

The Bulletin

August/September 2003

Baking Association Of Canada Newsletter



Canadian Food Inspection Agency Proposes New Regulations Regarding Ingredient Declarations

The Canadian Food Inspection Agency is proposing to implement new regulations concerning declarations of ingredients and flavours for all food products. The proposal is that every food sold as a mixture or combination of ingredients (i.e.: not single ingredient foods) shall disclose the minimum ingredient in percentage by weight of any ingredient, component, or class of ingredients that is essential to characterize the food, or that is highlighted through words, pictures, or graphics on the label or in an advertisement of a food.

An example of such declarations would be percentages in:

- Both the meat and kidney beans in a "chilli con carne"
- Fish in "Fish stick"
- Grains (excluding white flour) in a "multi-grain bread"

The proposal would also require percentage ingredient requirements for characterizing ingredients in standardized foods that have minimal levels set for characterizing ingredients (e.g. fruits and jams have a minimum fruit content, many meats have a minimum protein content).

A percentage would also be required whenever a food label highlights, or distinguishes specific ingredients. To "highlight" means to emphasize the presence of the ingredient using words, pictures or graphics.

A percentage would be required for:

- Milk in a "milk beverage" as water and other replacement ingredients are present
- Fruit juice in a "juiced beverage"
- Cherries when image of the cherry is on a "cherries strudel"

BAC responded to the CFIA's first proposal on this issue and raised serious concerns with regard to both its implementation and its need. BAC has asked how this regulation would impact numerous areas including existing trademarks. More importantly, BAC has demanded that CFIA provide a written rationale for the consumer benefit of this regulatory initiative. To date, CFIA has been unable to provide a sound rationale other than referencing a writing campaign from a consumer advocacy group.

BAC is continuing to work with other food industry associations in an effort to both understand and clarify with CFIA the benefit of this regulatory initiative.

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E-mail and Contact Info

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1-888-674-2253
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Membership Elects New Board of Directors

A new Board of Directors was elected by the membership of BAC at the 7th Annual Meeting of the Association held June 22nd in Halifax, Nova Scotia. The Board's make-up continues BAC's practice of equal representation by retail bakers, in-store bakers and commercial bakers along with the allied trades. Board representation also ensures Directors from all parts of the country.

Below is the 2003-2004 BAC Board of Directors.

CO-CHAIRS

Dan Collier, Federated Co-Operatives Limited
Ed Holik, Weston Bakeries/Ready Bake Foods

DIRECTORS

Bob Caron, McBuns Bakery
Michel Dion, Lallemand Inc
Arthur Gunn, Gunn's Bakery
John Klecker, A & P Company of Canada
Marian Markowski, Rachel's Home Bakery
Real Menard, Conseil de la Boulangerie du Quebec
Kate Nugent, GCP Consulting
Doug Sanford, Thrifty Foods Limited
Louise Sugar, Canada Bread Company Limited
Larry Sullivan, BakeMark Canada
Stan Thomas, Dover Mills Limited
Vern Wilson, Acatris Incorporated

PAST CHAIR

Jack Kuyer, Valley Bakery Limited



Collier Elected BAC Co-Chair

Dan Collier was elected BAC's new Co-Chair at the Annual General meeting held June 22nd in Halifax, Nova Scotia. Collier replaces the retiring Jack Kuyer who now assumes the position of Past Chair on the Board of Directors.

Collier is currently Bakery Operations Director for Federated Co-operative Ltd. with responsibilities for program maintenance and development, marketing, retail execution, training, recruitment and procurement for 131 in-store bakeries using both bake-off and scratch/mix operations. Federated Co-operatives is part of the Co-operative Retailing System with its head office located in Saskatoon, Saskatchewan. The Co-operative Retailing System currently has some 320 retail food stores throughout western Canada.

A business graduate from the University of Saskatchewan, Collier is also a Journeyman Baker as well as a Certified Bakery Specialist. Collier has had a strong focus on education and training programs throughout his tenure on the BAC Board and has also been a strong advocate of the recently initiated effort to develop an industry consumer education program. His combination of experiences and perspectives will be great assets in his new leadership role within BAC.

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TRADE**

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for more information



BAC ATLANTIC CHAPTER 2003 GOLF TOURNAMENT

Monday, September 22, 2003
Magnetic Hill Golf Club
Moncton, New Brunswick

11:00 a.m. Registration & Meet Your Team
12:00 p.m. First Group is Off!!! Best Ball Format
6:30 p.m. Steak dinner

*Please fill in the registration form below and return it by **September 12, 2003**. In the event of a "sell-out" registrations will be accepted on first come first served basis.*

Name:				
Company:				
Address:				
Phone:				
Quantity:		Early Bird prior to Aug 29th x \$100.00	Total:	
	BAC Members – Golf, Cart & Dinner			
	BAC Members – Golf, Cart & Dinner	Late registration \$125.00	Total:	
	BAC Members – Dinner Only	x \$32.00 ea	Total:	
	Non Members – Golf, Cart, Dinner	Early Bird prior to Aug 29th x \$135.00 ea	Total:	
	Non Members – Golf, Cart, Dinner	Late registration \$160.00	Total:	
	Non-Members – Dinner Only	x \$45.00 ea	Total:	
HST @ 15%			Tax:	
<i>Please enclose cheque or Money Order Payable to Baking Association of Canada</i>			Grand Total:	

Visa and Mastercard orders please complete the following:

Visa **Mastercard** **Card #:** _____ **Exp. Date:** _____
Name on Card: _____ **Signature:** _____

To help us to ensure the teams are even please check the appropriate box below.

• **Average Score** _____ • **Handicap** _____ • **1st Time**

Please mail or fax to: Ann Tipton, Baking Association of Canada
 7895 Tranmere Drive, Ste. 202, Mississauga, Ontario L5S 1V9
 Tel (888) 674-2253x21 Fax (905) 405-0993

New Federal Health Protection Legislation Proposed

The Federal Government is proposing new Health Protection Legislation, which would replace the Food and Drugs Act, the Hazardous Products Act, the Quarantine Act and the Radiation Emitting Devices Act. Among other provisions, the proposed Canadian Health Protection Act would include:

- **Fundamental Values:** The core values that would guide health protection decision-making are primacy of health and safety, openness, and accountability.
- **Guiding Principles for Risk Decision Making:** The proposed Act could also identify key guiding principles in addressing health risks—assessing risk based on science, weighing risk against potential advantages, the concept of precaution, allowing for informed choice by consumers, considering health determinants, and suitable development.
- **General Safety Requirements:** In addition to specific safety standards set in regulations, the Act would establish a General

Safety Requirement that would apply to all products. The respective responsibilities of the various participants in the supply chain would be described.

- **Categorization of Products:** Ways of categorizing products for regulatory purposes and definitions of “food,” “health products,” “natural health products” and “cosmetics” are open for discussion.
- **Review of Novel Products:**
- **Information:** The Act would strike a balance between the need to collect, use and disclose health information to protect the health of Canadians, and the need to safeguard privacy and commercial confidentiality.

Health Canada will be initiating a series of consumer and industry consultations this fall regarding its legislative proposal. Upon the completion of the consultation process, actual approval of the new legislation is anticipated to take between one to two years once it's been introduced.

Allergen Labelling Regulations Now Expected by End of 2003

Health Canada has recently advised BAC that its proposed mandatory allergen labelling regulations will now not be published until the close of 2003, maybe early 2004. The intent of the regulations would require food manufacturers to ensure all allergic ingredients are properly listed on their ingredient declarations. However, Health Canada has not clearly defined, as of yet, the extent of the labelling requirements especially when allergen ingredients are used as a part of additives and conditioners.

Members will also remember that last year, when Health Canada first proposed changes to allergen labelling, its initial proposal would have required mandatory allergen labelling of all products at retail and in-store bakeries. BAC was successful in explaining to Health Canada the overwhelming difficulties of labelling at retail. As a result of this effort, Health Canada agreed to drop the retail requirement from its proposal.



LOOKING FOR EMPLOYEES?
or perhaps you're
LOOKING FOR A NEW CAREER?

BAC's Job Board located on
www.baking.ca can help

Ads are placed on-line and start
working for you immediately

To view or place ads
visit www.baking.ca or call 1-888-674-2253
for more information

www.bakingassoccanada.com



B.A.C. ONTARIO CHAPTER &
FOOD INDUSTRY COMPETITIVENESS
BRANCH OF OMAFRA

Presents Coming to your industry soon

THE VANISHING
LABOUR SUPPLY

HOW DOES THIS AFFECT YOUR BUSINESS?

Mel Soucie CEO, e-Conomics Consulting

- Rapidly changing population demographics promise massive and permanent labour shortages in just a few short years.
In the emerging economy, failure to become more effective at recruiting and retaining human resources will cause vast numbers of firms to shut down.

Chapter Meeting

Tuesday

October 21, 2003

Valhalla Inn

1 Valhalla Inn Road, Toronto
416-239-2391

Cocktails: 5:00 p.m.
Dinner: 6:00 p.m.
Presentation: 7:00 p.m.

CASH BAR

PRE-REGISTER FOR THIS
IMPORTANT EVENT AND
SAVE!

Register before Oct. 17th
and pay only

\$25.00 per member
\$30.00 per non-member.

Register at the door and pay

\$30.00 per member
\$35.00 per non-member.

When paying at the door please note that
Visa, MasterCard or Cheque payable to
Baking Association of Canada will be
preferred

Please note all registrations received after Oct. 17th will require a credit card
payment. No refunds will be given.

Please list names of all attendees: (attach a separate sheet if necessary)

Name: _____

Name: _____

Name: _____

Company: _____

Address: _____

City, Prov: _____ Postal: _____

Tel: _____ Fax: _____

Are you a New Member? Are you new to our meetings? Please check the box
below and let us know!

[] YES I am new to BAC!

ATTENDANCE COSTS

BAC Members ___ # of attendees x \$25.00 = \$ _____

Non-Members: ___ # of attendees x \$30.00 = \$ _____

Subtotal \$ _____

7% GST \$ _____

Total Enclosed \$ _____

PAYMENT METHOD

[] Cheque (Payable to Baking Association of Canada)

[] VISA

[] Mastercard

charge card number _____ expiry (mm/yy) _____

cardholder name _____ signature _____

phone # of cardholder _____

Mail or Fax completed form and payment to:

Baking Association of Canada, 7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V9

Tel: 905-405-0288 ♦ Toll Free: 1-888-674-2253 ♦ Fax: 905-405-0993

MANDATORY NUTRITIONAL LABELLING HAS ARRIVED IN CANADA

In December of last year, Health Canada released the much anticipated Gazette II version of its mandatory nutritional labelling regulations.

- ? Are you up-to-date on these changes and how they will affect your business
- ? Do you understand the different label formats and when they should be used
- ? Do you know what the implementation time frame is and which businesses will be affected by these regulations

Figure 1.1		Nutrition Facts		Valeur nutritive	
Normal width font Heading in 13 point bold type Nutrients in 8 point type with 12 point leading Thin rules – 0.5 point Rules centred between text		Per 125 mL (87 g)		par 125 mL (87 g)	
When to Use		Amount	% Daily Value	Teneur	% valeur quotidienne
• If selected format (See introductory note 2.1) • If there is sufficient space		Calories 80		Calories 80	
		Fat 0.5 g	1 %	Lipides 0.5 g	1 %
		Saturated 0 g + Trans 0 g	0 %	saturés 0 g + trans 0 g	0 %
		Cholesterol 0 mg		Cholestérol 0 mg	
		Sodium 0 mg	0 %	Sodium 0 mg	0 %
		Carbohydrate 18 g	6 %	Glucides 18 g	6 %
		Fibre 2 g	8 %	Fibres 2 g	8 %
		Sugars 2 g		Sucres 2 g	
		Protein 3 g		Protéines 3 g	
		Vitamin A 2 %	Vitamin C 10 %	Vitamine A 2 %	Vitamine C 10 %
		Calcium 0 %	Iron 2 %	Calcium 0 %	Fer 2 %
Total surface area: 61.2 cm ²		4.7 cm x 6.5 cm = 30.6 cm ²		4.7 cm x 6.5 cm = 30.6 cm ²	

If you don't know the answers to these questions, then you need to attend this one day workshop hosted by the BAC Ontario Chapter – Education Program. This workshop will guide you through the ABC's of nutritional labelling so your business is in compliance with the new Food & Drug Regulations.

YOU WILL

- ✓ Learn up-to-date information on the current Canadian regulations as it applies to the Baking industry
- ✓ Learn how to produce a nutritional label and learn the rules governing format size and options
- ✓ Learn what health claims you can and cannot make
- ✓ Understand the various methods of analysing your products (data collection)
- ✓ Acquire additional resources on labelling procedures and how to interpret them
- ✓ Participate in worksheet exercises that will allow you to practice developing actual nutritional labels for bakery products such as white bread, whole wheat bread, pies, cakes and much more

Who Should Attend?	The Cost and What's Included
<ul style="list-style-type: none"> ▶ Retail Bakery Owners & Managers who also wholesale to grocers or foodservice ▶ Commercial Bakeries ▶ Q & A personnel ▶ Allied Trade Suppliers ▶ Sales personnel (to help understand the composition of their products) ▶ Anyone responsible for labelling issues 	<p>\$ 85.00 for BAC Members plus GST \$150.00 for Non-members plus GST</p> <p>Includes:</p> <ul style="list-style-type: none"> ▶ Presentation on Regulations ▶ Copy of Health Canada's Gazette II covering the mandatory nutritional labelling ▶ Binder containing resource materials ▶ Continental Breakfast, Coffee Breaks and Lunch

Produced by:
BAC Ontario Chapter

For more information contact:
Baking Association of Canada
7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V9
Tel: 905-405-0288 ♦ Toll Free: 1-888-674-2253 ♦ Fax: 905-405-0993
E-Mail: info@baking.ca

Sponsored by:
AIC Canada
Bakers Journal Magazine
Nealanders International

BAC - Ontario Chapter

presents a

Nutritional Labelling Workshop

Wednesday, September 24, 2003

8:00 am – 4:00 pm

at the

Toronto Congress Centre, Al Waxman Room

650 Dixon Rd, Toronto

Agenda

Registration Check-In & Continental Breakfast	7:30 am
Overview of NEW Canadian Regulations	8:00am
Lunch	12:00 noon
Nutritional Label Exercises	1:00 pm

Produced by: **BAC Ontario Chapter**

Sponsored by: **AIC Canada, Bakers Journal Magazine, Nealanders International**

Please list names of all attendees: (attach a separate sheet if necessary)

Name: _____

Name: _____

Name: _____

Company: _____

Address: _____

City: _____ Prov: _____ Postal: _____

Tel: (_____) _____ Fax: (_____) _____

ATTENDANCE COSTS

REGISTRATION DEADLINE: SEPT 18

BAC Members ___ # of attendees x \$85.00 = \$ _____

Non-Members: ___ # of attendees x \$150.00 = \$ _____

Subtotal \$ _____

7% GST \$ _____

Total Enclosed \$ _____

PAYMENT METHOD

Cheque (Payable to Baking Association of Canada)

VISA

Mastercard

_____ charge card number _____ expiry (mm/yy)

_____ cardholder name _____ signature



Mail or Fax completed form and payment by September 18 to:
Baking Association of Canada, 7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V9
Tel: 905-405-0288 ♦ Toll Free: 1-888-674-2253 ♦ Fax: 905-405-0993
E-Mail: info@baking.ca

Congratulations to Our Most Recent Correspondence Course Grads!



Martina Deschenes		Operating A Successful Bakery
Emilia Doro	Choices Best Bakery	Operating A Successful Bakery
Gary Fleet	Fleetwood Acres	
	Homestyle Bakery Ltd.	Bakery Technology II
Roy Hesser	Columbia Bakery	Occupational Health & Safety
Roy Hesser	Columbia Bakery	Food Hazard Control: Sanitation
Roy Hesser	Columbia Bakery	Operating A Successful Bakery
Anthony Lau	Kraft Canada Inc.	Food Hazard Control: Sanitation
Katarzyna Markowska	Rachel's Home Bakery	Bakery Technology I
Katarzyna Markowska	Rachel's Home Bakery	Bakery Technology II
Kelly Thompson	123 Enterprises	Occupational Health & Safety
Yu Min (Cindy) Xia	Canada Bread Co Ltd.	Operating A Successful Bakery
Yu Min (Cindy) Xia	Canada Bread Co Ltd.	Food Hazard Control: Sanitation

For information on correspondence courses for baking industry employees and the Certified Bakery Specialist (CBS) program, please contact ext. 21 at the BAC office or check out our web site at www.bakingassoccanada.com.

A warm welcome to our newest members

Shanthi Rajaratnam

Baking For The Soul

Alain Comeau

Comeau's Farm Market

For membership information, please contact ext. 21 at the BAC office



Upcoming Events

Atlantic Chapter

Golf Tournament,
Monday, September 22

Ontario Chapter

Fall Golf Tournament,
Tuesday, Sept. 9

Nutritional Labelling Seminar,
Wednesday, Sept. 24

Business Meeting,
Tuesday, October 21

Bakery Showcase 2004

May 16-18, 2004
Toronto Congress
Centre
Toronto, ON