

Your Association monthly update

ALIMENTS ET
BOISSONS
ATLANTIQUE^{MD}



FOOD &
BEVERAGE
ATLANTICTM

Français



Dear Members, it's November already!

FBA has a very busy season ahead and we are pleased to share some highlights in this newsletter. Most importantly, mark your calendars with a variety of dates this fall for events such as the Association AGM, the Annual Industry Conference, the Food Automation Symposium, and many training opportunities. All the details are found in this newsletter. As always, if you have any questions or if there is anything we can do to assist you, please reach out to sara@atlanticfood.ca or call us at 506-857-4255.



ALIMENTS ET
BOISSONS
ATLANTIQUE™



FOOD &
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Annual Industry Conference

Thursday, November 22, 2018 8:45 am - 3:30 pm

Moncton Coliseum Legends Restaurant

This promises to be an Industry must-attend event. Highlights of the day include:

PRIORITIES FOR THE FOOD & BEVERAGE MANUFACTURING SECTOR

Kathleen Sullivan, CEO
Food & Beverage Canada

ANBL'S JOURNEY TO WORLD CLASS RETAILING

Brian Harriman, CEO
Alcool New Brunswick liquor

EVOLVING FOOD & BEVERAGE TRENDS ON NORTH AMERICAN MENUS & BEYOND

Margot Swindall,
Technomic

ACOA FOOD STRATEGY AND THE ATLANTIC GROWTH STRATEGY

Pat Dorsey, VP ACOA PEI & Tourism

FOOD & BEVERAGE ATLANTIC UPDATE

Greg Fash, Executive Director FBA

To be followed by the Annual General Meeting.

Not-to-be-missed Lunch

featuring a 100% Atlantic Canadian menu prepared by award-winning Chef, Matt Pennelli

Register today at www.atlanticfood.ca/events

\$74 (plus HST) for Members / **\$99** (plus HST) for Non-members after November 9



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ANNUAL GENERAL MEETING (AGM)

Members, please note our Association Annual General Meeting (AGM) will take place on Thursday, November 22nd at the end of our Industry Conference (see above). It is imperative that we have your participation for vote/approval on Association matters. Please consider attending or having someone attend who can vote on your company's behalf. Association members will be receiving an email next week with AGM information.



Food Automation Atlantic

Productivity | Automation | Food Waste

Join industry leaders to discuss topics

Addressing product safety, quality
& product data through automation
of product inspection

Lucas Lackner : Insort

Applying Robotics in Food Industries

Dale Arndt : FANUC Robotics

Factory Automation using Robotics, Laser
Guided Vehicles & Software Applications

Darrin Peuterbaugh : Elettric 80

Solving Your Food Waste Challenges

Cher Mereweather : Provision Coalition

Effective project management
for process automation

Pierre Patenaude : Oceatec

Learn from local automation
success stories.

NOVEMBER 27TH

8:30 AM - 4:30 PM

Crowne Plaza
Moncton

NOVEMBER 28TH

8:30 AM - 4:30 PM

ALT Hotel
Halifax Airport

NOVEMBER 29TH

8:30 AM - 4:30 PM

Sheraton Hotel
St. John's

A MUST-ATTEND
EVENT FOR ALL
FOOD OR BEVERAGE
PROCESSORS

Register
Today
atlanticfood.ca/events



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Food Safety Training Opportunities

Don't miss out on Early Bird rates!

*** We need a minimum number of registrants to proceed with training, waiting to register could end in the course being cancelled***

Members receive up to 25% off the cost of training, often adding up to paying your membership fee!

[Check out our Events Page to read more on November Training](#)



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**We are offering a series of Food Labeling workshops in November.
Watch this video and register today!**



[Register here for any upcoming event!](#)

Upcoming Food Safety and Regulation Training for November & December

November 5 & 6

[Canadian-US Labeling Workshop](#)

ATELIER SUR L'ÉTIQUETAGE DES ALIMENTS AU CANADA PRÉSENTÉ PAR LEGAL SUITES

Moncton, NB

November 5

[Food Safety for Managers/Supervisors](#)

SÉCURITÉ ALIMENTAIRE POUR LES GERANT(E)S /SUPERVISEURS

St. John's, NL

November 8-9

[Canadian-US Labeling Workshop](#)

ATELIER SUR L'ÉTIQUETAGE DES ALIMENTS AU CANADA PRÉSENTÉ PAR LEGAL SUITES

Halifax, NS

November 14

[Plant Sanitation and Listerial Control](#)

CONTRÔLE LISTERIAL DE L'ASSAINISSEMENT DES PLANTES

Truro, NS

November 15

[Quality Control and Lab Training for QC Staff](#)**CONTRÔLE DE QUALITÉ ET FORMATION DE LABORATOIRE POUR LE PERSONNEL DE QC**

Halifax, NS

November 20-21

[Canadian-US Labeling Workshop](#)**ATELIER SUR L'ÉTIQUETAGE DES ALIMENTS AU CANADA PRÉSENTÉ PAR LEGAL SUITES**

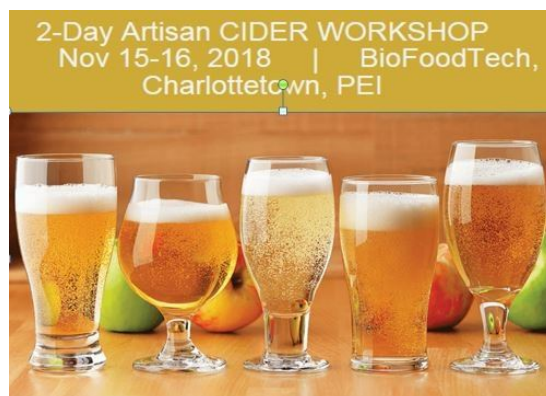
St. John's, NL

December - Décembre 2018:

December 3-5

[HACCP and the Control of Listeria Workshop](#)**ATELIER SUR LE SYSTÈME HACCP ET LE CONTRÔLE DE LA BACTÉRIE LISTERIA**

Moncton, NB

**Artisan Cider Workshop****Nov 15-16, 2018**

Charlottetown

BioFoodTech is hosting a 2 day **Cider Workshop**, featuring Dominic Rivard who has over 20 years experience in wine and cider production. He will share his expertise and enable participants to gain hands on experience starting and finishing ciders, with practical knowledge on ingredients, ratios, quality testing, equipment, and more. For more information contact Joy Shinn jmshinn@biofoodtech.ca 902-368-5146 or register on [Eventbrite](#).



Our Member to Member services program is built and ready for our members to use. If you would like to extend a special offer to other members of Food & Beverage Atlantic, [please fill out the application on our website.](#)

And don't forget our member services program that offers valuable discounts to FBA Members. Check it out, it could save you money! Click on the buttons to learn more!



Food & Beverage Atlantic's goal is to represent the entire food and beverage industry in Atlantic Canada and make our local businesses stronger.

We are very pleased to welcome new members this month



**Thinking of joining?
Get the rest of 2018 FREE by joining now!**

Membership takes you through to January 2020

DID YOU KNOW one of the big benefits of membership with Food & Beverage Atlantic is the 25% savings on the cost of training plus a discount on special events?

To date, since January 2018 our members have saved over **\$9500!** The cost of their membership is paid by the savings on one or two training sessions in the calendar year! Are you saving? Fill out a [membership application](#) today.

Please follow Food & Beverage Atlantic on Facebook and Twitter!



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[Unsubscribe](#)