

Traceability for Small- and Micro-Scale Businesses

February 26 and 27, 2013

Hotel Delta Beausejour, Moncton NB

Markets are increasingly demanding that suppliers have a traceability system in place, especially for food products. However, the benefits of being able to trace goods are not limited to food products. Unfortunately, off-the-shelf traceability systems are typically too costly in both time and money, for small- and micro-scale businesses.

The objective of this workshop is to provide an overview of the tools and systems available to small- and micro-scale businesses. Participants will learn how to identify what information to record (i.e. what information is required versus that which can be considered 'nice-to-have'). There will also be presentations on scale-appropriate traceability systems and the tools that can be used in support of the systems. Examples of digital tools etc. will be on display and participants will have the opportunity to discuss their use.

Who should attend

Small businesses looking to establish a traceability system regardless of their product line(s) can benefit from this session. It will be especially valuable to small- and micro-enterprises involved in the collecting, farming and processing of food, and non-traditional forest products aka Non-Timber Forest Products.

Registration

Please register by Wednesday February 20, 2013. Seating is limited.

Workshop registration fee	\$30.00
Optional lunch on Tuesday	\$20.00

Hotel Room Block under ACORN Greenhouse Workshop
Special rate of \$119/night + tax

To register for this workshop please visit:

www.acornorganic.org/traceability.html

Any questions regarding registration please contact

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Program Overview

Tuesday February 26 (0900-1630)

Good Agriculture Collection Practices (GACPs) – Connie Kehler

Connie Kehler, Executive Director of the Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) will provide an overview of the CHSNC GACPs. These are **voluntary** practices developed by industry, for industry, as a tool to help businesses grow, collect, handle, and (or) process a variety of botanical products sustainably, ethically and safely. Adopting GACPs help ensure that quality, safety and traceability are integrated into our businesses in a cost and time efficient manner. The CHSNC GACP program has been developed to help participants build programs that work with a minimum of record keeping but the right records to help you say what you do, do what you say and prove it.

Simple Effective Traceability Tools (SETT-TO-GO) – Connie Kehler and Ron Smith

Designed to help industry (particularly micro and small businesses) to develop and implement a traceability program that fits their particular business, this module of the GACP program is called SETT-TO-GO. SETT-TO-GO helps companies develop a more comprehensive traceability program that is past the “one up, one down” methodology.

Food Safety Planning Portal for Food Processors - Candice Appleby

Candice Appleby, Executive Director of the Small Scale Food Processor Association (SSFPA) is pleased to introduce the Food Safety Portal for food and beverage processors. The portal is designed to provide easy access to resources that help you build and maintain a food safety management plan.

An Integrated approach to assist Small Scale Food Processors - Candice Appleby

The industry as a whole benefits when the people involved are informed and have access to the tools and resources required for active engagement in the marketplace. Industry associations provide their members with sector specific education tools, marketing opportunities, peer networking, benefit programs and advocacy.

Building A Traceability Solution: The Tools You Need To Succeed At Traceability - Terry Leblanc et al

Terry Leblanc, Rodney Boucher and Jason Forster from Advatec Systems Inc. will provide, to those looking to implement traceability in their business, an introduction to the tools that are available to make it easy and cost effective to achieve. The talk will focus on the four key principles of traceability (unique identification, data capture & recording, linking in-bound and out-bound information, and sharing with traceability partners) and to demonstrate how the information can be handled with the right products and equipment. Two real-world examples, taken from their experience in the food production and manufacturing sector, will be provided and discussed. Various tools and technologies that can be used to aid in traceability will be on display for the audience to see and touch.

Wednesday February 26 (0900-1200) Round table discussions

The objective of this session is to provide opportunities for dialogue with the presenters. Although there will be plenty of time for questions and answers on Tuesday, Wednesday morning will also allow for one-on-one discussions. This will be an ideal opportunity to have more time to see the tools that will be on display.

For further information on the workshop, please contact

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