

The Bulletin

July 2008

Baking Association of Canada Newsletter



Breads Certainly to Be a Focus in Sodium Reduction Efforts

Based on other international efforts, the sodium levels of breads/rolls and other baked goods will most certainly be a focus in any Canadian effort to reduce the overall intake of sodium by Canadians. Countries such as the United Kingdom, France and New Zealand which initiated their own efforts have included breads due more to the total sodium contribution to the diet on a daily basis versus that contained in individual servings. In the United Kingdom, the Federation of Bakers has been working with the U.K. Food Standards Agency to voluntarily reduce sodium levels in breads to 430mg/100g by 2010.

Recent estimates indicate that over half of Canadians have high sodium intakes, mainly from commercially prepared foods, putting them at risk

for high blood pressure. According to data from the 2004 Canadian Community Health Survey, as many as 90 per cent of men over the age of 19, and 65 per cent of women, exceed the level of sodium at which potential risk of adverse effects increases. High blood pressure is one of the most important risk factors for cardiovascular diseases.

One of the key objectives of the Federal Sodium Working Group of which BAC President and CEO Paul Hetherington is a member will be to make recommendations on how to reduce sodium levels in processed foods. The Working Group has now had two meetings and begun the information gathering process in order to make its recommendations. Further meetings of the Sodium Working Group are planned for early Fall.



Thank you to Bakery Showcase Exhibitors

At the close of this year's Bakery Showcase, the Daily Bread Food Bank collected over 4,000 pounds of fresh and frozen bread, pastries, pies and ingredients from exhibiting companies. They in turn, have distributed this donation to over 196 agencies including neighbourhood food banks, homeless shelters and prenatal nutrition programs.

Changes to Health Canada Website

Regular users of Health Canada's website will notice significant changes as it has been completely redesigned to be more user-friendly and to meet Government of Canada Common Look and Feel Standards (CLF 2.0).



Due to new file naming requirements, the URLs for each page of the website have also been changed. This is important for regular users of the site who will find that all existing bookmarks or links connected to the site will need to be renewed. Users will be automatically redirected to the new URLs for a limited time period, but are encouraged to update their links and bookmarks early to ensure a smooth transition.

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Changes to Product of Canada and Made in Canada Labelling Proposed

The federal government is proposing new guidelines for use of the voluntary “Product of Canada” and “Made in Canada” on food labels and advertising.

Currently, the guidelines state that two basic criteria must be met before manufacturers can use Canadian content statements:

- The last substantial transformation of the goods must have occurred in Canada, and;
- That at least 51 per cent of the total direct costs of producing or manufacturing the goods are Canadian.

The new policy proposed by the federal government would shift the definition of “Product of Canada” from the direct cost or value of a product to focus on the contents and ingredients of a product.

“Product of Canada”

The current 51 per cent direct cost threshold for “Product of Canada” claims would be replaced by guidelines ensuring that “all or virtually all” of the contents of a food product are Canadian. Therefore, all significant components, ingredients,

processing and labour used to make the product would need to be Canadian. There would be very little or no foreign content, with the exception of minor additives or spices which may not be sourced from Canada.

“Made in Canada”

The term “Made in Canada” with a qualifying statement could apply to virtually every other product as long as the last substantial transformation of the product occurred in Canada. Therefore, if a food product is manufactured or processed in Canada, regardless of the origin of the ingredients, it could use a “Made in Canada” label. Products would use either “Made in Canada from domestic and imported ingredients” or “Made in Canada from imported ingredients”.

BAC’s initial assessment of this initiative is that it would for the most part preclude most bakery products from using the voluntary labels as a result of use of imported ingredients such as raisins, sugar, various additives and a host of fruit products.

Baker Going Green

Stonemill Bakehouse in Toronto has launched eight climate change solutions in its goal to become a carbon neutral operation. The company’s “green” program began last year when the Stonemill commissioned an environmental impact study to identify and prioritize green initiatives that would have the greatest impact in reducing its carbon footprint. The study identified eight climate change solutions that have been adopted as the bakery’s foundation for operating a sustainable and environmentally responsible business.

One solution was Stonemill’s conversion to 100 per cent clean, renewable electricity. The bakery, located in Scarborough, will source 100 per cent green electricity generated by low-impact hydroelectric and wind energy, reducing its CO₂ emissions footprint by almost 1,000 tonnes annually. The bakery produces 40,000 loaves daily and also has a retail location at the St. Lawrence Market.

Stonemill’s other green initiatives that have been, or are currently being implemented by the bakery include the following:

- Sourcing all raw ingredients from Ontario, whenever possible.
- Reducing electrical consumption. Prior to moving to renewable energy Stonemill already reduced its electrical consumption by 12 per cent in 2007 through a refitting of electrical fixtures and a company-wide commitment to responsible usage of power.
- Reducing water usage. Through further retrofits to machinery and low-flow restroom fixtures the company plans to reduce waste water generation by 25 per cent.
- Use of phosphate-free cleaners only to limit chemical

contamination in waste water.

- In-house recycling.
- Sourcing organic product as often as possible, based on market conditions and ingredient availability.

“Our environmental road map is the natural extension of Stonemill’s core values of ‘healthy breads for our body, soul and planet’,” says Gottfried Boehringer, President of Stonemill. “I invite the rest of the baking industry to follow suit. Collectively we can make a substantial and positive environmental impact by reducing environmental waste and conserving non-renewable resources.”

HELP WANTED

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



BAC ATLANTIC CHAPTER 2008 GOLF TOURNAMENT

Monday, September 15, 2008
Magnetic Hill Golf Club
Moncton, New Brunswick

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

*Please fill in the registration form below and return it by **September 5, 2008**. In the event of a "sell-out" registrations will be accepted on first come first served basis. Disclaimer - golfers and their guests agree to indemnify and hold the Baking Association of Canada harmless from any and all liability or claim for damages or injuries which may arise as a result of participation in this event.*

Name:				
Company:				
Address:				
Phone/Fax:				
E-mail:				
Quantity:		Early Bird prior to Aug 30th x \$135.00	Total:	
	BAC Members – Golf, Cart, Dinner & prize table			
	BAC Members – Golf, Cart, Dinner & prize table	Late registration \$145.00	Total:	
	BAC Members – Dinner Only	x \$40.00 ea	Total:	
	Non Members – Golf, Cart, Dinner & prize table	Early Bird prior to Aug 30th x \$145.00 ea	Total:	
	Non Members – Golf, Cart, Dinner & prize table	Late registration \$160.00	Total:	
	Non-Members – Dinner Only	x \$50.00 ea	Total:	
HST @ 13%			Tax:	
Please enclose cheque or Money Order Payable to Baking Association of Canada			Grand Total:	

Visa, Mastercard and American Express orders please complete the following:

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

To help us to ensure the teams are even please check the appropriate box below.		
<input type="checkbox"/> Average Score _____	<input type="checkbox"/> Handicap _____	<input type="checkbox"/> 1st Time

Please mail or fax to: Gillian Blakey, Baking Association of Canada
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Enhance your knowledge!



Advance your skills!

We offer:

- Bakery Technology I (Overview)
- Bakery Technology II (Bread Making Technology)
- Bakery Technology III (Cake Making Technology)
- Food Hazard Control: Implementing An Effective Sanitation Program
- Occupational Health & Safety
- Operating A Successful Bakery



For more information, or to receive a course application, please contact Gillian Blakey in the BAC office @ 1-888-674-2253 ext. 21 or visit our web site: www.bakingassoccanada.com



Baking Association of Canada

Upcoming Events

Alberta Chapter

July 22
Annual Golf Tournament
Elbow Springs Golf Club
Calgary, AB

Atlantic Chapter

September 15
Annual Golf Tournament
Magnetic Hills Golf Course
Moncton, NB

Congratulations To Our Most Recent Correspondence Course Grads!

Nancy Beecraft

Bakery Technology II

Sharleen Lambert

Food Hazard Control: Sanitation

Farhad Mehrabi Nejad

Bakery Technology I

William Smith

Operating A Successful Bakery

Peter Storm

Bakery Technology I

Jorge Verastegui

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 website, www.bakingassoccanada.com.