

Health Canada Releases Nutrition Labelling Regulations

Health Canada has finally released the much anticipated Gazette II version of its mandatory nutrition labelling regulations. The Gazette II version can be found on the Health Canada web site @ http://www.hc-sc.gc.ca/hpfb-dgpsa/onpp-bppn/labelling-etiquetage/index_e.html

There are a number of key changes from the original proposal including format size and options. Another important change which BAC lobbied for is an extension of

the implementation time frame from two to three years for most businesses and up to five years for small businesses with annual sales under \$1 million. Also, an exemption for retail and in-store bakeries, except where claims are made about products or they are produced from water only pre-mixes.

Members with questions regarding the new regulations should contact the BAC office.

BAC Strikes New Food Safety Committee

In view of the increasing number of food safety related issues facing the baking industry, BAC has decided to create a new Food Safety Committee, separate from the current Technical Committee. According to BAC President Paul Hetherington, "The current mandate of our Technical Committee is to address a broad range of regulatory issues. However the breadth and frequency of food safety concerns whether they be recalls, allergens or HACCP training require a special focus in this area. The new Food Safety Committee will work closely with the Technical Committee in both reacting to government initiatives and developing proactive approaches."

Members wishing to participate on the Food Safety or Technical Committees should contact Paul Hetherington at the BAC office.

Congress 2003 - Looks Who's Talking Now!

BAC's Congress 2003, June 22nd - 23rd in Halifax, is shaping up to provide "one heck" of an educational program with appeal to everyone in the baking industry. Here's a quick "bite" of the types of programs in store for you:

- "What do Canadians Really Want from their Food and Why?"
- "Today's Consumer Challenges with Bread"
- "Decorating with Technology"
- "Leadership in Today's Business Reality"
- "Risk Communication - Helping People

Keep Risk in Perspective"

- "How to Recruit and Retain Staff"
- "The Changing Realities of Grocery Retailing"
- Frank McKenna, former Premier of New Brunswick.

And Congress 2003 won't be all work and learning. The Congress 2003 Organizing Committee is putting together a fabulous entertainment program for all to enjoy.

Mark your calendar now and look for your Congress 2003 registration materials in late March.

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Ontario Blue Box Funding Organization Developing Levy Formula

Stewardship Ontario, the new blue box and blue bag industry funding organization is developing a funding formula, which will affect all companies selling product into the Ontario market. According to Stewardship Ontario Chair Dennis Darby, “The new Waste Diversion Act (approved last fall) will require all companies that introduce packaging and printed paper into the Ontario consumer marketplace to share in the funding of 50% of Ontario municipal blue box and blue bag waste diversion programs. Companies can do so by registering with Stewardship Ontario or they can seek approval from

Waste Diversion Ontario to submit a plan to recover their own packaging and printed paper.”

Stewardship Ontario has developed a draft funding formula based on the municipalities’ expenses of handling the various materials less their value. Chart A identifies the formulas based on packaging type. Chart B provides specific product examples when the proposed levies are applied.

Stewardship Ontario is also proposing an exemption for small businesses under \$2 million in annual sales.

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Chart A

Proposed Funding Formula		
Category	Material	Levy cents/kg
	Weight for Factor	
PRINTED PAPER		
Printed Paper	Newspaper	0.00 ¢/kg
	Magazines and Catalogues	0.10 ¢/kg
	Telephone Books	0.08 ¢/kg
	Other Printed Paper	0.10 ¢/kg
Printed Paper Total		0.03 ¢/kg
PACKAGING		
Paper Packaging	Old Corrugated Containers	5.34 ¢/kg
	Old Boxboard	6.33 ¢/kg
Paper Packaging Total		5.83 ¢/kg
Laminant Packaging	Gabletop	5.51 ¢/kg
	Paper Laminants	6.76 ¢/kg
	Plastic Laminants	9.91 ¢/kg
	Aseptic Containers	5.51 ¢/kg
Laminant Packaging Total		8.23 ¢/kg
Plastics	PET bottles	6.98 ¢/kg
	HDPE bottles	7.80 ¢/kg
	Plastic Film	10.45 ¢/kg
	Polystyrene	9.53 ¢/kg
	Other Plastics	9.55 ¢/kg
Plastics Total		9.04 ¢/kg
Ferrous	Steel Food & Beverage Cans	4.13 ¢/kg
	Aerosols	4.13 ¢/kg
	Paint Cans	4.13 ¢/kg
Ferrous Total		4.13 ¢/kg
Aluminum	Aluminum Cans	-6.25 ¢/kg
	Aluminum Foil	-2.93 ¢/kg
Aluminum Total		-5.83 ¢/kg
Glass	Food and Beverage – Flint	4.16 ¢/kg
	Food and Beverage – Coloured	4.35 ¢/kg
	LCBO – Flint	0.00 ¢/kg
	LCBO – Coloured	0.00 ¢/kg
Glass Total		2.24 ¢/kg

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The Stewardship Ontario program is to be finalized and approved by the Minister of the Environment by

February 28th. Implementation is expected to begin in May. For information on Stewardship Ontario call 416.594.3456 or visit their web site www.stewardshipontario.ca

Chart B

Product Packaging Examples – With Levies Applied						
Packaging Type	Product Packaging Example	Unit Weight (Grams)	\$/tonne	Cents/kg	Estimated Levy Cents/Unit	
Printed Paper	Newspaper – Toronto Sun weekday	249	\$ 0.03	0.00	0.0007	
	Magazine – Vanity Fair	820	\$ 1.02	0.10	0.08	
	Magazine – Report on Business	251	\$ 1.02	0.10	0.03	
	Catalogue – Sears Wishbook	1450	\$ 1.02	0.10	0.15	
	Catalogue – Toys'R Us Flyer	110	\$ 1.02	0.10	0.01	
Paper Packaging	Paperboard box – 525 gram cereal	104	\$ 63.35	6.33	0.66	
	Paperboard box – 1.05 kg granola bars	94	\$ 63.35	6.33	0.60	
	Paperboard box – 312 gram frozen waffles	40	\$ 63.35	6.33	.025	
	Egg Carton	53	\$ 63.35	6.33	.034	
	Corrugated case	210	\$ 53.37	5.34	1.12	
	Kraft bag – 4 kg of pet food	82	\$ 53.37	5.34	0.44	
Polycoat	2 litre milk carton	63	\$ 63.35	6.33	0.40	
	1 litre milk carton	41	\$ 63.35	6.33	0.26	
	250 ml drinking box	10	\$ 63.35	6.33	0.06	
Ferrous	1.36 litre juice can	153	\$ 41.35	4.13	0.63	
	540 ml soup can	73	\$ 41.35	4.13	0.30	
	12 ounce food can	48	\$ 41.35	4.13	0.20	
Aluminum	355 ml soft drink can	15	\$ (62.52)	-6.25	-0.09	
Glass	473 ml juice bottle	228	\$ 41.64	4.16	0.95	
	750 ml juice flint bottle	335	\$ 41.64	4.16	1.39	
	750 ml olive oil green bottle	335	\$ 43.55	4.35	1.46	
Plastics	2 litre PET bottle	58	\$ 69.77	6.98	0.40	
	600 ml PET bottle	30	\$ 69.77	6.98	0.21	
	4 litre HDPE water bottle	65	\$ 78.01	7.80	0.51	
	HDPE bottle – 2.6 litre dishwashing soap	149	\$ 78.01	7.80	1.16	
	PP pail – 3.5 kg kitty litter	181	\$ 95.46	9.55	1.73	
	PP – yogurt cup (no lid)	6	\$ 95.46	9.55	0.06	
	HDPE – carry out bag (large)	13	\$ 104.48	10.45	0.14	
	LDPE – outer milk bag	8	\$ 104.48	10.45	0.08	
	LDPE – frozen peas	12	\$ 104.48	10.45	0.13	
	PS – half pint blueberries	10	\$ 95.33	9.53	0.10	
	8 ounce PS coffee cup	8	\$ 95.33	9.53	0.08	
	Laminant	Pasta bag	5	\$ 99.06	9.91	0.05
		Vacuum sealed salmon	13	\$ 99.06	9.91	0.13
Frozen concentrated juice can		29	\$ 67.59	6.76	0.20	
Cookie bag		12	\$ 67.59	6.76	0.08	
Multiple Packaging	Frozen Entrée – Paper	28	\$ 63.35	6.33	0.18	
	Frozen Entrée – Plastic	25	\$ 95.46	9.55	0.24	
	Total	53			0.42	
	Cling wrap paper core	34	\$ 63.35	6.33	0.22	
	Outer box w/metal cutter (laminant)	41	\$ 67.59	6.76	0.28	
	Total	75			0.49	
	Toilet tissue plastic wrap	15	\$ 104.48	10.45	0.16	
	Paper cores (12)	48	\$ 63.35	6.33	0.30	
	Total	63			0.46	
	Powdered beverage in fibre can	100	\$ 67.59	6.76	0.68	
	PP Lid	6	\$ 95.46	9.55	0.06	
	Total	106			0.73	
	Pouch	60	\$ 99.06	9.91	0.59	
	Outer carton	75	\$ 63.35	6.33	0.48	
	Total	135			1.07	

BAC Ontario Membership Elects Executive For 2003/2004 Term

In December of last year the BAC Membership in Ontario elected an Executive Committee for the 2003/2004 term. Over the next couple of years, this group of volunteers is planning on focusing on three primary areas:

Membership – To increase member participation within BAC through effective communication with existing members as well as recruitment of new members.

Education – To foster the awareness of opportunities for increasing the knowledge of workers within the industry as well as attracting prospective candidates to enter the industry. More specifically, to create a booklet outlining career opportunities in the baking industry.

Programs – To encourage the development of informative, lively and timely programs for members.

Below is the list of committee members.

Chair

Phillip Lee Wing, The Food Development Group

Vice Chair

Carol Meissner, Dimpflmeier Bakery Limited

Past Chair

Dave Miles, Mimac Glaze Limited

Secretary

Sandy Mels, Bakers Journal

Treasurer

Dieter Claassen, Del's Pastry Limited

Membership Co-Directors

Maurice Corsi, AIC Canada

Brian Sisson, Weston Bakeries Ltd./Ready Bake Foods

Program/Publicity Director

Mike Taras, bi-pro Marketing

Education Director

Kate Nugent, Mimac Glaze Limited

Social Director

Danny Peroff, Olympic Wholesale Co. Ltd.

Member At Large

Sylvain Doth, Weston Bakeries Ltd./Ready Bake Foods

Allan Hrynshyn, HTECH Inc.

Mark Jones, Traynors Bakery Wholesale

Peter Scholtes



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

Meet The New Ontario Chapter Chair



Phillip Lee Wing
Chair,
Ontario Chapter

Phillip Lee Wing is President of The Food Development Group, a technical service company for the food industry. He has worked in the food industry (Westons, Best Foods) for approximately 19 years since completing his Ph.D. in Food Chemistry at UBC. Over the past number of years Phillip has been active in various capacities with the Baking Association including Program Chair for the 2002 Showcase and Chair of the Technical Committee.

BAC BC Membership Elects Executive For 2003/2004 Term

In October of last year the BAC Membership in BC elected an Executive Committee for the 2003/2004 term.

The BC Chapter would like to emphasize to the baking and pastry trade the role of the BAC, and the importance it is to have a unified industry voice. We plan on being involved in ensuring that the right educational program is in place when it comes to apprenticing. We also intend on being active with informative seminars to unify the hard working bakers, and to keep them up-to-date with the current, and new, trends in our industry. We will also continue with our many social, and charitable events as we strive for not only a strong industry, but a strong community as well.

We welcome the future challenges our industry will no doubt continue to face, and as a unified body we will work together to overcome them. We also welcome the many prosperous opportunities that remain out there in our market place waiting to be capitalized upon.

Below is the list of committee members.

Chair

Ralf Tschenschler, Lesaffre Yeast Corporation

Vice Chair

Gary Humphreys, Dawn Food Products (Canada), Ltd.

Secretary/Treasurer

Rick Barnes, BakeMark Canada

Entertainment

Debbie Fawcus, BakeMark Canada

Membership

Tony Hartzenberg, Sugarplum Desserts

Education

Luzia Zemp, Vancouver Community College

Past President

Tony Llewellyn, Snow Cap Enterprises

Member at Large

Jack Kuyer, Valley Bakery Ltd.

Allan Hains, ADM Milling Co.

Liz Jang, Vancouver Community College

Betty Chubey, Vancouver Community College

Bob Blair, Pierview Enterprise

Charmaine Fernandes, L.V. Lomas Ltd.

Meet The New BC Chapter Chair



Ralf Tschenschler
Chair,
BC Chapter

Ralf has been very active in the baking industry since 1977. After completing his Masters Degree in Baking in Stuttgart Germany, he was recruited by Backerhaus Veit to Toronto in 1987. In 1994, he joined Puratos Canada as a technical representative. While at Puratos he was asked to take on the challenge of Western Canadian Sales Manager.

He recently joined the world's largest yeast manufacturing company Lesaffre Yeast Corporation and is currently their Western Canada Sales Manager.

Away from the bakery industry, Ralf is very active with his family. He has a wonderful (understanding) wife, two beautiful daughters and a pet named Tequila with 0% Alcohol.

Ralf has been an active member of the Bakers Association BC Chapter since 1995, and welcomes his new position as President.

Competition Bureau Releases Interpretation Bulletin on Abuse of Dominance in the Canadian Grocery Sector

The Canadian grocery sector has a new tool to better understand the abuse of dominance provisions of the Competition Act as it applies to them, following the release of a Competition Bureau interpretation bulletin. The "Interpretation Bulletin: The Abuse of Dominance Provisions as Applied to the Canadian Grocery Sector" outlines the Bureau's approach to enforcing the abuse of dominance provisions in the grocery sector. It is designed to assist in the deterrence of anti-competitive conduct in the sector by increasing awareness and compliance with the Competition Act.

The Competition Bureau is an independent law enforcement agency that oversees the application of the Competition Act, the Consumer Packaging and Labelling Act, the Textile Labelling Act and the Precious Metals Marking Act.

Limited seating available!
 So Register Early!
 Registration Deadline:
 Monday, March 3, 2003



Night At The Races 2003
Thursday, March 13, 2003
Woodbine Racetrack
555 Rexdale Blvd. (427 & Rexdale Blvd.)

Buffet Dinner Start 6:30 p.m.
 Races Start 7:40 p.m.
 Slots available before and after dinner.

Tickets: \$39.95 per Member \$45.00 per Non-Member
Ticket price includes Authentic Italian Cuisine Buffet, Taxes, Programs, \$5.00 Betting Voucher and Service Charges.

To reserve tickets please mail or fax with payment to:
 Ann Tipton – Baking Association of Canada
 7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V9
 Tel: 905-405-0288, ext. 21, 1 888-674-2253 Fax: 905-405-0993

Name:					
Company:					
Address:					
Phone:		Fax:			
#	Members	x \$39.95 ea.	Total:		
#	Non Members	x \$45.00 ea.	Total:		
Please enclose cheque or Money Order Payable to Baking Association of Canada			Grand Total:		
<i>Visa and MasterCard orders please complete the following:</i>					
Please note: Baking Association of Canada only accepts:(circle one)		VISA		MasterCard	
Name on Card:		Card #:			
Exp. Date:		Signature:			

****Please Note: A confirmation form will be faxed to your attention to confirm registration. This form must be shown at the door of the event ****



BC CHAPTER
Presents

Night At The Races 2003

*A fun filled evening of
Horse Racing & Great Buffet
at Fraser Downs in Cloverdale
17755 – 60th Avenue Surrey, BC V3S 1V3*

DON'T DELAY! RESERVE RIGHT AWAY!

Friday, March 7th, 2003

**Post Racing 7:00pm
Great Buffet Dinner 6:00pm – 9:00pm**

For further Information & booking
call Debbie Fawcus @ 604-303-1704
or Email Debbie at: dfawcus@bakemarkcanada.com
Phone (604) 303-1704 or Fax (604) 270-8002

DEADLINE FOR DINNER RESERVATIONS IS February 15, 2003

_____ spot(s) Members \$30.00 each including GST _____

_____ spot(s) Non-Members \$35.00 each including GST \$ _____

Tickets to be picked up at BakeMark or at the Door

Name or Company _____

Please charge my: Visa _____ MasterCard _____

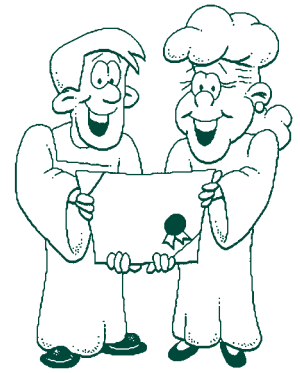
Card Number: _____

Expiry Date: _____

Cardholder: _____

Signature: _____

Congratulations To Our Most Recent Correspondence Course Grads!



Martina Deschenes		Bakery Technology I
Julie Drury	Weston Bakeries	Bakery Technology I
Kristen Garbutt	Puratos	Bakery Technology II
Camille Goudreault	Aunt May's City Bakery	Operating A Successful Bakery
Leona Grolman	Canada Bread	Bakery Technology II
Victoria Houston	Century Secondary School	Bakery Technology I
Amy Killick	Parmalat	Bakery Technology I
Claire Mercer	Canada Bread	Bakery Technology II
Ali Mohammed	Canada Bread	Bakery Technology II
John Moore	Williams Pastry Shop	Bakery Technology III
Brian Nigro	Canada Bread	Bakery Technology II
Doug Phillips	Maple City Bakery	Bakery Technology II
Holger Reinel	Del's Pastry	Food Hazard Control
Janice Schennach	Atwood Island Lodge Ltd	Occupational Health & Safety
Jasbir Singh Kala	The Stonemill Bakehouse	Operating A Successful Bakery
Kelly Thompson		Bakery Technology III
Bill Verbeek	Ross's Bakery Ltd.	Bakery Technology I
William Todd	Del's Pastry	Food Hazard Control

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

Dr. Brigitte Dupuis	Canadian International Grains Institute	Susan Peters	
Theresa Ferraro	Angelo's Bakery & Deli	Tony C. Rebelo	Micaelense Home Bakery Ltd.
Gary Fleet	Fleetwood Acres Homestyle Bakery Ltd.	Yvonne Supeene	Canadian International Grains Institute

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

BAKING ASSOCIATION OF CANADA UPCOMING EVENTS

Ontario Chapter
Business Meeting, Tuesday, February 11 Night At The Races, Thursday, March 13
B.C. Chapter
Night At The Races, Friday, March 7

Congress 2003

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

Bakery Showcase 2004

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

