



SSFPA News

AGM Date Released: The SSFPA has announced the date for the 2022 Annual General Meeting as June 1. Starting at 6:00 Pacific time, the AGM will review current initiatives, as well as the strategy for the upcoming year. If you are an SSFPA member, you are eligible to attend the AGM. Details for how to access the meeting will be released to members in the coming weeks. As we plan for the 20th AGM, it is exciting to see the progress that has been made over the last two decades. Pictured is an SSFPA team meeting during the 2004 AGM, which was the very first electronic AGM. To read the first AGM report from the inaugural meeting in 2002, click [here](#).



Industry Highlights

Upcycled Food Certification Comes to Canada: The Upcycled Food Association is a not-for-profit made up of over 180 businesses from around the world who share the goal of accelerating the upcycled economy and limiting food waste. A food product is considered upcycled when it is made with raw ingredients produced with surplus food or food by-products from manufacturing. As part of its mission, UFA has launched its Upcycled Certified Program, which is the world's first third-party certification program for upcycled food ingredients and products. When a product is certified, it is displayed on the UFA website, and the product packaging can feature the UFA certification seal. There are currently over 200 products and ingredients that are UFA certified within the US. UFA has partnered with Anthesis Provision, a Canadian agri-food sustainability consultant group, to launch the certification in Canada. To learn more and apply for certification, click [here](#).



President's Corner

Monthly musings from SSFPA President Pam Baxter

Over the past twenty years, the Small Scale Food Processor Association has helped several thousand food businesses in Canada. Imagine that! Several thousand!

To illustrate, I will quote the entire post to our Forum on March 9th, 2022 with permission from Glenda Osborne-Burg, Manager of Gerard's Specialty Foods Ltd in Lake Cowichan:

Hi All: Gerard's Specialty Foods is an excited company today; as of March 5, we are HACCP Certified. Our HACCP journey began in 2014 when I took a HACCP course offered by SSFPA. I passed the course and from the information gained and talents learned we have achieved our goal. Not only that, we were able to receive 70% funding for the certification.....again achieved by the information from SSFPA. So, we extend our thanks to SSFPA for the excellent information and the HACCP program. A lot of work for a small company, but this level of food safety will open many future doors for us. So, members, value your SSFPA membership.....well worth the fee.



And that fee? Only \$125 for companies that earn less than \$500,000. If you haven't renewed your membership for 2022 yet, you will be receiving a reminder soon with information about the upcoming Annual General Meeting. The AGM will be on Wednesday, June 1st at 6:00 PM and usually lasts about half an hour. Zoom or phone in.

Do you want to give back to your association? Join the board! You will be receiving more notices about that from Nelson Barsi, chair of the Nominations Committee.

Stories of Innovation

Each month, we choose one of our Stories of Innovation entries to highlight the creativity and entrepreneurial spirit of our members. To access our full catalog, click [here](#).

Amy Matamba - Amy's Kitchen and Catering

When Amy and her husband Tafadzwa moved to Canada from Zimbabwe, they started gardening at home as a way to eat more fresh, local produce. Their backyard gardening project then blossomed into the Matamba Cultural Arts and Education Centre, which includes the Zimbabwe Music Society, Little Zimbabwe Farm, and Amy's Kitchen and Catering. Situated on a 58-acre farm, the focus is on kale, one of the most popular backyard crops in Zimbabwe. Amy incorporates dried kale into her spice blends to increase their nutritional value. "Kale reduces to a very small amount, but with a quarter of a teaspoon is an incredible health benefit. I started using it in my kitchen with other spices, making spice blends using curries and chilies, and that is how I came up with my blends." When COVID-19 halted many of their in-person operations, Amy took the opportunity to experiment in the kitchen. She mimicked a popular meat pie from Zimbabwe, but created a unique kale and lentil blend for the filling. Amy also participated in the Food Business Refresh Program, which helped her grow her pies into her main product. "Seed-to-belly has been amazing. There is so much to learn along the way. There is something to be said for enjoying the process. Every step has something to offer, to be creative about."



To check out Amy's Kitchen and Catering, click [here](#).

