

international markets. I encourage producers to leverage the new market access provided by CETA and other free trade agreements in order to grow their business," says Chrystia Freeland, Canada's Minister of International Trade.

The two new programs are:

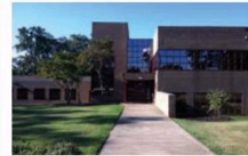
- \$250 million over five years for a Dairy Farm Investment Program that will provide targeted contributions to help Canadian dairy farmers update farm technologies and systems and improve productivity through upgrades to their equipment. This could include the adoption of robotic milkers, automated feeding systems, and herd management tools.
- \$100 million over four years for a Dairy Processing Investment Fund that will help dairy processors modernize their operations and improve efficiency and productivity, as well as diversify their products to pursue new market opportunities.

SUPPLIER NEWS 



- > **Reiser** has begun a significant expansion of its Canton, Mass. headquarters to support the continuing growth of its business. The construction will add 46,000 sq. ft. of space, increasing the size of the facility by approximately 70 per cent. Construction began earlier this year and is targeted to be completed in 2017.
- > **Dealers Ingredients** has launched its new website at dealersingredients.com. The site features a solution-oriented ingredient product drop down menu, up-to-date news and event announcements, supplier partnerships and the Dealers Joint Trial Program.
- > **DuPont Nutrition & Health** has announced a joint development and licensing agreement for exclusive rights to selected fucosylated human milk oligosaccharides (HMOs), including 2'-fucosyllactose, with **Inbiose**, a Belgium-based producer of specialty carbohydrates.

- > **Spiroflow Automation Solutions, Inc.** has opened its new office in Greer, S.C. The office will provide capacity for increased customer support, engineering, sales, service, human resources, and leadership functions.



- > On Oct. 27, **Nourish Food Marketing** welcomed clients, guests and the media to celebrate the opening of its new test kitchen and creative studio in Toronto's Liberty Village. The new test kitchen and studio is a creative setting for both the culinary staff and photography/videography team to prepare, cook, taste and create in a custom designed space.



- > **CHEP**, a global leader in supply chain management solutions, has been named by *Canadian Occupational Safety Magazine* (COSM) as one of Canada's safest employers. CHEP received the Gold Award in the retail and service sector at a gala event in Toronto in October.

- > Vancouver-based **VersaCold Logistics Services** has announced that seven more of its facilities have been approved to export meat and meat products to China. VersaCold now has 10 total approved facilities in Canada.

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VANCOUVER RESEARCHER WINS FOOD SAFETY AWARD

A Vancouver researcher has been honoured with an award for her efforts to tackle food fraud and keep contaminants out of the food supply. Yaxi Hu, a 24-year-old PhD student in the Faculty of Land and Food Systems at the University of British Columbia, has developed a quick and accurate method for detecting industrial and naturally occurring food contaminants, including banned food dyes and potentially harmful biotoxins. Her work stands out because it applies solid state nuclear magnetic resonance spectroscopy (a technology typically used in biology and medical research) to food science.



The Mitacs Award for Outstanding Innovation-PhD was presented to Hu by Mitacs, a national non-profit organization that partners companies, government, and academia to promote Canadian research and training. "Maintaining consumer confidence is essential to our food supply," says Hu. "The method we are developing is less labour-intensive, and more fast and accurate, making it a viable platform for food inspection agencies, the food industry and researchers as they work to prevent food adulteration and ensure contaminants remain well below what are considered harmful levels."



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