

YOUR FUTURE IN FOOD

BUSINESS PATHWAYS



The Business Pathways Circular will keep you up to date with food industry programs, events and resources

WHAT'S NEW?

Protein Industries Canada Teams up with Industry to Develop New Food Products

Protein Industries Canada is investing in a new project with Roquette, Prairie Fava, BioNeutra and Plant Up to improve efficiencies, develop new ingredients and food products, and explore new markets for co-products. More than \$24 million will be invested into the project, with the partners investing \$13.7 million, and Protein Industries Canada investing the remaining \$10.7 million.

For more information, click [here](#).

Other Food Retailers Under Pressure to Sign Grocery Code After Loblaws Signs On

François-Philippe Champagne, Canada's Minister of Innovation, Science and Industry of Canada, is calling for Walmart and Costco to sign on to the Grocery Code of Conduct.

Following Loblaws' decision to support the code, Champagne says that the government would continue to push for the two retailers and other independents to sign on. He alluded to possible legislation coming if other grocery retailers delayed support.

For more information, click [here](#).

The Job Market is Rebalancing – What Will Be the Impact for Companies?

Despite maintaining positive growth, the Canadian economy continues to slow. In April, the national unemployment rate stood at 6.1 per cent, the highest since the end of the pandemic.

For more information, click [here](#).

Faba Beans Used to Make Plant-Based Wrap That Also Keeps Food Fresh for Longer

A new plant-based film, made from faba beans, has the potential to keep food fresher and replace plastic wrap, according to researchers at the University of Saskatchewan.

For more information, click [here](#).

TRAINING & EVENTS

Manitoba Protein Symposium Industry Innovation Workshop – Embracing Technology

The Industry Innovation Workshop aims to bridge the gap between industry and protein research by fostering connections, collaboration, and innovation within the sector. The workshop on June 18, 2024, will feature a networking lunch, guest speakers from industry sharing inspiring success stories highlighting innovative technology and collaborative efforts, and a workshop focused on Toyota Kata, offering practical tips for continuous improvement.

For more information and to register, click [here](#).

Manitoba Sustainable Protein Research Symposium

Join the University of Manitoba at the 4th Annual Manitoba Sustainable Protein Research Symposium from June 18-19 in Winnipeg.

This event will connect students, researchers, and industry professionals through a rich [agenda](#) featuring the latest in technological advancements across the plant and animal protein sectors. With top-tier speakers and engaging sessions, this symposium is an opportunity to share insights, foster collaborations, and celebrate achievements in sustainable protein.

For more information and to register, click [here](#).

Ingredients for Success

Are you a food and beverage manufacturing business owner looking to take your operations to the next level? Food in Canada invites you to join the Ingredients for Success: Scaling Strategies for F&B Processors event on June 19 in Toronto.

For more information and to register, click [here](#).

Pasteurization of Milk and Liquid Foods

Join the upcoming Pasteurization of Milk and Liquid Foods course on June 20 & 21, 2024, at the University of Manitoba.

To participate, please submit the attached form via email to helena.marak@umanitoba.ca. The deadline for registration is May 31, 2024. Please note that space is limited.

For more information and to register, see attachment.

National Food Loss and Waste Workshop

In 2019, Second Harvest released the first national estimate of food loss and waste (FLW) along the entire value chain. On the study's five-year anniversary, Second Harvest has engaged Value Chain Management International (VCMI) to examine changes that have occurred and the reason for these changes. Validation workshops are being delivered across Canada, including Winnipeg on July 4, 2024. Participants will inform and help validate the research outcomes and reporting, which include benchmarking FLW and quantifying GHG emissions. Registration is free and space is limited.

For more information or to register, click [here](#).

2024 Pulse & Special Crops Convention

Attend the Pulse & Special Crops Convention 2024, network with industry from around the world, and participate in educational sessions from Sept.17-19, 2024.

For more information, click [here](#).

The International Confectionary and Snack (ISM) Trade Show

The Canadian Food Exporters Association (CFEA) is organizing a Canadian pavilion at the ISM Show, taking place in Cologne, Germany from February 2-5, 2025.

ISM is the world's largest sweet and snack exposition. The event boasts incredible exhibitors, informative seminars and workshops, and networking opportunities with qualified buyers. Over 1,400 suppliers from 74 countries, and 30,000 trade visitors from 140 countries took part in ISM 2024.

For more information, click [here](#).

Partner Events Calendar:

Check out our partner events calendar to see all of their training and event opportunities:

- [Food & Beverage Manitoba](#)
- [World Trade Centre Winnipeg](#)
- [Bioscience Association Manitoba \(BAM\)](#)
- [Canadian Food Exporters Association \(CFEA\)](#)

RESOURCES

Validating your Market – What it Means to your Food Business

You have a great idea, but how do you determine if there is a market for your product? Validating your market before you invest time, money and other resources into your business is key.

For more information, read: [validating-your-market.pdf \(manitoba.ca\)](#).

Pest Control in Food Processing Establishments

Warm weather brings insects that may contaminate food products and processing areas. UV light traps effectively control these pests, providing the bulbs are changed regularly since UV light emitted decreases over time. Replacing bulbs ensures optimal trap performance during the summer and fall seasons. Traps should not be placed close to exposed food or food contact surfaces to prevent contamination. To learn more about pest control, visit: [Province of Manitoba | agriculture - Pest Control \(gov.mb.ca\)](#)

Food and Value-Added Contributions to the Manitoba Economy

Manitoba Agriculture provides an overview of the food production and value-added processing manufacturing sector and its contribution to the provincial economy. Overview information includes economic contributions, sales trends and the market trends affecting MB agriculture and agri-food sector.

For more information, click [here](#).

Agriculture and Agri-Food Trade Statistics, Reports and International Market Research Reports

Manitoba Agriculture provides agriculture and agri-food trade statistics, trade reports and international market research reports.

For more information, click [here](#).

Getting Ready to Export: Key Steps for Business

Before you can take your products or services to the world and succeed in global markets, you need to prepare properly and ensure that you're ready to export.

Global Affairs Canada (GAC) Trade Commissioner Service (TCS) has a *Step-by-Step Guide to Exporting* to help you get your business export-ready and well positioned for commercial success abroad.

For more information, click [here](#).

How to Start a Business in Manitoba Guide

Starting a business can seem overwhelming, but World Trade Centre Winnipeg's guide simplifies the process for you. WTCW's comprehensive guide covers all the essentials you need to launch your business in Manitoba.

For more information, click [here](#).

MARKET ACCESS SECRETARIAT FOOD INDUSTRY UPDATES

EU Seeks to Lower Maximum Residue Limits for Thiocloprid on Certain Products

The European Union (EU) has notified the World Trade Organization (WTO) with regards to maximum residue levels (MRLs) for thiacloprid in. or on. certain products.

To ensure we understand the total impact this regulation may have on Canadian exports to the EU, we are asking you to please provide any comments (on a commercial confidential basis) on the implementation of this new regulation and how it will impact your business practices and/or decisions. You are invited to send comments and/or concerns to the Market Access Secretariat at aafc.mas-sam.aac@agr.gc.ca by Fri., 5:00 p.m. EST on May 31, 2024.

For more information, click [here](#).

DID YOU KNOW?

Forces of Change in Canada's Food Supply Chain

The RBC Royal Bank article discusses the significant forces driving changes in Canada's food supply chain, emphasizing the impact of climate change and the need for enhanced food safety and traceability.

For more information, click [here](#).

India Extends Yellow Pea Duty Exemption to End of October

Exporters can now load yellow peas until Oct. 31, 2024, instead of June 30, 2024, which means some of Canada's new crop peas can now move to that market duty-free.

For more information, click [here](#).

To unsubscribe at any time, let us know at mbagrifood@gov.mb.ca.

For inquiries or comments on this information circular, contact mbagrifood@gov.mb.ca.

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