CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

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BULLETIN

June 2011

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TECHNICAL SYMPOSIUM ON PATHOGEN REDUCTION

The Canadian Meat Council will be holding a **Technical Symposium on Pathogen Reduction** at the Sheraton Gateway, Toronto Airport, October 6 - 7, 2011.

Registration forms for participants, exhibitors and sponsors can be found in the following pages or online at http://www.cmc-cvc.com/english/index_e.asp

CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

TECHNICAL SYMPOSIUM

PATHOGEN REDUCTION

2011

OCTOBER 6 – 7

SHERATON GATEWAY, TORONTO AIRPORT HOTEL

SPONSORED BY:

CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

2011 TECHNICAL SYMPOSIUM
PATHOGEN REDUCTION

Thursday, Oct 6 (8:30 am to 5:00 pm; exhibition and reception 5:00 to 7:00 pm) and Friday, Oct 7 (8:30 am to noon), 2011. Sheraton Gateway, Toronto Airport Hotel

SPONSOR / EXHIBITOR REGISTRATION FORM

EXHIBITOR INFORMATION

Representative #1 - First Name: _____ Last Name: _____

Representative #2 (gold exhibitors, event sponsors) - First Name: _____ Last Name: _____

Company/Gov't Agency/University: _____

Address: _____ City: _____

Province: _____ Postal Code: _____ Tel: _____ Fax: _____

E-mail #1: _____ E-mail #2: _____

EXHIBITOR LEVELS (all levels include meals, symposium proceedings, and dedicated exhibitor showcase Thursday, Oct 6 from 5:00 to 7:00 pm)

	CMC/AMI Member Rate	Non-member Rate
BRONZE EXHIBITOR (includes booth space & registration for one exhibitor)	☐ $1000	☐ $1250
GOLD EXHIBITOR (includes booth space, 15 min talk, registration for two exhibitors)	☐ $2000	☐ $2500

Gold Exhibitors:
Name of Presenter:
_____
_____
Presentation Title:
_____
_____
_____
_____
_____

SPONSORSHIP (includes registration for two participants, additional publicity)

EVENT SPONSOR ☐ $2500

PAYMENT (All fees payable in Canadian currency. Payment must accompany form)

Exhibitor fee $ _____

Sponsorship $ _____

13% HST (on Exhibitor fee only) + $ _____
(CMC HST #: R106863244)

TOTAL : = **$** _____

CANCELLATION POLICY: Refunds subject to 20% administration fee, and issued only if written notification is received by **September 23, 2011**. Substitutions may be made at any time. Refunds will be processed following the Symposium.

Method of payment: ☐ **Visa** ☐ **MasterCard** ☐ **Cheque** (payable to: Canadian Meat Council)

Cardholder Name: _____ Signature: _____

Credit Card #: _____ - _____-_____- _____ Exp. (mm/yy): _____

Send payment & completed form by e-mail: aksana@cmc-cvc.com; fax: (613) 729-4997; or mail:
Canadian Meat Council, 407-1545 Carling Ave., Ottawa ON K1Z 8P9
Questions: tel. (613) 729-3911 ext. 23

Hotel reservations: contact the Sheraton Gateway, Toronto Airport at 1-888-625-5144 and provide the group name *Canadian Meat Council – Technical symposium* by Sept. 19, 2011 to receive the appropriate rate ($163). A preferred rate for internet access in the rooms of $9.95 is available to our group. Parking is not included

CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

2011 TECHNICAL SYMPOSIUM
PATHOGEN REDUCTION

Thursday, Oct 6 (8:30 am to 5:00 pm; exhibition and reception 5:00 to 7:00 pm) and Friday, Oct 7 (8:30 am to noon), 2011. Sheraton Gateway, Toronto Airport Hotel

PARTICIPANT REGISTRATION FORM

REGISTRATION INFORMATION

First Name: _____ Last Name: _____
Company/Gov't Agency/University: _____
Address: _____ City: _____
Province: _____ Postal Code: _____ Tel: _____ Fax: _____
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REGISTRATION FEES

	CMC/AMI Member Rate	Non-member Rate
EARLY BIRD RATE (until September 16, 2011)	☐ $395	☐ $595
REGULAR RATE (after September 16, 2011)	☐ $495	☐ $695
STUDENT RATE		☐ $195

PAYMENT (All fees payable in Canadian currency. Payment must accompany form)

Registration fee		$ _____
13% HST (CMC HST #: R106863244)	+	$ _____
TOTAL	=	**$** _____

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Cardholder Name: _____ Signature: _____
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CANADIAN MEAT COUNCIL PRESIDENT

CMC President Scott Entz (right) with Past-President Brian Read

At the annual general meeting on Thursday, May 5, 2011 Mr. Scott Entz was elected as the new President of the Canadian Meat Council.

Scott is the Business Leader for Cargill Beef Canada in High River, Alberta.

A 24-year veteran of the meat industry with considerable experience in providing technical leadership of beef, pork, and further processing facilities, this is Scott's first term as Canadian Meat Council President.

He began his career with Cargill leading construction projects to expand Cargill's beef processing capabilities. He went on to lead the Cargill Corp Meat Engineering team which had the responsibility for providing technical leadership to 6 beef facilities, 2 pork, and 3 further processing. Scott then became the VP, General Manager of the Friona, Texas Beef facility. He later moved back to Alberta to settle down as the VP and GM role in High River with his wife and two children.

ANNUAL GENERAL MEETING

The Canadian Meat Council's Annual General Meeting was held in Halifax, Nova Scotia on Thursday, May 5, 2011 at the Halifax Marriott Harbourfront Hotel.

Election of Directors

The Canadian Meat Council's 2011 Board of Directors was elected by the members as follows; the Board elected its own Executive immediately following the annual meeting.

Executive Committee* and Board of Directors

Scott Entz*, President - Cargill Foods Limited

Brian Read, Past President - XL Foods Inc.

Ray Price*, First Vice President-Treasurer

- Trochu Meat Processors Ltd. / Sunterra Farms

Arnold Drung* - Second Vice President-Secretary

- Conestoga Meat Packers Ltd.

Arthur Batista - Ecolait Delft Blue Inc.

David Flomen - Viscofan Canada

Guy Baudry - HyLife Foods LP

David Hamill - Winpak Ltd.

Jim Carfrae - Santa Maria Foods ULC

Dennis Hicks - Pemberton and Associates Inc.

Conrad Huber* - Piller Sausages & Deli Ltd.

Francis Labrecque - Levinoff-Colbex S.E.C.

Rory McAlpine* - Maple Leaf Foods

Henry Mizrahi - Lesters Foods Ltd.

Joe Reda* - Viau Foods Inc.

Steve Morin* - Olymel S.E.C./L.P.

David Schwartz * - Quality Meat Packers Limited

Stephanie Poitras - Aliments Asta Inc.

Doris Valade - Malabar Super Spice Co. Ltd.

ANNUAL CONFERENCE

The 2011 Annual Conference was held at the Halifax Marriott Harbourfront Hotel in Halifax, Nova Scotia. The conference was well attended and overall participants were satisfied with their conference experience.

The support of conference sponsors was vital to the success of the conference. Conference sponsors are listed on the following pages. In addition, meats were donated by the following companies: Cargill Meat Solutions, Maple Leaf Foods and Veau de Grain de Quebec.

The conference's Maritime 'Meat & Greet' and Product Tasting Reception boasted four exhibitors: Beef Information Centre, Griffith Laboratories Inc., Hela Spice Canada Inc., and Sealed Air - Cryovac Division. We plan to continue to grow this popular event in future years, and encourage all members to participate!

Maritime 'Meat & Greet' and Product Tasting Reception

The conference's Tech Fair featured eleven exhibitors including 3M Canada Food Safety, Alchemy Systems Inc., bioMerieux Canada Ltd., Diversey Inc., Dupont Qualicon, Gridpath Solutions Inc., Griffith Laboratories Inc., Marel Inc., Silliker Canada Co., Purac America, and Value Added Meat Program.

Conference presentations in the Sales & Marketing, Operations, and Technical Symposium breakouts can be found on the Canadian Meat Council website: http://www.cmc-cvc.com/english/publications_e.asp#AC11

ANNUAL CONFERENCE

Minister MacDonell

The Honourable John MacDonell, Minister of Agriculture, Nova Scotia gave a keynote address at Thursday's general session providing an update on the agriculture industry in Nova Scotia

Award Recipients

Science and Technology Award

The Science and Technology Award was presented to Dr. Michael E. Stiles for his significant contributions to the Canadian meat science industry. Dr. Stiles started a career of research and teaching in Food Safety and Food Microbiology in the departments of Foods and Nutrition and Food Science at the University of Alberta. As CEO of CanBiocin Dr. Stiles is highly deserving of the Science and Technology Award.

Brian Read (Right) with Dr. Michael E. Stiles

President's Award

The President's Award is presented to an individual for outstanding service to, and support of, the Canadian Meat Council. The 2011 award was presented to Jacques Pomerleau, President of Canada Pork International. Mr. Pomerleau is also currently the Secretary of the International Meat Secretariat's Pork Committee as well as Officier of France's Ordre du Mérite Agricole.

Brian Read with Jacques Pomerleau

Scholarship Recipients

Gerry Howse, Newly Weds Foods Co., (left) and Aaron Pleitner

Canadian Meat Science Association/Percy Gitelman Memorial Scholarship

The recipient of this scholarship was Aaron Pleitner, currently working on his M.Sc. at the University of Alberta in Food Microbiology. His current research revolves around the investigation of an exceptionally heat resistant strain of *Escherichia coli*. Aaron plans to continue on to pursue a PhD in the realm of Food Safety and Microbiology.

This scholarship comes with a $3,000 cheque, with equal contributions from the Canadian Meat Science Association, Newly Weds Foods Co., and the Canadian Meat Council Associate Members.

Frank Fisico, Cryovac Sealed Air (left), and Marie-Eve Brassard.

Canadian Meat Council Associate Members Scholarship

This scholarship was awarded to Marie-Eve Brassard, a PhD student at the Université Laval. Her research focuses on studying how pasture can affect carcass and meat goat quality, especially meat fatty acid profile.

Marie-Eve was awarded a $3,000 cheque from the Canadian Meat Council Associate Members.

From left to right: Tim Frith, Jennifer Chisholm, Geoffrey Chisholm, Lorraine Li and Jamie Ross

Ronald A. Chisholm Scholarship

This Scholarship was awarded to Ms. Larraine Li and Mr. Jamie Ross. Tim Frith from Ronald A. Chisholm along with Jennifer and Geoffrey Chisholm, Ronald A. Chisholm's great grandchildren joined the conference on Thursday during lunch to present the recipients with their scholarship.

2012 Annual Conference

Next year's Annual Conference, the Canadian Meat Council's 92nd, will be held May 29 - June 1, 2012 in Quebec, Quebec at the Fairmont Le Chateau Frontenac. Mark your calendars!

Canadian Meat Council
91st Annual Conference
May 4-6, 2011
Marriott Halifax Harbourfront Hotel
Halifax, Nova Scotia

CMC
CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

Conseil des Viandes du Canada
91e Congrès annuel
Du 4 au 6 mai 2011
Hôtel Halifax Marriott Harbourfront
Halifax, Novelle-Écosse

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91st Annual Conference
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91e Congrès annuel
Du 4 au 6 mai 2011
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PARLIAMENTARY AFFAIRS

A Proclamation has been received from His Excellency the Governor General which summons Parliament to meet for the dispatch of business at 11:00 a.m. on Thursday, June 2, 2011. The order of business in the House of Commons will be the election of the Speaker. The Speech from the Throne is expected to be delivered by the Governor General on Friday, June 3, 2011.

The Finance Minister confirmed he will release a budget on June 6, 2011 that is virtually identical to the one he introduced on March 22.

The Canadian Meat Council issued the following letter to the Prime Minister following the recent Canadian Federal Election:

13 May 2011

The Right Honourable Stephen Harper
Prime Minister of Canada
Langevin Block
80 Wellington Street
Ottawa, Ontario, K1A 0A2

Dear Prime Minister,

The Canadian Meat Council congratulates you on your successful re-election as Prime Minister of Canada and your election victory with a majority government. We look forward to working with you and all the elected Members of Parliament in the weeks and months ahead to build a more competitive and prosperous Canada.

The Canadian meat industry is the largest of our food processing sectors with some 67,000 employees and gross annual sales of over $ 21.4 billion. Last year Canada exported over $1.4 billion of beef and over $2.8 billion of pork to over 150 different countries around the world. Our meat processing industry is present in each and every province with over 600 federally registered establishments adding jobs and important economic activity to Canada.

Since 2006 you have led Canada through a major economic recession and have

championed the need for lower corporate tax rates and improved productivity. Canada's meat industry encourages you to take advantage of your Government's new mandate to pursue a number of ambitious initiatives.

On February 4, 2011, you and President Barack Obama announced a shared vision for perimeter security and economic competitiveness between Canada and the United States. You directed the creation of a new United States-Canada Regulatory Cooperation Council with a mandate to reduce red tape by making regulations in a range of sectors more compatible and less burdensome in both countries.

Canada's meat industry supports you fully in this ambitious and incredibly important endeavor that will make it easier for Canadian and American firms to do business on both sides of the border, leading to more jobs and growth in both Canada and the United States. The United States is our most important customer.

We have already submitted our comments to the US Department of Commerce and we look forward to submitting them to Canadian authorities once the consultations resume here again now that the elections are over. Our major recommendation is quite simple - yet incredibly important to the future competitiveness of our sector. The re-inspection of meat at the Canada-US border should be eliminated.

The Canadian Meat Council was very pleased with the proposals announced in the last budget your Government presented at the House of Commons on March 22, 2011. In particular, extending the accelerated capital cost allowance treatment for investments in manufacturing and processing machinery and equipment for two years will help our sector invest for the future.

Canada's meat industry has fully supported the past efforts of Health Canada to modernize its act and regulations. We urge you to reintroduce legislation in the House of Commons that would do just that.

In addition, we appreciate that the government will be moving forward with the Red Tape Reduction Commission. Canada's federally inspected meat processing industry is by far the most regulated of all the food processing sectors. We need changes to many outdated regulations that make us uncompetitive with other food sectors in Canada, such as the compulsory pre-market registration of labels and packaging materials prior to marketing new products- adding no value and no extra food safety,

but providing an unnecessary bureaucracy and time delay to everyday business. We were disappointed however that the Abattoir Competitiveness Program of $25 million introduced last year was not extended this year for cattle processing plants that handle cattle over 30 months of age to help them dispose of specified risk materials. Despite reductions in the volume of materials to be disposed, we estimate that disposal costs will still total $17 million this year - costs that our industry cannot afford in competing against US processors who can process Canadian cattle without the same onerous regulations. Just last month a major Canadian cow slaughter facility in Calgary closed its doors - the high cost of this ruminant feed ban regulatory compliance making them uncompetitive with US processors.

Food safety remains the number one priority of our meat processing industry. Our members have invested hundreds of millions of dollars over the years in food safety systems, laboratory testing, product test and hold in cold storage, and in-plant sanitation, equipment and packaging improvements. Millions of dollars on additional Listeria, Salmonella and E. coli testing and countless more hours by sanitation, management and quality control personnel have been invested. However, the lessons learned from the Listeria outbreak of the summer of 2008 indicate that more needs to be invested in food safety technologies. That is why we believe that Canada should create a new Food Safety Tax Credit based on eligible expenses for Canada's food processing industry for a safer food supply for Canadians.

Canada's meat industry is sympathetic to the grain industry- and in particular the corn industry - and we understand that there have been many years in the past when those farmers suffered low commodity prices for their products. However, we oppose the current laws requiring the use of biofuels and will only support standards for biofuels when supplies of biofuels that are derived from demonstrably-sustainable waste sources become available. Corn, wheat and soybean prices are at record highs. Global food prices have spiked more than 28% in the past year, sparking riots and unrest in North Africa and the Middle East. Using food for fuel is hurting Canadian farmers who grow the animals to feed a hungry world. We urge you to revisit these policies and to cease subsidizing a sector that should be driven by market forces, not mandates.

We commit to you that we will actively participate with Agriculture Canada and with the provinces as they consult on the next generation of agriculture policy under Growing Forward II.

Finally, we applaud the work of your Government in improving trade opportunities for Canadian meat businesses to trade internationally through free trade agreements and improved market access. Trade is incredibly important to our meat industry and we urge the Government of Canada to resume negotiations for a free trade agreement with South Korea. With the recent agreement between South Korea and the United States, the Canadian meat industry is very concerned that postponing the talks any further will seriously affect the competitiveness of the meat industry and all other Canadian sectors exporting to South Korea.

We are very supportive of your Government's efforts to finalize the Canada-EU comprehensive Economic and Trade Agreement and we see the incredible long term potential of an ambitious agreement for Canada's meat industry.

Prime Minister, your government has a historic opportunity to make Canada a true global market player in a rapidly changing global economy. Canada's meat industry is ready to support you in these efforts and we would very much appreciate an opportunity to meet with you and your senior advisors in the coming months.

Sincerely,
Scott Entz
President and Chairman of the Board

James M. Laws, P.Ag.
Executive Director

MEAT SUMMIT- MOSCOW

Jim Laws, Executive Director of the Canadian Meat Council spoke at a conference organized by Canada Pork International in Moscow on May 17 and 18, 2011 called the Meat Summit- New Opportunities for Meat Production and Trade Development- Canada and the Customs Union (Russia, Belarus and Kazakhstan). Also speaking at the event from Canada were Jacques Pomerleau, the President of CPI, Edouard Asnong, Chairman of the Board of CPI, Jurgen Preugschas, Chairman of the Canadian Pork Council and Brian Sullivan, General Manager of the Canadian Centre for Swine Improvement Inc, Michael Young from CPI, Dr. Michel Morisset from AGECO and Dr. Louise Carrière from the CFIA.

In attendance at the conference were some Canadian pork processors such as

Aliments Asta and Lucyporc. Some Canadian representatives from meat trading firms were also in attendance, such as Export Packers, Seapass Trading, Chisholm and Kristom.

Canada's Ambassador to Russia, Mr. John Sloan, was the opening speaker at the two day event. The event coincided with a large meat processing trade fair with many equipment, genetics and veterinary suppliers showcasing their products and services. Admission to our conference was free to Customs Union participants. Our event took place in a large room immediately adjacent to the trade show floor.

Jim Laws, Executive Director of the Canadian Meat Council (right) with Arsen Gunisyan, Chief Executive of the "Meat Union Russia"

On Thursday Jim Laws spent the morning meeting with Mr. Alisher Adylov, the Deputy Director of Processing Department of Prodo- a large sausage manufacturer in Russia. He was accompanied by Mr. Arsen Ginosyan, the Chief Executive of the "Meat Union Russia"- an organization whose purpose would be much like our own. They are just starting their "union" or "association" and Mr. Ginosyan was particularly interested in how we operate in Canada.

The Canadian delegation then met with the Russian Deputy Minister of Agriculture at the offices of the Russian Swine Breeder's Union. The political statements are somewhat discouraging from the Russians- that having been under communist rule for many years, Russian agriculture has much improvement to make to become as efficient as Canadian production- and the Russians are eager to grow their domestic industry. They have a vision to greatly increase their chicken and pork production by importing a lot of live animals and genetics. Russia is also in the final process of joining the World Trade Organization, and they intend to ensure that a "transition" period is included in terms of their joining the WTO so there is a phase out of tariffs and a gradual increase in access from imported meat to protect their evolving domestic industry. Political statements implied that overall meat access may be reduced in the interim.

Russian Deputy Minister of Agriculture (left) and Yury Kovalev, General Director of National Union of Swine Breeders. (right)

From the meetings and two formal dinners our Canadian delegation had with the industry representatives we concluded that there is a very strong desire from the Russian processors to learn more about Canadian meats and to strengthen the relationship that has been started.

REGULATORY UPDATE

Red Tape Commission

Prior to the federal election held in May, the Canadian Meat Council provided comments to the Red Tape Commission, which had begun consultations on ways to reduce the burden of complying with federal regulatory requirements. The consultation is currently suspended, but more information can be found on the website:

http://www.reduceredtape.gc.ca/index-eng.asp

The Canadian Meat Council made four recommendations:

- the deregulation of pre-market packaging approvals, as listed under Section 92 of the Meat Inspection Regulations;
- the deregulation of pre-market label approval, as listed under Section 110 of the Meat Inspection Regulations;

- the removal of references to the Meat Cuts Manual in the Manual of Procedures and cease the enforcement of this publication; and
- allowing inspectors to sign export certificates rather than requiring a veterinarian's signature.

Perimeter Security & Economic Competitiveness

There have been many opportunities to provide comment on the Perimeter Security & Economic Competitiveness initiative announced by Barack Obama and Stephen Harper in February 2011.

Together with a number of Canadian associations, the Canadian Meat Council submitted comments to the Pacific North West Economic Region in March. This group was seeking input for their comments on the FSIS request for comments on the initiative. The Canadian Meat Council also provided joint comments with the American Meat Institute in direct response to the FSIS request for comments. We also plan to provide the same comments to the Canadian consultation process, which is now extended following the federal election. The recommendations that the Canadian Meat Council made were the following:

- Pilot Project to Demonstrate the Feasibility of Eliminating Border Re-Inspection of Meat Trade between Canada and the U.S.
- Pilot Project to Facilitate Export of US Live Hogs for Slaughter in Canada.
- Proposal to Eliminate the Requirement of a Veterinarian's Signature on Export Certificates for Meat Trade in both Canada and the U.S.
- Implementation of Complementary Electronic Export Certification Programs.
- Harmonization of Food Safety Technology Approvals.
- Harmonization of Nomenclature across North America.

For any members wishing to submit their own comments, they are still being accepted but are due by June 3. See the website for more information:

http://www.borderactionplan-plandactionfrontalier.gc.ca/psec-scep/about-a_propos.aspx?lang=eng

FSIS Notice: Not applying the mark of inspection pending certain test results.

The FSIS published the notice above that would require establishments to maintain control of products pending test results. As many larger facilities in the US follow this as a best practice, the issue in the US should be limited to smaller facilities and products with shorter shelf life. This may be an issue for testing done at inspection houses in the US, as the notice does note that official import inspection establishments will now have to maintain control of products pending results of testing. Comments are due by July 11, 2011. The Canadian Meat Council plans to provide comment on this proposal.

The full text can be found on the FSIS website:

http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2005-0044.htm

BEEF COMMITTEE

Slaughter Waste Innovation Program/Abattoir Competitiveness Program

The two research projects submitted by Riopel Industries under the Slaughter Waste Innovation Program have been approved by Agriculture Canada. Research is now underway at several member establishments. Members will be kept up to date on the progress of these two projects. In addition, members of the Beef Committee have been looking at other ways to improve the management of SRM waste and further research submissions may be made under this program.

The Abattoir Competitiveness Program, the grant program for slaughter of cattle over thirty months, was not renewed in the federal budget presented in March 2011. Lobbying efforts continue to have this program included in the new budget to be presented in June 2011.

Market Access Committee

Beef Committee members are reminded that they are welcome to join the weekly Beef and Cattle Market Access Committee conference calls, run by the Market Access Secretariat. For more information, please contact margo@cmc-cvc.com.

May Meeting

The Beef Committee met in Halifax on May 4, 2011. The meeting was well attended with representatives from the Canadian Cattlemen's Association and Agriculture Canada.

Some topics of discussion:

- A draft Canadian Cattle Identification Agency proposal which would see slaughter facilities taking on a large role in tag scanning was discussed. The committee agreed to some proposed revisions which would move the responsibility away from slaughter facilities as much as possible. The draft proposal would add a significant administrative burden to slaughter facilities.
- Progress on the use of camera technology for carcass grading was discussed.
- Market access issues were discussed, including upcoming visits from Russia and Indonesia. A letter was sent to the Market Access Secretariat to encourage discussions with the Dominican Republic.
- The Canadian Cattlemen's Association provided an update on their primary objectives. These include the establishment of Canada Beef, the new marketing organization; continued development of the BIXS program, which will provide a link between production practices and the final product; and their support of the Abattoir Competitiveness Program. They also shared information on a proposed project to identify causes of dark cutter carcasses.

Upcoming Meetings

The Beef Committee will continue to meet in person on a quarterly basis, with the next meeting scheduled for August/September in Ottawa.

In addition, the annual meeting with CFIA and Health Canada to discuss E. coli policy will be held in Ottawa in June, date to be confirmed.

PORK COMMITTEE

The Pork Committee met in Halifax on May 4, 2011. Highlights of the discussion follow:

- The committee discussed Canada's WTO challenge of the US mandatory Country of Origin Labelling regulations. It is expected that the final results of the challenge will be available at the end of 2011 – there would then be the possibility of an appeal.
- The Canadian Meat Council continues to watch for the removal of Canada's retaliatory tariffs on EU pork, following the resolution of a WTO dispute regarding beef. The removal of the tariffs will require publication in Gazette II, so the process was delayed due to the federal election.
- The possibility of Canada Pork International taking over responsibilities for the domestic marketing of pork was discussed. Members of the Canada Pork International Board and Agriculture Canada joined the meeting, and a business plan was distributed to the committee.
- The issue of import of U.S. pork for re-export to Australia was discussed by the committee. This is currently not permitted, and with the low supply of Canadian pork many members would like to see this changed. The background and possible repercussions of changing this regulation will be explored and discussed amongst the committee.

NEW MEMBERS

The Canadian Meat Council welcomes its new members.

Associate Members

Alchemy Systems

Alchemy is dedicated to providing innovative training products that use technology and media to educate the global workforce. Our award-winning training and compliance management platform, SISTEM, enables companies to effectively deliver, document and mangae personnel training using interactive, multilingual courseware. With SISTEM, Alchemy helps to solve the training challenges most companies face when balancing production demands with increasingly strict regulatory requirements.

Website: www.alchemysystems.com
Contact: Oscar Alarcon, Marketing Coordinator
8015 Shoal Creek Blvd., Suite 100
Austin, Texas 78757
Tel: (512) 532-8055

Bio-Rad Laboratories

Bio-Rad manufactures products for food safety testing. We offer a complete line of validated RAPID chromogenic media. Our RAPID'*L. mono* media is listed as an alternative agar in the Health Canada *Listeria* reference method MFHPB-30. We also offer iQ-Check line of real-time PCR test kits for detection of pathogens, all of which utilize shortened enrichment times. Our high throughput extraction protocol is suited for medium to high volume users. The extraction is one step, transfers are done with a multichannel pipette and all pathogens can be extracted on the same plate. The enrichment time for our *Listeria* spp and *Listeria monocytogenes* assays is 24 hours. We recently received Health Canada approval on our *Listeria* spp assay (MFLP-39) for detection of *Listeria* in 24 hours. Health Canada approval on our *Salmonella*, *E. coli* O157:H7 and *L. mono* tests is pending. For more information, please visit www.foodscience.bio-rad.com.

Website: www.bio-rad.com
Contact: Mr. Norman Schwartz, President
100 Alfred Nobel Drive
Hercules, TX 94547

CSB-System International Inc.

Success is a Matter of System

Maximizing Profits with CSB-System Software Solutions

With more than 33 years of experience, CSB-System is the leading provider of innovative software solutions for the protein industry. Our industry specific fully integrated solutions provide our global client base with long-lasting competitive advantages by increasing efficiency, reducing costs and maximizing profits.

It is our unparalleled capabilities relating to Traceability & Recall Management, Recipe Management, Yield Management, Costing and Gross Margin Analysis that emphasizes our focus on the protein industry.

We are committed to providing functionality for the entire enterprise, including Scale, Labeling & Scanning, Inventory Management Systems, Livestock Solutions and Enterprise Resource Planning.

Take advantage of our expertise – contact us in order to learn more about our state-of-the-art software solutions for the protein industry.

Website: www.csb-system.com
Contact: 625 Plainfield Rd. #322
Willowbrook, IL 60527
Tel: (800) 852-9977
contactus@csb-system.com

Innovation Diagnostics Inc.

Innovation Diagnostics Inc. is a leading supplier of Microbiology related equipment, reagent and consumables. We offer meat companies a complete solution for pathogen detection and general microbiology testing. We specialize in laboratory automation through a wide portfolio of innovative equipment from the collection of samples to results.

Website: www.innovationdiagnostics.com
Contact: Luc Lavigne, CEO
10 Gaston Dumoulin, Suite 900
Blainville, Quebec J7C 0A3
Tel: (450) 965 -1871

West Shefford Food Company Inc.
West Shefford Food Company Inc. specializes in trading and distributing frozen pork and poultry from North America and Europe to the Far East, the Caribbean and South Africa.

Contact: Matt Dunlavey
150 Eglinton Ave. East, Suite 303
Toronto, Ontario M4P 1E8
Tel: (647) 352-7352

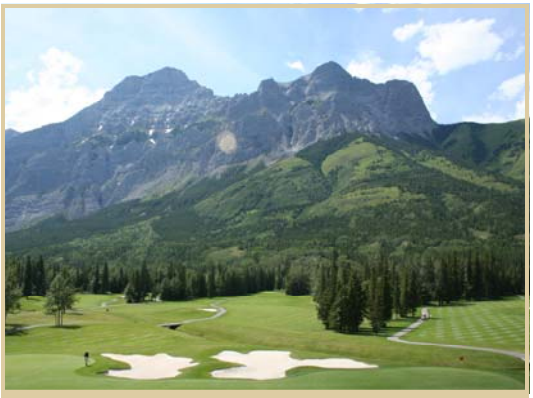
WSFC
West Shefford Food Company Inc.

SOCIAL ACTIVITIES

Western Golf Tournament

The Canadian Meat Council's
16th Annual Western Golf Tournament is scheduled for Friday, July 15 at the Kananaskis Country Golf Course. Tee off times start at 11:06 am.

Contact Sylvie Dobinson at sylvied@cmc-cvc.com or 613-729-3911 x 22 with any questions.


Kananaskis Golf Course

Registration forms can be found online at http://www.cmc-cvc.com/english/index_e.asp or on the following page.

WESTERN GOLF TOURNAMENT

CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

Friday, July 15, 2011

KANANASKIS COUNTRY GOLF COURSE

Tee-off commences at 11:06 a.m.

MEMBERS ARE ENCOURAGED TO INVITE GUESTS AND COMPANY ASSOCIATES TO JOIN THEM!

The tournament will be held simultaneously on Mounts Kidd and Lorette. Golf course and tee-off times (ranging from 11:06 a.m. to 12:09 p.m.) will be confirmed upon registration.

Registration fee is $225 per person and includes green fees, power carts, boxed lunch, dinner and awards presentation. A cash bar will precede the dinner. The fee provides for some prizes. Member firms are invited to donate $100 to $200 per firm to help offset the cost of the participation gift.

Additional dinner tickets are also available, at a fee of $50 per person. Anticipated start time for the dinner is 5:30 p.m.

Contact person: Sylvie Dobinson
Phone: (613) 729-3911 x 22 Fax: (613) 729-4997 E-mail: sylvied@cmc-cvc.com

Full payment must accompany registration. Refund requests are subject to a 20% administration fee, and issued only if written notification is received by **June 24, 2011**. No refunds will be given after this date. Substitutions may be made in writing at any time.

NAME	COMPANY

Registration Fees

Number of golfers: _____ @ $225.00 = $ _____

Additional dinner tickets: _____ @ $50.00 = $ _____

Dinner guest(s): _____

_____

_____

_____

5% GST/HST (#R10683244) = $ _____

SUBTOTAL = $ _____

Prize donation = $ _____

TOTAL PAYMENT = $ _____

Method of Payment

☐ Cheque (payable to Canadian Meat Council)

☐ Visa ☐ MasterCard

_____ / / / /

Credit Card # Exp.

_____

Name on Card Signature

Registration Form Completed By

_____

Name Company

_____

Telephone Email

TECHNICAL UPDATE

Listeria monocytogenes (Lm)

The Health Canada policy on *Listeria* took effect on April 1, 2011. Some changes were noted in the microbiological methods of the compendium. These changes created some annoyance among the methods manufacturers because they were notified barely 2 weeks before the effective date of the policy, the vagueness about the requirements for the methods, the lack of transparency of the data and what the objective of those changes were. On April 14, 2011, Health Canada organized a webinar to respond to these questions and sent a Questions & Answers document to the participants.

Pathogens reduction: explore a baseline for pathogens i.e. Listeria

In the following weeks, the Canadian Meat Council will be presenting a proposal for compilation of data on industry testing for *Listeria* to create a baseline in Canada. Member companies of the Canadian Meat Council, the Canadian Poultry and Egg Processors Council and the Further Poultry Processors Association of Canada that manufacture RTE meat products will be invited to participate. An active participation of all the companies in Canada is expected .

Priority interventions

On May 4, 2011, the Canadian Meat Council's Technical Committee has revised the new list of priority interventions during its meeting in Halifax. The list included other antimicrobials, other uses of high pressure processing and the approval of specific rapid test methods. A letter will be submitted to John Lynch, executive director of food safety from CFIA, who will be in direct contact with Health Canada to provide a progress report about this list.

Compliance Verification System Workshops

This fall, the Canadian Meat Council and the Canadian Food Inspection Agency will be organizing the Compliance Verification System Workshops across Canada. The schedules will be developed during the following months.

Swine disease surveillance (CanSwineSurv project)

The newsletter presented by the CanSwineSurv project can be found on the following page.

CANSWINESURV NEWSLETTER

Canadian Swine Surveillance System (CanSwineSurv)

Newsletter #1, May 18, 2011, ESS

This newsletter presents highlights of the CanSwineSurv and to list what awaits us in the next month.

Background

- The goal of CanSwineSurv is to provide evidence that the Canadian domestic swine population is free from brucellosis, trichinellosis and pseudorabies.
- In the summer of 2010, the CanSwineSurv Technical committee and Active surveillance working group were formed to design and implement the surveillance. The first samples were collected in December 2010.

Current Status

- Initially, three federally inspected slaughter plants in Québec, Manitoba and Alberta completed a test run and started sampling in January 2011.
- In March, three more plants from Manitoba and British Columbia completed the test run.
- Now all six plants (that slaughter culled sows) are sampling on an ongoing basis. The target sample sizes vary by plant for a current weekly total of 185 samples.
- At the Fallowfield laboratory, 2,698 samples have been received to date.
    - Samples arriving at the Fallowfield laboratory are received and checked for adequate serum/data quality and quantity. The serum is then divided to be sent to three different laboratories for testing.
- Testing has begun for pseudorabies (1,812 tested) and testing is expected to begin shortly for brucellosis and trichinellosis.
- Progress reports are produced and distributed monthly. (appended)

Next Steps

- We expect to revise the sampling plan every 3 months, and notify each plant of any change in target sample size. Because the most recent swine serological survey took place so long ago (2001-2002), the number of samples is not expected to drop significantly during this fiscal year.
- Meetings:
    - Local Area coordinators meetings will be held, as necessary, to ensure all activities run smoothly.
    - Active Surveillance Working Group is expected to meet early June.
    - Technical Committee is expected to meet end of June.
- Other sampling sites are being explored to attempt to test some of the culled sows being slaughtered in the US.

Contact

- For questions about the active sampling in CanSwineSurv:
    - *Please contact Julie Paré (julie.pare@inspection.gc.ca ; 450-773-8521 xt 0099) or Sandra Vokaty (sandra.vokaty@inspection.gc.ca; 613-773-7501).*

- For questions about CanSwineSurv in general or specific questions on the scenario tree modelling:
    - *Please contact Jette Christensen (jette.christensen@inspection.gc.ca; 902-620-5054).*

Pork Code of Practice

The Code of Practice for the Care and Handling of Pigs continue in the development process. The main subjects on pig welfare that the Scientific Committee has been asked to review are:

Controlling pain: A case study of castration
Methods of euthanasia
Pig space allowances
Sow Housing
Group (floor feeding; electronic sow feeding; feeding stalls)
Sow Stalls
Social Management - Sows
Space Allowances - Sows

In the last meeting on April 6 and 7, 2011 in Ottawa, the revision of section 2 - Feed and Water - and section 3 - Health and Welfare Management - was carried out. During the development of these topics, it has been raised that the recommendations or amendments must promote a high level of animal care but at the same time they must be practical, manageable and considering the economical impact. Some points of discussion were the subjectivity of the body condition scoring, some nutrition paragraphs that should be more in a nutrition manual than in a code of practice and rephrasing some parts to avoid misunderstandings to the reader. The next sections to be revised are section 5 - Transportation - and section 6 – Euthanasia -.

Upcoming technical events

MEETING CALENDAR 2011		
Wednesday, October 5	Technical Committee	Sheraton Gateway Toronto Airport
Thursday-Friday, October 6 - 7	Technical Symposium: ‘‘Pathogen Reduction’’	Sheraton Gateway Toronto Airport
October to December	Recall workshop	
October to December	Compliance Verification System Workshops	Across Canada
Thursday-Friday, December 8-9	Technical Committee	Ottawa

CANADIAN MEAT COUNCIL
MEETING CALENDAR

DATE	MEETING
2011	
June 7 and 8, 2011	**American Meat Institute – Advanced Listeria Monocytogenes Intervention and Control Workshop** Sheraton Indianapolis City Centre, Indianapolis IN
June 12 to 14, 2011	**Canadian Poultry and Egg Processors Council Convention** Delta Hotel, St. John's NF
July 14 and 15, 2011	**Executive Committee and Board of Directors Meeting** Delta Kananaskis Hotel, Kananaskis AB
July 15, 2011	**Western Golf Tournament** Kananaskis Country Golf Course, Kananaskis AB
August 12, 2011	**"Sheep's Head" Fishing Derby** Port Credit, ON
September 9, 2011	**Canadian Meat Invitational Golf Tournament** Deer Creek Golf Course, Ajax ON
September 15, 2011	**Executive Committee Meeting** Teleconference
October 6 and 7, 2011	**Technical Symposium** Sheraton Gateway Toronto Airport
October 19 and 20, 2011	**American Meat Institute - Animal Care and Handling Conference**
October 27 to 28, 2011	**Executive Committee and Board of Directors Meeting Joint Meeting with the American Meat Institute** The Four Seasons Hotel, Washington DC
November 1 and 2, 2011	**American Meat Institute - Meat and Poultry Research Conference**
December 8, 2011	**Executive Committee (Annual Budget Meeting)** Sheraton Gateway Hotel, Toronto ON

DATE	MEETING
2012	
May 29 to June 1, 2012	**Canadian Meat Council 92nd Annual Conference** Le Chateau Frontenac, Québec QC
June 7 to 13, 2012	**Canadian Poultry and Egg Processors Council Convention** Manoir Richelieu, La Malbaie QC

CMC
CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

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