



## SSFPA News

**SSFPA Partners with BC Government on Food Hub Initiative:** The SSFPA has partnered with the Government of British Columbia to create resources for the [BC Food Hub Network](#), which aims to increase access to facilities, technology, equipment, and business supports for food processors in BC.

The SSFPA Food Hub website covers three distinct areas: Operations, User Agreements, and Insurance. It includes not only an abundance of information, but also example SOPs, Users Agreements, and a terms glossary. While this information was developed as part of a BC Food Hub Initiative, the majority of the information is relevant to anyone in Canada looking to start their own food hub.

**[Access the SSFPA Food Hub Website here](#)**

**[Use the introductory webinar to explore the different features of the site](#)**

## Industry Highlights

### House of Commons Committee Pushes for Overhaul on "Best Before":

A House of Commons Committee has released information related to Canadians' interpretation of the "best before date" on packaged food products. While the purpose of the best before date is to indicate when a product has passed "peak freshness", many interpret this date as the expiry date. Says Guelph University professor and researcher Kate Parizeau, "There is a lot of confusion about what food labels actually mean...there are very few products in Canada that have a proper expiry date." Researchers are worried that misinterpretation of these best before dates is increasing food waste in Canada, and is a symptom of a bigger issue in the Canadian food system. "We're so disconnected from our food sources. We don't know when the product was picked. We don't know how long it's supposed to stay good." The report suggests studying the effects of getting rid of a best before date on packaged food, and the potential positive effects it could have on food waste and grocery prices. Read the full report [here](#).



## President's Corner

*Monthly musings from SSFPA President Pam Baxter*

Farmers' Markets. Today, as usual on Saturdays, I bussed to the local farmers' market with an empty nylon bag. It's a joy to see the tents of beekeepers, bakers, farms from all around, jam makers, mushroom gatherers, cider and whiskey brewers, and so much more!

I think of all these local producers with their fine quality products and how critical they are to food security in our provinces and country. Today was Day one of the strike of port workers in British Columbia. There is food in those shipping containers and ingredients for processors. Cargo ships will be parked, tractor trailers stalled. This will throw a panic into distribution centres who supply so many of our food processors. The domino effect will come. Imagine our already suffering processors once again not being able to order ingredients. Imagine grocery store shelves looking thin again.

Today is today though. I came home with a heavy bag. Cider from wild apples, apricots from the Okanagan, raspberries, delicate cucumbers, new potatoes, garlic and scapes, green onions, oblong radishes, beets with beet greens, lettuce, spinach, and cinnamon buns made with local grains milled in the bakery. I'm grateful that local farmers and processors are gaining traction in the country. We surely need them – they are not just "artisans" – they are actually the real solution to food security!



## Food for Thought

*A space for posting insights for food processors, ranging from business tips to words of affirmation!*

**Happy Canada Day!** July 1 was Canada Day, marking Canada's 156th birthday. Canada has long been a place for movers and innovators, and that applies to all of our amazing Canadian food processors! Canadian innovations are enjoyed all over the world; here are a few food products that were invented in Canada!

- Peanut Butter
- Peameal Bacon
- Canola Oil
- The Caesar
- Instant mashed potatoes



## 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](#).*

### Kristin Trovato- [Okanagan Beverage Co.](#)

Kristin Trovato was looking for a way to improve food security in the Okanagan, while also helping farmer and growers improve their bottom line. Enter Okanagan beverage Co., a mobile juicing co-packing company. Okanagan Beverage Co. has mobile juicing trailers that come right to you, and allow growers to juice their produce right on site. This is a great option for growers with surplus produce, or damaged produce that cannot be sold to consumers. Okanagan Beverage Co. currently has the capacity to juice apples, pears, and stone fruits (cherries, peaches, etc.) with their mobile juicing stations. They also offer packaging and labeling services at their facility, located in Coldstream, BC. Kristin has worked to grow the business, which now includes multiple "mobile juicers." Says Kristin "I really wanted to be the CEO of my own company." She has also made an increased effort to learn about food safety, and helps her juicing clients sell their juices retail and wholesale with HAACP certifications.

