

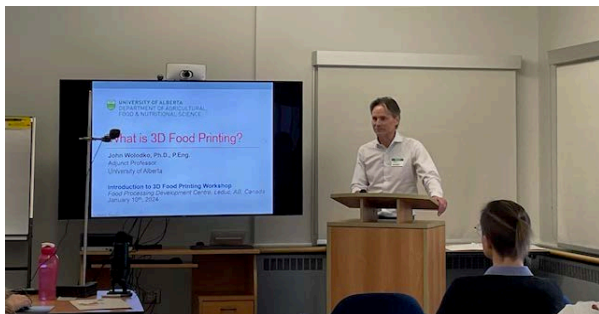
Food News

February 2024

Agriculture and Irrigation News

3D Food Printing Workshop Highlights

On January 10, the Food and Bio Processing Branch hosted a 3D Food Printing workshop at the Food Processing Development Centre in Leduc, Alberta. Around 100 people participated online and in-person to learn about this innovative technology from four guest speakers. The University of Alberta's Dr. John Wolodko discussed what 3D food printing is. His colleague, Dr. Roopesh Symaladevi, shared current research on 3D printed food products. Dr. Wendy Wismer followed with insights into consumer acceptance and business attitudes towards 3D printed foods. The presentations wrapped up with Ellie Weinstein, the founder and CEO of Cocoa Press in Philadelphia, joining online to give an industry perspective on the ways 3D printed foods are being used in the culinary world.



After the presentations, University of Alberta graduate students provided 3D food printing demonstrations, giving in-person attendees opportunities to ask questions and experience the technology up close.



Agri-Processors and Producers Service Directory

Alberta's agricultural processors can use this directory on alberta.ca to find food distribution channels and other service providers across Canada. It's easy to search by service category, specialization or a keyword at [Agri-processors and producers service directory](#).

Alberta Food Processors Association



As the new year unfolds, Alberta Food Processors Association (AFPA) is set to celebrate its golden anniversary. For 50 years, the association has been the voice of Alberta's food and beverage industry.

Several exciting events are in the works to mark this major milestone. AFPA will re-introduce the Food and Beverage Awards to recognize excellence, innovation, and outstanding achievements in Alberta's food and beverage sector. There's also a 50th anniversary special event planned for June.

Find out how to receive the e-newsletter and contribute story ideas at [Alberta Food Processors Association Newsletters](#).

Workplace Safety Virtual Training

- Hazard Assessment & Control – February 7 (6 hours)
- Incident & Accident Investigation – February 13 (6 hours)
- OHS Roles & Responsibilities for Managers and Supervisors – February 21 (full day)
- HS Committee or Representative – February 28 (7 hours)
- OHS System Building – March 6-7
- Safety Auditor – May 7-8

Register: [Email AFPA](#) or contact Melody at melody@afpa.com for more information.

Sunterra says FPDC's a hidden gem

During its 40-year history, the Food Processing Development Centre (FPDC) has helped start-ups to well-known food companies bring ideas to market. One of these companies is the Sunterra Group. This relationship began more than 20 years ago when President Ray Price toured the FPDC and saw a fantastic opportunity for Sunterra Meats and Sunterra Farms to get assistance trialing new products and expanding operations.

"One of the first projects was figuring out how to vacuum-pack bison steaks with food scientist Arie Vandermeer," says Price. "From the beginning, we forged a strong relationship with the FPDC that has led to more projects almost every year. Their experts have consulted with us on everything from industry regulations to product formulations and to new processes and equipment."

When Sunterra began working with the FPDC, it was already a well-established food business; having started with Sunterra Farms in 1970 and then adding Sunterra Market in 1990. Since collaborating with the FPDC, Sunterra has expanded to include Soleterra d'Italia in 2016 and Sunterra Greenhouse in 2020.

When Soleterra d'Italia was established, it offered eight products. With access to processing equipment and expert advice from food scientists and technicians at the FPDC, Soleterra went from producing just one batch of hams a week to multiple batches every day. More products were



Photo courtesy of Sunterra Market.

added with guidance from the FPDC's food scientists, who designed formulations to prevent spoilage and make sure every item maintained consistent quality. Now Soleterra produces over one hundred products.

Sunterra credits the FPDC for enabling the company to add product lines and scale up production. "The FPDC helped us keep up with the demand for existing products while developing new items," says Price. "We learned how our products function, the best ways to process them, and how to increase efficiencies."

In addition to developing new products, the FPDC has assisted Sunterra Group in business planning, testing new production techniques and using equipment at the Leduc facility. "The FPDC is a fantastic place to get business support and help innovating new products and processes to expand into new markets," says Price. "Before we invest in our own equipment to produce new products, we try out new production techniques and use equipment at the FPDC."



Photo courtesy of Sunterra Market.

Most recently, Sunterra Greenhouse collaborated with FPDC on a new way to process and market its Dutchess strawberries. The solution: freeze-dry the berries and vacuum seal them in packages for sale to domestic and international markets. Alberta consumers can find the new product at Sunterra Market stores and the company has sent samples to Japan for testing.

Sunterra has recommended the FPDC to multiple food processing companies. "It's a hidden gem," says Price. "I encourage others in the food processing industry to find out how the FPDC can help build their business and product offerings to meet changing consumer demands."

Webinars, events and programs

Agriculture and Irrigation Webinar How to win on Amazon: debunking the myths and misconceptions for food brands

February 15, 2024 – 1:30 p.m.

Are you a food brand owner who wants to succeed on Amazon? Then join this webinar with keynote speaker Tom Harrison, a consumer-packaged goods food brand consultant to find out how.

The Food and Bio Processing Branch is hosting this 90-minute webinar where Tom will share his extensive experience as an Amazon seller. He will provide practical advice and deep insights into the world of Amazon selling. During the presentation, Tom will debunk myths and misconceptions, address specific challenges and opportunities food brands face, and give participants a chance to ask specific business questions.

Speaker: Tom Harrison, owner of TNT Ecommerce Inc.
Registration deadline: Before 1:30 p.m., February 15
Register: [Sign up for this free webinar.](#)

Leduc County Webinar Food safety: best practices and regulations for local markets

February 28, 2024 – 2:30 p.m.

Learn about the various regulations that apply to local food products and the markets where they are sold. In this free webinar, Alberta Health Services will cover topics like low- and high-risk foods, resource materials, and steps to take when planning a food-related event.

Speaker: Alberta Health Services (AHS)
Registration deadline: February 27, 2024
Register: [Food safety: best practices and regulations for local markets](#) or contact Sharon at sharon@leduc-county.com or 780-770-9271.

Leduc County Overview of CanadaGAP and food safety practices for fresh fruit and vegetable growers

March 6, 2024 – 7:00 p.m.

Participate in this free webinar series to understand CanadaGAP, its purpose, benefits and practices. In this free webinar, learn about web based CanadaGAP resources, business processes and fees for businesses working towards certification.

Speaker: Erin Hiebert, Saskatchewan Food Industry Development Centre Inc.
Registration deadline: March 5, 2024
Register: [Leduc County – Food safety for direct marketers](#) or contact Sharon at sharon@leduc-county.com or 780-770-9271.

Agriculture and Irrigation Webinar Finding an Ingredient Supplier

March 06, 2024 – 10:00 a.m.

Selecting the right ingredient supplier can have a significant impact on your business. Business owners depend on suppliers to provide quality, consistent, and reliable ingredients. Join a 60-minute webinar to understand the role of an ingredient supplier, how to find and evaluate a reputable company and develop a supplier Food Safety Assurance program for your business.

Speakers: Lindsay Sutton, Technical Account Manager, IMCD Canada and Shahzia Dhanji, Senior Compliance Officer, Canadian Food Inspection Agency
Register: [Sign up for this free webinar.](#)

THRIVE Academy IV Demo Day Alberta

April 11, 2024 – 4:00 p.m.

The THRIVE Academy is 12-week pre-accelerator program designed to support pre-seed and early-stage agrifood tech startups in commercializing their innovations. Attend Demo Day Alberta to engage with 15 agrifood tech companies from around the world and learn how they are using cutting edge technologies to disrupt the industry.

Location: 119 12 Avenue Southwest Calgary, AB T2R 0G8
Register: [Get tickets for the free workshop.](#)

Funding

Canadian Food Innovation Network Innovation Booster

February – March 2024

Small- or medium-sized enterprises can apply for cost-shared Innovation Booster funding for food research and innovation projects. Up to 50 per cent of total eligible project costs between \$20,000 and \$200,000 may be awarded. Funding recipients must cover a five per cent project management fee. The next intake opens soon:

Applications open: February 15, 2024
Application deadline: March 14, 2024
Funding notification: May 17, 2024
Find out how to apply: [CFIN – Innovation Booster Winter Award](#)