you support you."*

*- Lana Lahure, G&K Services*

## Membership

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The membership committee (Chaired by Louis Bontorin, of Calgary Italian Bakery) has met five times since the committee was resurrected in the late fall of 2016. The committee spent time creating and refining an AFPA value proposition, devising a process for membership outreach and discussing strategies to increase member and potential members.

For the value proposition, the committee agreed on "AFPA Helps"

The value proposition contains three components: the pledge, examples that illustrate the promise and the proof via member testimonial, case study or articles.

### AFPA Helps:

#### 1 Save you time, money and energy

- Expertise: courses, workshops, webinars and on-site assessments
- Tailored food safety, OH&S, sustainability and public relations training delivered on site, 24/7
- Access to grants, tools and calculators through close collaboration with Government of Alberta
- 5 – 20% annual rebates on annual WCB premiums (COR holders)

#### 2 Solve your problems

- NEW – consulting services on workplace health and safety, food safety and public relations
- Outstanding member support. You have questions – AFPA's been answering your questions since 1974
- Member-focused website with problem-solving articles and tips
- Member-driven case studies and success stories

#### 3 Strengthen your business

- Business development connections including co-operation agreement with Chinese business development specialists
- Meet directly with industry at our many events
- Market your company through our leadership articles, AFPA in Action magazine, newsletter and targeted eblasts
- COR Certification and PIR (Partnerships In Injury Reduction)

Going forward, the plan is to share these messages in many forms, including targeted phone calls of prospective new members, collateral created including new membership brochure, newsletters and eblasts and more.

## AFPA Processing Members (167)

7 - Eleven Canada Inc.	Bles-Wold Farm Yogurt
ADM Agri-Industries Company	Bouvry Exports Calgary Ltd.
Agropur - Division Natrel	Broken Tine Orchard
Alberta Cheese Company	Bunge Canada
Alberta Distillers Ltd.	Burnbrae Farms Limited
Albion Farms and Fisheries	Byblos Bakery
Aliya's Foods Limited	CadCan Marketing & Sales Inc.
All Asia Fresh Foods (Tokyo Express)	Calahoo Meats Ltd.
All Seasons Mushrooms	Calgary Italian Bakery Ltd.
Alley Kat Brewing Company	Canada Malting Co. Limited
BakeMark Ingredients Canada Ltd.	Canadian Oats Milling Ltd.
Baker Boys (a Division of Cinnaroll Bakeries Limited)	Capital Packers Inc.
Bassano Farms Ltd.	Cargill Meat Solutions
Beemaid Honey Ltd.	Cargill Value Added
BHJ Canada	Cavendish Farms Corp.
Big Chief Meat Snacks Inc.	Champion Petfoods LP
Big Rock Brewery Income Trust	Cococo Chocolatiers Inc., the Chocolaterie Bernard Callebaut Company
BioNeutra North America Inc.	Columbia Seed Co. Ltd.
Blackman's Butcher Shop Ltd.	Cott Beverages Canada - A division of Cott Corporation
Blends Inc.	Country Mom Foods Ltd.

Crust Craft Inc.	Honey Bunny Inc.
Crystal Springs Cheese	Hong Kong Bakery
Davenport's Tasty Sensations	HQ Fine Foods
De Fazio Gourmet	Hungkee Holdings Co Ltd.
Double Z Farms	Inovata Foods
Duzu Dates	Irving's Farm Fresh Ltd.
Edmonton Potato Growers (1971) Ltd.	J & D Food Services
Egg Processing Innovations Cooperative (EPIC)	JBS Food Canada ULC
El Mercado Inc.	Judy G Foods
El Molino Foods of Canada	Kikel Meats
Foothills Creamery Ltd.	Kinnikinnick Foods Inc.
Fresh Bites	Kitchen Partners Limited
Fruits of Sherbrooke	Kuhlmann's Market Gardens & Greenhouses Ltd.
Full Course Strategies Inc.	Labatt Brewery Company of Canada
Galaxy Processing Ltd.	Lamb Weston Canada ULC
Ginger Beef Choice Ltd.	Legal Alfalfa Products Ltd.
Golden Happiness Bakery	Lethbridge Meats & Seafoods Ltd.
Grainworks Inc.	Lynn Thacker Ag. Corp
Hamel's Meat Market 2011 Ltd.	Mackay's Cochrane Ice Cream
Harlan Bakeries - Edmonton, L.P.	Manuel Latruwe Belgian Patisserie & Bread Shop
Harmony Beef Company Ltd.	Maple Leaf Foods Inc.
Hempco Canada Superfoods	Maple Leaf Poultry
Heritage Frozen Foods Ltd.	Meadow Creek Sausage & Meat Ltd.
Highwood Crossing Foods Ltd.	Medicine Hat Meat Traders Ltd.
Highwood Distillers Ltd.	Mountain Creek Farms
Hilton Stone Distribution Corporation	Mountain Dog Enterprises Inc.
Hog Wild Specialties	Mountain Meadows Food Processing (2004) Ltd.



Mountain Top Foods	Rockport Flour Mills Inc.
Mountain View Poultry	Rogers Sugar
Mountainview Farming	Rollover Premium Pet Food Ltd.
Nabati Foods Inc.	Royal Food Products
Newly Weds Foods	Sakai Spice (Canada) Corporation
Nilsson Brothers	Saputo Dairy Products Canada G.P.
Nossack Fine Meats Ltd.	Screamin Brothers Ltd.
Nossack Gourmet Foods Ltd.	Select Ready Foods
Old Dutch Foods Limited	Sgambaro's Signature Seafoods Inc.
Olivier's Candies / The Candy Tree	Shaheen Grocery and Kabuli Naan
OSI Select Ready Foods Inc.	Siljans Crispy Cup Co. Ltd.
P&H Milling Group-Alberta	Siwin Foods Ltd.
PARMX Cheese Company Ltd.	Sliced FC Ltd.
Permolex Ltd.	Sofina Foods Inc.
Pik-N-Pak Produce Ltd.	Something Special Deli Foods
Pleasant Valley Oil Mills	Sons Bakery
Prairie Gold Produce Ltd.	Sparks Farm Egg Supplies
Prairie Harvest Canada Ltd.	Spolumbo's Fine Foods & Deli
Prairie Packers	Spragg's Meat Shop Ltd.
Premium Sausage (2009) Inc.	SR Packaging Inc.
Rahr Malting Canada Ltd.	Stawnichy's Meat Processing
Red Deer Lake Meat Processing Ltd.	Sunfresh Farms Ltd.
Red Hat Co-Operative Limited	Sungold Specialty Meats Ltd.
Reg's Homestyle Meats & Deli Ltd.	Sunny Boy Foods Ltd.
Richardson Oilseed Ltd. Nutrition Division	Sunnyrose Cheese a Division of Agropur
Rig Hand Craft Distillery Inc.	Sunora Foods Ltd.
Rock Ridge Dairy Ltd.	Sunrise Bakery



Sunterra Meats Trochu	Troika Foods Ltd.
The Black Velvet Distilling Company	Trophy Foods Inc.
The Butcher Shop (1995)	Umami Shop
The Cake Aisle	Valbella Gourmet Foods
The Crisp Bakery	Van Houtte Coffee Services
The Grizzly Paw Pub & Brewing Company Ltd. - Brewery	W.A. Grain & Pulse Solutions
The Little Potato Company	Wholesome Harvest Baking Ltd.
Thomas Fresh Inc.	Wild Tea Kombucha
Thumbs Up Foods Inc.	Wings Foods Of Alberta
	Yamnuska Backcountry Food

## **AFPA Associate Members (127)**

3M Canada Company	ATCO Energy Ltd.
ABB Inc. Baldor Electric Canada	Big Foot Industrial Services
Abell Pest Control Inc.	BMO Bank of Montreal
Advanced Process Systems Inc.	British Canadian Importers Ltd.
Agriculture Financial Services Corporation	BrokerLink
Alberta Agriculture & Forestry	Business Development Bank (BDC)
Alberta Canola Producers	Calgary Co-operative Association Limited
Alberta Pork	Calgary Economic Development
Alberta Pulse	Canadaian Beef Centre of Excellence
Alberta Seed Processors Association of Alberta Coop Seed Cleaning Plants Ltd.	Carmi Flavors
Always Safety	Cascades Containerboard Packaging
ATB Financial	CG Strategies
	Clearbakk Water Solutions

Co2 Blast Ltd.	Geolyn Pipe Inspection Services Ltd.
Congebec Inc.	GFS Prairies Inc. (Gordon Food Service)
CTR Refrigeration	Grant Thornton LLP
Deerfoot Inn and Casino	Great Little Box Company
DNE Resources	Green Enterprise Movement
Dominant Safety Solutions Inc.	Grey Eagle Resort & Casino
Done Rite Janitorial Sales & Service	Griffith Foods
Duha Center of Excellence	Hazlogs Inc.
Edelweiss Imports Ltd.	Holiday Inn Calgary Macleod Trail & Holiday Inn Conference Centre Edmonton
EHS Partnerships Ltd.	Hotel Blackfoot
EHS System Solutions	Instabox Alberta Inc.
Enmax Energy Corporation	J.S. Melo & Associates Inc.
Enviro-Stewards Inc.	Jarvis Industries Canada Ltd.
Epsilon Chemicals Ltd.	JB's Sausage Maker Supplies
EWI Works International Inc.	Jet Label and Tape
Executive Hotels and Resorts of Alberta	Jones Brown Inc.
Exova Canada	Kondics & Associates
Express Trading Canada	Lacombe Research and Development Centre, Agriculture and Agri-Food Canada
FairTax Grant & Incentives Inc.	Laporte Engineering Inc.
Farm Credit Canada	Leaseway Corporation Ltd.
Fieldberg Farm Ltd.	Lloyd Sadd Insurance Brokers Ltd.
Flair Flexible Packaging Corp.	Marj Wilson Safety Services
Food Processing HR Council	Mettler-Toledo International Inc.
Food Safety Solutions Inc.	MF Safety Consulting Ltd.
Four Points Edmonton Gateway	MNP
Friesen Plastics Inc.	Multivac Canada Inc.
G & K Services	

N.A.I.T. School of Hospitality and Culinary Arts	Safety Sync Corporation
Natural Chow Pet Food Corp. Operating as Spring Meadows Natural Pet Foods	Samuel Packaging Group
NATURE'S TOUCH (WEST) INC	Sani Marc, Food & Beverage Division
Nebs Business Products Ltd.	Scott Builders Inc.
Neogen Corporation	Scott Process Equipment and Controls Inc.
Nova Cold Logistics ULC	SDI Group
NSF International	Select Packaging Inc.
OLAF Packaging Group Inc.	SFTY Ltd.
PAC, Packaging Consortium	Smith's Quality Meats
Pemcal Consulting	Stanfos Inc.
Pencilworks Studios Ltd.	Stuart Olson Constructors Inc.
Physiofocus Onsite Physiotherapy Clinics	Sunterra Quality Food Markets Inc.
Port Alberta	SureBond Safe Floors
Potato Growers Of Alberta	SYSCO Edmonton Inc.
Precision Label Ltd.	The Yes Group Inc.
Pro-Western Plastics Ltd.	Thermo Design Insulation Ltd.
Progressive Foods Inc.	Unipac Packaging Products Ltd.
Purcell Enterprises	Vets Group
PWI Insurance Services (Agency) Ltd.	Waste Management of Canada Corp
Registrar Corp	WC Blasting / Western Canada Soda + Dry Ice Blasting Ltd.
Reiser Canada Company	Welco - Bulk Handling Division
RGE Sales and Service Ltd.	West Coast Reduction Ltd.
Royal Bank of Canada	Western Grocer Magazine
S.A.I.T.	Westrock Safety Ltd.
	Wonderware PacWest

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