



Board of Directors Meeting

Nov 10, 2015

Hilton Garden Inn, Trillium Room, Mississauga, Ontario

Attendees:

Holly Buchanan	Buchanan Trading Inc.
Gaspare Colletti	Les Aliments Cell Foods Inc.
Brian Petracek	Dandilee Spice Corp.
Colby Busche	Dandilee Spice Corp.
Donna Nicholson	Griffith Laboratories Ltd (Canada)
Wendy Burggraf	Halford-Lewis Ltd.
Lisa Gay	Hela Spice Canada Inc.
Crista Grant	Hela Spice Canada, Inc.
Tiina Henkusens	La Cie McCormick Canada Co.
Wayne Farrell	Newly Weds Foods Co.
Robert LeGuillou	Sensient Natural Ingredients
Francine St. Pierre	The Ingredient Company
Doris Valade	Malabar Super Spice Co. Ltd.
Kristi Coe	Quadra Chemicals
Karen Bright	Werner Phillips

1. Welcome and Call to Order

President Donna Nicholson welcomed all CSA members present to the Board of Director's November 2015 meeting. She noted that a quorum of at least 6 directors was present and called the meeting to order, as duly constituted. Donna commented that her organization has a new President/CEO and there is a new focus on women in management roles. Donna mentioned that there is a lot of activity in the food industry with respect to spices. Some of the topics we are working on and will cover during technical presentations are the Final revision of Division 7 which has been sent to government. Adventitious admixture and allergens are currently at the front of our discussions, FARRP and Steve



Taylor will continue to work with us and participate where possible on allergens. Codex Alimentarius is ongoing in development of new standards is another area of focus. Also, a welcome to Krista Coe from Quandra, first time at our CSA meeting and a special welcome to our newest member Rose Hill Foods Inc, with Spiro Raptis representing this company. All attendees were then asked to introduce themselves to the group.

2. Review of Minutes of Board of Directors meeting held at McCormicks, Mississauga May 11, 2014.

The minutes were quickly scanned. The motion was to approve these by Doris and seconded by Gaspare. Carried. It was requested that the minutes be circulated via email prior to meetings to allow for review in detail.

3. Update on Frank Dobson.

Brian P. gave us some sad news that Frank Dobson has been in and out of hospital for the last several months battling cancer. Prognosis is not good. As an addendum to this update we are sad to note that Frank passed away on Nov 10th. His funeral, visitation and services were attended by several members and our Executive Director. Flowers were also sent on our behalf. He will be missed.

4. Treasurer's Report

In Linda's absence Nancy Post reviewed the financials. It was moved to accept as presented by Holly and seconded by Wayne. Carried. A question was raised about the need to be Incorporated and it was noted that we had a review of this topic and agreed that incorporation was not needed at this time. Director's Liability Insurance was discussed, our broker being Dan Lawrie. To be tabled for May discussions and a copy of the policy to be distributed to the board prior to that meeting for a review.

5. Annual Convention - proposal.

Our Executive Director, Nancy Post presented a slide show on Deerhurst Inn as an option for the 75th Annual Conference. Discussions surrounded the locations, the timing during the week, and the number of days allowed for the conference. It was decided that a closer location to Toronto would be investigated by the Convention Committee and Francine would investigate other options with Steve and Nancy. The Conference will remain Thursday – Saturday, with the scheduled presentations being Friday for a full day with a gala dinner following .

6. Asta, Iosta, Codex

An update was provided by Gaspare Coletti on the activity by these groups of interest to the Canadian Spice Association. A presentation will be forwarded under separate cover to the members.



7. Membership Discussion

We completed a discussion about membership and agreed that increasing members is a good area of focus. It was agreed that Nancy would contact each board member individually and ask for a recommendation of at least 2 companies that they feel would be a good fit with the Canadian Spice Association. Nancy will reach out to these members individually with then offer of a reduced rate for the first year of membership if they wish to join.

8. Technical Presentation

Tiina Henkusens gave us a detailed presentation on the activities and commitments of the Canadian Spice Association. She identified each category with an “engage” or a “monitor” tag in her presentation. We discussed each category and agreed on the suggested activities as Tiina presented them. The presentation will be distributed for review.

9. Special Guest Speaker – Sherry Casey from Loblaws, Senior Director Strategic & Regulatory Issues

Sherry was very open with her presentation which highlighted the structure of Loblaws and the various brands and companies that they market. The presentation focus was on allergens and she talked about consumer allergen inquiries. It was noticed that there was a downward trend over 3 years on the actual number of consumer inquiries and this was believed to be due to the launching of “gluten free” products and better labelling.

Loblaws as a whole are busy with recalls, as approximately 300 per year go through their system, and with almost 1 per day she indicated that the largest reason for recall was labelling errors, followed by formulation errors, such as a change in a raw material, a substitution or production error.

Sherry also indicated that GFSI standards are operating standards for their vendors. As part of these standards they encourage focus on training, rework programs and segregation of allergens. Within Loblaw’s standards she did confirm that peanut free standards also include tree nuts.

For gluten containing products Loblaws wants to see vendors at zero. Less than 20 ppm (which is the Canadian legal threshold) is considered “out of control” and greater than 20 ppm is considered non conforming and a failure.

Sherry also felt there was an opportunity with the Canadian government to provide thresholds for allergens other than gluten. Below is the slide from Sherry’s presentation which was used for further discussions later in the day.

- Setting Clear Thresholds – we can control if we have a number
- Improved testing methods



- “May contain” guidance – for carry forward from raw material including potential field contamination
- “may contain” labelling
- Mustard – should it be a priority allergy?

Other priority allergens??

10. **Special Guest Speaker – Susan Abel from Food and Consumer Products Canada (FCPC)**

Susan is the Executive Director for FCPC and she shared some of the work and information they have gathered on the topic of allergens. Her presentation is also attached for your review. Her focus was again threshold information that is needed from our government. This guidance is critical. A quote from Susan, “We need the science of the thresholds to confirm levels so that “may contain” statements can be limited and/or removed”.

It was noted that a special afternoon session was to be held where both Sherry and Susan would remain with us and Sue Newell from the Celiac Association would also join the group. Focus of conversation would be Priority Allergens. Those that wish to join us were welcomed after our lunch.

The motion to adjourn was made by Donna Nicholson, seconded by Tiina Henkusens. Carried.

Allergen Roundtable Pre-Meeting - Minutes from Nov 10, 2015.

Present:

Nancy Post

Donna Nicholson

Tiina Henkusens

Sue Newell- Celiacs Assoc

Holly Buchanan

Sue Abell- FCPC



Canadian Spice Association
Association Canadienne des Épices



Sherry Casey – Loblaws

Brian Petracek

Colby Busche

Francine St. Pierre

Wayne Farrell

Doris Valade

Wendy Burggraf

Gaspare Coletti

Susan Abell had some great insight into allergen activity in Canada and her first point was; How do we put retailers, associations, suppliers and processors together to work with Health Canada and to establish thresholds? She commented that Karen MacIntyre took on the role recently vacated by Sam Godefroy at Health Canada. She also continued to say that we want to minimize or avoid the use of “may contain” statements.

Health Canada is the arm of the government that sets the standards and CFIA is the group that has the task of enforcing these standards. Without clearly defined threshold levels we believe the CFIA group has internal standards they use for their risk assessments. One point that was raised is that it would be extremely helpful if these standards could be revealed to the industry.

As an Association the CSA felt it was time to roll out our message about threshold numbers that are required and are currently lacking and to involve a discussion about serving size and use level in these conversations.

Loblaws has an “academy” available to help their vendors with online modules at a cost of \$700.00

Lastly a discussion about the Canadian Supply Chain Food Safety Coalition was held. Their web link is:

<http://foodsafetycoalition.ca/>

This group has had success in pulling together associations and key players in the food industry and approaching Health Canada on the topic of allergen thresholds. It was strongly recommended we review this group with the option of joining. The cost is approximately \$900 for membership.

Respectfully submitted,

Nancy Post

Executive Director.