



Saskatchewan Food Industry  
Development Centre Inc.

**Innovation to Commercialization**

Annual Report  
**2010**



# TABLE OF CONTENTS

Message From the Chair ..... 2

Message From the President ..... 3

Facilitating Innovation in the Food Industry ..... 4

Communicating Opportunities ..... 5

Ingredients Behind Food Innovation ..... 6

Technical and Processing Expertise ..... 7

Extrusion: New Opportunities for Saskatchewan ..... 8

Food Safety in Saskatchewan ..... 9

Strategic Partnerships ..... 10

Food Centre Staff ..... 11

Board of Directors ..... 11

Auditor’s Report ..... 12

## VISION

The Saskatchewan Food Industry Development Centre Inc. (Food Centre) will be **THE FOCAL POINT** in Saskatchewan where all food processing companies seeking **TO DEVELOP NEW FOOD PRODUCTS AND EXPLORE NEW MARKET OPPORTUNITIES** can obtain the expertise and services required to support their goals in product development, interim processing and technology.

## GOAL

The Food Centre will continue to be leaders in developing the Saskatchewan food processing industry.

Strategic funding and support provided by:



# MESSAGE FROM THE CHAIR

*"Through scientific expertise, market knowledge and creative production solutions, our team supports emerging, developing and established businesses as they work to expand and grow. The Saskatchewan economy and the people of the province are the benefactors."*



## Muriel Garven

I am pleased to bring greetings from the Board of Directors of the Saskatchewan Food Industry Development Centre Inc. (Food Centre). We meet regularly throughout the year to discuss challenges and opportunities, to seek solutions and to plan for the future of the provincial food industry. The work of the Board is complemented by directors who have industry, government and academic backgrounds.

Although there are many challenges to success in the food industry, there are just as many opportunities. Consumers are increasingly interested in localized food production, healthy and functional foods, and a broader range of choices including ethnic food options. Several sectors of the provincial agriculture and food sector can benefit from these trends. Dairy, fruit and vegetables, pulse crops, meat processors, and others all have growth potential.

We continue to be proud of the Food Centre's accomplishments. A significant highlight of the past year has been the growing use of extruder technology. We now have several clients utilizing this new technical capacity to explore new products and food processing options. In recent months, the Food Centre has added approximately \$800,000 worth of new processing and production equipment, increasing the Food Centre's capabilities in transforming value-added ideas into products that can compete in the global marketplace. In addition to technical production expertise, the Food Centre provides seminars, training programs and information sessions focused on issues related to food security and food quality.

The Food Centre boasts a strong team of talented and committed staff members. Through scientific expertise, market knowledge and creative production solutions, our team supports emerging, developing and established businesses as they work to expand and grow. The Saskatchewan economy and the people of the province are the benefactors.

Thank you to Dan Prefontaine and the Food Centre Team for another excellent year of programming and service provision. Thanks to the Board of Directors for their continued commitment. And finally, thank you to the governments of Saskatchewan and Canada who generously support our work, contributing to a bright future for the food industry in Saskatchewan.

A handwritten signature in black ink, appearing to read "Muriel Garven".



# MESSAGE FROM THE PRESIDENT

## Daniel Prefontaine

Our agri-food industry is at a unique stage in its evolution. We are moving from stewards of the land to an industry expanding the frontiers of production and supplying the world with the necessary ingredients and food for daily nutrition. In 2010, the Food Centre experienced an increase in industry activity further along the value chain that, in time, will capture a greater share of the true opportunity in food processing worldwide.

Over the past year, the Food Centre and its clientele have explored new and innovative products, produced with locally grown crops, processed here in Saskatchewan. The sophistication and level of complexity of new products required to succeed in the marketplace has changed dramatically over the years and the Food Centre has adapted to address those changes. We have seen a strong presence of producer organizations looking forward to explore new technologies that benefit production and also support research and development into new ingredients derived from their products. This will lead to innovative applications for the food processing industry.

Whether it is bio-diesel or new proteins and starches from plant based materials, the agriculture industry has engaged in advancing itself to be a proactive leader in value added development and a competitive player in a global marketplace. The Food Centre is proud to be part of the infrastructure that supports the drive for commercializing new agricultural based products leading Saskatchewan to be a player in a world market.

Over the last year the Food Centre has focused on industry innovation. We have worked closely with industry to develop new programs such as the Developing Healthy Foods Program that will prepare the industry for upcoming consumer and regulatory

changes. We are also working with partner programs such as Western Economic Diversification to develop new opportunities. Their commitment of \$800,000 of new capital to advance the food processing sector with new processing equipment will open doors for marketing of unique fruit, meat, pulses and dairy products. Our staff at the Food Centre has proactively been moving forward to advance the Centre's capabilities and capacity for our emerging industry. A strong dedication and commitment to innovation and value added processing for agriculture has proven beneficial to our agri-food industry.

Our industry and the Food Centre are built on the entrepreneurial vision and inventiveness of the people within Saskatchewan. At the Centre we are often marveled by the incredible capacity, knowledge and unique solutions clients bring to the table to create new products and applications for the marketplace. Many companies rely on the Centre's capabilities to commercialize, incubate and test market new products here and abroad.

In 2011, the Food Centre will continue to build on its successes and industry partnerships to grow its knowledge base, market awareness and technical capabilities. The staff looks forward to another innovative year in commercialization and incubation for the success of our food industry.



*"The sophistication and level of complexity of new products required to succeed in the marketplace has changed dramatically over the years and the Food Centre has adapted to address those changes. We have seen a strong presence of producer organizations looking forward to explore new technologies that benefit production and also support research and development into new ingredients derived from their products. This will lead to innovative applications for the food processing industry."*



# FACILITATING INNOVATION IN THE FOOD INDUSTRY

## Background

Food Centre's role for facilitating innovation in the food industry has evolved dramatically since inception in September 1997.

In 1999, the federally inspected commercial kitchen and laboratory opened its doors and offered entrepreneurs with an avenue for food manufacturing and testing. With 5 staff on hand, and its unique partnership with the Saskatchewan Food Processors Association, Saskatchewan Ministry of Agriculture, and University of Saskatchewan, the Food Centre was just developing its reputation as a one-stop shop for the agri-food industry.

Fast forward to 2010, the Food Centre boasts 10 plus years of providing valuable services, accredited facility and state of the art equipment for Saskatchewan's food processing industry. With 19 plus staff on hand and strong partnerships in the food industry, the Food Centre offers a wide variety of services for food entrepreneurs and processors to identify and capture value-added opportunities.

### CORE SERVICES:

- product development
- interim processing
- process development
- technology assessment
- extrusion technology
- food safety and education
- pathfinding

The Food Centre is a non profit organization providing innovation and technical expertise to support entrepreneurs, food processors, associations and research institutes in the development and manufacturing of new products and ingredients for the marketplace.

Our multifaceted services have expanded considerably since inception and our client base has increased multi-fold. Our solid reputation in the agri-food industry has been 10 years in the making.

The Food Centre's client base ranges from single entrepreneurs just starting out in the food processing business; small processor looking to expand its "farmer's market" or "home based" business; to an existing business established in the marketplace looking for food development, market access, or food safety. The Food Centre has the resources and expertise to support entrepreneurs at all phases.

In 2010, the Food Centre engaged in service contracts with 38 clients for product development, processing and/or extrusion. Twenty-six percent were from the meat industry; 18% were in the condiments; 13% from functional foods; 16% from the snack industry; and 27% from sectors categorized as bakery,

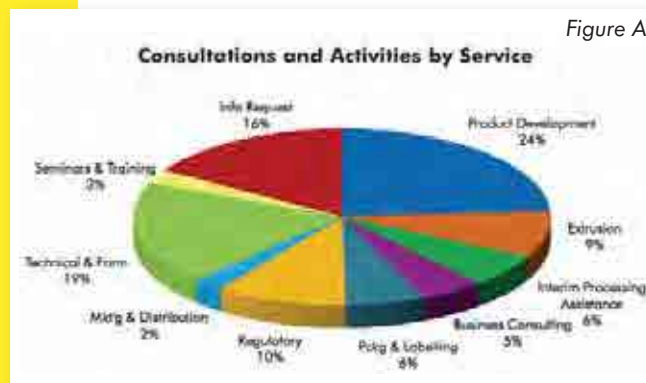
fruits & vegetables, prepared specialty and others. Of these clients, over 50% were using our services for testmarketing of products and/or processing incubation.

The Food Centre's open door policy has been a great benefit to the industry. On a daily basis, the dedicated and knowledgeable staff receives numerous inquiries, conducts meetings and provides assistance in a variety of areas relating to the food industry. In 2010, staff fielded 4,840 inquiries and consultations, almost double from 2009. Hot topics range from food development, technical assistance to packaging, labelling, processing, food safety and everything in between. (see Figure A)

The Food Centre continues to provide the most consultations and information to the meat sector at 28% of the inquiries; followed by prepared & specialty and condiments at 10%. Functional foods category saw a jump from last year, from 3% to 6%. This is reflective of new and existing businesses tapping into the health food market. (see Figure B)

The Food Centre's role as the focal point for coordination and delivery of services for the agri-food industry will speed up the process of bringing innovation to commercialization.

Saskatchewan food processors can overcome hurdles and enter the global marketplace quicker.



# COMMUNICATING OPPORTUNITIES

Saskatchewan's agriculture industry holds many opportunities for farmers and processors in value-added processing but usually the biggest hurdle is where to start.

Besides communicating to the industry on the Food Centre's expertise and capabilities, we also strive to promote and link entrepreneurs to programs and services offered by industry and government organizations.

Vehicles for communicating programs and services to foster innovation include our quarterly industry newsletter - eFood Focus, website, eBlasts, advertisements and articles, presentations and tours.

In 2010, the Food Centre went green for our quarterly newsletter. With a new design and method of delivery, our new eFood Focus was well received in our first full year of distribution. Speedier delivery and timely issues affecting the industry was appreciated by our subscribers. In addition to the electronic delivery of the newsletter, the Food Centre has been sending out eBlasts regarding announcements, processor successes, workshops and other industry news in between our quarterly eFood Focus. The Food Centre's goal is to be the source for industry news.

The Food Centre was the venue for two media events and a high profile HMEC workshop this year. Western Economic Diversification was on hand in July to promote WD supported projects, including the Food Centre's extruder. In November, the Food Centre hosted a media event to announce funding for our Developing Healthy Foods Program from Agriculture and Agri-Food Canada through the Canadian Agricultural Adaptation Program (CAAP).

Tours have also been effective in promoting the Food Centre's capabilities. The Food

Centre was pleased to host various trade missions to Saskatchewan, Minister of State, Lynne Yelich, and several industry associations. In addition, the Food Centre participated in Ag-West Bio's ABIC industry tour and a media tour organized by Saskatchewan Pulse Growers.

Advertisements and articles in various publications such as Pulse Point Magazine, AgriView, Food In Canada, Canadian Food & Grocery Guide helped promote the Food Centre beyond Saskatchewan.

As we continually expand our connections with other industry players to provide a broader scope of expertise, the Food Centre's role as an industry portal whereby processors, entrepreneurs and organizations come for information and service on the food processing industry will be an important benefit to Saskatchewan.

In 2011, the Food Centre plans to increase its reach to potential agri-businesses in rural Saskatchewan. Working in partnership with the Saskatchewan Ministry of Agriculture's Regional Services Branch, the Food Centre will be presenting at 10 rural locations on programs and services for "Developing Your Agri-Business". In addition, a full day seminar will be organized for Saskatoon and Regina. The objective will be to provide information to industry on supported services, government funding programs and Food Centre programs to assist in agri-business development and in bringing innovation to commercialization.

## Background

With many successful products under the Food Centre's belt and through communication of our multifaceted services and industry partnerships, the Food Centre has built a solid reputation in the food industry. Our customer service, expertise in new product development, food safety program, interim processing and training is second to none.

### Since inception in 1997, activities at the Food Centre resulted in:

19 plus employees

Federal facility

Over 170 clients

Over 500 products developed and/or processed

Over 250 products in the marketplace

34,566 consultations and inquiries

Extrusion technology

3,900 food safety inquiries/training

GMPs online training

HACCP online training





# INGREDIENTS BEHIND FOOD INNOVATION

## Background

The Food Centre's Product Development (PD) Team works closely with each client to provide innovative solutions for new food development. Our development kitchen, microbial and QA/QC laboratories are well equipped to handle a wide variety of food products. Armed with years of experience, market information and scientific background, our PD Team is continually looking for ways to enhance the quality and marketability of the products being developed.

### Development services include:

- Formulating new products
- Improving existing products
- Sourcing alternative ingredients
- Functionality and sensory evaluation
- Trouble shooting
- Label review
- Nutritional labelling
- Shelf life testing
- Process development
- Regulation review

Our goal is to increase the opportunity for clients to experience success in the marketplace.

The Product Development Department is an integral link and support for many of the Food Centre's funded programs such as the Developing Healthy Foods\* and Extrusion Technology program.

\*funding for the Developing Healthy Foods Program has been provided by Agriculture and Agri-Food Canada through the Canadian Agricultural Adaptation Program (CAAP). In Saskatchewan, this program is delivered by the Agriculture Council of Saskatchewan.

### Entrepreneurialism is alive and well in Saskatchewan!

#### 2010 development activities resulted in:

67 new products in development

55 completed

16 introduced into the marketplace

13 to promote Saskatchewan's agriculture

#### Making its way into the marketplace include:

- unique sauces and toppings
- dry baking mixes
- healthy snacks
- East Indian samosa and sauce
- bison jerky
- cherry products
- salad dressing
- infused honey
- sausages
- bacon

The ability to develop unique and diverse products for the marketplace is just one of the strengths of the Product Development Team. In addition, the Food Centre fulfilled requests from government and industry associations to develop products for special events or to profile Saskatchewan's diverse agricultural industry. One of the Food Centre's most popular creations was the "Lentil Crunch", developed for Saskatchewan



Pulse Growers for promotion of pulses at the Winter Olympics in Vancouver and SIAL France.

Obesity and other health related issues are on the rise. Demand for healthy food choices is increasing from consumers, advocacy groups, regulatory bodies, public health authorities and health ministries. With 77% of daily sodium intake coming from processed foods, new product formulations and refinement is anticipated to lean towards fortification, reduced sodium, sugar and trans fat for 2011.

In 2010, the Food Centre received funding for \$307,000 under the new "Developing Healthy Foods Program" to assist the food industry in capturing this new opportunity. By tapping into Saskatchewan's rich agriculture base, the agri-processing sector has the opportunity to be more competitive in the global marketplace.

Innovative research and development can be expensive. Food Centre staff provides funding information to industry to spearhead agri-business projects. In 2010, several clients received financial assistance under the Saskatchewan Ministry of Agriculture's Saskatchewan Agri-Value Initiative Program (SAVI) and Agriculture and Agri-Food Canada's Canadian Agriculture and Adaptation Program (CAAP). The Food Centre works with potential processors to tap into appropriate funding for their business idea.



Bedard Creek Acres - unique syrups

# TECHNICAL & PROCESSING EXPERTISE

The Food Centre provides the optimum infrastructure for food processors to access affordable manufacturing for market distribution. For a daily rental fee, food processors can use our federal facility and state of the art equipment to process a small batch for test marketing or a larger run for commercial distribution. The Food Centre's "proof of concept" facility provides a cost effective way to evaluate market and commercial viability before investing in expensive equipment and/or facility.

In 2010, 18 clients used the facility for processing a variety of food products for the marketplace. Majority of these clients were using the facility for test marketing and incubation purposes.

Processing usage of the federal facility has decreased slightly by 6% as compared to 2009, however, numerous days were booked for process and technology assessment for new food products making the leap from final development to test market production.

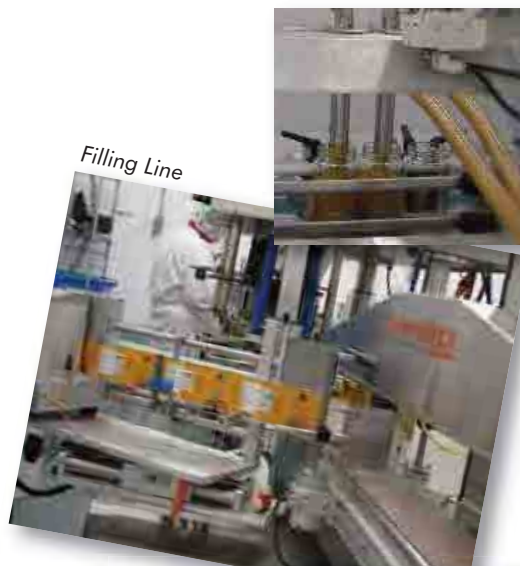
In addition to providing processing expertise, our knowledgeable staff is available to answer questions regarding packaging, process and technical issues. Over 30% of our daily inquiries and assistance is in the areas of pre-production and processing.

The Commercial Kitchen, once the Food Centre's federal facility and health inspected kitchen, has been officially re-named the "Extrusion Facility". Several clients using the Commercial Kitchen for production have been transitioned over to the federal facility for processing.

The Food Centre continually monitors the needs of the industry for new technology to assist the agriculture industry in value added opportunities. In 2010, the Food Centre purchased several pieces of equip-

ment to increase our processing capacity. Two dual action mixers, meat skewing system, batter breading equipment, bottle labeller and drying oven for extrusion were purchased.

The food industry will soon have access to more processing technologies at the Food Centre thanks to an investment of \$800,000 from the Government of Canada, approved December 2010. The Food Centre had identified an increased strategic focus on plant based materials to support the research taking place in these areas and the agricultural base in Saskatchewan. Equipment and technology purchases under this investment will support the needs of many growing sectors in the province.



## Background

The Food Centre's federal facility opened for business in September 2001, almost 4 years after the Food Centre was incorporated.

With 10,000 square feet of processing space, the facility boasts state of the art equipment to manufacture a variety of food products and many certifications and recognitions such as organic certified, HACCP approved and FDA licensed for meat, dairy and processed foods. Its inspection status provides clients with export capabilities.

The federal facility operates under a HACCP based food safety system, to ensure all food processed are of the highest standard for food safety.

The different types of food products manufactured at the facility include:

- organic meat products
- specialty meat products
- bacon
- sausages
- jerky
- cabbage rolls
- cookie dough
- sauces
- jams
- chutneys
- jellies
- dipping oils
- dressing
- barley snacks
- lentil snacks
- fruit snacks
- fruit juice
- ethnic and east indian cuisine
- pet food
- pates
- donairs
- bannock
- syrups
- spices

Our equipment and facility is set up to cater to a variety of food products. The Food Centre will work with each client to ensure optimum process and production of the product(s).





# EXTRUSION: NEW OPPORTUNITIES FOR SASKATCHEWAN

## Background

Extrusion technology has been used for centuries in processing a variety of food products that are currently in the marketplace.

To put it simply, extrusion is the process of mixing ingredients together, cooking them and ultimately producing a uniform product in one process.

The Food Centre's Twin Screw Extruder was purchased through Cletral Inc. and arrived September 4, 2008. Since then, activity surrounding this technology has occupied much of the previous Commercial Kitchen.

The intent of the extrusion technology was to focus on utilization of agricultural based products such as cereals, pulses, and grains. The food industry has a venue to test market a variety of products from consumer foods to ingredients and biodegradable bio-polymers.

The Extruder was funded by Agriculture and Agri-Food Canada through the Canadian Agricultural Adaptation Program (CAAP). In Saskatchewan, this program is delivered by the Agriculture Council of Saskatchewan.

For Saskatchewan "extrusion" is synonymous to "innovation". With the vast and diverse agriculture industry in Saskatchewan, extrusion technology can provide many opportunities for processors and farmers in value added food products.

The objective of the extrusion program is to increase the utilization of agricultural based products such as cereals, pulses and grains.

Now in its second year, the Food Centre has started its momentum in building the Food Centre as the place for R&D and test marketing of value added food and non food products using extrusion.

In the last year, we have made significant advances in the research and development of high moisture extrusion cooking - meat analogue using plant based proteins. A High Moisture Extrusion Cooking Workshop was held in May and drew participants from around the globe, as far away as Australia.

The Food Centre continues its strong relationship with Cletral Inc. in harnessing the capabilities of the extruder on the HMEC Research Project. We will be exploring further in 2011, applications for new ingredients such as pulse

products as replacements for soy and wheat in extruded products.

Tours were provided to Saskatchewan and international companies to showcase the extruder's capabilities.

In 2010, the Commercial Kitchen was officially renamed the Extrusion Facility.

With the start up of our Developing Healthy Foods Program, the Extrusion Department will be working closely with this program to develop healthy ingredients and food products for the marketplace.

With several project proposals approved and out for review, the Extrusion Facility is expected to be busy to the latter part of 2011.

The Extrusion's versatility to produce a vast array of products using Saskatchewan grown commodities is exciting and untapped. The Food Centre will be the leader in innovation for extrusion in Saskatchewan.



### Extrusion possibilities for Saskatchewan are enormous!

- chips*
- crackers*
- cereal*
- biscuits*
- bread crumbs*
- crispy flat breads*
- pasta and noodles*
- beverage powders*
- pet food*
- modified starches*
- co-extruded snacks*
- new protein analogues*
- healthy ingredients*
- aquaculture*

# FOOD SAFETY IN SASKATCHEWAN

Food safety continues to play an integral role in the food industry. Consumers rely on a safe food supply and regulatory agencies to ensure consumer safety by introducing legislation and programs that support food safety initiatives.

The Food Centre's training strategy supports Hazard Analysis Critical Control Points (HACCP), one of the most relied upon systems, to date, to provide food safety to consumers. In some sectors, it is legislated and has been widely adopted by both manufacturers and retailers in the industry. As an internationally recognized food safety system, HACCP certification also enhances the marketability of food products internationally.

In 2010, the Food Safety Team has been immersed in Saskatchewan's food industry by providing assistance to food processing facilities to implement or improve food safety and quality systems.

## **2010 food safety activities resulted in:**

*300 individuals trained*

*600 inquiries*

*Vendor Recognition Program promoted*

*Written and implemented HACCP systems for 16 companies to date*

*GMPs Online Training of 66 companies to date*

*HACCP online training of 52 students to date. 35 have already graduated.*

*Two 3-Day HACCP Training Workshops*

*Presentations to over 150 individuals at various events*

*Ongoing food safety assistance to several Saskatchewan companies*

To reach every food processor in Saskatchewan, the Food Centre has been broadening its scope in food safety assistance through frequent road trips and online training at [FoodIndustryTraining.ca](http://FoodIndustryTraining.ca). Our online access has provided flexibility for food manufacturers to have employees upgrade skills at their own pace and time and comply with regulations for food safety training.

### **[www.GMPsOnline.ca](http://www.GMPsOnline.ca)**

Good Manufacturing Practices Online Training is being applied to various sectors such as condiments, meat, dairy, beverages, nutraceuticals, organic and natural foods, ethnic and specialty and to industry suppliers such as food storage, co-packer and industry trainers. This online training is free for Saskatchewan companies; however, national and international companies have also accessed our GMPs online training.

### **[www.HACCPonline.ca](http://www.HACCPonline.ca)**

HACCP and Food Safety Certificate Online Program has been a great benefit to Saskatchewan and drew registrants from a national level. Since its launch in October 2008, 52 students have taken the program. Sixty-nine percent were from out of province. Student feedbacks have been excellent.

With an increasing need for food safety assistance in Saskatchewan, the Food Centre will continue its momentum in delivering effective and timely food safety training to food processors.

## Background

The Food Centre's Food Safety Department is the industry's portal to all things regarding the safety of the foods being manufactured. Food Safety staff assist individuals and companies from all sectors from meats to natural health products to provide answers to technical and food safety questions.

### **In addition, the Food Safety Department provides:**

**T** raining sessions and workshops

**D** elivery and maintenance of GMPs and HACCP online

**W** rite and/or assist companies with food safety systems (HACCP, ISO, BRC, Natural Health Products, and Organic)

**A** ssist in audits and audit preparations

**A** ct as off-site QA managers

**L** iaise between companies and auditing body

The Food Safety and Quality Program, initially funded by Agriculture and Agri-Food Canada through the Canadian Agricultural Adaptation Program (CAAP) in 2007, will expire in 2011.

*I am really enjoying the course. It just got me a job! I have been searching since September, and I was hired based mostly on the fact that I was working on getting this Certificate.*

*Samantha, Ontario. Received March 2010*



# STRATEGIC PARTNERSHIPS

## Background

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

The Food Centre also collaborates with many industry organizations and funding agencies to deliver valuable services to the food industry.



**Saskatchewan  
Ministry of  
Agriculture**

## Partners for Success

### Saskatchewan Ministry of Agriculture

[www.agriculture.gov.sk.ca](http://www.agriculture.gov.sk.ca)

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. The Food Centre is pleased to be working with the Ministry of Agriculture in many value-added initiatives.

### University of Saskatchewan

[www.agbio.usask.ca](http://www.agbio.usask.ca)



The Food Centre works closely with the research scientists at University of Saskatchewan's College of Agriculture and Bioresources' Food and Bioproduct Sciences Department. The Department links processors to the latest technology and research information. Their food product development group assists the Food Centre in the expansion and diversification of the food industry.

### Saskatchewan Food Processors Association

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

The SFPA is an industry association that provides marketing and business development programs to the Saskatchewan food industry and assists in forging alliances with leaders in the industry. Their Saskatchewan Made Program is aimed at raising the profile of the innovation & diverse range of products made in Saskatchewan. This program is open to local growers, manufacturers, artisans, crafters, retailers, restaurateurs, and more. The SFPA's role as an umbrella organization has become crucial in the promotion, support, and growth of its member companies.



## Funding Support

The Food Centre programs continue to run thanks to financial support from several agencies in 2010 for special projects.

Saskatchewan Government  
Agriculture Council of Saskatchewan - Advancing Canadian Agriculture and Agri-Food Saskatchewan (ACAAFS) Program  
Western Economic Development

Initial funding and support for the Food Centre was provided by Agri-Food Innovation Fund and Saskatchewan Industry and Resources.





# STAFF AND DIRECTORS

## Food Centre Staff (as of Dec. 31, 2010)

---

Dan Prefontaine  
President

Valerie Menzies  
Administrative Assistant

Sherree Wood  
Accountant

Carmen Ly  
Communications Director

Sara Lui  
Product Development and Technical  
Services Manager

Nai-Yee Jay  
Product Development Specialist

Catherine Querimit  
Product Development Assistant

Mohamed Khan  
Healthy Foods Specialist

Shannon Hood-Niefer  
Senior Food Scientist,  
Extrusion Program Manager

Matthew Marcotte  
Extrusion Equipment Operator

Erin Hiebert  
Food Safety and Quality Manager

Anula Perera  
Commercialization and Food Safety  
Specialist

Shelley Ferley  
Food Safety Specialist

Brev Chesky  
Processing Coordinator

Nolan Langer  
HACCP Coordinator

Mike Baht  
Pilot Plant Operator Supervisor

Michelle Paul  
Processing Technician

Barry Motilag  
Equipment Maintenance

Phil Sarenco  
Pilot Plant Sanitation

Part-time Staff

## Board of Directors (as of Dec. 31, 2010)

---

### Directors

Muriel Garven (CHAIR)  
Garven & Associates Management  
Consultants

Mary Buhr  
University of Saskatchewan

Mitchell Demyen  
Saskatchewan Ministry of Agriculture

Trenton Baisley  
File Hills Qu'Appelle Tribal Council

Carl Flis  
LT Global Services

Steve Naccarato  
Saskatchewan Food Processors Association

### Members

Rick Burton, Assistant Deputy Minister  
Saskatchewan Ministry of Agriculture

Dr. Richard Florizone  
University of Saskatchewan

Steven Naccarato  
Saskatchewan Food Processors Association

### Board Advisor

Gavin Conacher  
Agriculture and Agri-Food Canada

# AUDITOR'S REPORT

## Deloitte & Touche LLP

122 1st Avenue South  
Suite 400, PCS Tower  
Saskatoon, SK S7K 7E5 CANADA  
Tel: (306) 343-4400  
Fax: (306) 343-4480  
www.deloitte.ca

Audited 2010 financial statements are available upon request by contacting the Food Centre at tel: (306) 933-7555 or by email: [info@foodcentre.sk.ca](mailto:info@foodcentre.sk.ca)





**Saskatchewan Food Industry Development Centre Inc.**

117-105 North Road  
Saskatoon, Saskatchewan  
S7N 4L5 CANADA

tel: 306-933-7555  
fax: 306-933-7208  
email: [info@foodcentre.sk.ca](mailto:info@foodcentre.sk.ca)  
[www.foodcentre.sk.ca](http://www.foodcentre.sk.ca)  
[www.FoodIndustryTraining.ca](http://www.FoodIndustryTraining.ca)