



**CANADIAN MEAT COUNCIL  
CONSEIL DES VIANDES DU CANADA**

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**88<sup>th</sup> Annual Conference  
Sheraton Fallsview Hotel  
Niagara Falls, ON**

**May 7, 2008**

**PRODUCT TASTING  
RECEPTION**

**EXHIBITOR CONTACT  
INFORMATION**

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## **BEEF INFORMATION CENTRE**

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The Beef Information Centre is the marketing arm for the Canadian Cattlemen Association. Our mandate is to maximize demand for Canadian beef and optimize the value of Canadian beef products.



## **BSA INGREDIENTS**

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BSA is one of the food industry's leaders in irradiated spices, lactates and custom blends, such as seasonings, flavours, binders, marinades and functional food ingredients. Our Executive Chef and Product Development staff work closely together to bring our customers the latest in culinary trends and innovative, value added food concepts. BSA is a distributor of meat processing equipment and we invite you to take advantage of our extensive technical knowledge and experience when you plan your next project.



## **DELFT BLUE INC. / ECOLAIT LTEE**

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For over 25 years Delft Blue has been the leading Milk Fed Veal supplier in North America. Delft Blue continues to expand its Case Ready product lines to include proteins and value added items such as Fresh and Marinated Kebabs. Delft Blue has expanded its production to include a comprehensive Food Service Line of Products. Delft-Pro Veal also offers a wide range of co-packing services which gives companies an alternative to in house production.



## **FOOD PROCESSING DEVELOPMENT CENTRE**

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The Food Processing Development Division (Alberta Agriculture & Food) is an important link in Alberta's future economic development, helping clients develop specialized products to meet a variety of domestic and international consumer demands. The Division provides research, development and commercialization facilities for a wide range of products, and for companies of all sizes, developing entrepreneurial businesses to larger corporations, thereby encouraging the growth and expansion of value-added agricultural processing in highly competitive domestic and global markets.



## **GRIFFITH LABORATORIES**

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Griffith Laboratories is a global manufacturer of food ingredient systems. Our focus is providing companies with the sensory experiences in the area of flavour, texture and aroma. Our key product competencies are in the area of: seasoning blends for meats, side dishes and snacks, sauce and gravy dry mixes, coating systems, dough blends, crumbs, flavours, and food bases.



## **HERMANN LAUE SPICE COMPANY**

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Hela Canada, with 3rd-party accredited and certified HACCP, GMP, Allergen Control and Food Security programs, is a spice and food ingredient blender, serving the food industry with various seasoning formulations. Trained and experienced food industry experts support Hela Canada's customers with technical, regulatory, as well as hands-on meat processing knowledge. Affiliated with Hela Germany and its international network of facilities, Hela Canada can tap into resources worldwide.

# IFASA

Value-Added Meat Program

## IFASA VALUE-ADDED MEAT PROGRAM

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The Value-Added Meat Program is about collaborating to solve meat industry issues. Initial funding in 2006 from the Alberta Livestock Industry Development Fund and Alberta Agricultural Research Institute allowed the program to expand its meat science capacity in relation to meat related research, product development and training. The Program focuses 50 plus highly qualified personnel across four institutions to share their expertise, skills and resources to common industry issues. Companies featured at the reception: Lilydale, New Food Classics, Spring Creek Ranch Premium Beef, and Carmen Creek.



## KERRY INGREDIENTS & FLAVOURS

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Kerry Ingredients & Flavours is a leading global ingredients business serving the requirements of food and beverage processors and foodservice companies worldwide. Kerry operates in Europe, Americas, Middle East, Africa, and Asia Pacific. Kerry develops, manufactures, and delivers technology-based ingredients and integrated solutions for the food & beverage industry.

Quality Meat Packers Limited  
Presents



TASTE OUR PASSION™

## QUALITY MEAT PACKERS LTD

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Founded in 1931, and celebrating three generations of family ownership, Quality Meat Packers has always had a commitment to operating under the strictest food safety and quality standards using the latest technology and processes. We also remain focused on unsurpassed customer service, the highest level of craftsmanship in our products and complete integrity in everything we do. Today, with these exceptional new Legacy brand products, we're proving that our family's passion for quality and freshness is stronger than ever. Join us as we turn our heritage into your LEGACY!



## TYSON/LAKESIDE PACKERS

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Tyson Foods, Inc., is the world's largest processor and marketer of chicken, beef and pork, producing a wide variety of protein-based and prepared food products. Tyson is the recognized market leader in the retail and foodservice markets it serves, providing products and service to customers to more than 80 countries.