

The Bulletin

October 2007

Baking Association of Canada Newsletter



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Calgary Proposes Ban on Trans Fats

The Calgary Health Region has announced its intention to ban the sale of foods containing trans fat by restaurants, caterers, mobile food vendors and food retailers beginning as early as January 1, 2008. The Calgary Health Region proposes to change the requirements of its Food Operating Permits that would make it illegal for businesses to either sell or even have in possession, foods with excessive trans fat levels.

BAC has been advised that the Health Region will be proposing a two tiered approach to the banning of trans fats. As of January 1, 2008 businesses will no longer be able to use hydrogenated margarines, oils or shortenings with more than 2% trans fats as a percentage of overall fat when cooking food i.e. deep-frying, sautéing etc. It will also be illegal to use hydrogenated products not meeting the 2% threshold as spreads on foods such as sandwiches, vegetables etc.

In Phase, 2 Calgary Health Region is proposing to make it illegal to store, use or sell any food that contains more than 5% trans fat of total fat content.

BAC President & CEO Paul Hetherington and Alberta Chapter Chair Brian Hinton met with the Calgary Health Region on August 10th in order to provide both background and updates on the industry's efforts and challenges to reformulate to trans fat alternatives. The Health Region was advised that BAC has supported from the outset the orderly removal of trans fat containing ingredients from the marketplace and that members have been working with their industry suppliers on trans fat alternatives for a number of years. While there has been substantial progress there remain major barriers with trans fat alternatives for certain bakery products in which a hard fat is required. These barriers (recognized by the Federal Trans Fat Task Force), include significant challenges with alternatives when a hard fat is required especially with puff pastry and icing, availability and supply of alternatives and major reformulation issues for small and medium sized businesses such as retail bakers.

Calgary Health Region is proposing its own ban in the face of the June announcement by Federal Health Minister Tony Clement that Health Canada is adopting the Trans Fat Task Force's recommendation on trans fats in Canadian foods and gave the food industry two years to voluntarily comply to limit the total fat content of vegetable oils and soft, spreadable margarines to 2 percent, and to limit the total fat content for all other foods to 5 percent, including ingredients sold to restaurants or be regulated to do so. In addition, Health Canada will be actively monitoring and reporting on the food industry's progress.

As the Calgary Health Region is proposing to ignore the national approach by Health Canada, BAC has also raised questions regarding a local approach to banning trans fats. These questions include:

- As there is currently no technology that allows for the differentiation between naturally occurring and processed trans fats how will Calgary do so from a regulatory perspective?
- The proposed 5% trans fats level for both processed and ruminant can be problematic when fats are combined as lamb and dairy may exceed the 5% threshold. How does Calgary propose to address this issue?
- The Trans Fat Task Force recognized that small and medium sized businesses will be the most challenged in reformulating trans fats out of their products. As small and medium sized business, retail bakers will bear the brunt of this regulatory proposal therefore what considerations if any is the region contemplating to minimize the negative impacts to these businesses?

Calgary Health Region has sent a copy of its proposal to all potentially impacted businesses within its jurisdiction and will be conducting a brief consultation this Fall. BAC is organizing local members to respond and participate in the consultation. Members wishing more information or to participate in a BAC response should contact Paul Hetherington or Brian Hinton directly.

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Baking Association of Canada
Ontario Chapter Presents ...

Chapter Meeting
Tuesday
October 16th, 2007

Valhalla Inn

1 Valhalla Inn Road,
Toronto, ON
416-239-2391

Cocktails: 5:00 - 6:00 pm
Dinner: 6:00 - 7:00 pm
Speakers: 7:00 - 8:00 pm

CASH BAR

**PRE-REGISTER FOR THIS
IMPORTANT EVENT AND
SAVE!**

**Register before October 12th
and pay only...**

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

Register at the door and pay...

\$35.00 per member
\$40.00 per non-member

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

Upcoming Events

November 30th, 2007
"Christmas Social"
Vaughn, ON

Going Organic

Sourcing Organic Ingredients

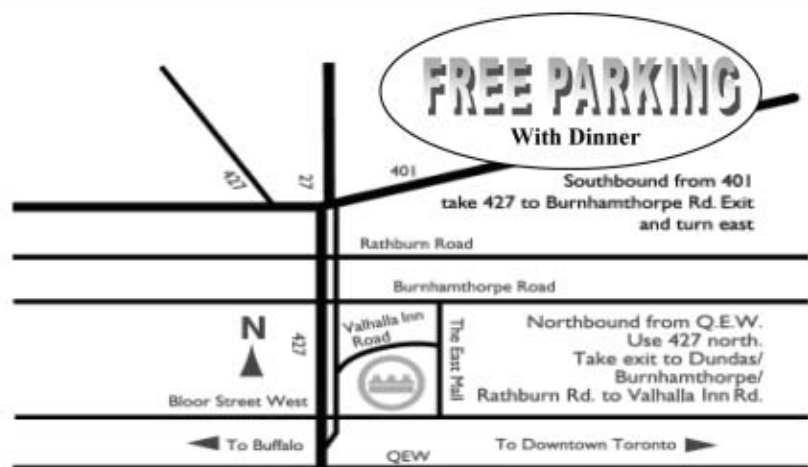
Presented by
Bob Crane - N2 Ingredients

Marketing Organic Products

Presented by
Steve Cavell - Organic Meadow Inc.

- *Organics is one of the fastest growing sectors in the food industry.*
- *Our speakers will present valuable information on how to join the ever increasing organic market.*

Plan To Attend This Important Presentation



BAKING ASSOCIATION OF CANADA ONTARIO CHAPTER MEETING REGISTRATION

Tuesday, October 16, 2007

Going Organic

Valhalla Inn, 1 Valhalla Inn Road, Toronto ON

ATTENDEE INFORMATION

Please note all registrations received after April 20th will require a credit card payment. No refunds will be given.

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

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Main Contact Information:

Address _____ City, Prov. _____ Postal Code _____

Tel: _____ Fax: _____ Email: _____

PAYMENT INFORMATION

_____ # of attendees X \$30.00 per member

_____ # of attendees X \$35.00 per non-member

\$ _____ = Sub Total

\$ _____ X 6% GST

\$ _____ = Total Enclosed



Please make all cheques payable to:
Baking Association of Canada

Baking Association of Canada only accepts:

Visa Mastercard AMEX

Card #: _____

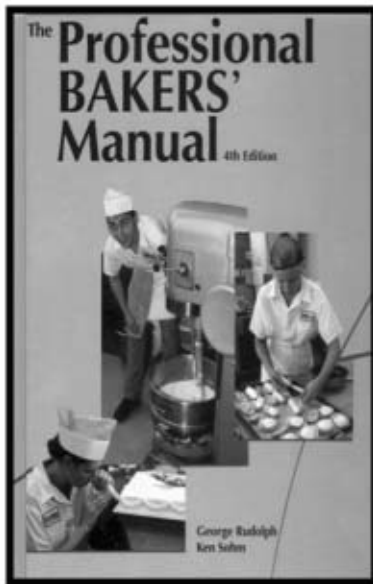
Name on Card: _____

Expiry Date: _____

Signature: _____

Fax completed form with payment to:

Baking Association of Canada, 7895 Tranmere Drive, Suite #202, Mississauga, ON L5S 1V9
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Professional Baker's Manual 4th Edition



A savings of more than 60%!

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The BAC is discontinuing our relationship with the Manual so we are offering this special sale price to liquidate our remaining inventory.

TOTAL COST: \$35.00 plus GST \$2.10 plus Shipping/Handling Charge \$8.50

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Cardholder Name:	
Signature:	
<p><i>Please make cheques payable to: Baking Association of Canada</i> 7895 Tranmere Dr., Ste: 202, Mississauga, ON L5S 1V9 Tel: 905-405-0288 Toll Free: 888-674-2253 Fax: 905-405-0993 Email: info@baking.ca www.baking.ca</p>	