

TECHNOLOGIES PULSE INGREDIENT DEVELOPMENT EXPERTISE OPPORTUNITIES TRAINING SKILLS GROWTH PRODUCTION INCUBATION RESEARCH CONSULTATION HACCP FACILITY AGRICULTURE PROCES INSPECTION WHEAT DAIRY GLUTEN FRE

NATURAL BUSINESS TRAINING RESOURCES CHEMISTRY PARTI MARKETING TESTING INGREDIENTS INNOVATION G

ANNUAL REPORT 2014

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VISION

To provide expertise and services enabling our agri-food industry to develop new products and market opportunities through innovative processing technologies and training.

MISSION

The leader in advancing Saskatchewan's agri-food industry.

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We are on the move! The Saskatchewan Food Industry Development Centre Inc. (Food Centre) has spent the past year planning and preparing for the creation of a new facility. On February 20th, 2015 we were very pleased to host a News Conference where the governments of Saskatchewan and Canada announced their support and funding for the construction of a new, customized Agri-Food Innovation Centre, to be located in Saskatoon. We are grateful for the substantial support of the governments of Saskatchewan and Canada. Through their generous financial contributions, the support of the City of Saskatoon and through financial commitments that will be made by the food industry, the Food Centre will expand and grow to serve the agri-food industry in Saskatchewan and beyond.

Our new Agri-Food Innovation Centre will be significantly larger than our current facility. With over 30,000 square feet of purpose-built space, we will be able to offer greater opportunities in extrusion, product development and for the exploration of new processing technologies. The new agri-food centre will also incorporate the potential for incubation. Of course, high quality product development, specialized training and market development services will continue to be a major part of the Food Centre's initiatives.

Throughout this period of planning and preparation, the Food Centre continues to offer services to a broad array of food industry clients. In fact, the Centre is busier than ever, offering product development and customized production services to clients within the province, in Canada and internationally. We are fortunate to have a highly qualified,

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committed and enthusiastic staff at the Food Centre who works tirelessly under the direction of our President, Dan Prefontaine. Thanks also to our Board of Directors who regularly provide their valued commitment and thoughtful direction.

Our goal is to support the advancement of the food industry in the province of Saskatchewan. This includes entrepreneurs who are in the start-up phase of their business, processors who are expanding into new markets and food companies who already have a strong business and want to diversify with new production ventures. The Food Centre, through its scientific expertise, market knowledge and creative production solutions, provides a service our food industry needs.

The Board of Directors are proud to highlight the accomplishments of the Food Centre in this Annual Report.

A handwritten signature in black ink, which appears to read "Muriel Garven". The signature is fluid and cursive, written on a light-colored background.

"Our solid reputation has been supported by our funding agencies, the Ministry of Agriculture, partnerships and community mentioned in this report. Their support has provided opportunities to advance innovation in the strategic area of cereal crops, pulses, speciality crops, meat and bio-products to provide the industry with resources to expand our capability and competitiveness."



The Food Centre has enjoyed a busy and successful 2014 year. We were privileged to have worked with numerous entrepreneurs in the agri-food sector who are leading the way in the global marketplace with innovative Saskatchewan made food and ingredients.

The food industry is changing and growing at an exceptional rate. To ensure that Saskatchewan processors are provided with the necessary resources to remain competitive and thrive as a business, the Food Centre recognized the need to increase our capabilities and capacity that will position our industry to capture future opportunities.

We were pleased to have received a generous investment from both levels of government under Growing Forward 2, a federal-provincial-territorial initiative, and Western Economic Diversification Canada for a new Agri-Food Innovation Centre. This investment will mean enhanced capabilities and new technologies to help Saskatchewan producers and processors bridge the gap from development to commercialization and introduce higher value-added agricultural products into the market.

Since inception, the primary goal of the Food Centre was to nurture innovation for the benefit of our food processing industry. Our solid reputation has been supported by our funding agencies, the Ministry of Agriculture, partnerships and community mentioned in this report. Their support has provided opportunities to advance innovation in the strategic area of cereal crops, pulses, speciality crops, meat and bio-products to provide the industry with resources to expand our capability and competitiveness.

Year 2014 saw over 60 clients utilize the Food Centre's unique services in exploring food and ingredient opportunities. Our clients are diverse, from entrepreneurs to multinational companies looking to the Food Centre to fulfill the specialized needs of their business. In 2014, we were pleased to be part of several product launches, namely seasoned pork ribs, oat based drink mixes, and snack bars, to name a few. In addition, as pathfinders for the industry, our staff fielded almost 4,000 inquiries in areas of food development, processing, extrusion and training.

As we continue to grow and fulfill this new strategic vision for the industry with the Agri-Food Innovation Centre, the Food Centre is proud of the dedication and commitment of the staff and Board of Directors who have recognized their role to help the industry embrace new opportunities.

Year 2015 and 2016 will be pivotal years as the Food Centre embarks on a new journey. A sincere thank you to the staff of the Food Centre for their support, dedication and commitment to the Centre and to the growth of our industry. We look forward to sharing our new venture and working with industry to build long term relationships to commercialize new products for their success.

A handwritten signature in black ink, appearing to read 'Dan Prefontaine', written over a light grey rectangular background.



The agri-food industry in Saskatchewan is comprised of a diverse group of entrepreneurs, processors and manufacturers who range in capacity, size, ability and diversity. For over 15 years, the Food Centre has provided unique value-added services to support industry growth and increase value-added activity.

The Food Centre is a non profit organization with expertise in food and process development, interim processing, extrusion innovation, food safety training and education and path finding. We have built a solid reputation in providing integral services and expertise in helping food processors and agri-businesses bring food and ingredient innovations to commercialization.

In 2014, we provided assistance to over 60 clients in development, processing and extrusion. These clients represent various sectors in the industry from fruit, meat, to pulse and dairy.

HIGHLIGHTS

JANUARY Frontiers in Nanotechnology & Novel Seed Processing Technologies for Pulses and Grains

FEBRUARY Prairie Fruit Processors launched their Everyday Farms frozen cherries

MARCH GM Foods Seminar, Auditors and QA/QC Workshops

APRIL Boreal Berry Bar Inc. launched Bushman's Bar; Food Centre was part of Agriculture in the City event

MAY Santa Fe Foods launched their reformulated cherry products with cleaner label

JUNE 2 Day HACCP Workshop

JULY Food Centre welcomed APAS for a tour

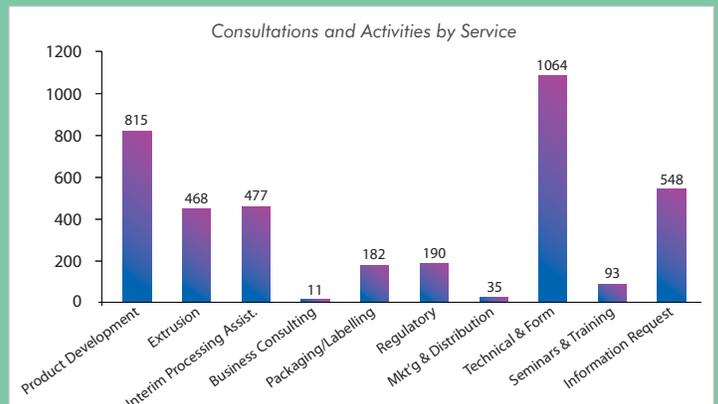
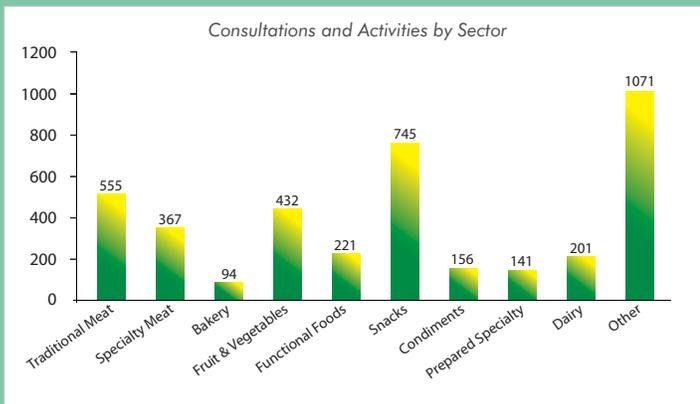
AUGUST Oatdeal The Healthy Choice Inc. launched their oat based smoothie drink mix

SEPTEMBER Allergens and Recall workshops

OCTOBER Kickers Ribs in Sobeys stores throughout Saskatchewan; Food Centre collaborated with Clextal Inc. on HMEC workshop in France

NOVEMBER Mama's Best Foods and Zugbu Oriental Foods launched their Filipino sausages and meat into the marketplace

DECEMBER Food Centre receives funding for new Agri-Food Innovation Centre



With almost 700 products developed and processed since inception, almost 50% were launched into the marketplace, putting Saskatchewan made foods in the hands of consumers.

PRESENTATIONS AND SEMINARS

Informing and educating Saskatchewan's food industry on current issues or technologies is one of the services the Food Centre provides. We strive to bring forth seminars that showcase opportunities, industry trends and encourage business growth. In 2014, the Food Centre offered several seminars and workshops benefiting the industry.

GM Foods: Shedding light on genetically modified foods
Novel seed processing technologies for pulses and cereals
Frontiers in Nanotechnology
Opportunities in the North American Market (with POS Bio-Sciences)

The Food Centre will continue to explore topics/issues that help to grow and increase competitiveness of the food and ingredient sector and strengthen entrepreneurship in Saskatchewan.

LINKING AGRICULTURE TO FOOD

Knowing where one's food comes from has played a key role in the promotion of Saskatchewan made foods. The Food Centre believes in the entrepreneurship of the industry and the nutritional benefits that Saskatchewan's agriculture can bring in value added food and ingredient products. The Food Centre was involved in several events to help consumers link Saskatchewan's agriculture to food.

Farm to Fork event
Adventures in Technology student demonstration
Discover Agriculture in the City event
Ministry of Agriculture's Career & Education Expo



We continue to engage the food industry through our eNews Bulletins, tradeshow participation, seminars and speaking engagements.

SPREADING THE WORD

The Food Centre welcomed numerous visitors from all parts of the world in 2014. The Food Centre provided tours to several international delegations through Saskatchewan Trade and Export Partnership (STEP), multi-national companies interested in our services, industry organizations, and agriculture producers from flax, fruit and other sectors exploring opportunities in developing and processing new food products.

Food Centre was involved in Minister Ritz's federal trade mission to China, which included visits to Beijing, Guangzhou and Shanghai.

<< YOU'VE GOT QUESTIONS? WE'VE GOT ANSWERS.

The Food Centre is the ultimate pathfinder for the food industry in Saskatchewan. Our knowledgeable staff, who have a combined 250 years of experience, our industry networks and partnerships all play a huge role in our role to enhance the pathway to commercialization for SMEs and agri-businesses.

The Food Centre fields many inquiries through telephone consultations, emails and meetings on a daily basis ranging from minutes to possibly several hours depending on the request. In 2014, the Food Centre staff fielded almost 4,000 inquiries and consultations from industry.

Inquiries were categorized by types of service and sector. The meat sector continues to rank high in consultations with inquiries involving labelling, processing and development. As the health and wellness trend increases into 2015, we may see more activity in the snack sector as entrepreneurs tap into healthy snacks, incorporating many of the crops grown in Saskatchewan.

Types of services provided involved product development, technical troubleshooting, processing, extrusion, labelling, and general information requests.



Santa Fe Foods



Oatdeal The Healthy Choice Inc.



Zugbu Oriental Foods



Mama's Best Foods



Boreal Berry Bar Inc.

Clean label, high fibre and health benefits continue to be a driving trend for food development in 2014. As consumers lean towards healthier food choices for their family and the rise in global health related issues, the product development team worked with numerous entrepreneurs to formulate or finetune recipes to target this opportunity.

The Food Centre was proud to have worked with approximately 30 clients in food development, research and analytical, and ingredient applications. The Development Team completed development of 31 products for individual entrepreneurs to multi-national companies. Ten were launched into the marketplace by clients, seven were used for promotional purposes and several are waiting for scale up production.

The Food Centre assists several companies annually to access the Ministry of Agriculture's Saskatchewan Agri-Value Initiative (SAVI) Program. Without the financial assistance of the provincial government under this funding program, many SME's would not have been able to start up their food processing business.

CLIENT SHOWCASE

When Food Centre clients succeed in the marketplace, we are proud and happy to show them off. In 2014, our clients did not disappoint. Our brag book is getting full! Numerous unique Saskatchewan products were launched into the marketplace in addition to receiving media accolades.

New products in the market include wheat and gluten-free oat based drink mixes that utilizes Saskatchewan grown oats, filipino meats and sausages, nutritious snack bar made with ingredients found in the boreal forests of Northern Canada, reformulated sour cherry products, African specialty product, and haskap beverage blend.

Product Development also worked with several multi-national companies and research & development organizations with projects involving over 50 product items; some involved ingredient applications, analytical and prototype development for promotion of Saskatchewan agriculture. We were pleased to work with Sask Flax, Sask Mustard, Sask Egg and the University of Saskatchewan.

We are currently working on a project for a major retailer to review ingredients and labels for over 100 products.

The innovation and entrepreneurialism in Saskatchewan is growing year after year. Expect to see many new local products on retail shelves as many projects are moving on to 2015 for development completion and scale up processing.

The Food Centre's product development and interim processing departments work seamlessly together to transfer client formulations to commercial production. The end result is a final product proud to be launched. Many of our clients secure listings with prominent retailers and receive media accolades because of their unique product or story behind the product. Our pride in our clients does not stop at the production shipping doors. When they succeed in marketplace, the Food Centre is pleased to share their good news.

The Food Centre's federal facility is uniquely set up and certified to manufacture a variety of food products for the global marketplace. For a daily rental fee, food processors have access to state of the art equipment to process a small batch for test marketing or a larger run for commercial distribution. Our clients are diverse in nature and so is the list of products that can be manufactured in our federal facility.

Meats: sausages, ham, bacon, burgers, dried meats (jerky), boneless ribs

Condiments: chutney, jam, sauce, honey, salsa, mustard, salad dressing, flavoured oils

Fruits/Veg.: dried, juice, infused, by-products, condiments

Beverages: juice, tea, tea bag (leaves), pasteurized milk

Snacks: snack bar, protein bar, roast pulses, cookies

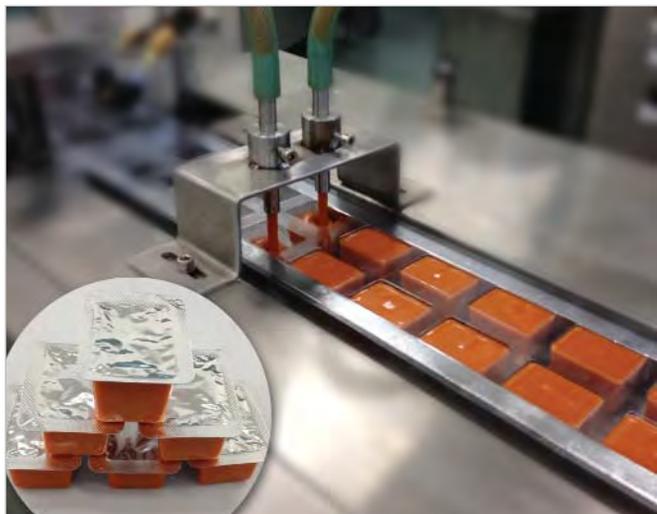
Dry Mixes: baking mix, dried fruit, seasoning mix

Dairy: artisan cheese, yogurt, sherbet, pasteurized milk

Ready to Eat: ethnic cuisine, deli meat, hummus, snacks

The Food Centre's federal processing facility's many certifications, namely Organic, HACCP, FDA, and CFIA inspected for processing of meat, dairy and processed foods, provides clients with new export opportunities. In 2014, the Food Centre obtained HALAL certification, providing more opportunities for food processors.

New equipment will be purchased in 2015 for the new Agri-Food Innovation Centre to increase capacity in the development of new food products, ingredients, byproduct utilization, and expand research into novel and healthy foods.



Several clients utilized the federal facility for scale up production of new products.

Kickers Foods - boneless seasoned dry pork ribs

The Bushman's Bar - boreal berry bar

Mama's Best - Filipino meats

Zugbu Oriental Foods - Filipino sausage

Hanes Hummus - scale up production of hummus

Prairie Fruit Processors - frozen sour cherries

Oatdeal The Healthy Choice Inc. - oat based drink mix



Kickers Foods using rollstock equipment for packaging of their pork ribs.

FOOD CENTRE CLIENTS IN THE NEWS AND BEING DISCOVERED!

Kickers Foods secured listing with Sobeys. Their seasoned pork ribs are also sold at numerous Independent Stores throughout Saskatoon. They had several media promotions through Saskatoon Express and CTV news Morning edition.

Muscle Bird Nutrition was interviewed by CTV News regarding their roasted lentils, Enerbits.

Oatdeal The Healthy Choice Inc. secured listing with Federated Co-op for their cold and hot drink mix using Saskatchewan grown oats. They were also profiled in the Western Producer.

Awake Cereals was profiled on "Localize Your Food" website.

Three Farmers was recognized at the North Saskatoon Business Association's Business Builder Awards for Export Category and also in the SK Polytechnic Magazine.



The Food Centre has achieved a respectable reputation for R&D and test marketing of value-added food and non-food products using extrusion. The Food Centre's Extrusion team is committed to continue to maintaining our reputation of being innovative and flexible.

The Extrusion Facility is fully equipped to test run a variety of extruded products. The Tunnel Dryer further cooks or dries the product to create a "crunchy" texture; the Tumbler Coater can flavour the product with any seasoning unit; and the Vertical Form & Fill Packaging machine packages the product in foil material, creating a professional looking end product, ready for test marketing.

In 2014, the Food Centre provided extrusion services to 15 clients in R&D, manufacturing and consulting. Six were international, six interprovincial and three in Saskatchewan. An estimated 56 prototypes were in development; several prototypes were accepted by clients. We continue to see an interest in Saskatchewan for opportunities in extrusion. Lentil, pea, wheat, quinoa, and chickpea are some of the pulses and crops that are being explored to incorporate into new and innovative food products. Projects involved pet food, protein fibrillation, snacks, cereals, vegetarian cheese and ingredient applications.



The Food Centre's extrusion expertise attracts companies of all sizes, from fortune 500s to small companies developing new food products and testing ingredients. We welcomed numerous international clients to the Food Centre to discuss our R&D expertise in extrusion.

COLLABORATIONS

Our continued relationship with Clextal Inc. to provide technical services on extrusion and post extrusion development in the area of High Moisture Extruded products

(HMEC) has brought in several multi-national companies. The Centre receive fees for technology transfer and in some instances an annual licensing fee. The relationship has also provided referrals to new clients from North and South America and Europe.

The Food Centre was invited by Clextal in France to assist in a HMEC Workshop. HMEC is the process of creating vegetable based proteins which is then used in creating meatless products that mimic meat texture. At this workshop, the Food Centre's Shannon Hood-Niefer, VP Innovations and Technology and Sara Lui, Product Development Manager showcased our expertise in some delicious food applications utilizing HMEC ribbons.



Agriculture Development Fund provided a grant to use extrusion as a reactor for modification of starch. The goal is to modify Saskatchewan starches using food ingredients instead of chemicals. This project is expected to be completed in 2016.

The Food Centre is involved in a collaboration project funded by the new Global Institute of Food Security with Dr. Mike Nickerson from the University of Saskatchewan and other industry partners for development of innovative therapeutic food products for treating malnutrition and responding to emergencies within high risk communities.



Access to both local and global markets is key to the success of the food industry in Saskatchewan. Access to information regarding the Food Safety Modernization Act, new import regulations from CFIA, higher demands from the retail sector for BRC certification, and pressure to capture new markets at both a local and international level have created a competitive and, often times, challenging climate for processors, growers, and producers in the agri-food sector.

The Food Centre has situated itself as a central hub for food safety education, technology/information transfer, skills development and food industry support in Saskatchewan.

ONLINE TRAINING

The Food Centre's online training has provided flexibility for food manufacturers to have employees upgrade skills without time away from work.

Our training site at www.FoodIndustryTraining.ca provides a central location for food manufacturers to access training 24/7. The Food Centre's online food safety training courses; Good Manufacturing Practices and HACCP and Food Safety

Certificate Program, have been very successful since its launch in 2007. GMPs online has 119 companies registered and the HACCP online training has trained over 266 students and 203 have graduated. In 2014, there were 71 new registrants and 54 graduates; with majority of students from Saskatchewan, Ontario and British Columbia.

www.GMPsOnline.ca www.HACCPonline.ca

SEMINARS & WORKSHOPS

New regulations, technologies, unique products and changing consumer lifestyles make it extremely difficult to enter the food industry. The Food Centre delivers skills development workshops that are specific, convenient, affordable and immediately relevant to the agri-food sector. In 2014, several workshops were offered (see box), 4 companies received onsite training, and three facility modification assessments were conducted.

FOOD CENTRE PROVIDES MEAT INSPECTION SERVICES

On January 2014, the Food Centre was awarded the contract to provide meat inspection services to Saskatchewan's 12 provincially inspected meat slaughter/processing facilities. A new division, FC Food Inspection Services, was formed to carry out these activities. A full year of providing this service to the meat industry has resulted in new Meat Inspection Regulations which were finalized and put in place in the fall of 2014. The new Saskatchewan Domestic Meat Inspection Standards, in which FC Food Inspection Services played a large role in revising, were completed in August. The official Standard Operating Procedures manual was also completed and inspectors were trained.

FC Food Inspection Services also undertook additional duties that were previously done by CFIA. While these programs still remain under the jurisdiction of CFIA, FC Food Inspection Services will assist them in gathering information from abattoirs.



2014 activities resulted in:

Fielded and estimated 400 inquiries in food safety, regulations and training

Workshops
Internal Auditor
Quality Assurance and Control
Allergens
Recall
Audit Readiness
2 Day HACCP

GMPs Online training of 119 companies YTD

HACCP online training of 71 new students in 2014 with 54 graduates.

Presentations at various industry events

Ongoing food safety assistance to several Saskatchewan companies

The Food Centre was founded on a partnership arrangement with Saskatchewan Ministry of Agriculture, University of Saskatchewan and the Saskatchewan Food and Ingredient Processors Association. This partnership provides resources targeted at growing and diversifying Saskatchewan's food processing industry.

SASKATCHEWAN MINISTRY OF AGRICULTURE

The Ministry of Agriculture offers valuable support to the Saskatchewan food industry. Their experienced staff is available to assist the agriculture industry through its service offerings such as business expertise and leadership, research, etc. The branches in Ministry of Agriculture are committed to enhancing the development of a vibrant agricultural industry.

UNIVERSITY OF SASKATCHEWAN

The Food Centre works closely with the research scientists at University of Saskatchewan's College of Agriculture and Bioresources. The College links processors to the latest technology and research information.

SASKATCHEWAN FOOD AND INGREDIENT PROCESSORS ASSOCIATION

The Saskatchewan Food and Ingredient Processors Association (SFIPA) is an industry association that represents and serves as a spokes group for the collective interests of our food and ingredient sector provincially, nationally and internationally. They provide special programming, market awareness, pathfinding, and collaboration to grow and increase the competitiveness of food and ingredient sector.



In addition to our formal partnerships, the Food Centre is continually forging new relationships with external organizations. In 2014, the Food Centre had the privilege of collaborating with several organizations in providing services to strengthen the value added sector. Partnerships with companies like POS Bio-Sciences, CIGI, Clextrol Inc. STEP, funding agencies, industry associations and our many suppliers help support the Food Centre's goal to expand development and commercialization capacity for Saskatchewan's food industry and accelerate products to market.

NEW FUNDING SUPPORT

In 2013/2014, the Food Centre conducted an assessment of our current structure and space requirements to meet the increasing demand for agri-food services. The concept of a new Agri-Food Innovation Centre to support value added agriculture and attract future investment in agri-food based product processing was developed. In December 2014, new funding was received to support this expansion. Nine million of the funding was provided under Growing Forward 2, a federal-provincial-territorial initiative and \$4.3 million from Western Economic Diversification.



The Food Centre's expertise and capacity continues to expand and evolve, thanks to continued financial support from several agencies for special projects in 2014. The impact of these projects will help Saskatchewan companies to focus resources and energy on building its business and entering new markets with limited risk.

Saskatchewan Ministry of Agriculture
National Research Council - Industrial Research Assistance Program (IRAP)

PAST FUNDING SUPPORT

The Food Centre would like to acknowledge past funding programs and agencies who have supported our initiatives in advancing agriculture.

Advancing Canadian Agriculture and Agri-Food Saskatchewan and Canadian Agriculture Adaptation Program - both administered by Agriculture Council of Saskatchewan

Our initial strategic funding and support was provided by Agri-Food Innovation Fund (AFIF) and Saskatchewan Industry and Resources.



Food Centre Staff

Dan Prefontaine
President

Shannon Hood-Niefer
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Maintenance Assistant

Sue Waldner, Jennifer Soriano
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Board of Directors

Muriel Garven -- Chairman
Garven & Associates Management Consultants

Phyllis Shand -- University of Saskatchewan

Brian Sim -- Agri-Business Consultants

Paul Rogers -- Saskatchewan Food and Ingredient
Processors Association

Carl Flis -- LT Global Services

Andrew Rathwell -- Local & Fresh

Rick Green -- POS Bio-Sciences

Paul Johnson -- Saskatchewan Ministry of Agriculture

Jennifer Evancio -- Best Cooking Pulses

Jason Skotheim -- Horizon Pet Nutrition

Jay Robinson -- MPT Mustard Products & Technologies Inc.

Harry Meyers -- Saskatchewan Seed Potato Growers'
Association

Mehmet Tulbek -- Alliance Grain Traders

John Coté -- Tierra del Sole Enterprises

Members

Rick Burton -- Assistant Deputy Minister, Saskatchewan
Ministry of Agriculture

Greg Fowler -- Vice-President, Finance and Resources
University of Saskatchewan

Paul Rogers -- Saskatchewan Food and Ingredient Processors
Association

Board Advisor

Michele Kuxhaus -- Agriculture and Agri-Food Canada

** List of Staff, Board of Directors, Members and Board Advisor at
December 31, 2014*

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TECHNOLOGIES PULSE INGREDIENT DEVELOPMENT EXPERTISE OPPORTUNITIES TRAINING SKILLS GROWTH PRODUCTION INCUBATION RESEARCH CONSULTATION HACCP FACILITY AGRICULTURE PROCESS INSPECTION WHEAT DAIRY GLUTEN FRE

MISSION

To provide expertise and services enabling our agri-food industry to develop new products and market opportunities through innovative processing technologies and training.

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