

The Bulletin

August/September 2008

Baking Association of Canada Newsletter



Trans Fat Use Continuing to Decline

Health Canada's second release of its trans fat monitoring program continues to show progress by the food industry in replacing trans fat with healthier alternatives. In June 2007, the Government of Canada called on industry to voluntarily reduce the levels of trans fat in the Canadian food supply to the levels recommended by the Trans Fat Task Force, and announced that the Government would monitor the progress.

The Trans Fat Task Force recommended a trans fat limit of 2% of the total fat content for all vegetable oils and soft, spreadable margarines, and a limit of 5% of the total fat content for all other foods, including ingredients sold to restaurants.

The second set of data released as part of the monitoring program demonstrated progress by fast food chains and family restaurants in replacing

trans fats. While the news was overall positive, certain products such as donuts in a number of cases continued to show trans levels higher than the Task Force recommendation.

The Trans Fat Monitoring program will continue and it is expected baked goods such as pastries and cakes will come under increasing focus in future reports. As such bakers if they have not already done so are encouraged to work with their industry suppliers in reformulating their products to reduce trans fat levels in line with the Task Forces recommendations.

The second data set from the monitoring program may be found at the Health Canada web site: <http://www.hc-sc.gc.ca/fn-an/nutrition/gras-trans-fats/tfa-age2-eng.php>



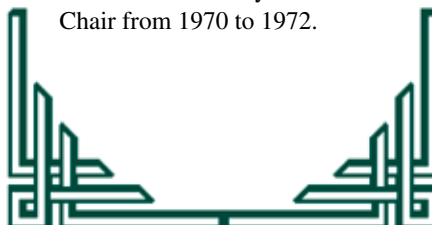
Congress 2009 Dates/Location Announced

April 26th & 27th 2009, the Bill Copeland Centre in Burnaby BC will host BAC's Congress 2009 conference and trade show. Back in BC after a four year hiatus, the event will feature a variety of activities for the entire trade including an anticipated 140 booth trade show. With limited space, companies interested in exhibiting should contact Rosemary Dexter 1.888.674.2253 ext 24 rdexter@baking.ca.



W.C. (Bill) Miles passed away peacefully, surrounded by the love of his family, on the morning of July 29, 2008.

Bill was a Past President of the Bakery Production Club of Ontario, Honourary BAC Member and Bakery Showcase Chair from 1970 to 1972.



Inside

Impossible Without Your Support

New Product of Canada/Made In Canada Labelling Requirements

Toronto to Require Report of Bakery Emissions

Ontario Chapter Sept 9 Dinner Meeting Registration Form

BC Island Nov 1 Panel Discussion & Dinner Registration Form

New Allergen Labelling Regulations Proposed

E-mail and Contact Info

General enquiries: info@baking.ca
Website:

www.bakingassoccanada.com

7895 Tranmere Drive, Suite 202
Mississauga, Ontario L5S 1V9

1-888-674-2253
Tel: (905) 405-0288
Fax: (905) 405-0993

Impossible without your support

BC Chapter's Annual Golf Tournament Raises Money For Local Baking Programs & Team Canada

A blue sky and very mild temperature was the perfect recipe for the members of the BAC – BC Chapter to host their annual Golf Tournament held June 25th at the Newlands Golf and Country Club in Langley BC. Golfers arrived after 11:00 am and enjoyed a great BBQ along with the opportunity to socialize prior to and during the golf tournament. This year's tournament of 140 participants enjoyed their day and after dinner highlights included the winning 50/50 raffle ticket of \$1,960 to Don Easton of Gourmet Baker and a one year golf membership won by Ron DeLaet from Weston Bakeries/Ready Bake.

Benefiting from the proceeds of this major event are Vancouver Community College and Malaspina University College (now the Vancouver Island University) which will

provide them with the opportunities to purchase new equipment, send students to Skills Canada as well as put funds towards scholarships/bursaries for the baking sector. Benefiting also will be Team Canada as they work towards the next World Cup of Baking.

On behalf of the BC Chapter Executive, I would like to thank again all our sponsors listed in alphabetical order below as well as all the players and dinner guests. I am looking forward seeing you all again at our 2009 tournament.

Best Regards,
Ralf Tschenscher
BAC-BC Chapter Chairman

BC Chapter Golf Tournament 2008 Platinum Sponsors:

ADM Milling	Gourmet Baker	Puratos Canada
Anita's Organic Mill	Hershey Canada	Richardson Food Group
BakeMark Canada	Horizon Milling GP	Rogers Foods
BC Bakery Deli Foundation	HY Louie	Rogers Sugar
Boxmaster Packaging	Island City Baking	Sandel Foods
Bunge Canada	Lesaffre Yeast	Semper Foods
Canada Bread	LV Lomas	Snow Cap Enterprises
Canbra Foods	Malaspina Professional Baking Program	Sugarplum Desserts
DATAPAX Bakery Software Manufacturing & POS	Max's Donuts	Target Uniforms
Dawn Foods	Maxim Truck & Trailer	Thrifty Foods
Dover Flour	Menasha Packaging	Unifiller Systems Inc
Ellison Milling	National Starch Food Innovations	Vancouver Community College
EM Bakery Equipment	Original Cakerie	Vanderpol Eggs
Fiera Foods	Overwaitea Food Group	Weston Bakeries/Ready Bake Foods
Freybe Gourmet Foods	Pace Processing	

New Product of Canada/Made In Canada Labelling Requirements

In July, the Government of Canada announced new labelling guidelines for the use of the voluntary Product of Canada and Made in Canada claims.

A food product may claim Product of Canada when all or virtually all major ingredients, processing, and labour used to make the food product are Canadian. This means that all significant ingredients are Canadian and non-Canadian material must be negligible. Ingredients that are present in a food at very low levels and that are not generally produced in Canada, including spices, food additives, vitamins, minerals, and flavouring preparations, may be used without disqualifying the food from making a Product of Canada claim. Ingredients in a food that are not grown in Canada, such as oranges, cane sugar or coffee, when present at very low levels, may be considered minor ingredients. Generally, the percentage referred to as very little or minor is considered to be less than a total of 2 per cent of the product.

For example: a cookie that is manufactured in Canada from oatmeal, flour, butter, honey and milk from Canada, and vanilla may use the Product of Canada claim, even if the vitamins in the flour and the vanilla were not from Canada.

A qualified Made in Canada claim could be applied to a label or advertisement when the last substantial transformation of the product occurred in Canada, even if some ingredients are sourced from other countries. When a food undergoes

processing which changes its nature such that the food becomes a new product bearing a new name by which the food is generally known by the consumer, it is considered to have undergone substantial transformation. Those processes which result in a substantial transformation may be outlined in more specific legislation, such as the *Meat Inspection Regulations*.

When a food contains ingredients which are sourced from outside of Canada, the label would state "Made in Canada from imported ingredients." When a food contains both domestic and imported ingredients, the label would state "Made in Canada from domestic and imported ingredients."

For example, a cookie manufactured in Canada from imported flour, oatmeal, shortening and sugar may be labelled or advertised with the claim "Made in Canada from imported ingredients". A cookie manufactured in Canada using Canadian flour, oatmeal and shortening and imported sugar may use the claim "Made in Canada from domestic and imported ingredients".

The revised guidelines will come into effect on December 31, 2008 and enforced by the Canadian Food Inspection Agency. While CFIA recognizes that many products produced or manufactured before this date may already be on store shelves it is expected that all products produced after this date would be in compliance with the new guidelines.

Toronto to Require Report of Bakery Emissions

The City of Toronto is proposing to require any bakery whose primary business is not retail to annually report the amount of volatile organic compounds (VOCs) annually released by baking as part of its Environmental Reporting and Disclosure by-law. The by-law based on the premise of community right to know will require all bakers emitting 100kg of VOCs, (the amount from an estimated 5,000 loaves of bread) to report as part of an overall list of 25 substances including VOCs. Businesses failing to report will face fines up to \$5,000 for first offences and up to \$100,000 for third and subsequent offences.

BAC had worked with the City and advised them that unlike other industries, the emissions from bakeries are almost entirely naturally occurring ethanol resulting from the production of breads and rolls. Ethanol begins in the dough fermentation process and is released during baking.

BAC has been successful in achieving an exemption for bakers whose business is primarily retail.

The new by-law is expected to come into effect within the next 12 months.



**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**



Baking Association of Canada Ontario Chapter Presents ...

Chapter Meeting
Tuesday
September 9th, 2008

Valhalla Inn

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

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

CASH BAR

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

**Register before September 4th
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

September 16th, 2008
"Fall Golf Tournament"
Bolton, ON

October 7th, 2008
**"OMAFRA Sponsored
Programs"**
Toronto, ON

"Combined Buying Power, Shared Knowledge, Improved Growth...Sweet Success"

Presented by

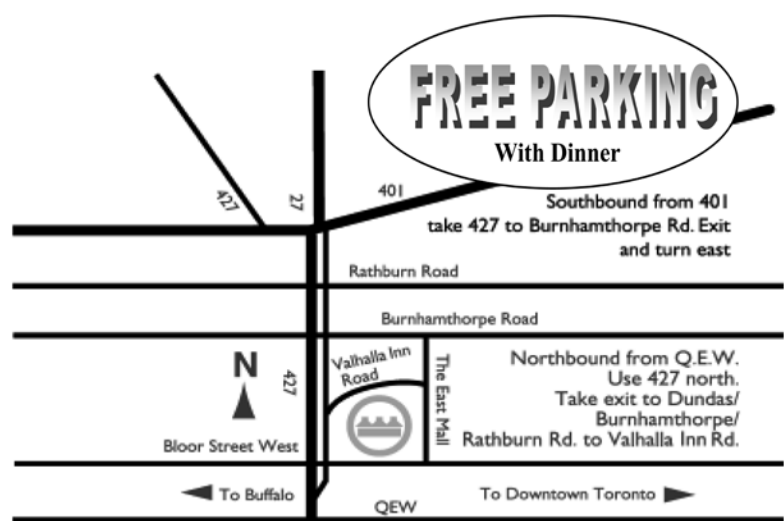
Resourceful Purchasers In Action

- *Learn about a brand new baking industry buying group*
- *Find out about the steps that the RPIA and its management team are taking to help the baking industry in Canada prosper*
- *Access the knowledge and expertise of fellow members...help from your peers is only an email away*
- *Don't miss this opportunity to have your questions answered about this buying group for the Baking Industry*

Speaker:

**Brian Hinton, President, Resourceful
Purchasers in Action**

Plan To Attend This Important Presentation



BAKING ASSOCIATION OF CANADA ONTARIO CHAPTER MEETING REGISTRATION

Tuesday, September 9th, 2008
Combined Buying Power
Resourceful Purchasers in Action
Valhalla Inn, 1 Valhalla Inn Road, Toronto ON

ATTENDEE INFORMATION

Please note all registrations received after September 4th 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 5% 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
Tel: 905-405-0288 Toll Free: 1-888-674-2253 Fax: 905-405-0993 www.baking.ca



*Your Fellow Vancouver Island Bakers & Pastry Chefs
Baking Association of Canada – B.C. Chapter, Island Committee
Invite all Island Bakers, Pastry Chefs & Affiliates
To a Get Together and an Informal Panel Discussion and Display*

*Saturday, November 1st 2008
Dunsmuir Lodge
1515 McTavish Road, Sidney, BC*

Join us for our third event! We are a collaboration of Island Bakers, Pastry Chefs & affiliates who have come together through the common desire of establishing a forum within our trade for a creative exchange of ideas and to collectively promote the profession of Baker and Pastry Chef as a skilled craft.

1-3 PM – Registration

3-5 PM – Demos and Panel Discussions

"Changing Times: Rising to the Occasion",

Hosted by your peer Bakers & Pastry Chefs, with a focus on:

Formulas for Success in Challenging times

~ Bring your Questions and Share your Experiences ~

5:30-7 PM Apprentice Competition judging, cocktails, and socializing and live music.

7-9 PM Dinner, speeches, raffle winners, competition results, and election of officers.

Tickets are \$50.00 (GST inc.) and includes a buffet style meal.

Accommodation at the Dunsmuir Lodge is \$85.00 per room and includes breakfast.

Further information? Martin Barnett 250-740-6114 Rita Gower 250 729 9045

martin.barnett@viu.ca

ritagower@gmail.com

Please! Deadline for registration Oct 15th 2008

Island Bakers Registration: Courtesy of B.A.C., Attn: Gillian Blakey

<i>Name</i>	<i>Company</i>	<i>Phone #</i>	<i>email</i>	

\$50 pp (\$47.62 + 2.38 GST) Cheques: Payable to B.A.C.

Mail to: B.A.C. Suite 202 – 7895 Tranmere Dr., Mississauga ON L5S 1V9

1 888 674 2253

Visa/MasterCard/Amex: Fax 905-405-0993, e-mail gblakey@baking.ca

Card Number: _____ Expiry: _____

Cardholder: _____ Signature: _____

New Allergen Labelling Regulations Proposed

Health Canada has finally published its long awaited proposal for food allergen labelling regulatory amendments in *Canada Gazette, Part I* (CGI), and is now urging industry to be diligent in responding to these impending changes by listing priority food allergens, gluten sources and added sulphites on the labels of pre-packaged foods during the consultation period between CGI and their publication in *Canada Gazette Part II* (CGII).

The following foods or protein derived from (one of the following foods) are considered priority food allergens: almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts, peanuts, sesame seeds, wheat, kamut, spelt or triticale, eggs, milk, soybeans, crustaceans, shellfish or fish

Under the new regulations it is proposed that the gluten source will need to be declared when a food contains gluten protein or modified gluten protein from barley, oats, rye, triticale or wheat, including kamut or spelt.

The new regulations will also require added sulphites to be declared when directly added to a food, or when the total amount of added sulphites contained within the food is 10 parts per million or more.

In Canada, the *Food and Drug Regulations* currently require that a complete and accurate list of ingredients appear on the label of most pre-packaged foods. However, certain components of ingredients are currently exempt from declaration in the list of ingredients. For example, when flavours, flour, seasoning and margarine are used as ingredients in other foods, their components are not required to be included in the list of ingredients. As a result, a pre-packaged food product labelled with a list of ingredients may be unsafe for food allergic consumers if some of those ingredients are priority food allergens, gluten sources and added sulphites and are not declared on the label.

This approach is intended to apply to such substances whenever they are added to pre-packaged foods having a list of ingredients, whether they are added as ingredients, or as components of ingredients. It also focuses on multi-ingredient foods where priority food allergens, gluten sources and added sulphites are deliberately added to a food, and are considered to pose a potential risk to consumers having food allergies, intolerances or sensitivities. It is consistent with those proposed regulatory amendments that are being published in CGI for comments, which will enhance food allergen labelling; also, this is consistent with the food labelling requirements recently promulgated by Canada's major trading partners. The CFIA has developed and will maintain a guidance document to assist food manufacturers and importers in following this recommendation.


Until these amendments become mandatory, Health Canada is reminding industry that it still must address all identified health risks to food allergic consumers stemming from possible undeclared priority allergens, gluten sources and added sulphites. Health Canada is therefore urging food manufacturers and importers to declare priority food allergens, gluten sources and added sulphites on food labels without exception, either in the list of ingredients or in a statement such as "Allergy and Intolerance Information: Contains ...".

Some foods such as those produced strictly for retail are exempt from the regulation. The full exemption list may be found in B.01.008 paragraph 2 and B.01.003 (a) of the Regulations.

However, it is important to note that, if a manufacturer chooses to include a list of ingredients on the label of one of these foods, then all priority allergens, gluten sources and added sulphites present in the product should be declared in accordance with this recommendation.

For more information see the Health Canada web site : <http://www.hc-sc.gc.ca/fn-an/label-etiquet/allergen/index-eng.php>






ATTENTION BAKERS!

Looking for that special ingredient? Need new equipment?
STOP! Before you try those old paper directories that clutter up your desk - there's a better place!

Just direct your web browser to www.bakingassoccanada.com and check out the Baker's Choice Supplier Directory

- 100's of listings
- Links to supplier's website or email
- Search by product, business classification or region they sell to
- Advanced search that allows you to search by company name, or a keyword in the company's description
- New companies are signing up daily so check back often

www.bakingassoccanada.com



THE BAKER'S CHOICE

Supplier Directory

For more information on the Baker's Choice Supplier Directory email us at info@baking.ca or call us at: 888-674-2253 ext. 21

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



A Warm Welcome to our Newest Members

Victoria Manley
Manley's Country Cottage

Gary J Morris
Kingsway Brokerage Ltd

Glenn Peaslee
Half-Baked Ideas

April Qureshi
The Sweet Chef



Baking Association of Canada

Upcoming Events

Atlantic Chapter

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

Ontario Chapter

September 16
Fall Golf Tournament
Glen Eagle Golf Club
Bolton, ON

BC Chapter

Vancouver Island Committee
November 1
AGM Dinner & Social
Dunsmuir Lodge
Sidney, BC

Congress 2009

April 26 & 27
Bill Copeland Centre
Vancouver (Burnaby), BC

Congratulations To Our Most Recent Correspondence Course Grads!

Limneo Austria
Bakery Technology II
Jane Ayer
Bakery Technology II
Zaklina Mazur
Bakery Technology I
Richard Pacheco
A Foundation for Sanitation

Debbie Patterson
Bakery Technology I
Peter Storm
Bakery Technology II
Jennifer Fraser-Smith
Certified Bakery Specialist (CBS) Diploma

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.