

Year in Review

At this time of year I always like to look back at the successful (and maybe not so successful) activities and initiatives of BAC over the past year. Some may wish to look upon this as a bit of a reality check, a way to assess the value of their membership in BAC. With a degree of confidence I would ask that everyone do just that.

On the lobbying front, BAC was very active on behalf of members in a variety of areas; here are a few,



Allergen Labelling:

BAC scored a major victory earlier this year when we demonstrated to Health Canada that requiring retail and in-store bakeries to provide mandatory allergen labelling for products in bulk bins, display cases etc. was not feasible. For those who may not be familiar with the issues, Health Canada is moving forward with regulations to required mandatory labelling of allergen ingredients (the process is currently "voluntary"). New to the proposal was that Health Canada wanted retail/in-store bakery operations to provide similar labelling on their

store made products, regardless of how they were sold. Based on our efforts, Health Canada realized that the reality of how product is sold at retail would make this effort unworkable.

Nutrition Labelling

Over the past three years, BAC has been working closely with Health Canada on its efforts to bring in mandatory nutrition labelling regulations. Part of this effort has included numerous presentations and submissions. To a great extent, it appears that we have been

successful in modifying the proposal to ensure it has the least impact to commercial bakery operators.

However, in March of this year, Health Canada put forward a new proposal that would have required retail and in-store bakeries to provide nutrition labelling for store made and packaged product that was not made from "scratch." Health Canada's definition of scratch was from the basic ingredients – no mixes, bases, concentrates,

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E-mail and Contact Info

General enquiries:
info@baking.ca
Web site: www.baking
assoccanada.com

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Mississauga, Ontario L5S 1V9

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

Season's Greetings and Best Wishes for a
Happy New Year
Joyeuses Fêtes et tous no voeux pour
a nouvelle année

BAKING ASSOCIATION OF CANADA
Association canadienne de la boulangerie



Year in Review

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pre-made fillings etc. To be blunt, this would have cost each retail/in-store operator thousands of dollars in new machinery and thousands more in annual operating/nutritional analysis costs. After a lengthy lobbying effort, we were able to dramatically alter the proposal so that only products made with “water only” pre-mixes will require labelling. Further alleviating the burden on retail/in-store bakers is that products made from a “water only” mix but subsequently altered with additional ingredients such as nuts, chocolate chips, icings, fillings etc. will be exempt from the regulation. Again another big win for retail/in-store operators.

GMO's

BAC has been closely monitoring the process to develop a voluntary labelling system for products deemed to contain genetically modified ingredients. Now approaching its third year, these consultations have yet to reach consensus on a definition.

BAC has also been working with its industry partners regarding the possibility of the introduction of genetically modified wheat. BAC's position remains unopposed to GM wheat IF the supply chain can guarantee segregation of GM wheat from the current non-GM crop. Additionally, any segregation costs associated with this process must be applied to the GM wheat varieties.

Acrylamide

BAC has been at the forefront on this issue since it was first brought to light by Swedish researchers last April. These scientists published results of research showing varying acrylamide levels in foods that had been baked or fried at temperatures exceeding 120°C. A variety of bread products were included in the study. Acrylamide is a known carcinogen in animals and suspected carcinogen in humans.

In response to this research, a variety of other government and non-government organizations quickly duplicated the research and found the same acrylamide levels. This subsequently resulted in a variety of news reports both in the print and electronic media. These studies along with media reports have also inspired calls by some groups including Health Canada to reduce acrylamide levels in food.

In order to assist members in dealing with acrylamide, BAC distributed a special member bulletin in the summer, which offered a detailed description of the issue including specific talking points to be used with consumers and customers.

BAC has also been actively involved with a North American coalition of industry associations and Health

Canada officials on the acrylamide file. It is anticipated that more research on the acrylamide issue will become available over the next nine to twelve months.

Flour Dust - Occupational Exposure Levels

BAC responded in the early part of the year to an initiative by the Ontario Ministry of Labour to develop a new means to establish occupational thresholds. Of particular concern to BAC was that one method being proposed by the Ministry, was utilizing levels as established by the American Conference of Government Industrial Hygienist. This group has recently published a new exposure level for flour dust which is six times lower than the current regulation in Ontario and by their own admission, was not technically feasible to obtain.

Now I am sure you are saying to yourself, why would BAC waste its time responding to something like this? Surely no government would be so dumb, inept, ignorant (you chose the word) to adopt a limit which can't be obtained. Surely they must check. Wrong!

You see the new flour dust level has already been accepted federally by Human Resources Development Canada (yes this is the same group who gave away millions of our tax money without paper work, contracts or invoices) for those industries that are under federal jurisdiction such as flour millers.

BAC is still awaiting the Ministry of Labour's new proposal to develop occupation exposure levels.

Parbaked and Fresh Claim

The Canadian Food Inspection Agency was challenging the use of the “fresh” claim for parbake products. CFIA identified an individual member and claimed that they were not eligible to use the fresh claim with their parbaked bagels and buns. BAC opposed this position and as a result of our effort, CFIA has for the time being withdrawn from its position.

In programs:

Bakery Showcase 2002

Our largest program undertaking in 2002 was of course Bakery Showcase. With 400 exhibits, more than 25 hours of seminars and 4,600 attendees, it was easily the largest bakery event of its kind in Canada. Most satisfying is that exhibitors and attendees alike responded positively to the event.

Industry HACCP

BAC followed up on its HACCP pilot project with another application for an additional \$1.3 million baking

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BAC Atlantic Chapter Hockey Night in Halifax



Friday January 24th, 2003

**Halifax Metro Centre
Rafters Skybox
Halifax Nova Scotia**

Come out and watch the Halifax Mooseheads play host to the Moncton Wildcats.

Space is limited, please register early!

Agenda

6:00 p.m. Pre Game reception
7:00 p.m. Game time

Please fill in the registration form below and return it by December 31, 2002.

Name:				
Company:				
Address:				
Phone:				
	Members	x \$50.00 ea.	Total:	
	Non Members	x \$60.00 ea.	Total:	
			Sub Total:	
			HST 15%^c	
<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: _____

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



Ontario Chapter Meeting Tuesday January 14, 2003

Valhalla Inn

1 Valhalla Inn Road
Toronto, Ont.
416-239-2391

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

CASH BAR

PRE-REGISTER AND SAVE!

*Register before January 10th
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.

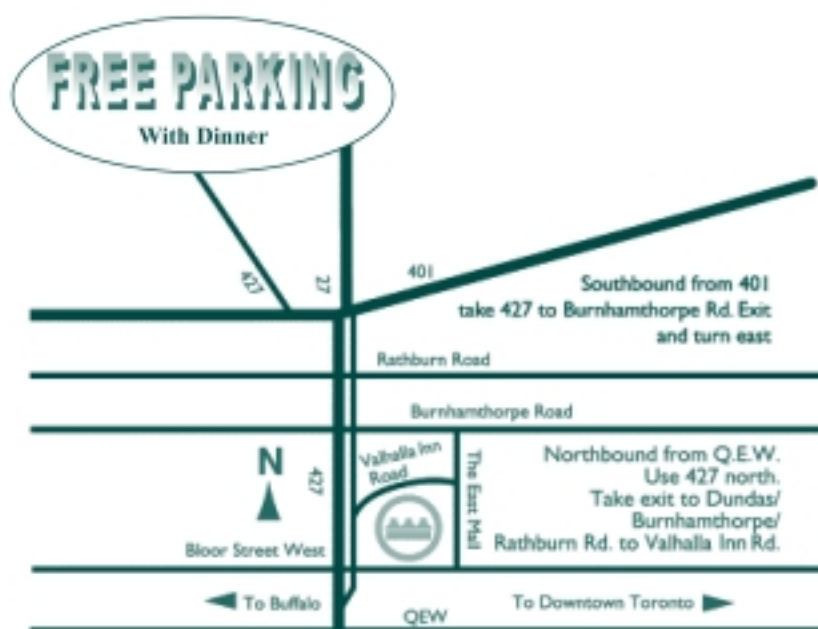
*When paying at the door please
note that Visa, MasterCard or
Cheque payable to Baking
Association of Canada will be
preferred*

LESS STRESS: MORE SUCCESS!

SPEAKER: ROSALIE MOSCOE, R.N.C.P.

- ◆ What is stress, causes, types, signs. How perception is key.
- ◆ Understand what stress can do to the body.
- ◆ Five major danger signals of "Over Stress".
- ◆ Discover ways to reduce stress through immediate and long term strategies.
- ◆ Walk out feeling more in control, energized.

Rosalie Moscoe, R.H.N., R.N.C.P. is a Certified Wellness Consultant/Motivational Speaker who can provide corporations and associations with tools, keys and techniques for their people to deliver more value through enhancing physical and emotional well being.





BAKING ASSOCIATION OF CANADA ONTARIO CHAPTER MEETING NOTICE

Registration Form

January 14, 2003

Less Stress: More Success!

ATTENDEE INFORMATION

Please note all registrations received after January 10th 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 _____

Name _____ Company _____

To have receipt mailed to you, please complete the following:

Address _____ City, Prov. _____ Postal Code _____

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!

PAYMENT INFORMATION

_____ # of attendees x \$25.00 per member/\$30.00 per non member =

\$ _____ *Subtotal*

\$ _____ x 7% GST

\$ _____ *Total Enclosed*

Please make cheques payable to Baking Association of Canada

Please note: Baking Association of Canada only accepts:

Visa

MasterCard

Card #: _____

Expiry Date: _____ Phone # of Cardholder: _____

Signature: _____

Mail or Fax completed form and payment to:

Baking Association of Canada, 7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V2

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

BAC Announces New Web-Site Service

In its ongoing mission to provide the baking industry with timely information, BAC is pleased to launch a new e-mail notification service. The purpose of this e-mail service is to automatically advise people when content on the BAC web-site changes. Links in the e-mail will conveniently direct people to the appropriate page.

Jack Kuyer and Ed Holik, BAC's Co-Chair's are excited about the new service. "In the past, we've had to rely on mail or fax to communicate with people. This new e-mail notification service will allow instantaneous notice of BAC activities such as Chapter meetings and new member services."

To subscribe to this new service simply go to BAC's web-site at www.baking.ca to sign up. The home page will have a section for people to provide their e-mail

address. Once registered, people can expect to receive an e-mail notice from BAC on Friday's when content on the BAC web-site has been updated or changed during that week. People will have the option of opting out of the service if they choose not to receive future e-mails. And of course, the privacy of individuals is important so BAC will not rent or sell the e-mail list.

For more information about the new e-mail notification service, visit BAC's web-site www.baking.ca or call the BAC office at 888-674-2253 and speak with Rosemary Dexter at extension 24.

Note: Companies who would like to sponsor an upcoming e-mail message should contact Rosemary Dexter at the BAC office for more details.

Congress 2003 Chair Announced

Mr Jack Kuyer and Mr Ed Holik, Co-Chairs of BAC are pleased to announce the appointment of Stan Thomas as Chair of the Congress 2003 Advisory Committee. Stan is currently Vice President of Operations for Dover Flour and is based in Halifax, NS.

"The baking industry in Atlantic Canada is honoured and excited to host Congress 2003," says Thomas. "The Advisory Committee has already started working on the educational and social aspects of the program. We plan on producing an event which will build upon past successes but will also provide a taste of "Down Home"

hospitality."

Thomas also introduced other key members of his Advisory Committee which to-date include:

Promotion Sub-Committee Chair:

Bob Caron, McBuns Bakery

Sponsorship Sub-Committee Co-Chairs:

Peter Doucette, Sobeys

Kirk McGrath, Weston Bakeries

Table Top Expo Sales Sub-Committee Co-Chair:

Michel Vaillancourt, Canada Bread

Congress 2003 will be held on June 22-23 at the Casino Nova Scotia Hotel, Halifax, Nova Scotia. For information on attending or participating in the Table Top Expo contact Rosemary Dexter at the BAC office.



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

**BUY
SELL
TRADE**

Visit www.baking.ca and
get BAC's
Classifieds working for you!

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

BAC extends a hearty thanks to the following companies for their generous contribution towards association activities held over the past year



LINDT & SPRÜNGLI



Unilever Bestfoods
Foodservice Canada

- Burnbrae Farms Ltd.
- Canadian Wheat Board
- Caravan Product Company Inc.
- Danisco Ingredients Canada Inc.
- Drader Manufacturing
- Embassy Food Specialists

- Fleischmann's Yeast
- Gadoua Bakery Ltd.
- Give & Go Prepared Ltd.
- Gumpert's
- Harvest Corporation
- Kwik Lok Ltd.

- Lesaffre Yeast
- Puratos Canada Inc.
- Robin Hood Multifoods Inc.
- The Food Development Group
- The Original Cakerie Ltd.

Remember to support the companies who support your association!

Year in Review

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industry wide HACCP initiative under the Ontario Ministry of Agriculture, Food and Rural Affairs, Healthy Futures for Ontario Program. Indeed it is worth mentioning that the application with the support of some 35 members was actually requested by the Minister. Unfortunately after seven months of waiting the Ministry called to say that "things have changed" and they declined the application.

Wheat Pricing

The dramatic changes in the world wheat market have been a significant challenge for members right across the country. In order to ensure all members were aware of the situation, BAC commissioned and distributed a special member report in late August, which put the issue into perspective from a world and national basis.

BAC was also instrumental in bringing to the media's attention the challenges the industry was/is facing with escalating wheat prices. I personally did over a dozen

interviews, which appeared across the country.

In the Chapters

Let's not forget the great work at the local level by BAC's regional Chapters. These Chapters organized and produced more than twenty activities this year ranging from seminars to golf tournaments. Chapters also donated more than \$30,000 from the proceeds of their events to a variety of charitable and educational institutions. BAC's Chapters do great work, they are instrumental in program delivery, fostering fellowship and they get the job done.

And finally in gratitude

There are a lot of people who make BAC work. They are our many member volunteers (more than a 100 at last count) involved in the Chapters, Committees and the Board of Directors. These volunteers are essential. They give of their time freely and offer themselves to work on your behalf. They all deserve our ongoing appreciation and gratitude. They have mine!

Congratulations To Our Most Recent Correspondence Course Grads!



John Ahsmann
 Mary Gore
 Ben Hayhoe
 Peter Kennedy
 Corey Nicholson
 Jerry Nunes
 Rayla Reid
 William Todd
 Nadir Zaki

Lakeside Bakery
 Weston Bakeries
 Hayhoe Mills Ltd.
 Aunt May's City Bakery
 Robin Hood Multifoods
 Del's Pastry
 Ashcroft Bakery
 Del's Pastry
 Weston Bakeries

Operating A Successful Bakery
 Bakery Technology I
 Operating A Successful Bakery
 Bakery Technology II
 Bakery Technology I
 Food Hazard Control: Sanitation
 A Foundation For Sanitation
 Bakery Technology III
 Bakery Technology II

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.

A warm welcome to our newest members

Gary A.S. Cole – Uxbridge Secondary School
 Ken DeJong – Hank's Pastries Ltd.
 Joe Deluca – Barbara Caffè
 Martina Deschenes

Rafi Kosower – Harbord Bakery
 Gerry Van Beek – Max's Donuts (1964) Ltd.
 Bill Verbeek

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

BAKING ASSOCIATION OF CANADA UPCOMING EVENTS

B.C. Chapter
Baking Seminar: Sunday, February 23, 2003 Night At The Races: Friday, March 7, 2003
Ontario Chapter
Business Meeting, Tuesday January 14, 2003
Atlantic Chapter
Hockey Night In Halifax, January 24, 2003

Congress 2003

*June 22-23, 2003
 Casino Nova Scotia
 Hotel
 Halifax, NS*

Bakery Showcase 2004

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



Baking Association
 of Canada
 Association canadienne
 de la boulangerie