

# SUPPLIER EXPO

A PRACTICAL APPROACH:  
**CANNABIS EDIBLES AND SAFE FOODS FOR  
CANADIANS REGULATIONS SYMPOSIUM**

VICTORIA INN, WINNIPEG | 1808 WELLINGTON AVE | TUESDAY OCTOBER 1, 2019



## CIFST

Canadian Institute of  
Food Science & Technology



## ICSTA

Institut canadien de science  
& technologie alimentaires



Manitoba 

 CANADIAN  
AGRICULTURAL  
PARTNERSHIP

Canada 

FOOD &  
BEVERAGE  
manitoba







## About CIFST

Founded in 1951, the Canadian Institute of Food Science and Technology (CIFST) is the national association for food and beverage sector professionals. Its membership of approximately 1,000 individuals is comprised of scientists and technologists in industry, government and academia who are committed to advancing food science and technology. The purpose of CIFST is to advocate and promote the quality, safety and wholesomeness of the food supply through the application of science and technology by linking food science professionals from industry, government and academia.

**Thank you**  
to our partial Funder and Sponsors

**Manitoba** 

 **CANADIAN  
AGRICULTURAL  
PARTNERSHIP**

**Canada** 

  
**RED RIVER COLLEGE**  
CULINARY RESEARCH  
& INNOVATION

  
**SANI MARC**  
Food & Beverage Division

  
**UNIVERSITY  
OF MANITOBA**  
Richardson Centre for  
Functional Foods and  
Nutraceuticals

 **Univar Solutions**  
Innovate. Grow. Together.

**WORLÉE**  
seit 1851

  
**CAN-AM**  
INSTRUMENTS LTD.

*essences*  
**Bonnie & Don**  
*Flavours inc.*  
1998 **20** YEARS 2018

**Sweegen**



## ORGANIZING COMMITTEES

### SUPPLIER EXPO

**Charles Powell**  
Dinkum HACCP  
Consulting

**Bithiah Selvarajan**  
Maple Leaf Foods

**Aline Tezcucano**  
Manitoba Agriculture  
Animal Health &  
Welfare, and Food  
Safety Branches

### SYMPOSIUM

**Linda MacDiarmid**  
Food and Beverage  
Manitoba

**Charles Powell**  
Dinkum HACCP  
Consulting

**Aline Tezcucano**  
Manitoba Agriculture  
Animal Health &  
Welfare, and Food  
Safety Branches

**Jill Zacharias**  
Manitoba Agriculture  
Food & Agri-Product Processing Branch

## Message from **Rob Kowal**

On behalf of the CIFST Board of Directors, it is a great pleasure for me to welcome you to the Manitoba Section Supplier Expo in Winnipeg, MB on October 1, 2019!

Across Canada, our annual Supplier Expos continue to be one of our most popular and successful industry events. Each year we see an increase in the number of participants Exhibitors from across Canada and increasingly from the USA, find this to be a very cost-effective and productive forum to meet with their existing and prospective customers and suppliers, and of course it is an excellent way to connect with friends and colleagues and to expand our networks.

I would like to thank the Manitoba Section Committee on an excellent job organizing this event. They have been planning for many months and without their hard work and dedication this event would not be possible. I would also like to acknowledge and thank the Canadian Agriculture Partnership (CAP) Program for their financial support.

Thank you to all of our exhibitors and attendees! I wish you all a very successful Supplier Expo!

Sincerely,



**Robert Kowal**  
CIFST President



## Message from **CIFST MB Section**

It is our pleasure to welcome you to the CIFST Manitoba Section 2019 Supplier Expo. This year's Expo features exhibitors from across Canada and the United States showcasing a wide variety of products and services.

Supplier Expo is a great place to make connections, gather information and find out what's new in the food sector. Participants in the Manitoba's food industry and food sector will surely benefit from having this event close to home.

Thank you to the symposium organizing committee and all the exhibitors participating in the Supplier Expo. We welcome you all to Manitoba, wish you a successful event and hope to see you back in the future. Thank you also to the symposium keynote speakers. We appreciate the knowledge shared with all attendees.

Last but not least, we would like to acknowledge the contributions of our event sponsors. Your support is greatly appreciated. In particular, we are grateful for the funding received from the Canadian Agricultural Partnership - Ag Action Manitoba program.

We hope that your time at the 2019 Supplier Expo is enjoyable and fulfilling.

Sincerely,



**Tanya Der, M.Sc.**  
CIFST MB Section Chair



**Charles Powell, M.Sc.**  
Supplier Expo Co-Chair



**Bithiah Selvarajan, B.Sc.**  
Supplier Expo Co-Chair



**Aline Tezcucano, Ph.D.**  
Supplier Expo Co-Chair



# Agenda to our program



8:30 – 9:00 am	<b>Registration</b> <b>Continental Breakfast</b>
9:00 – 9:15 am	<b>Welcome</b> <b>CIFST Manitoba Section Remarks</b> Maria Samelo Vice-Chair <b>Opening Remarks</b> Maurice Bouvier Assistant Deputy Minister Manitoba Agriculture - Production and Economic Development Division
9:15 – 10:30 am	<b>Food Safety of Marijuana Edibles: What to expect from the legal and illegal markets?</b> Dr Keith Warriner Professor, Department of Food Science, University of Guelph

10:30 – 11:00 am	<b>Coffee Break</b>
11:00 am – 12:00 pm	<b>Safe Food for Canadians Regulations- It is not as hard as you think</b> Nona Schultz-Ferris HACCP/Regulatory Affairs Coordinator Food Development Centre
12:00 – 1:00 pm	<b>Lunch</b>
1:00 – 4:30 pm	<b>Supplier Expo</b> <b>Welcome</b> Rob Kowal President CIFST National



**CULINARY RESEARCH  
& INNOVATION**



## Cooking Up Opportunities For Food Processors Across Western Canada

Culinary Research & Innovation is chef-driven, science-backed product development and ingredient application services. We specialize in consumer research trials, clinical trial recipes and production, food waste projects, and more.

To explore opportunities, contact Mavis McRae at [mmcrae30@rrc.ca](mailto:mmcrae30@rrc.ca) or 204.632.3993.

We acknowledge the support of the Natural Sciences and Engineering Research Council of Canada (NSERC).

**WHAT WE'RE DOING IS WORKING.**

[rrc.ca/research](http://rrc.ca/research)



Keynote  
**Speaker 1**

# Food Safety of **Marijuana Edibles:**

## What to expect from the legal and illegal markets?

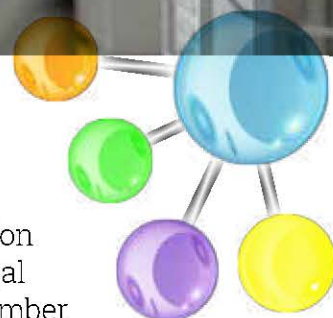
A portrait of Prof. Warriner, a middle-aged man with glasses, wearing a white lab coat over a dark shirt. He is smiling and has his arms crossed. The background is a blurred laboratory setting with various pieces of equipment.

**Keith Warriner**

Department of Food Science, University of Guelph, Guelph

Since the legalization of recreational marijuana in October 2018 the consumption of the drug has increased to 4.5 million users within Canada with >50% being non-medical uses. The next chapter in marijuana legalization is the introduction of commercially produced edibles which will become legal on October 17, 2019 with the first products expected to be on shelves in December 2019. The final regulations are descriptive leaving significant room for interpretation with each product being considered on a case-by-case basis. In the absence of definitive regulations, it can be anticipated the illegal market for both marijuana concentrates, topicals and edibles will be significant. Consequently, public health communications must go beyond health advisories and adopt guidance on safe preparation and use of edibles.

In the following presentation an overview of the food safety risks (biological and chemical) linked to marijuana will be outlined. The type of edibles to expect upon legalization will be described and how these compare to those available on the illegal market. With regards the latter, the associated food safety risks linked to edibles produced domestically then retailed on-line, restaurants, farmers market and reservations will be described. Finally, a review of public health messaging in different US states will be provided and how such initiatives could be used to formulate policy here in Canada.



# RICHARDSON

## FOOD & INGREDIENTS

**FROM FARM TO TABLE**, we are involved in every stage of the food production cycle. We strive to ensure environmental best practices to produce quality food products that you can trust. To feed a growing world with healthy and wholesome food, we continually invest in our facilities and ensure operational excellence. We support responsible agriculture, encourage collaboration with our suppliers and care about the integrity of our manufacturing processes. We do this not only because it is good business, but because it is who we are.

Visit us at CIFST or at  
**[richardsonfoodandingredients.com](http://richardsonfoodandingredients.com)**  
for more information.



### CANOLA OILS MARGARINES & SHORTENINGS

*RSPO & NON-GMO Products Available*

Need a cleaner label? We're the clean label experts. Visit us at **CIFST** or at **[richardsonfoodandingredients.com](http://richardsonfoodandingredients.com)** to learn more.



Keynote  
Speaker 2

# Safe Food for Canadians Regulations - It is not as hard as you think

## Nona Schultz-Ferris

HACCP/Regulatory Affairs Coordinator  
Food Development Centre

Are you an importer of foods from out of Canada? Do you plan to exporting food to other countries? Do you manufacture, process, treat, preserve, grade, package or label food to be sent from one province to another? Do you send food from one province to another? Are you a food retailer? If you answered yes to any of these questions, you most likely will be impacted by the Safe Food for Canadian Act and Regulations.

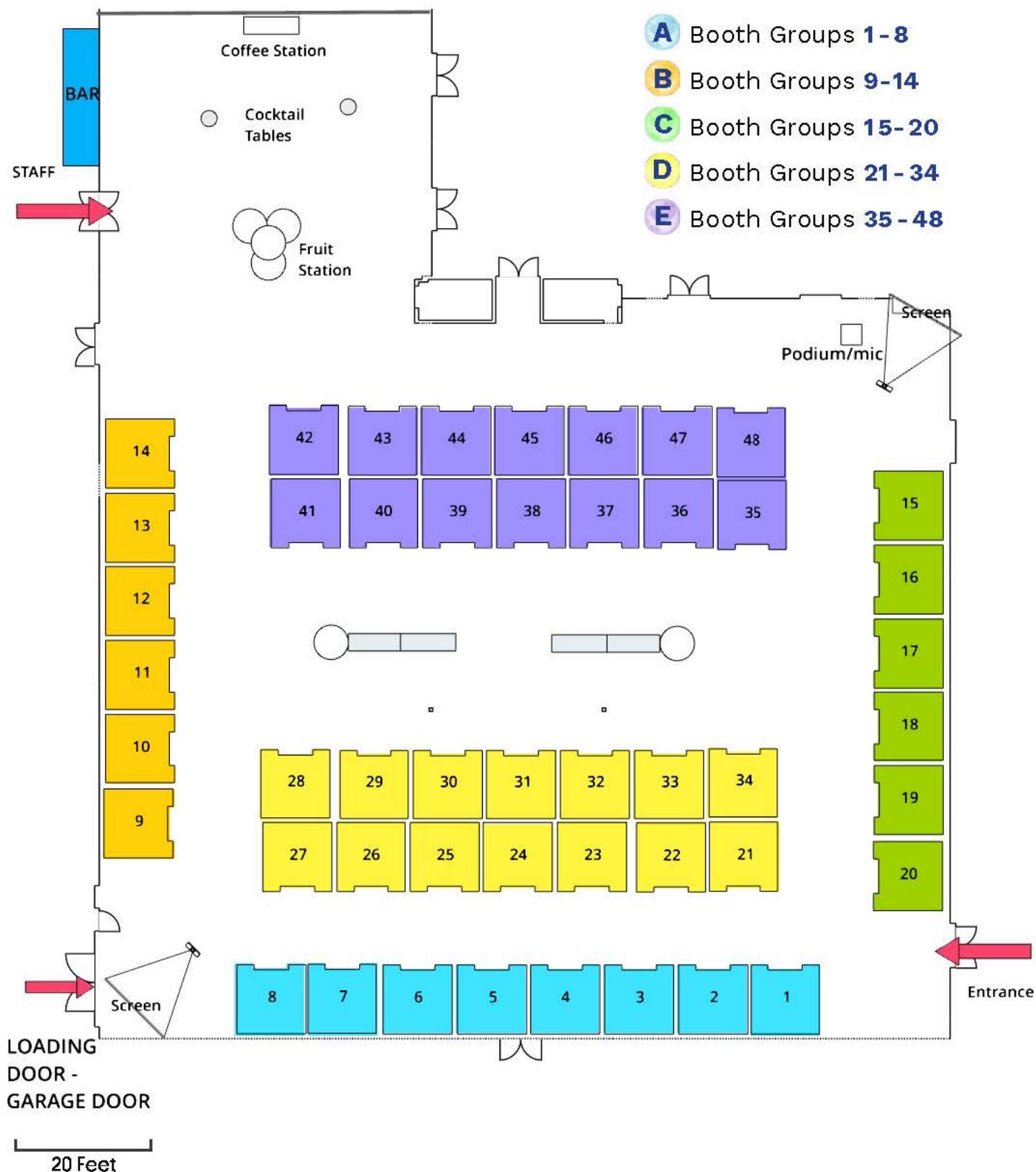
This information session will provide an overview of:

- Where to start - The Toolkit for food businesses
- Safe Food for Canadian Act and Regulations – Overview of Division 4 Maintenance and Operation of Establishment – what you need to do, with a take home checklist.
- Lessons learned - Applications and licensing
- Creating Preventative Control Plans – What are they?
- Tips and recommendations



# North Centennial and Embassy Ballroom for Canadian Institute of Food Science and Technology

October 1, 2019, 12:00 PM





# EXHIBITORS DIRECTORY

A

Booth: 1

## Carmi Flavors

Lucie Nicholls

11 70-572 Nicola Place, Port Coquitlam, BC V3B 0K4

**Phone:** (604) 468-9800 **E-mail:** lucie@carmiflavors.com **Web:** www.carmiflavors.com

We offer a vast selection of quality, easy to use flavours for mulated for the food industry. We carry a wide variety of natural, natural/artificial, artificial and organic certified flavours in liquid and powder form. For your complimentary samples, please call your local Rep. at: (905) 563-6300 Ontario, (450) 645-2500 Quebec, (604) 468-9800 BC; cnsales@carmiflavors.com



Booth: 2

## Richardson Centre for Functional Foods and Nutraceuticals

Michael Janzen

196 Innovation Drive Winnipeg, MB R3T 6C5

**Phone:** (204) 474-6030 **E-mail:** michael.janzen@umanitoba.ca **Web:** www.rcffn.ca

The Richardson Centre for Functional Foods and Nutraceuticals provides fee for services to the agricultural, ingredient functional food and nutraceuticals industries, including primary and secondary processing, analytical testing, formulation, and human nutrition testing. They also assist clients with project funding by leveraging government funding opportunities through NSERC, Mitacs and NRC.



Booth: 3

## Manitoba Agriculture, Food Safety and Inspection Branch

Leslie Hudson

545 University Cres, Winnipeg MB R3T 5S6

**Phone:** (204) 795-8418 **E-mail:** food.safety@gov.mb.ca **Web:** www.manitoba.ca/agriculture/foodsafety

Manitoba Agriculture is responsible for food safety from farm gate to the back door of retail. Health officers play an important role in ensuring the safety of all food that is processed and distributed from provincially registered facilities within Manitoba. Learn about inspection responsibilities, steps to obtain a permit, building and equipment requirements, inspection process, other resources and information.



Booth: 4

## Foodarom

Harold Mazar

5400 Armand-Frappier, Saint-Hubert, QC J3Z 1G5

**Phone:** (647) 545-9159 **E-mail:** hmazar@foodarom.com **Web:** www.foodarom.com

Foodarom is a custom flavour designer and manufacturer. We service the food, beverage and nutritional product industries with turnkey flavours and formulation support. WE CREATE FLAVOURS THAT MAKE YOUR BRAND UNFORGETTABLE!



Booth: 5

## IMCD

Mitchell Lassaline

99 Summerlea Rd, Brampton, ON L6T 4V2

**Phone:** (905) 458-7111 **E-mail:** mitchell.lassaline@imcd.ca **Web:** www.IMCD.ca

Following the acquisition of L.V. Lomas, IMCD has established a position as one of North America's leading distributors of specialty chemicals, ingredients and raw materials.



Booth: 6

## Department of Food & Human Nutritional Sciences, University of Manitoba

Dr Jim House

209 Human Ecology Bldg, University of Manitoba

**Phone:** (204) 474-6837 **E-mail:** James.House@umanitoba.ca **Web:** www.umanitoba.ca

Featuring the training and research programs in Food & Human Nutritional Sciences and the Faculty of Agricultural and Food Sciences, including the co-operative education program.



Booth: 7

## Pacific Blends

Gam Wells

2386 Hawkins St, Port Coquitlam BC, V3B 0N9

**Phone:** (604) 945-4600 **E-mail:** gwells@pacificblends.com **Web:** www.pacificblends.com

Pacific Blends is a manufacturer of custom blended food ingredients for use by other food processors. We work hand in hand with our customers to create unique innovative products specially suited for your specific manufacturing needs.



Booth: 8

## Pond Naturals (RFI Canada)

Grant Smith

250 Shields Court # 8, Markham ON L3R 9W7

**Phone:** (416) 399-0726 **E-mail:** g.smith@pondnaturals.com **Web:** www.pondnaturals.com

Pond Naturals is a leading organic ingredient supplier focusing on food, beverage and supplements.



B

Booth: 9

## POS Systems

Terri MacKenzie

301 A Weston Street

**Phone:** (204) 786-8410 **E-mail:** terri@possystems.com **Web:** www.possystems.com

POS Systems is a family owned Manitoba company that specializes in Point of Sale systems. We offer Cannabis point of Sale that allows for transparency in reports as well as adhering to all regulations a protocols needed. We also offer ATMS for store locations and payment processing.



Booth: 10

## Folio Instruments Inc

Gordon Howes

77 Manitou Dr Unit A, Kitchener, On, N2C1L4

**Phone:** (519) 748-4612 **E-mail:** ghowes@folioinstruments.com **Web:** www.folioinstruments.com

Folio Instruments has been supplying laboratory equipment to the food industry for 30 years. We specialize in elemental analysis and physical properties including colour and viscosity. Folio is the Konica Minolta dealer for Canada.



Booth: 11

## Brenntag Canada Inc

Bonita Vottero

43 Jutland Road, Toronto, ON, M8Z G6

**Phone:** (514) 701-1558 **E-mail:** bvottero@brenntag.ca **Web:** www.brenntag.ca

Brenntag Canada Inc. is a global distributor of food and line ingredients with over 100 years of experience in serving Canadian industry. Services include: global sourcing, JIT services from convenient sites across the country, online ordering capability, product application lab and handling support. Leading chemical distributor of CHR Hansen, Boregaard, Ashland, The Silva Team, Hilmar, BI International, Tectron, Vitelus, Dupont, AB Enzymes, Interliber, Tereos and Grain Processing Corporation (GPC).



Booth: 12

## Hygiena

Jennifer Poirier

2850 Meadowdale Blvd Unit 14, Mississauga, ON L5N 6M5

**Phone:** (403) 681-1418 **E-mail:** jpoirier@hygiena.com **Web:** www.hygiena.com/food-and-beverage-products/food-and-beverage-processing.html

Hygiena delivers rapid microbial detection, monitoring, and identification solutions to a wide range of industries, including food and beverage, health care, hospitality, pharmaceuticals, and personal care. Utilizing advanced technologies and patented designs, Hygiena provides industry-leading ATP monitoring systems, PCR-based foodborne pathogen detection, DNA fingerprint molecular characterization systems, allergen tests, environmental collection devices, and more. Hygiena is committed to providing customers with high-quality innovative technologies that are easy-to-use and reliable, backed by excellent customer service and support.







For over two decades  
B&D Flavours has proudly  
supplied the highest quality  
flavouring solutions to the  
North American Food  
Industry.

Focused on outstanding service, our unique flavourings are found in but not limited to the following food categories:

- Baked Goods & Biscuits
- Beverages
- Confectionery & Gum
- Fruit & Cream Fillings
- Ice Cream & Frozen Novelties
- Milk, Yogurt & Cheese
- Nutraceuticals & Pharmaceuticals
- Nutritional, Functional & Energy/Protein Bars
- Snacks & Cereals

Our newly expanded Creation and Application laboratories offer product innovation incorporating our Natural Flavours, Emulsions, & Extracts formulated to comply with NGP Project Verified, Organic, Non-GMO, Halal & RSPO requirements. Our modernized production facility is Peanut Free & Kosher Certified.

**Our commitment to outstanding quality and food safety is managed under the  
GFSI Certification - FSSC 22000.**



919 Kamato Road, Mississauga, ON L4W 2R5 Canada  
T: 905 625 1813 | [www.bdfavours.com](http://www.bdfavours.com)



**UNIVERSITY  
OF MANITOBA**

**Richardson Centre for  
Functional Foods and Nutraceuticals**

**RCFFN.CA**

## OUR INNOVATION IS YOUR SOLUTION

The Richardson Centre for Functional Foods and Nutraceuticals at the University of Manitoba provides a variety of fee-for-services to the agricultural, functional food and nutraceutical industries, including:

PILOT PLANT SERVICES • PRIMARY & SECONDARY PROCESSING • FORMULATION  
PACKAGING SERVICES • ANALYTICAL TESTING • HUMAN TESTING







## Booth: 13

### MEP Brothers LTD

Jeff Gural

725 Century St, Winnipeg, MB R3H 0M2

**Phone:** (204) 960-1187 **E-mail:** jgural@mepbros.com **Web:** www.mepbrothers.com

MEP Brothers is the leader in food and beverage approved hose, fittings and hose assemblies. Utilizing "crimpology" MEP Brothers assembles hoses to meet the demand of the food and beverage industry.

## Booth: 14

### IQFoodChain

Vince Constantino

193 Henlaw Bay, Winnipeg, MB, R3Y 1G4

**Phone:** (204) 781-7381 **E-mail:** vince.constantino@iqdigitec.com **Web:** www.iqfoodchain.com

Food recalls are increasing although better technology is now available. IQFoodChain tracks your food products globally throughout the supply chain and protects the provenance information with innovative blockchain technology. Prevent costly recalls, improve brand value, reduce costs and protect customers from unsafe food products.



## C

## Booth: 15

### PerkinElmer (formerly Perten Instruments)

Janelle Courcelles

1 - 1361 Border St, Winnipeg, MB, R3H0N1

**Phone:** (204) 291-4928 **E-mail:** jcourcelles@perken.com **Web:** www.perten.com

Perten Instruments, today part of PerkinElmer Inc., is a leading supplier of advanced analytical instruments to the food and agricultural industries. Specializing in agri-food quality control, with a wide-ranging portfolio designed to handle grain, flour, feed and food, the company offers a unique combination of products for compositional and functional analysis.



## Booth: 16

### FWS Group of Companies

Richard Lemoine

275 Commerce Drive, Winnipeg, MB R3P 1J9

**Phone:** (204) 515-3883 **E-mail:** rlemoine@fwsgroup.com **Web:** www.fwsgroup.com

FWS is a fully integrated design-build construction company providing turn-key project solutions. Recognized as one of Canada's Best Managed Companies and a leader in LEAN construction, FWS places safety and quality at the forefront of all operations, delivering projects on time and on budget.



## Booth: 17

### Sani Marc Group

Simone Bennett

190 Annagem Blvd,  
Mississauga, ON L5T 2S6

**Phone:** (647) 535-3204 **E-mail:** simone.bennett@sanimarc.com **Web:** www.sanimarc.com

Sani Marc is the leading Canadian manufacturer of sanitation products for the Food & Beverage Industry. Our core philosophy and approach is captured through our motto "Optimizing Food Safety". This is accomplished by unparalleled service, expertise and a focus on what matters most to you – maintaining the highest product quality. This is what we do for you: Optimize your cleaning and sanitation processes, share our extensive knowledge of the latest technologies and market trends, act as consultants to provide operational efficiencies, improve sanitation results which increase product shelf life, and focus on food safety so you can focus on production.



**SANI MARC**  
Food & Beverage Division

## Booth: 18

### Can-Am Instruments Ltd

Peter Smyth

2851 Brighton Rd, Oakville, ON L5C 2K2

**Phone:** (416) 618-0466 **E-mail:** psmyth@can-am.net **Web:** www.can-am.net

Can-Am Instruments provides instrumentation for the laboratory, process and environmental markets. We have been serving our clients for over 45 years. Products for the Food sector include: Ametek Brookfield (Viscosity, Texture, Powder Flow and Moisture), Hach (Water and Wastewater Testing), Hunter Assocs Lab (Color Measurement). Drop by and say Hello!



## Booth: 19

### Ideal POS

Anna Doerksen

1546 St. James Street, Winnipeg, MB R3H 0L2

**Phone:** (204) 254-3325 **E-mail:** admin@idealpos.ca **Web:** www.idealpos.ca

One-stop-shop for all of your POS needs. Dedicated service & support team that is available 24/7. Qualified trainers, certified technicians, and software experts on staff. Lot # tracking, food safety specialists with video/security integration. We pride ourselves on quality products and customer service, ensuring you have the support you need.



## Booth: 20

### Agriculture and Agri-Food Canada

Jacqui Davidson

02-303 Main Street, Winnipeg, MB R3C 3G7

**Phone:** (204) 259-4067 **E-mail:** jacqui.davidson@canada.ca **Web:** www.agr.gc.ca



Agriculture and Agri-Food Canada's (AAFC) Midwestern Regional Office - As the face of the department, we work to support businesses by helping make AAFC's programs and services accessible; help you explore foreign and domestic opportunities by connecting you to market intelligence, Trade Commissioners, trade events, trade leads.

## D

## Booth: 21

### Worlee International Inc.

Nathalie Pimentel

750 rue Gougeon, Saint-Laurent, QC H4T 4L5

**Phone:** (514) 332-6455 **E-mail:** nathalie.pimentel@worlee.net **Web:** www.worlee.net

Worlee is a leading producer, distributor and processor of top-quality food ingredients which includes dehydrated vegetables, herbs, spices and blends. We provide just-in-time service and we ensure high levels of customer satisfaction through our quality assurance, control standards and safety.



## Booth: 22

### Bonnie & Don Flavours Inc

Ken G. Nahar

919 Kamato Road, Mississauga, ON L4W 2R5

**Phone:** (905) 625-1813 ext 115 **E-mail:** khalnar@bdlavours.com **Web:** www.bdlavours.com

B&D Flavours Inc. create customized natural flavouring systems for all food categories. We offer application and flavour development resources along with Strategic Market Insight and New Product Launch Analytics. Our Production facility is GFSI accredited, Nut-Free, Kosher, Halal, RSPO & NGPV Organic Certified. "We Say it with Service"



## Booth: 23

### International Sugars Inc.

Margaret Bullock-Helu

91 Conair Parkway, Woodbridge, ON L4H 0S4

**Phone:** (905) 851-0851 **E-mail:** margaret@international.sugars.com **Web:** www.international.sugars.com

International Sugars is a Canadian supplier of quality food ingredients. Our main focus is nutritive sweeteners, both liquid and dry, in refined, natural and organic formats. We are the Canadian importer and distributor of Daabon RSPO sustainable palm oil from Colombia, both organic and natural. We offer rice and rice flours as well. We provide knowledgeable support and fast delivery operating an allergen-free facility in Woodbridge, Ontario. We are SQF, organic and Kosher certified.







**SANI MARC.**

## A Canadian Leader in Optimizing Food Safety

Cleaning and sanitation products and expertise  
Unparalleled partnership & support

**LEARN MORE  
ABOUT US**



**WORLÉE**  
seit 1851

We offer  
tailor-made  
**Solutions** for  
our Customers

Because  
**Quality**  
makes the  
Difference

Nous offrons  
des **solutions**  
sur mesure pour  
nos clients

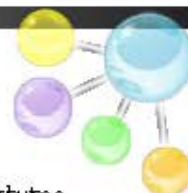
Parce que la  
**qualité** fait  
la différence



**Worlée International Inc.**

750 rue Gougeon, Saint-Laurent (Quebec), Canada, H4T 4L5  
T (514) 332-6455 | F (514) 332-6475  
[www.worlee.net](http://www.worlee.net)





**Booth: 24**

## Food Development Centre

**Robin Young**

810 Phillips St, Portage la Prairie, MB R1N 4A4

**Phone:** (204) 239-3160 **E-mail:** rdbin.young@gov.mb.ca **Web:** www.manitoba.ca/fdc

Let the Food Development Centre (FDC) assist your company in the development and commercialization of food products. From protein extraction to product applications, our team can ensure your product is high quality and market ready. If you have a product idea, please contact us. The first consultation is free.



**Booth: 25**

## Food & Beverage Manitoba

**Linda MacNair**

12-59 Scurfield Blvd, Winnipeg, MB R3Y 1V2

**Phone:** (204) 982-6372 ext 104 **E-mail:** linda@foodbeveragemb.ca **Web:** www.foodbeveragemb.ca

Food & Beverage Manitoba is an industry-led, not-for-profit association helping Manitoba's food and beverage industry achieve its full creative and competitive potential. We provide the expertise and resources our members need most: developing new markets, training a skilled workforce, building human resource capacity and creating opportunities for networking and collaboration.



**Booth: 26**

## Hela Spice Canada

**Eric Nummelin**

119 Franklin St, Uxbridge ON L9P 1J5

**Phone:** (905) 301-4850 **E-mail:** eric.nummelin@helaspcie.com **Web:** www.helaspcie.com

Hela Spice Canada provides design and formulation of custom blends, spice mixtures and seasoning blends for the meat, poultry, bakery and other sectors of the food industry.



**Booth: 27**

## Edlong Corporation

**Dave Booth**

225 Scott St, Elk Grove Village, IL USA 60007

**Phone:** (888) 698-2783 **E-mail:** info@edlong.com **Web:** www.edlong.com

Edlong Corporation is the global leader in the development and production of dairy and dairy-free flavors and continues to re-imagine how the taste of dairy provides unique and delicious benefits to both dairy and plant-based formulations. Maintaining taste profiles and mouthfeel in better-for-you applications, or those with added protein, can be challenging. Our natural flavors help achieve individual clean label requirements, add decadence, mask nutritional ingredient and plant protein off-notes, layer flavors for depth, and elevate a standard product to a premium one. Let us re-imagine your next innovation to change the way people perceive food.



**Booth: 28**

## ALS

**Maleah Forbes**

12 - 1329 Niakwa Road East, Winnipeg, MB R2J 3T4

**Phone:** (281) 575-2163 **E-mail:** maleah.forbes@alsglobal.com **Web:** www.alsglobal.com

ALS provides a diversified line of independent analytical services to a wide range of top-tier customers in the pharmaceutical, nutraceutical, environmental, and food industries. Our diverse laboratories perform routine and specialty analytical testing for compliance, safety, certification and verification purposes.



**Booth: 29**

## Nascent Health Science

**Hank Wang**

325 East 80th St, 4E New York, NY 10075, USA

**Phone:** (845) 418-4456 **E-mail:** hank@nascent-health.com **Web:** www.nascent-health.com

Nascent Health Science is the world's #1 producer of plant-based stevia leaf extracts. Our flagship products include: Stevia - Reb A/B/C/D/E/M & Natural Flavors, PQQ and Inositol.



**Booth: 30**

## National Sunflower Association

**Chris Gould**

20 Victoria Street, 7th Floor, Toronto, ON M5C 2N8

**Phone:** (416) 960-5100 ext 234 **E-mail:** cgould@harbingerdeas.com **Web:** www.sunflowemsa.com

Non-GMO sunflower oil is available in both mid and high oleic formats. Sun oil has greater stability and longer shelf and fry life than many other oils. Since 71 per cent of Canadians are interested in purchasing products made with sunflower oil, now's the time to switch!



**Booth: 31**

## Powell May International

**Nick Pereira**

2475 Skyway Ave, Mississauga, ON L4W 4Y6

**Phone:** (905) 625-4000 **E-mail:** npereira@powellmay.com **Web:** www.powellmay.com

PMI is a national ingredient sourcing partner, importing ingredients from around the world to manufacturers across Canada.



**Booth: 32**

## Saputo Dairy Products

**Julie Prud'Homme**

2365 Chemin de la Côte-de-Liesse, Montreal, QC H4N 2M7

**Phone:** (514) 328-3859 **E-mail:** julie.prudhomme@saputo.com **Web:** www.saputo.com



Saputo produces, markets, and distributes a wide array of dairy products of the utmost quality. Saputo is one of the top ten dairy processors in the world, a leading cheese manufacturer and fluid milk and cream processor in Canada.

**Booth: 33**

## Prairie Food Safety Consulting and Dinkum HACCP Consulting

**Doug Barron, Charles Powell**

601 Pasadena Ave., Winnipeg MB, R3T 2S8

**Phone:** (204) 330-6025; (204) 806-6965 **E-mail:** doug.barron@prairiefoodsafety.com; charles.powell@dinkumhaccp.net **Web:** www.prairiefoodsafety.com

Charles Powell, Dinkum HACCP Consulting and Doug Barron, Prairie Food Safety: Food safety consultants offering full Food Safety Management System (FSMS) services to assist with development and maintenance of HACCP and GMPs for successful certification.



**Booth: 34**

## Quadra Ingredients

**Victoria Belahov**

1100 Blair Road Burlington, ON L7M 1K9

**Phone:** (905) 592-3880 **E-mail:** victoria\_belahov@quadra.ca **Web:** www.quadra.ca

Quadra Ingredients is a diverse national supplier of ingredients and specialty products and services. Our broad product range includes starches and flours, hydrocolloids, emulsifiers, proteins, leavening, dairy ingredients, colours & flavours, functional ingredients, gluten free and sodium reduction solutions, preservatives, and many more.





# FWS

THE  
CONFIDENCE  
BUILDERS

| **FROM DESIGN TO  
CONSTRUCTION,  
LET **FWS**  
BRING YOUR  
PROJECT  
TO LIFE!**

1 (800) 553-0007

[FWSgroup.com](http://FWSgroup.com)



*integrated*  
**DESIGN-BUILD**  
*approach*



**Because you care  
about CONSUMERS' HEALTH**



# LOCAL support to reach a GLOBAL NETWORK



**26**  
**COUNTRIES**  
WORLDWIDE



**100+**  
**LABS**  
ACROSS THE GLOBE



**600+**  
**RESEARCH  
STUDIES** PER YEAR

Analytical Chemistry  
Microbiology

Certification & Auditing  
Labeling & Compliance

Training & Consulting  
Research Services





**Booth: 36**

**Leo-Chem Enterprises Inc.**  
Rob Guss



330 Winston Rd, Oakville, ON, L6L 4W5

**Phone:** (905) 338-3010 **E-mail:** info@leochem.ca  
**Web:** www.leochem.ca

Leo-Chem Enterprises Inc., has been proudly serving the Canadian Food Industry's needs for over 30 years. We supply a diverse range of food process aids to our clients across the country including: Foam Control Solutions, Natural Flavour Systems, Natural Fibers and Sugar Process Aids.

**Booth: 37**



**Merieux NutriSciences – Silliker Canada Co.**  
Jason Wong

90 Gough Road, Unit # 4 Markham, ON L3R 5V5

**Phone:** (905) 479-5255 **E-mail:** jason.wong@mnscs.com  
**Web:** www.merieuxnutrisciences.com/corporate

Merieux NutriSciences offers a comprehensive range of microbiology tests and analytical chemistry tests, including a full spectrum of highly specialized analyses for food contaminants, animal species, allergens and more.

**Booth: 38**



**Richardson Food & Ingredients**

Lloyd Watt

2800 One Lombard Place, Winnipeg, MB R3B0X8

**Phone:** (778) 772-0966 **E-mail:** Lloyd.watt@richardson.ca  
**Web:** www.richardson.ca

From processing and packaging, to merchandising and logistics, our business is fully integrated to ensure product quality and food innovation continue to exceed global expectations. We produce and supply oats, canola oil, shortenings & margarines for the retail, food service, bakery & food manufacturers worldwide.

**Booth: 39**

**British Canadian Importers**

Rob Hower



Unit 102-4599 Tillicum St Burnaby, BC V5J 3J9

**Phone:** (604) 681-3554 **E-mail:** info@bcimporters.com  
**Web:** www.bcimporters.com

We source and distribute high quality, fully certified ingredients, with a focus on adding value to winning formulations. Our "good-for-you" ingredients, sourced globally from superior vendors, include natural, organic, Non-GMO, gluten-free, plant-based, and functional products for applications in bakery, dairy, savoury, confectionary and nutritional industries. Our team will support your research and development, providing the solution for your project or blending requirements.

**Booth: 40**

**Dempsey Corporation**  
Adeelah Saad



47 Davies Ave, Toronto, ON M4M 2A9

**Phone:** (604) 353-1561  
**E-mail:** adeelah@dempseycorporation.com  
**Web:** www.dempseycorporation.com

We are Dempsey Corporation, a functional and specialty food ingredient distributor, and a Canadian family owned business for over 65 years. Our offerings include oat fibre, malt extract, flax, inulin, citrus and apple fibre, apple extract, pectin, flavour enhancers, salt replacers, natural inclusions, nut replacers, antioxidants.

**Booth: 41**

**Red River College – Culinary Research and Innovation**



Kyle Andreasen

306-504 Main Street Winnipeg, MB R3B 1B8

**Phone:** (204) 632-3993 **E-mail:** klandreasen@rrc.ca  
**Web:** www.rrc.ca/ar/capabilities/culinary-research

Red River College's Culinary Research and Innovation program provides chef-driven science backed food research services. The program strategically supports firms with recipe development, rapid prototyping, ingredient application, consumer research trials and clinical trial sample development. The program is supported by the Natural Sciences and Engineering Research Council of Canada (NSERC).

**Booth: 42**

**Romer Labs**

Lauren Petrick



130 Sandy Drive, Newark, DE 19713

**Phone:** (302) 727-1642 **E-mail:** lauren.petrick@romerlabs.com  
**Web:** www.Romerlabs.com

Romer Labs is a leading global supplier of diagnostic solutions for food and feed safety. We offer a broad range of innovative testing solutions and analytical services covering mycotoxins, food pathogens, food allergens, gluten, GMO, veterinary drug residues, and other food contaminants.

**Booth: 43**



**Tootsi Impex Inc.**

Derrick Pitescia

8800 Henri Bourassa Ouest, Montreal, QC, H4S1P4

**Phone:** (514) 381-9790 **E-mail:** dpitescia@tootsi.com  
**Web:** www.tootsi.com

Tootsi Impex supplies a vast range of wholesale foods and services, including co-manufacturing, sourcing, logistics, custom packaging, and warehousing at our facilities in Canada and the U.S. Further more, we have an internal Quality Assurance team that diligently looks after the quality and the safety of our food products.

**Booth: 44**

**Source Nutra ceutical, Inc.**  
Stuart Greenfield



Unit 1 & 2 1249 Clarence Ave Winnipeg, MB R3T 1T4

**Phone:** (214) 254-2234 ext 211 **E-mail:** sgreenfield@sourceutra.com  
**Web:** www.sourceutra.com

Source Nutra ceutical, Inc. is your source for food safety and product market entry services specializing in foods, natural health products, and cosmetics. Our team of experts provide regulatory compliance, graphic design, food safety and packaging compliance services. We work with you to get your product approved in a cost-effective manner.

**Booth: 45**



**ADM/Matsutani LLC**

Vijay Dhanraj

74 Napa Hill Court, Thornhill, ON L4J 8S2

**Phone:** (416) 988-9083 **E-mail:** vdharrj@matutani.com  
**Web:** www.fibersol.com

Fibersol® is a Soluble Fibre, providing multiple functionality in various Food Systems. Fibersol can be used to improve Nutritional profiles, increase Fibre content and elicit health benefits (NPN). Fibersol allows you to reach your desired Fibre content/Label claims with no effect on taste or viscosity. Fibersol is an excellent Sugar Replacement tool.

**Booth: 46**



**Univar Solutions**

Fahad Azam

2200 Chemin St. Francois, Dorval, QC, H9P 1K2

**Phone:** (514) 421-0303 **E-mail:** fahad.azam@univarsolutions.com  
**Web:** www.univarsolutions.com

More solutions. More capabilities. More ways to grow your business. By combining the experience and scale of Univar and Nexeo Solutions, we're delivering the value-added services, next-generation digital tools, technical assistance and specialized market expertise to keep you on top of your challenges, and ahead in your market. Count on us for the broadest lineup of Food Ingredients from the world's top brands – together with the best-in-class capabilities you need to innovate and grow.

**Booth: 47**

**Sweegen Inc.**

David Knapp



30111 Tomas, Rancho Santa Margarita, California, USA

**Phone:** (519) 588-8286 **E-mail:** david.knapp@sweegen.com  
**Web:** www.sweegen.com

Sweegen is dedicated to the development, production and distribution of leaf-based, non-GMO sweeteners for the food, flavor and beverage industries. We focus on our next-generation bio-converted stevia sweeteners BESTEVIA® Reb M, Reb D and e+, that have great sugar-like taste profiles Andromeda verum dolore





## Food Safety Traceability compliance runs on IQFoodChain



See us at the CIFST Supplier Expo

1.800.980.4070  
IQFoodChain.com

# TASTE THE DIFFERENCE GREAT FLAVORS MAKE.

**CARMI  
FLAVORS**

[www.carmiflavors.com](http://www.carmiflavors.com)  
604-468-9800  
[cnsales@carmiflavors.com](mailto:cnsales@carmiflavors.com)



VANCOUVER

TORONTO

MONTREAL

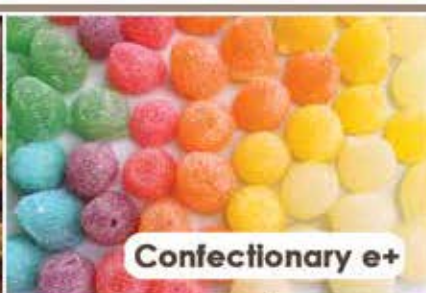


# Bestevia Taste Solutions

Experience a full taste for sugar and calorie reduced products delivering the sweetness profile and mouthfeel of sugar. Choose the taste solution that fits your needs.



**Beverage e+**



**Confectionary e+**



**Dairy e+**



**Nutrition e+**



**Cannabis e+**



**Food e+**

• Next generation  
stevia sweeteners

• Modulators

• Mouthfeel/Texture

**Sweegen**

949.709.0583

30111 Tomas, Rancho Santa Margarita, CA 92688

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

More solutions.  
More capabilities.  
**More ways to grow  
your business.**

Univar Solutions partners with the world's premier suppliers to bring you innovative food ingredients for your next formulation.

Discover our extensive portfolio which includes organic ingredients, sweeteners, nutraceuticals, and more!

**Let's get started.** +1 855.888.8648 | [univarsolutions.com/food](http://univarsolutions.com/food)

**UnivarSolutions**

© 2017 Univar Inc. All rights reserved. Univar, the collaboration logo, and other identified trademarks are the property of Univar Inc. or its/their companies.







## Food Processing Hose with Microban® Technology



A more sanitary way to do business.

Microban® adds a level of protection that boosts product safety while preventing hose degradation and contamination.

- › Provides round-the-clock, permanent antimicrobial product protection
- › Keeps hoses cleaner between uses
- › Helps protect your investment from damaging bacteria, mold and mildew

### APPLICATION AREAS



Alcohol



Animal, Dairy &  
Vegetable Oils



Potable Water



Beer  
& Wine



Fruit Juices &  
Beverages



Milk & Dairy

**MEP**  
**BROTHERS**



**FOOD &  
BEVERAGE**  
manitoba



## Your resource for industry training solutions

Linda Bulka, B.Ed, M. Ed  
Manager, TRAINING & DEVELOPMENT  
Food & Beverage Manitoba (FAB MB)  
204-982-6372 ext 105  
[lbulka@foodbeveragemb.ca](mailto:lbulka@foodbeveragemb.ca)



**CIFST**

Canadian Institute of  
Food Science & Technology  
Manitoba Section

## Join a dynamic professional organization

Become a member

[www.cifst.ca](http://www.cifst.ca)





The world's true measure of color  
**HunterLab**

[illegible]



**SENSE THE  
DIFFERENCE**



## **SOLVING YOUR FOOD & NUTRITION FORMULATION CHALLENGES**

Brenntag Food & Nutrition is at the forefront of formulation and application development. Our wide range of capabilities for food applications and functional ingredients include: application assistance, comparative analysis, formulation advice, key parameter testing, process optimization, raw material and ingredient recommendations, and starting point formulas.

*Visit [brenntag.com/food-nutrition](https://www.brenntag.com/food-nutrition) to learn more about our application and development centers, or you can contact us directly by calling (866) 460-0109 or emailing [contact@brenntag.com](mailto:contact@brenntag.com).*