



# ANNUAL REPORT

2023-2024

**50** / ALBERTA  
years / food processors association

# TABLE OF CONTENTS

- 1 Executive Report**
- 2 Board of Directors**
- 3 Food Safety & Quality**
- 4 Workplace Safety and COR Update**
- 5 Made in Alberta**
- 6 AFPA Food Futures**
- 7 AB Food Connect**
- 8 Labour Market Study**
- 9 AFPA On Demand**
- 10 A Look Ahead**
- 11 Membership**



# 01

## Executive Report



As we celebrate another successful year, it is evident our association has made significant strides in advancing the interests of our members and the food and beverage processing industry here in Alberta.

This year, we are particularly thrilled to celebrate the remarkable success of our Made in Alberta Program. **Within just the first year, we have enrolled over 400 companies, each proudly displaying the Made in Alberta label on their products.**

Achieving this milestone so quickly is a testament to the strength and commitment of our local producers and the dedication of our team. Similar programs in other provinces took over two years to reach these numbers, highlighting our exceptional momentum. Made in Alberta is not only encouraging consumers to support local producers but also fostering a deep sense of pride within our industry, all while building a robust brand identity for Alberta.

Our major milestones this past year include the highly successful AFPA Conferences held in April, which focused on Safety, Training, and Marketing. These conferences provided invaluable opportunities for our members to enhance their skills, network with industry peers, and stay updated on the latest trends and best practices.

However, the crowning achievement of this year is celebrating AFPA's 50th Anniversary. Reaching this milestone makes AFPA the longest continuously running provincial association for food and beverage processing in Canada. This significant accomplishment is a testament to the dedication and hard work of our members, staff, and board. It marks half a century of commitment to promoting and advancing the Alberta food processing industry, and it is a proud moment for all of us.

Whether it's enhancing collaboration within the food and beverage processing ecosystem through our new co-packing portal, tackling ongoing labour market challenges through our Labour Market Survey, bridging the gap between students and employers with our Food Futures Student Placement Program, or increasing our regulatory presence by joining Food and Beverage Canada (FBC), at AFPA we are always finding ways to support our members and the industry.

## Executive Report (Continued)

The contributions made by AFPA in the areas of food safety and workplace health and safety have been instrumental in safeguarding the reputation of our industry and the well-being of our members. By providing training, resources, guidance, and advocating for favorable policies, AFPA has demonstrated its commitment to supporting members in maintaining the highest standards of safety and quality. Together, we will continue to prioritize and promote food safety and health and safety excellence within the Alberta food processing sector.

AFPA is poised to build on these accomplishments and propel the food processing sector forward. Our focus will remain on promoting sustainable growth, fostering innovation, and advocating for favorable policies that benefit our members. We will continue to invest in initiatives that address industry challenges, support research and development, and ensure that our members have access to the resources and expertise needed to thrive in an ever-evolving marketplace.

It is through our collective efforts that AFPA has achieved such remarkable success over the past year. As we celebrate our achievements today, let us also remain steadfast in our mission to promote and advance the Alberta food processing industry. Together, we can create a prosperous future for all.

# Board of Directors

# 02

**BDC** – Michael Poynton

**Byblos Bakery** - Anis Muhammad

**Calgary Italian Bakery** - Louis Bontorin

**Foothills Creamery** – Brian Espiritu

**Kuhlmann's Market Gardens & Greenhouses Ltd.** – Dietrich Kuhlmann

**MLT Aikins LLP**- Scott Exner

**MNP** - Kelleen Tait, CPA, CA

**Sani Marc Food & Beverage** - Tim Hill

**Sunrise Bakery Ltd.** – Eric Haak (Chair)

**Sunrise Bakery Ltd.** - Andrew Polturak

**Wolfe Honey** - Paige Rey (Vice Chair)

**Wow! Factor Desserts Ltd.** - Joe Swiston

**Kinnikinnick Foods Inc.** - Jerry Bigam (resigned)



## Our AFPA Team:

**Executive Director** - Bianca Parsons    **General Manager** - Melody Pashko

**Project Manager** - Meghan Rennick

**Technical Program Advisor** - Sheldon Wolfe

**WHS Consultant** - Ed DeGroot

# 03 Food Safety & Quality

The Alberta Food Processors Association (AFPA) is proud to celebrate its 50th anniversary, marking five decades of unwavering dedication to Alberta's food and beverage processing industry. Operating within a robust food safety framework, our industry is committed to safeguarding public health and maintaining consumer confidence. Through strict regulations, comprehensive guidelines, and AFPA's continuous support, our members uphold the highest standards of food safety, ensuring that the products reaching our tables are safe, nutritious, and of the highest quality.

Food safety remains a cornerstone of the food and beverage processing sector. Alberta enforces stringent regulations and guidelines designed to protect public health and maintain these high standards.



AFPA plays a vital role in assisting the industry to meet these standards cost-effectively. We address food safety issues through our strategic partnerships, training programs, and consulting services, all tailored to provide customized solutions for our members.

This year, we proudly partnered with SGS, an organization renowned for its inspection, verification, testing, and certification services. Accredited by the Standards Council of Canada, SGS performs product certifications according to CSA standards, reinforcing our commitment to quality and safety.

Our training offerings are extensive and customizable, available upon request for any certification needs. However, responding to industry demands, our primary focus this past year has been on the Two-Day GMP, Preventive Controls & HACCP Implementation Course. This course equips industry professionals with the knowledge and skills necessary to implement Good Manufacturing Practices, preventive controls, and Hazard Analysis and Critical Control Points (HACCP) effectively.

As we celebrate this milestone, AFPA remains dedicated to supporting our members and enhancing food safety standards across Alberta's food and beverage processing industry. Here's to 50 years of excellence and many more to come.

## Food Safety & Quality (Continued)

Online training through our AFPA on Demand portal continues at no cost to AFPA members. This tool helps members with their food safety onboarding training.

Our preferred partner with Food Safety Solutions also continues, offering assistance to develop, maintain, and improve all food safety systems, including, GAP assessments and customized programs at a greatly reduced cost to members.

Finally, we also have available the Safe Food Canadians Template Manual, which is comprised of three parts:

1. PDF fill-in the blank manual (describes your company food safety policies and procedures). The expectation is that you / your team would review the manual and fill in the blanks.
2. Pre-made Record templates (to use at the warehouse to record your food safety procedures) Your team would print off the records and complete them, as defined in the procedure manual.
3. Blank PCP Template (for your HACCP Plan)

Over the coming year we will continue to explore ways to assist members with all their food safety requests.



# Workplace Safety & COR Update

# 04



## **Alberta Food Processors Association: Update on Alberta's OH&S Act**

AFPA wants to keep members informed about the recent changes to Alberta's Occupational Health and Safety (OH&S) Act, Regulations, and Code.

## **Alberta's New OH&S Requirements**

AFPA encourages members to familiarize themselves with the updated OH&S standards. These standards are in place to ensure safe workplaces for everyone. Visit our website [www.afpa.com](http://www.afpa.com) for more information.

## **Supervisor Training**

As part of the new regulations, supervisory staff now require training in Hazard Assessment & Control, Incident Investigation, and OHS Roles & Responsibilities.

## **AFPA Can Help**

AFPA is a valuable resource for members navigating the new OH&S requirements.

We offer a variety of services including:

- Safety training programs for supervisors
- Informational resources on the updated OH&S Act
- Consulting services for workplace safety

## **AFPA Supports Your Success**

AFPA is committed to member success and workplace safety. Contact them today to learn more about their resources and how they can assist your business.

This revision removes all instances of "The" before AFPA, keeping the message clear and concise.

*Partnerships*  
IN INJURY REDUCTION





## Workplace Safety & COR Update (Continued)

### **AFPA: Your 2024 Safety and Savings Solution**

As of 2024, the Alberta Food Processors Association (AFPA) remains your trusted partner in creating a safe and thriving work environment. Here's how we can help you navigate the latest regulations and maximize your bottom line.

### **AFPA's Certificate of Recognition (COR) Program:**

- **Reduced Premiums:** COR members (year-end 2022) can still expect well-deserved premium rebates through the Partnerships in Injury Reduction (PIR) program.
- **Proven Track Record:** AFPA members participating in COR/PIR continue to experience a significant reduction (35% on average) in lost-time claims compared to non-COR companies.
- **Your Food & Beverage Industry Experts:** AFPA maintains its position as a certified Certifying Partner for the food and beverage industry within the PIR program.

### **Meeting Alberta's 2024 OHS Requirements:**

- **Formal Health & Safety Programs:** Alberta's 2024 OHS regulations mandate a formal health and safety program for companies with over 20 employees.
  - AFPA's COR program helps you effortlessly achieve compliance and unlock PIR benefits.
- **Essential Safety Measures for All:** Even companies with 5-19 employees need to designate a worker health and safety representative and address key safety areas like first aid, hazard identification, training, and inspections.

### **Simplified Compliance for 2024 and Beyond:**

Understanding the importance of user-friendly solutions, AFPA is finalizing a fully compliant, company-specific health and safety program with a user-friendly manual. This program can be implemented within 4-6 months, ensuring you meet the latest Alberta OHS and PIR/COR compliance requirements for ongoing WCB rebates.

### **Invest in a Safer Future with AFPA.**

This rewrite emphasizes the current year (2024) and focuses on the ongoing benefits of AFPA's programs. It removes references to rebates for a specific year, keeping the information relevant for future audiences.

# 05 Made in Alberta



The Made in Alberta program was developed to promote local food and beverage products and encourage consumers to support Alberta's food and beverage industry. This initiative aims to increase consumer awareness of the variety and quality of locally sourced and processed food and beverage products, fostering continued consumer support for these items.

In its first year, we are proud to announce that over 400 companies have signed up, with more than 600 products now proudly sporting the Made in Alberta label. This impressive participation underscores the strength and diversity of Alberta's food and beverage industry.

Highlights for participants in the program include two companies winning the Made in Alberta Fields to Fork Bell Media marketing packages, each valued at \$10,000. These packages provide valuable exposure and marketing support, helping to elevate local brands.

The program also featured prominent industry events, such as the Made in Alberta lounge at the Calgary Stampede and the Made in Alberta kickoff to Farm Fair in Edmonton. These events provided opportunities to showcase the label and promote participants' products to a broader audience.



Additionally, the Alberta Box initiative with Sobeys highlighted Made in Alberta companies during the holiday season in their stores, offering significant retail exposure. Similarly, the Freson Food Fair featured Made in Alberta companies, giving them a chance to partner with the retailer and reach new customers. A key component of the program has been an extensive marketing campaign, including billboards, print ads, radio, and television promotions. These efforts encourage consumers to look for the Made in Alberta label when shopping and support the program to enhance Alberta's circular economy.

The success of the Made in Alberta program in its inaugural year reflects a growing commitment to supporting local food and beverage producers and strengthening Alberta's food and beverage industry. We look forward to building on this momentum and continuing to promote the exceptional products made right here in Alberta.

## Made in Alberta (Continued)

### Alberta's "Made in Alberta" Label: Supporting Local in 2024

Launched in June 2023, the "Made in Alberta" labelling program is a collaborative effort between Alberta Agriculture and Irrigation and the Alberta Food Processors Association (AFPA). This voluntary program helps Albertans easily identify locally produced or processed agri-food products on store shelves.

#### A Growing Initiative:

As of June 2024, the "Made in Alberta" program is in its second year. The program continues to empower consumers to support local businesses and strengthen Alberta's agri-food and beverage industry.

#### Looking Forward:

The program is designed to run for five years, with AFPA submitting a final report in May 2027. This ongoing initiative demonstrates Alberta's commitment to a thriving and sustainable agri-food sector.

#### Here's how you can benefit:

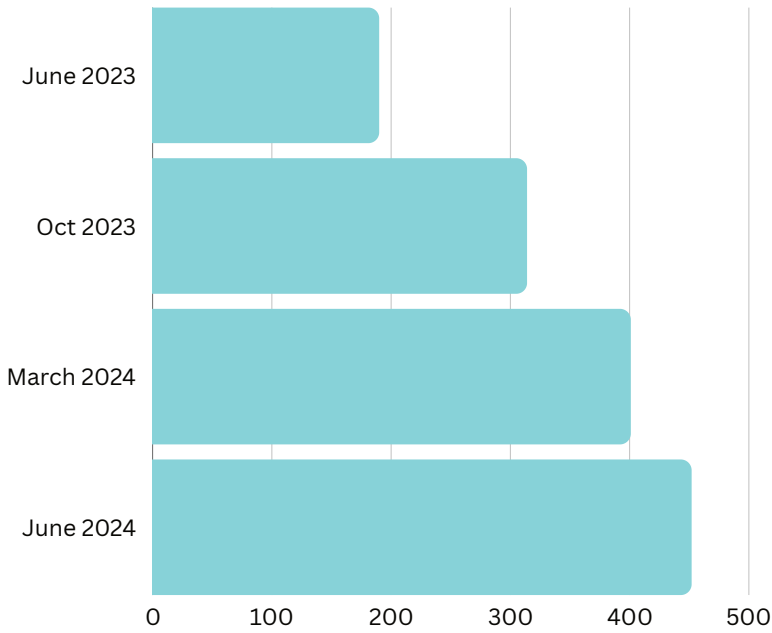
- Consumers: Look for the "Made in Alberta" label to make informed choices and support local producers.
- Producers and Processors: If you're interested in participating in the program, contact the AFPA for more information.

Together, we can celebrate Alberta's agricultural bounty!



Made in Alberta (Continued)

**Made in Alberta Companies  
Registered to Date**



**June '23: 190 Companies**  
**Oct '23: 314 Companies**  
**March '24: 401 Companies**  
**Current: 452 Companies**



## **Next Stages of the Made in Alberta Program**

Building on the success of its first year, the Made in Alberta program is excited to announce the next stages of its development. Our primary goals moving forward are to increase consumer recognition, sign up more processors and producers, and develop a stronger retailer presence.

### **Increasing Consumer Recognition**

We will enhance our marketing efforts to make the Made in Alberta label even more recognizable to consumers. Our campaign will include expanded billboards, print ads, radio, and television promotions, encouraging consumers to look for the Made in Alberta label when shopping and support local producers.

### **Signing Up More Processors and Producers**

We aim to expand our network by signing up more food and beverage processors and producers across the province. By increasing the number of participants, we can offer consumers a wider variety of locally sourced and processed products. Outreach initiatives will include informational sessions, promotional materials, and consultations to demonstrate the benefits of joining the program.

### **Developing a Stronger Retailer Presence**

We will develop stronger partnerships with retailers to enhance the visibility and availability of Made in Alberta products. This includes working closely with existing partners like Sobeys and Freson Food Fair to create dedicated sections for Made in Alberta products and collaborating on special promotions and in-store events. We will also seek new relationships with other retailers to expand our market presence.

To provide consumers with firsthand experience of Made in Alberta products, we will organize sampling days at various retailers. These events will allow consumers to taste and learn about the products, fostering a deeper connection with local brands and encouraging purchases. We will collaborate with retailers to send out informational mailers explaining the Made in Alberta program and highlighting the benefits of purchasing local products. These mailers will educate consumers about the variety and quality of Made in Alberta products, encouraging them to support local producers.

### **Enhancing Web and Social Media Presence**

To further engage consumers and producers, we will increase our web and social media presence. This will include regular updates, promotions, and interactive content to encourage participation and feedback. We will also use these platforms to announce special initiatives, share success stories, and provide information on upcoming events.

The Made in Alberta program's next stages are designed to build on our initial success and create greater support for Alberta's food and beverage industry. By increasing consumer recognition, signing up more processors and producers, developing stronger retailer partnerships, organizing sampling days, launching mail-out campaigns, and enhancing our online presence, we aim to make locally sourced and processed products a staple in households across the province.

# AFPA's Food Futures Program

# 06



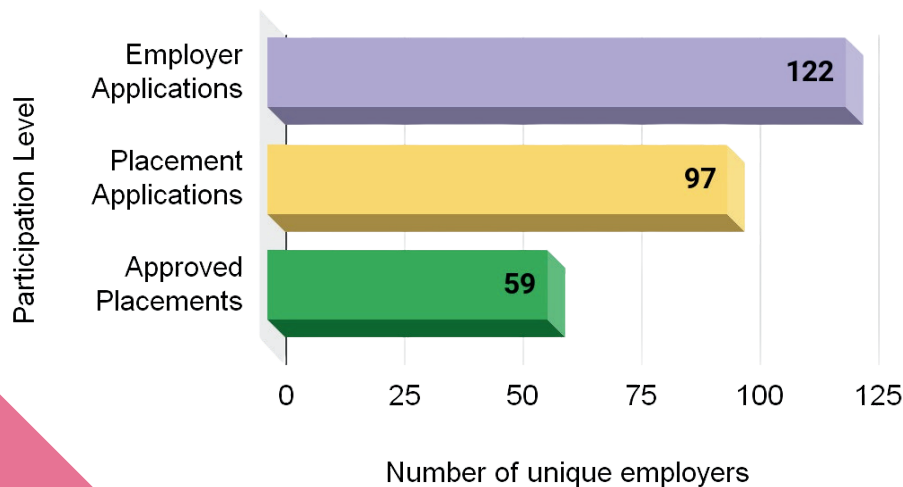
AFPA has received funding from the Alberta Government to support Work Integrated Learning placements in the food processing industry. This funding will support up to 90 student placements per year for the next 3 years.

Wage subsidies of 50% (maximum subsidy \$5,000) are available to hire current post-secondary students and recent grads (within 6 months) for temporary work experience placements (minimum 200 hours), which can take place at any time during the year.

[www.foodfutures.ca](http://www.foodfutures.ca)

Placements can be in any area relevant to the industry, including: nutrition and food science, agriculture, technologists, accounting and finance, human resources, IT, logistics, safety, engineering, business, etc.

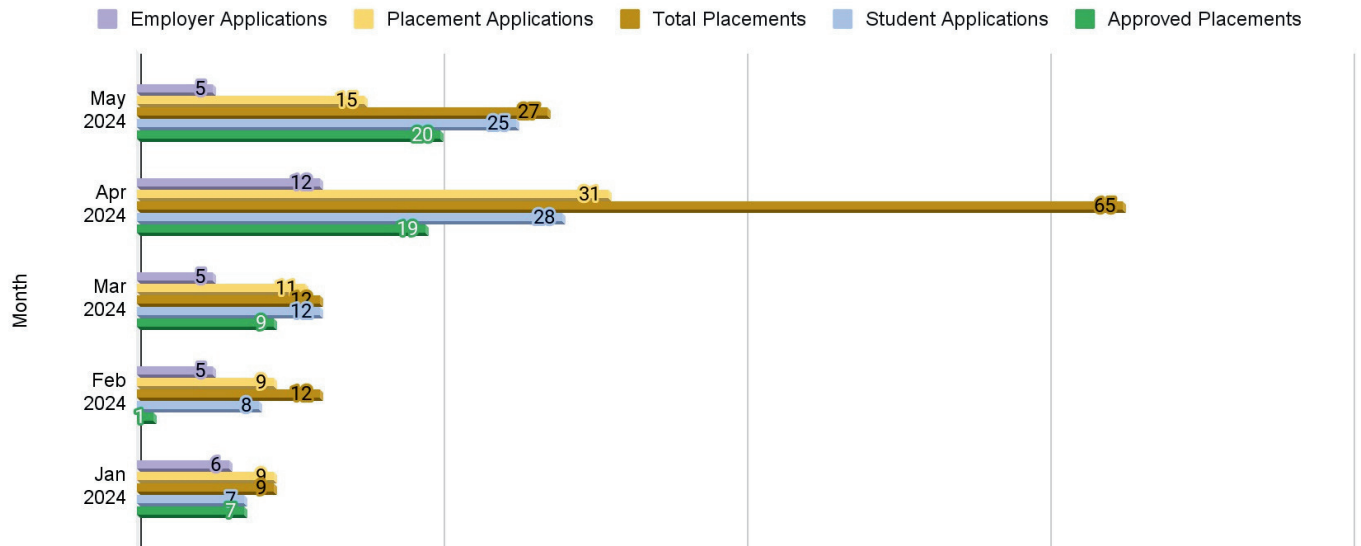
## Total Employer Participation



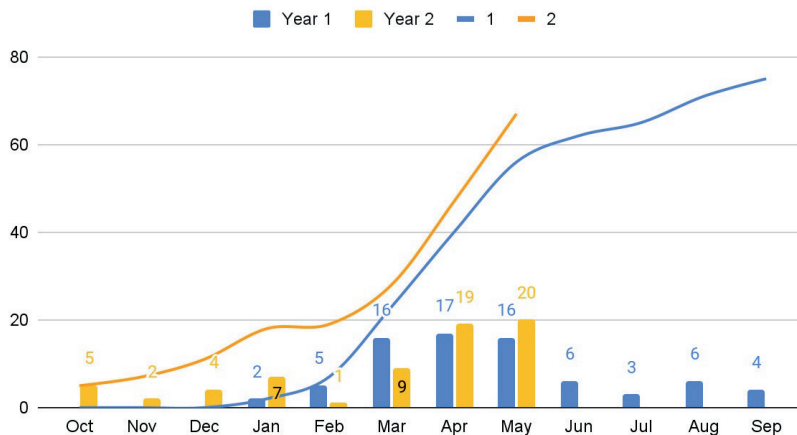
## AFPA Food Futures (Continued)

AFPA has been pleased with the amount of industry and student participation in the program so far, seeing 20 approved placements in May, the highest seen in the program so far.

### Applications by Month (2024)



### Approved Placements



# 07 AB Food Connect



Alberta Food Connect: Celebrating One Year of Connecting Producers!

Launched in June 2023, Alberta Food Connect (AFC) has become a valuable resource for Alberta's food and beverage industry.

**[www.abfoodconnect.com](http://www.abfoodconnect.com)**

This free online platform, made possible by Prairies Economic Develop Canada, Alberta Agriculture and Irrigation, and industry partners ATB, BDC, FCC, and MNP, connects producers with co-packing partners and commissary kitchens across the province.

In its first year, AFC has seen significant growth. The platform boasts a comprehensive database of co-packers and commissary kitchens, allowing producers to easily find the right partner based on their specific needs. This streamlined process saves producers valuable time and resources, fostering collaboration within Alberta's thriving agri-food sector.

Looking ahead, AFPA remains committed to further developing Alberta Food Connect. We are actively working to expand the platform's resources, including educational materials and industry best practices, to further empower producers and facilitate successful partnerships. Stay tuned for exciting updates as we continue to strengthen AFC's role in connecting Alberta's food and beverage producers with co-packing solutions.



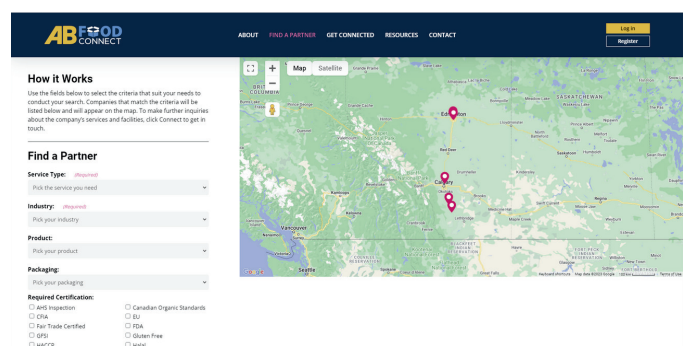
### The Co-Pack Advantage

1. **Cost Savings:** Co-packers often have more advanced equipment, better access to supplies, and more efficient processes, all of which allow them to produce products at a lower cost.
2. **Scalability:** Co-packing allows businesses to scale up or down their production quickly and efficiently.
3. **Quality Control:** Co-packing companies can typically ensure a high level of quality control and consistency in product packaging.
4. **Access to Specialized Equipment:** Co-packers have access to specialized equipment that many be too costly for businesses to purchase and maintain in-house.
5. **Faster Time-to- Market:** Hiring a co-packer allows you to get your products to market faster.

### How it Works:

Users can register as a co-packer OR as a 'seeker' looking to find a co-packer or kitchen.

The Find a Partner section allows users to select the criteria that suit the needs to conduct their search. Companies that match the criteria will be listed and will appear on the map. To make further inquiries about the company's services and facilities, users may then simply click 'connect' to get in touch.



AFPA

# Labour Market Study

## **Alberta Food Processors: Labour Market Assessment Complete**

AFPA successfully completed a labor market assessment for Alberta's food and beverage industry, conducted by MNP LLP. The final report offers valuable insights to strengthen the sector and address workforce challenges.

## **Key Findings Delivered**

The report analyzes the industry's current state, workforce needs, and future potential. It provides a roadmap for AFPA and stakeholders to tackle critical workforce development issues.

## **Stakeholder Engagement Incorporated**

MNP's stakeholder interviews ensured the report's recommendations address pressing industry needs.

## **Report & Webinar Available**

AFPA members can download the final report from the association website. A successful webinar discussed the report's findings and recommendations.

## **Collaboration for a Strong Future**

AFPA remains committed to working with stakeholders to implement the report's recommendations. By addressing workforce challenges, Alberta's food and beverage industry can flourish and contribute significantly to the province's economy.

Review the report and join us in shaping a strong, sustainable future!

# 09 AFPA On Demand

## Meeting The Demand

We founded AFPA On Demand with one goal in mind: providing high-quality, smart, and reliable products. Our passion for excellence has driven us from the beginning and continues to drive us into the future. We know that every product counts, and we strive to make the entire experience as rewarding as possible.

AFPA On Demand is a one-stop hub for industry-specific online learning content. With courses focused on key food processing areas such as - Good Manufacturing Practices, Workplace Health & Safety, Sanitation, Incident Investigation, and Lock Out Tag Out - AFPA On Demand is the industry standard for worker training and online safety education.

Tailored: Available only to AFPA members, these courses have been custom tailored to meet the emerging needs of our industry and represent a significant value-added to your business.

Supporting Members: Members can connect with AFPA's online safety community, download free training templates, and plant signage, and shop our members-only products and services (available soon).

**AFPA**  
ON **DEMAND** ▶

[www.afpaondemand.com](http://www.afpaondemand.com)

# 10 A Look Ahead

## **AFPA Joins Forces with Food and Beverage Canada!**

The Alberta Food Processors Association (AFPA) is thrilled to announce our official membership with Food and Beverage Canada (FBC) [fbc-abc.com](http://fbc-abc.com)!

This strategic partnership strengthens our ability to advocate for Alberta's food processing industry on a national scale.

### **What This Means for AFPA Members:**

- **Enhanced Political Advocacy:** AFPA gains a stronger voice at the federal level, collaborating with FBC to influence policy decisions and regulations that impact our industry. Key areas of focus include Labour (including Temporary Foreign Worker Policy), Sustainability (including Plastics and Packaging), Transportation (including Port Strikes and Potential Rail Strikes), and Access to Capital, among others.
- **National Networking Opportunities:** Connect with industry professionals across Canada, fostering collaboration, knowledge sharing, and potential partnerships.
- **Access to Valuable Resources:** Leverage FBC's market research, industry insights, and best practices to stay informed and competitive.

### **Bianca Takes a Seat on the FBC Board:**

We are especially proud to announce that Bianca Parsons, AFPA's Executive Director, joined the FBC Board. Bianca now sits alongside representatives from provincial associations in BC, Manitoba, Quebec, Ontario, and Atlantic Canada. Her leadership and expertise will be instrumental in strengthening this national collaboration and ensuring the voices of all Canadian food processors are heard.

By joining forces with FBC, AFPA is committed to creating a stronger national platform for the food processing industry. This collaborative approach, with Bianca representing AFPA on the FBC Board, will benefit AFPA members by securing a more favorable regulatory environment, opening new market opportunities, and promoting the continued success of Alberta's food and beverage sector.





A Look Ahead (Continued)

## **AFPA Celebrates 50 Year Milestone!**

2024 marks a momentous milestone for the Alberta Food Processors Association (AFPA) – our 50th anniversary!

For five decades, AFPA has been a proud champion for Alberta's food and beverage processing industry, fostering growth, innovation, and collaboration.

### **A Legacy Built on Three Pillars: Training, Marketing, and Advocacy**

Since 1974, AFPA has been a constant source of support and advocacy for our members, built upon three core pillars:

- **Training:** Empowering our members with the expertise they need to succeed through industry-leading Food Safety & Quality Training.
- **Marketing:** Connecting Alberta's food processors with new markets and opportunities through initiatives like the "Made in Alberta" program.
- **Advocacy:** Providing a strong voice for the industry on critical issues, collaborating with Food and Beverage Canada (FBC) to represent Alberta's interests at the national level.

### **Food Safety & Quality Training: Your One-Stop Shop**

AFPA is your trusted partner in food safety and quality. We offer a comprehensive suite of services including:

- **Cost-Effective Food Safety & Quality Services:** AFPA provides training and consulting on all GFSI standards (BRCGS, SQF, FSSC22000, CanadaGap) as well as HACCP and Safe Food for Canadians. AFPA members receive exclusive discounts on all services.
- **Customized Training Programs:** Tailored HACCP team and frontline staff training delivered conveniently on-site at your facility.
- **Public Course Offerings:** Expand your knowledge with our diverse selection of public food safety and quality courses.
- **Comprehensive Consulting Services:** Our experienced consultants can help you with every stage of your food safety journey, from initial program assessment to ongoing maintenance and audit preparation.
- **HACCP Mentoring:** Receive ongoing guidance and support from AFPA's food safety experts, ideal for businesses new to food safety or without a dedicated food safety manager.

A Look Ahead (Continued)

## **AFPA Celebrates 50 Years (Continued)**



### **Safeguarding Your Workplace: Workplace Safety Training**

AFPA is committed to creating a safe work environment for all food and beverage processors. We offer a comprehensive list of workplace safety training courses, ensuring your employees are well-equipped to handle any situation.

### **Marketing Your Products: Made in Alberta Program**

Reach new customers and showcase your products with the "Made in Alberta" program. This initiative helps connect Alberta-made food and beverage products with consumers who are passionate about supporting local businesses.

### **Investing in the Future: Student Placement Wage Subsidies Program**

Partner with the next generation of industry leaders. AFPA's Student Placement Wage Subsidies program helps you hire qualified post-secondary students for temporary placements, providing valuable work experience while benefiting from government wage subsidies.

### **A Strong Voice on the National Stage:**

Advocacy & Bianca Parson's FBC Board Seat

AFPA is proud to announce Bianca Parson's appointment to the board of Food and Beverage Canada (FBC). Through collaboration with FBC, AFPA ensures Alberta's food processing industry has a strong voice on national issues, advocating for policies that promote growth and success for all Canadian food and beverage manufacturers.

Join Us in Celebrating Our Golden Anniversary!

We invite all our members, partners, and stakeholders to celebrate this momentous occasion with us. Throughout 2024, we will be hosting a series of events and initiatives to commemorate our 50th anniversary. Stay tuned for further announcements on our website!

Thank you for being a part of AFPA's journey! We look forward to continuing to serve and support the Alberta food processing industry for the next 50 years and beyond.

# 11

# Membership

## **AFPA Processing Members (179)**

Bouvry Exports Calgary Ltd.  
7 Summits Snacks  
ADM Agri-Industries Company  
Aliya's Foods Limited  
Alvim's Fine Foods  
Baba's Black Garlic Inc.  
Bar None Ranches Ltd.  
BeaverLodge Butcher Shop  
Bee Maid Honey Limited  
Bevmax  
BHJ Canada  
Big Chief Meat Snacks Inc.  
Big Mountain Coffee Roasters Ltd.  
Big Sky Milling Inc.  
Blackman's Butcher Shop Ltd.  
Blends Inc.  
Bone to Broth  
Booby Food - 2005937 AB Inc.  
Britestone Farming Co. Ltd.  
British Banger Company Inc.  
Broken Tine Orchard  
Bunge Canada  
Burnbrae Farms Limited  
Byblos Bakery  
Caldera Distilling Inc. | Highwood Distillers Ltd.  
Calgary Italian Bakery Ltd.  
Canada Grand Enterprises Inc.  
Canada Malting Co. Limited  
Canadian Copacking Group Inc.  
Canadian Oats Milling Ltd.  
Canadian Rangeland Bison & Elk Inc  
Canova Pasticceria  
Canwell Oil Corp.  
Capital Fine Meats  
Care Bakery  
Cargill  
Casa Bonita Foods  
Cavendish Farms Corp.  
Centennial Foodservice  
Champion Petfoods LP  
Chinook Cheese  
Cinnaroll by CBL Bakeries Ltd.  
Cocoa Community Confections Inc.  
Columbia Ice Express Inc.  
Columbia Seed Co. Ltd.  
Confetti Sweets  
Crave Cupcakes  
Crust Craft Inc.  
Dark Side of the Grill Inc.  
Delicioso Foods Inc.  
Dongo Corporation  
Drost Farms Ltd  
Dutch Pastry Boutique (Calgary) Ltd. dpb Baking Company  
Eagle Hill Farm  
Eau Claire Distillery Ltd.  
Edmonton Meat Packing  
Edmonton Potato Growers Co-Operative Inc.  
EggSolutions EPIC Inc.  
El Mercado Inc.  
El Molino Foods of Canada  
FABA CANADA LTD  
Five Corners Meats  
Foothills Creamery Ltd.  
Fresh Bites  
Fresh Forward Inc.  
Fresh Taste Produce  
GFR Ingredients, Inc.  
Ginger Beef Choice Ltd.  
Golden Acres Honey Products Ltd  
Good Bread Ltd.  
Good Morning Honey  
Groundup Eco-Ventures  
Gubersky Gluten -Free Organics Inc  
H. Hein Foods Ltd.  
Harlan Bakeries - Edmonton, L.P.  
Harmony Beef Company Ltd.  
Heaven Hill Distilling Canada /  
The Black Velvet Distilling Company  
Here U Go Goods Inc.  
Heritage Frozen Foods Ltd.  
Highline Mushrooms West Limited

## AFFA Processing Members (Cont'd)

Highwood Crossing Foods Ltd.  
Honest Dumplings  
Honey Bunny Inc.  
Indigenous Bitters  
Infused Mediterranean Foods  
Inovata Foods  
Intercity Packers Meat & Seafood  
Jake's Seasonings Inc.  
JBS Food Canada ULC  
Jenny's Delectables Inc  
Keho Lake Farms Ltd  
King Cobra Group Inc. O/A Vresh Foods  
Kinnikinnick Foods Inc.  
Kuhlmann's Market Gardens & Greenhouses Ltd.  
Labatt Brewery Company of Canada  
Lamb Weston Canada ULC  
Last Spike Brewery  
Lead Foods  
Legal Alfalfa Products Ltd.  
Luco Associates Ltd.  
Mackay's Cochrane Ice Cream  
Maple Leaf Foods Inc.  
Maskwa Backcountry Foods  
Medicine Hat Meat Traders Ltd.  
Mighty Pines Cocktail Co  
Mini Kitchen - El Gringo  
Mini Melts  
Mother May I Ltd.  
Mountain Top Foods  
Mountain View Poultry  
Mountainview Farming  
Nandi Food Company  
Newly Weds Foods  
NextGen Aqua Farms Ltd  
North Water  
Nossack Fine Meats Ltd.  
Nossack Gourmet Foods Ltd.  
Novem Pharmaceuticals  
Nutralytical  
Nutrition Partners  
Old Dutch Foods Limited  
Olivier's Candies / The Candy Tree  
Peace Country Milling & Grain  
Permolex Ltd.  
Pik-N-Pak Produce Ltd.  
Pradera Natural Mexican Food Products Corp.  
Prairie Farm Foods Inc.  
Prairie Gardens  
Prairie Gold Produce Ltd.  
Prairie Hill Farms Ltd. / Prairie Hill Fruits Ltd.  
Prairiehome Oilmills  
Pre Pak Meats Of Calgary Ltd.  
Premium Sausage (2009) Inc.  
Quality Fast Foods  
Rahr Malting Canada Ltd.  
Red Hat Co-Operative Limited (Big Marble Farms)  
Red House Salsa  
Refresco  
Rock Ridge Dairy Ltd.  
Rockport Flour Mills Inc.  
Rogers Sugar (Lantic)  
Rollover Premium Pet Food Ltd.  
Royal Food Products  
Sakai Spice (Canada) Corporation  
Saputo Dairy Products Canada G.P.  
SeevaLife Inc.  
Select Ready Foods  
Sgambaro's Signature Seafoods Inc.  
Siljans Crispy Cup Co. Ltd.  
Siwin Foods Ltd.  
Sofina Foods Inc.  
Soleterra d'Italia Ltd.  
Solstice Berry Farm  
Something Special Deli Foods  
Sons Bakery a division of C.H. Guenther & Son  
Souptacular Soup Company  
Sparks Eggs Inc. Division of Golden Valley Foods Ltd.  
Spragg's Meat Shop Ltd.  
SR Blending Inc.  
Star Produce  
Stoked Oats  
Sunfresh Farms Ltd.  
Sunrise Bakery  
The Little Potato Company  
Thumbs Up Foods Inc.  
TM Spice Company Ltd  
Trochu Meat Processors  
Twin Oak Farms Ltd.  
Twisted Fork  
Valbella Gourmet Foods  
Van Giessen Growers Inc.  
Van Houtte Coffee Services  
VitalyTeas Ltd  
Whole Leaf  
Widynowski's Sausage House  
Winter's Turkeys  
WOW! Factor Desserts  
Zuga Natural Sweetener



## AFPA Associate Members (92)

A. Trust Cleaning Services  
Agri-Food Innovation Expo  
Agriculture Financial Services Corporation  
Alberta Craft Distillers Association  
Alberta Pork  
Always Safety  
Americold Logistics  
Arthur J. Gallagher  
ATB Financial  
British Canadian Importers Ltd.  
Brokerlink Inc., an Ontario corporation  
Bullseye Packaging Services  
Business Development Bank (BDC)  
Calgary Co-op  
Camfil Canada Inc.  
Carmi Flavors  
Chamco Industries Ltd.  
Culinaire Magazine  
Curve Distribution Services Inc.  
DGH Engineering Ltd.  
Distribution Qualtech  
Done Rite Equipment Sales & Service  
Echo Promotions  
Effective Facility Services Inc.  
EHS System Solutions  
Element  
Engineering Possibilities  
Enviro-Stewards Inc.  
Epsilon Chemicals Ltd.  
Eyesafe  
Farm Credit Canada  
Flair Flexible Packaging Corp.  
Food BizMentoring  
Food Processing Development Center  
Food Processing Skills Canada (FPSC)  
Food Safety Solutions Inc.  
Freson Brothers  
Friesen Plastics Inc.  
GEC Architecture  
GFS Prairies Inc. (Gordon Food Service)  
Global Canada Inc.  
Great Little Box Company  
Handtmann Canada Limited  
Immigration Care  
JB's Sausage Maker Supplies  
Kasa Consulting - Cameron Mitchell  
La Molienda Foods Inc.  
Laporte Engineering Inc.  
Lethbridge Biogas  
Lloyd Sadd Insurance Brokers Ltd.  
MacDonald Search Group  
Matrix Group Publishing  
MF Safety Consulting Ltd.  
MLT Aikins LLP  
MNP  
NAIT Industry Solutions - Centre for Culinary Innovation  
Neogen  
Normex  
OLAF Packaging Group Inc.  
Pattison Outdoor Advertising LP  
PBR Laboratories Inc  
Pemberton & Associates  
Picnic Creative  
Playcanics  
Potato Growers Of Alberta  
Prosper Immigration Inc. / o/a Canada Immigration Services  
PWI Insurance Services (Agency) Ltd.  
Quest Research And Analytics Inc.  
Rangeland Engineering Canada Corp.  
Red Table Foods LP  
RGE Sales and Service Ltd.  
RoJjay EHS Solutions  
S.A.I.T.  
Sani Marc  
Sara Simply Sampling  
Select Packaging Inc.  
Serve it Safe Food Consulting  
SGS Canada Inc.  
Sky Cleaning Services  
Sobeys Inc.  
Spindrift Design Studio Inc.  
Stanfos Inc.  
Sunterra Quality Food Markets Inc.  
TD Bank Group  
The Yes Group Inc.  
Thermo Design Insulation Ltd.  
Thermo King Western (Calgary) Inc.  
Trade Accelerator Program Calgary  
Unipac Packaging Products Ltd.  
Unstoppable Conversations  
Welco Expediting Ltd.  
Western Grocer Magazine