

The Bulletin

April 2011

Baking Association of Canada Newsletter



Health Canada Approves Voluntary Fortification of Bakery Products with Vitamin D

Health Canada has issued an Interim Marketing Authorization (IMA) to allow for the voluntary fortification of bakery products with Vitamin D to assist in improving consumer health. Health Canada's intention is to recommend that the Food and Drug Regulations be amended to permit the optional addition of vitamin D to bread, enriched bread, raisin bread, whole wheat bread, brown bread and unstandardized yeast-leavened bakery products at a level of up to 90 IU (2.25 µg) per 100 g of bakery product, as consumed.

There has been ongoing concern that Canadians are not obtaining enough vitamin D, either from sunlight or via their food choices. Vitamin D enables the body to absorb calcium for healthy bones and insufficiency can result in thin, brittle, or misshapen bones. However, a growing body of research has identified that insufficient vitamin D has been linked to an increased risk of cancer, cardiovascular disease and other conditions. Recently the Dietary Reference Intake (DRI) for vitamin D for Canadians was increased from 200 to 600 IU (from 5 to 15 mcg) per day for children and most adults and from 400 to 800 IU (from 10 to 20 mcg) for adults older than 70 years assuming minimal exposure to the sun.

The vitamin D fortification in bakery products was initiated by Lallemand, which made a submission to Health Canada to permit the optional addition of vitamin D2-yeast to yeast-leavened bakery products at a level of 90 IU (2.25 µg) per 100 g. Health Canada undertook a safety assessment of the proposal to fortify yeast-leavened bread

and unstandardized yeast-leavened bakery products such as pizza crust, bread mix, doughnuts, croissants and bagels. The assessment demonstrated that the addition of vitamin D to the described bakery products up to 90 IU (2.25 µg) per 100 g of product is safe. The evaluation also concluded that the source of vitamin D need not be limited to a yeast source.

According to the IMA, "The addition of vitamin D to yeast-leavened bread and unstandardized yeast-leavened bakery products will benefit consumers by providing additional sources of vitamin D thereby permitting higher intakes of this vitamin. It will also benefit industry by allowing the production of a broader range of products fortified with vitamin D."

Bakery products fortified with vitamin D under the IMA will be able to make the labelling claim that their products are a daily "source of" vitamin D. In order to make that claim, the product is required to contain a minimum of 5% of the Recommended Daily Intake of vitamin D per serving of the stated size. Also, the % Daily Value of the added vitamin D would have to be declared in the Nutrition Facts table.

The Interim Marketing Authorization (IMA) is being issued to permit the immediate optional addition of vitamin D to bakery products while the regulatory process is undertaken to amend the Regulations. There is a 75-day comment period on the proposed regulatory amendments following which the final regulations will be published in Canada Gazette.

Revision to Food Allergen Regulations

Health Canada has finally released the long-awaited revisions to the Food Allergen Labelling Regulations. Key among the changes are that food processors will require that the source of a food allergen or gluten be shown on the label of most prepackaged products, either in the list of ingredients or in a "Contains" statement. The regulations now apply to food ingredients.

Mustard or mustard seeds have been added to the list of the priority allergens. The list also includes: almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts; peanuts; sesame seeds; wheat and triticale; eggs; milk; soybeans; crustaceans; shellfish; fish; and gluten from the grains of the following cereals: barley; oats; rye; triticale; and wheat.

Sulphites will still have to be declared at any level of use when directly added to a food as a food additive or when indirectly added to a food as components of an ingredient that is not exempted from component declaration. In addition, the new Regulations will require that sulphites added as components of an ingredient exempted from component declaration will have to be declared when the total amount of sulphites contained within the food is 10 parts per million or more in the finished product.

Industry will have until August 2012 to come into compliance with the regulatory changes.

For a detailed review of the Regulations refer to the Health Canada website: <http://www.hc-sc.gc.ca/fn-an/label-etiquet/>

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Email and
Contact Info
General enquiries:
info@baking.ca
Website:
www.baking.ca

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

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



BAKING ASSOCIATION OF CANADA

ONTARIO CHAPTER

“Spring Golf Tournament”

SCRAMBLE FORMAT

In this format, each individual hits from the tee. The team chooses the best-positioned shot and the foursome advances to this position. Each golfer then hits from this position. Each subsequent shot is played in the same manner until the hole is completed. The hole is completed once the ball is holed out.

This format will ensure an enjoyable pace of play and promotes a sense of teamwork throughout the day.

Put your foursome together, or if you are only one or two, we will arrange your playing partners for you.

“Good Golfing”

**Carlisle Golf & Country Club
523 Carlisle Rd., Carlisle, ON
Tuesday, June 7, 2011**

PRIZE DONATIONS GREATLY APPRECIATED!
MAXIMUM OF 240 GOLFERS – REGISTER EARLY – DON'T BE DISAPPOINTED!

ONTARIO CHAPTER

ANNUAL SPRING GOLF TOURNAMENT

JUNE 7, 2011



Carlisle Golf & Country Club

(West of Guelph Line off Derry Rd.)

Registration & BBQ lunch from 10:00 a.m. until 11:30 a.m.

Shotgun - SCRAMBLE – Start 12:00 Noon

REGISTRATION

Contact: _____ Company _____

Email _____ Phone # _____

(Please include email address as registration will be confirmed by email.)

PLAYERS

1. _____ 2. _____
3. _____ 4. _____

ASSOCIATION MEMBERS

_____ TICKETS @ \$175.00 (golf, cart, lunch & dinner) Total: _____
_____ TICKETS @ \$ 70.00 (dinner only) Total: _____

NON- MEMBERS

_____ TICKETS @ \$185.00 (golf, cart, lunch & dinner) Total: _____
_____ TICKETS @ \$ 80.00 (dinner only) Total: _____

SPONSOR-A-HOLE

Please reserve _____ X \$50.00 Hole Sponsorship Total: _____

Company Name (as it is to appear on sign): _____

SUBTOTAL: _____

HST 13%: _____

NO REFUNDS ON TICKETS

TOTAL AMOUNT ENCLOSED: _____

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.

PAYMENT METHOD

Cheque (Payable to Baking Association of Canada)
 VISA Mastercard AMEX

_____ charge card no. _____ expiry date (m/y)

_____ signature _____ cardholder's name

MAIL TO: LALLEMAND DISTRIBUTION INC., 151 Skyway Ave., Toronto, ON, M9W 4Z5.
CONTACT: TOM NOWAK Office (416-674-6484) Fax (416-674-2430) Cell (416-219-5772)

Dossier d'inscription des visiteurs Attendee Registration Kit

Congrès 2011 Congress

1^{er} et 2 mai • May 1 & 2

Place Forzani • 4855, rue Louis-B-Mayer • Montréal (Laval), QC

A TWO DAY BAKING EVENT WHERE YOU CAN:

- Join industry professionals including bakers (retail, wholesale, commercial), grocery and foodservice outlets
- Located in the greater Montreal area - the "Island City" that blends the best of European and North American charm - Place Forzani is easily accessible via Autoroute Laval 440
- Visit the trade exhibition - over 30,000 sq.ft.
- Learn at the Exhibitor produced seminars
- Network and enjoy yourself at the social functions

Last held in the Montreal area in 2007 and not scheduled to return until 2015, Congress 2011 is the Baking Specific Event to see the newest, the best and your favourite products, ingredients, equipment, services, technology and baked goods (fresh, proof & bake, par-baked, freezer-to-oven, thaw & serve) for 2011!

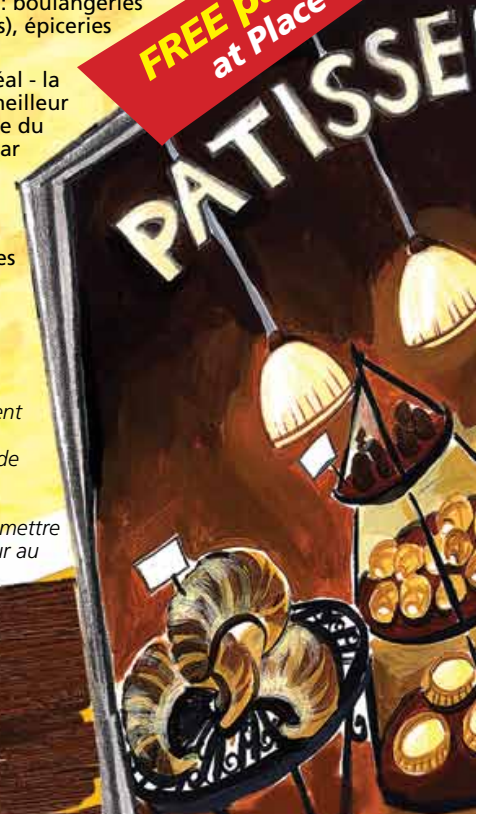
UN SALON DE LA BOULANGERIE DE DEUX JOURS, OÙ VOUS POURREZ :

- rencontrer des professionnels de l'industrie de la boulangerie : boulangeries et pâtisseries (détail, industrielles et commerciales), épiceries et établissements de restauration
- profiter de la région du Grand Montréal - la « ville bâtie sur une île », qui allie le meilleur du charme de l'Europe et de l'Amérique du Nord - Place Forzani est facile d'accès par l'autoroute Laval 440
- visiter le salon commercial - plus de 30 000 pi. ca.
- vous informer en assistant à des séminaires présentés par les exposants
- faire des connaissances et vous divertir lors des activités sociales

Organisé pour la dernière fois dans la région de Montréal en 2007 et ne devant en principe pas revenir avant 2015, le Congrès 2011 est l'événement de l'industrie de la boulangerie à ne pas manquer pour voir ce qu'il y a de plus nouveau, de mieux et de plus intéressant pour vous : produits, ingrédients, équipements, services, technologies, et produits de boulangerie et pâtisserie (frais, à faire lever avant de mettre au four, pré-cuits, à mettre directement du congélateur au four, à décongeler avant de servir), en 2011!

**Stationnement gratuit
Place Forzani**

**FREE parking
at Place Forzani**



Produced by /
Produit par



FOR MORE INFORMATION:

7895 Tranmere Dr, Ste 202, Mississauga, Ontario L5S 1V9
Tel: 905-405-0288, 888-674-2253
Fax: 905-405-0993 • E-Mail: info@baking.ca • www.baking.ca

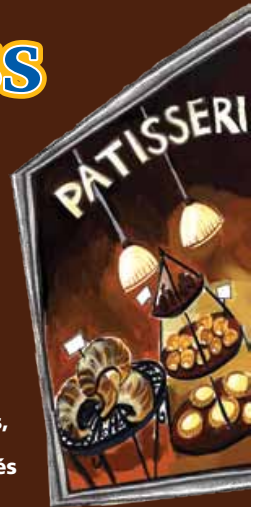


Congrès 2011 Congress



To keep your business successful, it's important to stay on top of what is happening in the baking industry. Congress 2011 provides a host of opportunities to source new suppliers, discover new trends and products through the Exhibitor Product Showcase and trade show exhibits and network with industry colleagues at the social functions, plus much more!

Pour assurer le succès de votre entreprise, il est important de vous tenir au courant des nouveautés dans l'industrie de la boulangerie. Le Congrès 2011 vous offre une occasion unique de trouver de nouveaux fournisseurs, de découvrir les nouvelles tendances et nouveaux produits en visitant les nombreux stands d'exposition et en assistant aux présentations de produits proposées par les exposants, de nouer des relations avec des collègues de l'industrie lors d'activités sociales, et bien plus encore!



EXHIBITOR PRODUCT SHOWCASE

(Free for all attendees!)

Looking for products, ingredients, equipment, technology and/or services? Let the Exhibitor Product Showcase, which features multimedia presentations by Congress exhibitors, be one of the first stops in your quest for information.

TWO DAYS OF TRADE SHOW

Sunday, May 1 • 12:00pm to 5:00pm

Monday, May 2 • 12:00pm to 5:00pm

With more than 30,000 sq.ft. of exhibits, the trade show floor is the place to be to see the products in action and meet the people behind them.

For only two days, you will have the opportunity to be face to face with the people who truly understand your business.

Visit the trade show floor to see unlimited possibilities in ingredients, equipment, services, technology, baked goods (fresh, proof & bake, par-baked, freezer-to-oven, thaw & serve) and much, much more!

PRÉSENTATION DE PRODUITS PAR LES EXPOSANTS

(Gratuit pour tous les visiteurs!)

Vous recherchez des produits, des ingrédients, du matériel, des technologies et/ou des services? Commencez votre recherche d'information en assistant aux Présentations de produits par les exposants du Salon.

UN SALON COMMERCIAL DE DEUX JOURS

Dimanche 1^{er} mai • 12 h 00 à 5 h 00

Lundi 2 mai • 12 h 00 à 5 h 00

Au Salon commercial, qui occupe plus de 30 000 pi. ca., vous pourrez voir les produits en action et connaître les gens qui les fournissent. Pendant deux jours seulement, vous aurez la possibilité de rencontrer personnellement les gens qui comprennent vraiment votre secteur d'activité.

Venez visiter les stands d'exposition et découvrez les innombrables ingrédients, équipements, services, technologies, produits de boulangerie et pâtisserie (frais, à faire lever avant de mettre au four, pré-cuits, à mettre directement du congélateur au four, à décongeler avant de servir), et bien d'autres choses encore!



BAC Annual General Meeting

Sunday, May 1: 9:00am to 10:00am | Place Forzani

For BAC Members only, the annual meeting provides a review of the Association's activities over the past year as well as direction for the future.

Assemblée générale annuelle de l'ACB

Dimanche 1^{er} mai, de 9 h 00 à 10 h 00 | Place Forzani

Réservée aux membres de l'ACB, l'assemblée annuelle est l'occasion de passer en revue les activités de l'Association de l'année écoulée et de présenter les orientations pour l'année à venir.

When planning for Congress 2011, don't forget to include these great social networking activities. It's a chance to get reacquainted with friends and colleagues, enjoy local cuisine and experience some of Quebec's charm. For more details on these socials, visit <http://www.baking.ca/congress/congress-attendingdetails.html>

SATURDAY, APRIL 30

Soiree Degustation Vin & Fromage

Our star quest begins with a selection of wines chosen by our own sommelier, who will be on hand to navigate attendees through the intricacies and joy of wine, from sparkling whites to full-bodied reds and, of course, something for dessert. Since nothing goes better with wine than food, the evening's fare will include a heavenly assortment of specially selected Quebec cheeses, pates, breads and dessert to complete our journey. Making the evening more memorable will be its location at the Laval-based Cosmodôme, where attendees will be able to undertake their own star trek through the fabulous tale of Man's conquest of space as told by science centre's interactive displays.

Time: 6:00pm – 10:30pm

Location: Cosmodôme, 2150 aut. Des Laurentides, www.cosmodome.org

Shuttle Bus: Shuttle service starts at 5:45pm from the Sheraton Laval with return service starting at 10:30pm

Fee: \$100 each before April 15; \$115 each effective April 15 (plus GST & QST)

Note: 150 guests maximum

SUNDAY, MAY 1

Gastronomic Rally with the Restaurants of Centropolis

So how do you make a four course meal more interesting? How about chefs from different restaurants trying to outdo one another as each takes a turn in offering one of the four courses, including the wine. As the chefs duel in originality and creativity, diners will enjoy the friendships and ambiance of the different venues, all within easy walking distance of one another in Laval's Centropolis district. And after diners delight in the friendly culinary competition we will all reconvene for the evening's dessert finale to compare taste experiences and share some camaraderie.

Time: 6:00pm – 10:30pm

Location: Centropolis, 1799, avenue Pierre-Péladeau, www.centropolis.ca

Shuttle Bus: Shuttle service starts at 6:00pm from the Sheraton Laval with return service from 10:30pm – 1:00am

Fee: \$110 each before April 15; \$125 each effective April 15 (plus GST & QST)

Note: 150 guests maximum

TOURISM INFORMATION

Get ready for Montreal!

You're about to experience a city whose passion, joie de vivre and rich cultural heritage are legendary. It's like a taste of Europe right in North America.

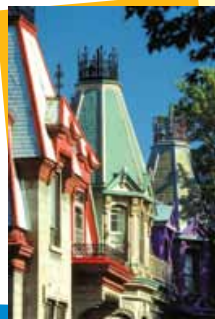
Enjoy... à la Montréal!

Tourism Montreal - Web-Site: www.tourisme-montreal.org

Tourism Laval - Web-Site: www.tourismelaval.com

Tourism Quebec - Web-Site: www.bonjourquebec.com

PHOTO: © Commission canadienne du tourisme, Pierre St-Jacques
© Canadian Tourism Commission, Pierre St-Jacques



En planifiant votre Congrès 2011, n'oubliez pas d'inclure ces deux soirées propices au réseautage social. Vous aurez l'occasion de refaire connaissance avec des amis et collègues, tout en savourant la cuisine locale et en découvrant les charmes du Québec. Pour plus d'information au sujet de ces soirées, consultez <http://www.baking.ca/congress/congress-attendingdetails.html>

LE SAMEDI 30 AVRIL

Soirée dégustation de vins et fromages

Notre conquête des étoiles commencera par une dégustation de vins spécialement sélectionnés par notre sommelier, qui sera sur place pour accompagner nos convives et savourer avec eux toute la subtilité et le plaisir du vin, de blancs pétillants à des rouges charnus, sans oublier les vins de dessert. Bien sûr l'expérience gustative ne serait pas complète sans un assortiment de succulents fromages, pâtés, pains et desserts québécois soigneusement sélectionnés. Mais ce qui rendra la soirée plus mémorable encore, c'est qu'elle se déroulera au Cosmodôme de Laval, où les participants pourront faire leur propre voyage dans les étoiles en suivant la fabuleuse épopée de l'homme parti à la conquête de l'espace, grâce aux expositions interactives du centre des sciences.

Heure : 18 h – 22 h 30

Lieu : Cosmodôme, 2150 autoroute des Laurentides, www.cosmodome.org

Navette : un service de navette sera assuré au départ de l'hôtel Sheraton Laval, à compter de 17 h 45, et au retour à compter de 10 h 30

Prix : 100 \$ par personne avant le 15 avril; 115 \$ par personne à compter du 15 avril (plus TPS et TVQ)

Nota : 150 invités maximum

LE DIMANCHE 1^{ER} MAI

Rallye gourmand au Centropolis

Comment rendre plus intéressant et convivial un repas de quatre services? Pourquoi ne pas demander à des chefs de restaurants différents de se surpasser les uns les autres en se relayant pour vous offrir, chacun son tour, l'un des quatre services avec le vin? Et pendant que les chefs rivaliseront d'originalité et de créativité, les convives pourront faire connaissance et apprécier l'ambiance des différents restaurants, tous facilement accessibles à pied au complexe Centropolis de Laval. Après nous être régalez pendant cette amicale compétition culinaire, nous nous retrouverons pour clore la soirée par un dessert et comparer nos expériences de cette ballade gastronomique.

Heure : 18 h – 22 h 30

Lieu : Centropolis, 1799, avenue Pierre-Péladeau, www.centropolis.ca

Navette : un service de navette sera assuré au départ de l'hôtel Sheraton Laval, à compter de 18 h, et au retour, de 10 h 30 jusqu'à 1 h

Prix : 110 \$ par personne avant le 15 avril; 125 \$ par personne à compter du 15 avril (plus TPS et TVQ)

Nota : 150 invités maximum

INFORMATION TOURISTIQUE

Préparez-vous pour Montréal!

Vous allez faire l'expérience d'une ville où la passion, la joie de vivre et le riche patrimoine culturel sont légendaires, une ville nord-américaine au cachet européen!

Venez vivre ce Congrès ... à la Montréal!

Tourisme Montréal - Site Web : www.tourisme-montreal.org

Tourisme Laval - Site Web : www.tourismelaval.com

Tourisme Québec - Site Web : www.bonjourquebec.com



HOTEL ACCOMMODATION

Sheraton Laval Hotel (Headquarter Hotel)

2440 Autoroute des Laurentides
Laval, QC H7T 1X5

Tel: **450-687-2440** or Toll Free **1-800-667-2440**

Fax: **450-687-0655**

On-Line Reservations: <http://www.starwoodmeeting.com/StarGroupsWeb/res?id=1102161685&key=CD51>

Note: Online Reservations deadline is Friday, April 15

Room Rate: Plus taxes and fees - Quoted in Canadian Dollars

Traditional Room: \$129.00 single/double

Club Room: \$159.00 single/double

Executive Suite: \$229.00 single/double

Group Name / Code:

BAKING ASSOCIATION CONGRESS 2011 EVENT / BAD28A

Notes:

- Hotel reservations should be made directly with the hotel.
- Quote the special group code to ensure that you receive the correct room rate.
- Cut-off date for special room rate is Friday, April 15.
- Book your rooms early! The hotel has advised that popular nights such as Saturday and Sunday fill up quickly.
- A shuttle bus will operate between Sheraton Laval Hotel and Place Forzani on Sunday & Monday from 8:00am to 6:00pm.
- Room rates are subject to 3% Rooming Tax, 5% GST Tax, 8.5% QST and are quoted in Canadian dollars.
- The Sheraton Laval Hotel is approximately a 10-minute car ride from Place Forzani.



CHAMBRES D'HÔTEL

Hôtel Sheraton Laval (siège du Congrès)

2440 autoroute des Laurentides
Laval (QC) H7T 1X5

Tél. : **450-687-2440** ou sans frais **1-800-667-2440**

Télé. : **450-687-0655**

Réservations en ligne : <http://www.starwoodmeeting.com/StarGroupsWeb/res?id=1102161685&key=CD51>

Nota : la date limite pour faire des réservations en ligne est le vendredi 15 avril

Tarif des chambres : Plus frais et taxes – en dollars canadiens

Chambre traditionnelle : 129,00 \$ simple/double

Chambre Club : 159,00 \$ simple/double

Suite exécutive : 229,00 \$ simple/double

Nom du groupe / Code : CONGRÈS DE L'ASSOCIATION DE LA BOULANGERIE 2011 ÉVÈNEMENT / BAD28A

Nota :

- Veuillez vous adresser directement à l'hôtel pour réserver vos chambres.
- Donnez le code du groupe pour vous assurer de bénéficier du tarif préférentiel.
- La date limite pour bénéficier du tarif préférentiel est fixée au vendredi 15 avril
- Faites vos réservations sans tarder! L'hôtel nous a indiqué que les chambres se remplissent très vite les soirs populaires comme les samedis et dimanches.
- Un service de navette sera assuré entre l'hôtel Sheraton Laval et la Place Forzani, dimanche et lundi, de 8 h 00 à 18 h 00.
- Les tarifs des chambres sont assujettis à une taxe d'hébergement de 3 %, 5 % de TPS et 8,5 % de TVQ, et sont exprimés en dollars canadiens.
- L'hôtel Sheraton Laval est situé à environ 10 minutes de voiture de la Place Forzani.



Baking Association
of Canada
Association canadienne
de la boulangerie

7895 Tranmere Dr, Ste 202 Mississauga ON L5S 1V9
Tel / Tél. : 905-405-0288, 888-674-2253 Fax / Téléc. : 905-405-0993
Pour toutes demandes sur le congrès en français, composer le poste 22.
Email / Courriel : info@baking.ca
www.baking.ca

HELP WANTED



Baking Association
of Canada
Association canadienne
de la boulangerie

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

Congress 2011

May 1 & 2 • Place Forzani

REGISTRATION FORM

Early Bird Registration Deadline: April 15

REGISTRATION POLICIES - PLEASE READ CAREFULLY.

- Print clearly and use one form per person.
- Registrations will not be processed without full payment and will be confirmed in writing.
- All badges will be held for pickup on-site.
- BAC reserves the right to refuse a registration request to anyone. Completing this form does not guarantee you a badge or that the fee you select is the appropriate one. BAC must verify your eligibility and will contact you if more information is required.
- Refund Policy: Written cancellation must be received no later than Friday April 16th and will be refunded with a \$20 service fee upon the conclusion of Congress. Cancellations after April 16th are non refundable.
- Badges are required for admittance to seminars and the trade show. Social functions will require a ticket.
- Altering your badge in any way (including inserting a business card), misrepresenting information on the registration form including your company's business, loaning or giving your badge to another person is strictly prohibited and will be cause for eviction from the event.
- Solicitation by non-exhibitors is strictly prohibited. Failure to comply will be cause for eviction and forfeiture of badge and monies paid.
- **ADVANCE REGISTRATION ENDS ON APRIL 25.** Registrations received after this date **will not** be processed - register on-site at Place Forzani May 1 & 2. Note: if you are sending your registration form by Canada Post, your registration must be postmarked no later than April 15 to allow sufficient time for it to reach the BAC office.

STEP 1 BADGE INFORMATION

(PLEASE PRINT CLEARLY - ONE FORM PER PERSON)

NAME
PLEASE CHECK

first name

last name

title

company

address

city

province/state

postal/zip code

country

e-mail address

telephone

fax

Check this box if you do not want to receive information on future BAC programs, activities or events

PRIMARY JOB FUNCTION

- Circle One**
- 01 Owner/Partner/President
 - 02 Vice President/Director
 - 03 Manager/Supervisor
 - 04 Baker/Chef/Cook/Decorator/Pâtissiers
 - 05 Buyer/Merchandiser
 - 06 Sales & Marketing
 - 07 Technical Service Rep/R&D
 - 08 Plant Operations/Engineering
 - 09 Companion/Family
 - 10 Teacher/Student
 - 11 Other _____

PURCHASE ROLE

- Circle One**
- 01 Final Decision
 - 02 Influence Decision
 - 03 Recommend
 - 04 No Role

AREAS OF INTEREST

- Circle All That Apply**
- 01 Ingredients
 - 02 Partially/Fully Baked Goods
 - 03 Equipment
 - 04 Packaging
 - 05 Decorations
 - 06 Deli Products
 - 07 Café Furnishings
 - 08 HMR/Foodservice
 - 09 Other _____

STEP 2 BAC MEMBER

Member Non-Member Not Sure Send Membership Information

STEP 3 TYPE OF BUSINESS

IF YOUR COMPANY MAKES/MANUFACTURES BAKED PRODUCTS OR BUYS BAKED PRODUCTS FOR SALE TO CONSUMERS

Circle One

- 01 Retail (Store Front) Bakery
02 Grocery In-store Bakery
03 Foodservice/Institution
04 Donut/Bagel/Muffin Outlet
05 Commercial/Volume Baker/Manufacturer
06 Grocery Distributor
18 Other type of Baker _____

Circle All That Apply

- 01 Full product range or circle individual products below
02 Bread
03 Buns/Rolls
04 Bagels/Donuts/Muffins
05 Croissants/Danish
06 Cakes/Pies
07 Pastries/Cookies
08 Ethnic-Oriented Products
09 Organic/Natural Foods
10 Other _____

BAKER/RETAILER/FOODSERVICE FEES APPLY

ALL OTHER COMPANIES

Circle One

- 07 Non Baker Manufacturer
08 Non Baker Distributor
09 Non Baker Manufacturer & Distributor
10 Broker
11 Importer/Exporter
12 Service Provider
13 Government
14 Media
15 School
16 Association
17 Other _____

Circle All That Apply

- 11 Ingredients
12 Decorations
14 Equipment
15 Packaging Supplies
16 Transportation/Delivery
17 Maintenance/Sanitation
18 Services/Supplies
19 Other _____

SUPPLIER REGISTRATION FEES APPLY

EMPLOYEES OF EXHIBITING COMPANIES

Employees of exhibiting companies (booth personnel and general attendees) who qualify in the "Supplier" category are encouraged to be added to their company's Exhibitor Badge Order in order to avoid paying the Supplier rate.

STEP 4 REGISTRATION FEES

	early bird registration rate (valid until April 15)	regular registration rate (effective April 15)	amount (in Canadian Funds)
2 DAY TRADE SHOW PASS:			
Saturday Soiree Degustation Vin & Fromage <input type="checkbox"/> Check here if you require bus transportation from the hotel	\$10	\$30	\$15
Sunday Gastronomic Rally with the Restaurants of Centropolis <input type="checkbox"/> Check here if you require bus transportation from the hotel	\$100	\$110	\$115
* Valid only for employees of retail bakeries, in-store bakeries, commercial bakeries, retailer grocers, food distributors, restaurant, hotels and foodservice operators.			\$125
			5% GST (RN# 8870647798RT)
			Subtotal
			8.5% QST (#121515422)
			Total Amount Due

STEP 5 PAYMENT

Registrations will not be processed without payment

Cheque (Payable to Baking Association of Canada)

MasterCard Visa AMEX

Charge Card Number _____ DATE _____

Signature _____

Expiry Date (M/Y) _____

Cardholder's Name _____

\$ REC'D _____

\$ DUE _____

\$ BAL _____

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