

# The Bulletin

January/February 2009

Baking Association of Canada Newsletter



## BAC Responds to Allergen Labelling Proposal

Last November BAC submitted comments on behalf of the baking industry regarding Health Canada's proposal for new and amended current allergen labelling regulations. While generally supportive of the direction and objectives of the proposed regulations BAC did make a number of comments where it viewed the potential for improvement.

BAC did not support Health Canada's proposal to create a new labelling statement "Allergen and Intolerance Information – Contains" out of concern that a new statement would create unnecessary confusion with consumers. BAC pointed out that currently allergen labelling is present in the ingredient declaration and as such consumers have been educated to look to this as the source for allergic information. In addition to concerns over consumer confusion BAC questioned the practicality of applying a new and lengthy labelling requirement (both in English and French) in today's product packaging. BAC identified that new labelling statements are particularly problematic on small product packages and reminded Health Canada that bakers are seeking means to reduce overall packaging as part of their

environmental sustainability efforts.

BAC also expressed concern regarding the proposed compliance timeline of only 12 months as this would require significant new packaging expenditures to the baking industry in order to be in compliance. BAC proposed that the implementation timeline be extended to 24 months and that it be combined with other proposed labelling changes (i.e. may contain statements) in order that these changes may be made as efficiently and cost effectively as possible.

Lastly BAC recommended that Health Canada consider changing the terminology of "Cross-Contamination" to "Adventitious or Unintended" Presence. BAC's rationale for this recommendation is that the term "cross-contamination" implies the presence of a contaminant that is unwholesome or renders the food unfit for consumption. BAC identified that "adventitious presence" and "unintended presence" are terms that are being increasingly used by industry and by regulators in Canada and internationally and proposed their adoption by Health Canada.

## Inside

**BAC Board Approves  
Realignment in Dues  
Structure**

**Atlantic Chapter  
Hockey Night in Halifax  
Registration Form**

**Trans Fat to Continue  
to Take Centre  
Stage in '09**

**BAC and Canadian  
Food Industry Council  
Partner on In-Store  
Baker Training**

**BAC E-Bulletin  
Coming February 1**

**Congress '09 Exhibit  
Space Approaching  
80% Sold**

**Why Do Commercial  
and Retail Bakers  
Need Production  
Machinery Insurance?**

**Professional Bakers'  
Manual Liquidation  
Sale Order Form**

**Congress  
2009**

**April 26 & 27  
Bill Copeland Centre  
Vancouver (Burnaby), BC  
[www.baking.ca](http://www.baking.ca)**

**Last held in the  
Vancouver area in 2005,  
it is the event where the industry  
will meet in 2009!**

**E-mail and  
Contact Info**  
General enquiries:  
[info@baking.ca](mailto:info@baking.ca)  
Website:  
[www.bakingassocanada.com](http://www.bakingassocanada.com)

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

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

# BAC Board Approves Realignment in Dues Structure

As part of its ongoing efforts to ensure it fiscal stability the Board of Directors approved adjustments in BAC's member fee structure beginning in '09.

These changes, the first in many years, reflect the changing nature of BAC's revenues and the industry at large. The new fee structure is:

|                        |                |
|------------------------|----------------|
| Retail Baker           | \$125          |
| Franchisor/Chain Store | \$2,200        |
| National Allied        | \$700          |
| Provincial Allied      | \$425          |
| Commercial Baker       | Based on sales |

Other changes members will see beginning this year include

**NEW**

## Group Liability Insurance Program for Bakers

Specially designed coverage to save bakers \$\$\$.

**NEW**

## Natural Gas and Electricity Discount Program

Thousands of \$\$ in potential savings on existing energy costs. (QC, ON and BC only)

**NEW**

## Free Job Board and Classified Ad Postings on BAC Website

Save \$\$ in costs in searching for staff or trying to discard old equipment, etc.

**NEW**

## E-mail News Service

Keeping members current on time sensitive issues affecting the industry and the association!

**NEW**

## In-Store Baker/Cake Decorator Training Program

BAC in partnership with the Canadian Food Industry Council will be developing two new distance learning training programs specially to meet the needs of in-store bakers and cake decorators.

**NEW**

## Expansion of Training Library

A greatly enhanced selection to an already highly valued service!



## ATTENTION BAKERS!

Looking for that special ingredient? Need new equipment?



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](http://www.bakingassoccanada.com) and check out the Baker's Choice Supplier Directory



[www.bakingassoccanada.com](http://www.bakingassoccanada.com)

- 100's of listings
- Links to supplier's website or e-mail
- 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

**THE BAKER'S CHOICE**  
Supplier Directory

For more information on the Baker's Choice Supplier Directory e-mail us at [info@baking.ca](mailto:info@baking.ca) or call us at: 888-674-2253 ext. 21



# BAC Atlantic Chapter Hockey Night in Halifax

**Thursday February 26<sup>th</sup>, 2009**  
**Halifax Metro Centre**  
**Rafters Skybox**  
**Halifax, Nova Scotia**

Come out and watch the Halifax Mooseheads play host to the PEI Rockets

**Space is limited, please register early!**

## Agenda

- 6:00 p.m.** Pre Game reception with Hors D'oeuvres
- 7.00 p.m.** Game time

*Please fill in the registration form below and return it before January 21st, 2009*

|   |                    |                      |                     |  |
|---|--------------------|----------------------|---------------------|--|
| <b>Name:</b>  |                    |                      |                     |  |
| <b>Company:</b>   |                    |                      |                     |  |
| <b>Address:</b>   |                    |                      |                     |  |
| <b>Phone:</b>   |                    |                      |                     |  |
| <b>Fax:</b>   |                    | <b>E-mail:</b>       |                     |  |
|   | <b>Members</b>     | <b>x \$70.00 ea.</b> | <b>Total:</b>       |  |
|   | <b>Non Members</b> | <b>x \$85.00 ea.</b> | <b>Total:</b>       |  |
|   |                    |                      | <b>Sub Total:</b>   |  |
|   |                    |                      | <b>HST 13%:</b>     |  |
| <i>Please enclose cheque or money order payable to Baking Association of Canada</i> |                    |                      | <b>Grand Total:</b> |  |

*Visa, Mastercard and AMEX orders please complete the following:*

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

Please mail or fax to: Gillian Blakey  
 Baking Association of Canada  
 7895 Tranmere Drive, Ste. 202,  
 Mississauga, ON L5S 1V9  
 Tel (888) 674-2253 x 21 Fax (905) 405-0993  
 gblakey@baking.ca www.baking.ca

# Trans Fat to Continue to Take Centre Stage in '09

Canada's bakers can expect to continue to hear a lot about trans fats in '09. To begin with, the voluntary two year deadline established by the Minister of Health for industry to come into compliance with the recommendation of the Trans Fat Task Force to limit foods to no more than 5% trans fat (as a % of overall fat) expires July '09. When the deadline passes Health Canada can be expected to undertake a review of industry's success in reformulation and come forward with new recommendations which may include regulations.

And speaking of Health Canada, it will most likely have by the time of this printing released the third instalment of its

trans fat monitoring program reviewing the interim efforts of the food industry. This third instalment, with a particular focus on bakery products, shows that the industry has substantial work to do in its reformulation efforts to meet the July '09 deadline.

Also keeping trans fats top of mind are numerous regulatory initiatives underway in B.C. and Alberta which have proposed their own provincial bans on trans fat. These provincial initiatives along with continuing municipal undertakings are guaranteed to ensure this issue remains near the top of consumer nutrition concerns.

---

## BAC and Canadian Food Industry Council Partner on In-Store Baker Training

BAC and the Canadian Food Industry Council (CFIC) with the support of Human Resources and Social Development Canada are partnering on the development of new distance learning training materials for in-store bakers and cake decorators. The CFIC is a not for profit organization of business, labour, and government representative representing the interests of the food retail and wholesale employers with the goal of providing training and development opportunities in the food sector.

Last year BAC assisted the CFIC in the development of National Occupational Standards for in-store bakers and cake decorators. These National Occupational Standards are the basis for the development of the distance learning materials. The curriculum development phase of this project is anticipated to be completed by midsummer with a launch of the materials scheduled for Fall '09.

### BAC E-Bulletin Coming February 1

BAC will launch a new E-Bulletin e-mail service beginning February 1, 2009. The bi-weekly program will carry top of line news on BAC's activities, what's happening with governments, services, etc. This service is only available to BAC member companies and their employees. You can check with Gillian Blakey at the BAC office to ensure that your e-mail address is on the list to receive this E-Bulletin.



**HELP  
WANTED**

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

BAC's Job Board located on  
[www.baking.ca](http://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](http://www.baking.ca)  
or call 1-888-674-2253 for more information*

# Congress '09 Exhibit Space Approaching 80% Sold

With the beginning of a new year, more than three quarters of exhibit space has already been sold for BAC's Congress '09 April 26 & 27 at the Bill Copeland Centre Vancouver (Burnaby), B.C. According to Show Manager Rosemary Dexter the event, which is back in the Vancouver area after a four year absence is drawing strong interest from local, national and internationally based companies with all indications that '09 will be the largest baking specific show ever to be held in Vancouver – currently it is almost 20% larger than the 2005 event.

Complementing the some 140 exhibits will be free new product/service seminars

each morning of the show. In addition, the event will feature a Saturday Boat Cruise consisting of a three hour cruise of Falls Creek, Stanley Park and Indian Arm that will include a buffet dinner, music, cash bar and transportation to/from the hotel. On Sunday, a special reception will be hosted at the Delta Burnaby Hotel featuring music, finger food and through the generous support of Canada Bread, a guest appearance by Michael "Pinball" Clemons, the CFL's all-time purpose yardage leader and CEO of the Toronto Argonauts.

With only limited space still remaining, companies interested in



exhibiting should contact Christian Khouzam (1.888.674.2253 ext 22) at the BAC office without delay to avoid disappointment.

## The following companies are currently confirmed exhibitors at Congress '09

- \* Acrylicon Industrial Flooring BC
- \* Aerofreeze Systems
- \* Anita's Organic Grain & Flour Mill
- \* Ashworth Bros
  - BakeMark Canada
  - Bakers Journal
- \* Bakery Crafts
  - Baking Association of Canada
- \* BC Cranberry Marketing Commission
  - Boxmaster
  - British Canadian Importers
  - Bunge Foods
  - Burnbrae Farms
- \* Canada Bread
- \* Canada Bread Frozen
  - Canadian Dairy Commission
- \* Champion Moyer Diebel
- \* CSB-System International
- \* DecoPac
- \* Dover Industries
  - Drader Manufacturing
  - Ellison Milling
  - EM Bakery Equipment BC
- \* Enjay Converters
- \* Flavor Right Foods Group
  - Fleischmann's Yeast
- \* FMA Food Machine Automation
- \* Foothills Creamery
- \* Fruition Fruit & Fils
- \* Genpak LCC
  - Gourmet Baker
  - Harvest Corp

- \* Heart & Stroke Foundation of BC & Yukon
- \* Honey Bunny
  - Horizon Milling
- \* International Pacific Sales
- \* Kaak Group North America
- \* Ken Hall Contractors
- \* Kwik Lok
  - L V Lomas
- \* Label Systems
  - Lallemand
  - Lesaffre Yeast
  - Lentia Enterprises
- \* Lockwood Mfg
- \* Mark-Crest Foods
- \* Metro Label
- \* MIWE Canada
  - National Starch Food Innovation
  - Nealanders International
  - Nicholson Equipment
- \* Nita Labeling Equipment
- \* Novelis
- \* Nunweiler's Flour
- \* Nutrasun Foods
  - O K Frozen Dough
  - Par-Pak
  - Prime Pastries
  - Ravensbergen Bakery Supplies
- \* Revenue Services Group
  - RF Bakery Equipment
  - Richardson Oilseed
  - Rogers Foods

- \* Ropak Packaging – Northwest Div
  - Samrok
  - Sandel Foods
- \* Satin Fine Foods
- \* Shick
- \* Sika Canada
  - Snow Cap Enterprises
  - Sugarplum Desserts
- \* Systemes KLR Systems
- \* The Olson Baking Company
- \* ToolBox Software North America
- \* Unifiller Systems
  - Vanderpol's Eggs
- \* Vega Mfg
- \* Vie De France Yamazaki
  - Weston Bakeries Ltd/Ready Bake Foods
- \* XPOS-DATAPAX

*List as of January 9*  
*\* indicates a new exhibitor*  
*(did not participate in the 2005 Vancouver event)*

# Why do Commercial and Retail Bakers Need PRODUCTION MACHINERY Insurance?

As a baker, you have production equipment such as ovens, mixers and conveyor belts. Most commercial insurance package policies do not cover the breakdown of these machines or the resulting loss of income.

Standard Commercial Package insurance programs will include a policy that insures Equipment Breakdown. This policy covers losses resulting from accidents to electrical, mechanical and pressure equipment. Equipment that would be insured under this section includes pressure vessels, refrigeration and air conditioning systems, generators and compressors.

Standard Equipment Breakdown insurance excludes coverage for Production Machinery. Production Machinery is defined as any machine that cuts, shapes, grinds or conveys raw or finished materials.

This is a very important insurance coverage for bakers as it covers direct repairs to the production machines and for the business interruption (loss of profits) caused by this breakdown. As you can imagine, Production Machinery claims can add up very quickly and without this coverage, bakers could suffer very large losses to their bottom line!

The "Bakers Plus" Commercial Insurance Package provides coverage for Production Machinery under the Equipment Breakdown section. The "Bakers Plus" package is available to all Commercial and Retail Bakeries in Ontario. Members of The Baking Association of Canada will receive an additional 5% discount off of the base Property and Liability



package premium.

To discuss the "Bakers Plus" insurance package further or to receive a no obligation commercial insurance quote for your Commercial or Retail Bakery, please contact Allison Posen at The CG & B Group Insurance at 905-305-5953 or [Allison.Posen@cgbgroup.com](mailto:Allison.Posen@cgbgroup.com)

Enhance your knowledge!

## CORRESPONDENCE COURSES

*For the Baking Industry*

Advance your skills!

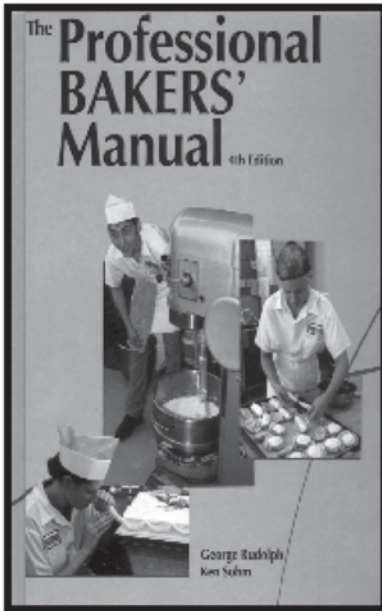
### We offer:

- 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 website: [www.bakingassoccanada.com](http://www.bakingassoccanada.com)





## Professional Baker's Manual 4th Edition

**Special  
Sale  
\$35.00**

***A savings of more than 60%!***

**Available only from the Baking Association of Canada**

*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 \$1.75 plus Shipping/Handling Charge \$12.50**

| Order Information  |            |
|--|------------|
| Name   |            |
| Title  |            |
| Company  |            |
| Address  |            |
| City/Prov  |            |
| Postal Code  | E-mail:    |
| Tel:   | Fax:       |
| Payment Information  |            |
| Visa _____ Mastercard _____ Amex _____ Cheque _____  |            |
| Card #:  | Exp. Date: |
| Cardholder Name:   |            |
| Signature:   |            |
| <p><i>Please make cheques payable to: Baking Association of Canada</i></p> <p>7895 Tranmere Dr., Ste: 202, Mississauga, ON L5S 1V9</p> <p>Tel: 905-405-0288 Toll Free: 888-674-2253 Fax: 905-405-0993 E-mail: <a href="mailto:info@baking.ca">info@baking.ca</a></p> <p><a href="http://www.baking.ca">www.baking.ca</a></p> |            |

# Congratulations To Our Most Recent Correspondence Course Grads!

**Donna Bennett**  
Bakery Technology I

**Anthony Borgo**  
Bakery Technology I & II

**Ham Go**  
Bakery Technology II

**Asma Khan**  
Bakery Technology I

**Geoff McCormick**  
Bakery Technology I

**June McNie**  
Bakery Technology III

**Farhad Mehrabi Nejad**  
Occupational Health & Safety

**Patrick Pinette**  
Food Hazard Control: Sanitation

**Gurjeet Sidhu**  
Operating A Successful Bakery

**Jorge Verastegui**  
Operating A Successful Bakery

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 at [www.bakingassoccanada.com](http://www.bakingassoccanada.com).

## BAC Members Celebrate Business Anniversary

Congratulations to the following BAC Baker Members who celebrated business anniversaries/milestones last year.

**Blak's Bakery,**  
Windsor, ON - 90<sup>th</sup> anniversary

**Italian Bakery,**  
Victoria, BC - 30<sup>th</sup> anniversary

*We wish them many more years of  
growth and prosperity!*

## A Warm Welcome to our Newest Members

**Morgan Gower**  
Old Schoolhouse Cakes & Pastries

**Claudia McGuinness**  
The Cupcake Lounge

**Alberto Pozzolo**  
Italian Bakery

**Ehsan Sairally**  
Halal Product Development Services

**Emily Snively**  
Strathroy District Collegiate Institute

**Bruce Stewart**  
True Grain Bread

**Franz Streiter**  
Process In Motion Inc

**Marc Tilkin**  
XPOS-Datapax



## Baking Association of Canada

# Upcoming Events



### Atlantic Chapter

February 26, 2009  
Hockey Night in Halifax  
Halifax Metro Centre  
Halifax, NS

September 14, 2009  
Annual Golf Tournament  
Magnetic Hills Golf Club  
Moncton, NB