

YOUR FUTURE IN FOOD

# BUSINESS PATHWAYS



The Business Pathways Circular keeps you up to date with food industry programs, events and resources.

## WHAT'S NEW?

### Unpuzzling Food Inflation: How Innovation Adoption by Canada's Food Processing Sector will Flatten the Curve

The [Canadian Food Innovation Network](#) has published a whitepaper on the role of innovation in tackling food affordability in Canada.

The report covers topics such as the scale of food inflation in Canada, impacts of food waste, rising input costs and labour shortages, as well as food tech solutions in the food and beverage sector.

For more information, click [here](#).

## FUNDING

### Sustainable Canadian Agricultural Partnership Food Safety & Traceability: Pre-Approved Food Safety & Traceability Equipment Program

The program provides funding to assist with the purchase of pre-approved equipment used to monitor and control food safety parameters and to improve traceability systems.

Application deadline: Jan. 23, 2025

For more information, click [here](#).

### Export Development Program

The program provides funding to help Manitoba's small- and medium-sized businesses participate in a trade show or mission outside of the province.

Application deadline: Ongoing, until funding is fully subscribed

For more information, click [here](#).

### Incoming Buyer Program

The program provides funding to offset the cost of inviting a qualified international buyer to Manitoba.

Application deadline: Ongoing, until funding is fully subscribed

For more information, click [here](#).

## TRAINING & EVENTS

### Food Safety Training Series

The [Canadian Institute of Food Science and Technology \(CIFST\)](#) is hosting Food Safety Training Part 2 of their training series on Nov. 19, 2024 in Winnipeg. The training will cover the day-to-day of key food safety personnel, introduction to food safety management system, and behind-the-scenes experiences with GFSI (spell out?) benchmarking audit requirements. There will also be a hands-on workshop will cover root cause analysis and food safety risk assessment.

For more information, click [here](#).

### Food Technology and Research Day

The [Richardson Centre for Food Technology and Research \(RCFTR\)](#) is hosting a Food Technology and Research Day on Nov. 14, 2024 in Winnipeg. Conference participants will meet with researchers and students, tour the RCFTR's laboratories, and learn more about research conducted in this facility.

For more information, click [here](#).

## Venture-Capital Ready: Investment Training for Women Entrepreneurs

Manitoba Women in Agriculture & Food (MWAFF) and the Small Scale Food Processor Association have launched the Venture Capital Ready (VCR) program. The program is specifically designed to help women food entrepreneurs solve one of the most important barriers to scaling their business – getting investors.

The program is free, online and you move at your own pace.

For more information, click [here](#).

## Continuous Improvement 2.0 Webinar

Alberta Agriculture and Irrigation's Food and Bio-Processing Branch is hosting a second webinar on continuous improvement.

The training will focus on improving data engineering and software development, enterprise resource planning and safety assessment, advice and training.

For more information, click [here](#).

If you missed the Continuous Improvement 1.0 webinar, click [here](#).

## FOODEX Japan 2025

Agriculture and Agrifood Canada (AAFC) is hosting a pavilion at FoodEx Japan, Asia's No. 1 trade show for food and beverage, from March 11 to 14, 2024 in Tokyo, Japan.

For more information, click [here](#).

## Partner Events Calendar:

Check out our partners' events calendars to see all of their training and event opportunities:

- [Food and Beverage Manitoba \(FABMB\)](#)
- [World Trade Centre \(WTC\) Winnipeg](#)
- [Bioscience Association Manitoba \(BAM\)](#)
- [Canadian Food Exporters Association \(CFEA\)](#)
- [Futurpreneur](#)
- [Women's Enterprise Centre of Manitoba \(WeMB\)](#)

## RESOURCES

### Commercial Community Kitchen for Rent App

Do you have a commercial community kitchen (CCK) that you would like to rent out to earn some additional income? If so, consider promoting your CCK in the Manitoba Agriculture's free, popular app, [Commercial Community Kitchens \(CCK\) for Rent](#). The app is an excellent way to let food processors know that your kitchen is for rent as it is accessed by food processors looking for CCK on average 86 times per week.

The CCK app offers the opportunity for processors to find a kitchen to suit their needs.

To have your CCK listed on, or to find a CCK for your business on the CCK for Rent App, contact [mbagrifood@gov.mb.ca](mailto:mbagrifood@gov.mb.ca).

### Expert Guidance – Subsidized Advisory Program

[Farm Credit Canada's \(FCC\)](#) Expert Guidance – Subsidized Advisory Program is designed to provide food and beverage, agribusiness and ag production sectors with expertise and assistance in key areas, such as strategy and operational efficiency, sales and marketing, financial management, innovation and technology and ESG and sustainability.

For more information, email [genni.hibbert@fcc-fac.ca](mailto:genni.hibbert@fcc-fac.ca).

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## SUPPLY CHAIN MANAGEMENT

### Forces of Change in Canada's Food Supply Chain

Supply chains can face various challenges and instabilities. However, businesses can take proactive measures now to enhance their resilience in unpredictable economic times.

For more information, click [here](#).

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## FOOD SAFETY CORNER

## Food Safety and Animal Welfare Matters When Buying Meat

Meat obtained from provincially permitted abattoirs is government-inspected to ensure it is safe to eat and animals are handled and harvested humanely. Be sure to obtain your meat from a retailer. Visit [Province of Manitoba | agriculture - Provincial Abattoirs \(gov.mb.ca\)](#) or download this [fact sheet](#) to access information on our provincial abattoirs and the animal species they harvest.

### DID YOU KNOW

## Food and Beverage Manitoba Survey

[Food and Beverage Manitoba \(FABMb\)](#) is conducting a survey to better understand the current state of the food processing industry in Manitoba and plans for the future. The survey is open to both members and non-members of Food and Beverage Manitoba.

For more information, click [here](#).

## Free Guides to help with Temporary Entry in Indo-Pacific Countries – Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP)

Comprehensive and Progress Agreement for Trans-Pacific Partnership (CPTPP) can help Canadian companies seize new opportunities in

Indo-Pacific markets.

To help with the process, AAFC has created a number of resources to help Canadian companies do business in the Indo-Pacific region.

For more information, click [here](#).

### MEET YOUR VALUE ADDED BRANCH STAFF

Each week, this section will highlight a member of the Value Added Branch team.



Murray Dutka is a Product Commercialization Consultant with the Food Development Centre in Portage la Prairie. Murray holds a Bachelor of Science degree in Food Science from the University of Manitoba. His career in the Manitoba food processing industry has spanned more than 20 years in various roles such as quality control, sanitation, production, and operations. Murray has been with The Food Development Centre since 2016 and enjoys implementing applied research in the areas of thermal processing, protein extraction, as well as the prototype development of various ingredients and foods.

For more information on the Value Added Branch Business Development Unit, and the Food Development Centre, click [here](#).

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*We recognize that Manitoba is on the Treaty Territories and ancestral lands of the Anishinaabe, Anishinewuk, Dakota Oyate, Denesuline and Nehethowuk peoples. We acknowledge Manitoba is located on the Homeland of the Red River Métis. We acknowledge northern Manitoba includes lands that were, and are, the ancestral lands of the Inuit. We respect the spirit and intent of Treaties and Treaty Making and remain committed to working in partnership with First Nations, Inuit, and Métis people in the spirit of truth, reconciliation and collaboration.*

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